APPETIZER PACKAGES

Min 25- $425 50- $850 75- $1,275

(Choose up to 5 items.)

- **Stuffed mushrooms** *(Choose one)*
  - Sausage, spinach and goat cheese
  - Corn flake crumbs, garlic, cheese and fresh herbs
  - Feta, spinach and sun-dried tomatoes
- **Bruschetta Rustic** *(Choose one)*
  - Fresh tomato, basil, garlic, olive oil
  - Sauté wild mushrooms
  - Sicilian olive tapenade
- **Carbonara Deviled Eggs**
  Farm fresh eggs, pancetta and onions with parmesan crisp
- **Homemade meatballs** *(Choose one)*
  - NY Italian style with homemade tomato sauce
  - Swedish style with fresh cream, beef broth and lingonberry preserve
- **Artisan cheese platter**
  A variety of luscious local and imported cheeses served with fresh berries, candied nuts, baguette & crostini bread
- **Chicken skewers** *(Choose one)*
  - Thai peanut sauce
  - Pineapple teriyaki sauce

  Garnished with sesame seeds and chopped scallions
- **Baked Brie in Pastry**
  Ripe brie baked with caramelized apricots and candied walnuts served with sliced baguette and crostini

Additional + $10 *Per person*

- **Coconut Jumbo Prawns**
  Coconut fried with a sweet spicy chili sauce
- **Grilled Lamb Chop**
  Balsamic marinated and grilled, sliced into individual chops and drizzled with fresh mint pesto
- **Ahi Tuna Wontons**
  Tuna tartare topped wontons, topped with wasabi cream and a sweet soy reduction.

DELI PACKAGES

Min 25- $425 50- $850 75- $1,275

(Choose 2 salads.)

- **Caesar Salad**
  Crisp romaine lettuce with garlic lemon Caesar dressing and garlic croutons
- **House Salad**
  House mix, tomatoes, cucumbers, mushrooms, carrots, olives, shredded cheese and croutons with Ranch or Balsamic dressing
- **Suzanne Salad**
  Organic Mixed Greens served with gorgonzola cheese, walnuts, dried cranberries, mandarin orange slices and tossed with balsamic vinaigrette
- **Macaroni Salad**
  Elbow Macaroni with mayo, celery, relish and Mustard

Traditional Cut Deli Sandwiches

(Choose 4 max)

All sandwiches service on Soft Frech roll w/ Lettuce Tomato and chipotle spread, mayonnaise and mustard

- ***Roast beef Sandwich***
- ***Classic Turkey sandwich***
- ***Ham Sandwich***
- ***Veggie Sandwich***

Grilled Eggplant, Roasted Peppers, Artichoke Hearts on Soft Roll with Balsamic Spread.

OR

Deli Cut Wraps

- ***Roast beef Wrap*** Lettuce, Tomato and Chipotle Spread.
- ***Smoked Salmon*** Cream Cheese, Lettuce and Tomato
- ***Roast Turkey*** Cranberry Chutney, Lettuce and Green Onion Cream Cheese
- ***Veggie*** Tomato, Avocado, Sprouts, with Swiss and Mayonnaise

Dessert

Chocolate Raspberry Brownie
Homemade Cookies

HOT BUFFET PACKAGE

Min 25- $500 50- $1,000 75- $1,500

(Choose One Appetizer)

- **Spinach Dip with Baguette**
- **Crudités With Ranch Dip**
  Assorted fresh vegetables with ranch dip
- **Artisan cheese Platter**
  A variety of luscious local and imported cheeses served with fresh berries, candied nuts, baguette & crostini bread

(Choose a Bread)

- ***Garlic Bread***
- ***Grilled Flat bread W/ Olive Pesto***
- ***Rolls and Butter***

(Choose 2 salads.)

- **Caesar Salad**
  Crisp romaine lettuce with garlic lemon Caesar dressing and garlic croutons
- **House Salad**
  House mix, tomatoes, cucumbers, mushrooms, carrots, olives, shredded cheese and croutons with Ranch or Balsamic dressing
- **Suzanne Salad**
  Organic Mixed Greens served with gorgonzola cheese, walnuts, dried cranberries, mandarin orange slices and tossed with balsamic vinaigrette
- **Macaroni Salad**
  Elbow Macaroni with mayo, celery, relish and Mustard
- **Potato Salad**
  Red nu potatoes with mayo, mustard, yellow onion and diced celery

*Hot Buffet Continue on back**

Hot Buffet Package Continued

(Choose a Side)

- **Grilled Vegetable Platter**
  Zucchini, mushrooms, eggplant, red bell peppers, fresh tomato and red onion all grilled and marinated with balsamic vinegar, olive oil and fresh herbs
- **Red Roasted Nu Potatoes**
  Red Potatoes roasted with fresh herbs and garlic
- **Penne Pesto Primavera**
  Blue Lake beans, diced new potatoes, toasted pine nuts, and sun-dried tomatoes tossed in a delicious pesto.
- **Spinach Lasagna**
  Layers of spinach, ricotta, mozzarella, fresh basil, and Sally Tomatoes marinara sauce.

(Choose 2 Main Courses)

- **Grilled Chicken Piccata**
  Grilled and finished with lemon, butter, capers and white wine sauce
- **Pork Loin w/ Mushroom Marsala**
  Slow roasted pork served with Marsala mushroom sauce
- **Fresh Roast Beef w/ Horseradish Cream**

Dessert

Chocolate Raspberry Brownie
Homemade Cookies

Eggen and Lance staff for catered events
$325

*Price includes Usage of Eggen & Lance Reception Hall

*Price Excludes staffing and related fees. From Saly Tomatoes. Delivery and Disposables may be additional

EGGEN & LANCE

Sonoma County

Catering menu

Exclusively provided by

Sally Tomatoes