

Breakfast Buffet

All Prices are Per Person

Catta Continental \$12

Fresh Baked Danish Pastries & Muffins,
Chilled Orange Juice, Freshly Brewed Coffee & Assorted Teas

California Continental \$14

Fresh Seasonal Fruit Display,
Fresh Baked Danish Pastries & Muffins, Croissants,
A Variety of Individual Fruit Yogurts
Chilled Orange Juice, Freshly Brewed Coffee & Assorted Teas

Lox & Bagels with Cream Cheese \$11

Assorted Bagels, Cream Cheese
Chilled Orange Juice & Freshly Brewed Coffee & Assorted Teas

Minimum 20 guests

Breakfast Burritos \$13

Hearty Breakfast Burritos Stuffed with Scrambled Eggs, Bacon, Sausage, Ham,
Peppers & Onions served with Assorted Whole Fruits
Chilled Orange Juice & Freshly Brewed Coffee & Assorted Teas

Catta Sunrise Buffet \$22

Fresh Seasonal Fruit Display
Danish Pastries
Assorted Muffins
Apple Wood Smoked Bacon
Breakfast Sausage Links
Breakfast Potatoes
Farm Fresh Scrambled Eggs with Cheese and Herbs
French Toast with Maple Syrup

Chilled Orange Juice, Freshly Brewed Coffee & Assorted Teas

Plated Lunch

Choice of Soup **OR** Salad | **All guests will be served the same soup OR Salad**
 Choice of Three Entrées | **Guests get to pre-select from those three**
 Chef's Choice of Starch & Seasonal Vegetable

Warm Rolls & Butter with Choice of Soup OR Salad

Choice of One Soup

Wild Mushroom with White Truffle Oil
 Cream of Potato with Avocado, Chicken, and Roasted Corn
 Butternut Squash with Sage Breadcrumbs and Crème Fraiche
 New England Clam Chowder

Choice of One Salad

Mixed Greens Cherry Tomatoes, Sliced Cucumber, Marinated Red Onions, Carrots, Croutons & House Balsamic Dressing
Baby Spinach Candied Walnuts, Bleu Cheese Crumbles, Sliced Pears, Dried Cranberries, & Balsamic Vinaigrette
Classic Caesar Parmigiano Reggiano & Garlic Croutons

Choice of Three Entrées

Select two meat entrees & one vegetarian entrée to give your guests a choice from

Mixed Mushroom Risotto (can be made vegan) \$20 *G.F.*
 With Sautéed Vegetables & Topped with Parmigiano Reggiano

Creamy Pesto Penne Pasta \$22

Sun-dried Tomato, Fresh Basil, Artichoke Hearts, & Sautéed Mushrooms

6 oz Grilled Breast of Chicken \$24 *G.F.*
 White Wine Butter Sauce

6 oz Chicken Parmesan \$24
 Marinara Sauce & Parmesan Cheese

Slow Cook Tri-Tip \$27
 Red Wine Demi-Glace

6 oz Grilled Pacific Salmon \$28 *G.F.*
 Red Pepper & Corn Relish

6 oz Grilled Mahi Mahi \$29 *G.F.*
 Lemon Beurre Blanc Sauce

7 oz New York Steak \$28
 Veal Demi-Glace & Shoestring Onions

6 oz Filet Mignon \$32 *G.F.*
 Purple Onion Port Wine Reduction

~ See Separate Dessert Menu ~

Soup & Salad Combo

Soup & Sandwich Combo

Choice of Soup | **All guests will be served the same soup**
 Choice of Three Entrees | **Guests get to pre-select from those three**

Warm Rolls & Butter

Soups

Wild Mushroom with White Truffle Oil
 Cream of Potato with Avocado, Chicken, and Roasted Corn
 Butternut Squash with Sage Bread Crumbs and Crème Fraich
 New England Clam Chowder

Salads

Cold Mediterranean Pasta Salad \$16

Penne Pasta, Sundried Tomatoes, Fresh Basil, Feta Cheese,
 Kalamata Olives, Parmesan Cheese with House Vinaigrette

Cobb Salad \$17

Grilled, Sliced Chicken Breast served with Bacon, Hard Boiled Eggs, Chopped Tomato,
 Avocado, Scallions, Blue Cheese Crumbles, Cheddar Cheese & House Vinaigrette

Caesar Salad with Grilled Chicken \$17

Chopped Crisp Hearts of Romaine Lettuce topped with Grilled Chicken Breast,
 Fresh Shredded Parmesan Cheese & Drizzled with Creamy Caesar Dressing

Caesar Salad with Grilled Salmon \$19

Chopped Crisp Hearts of Romaine Lettuce topped with Grilled Salmon,
 Fresh Shredded Parmesan Cheese & Drizzled with Creamy Caesar Dressing

Asian Chicken Salad \$18

Broccoli, Carrots, Red Peppers, Napa Cabbage, Green Leaf Lettuce, Roasted Almonds, Mandarin Oranges, Grilled Teriyaki
 Chicken Breast, Plum Vinaigrette & Topped with Won Ton Strips

Southwest Steak Salad \$19

Grilled NY Steak, Spring Mix, Iceberg Lettuce, Corn, Diced Tomato, Red Onion, Red Pepper, Avocado,
 Queso Fresco, tossed in Cilantro Vinaigrette and Topped with Tortilla Strips

Sandwiches & Wrap

Turkey Sandwich \$15

Smoked Turkey, Provolone Cheese, Fresh Tomato & Lettuce served on
 Sliced Wheat

Accompanied with Chips & Cup of Fruit

Roast Beef & Ham Sandwich \$16

Smoked Mozzarella Cheese, Fresh Tomatoes & Lettuce served on
 Sliced Wheat

Accompanied with Chips & Cup of Fruit

Chicken Caesar Wrap \$16

Grilled Breast of Chicken tossed with Romaine Lettuce, Roma Tomatoes, Creamy Caesar Dressing, Parmigiano Reggiano
 Cheese & Crouton Crumbs then rolled in a Flour Tortilla.

Accompanied with Chips & Cup of Fruit

Lunch & Dinner Buffets

Minimum 20 guests

Lunch must be served no later than 2pm

--All Buffets Include Assorted Sodas, Iced Tea & Lemonade--

\$23 Lunch / **Artisan Sandwich Buffet** / \$25 Dinner

Choice of two Salads

- Marinated Roasted Vegetable Salad
- Red Skin Potato Salad
- Fresh Fruit Salad
- Marinated Tomato & Cucumber Salad
- Mixed Greens with Assorted Vegetables & Dressings

Assorted Cold Cuts:

- Roast Beef, Roasted Turkey Breast, Deli Ham, Italian Salami, Pastrami
- Sourdough, White, Wheat, & Rye Imported & Domestic Sliced Cheeses,
- Lettuce, Onions, Sprouts & Kosher Dills, & Condiments
- Served with Assorted Chips, Brownies, & Cookies

\$27 Lunch / **Mexican Buffet** / \$29 Dinner

- Fresh Green Salad with Ranch & Balsamic Dressings
- House Made Tortilla Chips with Salsa
- Mexican Rice, Refried Beans
- Crisp Corn and Soft Flour Tortillas
- Seasoned Ground Beef & Fajita Chicken
- Tomatoes, Shredded Lettuce, Cheddar Cheese, Onions, Black Olives, Sour Cream & Guacamole
- Served with Mexican Wedding Cookies

\$28 Lunch / **Italian Buffet** / \$30 Dinner

- Garlic Bread & Breadsticks
- Classic Caesar Salad
- Mixed Green Salad with Italian & Ranch Dressings
- Chicken Marsala
- Italian Sausage Lasagna
- Spinach Tortellini with Alfredo
- Served with Tiramisu

\$28 Lunch / **Hawaiian Buffet** / \$30 Dinner

- Hawaiian Sweet Rolls & Butter
- Tropical Fruit Salad
- Sesame Stir-Fried Vegetables
- Pineapple Fried Rice
- Hule-Hule Chicken & Polynesian Pork
- Served with Macadamia Nut Cookies

\$31 Lunch / **BBQ Buffet** / \$33 Dinner

- Cheddar Corn Bread & Honey Butter
- Macaroni Salad
- Mixed Green Salad with Assorted Dressings,
- Grilled Corn on the Cob, Texas Barbecued Beans,
- Barbecued Half Chickens & House Rubbed Slow Cooked Tri-Tip.
- Served with Brownies & Cookies

Mission Buffets

Minimum 20 guests

\$42 per person

Warm Rolls & Butter

Choice of Two Salads

Red Potato Salad

Classic Caesar Salad

Marinated Tomato & Cucumber Salad

Candied Walnuts, Bleu Cheese Crumbles, Sliced Pears, Dried Cranberries, & Balsamic Vinaigrette

Mixed Greens, Cherry Tomatoes, Sliced Cucumber, Marinated Red Onions, Carrots, Croutons, Ranch & Balsamic Vinaigrette

Choice of Two Entrees

Mixed Mushroom Risotto (can be made vegan) *G.F.*

With Grilled Vegetables & Topped with Parmigiano Reggiano

Creamy Pesto Penne Pasta

Sun-dried Tomato, Fresh Basil, Artichoke Hearts, Sautéed Mushrooms & Roasted Pine Nuts

Grilled Salmon *G.F.*

Red Pepper & Corn Relish

Grilled Chicken Breast *G.F.*

White Wine Butter Sauce

Chicken Parmesan

Marinara Sauce & Parmesan Cheese

Slow Cooked Tri-Tip

Red Wine Demi-Glace

Sautéed Beef Medallions *G.F.*

Purple Onion Port Wine Reduction

Grilled New York Steak

Veal Demi-Glace & Shoestring Onions

***Chef's Selection of Starch and Seasonal Vegetables**

Dessert

Brownies, Cookies & Lemon Bars

Beverages Included

Assorted Sodas, Iced Tea & Lemonade

Plated Dinner

Choice of Soup OR Salad | All guests will be served the same soup OR salad

Choice of Three Entrées | **Guests get to pre-select from those three**

Everyone will be served Warm Rolls & Butter along with Chef's Choice of Starch & Seasonal Vegetable

Choice of One Soup

Wild Mushroom with White Truffle Oil
 Cream of Potato with Avocado, Chicken, and Roasted Corn
 Butternut Squash with Sage Bread Crumbs and Crème Fraîch
 New England Clam Chowder

Choice of One Salad

Mixed Greens

Cherry Tomatoes, Sliced Cucumber, Marinated Red Onions, Carrots,
 Croutons & House Balsamic Dressing

Baby Spinach

Candied Walnuts, Bleu Cheese Crumbles,
 Sliced Pears, Dried Cranberries, & Balsamic Vinaigrette

Classic Caesar

Parmigiano Reggiano & Garlic Croutons

Choice of Three Entrées

(Two meat entrees & one vegetarian entree)

Mixed Mushroom Risotto (can be made vegan) \$23 *G.F.*

With Sautéed Vegetables & Topped with Parmigiano Reggiano

Creamy Pesto Penne Pasta \$24

Sun-dried Tomato, Fresh Basil, Artichoke Hearts, Sautéed Mushrooms

8 oz Grilled Breast of Chicken \$25 *G.F.*

White Wine Butter Sauce

8 oz Chicken Parmesan \$25

Marinara Sauce & Parmesan Cheese

Slow Cook Tri-Tip \$28

Red Wine Demi-Glace

8 oz Grilled Pacific Salmon \$33 *G.F.*

Red Pepper & Corn Relish

8 oz Grilled Mahi Mahi \$35 *G.F.*

Lemon Beurre Blanc Sauce

10 oz New York Steak \$40

Veal Demi-Glace & Shoestring Onions

8 oz Filet Mignon \$42 *G.F.*

Purple Onion Port Wine Reduction

8 oz Baked Lobster Tail \$52 *G.F.*

Garlic Butter

Plated Mixed Grill Dinner

Choice of Soup | **All guests will be served the same soup**
Choice of Three Entrees | **Guests get to pre-select from those three**

Warm Rolls & Butter

Choice of One Soup

Wild Mushroom with White Truffle Oil
Cream of Potato with Avocado, Chicken, and Roasted Corn
Butternut Squash with Sage Bread Crumbs and Crème Fraiche
New England Clam Chowder

OR

Choice of one Salad

Mixed Greens

Cherry Tomatoes, Sliced Cucumber, Marinated Red Onions, Carrots,
Croutons & House Balsamic Dressing

Baby Spinach

Candied Walnuts, Bleu Cheese Crumbles,
Sliced Pears, Dried Cranberries, & Balsamic Vinaigrette

Classic Caesar

Parmigiano Reggiano & Garlic Croutons

Mixed Grill Entrées

Grilled 6 oz Chicken Breast & Slow Cooked Tri-Tip \$36

White Wine Butter Sauce, House Marinade

Grilled 6 oz Chicken Breast & 5 oz NY Steak \$40

White Wine Butter Sauce, Veal Demi-Glace & Shoestring Onions

3 Jumbo Prawns & Grilled 4 oz Filet Mignon \$47

Garlic Scampi Sauce, Purple Onion Port Wine Reduction

Grilled 4 oz Filet Mignon & 6 oz Lobster \$60

Purple Onion Port Wine Reduction, Garlic Butter

Buffet Stations

Minimum 20 guests

All prices per person

Mashed Potato Bar \$13

Creamy Mashed Potatoes with Bacon, Cheese, Horseradish, Gravy, Chives & Sour Cream

Salad Bar \$19

Mixed Greens, Romaine and Spinach Made to Order with Chicken, Bay Shrimp, Bacon, Sliced Tomatoes, Sliced Red Onions, Croutons, Sunflower Seeds, Shredded Carrots, Mandarin Oranges, Fresh Berries, Cucumbers, Bell Peppers, Sprouts, Shredded Parmesan, Mixed Cheese, Chopped Eggs, Sliced Olives
Choice of Ranch, Italian, Blue Cheese, Caesar and Balsamic Dressings

Fajita Station \$27

Grilled Chicken, Steak & Shrimp with Bell Peppers, Onions, Cheese, Spanish Rice, Refried Beans, Salsa, Guacamole, Sour Cream Made to Order with Hot Flour Tortillas
Green Salad with Assorted Dressings, Chips & Salsa

Chef Attended Carving Stations | \$100 Carver Fee

All prices per person for your whole guest count

Warm Rolls & Butter

Roasted Turkey Breast - Turkey Gravy \$13

Roasted Loin of Pork - Chef's choice of Reduction \$14

Grilled Tri-Tip - House Marinade & Creamy Horseradish \$15

Roasted Prime Rib of Beef - Au Jus & Creamy Horseradish \$20

Desserts

\$8 each

Tiramisu

Strawberry Short Cake

Crème Brulee

New York Cheesecake

White Chocolate Raspberry Cheesecake

Fresh Fruit Tart

Triple Chocolate Cake

Chocolate Mousse Cup

Carrot Cake

Strawberry Cream Cheese Mousse with Chocolate Cookie Crust

Passed Hors d'oeuvres

All prices per dozen

Hot Appetizers

- Grilled Pizza with Smoked Mozzarella, Prosciutto, and Herbs \$23
- Artichoke Risotto Fritters with Red Pepper Aioli \$24
- Mini Pulled Pork Tacos with Salsa Fresca \$25 *G.F.*
- Prosciutto and Asiago Wrapped baked Asparagus \$25 *G.F.*
- Jamaican Jerk Chicken Satay \$26 *G.F.*
- Lemongrass Beef Satay \$29
- Crab Cakes with Lime Ginger Sauce \$32
- Pork Pot Stickers with Sweet Tai Sauce \$25

Cold Appetizers

- Fresh Bruschetta \$24
- Chicken Lettuce Cups \$28
- Skewered Grilled Prawns with cocktail sauce \$28 *G.F.*
- Fresh Ahi Tuna on a Cucumber Slice \$32
- Polenta Cake with Avocado Salsa \$24
- Chicken Salad on Endive \$25 *G.F.*

Appetizer Displays

All prices per person

Fresh Crudités \$7

Seasonal Vegetables, Blue Cheese & Ranch Dressing

Seasonal Fruit \$9

Selection of Seasonal Fruits & Berries with Fresh Honey Cream

Cheese & Crackers \$9

Domestic & Imported Cheeses, Sliced Baguettes & Assorted Crackers

Dessert Bar \$8

Lemon Bars, Chocolate Mousse Cups, Assorted Macaroons, Salted Caramel Brownies

Charcuterie Board \$13

An Assortment of Cured Meats, Imported and Local Cheeses,
Olives, Seasonal Berries with Crackers & Breads

Antipasti \$14

Sliced Salami, Prosciutto, Pastrami & Capicola with Provolone,
Buffalo Mozzarella & White American Cheese,
Grilled Zucchini, Onions, Asparagus & Artichokes,
Breadsticks & Rustic Breads

Seafood \$25

Chilled Prawns, Salmon Gravlax, Mussels, Steamed & Chilled Clams
Lemon Slices, Cocktail Sauce, Tartar Sauce, Remoulade

All prices & menus are subject to change. Current sales tax and 20% service charge applies.
1111 Catta Verdera Lincoln, California 95648 Phone 916.645.6722 www.cattaverdera.com

Snacks

All prices per person

Health Nut \$8

Assorted Whole Fruit
Granola Bars
Individual Bags of Pretzels
Yogurt

Sugar Rush \$9

Assorted Brownies and Cookies
Assorted Chocolate and Fruity Candies
Fresh Coffee and Assorted Sodas

Fruit & Cheese \$9

Sliced Seasonal Fruit
Domestic Cheese Tray with Crackers
Iced Tea & Lemonade

Energy Boost \$10

Red Bull Energy Drinks
Assorted Cliff Bars
Assorted Whole Fruit
Trail Mix

Kids Menu

12 years and under

Macaroni & Cheese

Cheese or Pepperoni Pizza

Chicken Strips & Fries

Grilled Cheese Sandwich & Fries

Mini Cheese Burger & Fries

Lemonade, Juice, or Soft Drink Included

\$13 per child

Tea Sandwich & Salad Buffet

20 person minimum

Choice of two salads

Red Skin Potato Salad

Macaroni Salad

Fresh Fruit Salad

Marinated Tomato & Cucumber Salad

Mixed Baby Greens with Assorted Vegetables & Dressings

Classic Caesar Salad

Choice of three tea sandwiches

Chicken Salad Sandwich

Cucumber Mint Sandwich

Smoked Ham & Pear Sandwich

Egg Salad Sandwich

Tuna Sandwich

Lemonade & Iced Tea Included with the lunch

\$21 per person