



Wedding Packages

FAMILY STYLE

APPETIZER

Mediterranean Appetizer Dish

MAIN ENTRÉE

Baked Chicken

Roast Beef in Brown Gravy

Polish Sausage with Caramelized Onions
and Grilled Peppers

Mashed Potatoes

California Bland Vegetables

SALAD

Fresh Spring Mix Salad

DESSERT

\$40.00 per person





Wedding Packages

CLASSY CHOICE

APPETIZERS

Caprese Salad

Bruschetta Squares

MAIN ENTRÉE

Beef Medallions in Gravy

Chicken Marsala

Mashed Potatoes with Gravy

California Bland Vegetables

SALAD

Fresh Spring Mix Salad

DESSERT

\$50.00 per person





Wedding Packages

PREMIUM CHOICE

APPETIZERS

Mediterranean Buffet

Shrimp Cocktail

Filo triangles with cheese

MAIN ENTRÉE

Filet Mignon

Loaded Baked Potatoes with Sour Cream,

Bacon Bits and Chives

California Bland Vegetables

SALAD

Fresh Spring Mix and Spinach

DESSERT

\$65.00 per person



APETIZERS

\$3.00 PER PERSON PER ITEM. MINIMUM 20 PEOPLE IF ORDERING JUST
APPETIZERS

VEGGIE PINWHEELS: SPRING MIX, LETTUCE, SPINACH, SWISS CHEESE, AND
HOUSE DRESSING

MEDITERRANEAN BUFFET: PITTA BREAD, FETA CHEESE, OLIVES, ROASTED
PEPPERS, GRAPES, AND HUMMUS

ASSORTED CHEESE AND CRACKERS

PHYLLO CUPS WITH CHEESE AND SPINACH

DEVILED EGGS WITH BACON BITS AND PAPRIKA

BRUSCHETTA: TOMATOES, BASIL, VINAIGRETTE DRIZZLE

CAPRESE SALAD: TOMATOES, FRESH MOZZARELLA, AND BALSAMIC DRIZZLE

\$5.00 PER PERSON PER ITEM. MINIMUM 20 PEOPLE IF ORDERING JUST
APPETIZERS

BBQ. PORK MEDALLIONS ON PINEAPPLE SQUARES

SHRIMP COCKTAIL

STUFFED MUSHROOMS WITH CRABMEAT

SALADS

\$3.00 PER PERSON PER ITEM

FRESH GREEN MIX SALAD, SPINACH, AND LETTUCE WITH CUCUMBERS,
TOMATOES, AND RED PEPPERS

COBB SALAD: GREEN MIX, SPINACH, BOILED EGGS, CORN, CUCUMBERS, AND
TOMATOES

CAESAR SALAD: ROMAINE LETTUCE, TOMATOES, CUCUMBERS, SHREDDED
MOZZARELLA, CROUTONS, AND CAESAR DRESSING

PASTA SALAD: THREE COLORED PASTA, CAULIFLOWER, BROCCOLI, GREEN
ONIONS, OLIVES, TOMATOES, CUCUMBERS, WITH ITALIAN DRESSING

BEAN SALAD: WHITE KIDNEY BEANS, KALE, SPINACH, TOMATOES, GREEN
ONIONS, AND CUCUMBERS

MEDITERRANEAN SALAD: CUCUMBERS, TOMATOES, GREEN ONIONS, RED
BELL PEPPERS, OLIVES, FETA CHEESE, DRIZZLED WITH OLIVE OIL AND
APPLE CIDER VINEGAR

SOUPS

\$2.00 PER PERSON PER ITEM

SPINACH WITH ORZO

LEMON RICE

BEAN SOUP

CHICKEN NOODLE

BROCCOLI AND CHEESE

MIXED VEGETABLE

MEXICAN FIESTA

SOCIAL EVENTS

MIX AND MATCH MENU

BUFFET STYLE: CHOICE OF THREE MEATS, POTATO, RICE, OR PASTA AND
VEGETABLES \$35.00 PER PERSON

BUFFET STYLE: CHOICE OF TWO MEATS, POTATO, RICE, OR PASTA, AND
VEGETABLES \$28.00 PER PERSON

GREEN MIX SALAD, DINNER ROLL AND BUTTER ARE INCLUDED IN ALL MEALS

CHOICE OF MEATS:

BAKED CHICKEN

BBQ BAKED CHICKEN

CHICKEN MARSALA: CHICKEN BREAST WITH MUSHROOMS, MARSALA WINE, AND
CREAM SHERRY

CHICKEN SPINACH PARMESAN: BAKED CHICKEN BREAST TOPED WITH SAUTEED
SPINACH, TOMATOES, SOUR CREAM AND PARMESAN CHEESE

CHICKEN ALFREDO

BAKED HAM

BBQ PULLED PORK

BAKED PORK TENDERLOIN

ROAST BEEF WITH BROWN GRAVY

MEATBALLS WITH POMODORO SAUCE

GROUND BEEF WITH PASTA SAUCE

POLISH SAUSAGE AND SAUERKRAUT

ITALIAN SAUSAGE SAUTEED WITH ONIONS AND BELL PEPPERS

POTATOES: BAKED, DOUBLE BAKED, ROASTED, GARLIC MASHED, SWEET POTATO
WEDGIES

VEGETABLES: STEAMED CALIFORNIA BLAND, GREEN BEANS ALAMODE WITH
SHAVED ALMONDS, STEAMED CORN, ROASTED CAULIFLOWER AND BROCCOLI
WITH LEMON AND MOZZARELLA CHEESE

RICE: RICE PILAF, MEXICAN RICE, MUSHROOM WILD RICE

PASTA: SPAGHETTI, PENNE, ORZO, FETTUCINI

SWEETS

\$2.00 PER PERSON

CHEESECAKE CUPCAKES

TIRAMISU

LEMON SQUARES

CHOCOLATE BROWNIES

\$1.00 PER PERSON

COOKIES: CHOCOLATE CHIP, OATMEAL RAISIN, SUGAR

CATERING GUIDELINES

Half Trays and Full Trays are Available

Half Trays Serve 8-10 People

Full Trays Serve 18-20 People

Upscale Disposable Plates, Utensils, and Dinner Napkins are Included in Your Price. Café Barista and Catering Will Deliver and Set Up the Prepared Meals Keeping Them Serve-Safe for Your Party.

Catering Orders Require Half of the Total Amount Deposit Two Weeks Before Your Event and the Rest on the Day of the Event. Canceling the Event Three Days Before Will Cost You Your Deposit.

KID'S EVENTS MENU

Buffet Style: Choice of Two Main Entrees and One side Dish \$25.00 Per Person

Main Entrees

Baked Chicken Tenders

Mini Burgers: Baked Hand Rolled Burgers on a Hawaiian Bun Topped with Lettuce, Tomato, and American Cheese

Ham Sliders: Baked Ham on a Hawaiian Bun with American Cheese and House Sauce-Mayo, Honey mustard and Ketchup

Turkey Sliders: Baked Turkey on a Hawaiian Bun Swiss Cheese and House Sauce-Mayo, Honey Mustard, and Ketchup

Beef or Chicken Tacos: Sauteed Ground Beef or Chicken with Taco Seasoning, Served in Taco Shells Topped with Shredded Lettuce, Chopped Tomatoes, and Mexican Blend Cheese

Loaded Nachos: Nacho Chips Loaded with Sautéed Ground Beef or Chicken with Taco Seasoning, Salsa, Sour Cream, and Mexican Blend Cheese

Personal Pan Pizza: Choice of Cheese, Veggie, or Peperoni

Sides: Chips, Baked Tater Tots, Fresh Fruit, Fresh Cut Veggies with Ranch Dressing

SWEETS

\$2.00 Per Person

Lemon Squares

Chocolate Brownies

\$1.00 Per Person

Cookies: Chocolate Chip, Oatmeal Raisin, Sugar

Drinks Available Upon Request \$1.00 each

Drinks: Buttle of Water, Orange or Apple Juice, Soda

Disposable Plates, Forks, and Napkins are Included

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