

Catering Menu

Dish	Dish Description	Price Description	Price
Pastries with Fruit or Coffee	Assortment of Breakfast Pastries with Fresh Sliced Fruit in Season or Fresh Brewed Coffee (15 person minimum for delivery)	Per Person	\$7.95
Continental Breakfast	Basket of Assorted Muffins, Bagels and Cream Cheese, Apple Bread, Coffee Cake, Zucchini Cake, etc. Plus Bottled Water and Fruit Juices, Fresh Sliced Fruit and Brewed Coffee. (15 person minimum for delivery)	Per Person	\$10.95
American-Regional Breakfast	Scrambled Eggs with Cheese and Salsa, Fried Herb Potatoes, Breakfast Sausage, Boneless Ham, Fresh Sliced Fruit, Assorted Danish, Coffee Cake, Bottled Water, Fruit Juices and Fresh Brewed Coffee.	Per Person	\$13.95
California Sunrise	Garden Vegetable Frittata, Grilled Hot Links, Crispy Bacon, Western Spiced Potatoes, Bagels with Smoked Salmon, Fresh Sliced Fruit, Coffee Cake, Bottled Waters and Fruit Juices, Fresh Brewed Coffee and Select Teas.	Per Person	\$16.25
Hors d'oeuvre Buffet	Includes: Your choice of any 5 Hors d'oeuvres items, Veggie & Dip Tray and Sliced Fruit. (\$1.55 for each additional item, minimum 40 guests) *denotes items with a additional charge. Priced per guest.	Per Guest	\$18.95
Additional Hors d'oeuvre Items	Add an item to the Hors d'oeuvre Buffet, minimum 40 guests. Priced per guest.	Per Guest	\$2.00
Classic Deli Buffet	Build your own. Assorted Saags Quality Meats and sliced cheeses. Crisp relish tray, fresh breads served with condiments and your choice of two salad selections.	Per Person	\$11.95
Sandwich Tray	Assortment of sandwiches cut in half. Accompanied by your choice of two salad selections.	Per Person	\$10.95
Xpress Boxed Lunch	Choice of Sandwich with a salad, bag of chips, cookie and a few goodies. All individually packaged for easy serving.	Per Person	\$10.95
Grilled Chicken Breast Salad	Sliced chicken on a bed of greens with carrots, olives, tomatoes, sunflower seeds, cilantro, sliced egg and house garlic croutons.	Per Person	\$10.75
Asian Chicken Salad	Sliced chicken on a bed of greens with bell peppers, cabbage, carrots, peanuts, tomatoes and chow mein noodles.	Per Person	\$10.75

Chef's™ Grand Salad	Sliced ham, turkey and roast beef on a bed of greens with two cheeses, carrots, tomatoes, cucumber, egg and garlic croutons	Per Person	\$11.50
Shrimp Louis Salad	Large bay shrimp on a bed of greens with carrots, egg, cucumber, tomatoes, olives, and a lemon wedge.	Per Person	\$13.50
Dungeness Crab Salad	Dungeness Crab on a bed of greens with carrots, egg, cucumber, tomatoes, olives, and a lemon wedge.	Per Person	\$13.75
Grilled Chicken Spinach Salad	Fresh spinach leaves, sliced chicken, carrots, bell peppers, tomatoes, egg, garlic croutons and honey mustard dressing.	Per Person	\$10.95
Mediterranean Greek Feta Salad	Roasted vegetables on a bed of greens, red onion, feta cheese, cucumber and olives.	Per Person	\$10.95
California Cobb Salad	Avocado, bacon, turkey breast, gorgonzola cheese, cucumber, tomato, eggs and chives.	Per Person	\$11.95
BBQ Steak Salad	Marinated tri-tip steak, sliced, with yellow corn, toasted barley, bell peppers, poblano chile, bacon, cucumber, egg, tomato, red onion, and garlic croutons.	Per Person	\$12.50
Chicken Jerusalem	Breast of chicken with artichoke hearts and mushrooms in a white wine cream sauce, rice pilaf.	Per Person	\$12.95
Wild Mushroom Chicken	Chicken breast with a balsamic mushroom cream sauce served with noodles.	Per Person	\$12.75
Tequila Lemon-Lime Chicken	Sautéed breast with a tasty tequila sweet pepper sauce, served with fiesta rice.	Per Person	\$12.75
Chicken Sauvignon	Breast of chicken in a wine cream sauce, served with rice pilaf.	Per Person	\$12.50
Chicken Piccata	Sautéed breast in a lemon wine sauce with capers and parsley, served with pasta.	Per Person	\$12.95
Country Stuffed Chicken Breast	Stuffed with cornbread dressing, served with vegetables and pan gravy.	Per Person	\$13.50
California Style Chicken Breast	Marinated then grilled, served with roasted vegetables in a lemon sauce over linguini.	Per Person	\$12.75
Teriyaki Chicken	Chicken breast topped with teriyaki sauce and mandarin oranges, served with steamed rice.	Per Person	\$12.75

Saltimbocca	Chicken breast filled with prosciutto, provolone cheese and sage in a creamy brown sauce.	Per Person	\$13.50
Spicy Thai Spinach Chicken	Diced chicken breast with peanut chili sauce tossed with spinach, served with sesame noodles.	Per Person	\$14.25
Rosemary Lemon Herb Chicken	Marinated with fresh herbs then grilled, served with champagne sauce and roasted red potatoes.	Per Person	\$13.25
Napa Valley Chicken	SautÃ©ed chicken breast with a walnut merlot sauce served with roasted yukon potatoes.	Per Person	\$13.25
Chicken Provencale	Breast of chicken with roasted bell pepper, tomatoes, black olives, mushrooms, and onion, served with angel hair pasta.	Per Person	\$13.25
Pineapple Chicken Curry	SautÃ©ed chicken breast with raisins, almonds, pineapple in a lite curry sauce, jasmine rice.	Per Person	\$12.75
California Chicken Scampi	Pan seared with fresh garlic wine sauce then topped with avocados, served with noodles.	Per Person	\$13.75
Home Style Meatloaf	The way Grandma makes it, with mashed potatoes, gravy and cranberry sauce.	Per Person	\$12.50
Seared Flank Steak with Roasted Schallot Vinaigrette	Sugar and pepper-rubbed steak sliced thin and served with polenta	Per Person	\$13.75
Beef Paprikas	Tender beef with mushrooms, bell peppers and dill in a sour cream sauce, served with penne.	Per Person	\$13.25
Beef Stroganoff	Seared tender beef with mushrooms in a smooth sour cream sauce, served with fettuccine noodles.	Per Person	\$13.75
Steak with Black Pepper Brandy Sauce	A steak house classic. Served with a brandy cream sauce and roasted potatoes.	Per Person	\$13.95
Rosemary-Fennel Porkloin	Center cut porkloin seasoned with garlic, fennel and rosemary, served with roasted herb potatoes.	Per Person	\$12.25
Skirt Steak with Cilantro Garlic Sauce	Grilled Strips of beef drizzled with sauce and served with simmered saffron potatoes	Per Person	\$13.95
Tender Sliced Beef Fillet	Herb crusted medallions of beef with merlot mushroom sauce and roasted red potatoes.	Per Person	\$17.95

Italian Beef Lasagna	Bolognese style sauce, ricotta cheese, mozzarella & parmesan cheese, served with garlic bread.	Per Person	\$12.50
Fresh Poached Salmon	Poached in a court bouillon served with classic dill sauce with rice almondine.	Per Person	\$16.50
Fettucini with Clams	Fresh shucked clams with alfredo garlic sauce and parsley.	Per Person	\$13.75
Shrimp Pomodori	Saute shrimp with garlic and schallots in a tomato wine sauce with capers.	Per Person	\$14.50
Pasta Primavera	Tender vegetables over penne pasta served with alfredo or marinara sauce/with Chicken add 1.00	Per Person	\$11.25
Vegetable Lasagna	Loaded with spinach, carrots, mozzarella and ricotta cheese in a alfredo sauce.	Per Person	\$11.25
Asparagus Mushroom Crepes	Fresh made crepes with caramelized onions, mushrooms and asparagus in a light wine cream sauce.	Per Person	\$12.50
Fire Roasted Stuffed Pasillas	Pasillas peppers stuffed with corn, green chile, black beans, cilantro and pepper cheese.	Per Person	\$12.75
Fussili Pasta Romano	Artichoke hearts, sundried tomato, capers, pinenuts, parmesan, in a light wine garlic sauce.	Per Person	\$12.25
Eggplant Parmesan	Parmesan bread crumb crust and mozzarella cheese with a tangy marinara sauce.	Per Person	\$12.75
Portabella Mushroom Ravioli	Served with sourcream ginger sauce.	Per Person	\$12.75
Spaghetti & Meatballs, Caeser Salad		Budge - Per Person	\$10.50
Linguini Bolonaise Meat Sauce, Garden Green Salad		Budge - Per Person	\$10.50
Roast Turkey, Mash Potato, Garden Green Salad		Per Person	\$10.75

Italian Sausage with Sweet Pepper Sauce & Penne Pasta		Budge - Per Person	\$11.75
Beef Ravioli Pesto Sauce, Green Salad		Budget - Per Person	\$11.75
Beef Ravioli Marinara Sauce, Green Salad		Budget - Per Person	\$10.50
Beef Enchilada, Rice, Fiesta Salad		Per Person	\$11.50
Soft Beef Tacos w/ Salsa, Poblano Potato Salad		Budget - Per Person	\$10.75
Soft Chicken Tacos w/ Salsa, Poblano Potato Salad		Budget - Per Person	\$10.50
Breast of Chicken Sauvignon	Boneless, skinless breast in a wine cream sauce.	Per Person	\$18.00
Classic Pork Loin Roast	Rubbed with rosemary, fennel and garlic then slow cooked to perfection.	Per Person	\$18.00
Fresh Grilled Salmon Filets with Champagne Artichoke Sauce	Beautiful filets rubbed with virgin olive oil, then grilled to perfection.	Per Person	\$19.50
Memorable Prime Rib Roast	Boneless, dry aged prime rib, roasted and served with Horseradish Cream and Au Jus.	Per Person	\$24.00

Tender Beef Filet Medallions	Elegant crusted medallions of beef tenderloin with merlot button mushroom sauce.	Per Person	\$26.50
Spinach Chicken Cordon Bleu	Boneless breast stuffed with spinach, black forest ham and bleu cheese.	Per Person	\$18.50
Saute Shrimp with Pomodori Sauce	Succulent shrimp with garlic, capers and schallots in a tomato wine sauce.	Per Person	\$18.50
Italian Veal Cannelloni	Loaded with flavors of prosciutto, mortadella, spinach and sherry with red & white sauce.	Per Person	\$17.00
Roasted Pork Tenderloin with Calvados Sauce	Apples and caramelized onions, topped with this wonderful brandy sauce.	Per Person	\$17.50
California Style Grilled Chicken Breast	Marinated then grilled, served with roasted vegetables in a tangy lemon rosemary sauce.	Per Person	\$16.75
Roasted Vegetables with Fusille Pasta	Perfect for the vegetarian guests, served with a creamy sun dried tomato sauce.	Per Person	\$14.25
Traditional Veal Marsala	Lightly breaded and sautÃ©ed with our Chef's Special Cream Marsala sauce.	Per Person	\$22.00
Beef Stroganoff	Seared tender beef with mushrooms in a smooth sour cream sauce.	Per Person	\$18.50
Vegetable Lasagna	Loaded with spinach, carrots, mozzarella and ricotta cheese in an alfredo sauce.	Per Person	\$14.50
Chicken Provencale	Chicken breast simmered with stewed tomatoes, black olives, mushrooms, bell peppers and sweet onions.	Per Person	\$17.25
Chicken with Prosciutto, Rosemary and White Wine	A classic northern italian dish.	Per Person	\$17.25
Vegetable Crudites - Regular	Serves 12-16. Fresh crisp vegetables with choice of 2 dips (ranch, honey mustard, curry, spinach or garlic pepper).	Regular Platter	\$55.00

Vegetable Crudites - Large	Serves 16-20. Fresh crisp vegetables with choice of 2 dips (ranch, honey mustard, curry, spinach or garlic pepper).	Large Platter	\$67.00
Fresh Fruit Platter - Regular	Serves 16-20. An abundant assortment of our finest seasonal fruit, beautifully arranged.	Regular Platter	\$67.00
Fresh Fruit Platter - Large	Serves 25-30. An abundant assortment of our finest seasonal fruit, beautifully arranged.	Large Platter	\$77.00
Cheese & Crackers - Regular	Serves 20-30. Cubes of cheeses and cream brie with crackers.	Regular Platter	\$77.00
Cheese & Crackers - Large	Serves 35-40. Cubes of cheeses and cream brie with crackers.	Large Platter	\$90.00
Tea & Wrap Sandwich Platter - Regular	Serves 12-18. Petite size crustless sandwiches and spinach flour tortilla wraps.	Regular Platter	\$70.00
Tea & Wrap Sandwich Platter - Large	Serves 18-22. Petite size crustless sandwiches and spinach flour tortilla wraps.	Large Platter	\$86.00
Meat & Cheese Platter - Regular	Serves 12-16. Sliced meats and cheeses ready for a lite sandwich, served with mini rolls and jalepeno spread.	Regular Platter	\$90.00
Meat & Cheese Platter - Large	Serves 20-30. Sliced meats and cheeses ready for a lite sandwich, served with mini rolls and jalepeno spread.	Large Platter	\$110.00
South of the Border	Serves 10-15. Guacamole, salsa fresca and black beans with crunchy blue and white tortilla chips.	Per Platter	\$67.00
Shrimp Platter - Market Price	Tasty shrimp with cocktail sauce and lemon wedges. Sold by the dozen at market price.	Market Price	\$0.00
Smoked Salmon Platter	Serves 20-25. Sliced Smoked Salmon with capers, red onion, crackers and dill spread.	Per Platter	\$125.00
Whole Poached Salmon	Serves 25-35. Poached in court bouillon, beautifully decorated and served with dill sauce and crackers.	Per Platter	\$255.00
Dessert Decadence	46 pieces. An irresistible assortment of petite desserts sure to please everyone.	Per Platter	\$70.00

Cookies & Brownies - 50 pieces		Per Platter	\$67.00
Assorted Cookies		Per Person	\$1.50
Lemon Bars		Per Person	\$2.50
Carrot Cake		Per Person	\$3.75
Chocolate Brownie		Per Person	\$1.75
Classic Cheesecake		Per Person	\$3.75
Assorted Petite Desserts		Per Person	\$2.75
Double Dutch Cheesecake		per person	\$3.75
Fresh Fruit Tart		Per Person	\$4.00
White Chocolate Raspberry Cheesecake		per person	\$3.75
Chocolate Truffle Cake		Per Person	\$3.50
Strawberry Short Cake		Per Person	\$3.50
Tiramisu Cake		Per Person	\$3.50
Assorted Housemade Cookies & Petite Desserts		Per Person	\$3.00
Assorted Bags of Chips		Per Person	\$1.50

CHOCOLATE FOUNTAIN RENTAL	Our chocolate fountains are magnificent centerpieces for corporate parties, weddings, birthdays, fundraisers, grand openings, bridal or baby showers, bar/bat mitzvahs, and all other events. Imagine a fountain where a flowing curtain of rich, warm, delicious melted chocolate cascades down the fountain tiers like a chocolate waterfall, presenting you the pleasure of dipping strawberries, cookies, marshmallows, etc...producing exquisite chocolate covered delicacies! Visit our website to view chocolate fountain photos.	Rental	\$225.00
Sodas		Per Person	\$1.50
Assorted Sodas & Waters		Per Person	\$1.50
Mix of Sodas, Waters & Premium Drinks		Per Person	\$2.15
Premium Drinks		Per Person	\$2.50
Bulk Ice Tea - minimum 3 Gallons	Approximately 55+ servings	Bulk Ice Tea	\$40.00
Bulk Fruit Punch - minimum 3 Gallons	Approximately 55+ servings	Bulk Fruit Punch	\$45.00
Bulk Lemonade - minimum 3 Gallons	Approximately 55+ servings	Bulk Lemonade	\$45.00
Bulk Coffee - minimum 3 Gallons	Approximately 55+ servings	Bulk Coffee	\$55.00