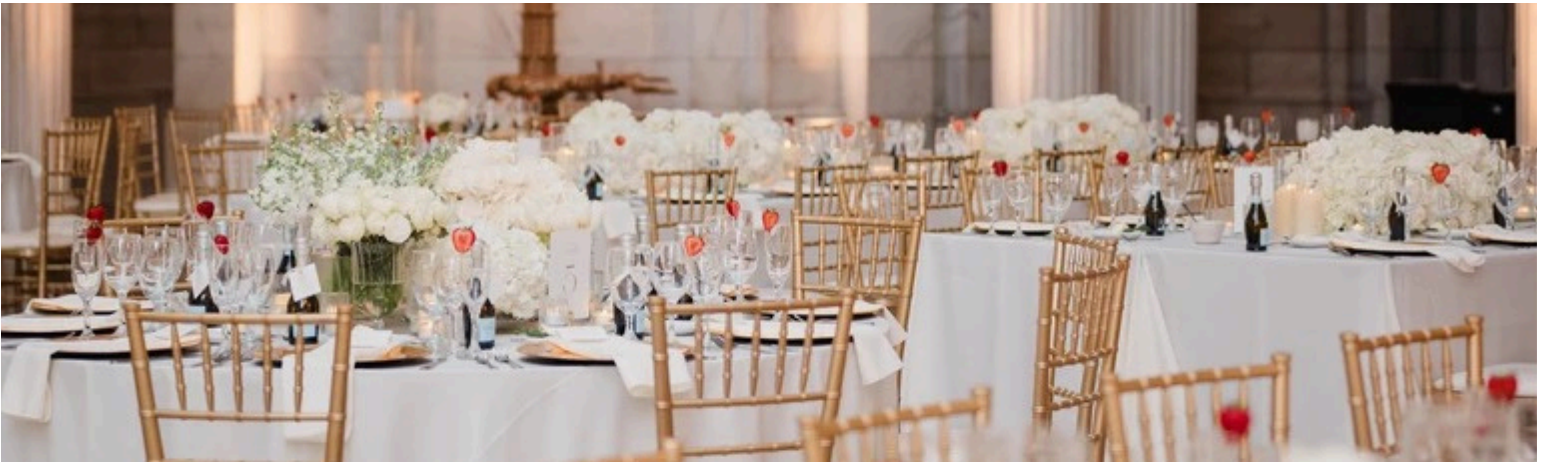




# SAUSALITO

*Catering*



## *Offsite Catering Menu*

216.696.2233 | [sausalitocatering.com](http://sausalitocatering.com)

1360 E. 9th Street, Suite 125 | Cleveland, OH 44114





## Classic Package

\*+\$1200 Off-Site Kitchen Set & delivery fee

### 3 COURSE MENU

#### Plated

#### Includes

Our Classic Plated Package offers a full-service dining experience including

- Choice of three appetizers
- Plated salad
- Selection of entree options (beef, chicken, fish, vegetarian/vegan)
- Chinaware, flatware, and water glasses
- Cake cutting service
- Coffee station
- Setup and breakdown

#### HOT AND COLD HORS D'OEUVRES

(Choose Three)

- Bruschetta Pomodoro (herbed olive oil, tomato, mozzarella)
- Miniature vegetable spring rolls with Thai chili sauce
- Spinach & feta cheese in crispy phyllo dough
- Artichoke dip with tortilla chips
- Vegetable crudites
- Cheese & fruit display
- Chicken satay with peanut sauce
- Grilled chicken quesadillas
- Tandoori Chicken Skewers with Mint Yogurt
- Buffalo Chicken Phyllo Cups with Blue Cheese
- Beef Satay with Korean BBQ Sauce
- Steak Crostini with Horseradish Creme & Chives
- Swedish meatballs with house BBQ sauce
- Potato Pancake with Smoked Salmon, Chive Sour Cream
- Salmon Cakes with Spicy Remoulade

#### SALAD SELECTION

(Choose One)

##### Mediterranean

Romaine Hearts, Cucumber, Grape Tomatoes, Kalamata Olives, Crumbled Feta, Fresh Oregano, Red Wine Vinaigrette

##### Citrus Fennel

Baby Greens, Shaved Fennel, Mandarin Oranges, Toasted Pistachios, Shaved Parmesan, Citrus Vinaigrette

##### Chef's Mista

Arcadian mixed greens, pears, candied walnut, bleu cheese, and balsamic vinaigrette dressing

##### Sausalito Spinach

Spinach, sliced strawberries, candied walnut, feta cheese, and poppy seed-raspberry vinaigrette dressing.

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## Classic Package

### 3 COURSE MENU

*Plated*

#### ENTRÉE SELECTIONS (Choose one)

##### BEEF ENTREES

**Strip Steak** with Rosemary Garlic Fingerling Potatoes, French Beans, Bordelaise Sauce

**Strip Steak** with Garlic Thyme Mash, Pan-Roasted Brussels Sprouts, Brandy Shallot Demi-Glace.

**Beef Tenderloin** with Truffle Whipped Potatoes, Roasted Lemon Asparagus, Chimichurri

**Grilled Bistro Steak** with Herb Roasted Red Skin Potatoes, Haricots Verts, Peppercorn Sauce

**Bistro Steak** served with bacon cheddar mash, green beans, and port wine demi-glace.

**Braised Short Ribs** cooked with a homemade coffee barbecue sauce served with cheddar mash and green beans

**Braised Beef Short Ribs** with Roasted Garlic Whipped Potatoes, Herb Roasted Baby Carrots, Red Wine Herb Jus

**Ribeye Steak** with Creamy Yukon Mashed Potatoes, Lemon Grilled Broccoli, and herb demi

##### CHICKEN ENTREES

**Herb Roasted Chicken** with Garlic Mashed Potatoes, Roasted Carrots, Dijon Cream Sauce

**Grilled Chicken** with Wild Mushroom Risotto, Sauteed French Beans, Marsala Mushroom Sauce

**Garlic Roasted Chicken** with Smoked Mashed Potatoes, Asparagus, Chardonnay Cream Sauce

**Stuffed Chicken Roulade** with Ricotta, Spinach & Parmesan, Roasted Fingerling Potatoes, Broccoli, Sun-Dried Tomato Sauce

**Lemon Grilled Chicken** with Roasted Red Skin Potatoes, Haricot Verts, White Wine & Thyme Beurre Blanc

**Chicken Piccata** - Grilled Airline chicken breast served with wild rice, green beans, and Piccata sauce

**Chicken Cordon Bleu** - Ham and Swiss cheese stuffed chicken breast served with rosemary mashed potato, roasted Brussels sprouts, and cheddar cheese sauce.

**Chargrilled Airline chicken breast** served with basmati rice, grilled asparagus, and delicious basil white wine cream sauce.

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## Classic Package

### 3 COURSE MENU

#### Plated

#### SEAFOOD ENTREES

**Herb Crusted Salmon** with Truffle Whipped Potatoes, Grilled Asparagus, Lemon Butter Sauce

**Pistachio Crusted Salmon** with Roasted Fingerling Potatoes, Honey Glazed Rainbow Carrots, Dill Mustard Sauce

**Chargrilled salmon** served with tomato, mozzarella, and cannellini bean pesto salad, drizzled with balsamic glaze

**Wasabi pea-encrusted salmon** served with ginger risotto and bok choy with a honey soy glaze topped with pickled ginger.

**Chargrilled salmon** served with blackened shrimp polenta, topped with grilled pineapple and cucumber salsa

**Grilled Mediterranean Swordfish** with Saffron Orzo Pilaf, Grilled Broccolini, Tomato Olive Caper Relish, Lemon Oregano Vinaigrette

**Tilapia** with lobster spinach risotto, asparagus topped with tomato lime salsa

**Trout** with couscous and cucumber cream sauce

**Pan-Seared Snapper** with Parsnip Puree, Roasted Heirloom Carrots, Crispy Leeks, Champagne Cream

**Crab Stuffed Sole** with Garlic Mashed Potatoes, French Beans, Gremolata Sauce

#### VEGETERIAN ENTREES

**Cauliflower Steak** with Farro & Golden Raisin Pilaf, Charred Asparagus, Roasted Red Pepper Romesco (Vegan)

**Stuffed Portobello Mushroom** with Lentil & Grain Pilaf, Charred Vegetables, Roasted Red Pepper Coulis, Toasted Pumpkin Seeds (Vegan)

**Butternut squash ravioli** is served with ratatouille vegetables and garlic thyme vegetable broth. (Vegan)

**Eggplant Parmesan Stack** with Creamy Asiago Polenta, Tomato Coulis, Parmesan Crisp

**Cheese Ravioli** is served with grilled seasonal vegetables, marinara, and shaved Parmesan.

**Black Bean Ravioli** is served with roasted red onion, artichoke, tomato, and garlic olive oil sauce.

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### HOT HORS D'OEUVRES

	<b>PRICE</b> (per person)
Sweetwater's Bacon-wrapped Shrimp and Horseradish	5.50 / 2pc
Sweetwater Mini Crab Cakes	6.00 / 2pc
Coconut Shrimp	6.00 / 2pc
Brie Raspberry Phyllo	5.00 / 2pc
Mini Quiche Assortment	5.50 / 3pc
Mushroom Stuffed with Chorizo Sausage	5.50 / 2pc
Spanakopita	5.50 / 2pc
Vegetable Spring Rolls	4.75 / 2pc
Wild Mushroom Purses	5.75 / 2pc
Beef and Vegetable Kabobs	5.95 / 2pc
Beef Deluxe Wellington	5.95 / 2pc
Chicken and Vegetable Kabobs	6.20 / 2pc
Caribbean Jerk Chicken Meatballs	5.75 / 2pc
Tandoori Chicken Skewers with Mint Chutney	5.75 / 2pc
Chicken Satay with Peanut Sauce	5.25 / 2pc
Artichoke Dip with Tortilla Chips	5.00 / 4oz
Grilled Chicken Quesadillas	4.50 / 3pc
Vegetable Quesadilla	4.00 / 3pc
Stuffed Artichoke Hearts (Alouette cheese and scallions)	4.25 / 2pc
Buffalo Chicken Dip with pita bread	4.75 / 4oz
Beef Satay with Korean BBQ Sauce	6.25 / 2pc
Steak Crostini with Horseradish Creme & Chives	5.95 / 2pc
Potato Pancake with Smoked Salmon, Chive Sour Cream	5.95 / 2pc
Salmon Cakes with Spicy Remoulade	5.95 / 2pc

### COLD HORS D'OEUVRES

	<b>PRICE</b> (per person)
Guacamole and Salsa with Tortilla Chips	3.95 / 4oz
Vegetable Crudites	3.50 / 6oz
Antipasto Salad Bowl	5.50 / 6oz
Fruit and Cheese Station	4.25 / 6oz
Deluxe Cheese Station	6.95 / 6oz
Shrimp Cocktail Shooters	6.50 / 2pc
Bruschetta Pomodoro (herbed olive oil, tomato, and mozzarella)	3.50 / 2pc
Charcuterie Board (meat, cheese, fruit, crackers)	7.50
Grazing Table (meat, cheese, fruits, pickled vegetables, nuts, crostini, jams/spreads)	12.50



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## A la Carte

### PASTA STATION

(choice of two pastas and three sauces)

#### Pastas:

Cheese, Tortellini, Penne, Bowtie, Linguini, Rotini

#### Sauces:

Marinara, Alfredo, Pesto, Bolognese, Sundried tomato

#### Toppings:

Tomatoes, spinach, onions, mushrooms, peppers, broccoli, basil, olives, parmesan cheese, chicken and shrimp or meatballs

**\$15.95 per person**

### FAJITA & TACO STATION

Hard & soft tortillas, fajita chicken, carne asada, queso fresco, pickled red onion, radish, lettuce, pico de gallo, peppers, olives, jalapeno, black bean & corn salsa, sour cream, cheddar cheese, cilantro

**\$14.95 per person**

### MASHED POTATO BAR

Yukon gold potato, sweet potato, roasted garlic red skin potato

Caramelized onion, bacon, sour cream, cheddar cheese, blue cheese, green onion, sundried tomatoes, sweet peas, fried carrots, butter, gravy

**\$11.95 per person**

### RISOTTO STATION

**Risotto:** Chianti, pesto, white wine parmesan

#### Toppings:

chicken, crab, shrimp, prosciutto, zucchini, squash, mushrooms, tomatoes, asparagus, corn, spinach, garlic

**\$14.95 per person**

### ADDITIONAL DISPLAYS

#### Assorted Cheese - \$9 per person

Domestic and International cheese, assorted jams, honey, fruits, crackers, and crostini

#### Mediterranean Mezze - \$8 per person

Hummus, baba ganoush, grape leaves, olives, fresh vegetables, naan, and pita chips

#### The Grand Mezze Grazing Table - \$19 per person

Assorted charcuterie, assortment of cheese, hummus, baba ganoush, grape leaves, tomato mozzarella skewers, marinated grilled vegetables, olive tapenade, assorted pickled vegetables, crackers, crostini, and bread

### CARVING STATIONS

#### Turkey Breast

Served with cranberry sauce (serves 25 people)

**\$150**

#### Top Round Beef

Served with horseradish sauce and au jus. (serves 50 people)

**\$350**

#### Country Ham

Served with Honey cherry glaze (serves 50 people)

**\$250**

#### Tenderloin

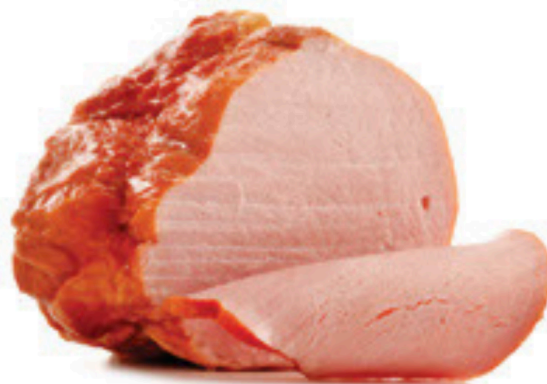
Served with Horseradish sauce and au jus (serves 25 people)

**\$300**

#### Roast Pork Loin

Served with apricot marmalade (serves 25 people)

**\$200**





**One Entree - - - - - \$26 / person**  
**Two Entrees - - - - - \$34 / person**  
**Three Entrees - - - - - \$42 / person**

(22% service charge + \$1200 offsite kitchen setup & delivery fee)

**Includes:** China, Flatware, Water Glasses, Set Up/Tear Down and Service,  
 Chef's Salad with Choice of Two Dressings, Rolls and Butter

#### CHICKEN ENTREES

- Lemon Garlic Chicken
- Chicken Cordon Bleu (stuffed with prosciutto and Swiss cheese served with a roasted garlic cream sauce)
- Chicken Piccata
- Chicken Parmesan
- Chicken Marsala
- Apricot Chicken
- Fried (or) Barbeque Chicken
- Chipotle Barbeque Chicken
- Cilantro Lime Chicken
- Chicken Roulade (stuffed with spinach, roasted red pepper and feta cheese)
- Chicken Pesto Cream
- Lemon rosemary chicken, herb jus
- Lemon oregano chicken, tomato artichoke stew
- Seared marinated chicken, marsala mushroom sauce
- Grilled chicken, pesto cream sauce
- Tuscan chicken, sundried tomato & spinach cream
- Mediterranean chicken, warm olive tomato and artichoke salad

#### PORK ENTREES

- Roasted pork loin, chipotle cream
- Hawaiian Mango Pork Loin
- Rosemary Panko Crusted Pork Loin
- Smoked Bacon-Wrapped Loin
- Ginger Curry Pork Loin
- Ancho Glazed Pork Tenderloin
- Stuffed Pork Loin with Cranberry Sauce
- Baby Back Ribs
- Apricot Pork Tenderloin

#### BEEF ENTREES

- Peppercorn Crusted Sirloin
- Top Round with Garlic Butter Spread
- Beef Lasagna
- Pepper Steak
- Teriyaki (or) Mango Beef Tips
- Italian Meat balls with Marinara Sauce
- Country Fried Steak
- Garlic & herb crusted top round, au jus
- Braised beef short ribs, herb demi
- Sliced bistro steak, garlic herb butter, au jus
- Strip Loin with Horseradish Cream and Au Jus
- Prime Rib with herb demi

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## *Dinner Buffet*

### FISH ENTREES

Herb Crusted Salmon  
Blackened Tilapia  
Panko Crusted Cod  
Fried (or) Baked Ocean Perch  
Cilantro Mango Mahi Mahi  
Miso-glazed salmon  
Blackened mahi-mahi, mango salsa  
Grilled salmon, dill cream  
Panko crusted cod, tomato basil chutney

### SIDE DISH SELECTION

#### Vegetables (Choose One)

Seasonal Root Vegetable (parsnip, turnips, beets, etc)  
Grilled Bok Choy  
Fresh Broccoli  
Lemon grilled asparagus  
Curry roasted cauliflower  
Roasted baby carrots  
Roasted Brussels sprouts with bacon and balsamic  
Green beans almondine  
Roasted seasonal vegetables  
California Blend (cauliflower, broccoli, and carrots)  
Roasted Fennel

### STARCH (CHOOSE ONE)

Herb Roasted Red Skins  
Mexican Rice  
Saffron Rice  
Couscous  
Cheddar Mash (bacon)  
Sweet Potato Hash with Candied Pecans  
Garlic whipped potato  
Truffle whipped potato  
Parmesan risotto  
Wild rice pilaf with dried cranberries  
Roasted fingerling potatoes with herbs  
Lemon herb orzo  
Herb roasted root vegetables  
Herb Roasted Red Skins  
Fingerling Potato  
Basmati Rice  
Scalloped Potatoes

From intimate ceremonies to grand celebrations,  
*Sausalito Catering* delivers award-winning cuisine and seamless  
service for your special day.

With thoughtfully curated menus, polished presentation, and  
dependable execution, we help create a wedding dining experience  
that feels effortless and memorable.

Let us take care of the details so you can enjoy every moment of the  
celebration.



## Offsite Catering Menu

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