



Corporate Catering Menu

@sausalitocle
sausalitocle.com

Breakfast



AMERICAN TRADITIONAL

Choice of two juices – orange, cranberry, or apple
Fluffy scrambled eggs, breakfast potatoes, sausage,
applewood smoked bacon
Freshly brewed coffee

Add individual bottled juice – \$1.00/Person

\$14.99/Person

DELUXE CONTINENTAL BREAKFAST

Choice of two juices – orange, cranberry, or apple
Assortment of pastries, muffins, danishes, and bagels
Butter, preserves and cream cheese
Fresh cut fruit platter
Freshly brewed coffees

Add individual bottled juice – \$1.00/Person

\$14/Person

OMELET STATION

Scrambled, Sunny Side Up, and Designer Omelets
Fillings: cheese, ham, bacon, onions, peppers, mushrooms,
spinach, tomatoes, jalapenos

\$75 chef fee per station (per 40 people)

\$13/Person

BREAKFAST SANDWICHES & WRAPS

Served on your choice of croissant or tortilla
Egg and Cheese
Egg, Veggie, and Cheese
Egg, Bacon (or) Sausage, and Cheese

**\$7
\$8
\$9**

BUILD YOUR OWN PARFAIT

Plain and flavored yogurt
Fresh fruit, granola, dried cranberries
Individual pre-built parfait cups

**\$8.50/Person
\$7/Person**

BREAKFAST QUICHES

Egg and cheese
Egg, veggie and cheese
Egg, meat and cheese

**\$6
\$7
\$8**

Add individual bottled juice - \$1.00/Person

All prices are subject to a service charge and applicable sales tax

Breakfast



A LA CARTE

Freshly Brewed Coffee, Decaffeinated Coffee Specialty Teas.	\$30/Gallon
Fruit Juice (Orange, Apple or Cranberry).	\$25/Gallon
Individual Fruit Juices	\$3/Bottle
Iced Tea, Lemonade and Fruit punch.	\$30/Gallon
Fruit Platter.	\$4/Person
Freshly baked danishes, muffins, croissants	\$24/Dozen
Assorted baked cookies	\$24/Dozen
Fudge brownies	\$24/Dozen
Assorted sodas.	\$2 each
Assorted fruit yogurt	\$3 each
Bottled spring water.	\$2 each
Soft pretzels	\$28/Dozen
Granola bar	\$2 each
Whole fruits	\$1.5 each
Trail mix.	\$2 each
Cereal & milk	\$2 each

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Sandwich Lunches



Minimum order 10 unless stated otherwise

BOXED SANDWICHES & WRAPS

\$14/Person

(Choice of side included)

Chicken Salad / Tuna Salad Croissant

Baby lettuce, vine-ripened tomato, cheddar, toasted croissant

Smoked Turkey

Havarti, baby lettuce, vine-ripened tomato, pesto aioli on multigrain

Grilled Vegetable

Hummus, Red pepper hummus, pickled red onion, baby spinach, balsamic glaze, spinach wrap

Roast Beef

Caramelized onion, brie, baby arugula, focaccia

Honey Roasted Ham

Swiss, baby lettuce, vine-ripened tomato, Dijon aioli, on sourdough

GOURMET SANDWICH TRAY

\$14/Person

(Choice of side included)

Roast Beef

Caramelized onion, brie and arugula on baguette

Smoked Turkey

Havarti cheese, lettuce, vine ripened tomato, pesto aioli on multigrain bread

Honey Roasted Ham -

Swiss cheese, lettuce, vine ripened tomato, Dijon mayonnaise on sourdough

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Sandwich Lunches



Minimum order 10 unless stated otherwise

Marinated Grilled Vegetable -

Herbed goat cheese, arugula, balsamic glaze on ciabatta

GOURMET WRAPS TRAY

(Choice of side included)

\$14/Person

Grilled Chicken Salad

Baby spinach, vine ripened tomato, avocado, flour tortilla

Tuna Salad

Baby arugula, cucumber, roasted red pepper, smoked cheddar, spinach tortilla

Smoked Turkey

Baby lettuce, roasted tomatoes, pickled red onion, pesto aioli, tomato tortilla

Tandoori Chicken

Shredded red cabbage, pickled red onion, cucumber, mint cilantro aioli, naan

Roasted Vegetable

Shredded artisan romaine, roasted red pepper hummus, pickled carrots, feta, spinach tortilla

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Sandwich Lunches



Minimum order 10 unless stated otherwise

SIDES

Pasta Salad

Garden Salad

Potato Salad

Individual bags of chips

Grilled Vegetable Salad

Add a Cookie, whole fruit or a brownie for \$2

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Salad Lunches



SAUSALITO SALAD BAR

\$14/Person

(Minimum 10 Orders)

Romaine or mixed greens

Parmesan, bleu cheese, mushrooms, artichokes, cucumbers, onions, tomatoes, bacon, chopped eggs, mandarin oranges, croutons with 2 dressings.

BOXED SALADS

\$14/Person

(Minimum 10 Orders)

Harvest Green Salad

Mixed baby greens, roasted sweet potato, dried cranberries, candied pecans, goat cheese, maple Dijon vinaigrette

Asian Sesame Salad

Napa cabbage, shredded carrots, edamame, mandarin oranges, crispy wontons, scallion, sesame ginger dressing

Southwest Quinoa Power Bowl

Quinoa, roasted corn, black beans, avocado, cherry tomatoes, shredded cabbage, cilantro, chipotle lime vinaigrette

Kale Caesar

Chopped kale, romaine, shaved parmesan, herbed croutons, Caesar dressing

Roasted Beet & Citrus

Arugula, roasted red & golden beets, orange segments, goat cheese, toasted pistachio, champagne vinaigrette

Add Tofu **+\$5.00**

Add Chicken **+\$5.00**

Add Shrimp **+\$6.00**

Add Salmon **+\$6.00**

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Salad Lunches



Italian Chop Salad

Romaine, salami, capicola, provolone, pepperoncini, olives, cherry tomatoes, red onion, Italian herb vinaigrette

Lemon Herb Farro Salad

Farro, arugula, roasted grape tomatoes, feta, toasted walnuts, lemon oregano dressing

Greek Salad

Cucumber, cherry tomatoes, kalamata olives, feta, red peppers, pickled red onion, red wine vinaigrette

Add Tofu +\$5.00

Add Chicken +\$5.00

Add Shrimp +\$6.00

Add Salmon +\$6.00

ALA CARTE SALAD BOWLS

(Serves 10)

Garden Salad

Mixed greens, cucumber, tomato, red onion

\$30

Kale Caesar

Kale, romaine, herbed croutons, shaved parmesan, Caesar dressing

\$35

Grilled Vegetable Salad

Grilled zucchini, squash, red onion, peppers, portobello mushrooms, balsamic glaze

\$35

Pasta Salad

Grilled & fresh vegetables, asiago, olives, Italian dressing

\$35

Fresh Fruit Salad

Seasonal fresh fruit and berries

\$40

All prices are subject to a service charge and applicable sales tax

Buffet Menu



Served with a Chef's Salad, 2 dressings, and rolls & butter

PASTA BUFFET

Chicken Fettuccine Alfredo
Rotini with Meatballs & Marinara
Vegetable Penne Pasta

\$22/Person
(Minimum 20 orders)

LUNCH/DINNER BUFFET

Served with a Chef's Salad, 2 dressings, one starch, one vegetable, and rolls & butter
(Minimum 10 orders)

One Entrée	\$18/Person
Two Entrées	\$26/Person
THree Entrées	\$32/Person

CHICKEN ENTREES

Herbed roasted chicken, thyme jus
Seared chicken, marsala mushroom sauce
Grilled chicken, Dijon cream
Caribbean-style jerk chicken
Chicken kofta, tzatziki
Lemon Garlic Chicken
Chicken Piccata
Chicken Pesto Cream

FISH ENTREES

Grilled herb salmon, charred citrus
Blackened mahi mahi, grilled pineapple relish
Panko crusted cod, tomato basil relish
Blackened Tilapia

BEEF ENTREES

Sliced bistro steak, merlot sauce
Beef and Broccoli
Beef short ribs, chimichurri
Peppercorn Crusted Sirloin
Italian Meatballs with Marinara

SIDES (PICK 2)

Roasted seasonal vegetables
Herb roasted potatoes
Roasted curried cauliflower
French beans with toasted almonds and garlic butter
Garlic mashed potato
Cilantro lime rice
Wild rice with dried fruit and nuts
Roasted brussels sprouts with balsamic glaze
Roasted sweet potatoes
Steamed broccoli with lemon brown butter

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2 Course Plated Menu



Served with a Chef's Salad, one starch, one vegetable, and rolls & butter

BEEF ENTREES

Bistro Steak

\$25/Person

Served with a scallion mash, grilled asparagus, and bearnaise sauce

Rib-eye

\$28/Person

Slow roasted rib-eye with twice baked potatoes, grilled asparagus, and au jus

Strip Steak

\$28/Person

Char-grilled strip steak served with a cheddar mash, green beans, and an herb demi-glace

Beef Tenderloin

\$35/Person

Served with rosemary potato hash, grilled asparagus, cabernet reduction

SEAFOOD ENTREES

Grilled Salmon

\$28/Person

Vegetable rice pilaf, roasted seasonal vegetables, sundried tomato & spinach cream sauce

Salmon with Sweet Corn Salsa

\$28/Person

Char-grilled salmon served with a sweet corn salsa, red pepper aioli, and frizzled leeks

Salmon with Shrimp Polenta

\$30/Person

Char-grilled salmon served with blackened shrimp polenta, topped with grilled pineapple and cucumber salsa

Lemon Cod

\$30/Person

Orzo, spinach, blistered tomatoes, lemon brown butter

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2 Course Plated Menu



Served with a Chef's Salad, one starch, one vegetable, and rolls & butter

CHICKEN ENTREES

Herb Seared Chicken

\$20/Person

Roasted fingerling potatoes, French beans, chardonnay cream

Marinated Grilled Chicken

\$20/Person

Garlic mashed potatoes, asparagus, tomato & artichoke chutney

Chicken Piccata

\$20/Person

Tender chicken breast, grilled and served with wild rice, spinach, and lemon butter caper sauce

Cajun Chicken Tortellini

\$20/Person

Blackened chicken breast, spinach, peppers, asiago cream

VEGETARIAN ENTREES

Stuffed Portobello Mushroom

\$18/Person

Lentil & grain pilaf, charred vegetables, roasted red pepper coulis, toasted pumpkin seeds

Cauliflower Steak

\$18/Person

Farro & golden raisin pilaf, charred asparagus, roasted red pepper romesco (vegan)

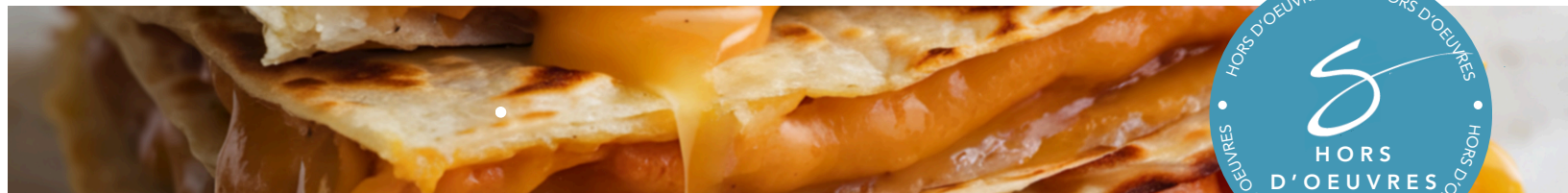
Eggplant Parmesan Stack

\$18/Person

Creamy asiago polenta, tomato coulis, parmesan crisp

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Hors D'oeuvres



Minimum of 10 portions unless stated otherwise

	Price Per Person	Portion Per Person
CHICKEN		
Chicken and Vegetable Kabobs	\$6.20	2 pieces
Caribbean Jerk Chicken Meatballs	\$5.75	2 pieces
Tandoori Chicken Skewers with Mint Chutney	\$5.75	2 pieces
Chicken Satay with Peanut Sauce	\$5.50	2 pieces
Grilled Chicken Quesadilla	\$5.00	2 pieces
Buffalo Chicken Dip with Pita Chips	\$5.00	6 oz
Bone-in Chicken Wings (choice of sauce)	\$5.00	2 pieces
Boneless Crispy Chicken Bites (choice of sauce)	\$6.00	2 pieces
BEEF & MEAT		
Beef and Vegetable Kabobs	\$6.25	2 pieces
Beef Deluxe Wellington	\$6.50	2 pieces
Burger Sliders	\$7.00	2 pieces
Chorizo Sausage Stuffed Mushrooms	\$5.75	2 pieces
DISPLAYS & BOARDS		
Deluxe Fruit and Cheese Display	\$6.95	6 oz
Charcuterie Board (meat, cheese, fruit, crackers)	\$7.50	6 oz
Grazing Table (meat, cheese, fruit, pickled veggies, nuts, jams/spreads, crostinis)	\$12.50	6 oz
SEAFOOD		
Sweetwater's Bacon Wrapped Shrimp (served with horseradish)	\$6.75	2 pieces
Sweetwater Mini Crab Cakes	\$6.25	2 pieces
Coconut Shrimp	\$6.25	2 pieces
Shrimp Cocktail Shooters	\$6.50	2 pieces
Whole Smoked Salmon (serves 40)	\$300	
Creamy asiago polenta, tomato coulis, parmesan crisp		

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Hors D'oeuvres



Minimum of 10 portions unless stated otherwise

VEGETARIAN & BITES

	Price Per Person	Portion Per Person
Spanakopita	\$5.50	2 pieces
Vegetable Spring Rolls	\$4.75	2 pieces
Artichoke Dip with Tortilla Chips	\$4.25	6 oz
Vegetable Quesadilla	\$4.25	2 pieces
Bruschetta Pomodoro (herb olive oil, tomato, mozzarella)	\$3.50	2 pieces
Guacamole and Salsa with Tortilla Chips	\$4.50	4 oz
Vegetable Crudites with Ranch	\$3.50	6 oz
Brie Raspberry Phyllo	\$6.00	2 pieces
Mini Quiche Assortment	\$5.75	2 pieces

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Stations



Chef's fee - \$100 per chef (per station)

PASTA STATION

\$15.95/Person

Choice of 2 pastas and 3 sauces

Pastas - Tortellini, Rotini, Penne, Bowtie, Linguine

Sauces - Marinara, Alfredo, Pesto, Bolognese, Sundried Tomato

Toppings - Tomatoes, spinach, onions, mushrooms, peppers, grilled chicken, shrimp, olives, parmesan cheese

FAJITA & TACO STATION

\$14.95/Person

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

MASHED POTATO BAR

\$11.95/Person

Potatoes

Yukon gold potato

Sweet potato

Roasted garlic red skin potato

Toppings

Caramelized onion, bacon, sour cream, cheddar cheese, blue cheese,

Green onion, broccoli florets, butter, gravy

RISOTTO STATION

\$14.95/Person

Risotto

Chianti

Pesto

White wine parmesan

Toppings

Chicken, crab, shrimp, prosciutto, zucchini, squash,

mushrooms, tomatoes, asparagus, corn, spinach, garlic

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Stations



Chef's fee - \$100 per chef (per station)

CARVING STATIONS

Turkey Breast

Served with cranberry sauce

\$150/Serves 25 people

Top Round Beef

Served with horseradish sauce and au jus

\$350/Serves 50 people

Country Ham

Served with honey cherry glaze

\$250/Serves 50 people

Tenderloin

Served with horseradish sauce and au jus

\$300/Serves 25 people

Roast Pork Loin

Served with apricot marmalade

\$200/Serves 25 people

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Desserts & Breaks



ASSORTED MINIS

\$3.75/Person

Coconut Macaroons
Coconut Truffles
Mini Eclairs
Mini Fruit Tart
Truffle Lollipops (Almond, Coconut, Chocolate)
Cheesecake Lollipops (Lemon, Raspberry, Khalua)
Bourbon Pecan Cannoli
Mini Cupcakes (Carrot, Chocolate, White, Red Velvet)

INDIVIDUAL DESSERT

\$7/Person

New York Cheesecake
Carrot Cake
Tiramisu
Triple Chocolate Torte
Apple Pie

COFFEE/TEA

\$4/Person

Regular & Decaf Coffee
Hot Teas (assorted flavors)
Served with Half & Half, sugar, and Sweet-n-Low

COLD BEVERAGES

\$2/Person

Regular & Decaf Coffee
Hot Teas (assorted flavors)
Served with Half & Half, sugar, and Sweet-n-Low

FRUIT PUNCH

\$2.50/Person

BUILD YOUR OWN SUNDAE

\$7.50/Person

CHOCOLATE AND VANILLA ICE CREAM

\$7.50/Person

Toppings

Sliced Bananas, Crushed Cookies, Sprinkles, Chopped Nuts,
Whipped Cream, Hot Fudge, Caramel Sauce, Strawberry Sauce

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From boardrooms to large-scale corporate events, **Sausalito Catering** is your trusted partner for exceptional, award-winning catering.

Delivering fresh, high-quality cuisine with reliable service and efficient execution, we specialize in meetings, conferences, team lunches, and corporate gatherings of every scale.

With a focus on consistency, presentation, and on-time delivery, **Sausalito Catering** ensures a seamless experience from start to finish.

Let us take care of the details, so you can focus on what matters.

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Terms

- Paper products and utensils are included with all catering orders.
- For parties over 50 guests, please allow 2 business days' notice.
- For parties under 50 guests, please allow 1 business day's notice.
- A minimum order of 10 guests is required for all cold day items and hot buffet items.
- Cancellations must be made at least 2 business days in advance to avoid charges.
- Cancellations made within 1 business day of the event will incur a 50% charge.
- Server or bartender rate: \$15.00 per hour (4-hour minimum).
- A 20% gratuity will be applied to parties of 20 or more guests requiring service staff.
- Delivery charges may apply based on location.
- Payment accepted via cash, check, Visa, MasterCard, American Express, and Discover.