



Catering 2011 & 2012.



Blue Angel Catering offers

Fresh Innovative food for the Modern Palate. We are excited at the opportunity to work with you and to provide your special event with delicious food. All of our menus are simply great ideas. Feel free to design your own or let us design something that will fit your needs.

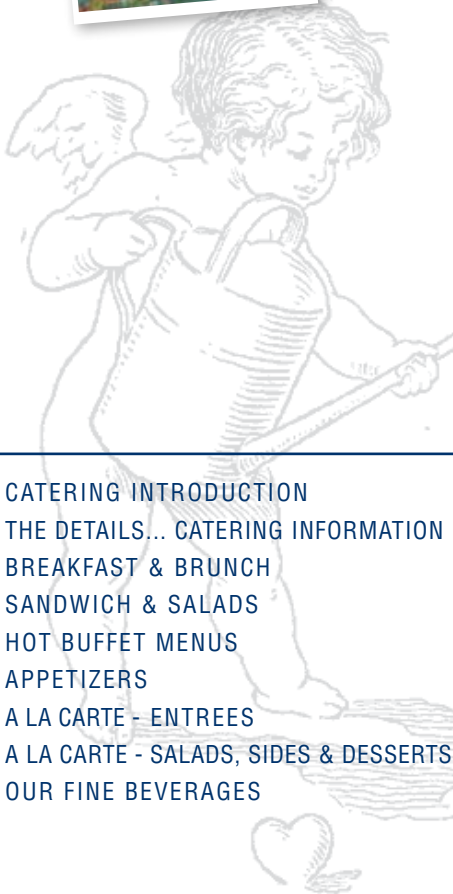


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BLUE ANGEL CATERING

The Details... Catering Information



Banquet Loft

Any event booked in our banquet loft includes all tables, chairs, glassware, china, flatware, chafers with sterno fuels and serving utensils and room rental for 4 hours.

Catering

For our off site catering (not including pick ups or drop offs) all of our menu prices include disposable plateware and utensils. There is a 10-15% drop fee, dependent on guest numbers & menu selection. If staffing is included in your event this fee does not apply. All menu prices are based on drop off service only. Additional fees will be charged to add service staff(see staffing section), upgraded plateware, silverware & glassware with table service only (\$4.00pp), glassware for bar service (\$2.00pp) and linens including tablecloth and napkins (\$2.50pp on-site & \$3pp off site)

Payment Details

Deposit

To confirm the date and time for your event we require a 33% or 50% deposit of the total rate with a minimum of \$1000. The rate percentage varies depending on the type of event and total amount. All deposits are non-refundable.

Food & Beverage Deposit

Payment of 50% of the final balance. Due no later than 2 month prior to your event.

Final Payment

Due 7 days prior to your event.

Final guest count is required 10 days prior to the event. At which time, the guest count may not decrease but you may increase the guest count (no more than 6 guests) up to 72 hours in advance. If a cancellation should occur, written notice must be submitted 60 days prior for a refund to be considered. We are not responsible for the weather or event party delays. If a cancellation occurs 10 days or fewer prior to the event, the client will be responsible for all charges in full. Sales Tax of **7.75%** and a **Service & Gratuity Fee** are applied to all prices listed.

Certain menu items are subject to seasonal availability. We reserve the right to offer substitutions if products are not up to our level of quality. Due to fluctuations in food costs, all prices are subject to change.

Staffing

If you require Blue Angel service staff, the following rates will apply. (Wedding packages include our servers. Bartenders are not included unless specified. *Bartender rate based on a Cash or Hosted Bar)

Lead Server (4 hr min)	\$40.00 per/hr
Server/Bartender (4 hr min)	\$30.00 per/hr
Chef (4 hr min)	\$60.00 per/hr
Cook (4 hr min)	\$40.00 per/hr

Off-Site Bartending Service Fee

We provide a bartender for a cash or hosted bar at an hourly fee of \$30 per hour (4 hour min.) If you provide your own alcohol the below rates apply for any off-site bartender service. Wedding packages include servers but not bartenders unless specified.

- **Full Bartending Fee** \$5pp, Includes bartender, mixers, garnishes, plasticware & ice. Bar glassware available for \$2pp (Minimum \$150.00)
- **Beer & Wine Bartending Service Fee** \$4pp, Includes bartender, plasticware & ice. Bar glassware available for \$2pp (Minimum \$150.00)

Our Menus

Any of our menus (*breakfast, lunch or dinner*) can be used at any time of the day at no additional fee. Or choose any items off our a la carte menu to design your own unique menu.

Buffet

Buffet service offers you a more casual approach and gives a much wider variety of choices to your guests. We recommend this option as there is no need to get specific food requests from each of your guests.

Plated

Plated service gives that extra touch of elegance to your event. All of our set menus are priced for buffet service, so the pricing for plated service varies from those prices and requires extra staffing. Call for a quote.

Preferred Vendors & Equipment List

Please ask for our preferred vendors list when you are booking an event with us. The list includes recommendations for photographers, florists, wedding cakes, professional hair & makeup artists, ministers, DJs, musicians, videographers, transportation & accommodations. We also have rental equipment available such as tables & chairs.

**Voted 2011 & 2012
"Best Catering"**



Breakfast & Brunch



CONTINENTAL

Assorted Breakfast Pastries
Fruit Salad
Fresh Fruit Juices
Coffee and Tea service

\$11.99 per person
Minimum Order 25 persons

DELIGHTFUL DAY BREAKFAST

Fresh Cranberry-Ginger Scones
Fruit Salad
Breakfast Sausage
Applewood Bacon
Frittata. Choice of one
- Feta, Spinach & Tomato
- Prosciutto, Artichoke & Marscapone
- Bacon, Shrimp, Fresh Mozzarella, Arugula Pesto
Toasted Bagel Schmears (pesto, sundried tomato, goat cheese & seasonal berry jam)
Fresh Fruit Juices
Coffee and Tea Service

\$19.99 per person
Minimum Order 25 persons



FULL MONTY BRUNCH

Assorted Fresh Pastries
Breakfast Sausage
Home Fries
Applewood Bacon
Spinach & White Cheddar Quiche
Plum Wine & Ginger Fruit Salad
Penne Salad with Basil, Almonds, Garlic & Parmesan
Spinach Salad with candied Walnuts, Jicama, Red Onion with a Pepered White Balsamic Dressing
Cheese Blintz with Cinnamon Honey Apples
Fresh Mozzarella and Cucumber Tea Sandwiches
House Made Desserts

\$29.99 per person
Coffee/Tea & fresh Fruit Juice + \$3.00 per person
Minimum Order 25 persons

Special Brunch Location

Consider having your brunch on Ski Run in the garden at **Deerfield Lodge**. Enjoy a 3 hour garden rental for \$399.00. Please call us for further details.

\$399.00 for 3hr Garden Rental
for up to 200 people



Sandwich & Salads



SPECIAL SAND-SALAD

Choice of: **2 Sandwiches & 2 Salads**

☞ *Please see our salad selections on page 8.*

Includes Chef's Choice Dessert

Our Featured Sandwiches

Hummus Wrap with Shredded Vegetables and Arugula Walnut Pesto

Buffalo Mozzarella with Avocado, Lettuce and marinated Tomatoes with a Pesto Vinaigrette on Ciabatta

Thinly sliced Tri Tip, White Cheddar, Lettuce, Tomato, Red Onion and Horseradish Aioli on French Baguette

Sliced Natural Turkey with Brie, Green Apple, Lettuce, Mango Chutney and Sugared Walnuts on Focaccia

Curry Chicken Salad Wrap with Lettuce and Toasted Almonds

\$15.99 per person
Kettle Chips \$1 pp
Minimum Order 15 persons

MEATS & CHEESES

Build your own Deli Sandwich, featuring...

Freshly Baked Bread Rolls

Choice of 3 from the below items:

Sliced Natural Turkey Breast

Ham

Roast Beef

Salami

Egg Salad

Curried Chicken Salad

(Additional items \$1.99 extra per person)

Sliced Cheeses

Sliced Tomatoes

Lettuce, Dijon Mustard & Mayonnaise

Choice of 1 Salad

☞ *Please see our salad selections on page 8.*

Dessert

Chef's Choice Dessert

\$15.99 per person
Kettle Chips \$1 per person
Minimum Order 15 persons



Set Buffet Menu

You can substitute out one item per menu but you can add additional items to the below menus at an additional cost. Dinner Rolls are an addtl \$1.99pp

FEATURED WEDDING MENU

Appetizers

Seasonal Fruit Platter

Crostini & Cracker Bar - Choose 3 of the following dips

Pomodoro (tomato, basil, garlic)

Garlic Goat Cheese Spread

Hummus

Sundried Tomato Cream

Roasted Mushroom Pesto

Kalamata Olive Tapenade

Main Course

Summer Salad of Seasonal Berries and Crumbled Goat Cheese with Spring Mix Greens and a Basil Orange Vinaigrette

OR (depending on season)

Winter Salad of Mixed greens with Marinated Cherry Tomatoes, Pepitas, Red Onion and Garlic Herb Vinaigrette

Chicken Marsala with Crimini Mushrooms

Herb Marinated Salmon with Roasted Artichoke Compote and a Arugula Walnut Pesto

Seasonal Vegetable Rice Pilaf

Citrus & Herb Sautéed Garden Vegetables

\$29.99 per person
Minimum Order 12 persons

ITALIAN-STYLE

Build your own Pasta Bar

Linguine Pasta with Parmesan Alfredo Sauce

Penne Pasta with herbed Marinara Sauce

Mixed Vegetables

Choice of - Herb Marinated Chicken Breast

OR Italian Meatballs

Three Cheese Garlic Bread

Grated Parmesan

Caesar Salad with Focaccia Croutons

\$19.99 per person
Minimum Order 15 persons

To have **BOTH** meat options it is an additional \$1.99 per person

Add grilled Shrimp for an additional \$3.99 per person

MEXICAN FIESTA

Build your own Taco Bar

Corn **OR** Flour Tortillas

Choice of:

Carne Asada, Pork Carnitas **OR** Ancho Braised Shredded Chicken

Sauteed mixed Peppers and Onions

Pepper Slaw

Grated Cheese

Chipotle Tomato Salsa

Jalapeno Lime Sour Cream

Black Bean Stew and Spanish-Rice

\$19.99 per person
Minimum Order 15 persons
To have two meat options from above is an additional \$1.99 per person

AUSSIE SUMMER BBQ

Roasted Red Potato and Green Bean Salad in a Honey-mustard Vinaigrette

Salad / Selection determined by season

Mixed Greens with slivered Almonds, shredded Vegetables with Honey Dijon Dressing OR...

Summer Salad of Seasonal Berries and crumbled Goat Cheese with Spring Mix Greens and a Basil Orange Vinaigrette

Grilled Corn on the Cob, served with Sweet Cream Butter, Chili Powder and Grated Parmesan

Grilled Chicken Hindquarter glazed with our house Beer BBQ Sauce

Spare Ribs simmered with the Blue Angel Golden BBQ Sauce

White Cheddar Cornbread Muffins

\$24.99 per person
Minimum Order 12 persons
Available year-round

A LA CARTE APPETIZERS

↳ Offered as either plated or buffet service

- Mini Crab Cakes with Chipotle Remoulade
\$6.99 per person
- Herbed Polenta Cakes topped with Oven Dried Tomato Slices and Gorgonzola Cheeses
\$4.99 per person
- Asian Chicken Skewers with a Sambal Dipping Sauce
\$4.99 per person
- Roasted Brie Stuffed Mushrooms
\$4.99 per person
- Traditional English Sausage Rolls
\$4.99 per person
- Spicy Tuna Pita Chips with Wasabi Jicama
\$5.99 per person
- Indian Chicken Almond Skewers with a Curry Aioli
\$4.99 per person
- Sweet Asian Sesame Meatballs
\$4.99 per person
- Toast Points with Bacon, Shrimp, Roasted Red Bell Peppers and Arugula Pesto
\$4.99 per person
- Ceviche Banderillas (mini skewers of civiche and marinated vegetables)
\$4.99 per person
- Crostini Bar - Choose 3 of the following Spreads/Dips
 - Pomodoro (tomato, basil, garlic)*
 - Garlic Goat Cheese Spread*
 - Hummus*
 - Sundried Tomato Cream*
 - Roasted Mushroom Pesto*
 - Kalamata Olive Tapenade*
 \$5.99 per person

Appetizers



↳ Platters serve 25 guests.

PLATTERS

- Antipasto Platter with cured Meats, marinated Vegetable, Artichokes, Olives & Ciabatta Bread
199.00
serves 25 guests
- Roasted Vegetable Platter with Pesto Aioli
129.00
serves 25 guests
- Traditional Seasonal Sliced Fruit Platter
\$129.00
serves 25 guests
- Imported or Domestic Cheese Platter
Domestic \$149.00 Imported \$219.00
serves 25 guests
- Meat & Cheese Platter
\$179.00
serves 25 guests
- Poached Shrimp Platter with Tomato Horseradish Compote
\$169.00
serves 25 guests
- Baked Brie topped with Chopped Nuts, Fresh Herbs and Dried Cranberries
\$99.00
Filled for \$5 more
serves 25 guests
- Spinach Artichoke Dip with sliced Baguette
\$99.00
serves 25 guests
- Smoked Salmon Platter with Herb Cream Cheese, Capers, Red Onions, Crumbled Hard Boiled Egg and Lemon accompanied by a Cracker and Assorted Bread Basket
\$159.00
serves 25 guests
- Flatbread with Fig Jam, Gorgonzola and Arugula
\$139.00
serves 25 guests

a la Carte - Entrees



Prices below are for the entrée (meat choice) only. Please add your sides, vegetables and salads from the selection on page 8.

FEATURED ENTREES

Garlic Herb Marinated Tri Tip	\$20.99
Coffee Marinated Pork Tenderloin	\$16.99
Chicken Roulades stuffed with Smoked Salmon Mozzarella, Roasted Tomatoes and Spinach	\$14.99 per person
Grilled Salmon Fillets with Tomato Artichoke Compote and Arugula Walnut Pesto	\$16.99 per person
Grilled Ribeye Steak with Rosemary Mushrooms and Onions	\$25.99 per person
Roasted Chicken with Thai Red Curry	\$13.99 per person
Grilled Bass with preserved Lemon and Pink Peppercorn Vinaigrette	\$23.99 per person
Pork Osso Busso	\$18.99 per person
Chicken Marsala with Cremini Mushrooms	\$13.99 per person

VEGETARIAN ENTREES

Wild Mushroom Parmesan Risotto with Crispy Herb Panko Tofu	\$14.99 per person
Vegetable Thai Green Curry and Brown Rice	\$13.99 per person
Crispy Seitan with Tomato Artichoke Compote	\$13.99 per person
Gypsy Stew with Quinoa Pilaf	\$12.99 per person
Vegetable Lasagna	\$12.99 per person Minimum Order 12 persons

a la Carte - Salads

SALADS

Blue Angel Winter House Salad Mixed Greens, Shredded Vegetables and Toasted Almonds with Dijon Dressing.

Blue Angel Summer House Salad Blue Angel House Salad of Seasonal Berries and Crumbled Goat Cheese with Spring Mix Greens and a Basil Orange Vinaigrette

Grilled Tuscan Bread Salad Of Grilled Ciabatta, Fresh Mozzarella, Cherry Tomatoes and Olives tossed in Spring Mix with a Pesto Vinaigrette

Caesar Salad Focaccia Croutons, Shredded Parmesan served on Crisp Romaine with a Creamy Caesar Dressing

Curried Chicken Salad Tender Chicken, Celery and Cranberries in a mild Curry Aioli

Potatoes & Bean Salad Roasted Red Potatoes & Green Bean Salad in Honey-mustard Vinaigrette

Sweet Potato Salad with Toasted Almonds, Craisins and Mango Chutney

All salads \$5.99 per/person
Minimum Order 12 guests

Desserts

CAKES

Our Hand-crafted Cakes

Carrot Cake • Chocolate Mousse Cake

Strawberry Cream Cake • New York Cheese Cake

Red Velvet Cake • Plus many more flavors

Starting at \$65
Each cake serves 12 people

• Cake cutting fee for cakes/desserts provided by outside vendors is \$2pp or \$1pp if booked through Flour Girl or Katie's Cakes (aka Sugar-pine Bakery.)

Sides



VEGETABLES & SIDES

Roasted Garlic Scalloped Potato
\$7.99 per person

Creamy Herbed Polenta
\$5.99 per person

Quinoa Pilaf
\$5.99 per person

Roasted Garlic & White Cheddar Mashed Potatoes
\$5.99 per person

Mushroom-Parmesan Risotto
\$6.99 per person

Citrus and Herb Sauteed Garden Vegetables
\$5.99 per person

Grilled Asparagus with Lemon Garlic Aioli
seasonal selection - \$6.99 per person

Roasted Seasonal Vegetables with Basil
\$5.99 per person

Herbed Lentil and Roasted Tomato Salad
\$6.99 per person
Minimum Order 12 guests

Other Desserts

Decadent Chocolate Brownies \$3.99 per/person

Seasonal Fruit Crisp \$4.99 per/person

Grand Manier Chocolate Mousse \$4.99 per/person

Peanut Butter swirled Fudge Brownies \$3.99 pp

White Chocolate Blondie Bar \$3.99 per/person

Crème Brûlée or Pot de Crème Classic

Vanilla Bean or Chocolate | \$4.99 per/person

Lemon or Orange Bar \$4.99 per/person

Double Cream Cheese Cake w/ seasonal Berries
\$6.99 per/person

Minimum Order 12 guests

Our Fine Beverages



Wines

We offer California wines from the Sierra Foothills to the Napa Valley.



Beer

We offer a wide variety of beers. For special requests you must purchase the keg at the following prices:

\$180 1/2 keg (any 1/2 keg if available)

\$300 Domestic Full keg

\$350 Full Keg (Import or Microbrew)

We serve the highest quality imported spirit alternative liquors. Spirit Alternatives have a lower alcohol content but provide a great substitution for traditional Vodka, Rum, Tequila, Irish Cream, Coffee Liqueur and Amaretto. To have spirit alternatives available at your event please advise us in advance.



If you have a special request for a specific wine or beer we will try our best to honor it.

Beverage Purchase Options

1. Cash Bar

Guests pay for all beverages

2. Partial Host

Host unlimited soft drinks for \$2.50 per person and/or host champagne toast at \$3-\$5 per person. To offer a tea/coffee station we charge \$2pp. For morning events you might like to consider hosting Mimosas and Bloody Marys.



Photo by Monique Sady

3. Pre-paid Bar Tab*

Host up to a predetermined dollar amount. Guests may order soft drinks, wine, beer, and/or spirit alternatives up to the predetermined dollar amount. For example you host the first \$500 of the bar tab and then the bar tab turns to a Cash Bar after that amount is reached. *More can be added to the Pre-paid Bar Tab at the event.

4. Fully Hosted Bar

For \$10 per person per hour you and your guest may have unlimited beer, wine, spirit alternatives, and soft drinks.

5. Bring your own - On-site

If you prefer to bring your own wine and/or champagne to the Blue Angel Loft a **\$15 corkage fee per bottle will be charged**. Unfortunately hard liquor or beer cannot be brought in to this venue.

6. Bring your own - Off-site

If your event is at an off-site venue which allows you to provide your own alcohol (including hard liquor) we can provide the bartender for you at our off-site bartender service fee (see page 2 of our catering menu for details) or we can also provide the alcohol as per the **Beverage Purchase Options** listed on point 1 through 4 (bartender fee of \$30 per hour.)

