

# Buffet Menus & Hors d'oeuvres for Receptions

Cabrillo College Culinary Arts Catering

Sesnon House • 6500 Soquel Drive • Aptos, CA • 831.477.5205



# Sesnon House Catering

Dear Prospective Client,

Thank you for considering Sesnon House Catering for your upcoming event. We are a full service catering group which is operated by students in the Culinary Arts Department at Cabrillo College. This class is designed to give students a very real “hands on” experience in catering and public relations. The event is overseen and coordinated by a chef/instructor to assure the highest quality in all aspects of your event.

Sue Slater, chef and instructor for these students, has an Associate of Science Degree in Culinary Arts from Cabrillo College and is also a graduate of Le Cordon Bleu in Paris, France. Sue brings over 30 years experience in the culinary field, including 20 years as chef and proprietor of her own award-winning catering business. She has a wonderful reputation for fine food and service.

Sesnon House Catering uses only the finest and freshest ingredients available to insure our client’s complete satisfaction. Sauces, pasta, breads and other baked items are made daily by the students, and many of the herbs and produce will be grown in gardens located on campus. The staff at Cabrillo is constantly working on new menu ideas to keep our variety of selections growing and to maintain the highest of quality. We are available to meet with you by appointment to work out details for your special event. Sesnon House Catering can offer complete service for both buffet (maximum 225 guests) and sit-down menus (between 25 and 50 guests).

Listed below are the items and services provided in the price per person:

- Two passed hors d’oeuvres, two entrées, three salads, freshly baked bread and coffee service
- Chef and uniformed service staff
- White cocktail napkins
- Tubs for ice and beverages
- Salt & pepper shakers for seating tables
- Assistance with design and layout
- Arrangements for all additional rental equipment (rentals are not included in price per person).
- A 10% handling fee will be added to the bill.
- Cake cutting (no additional fee)
- Beautiful buffet presentations
- Alcohol and beverage service for up to 100 guests (no corkage fee; alcohol to be provided by the client).
- Additional server(s) will need to be hired for parties over 100 at \$12.50 an hour with a four-hour minimum
- Catering clean-up

For an additional fee we will be happy to provide iced tea and/or lemonade for your event.

## **Catering Booking Policy**

Reserving Sesnon House Catering is on a first come, first served basis and can be done by submitting a \$500 non-refundable deposit for events. This amount will be applied toward your final invoice. Sesnon House Catering is available for events that take place on Fridays and Saturdays from mid-September through mid-December; mid-February through mid-May, and for seven weeks during the summer months, according to class scheduling.

## **Cancellations**

Events canceled at any time will result in the forfeiture of the initial holding deposit. Events canceled less than five working days before the day of the event will result in a 50% charge of the total price of all food, beverages and outside services ordered. Events canceled 24 hours prior to the event will result in a 100% charge for all items ordered.

## **Minimum Orders**

There is a 25-person minimum order requirement for all events catered by Sesnon House Catering, including luncheons, receptions and dessert services.

## **Payment Policy\***

Final guest count is due 14 days prior to the event. The final payment for all services rendered, including charges for outside rentals, is due 7 days preceding the event. Payments may be made by cash, cashier's check, or on-campus budget numbers. Credit cards are not accepted at this time. Details will be outlined in your catering contract. There is a 10% handling fee for rental equipment and a gratuity of 15% will be added to your final invoice.

Attached please find our sample menus to compliment your special occasion. We take great pride in creating food that tastes as spectacular as it looks!

Bon Appétit!

*\*prices are subject to change*

## **Hors d'oeuvre Selection**

Your choice of two items listed are included in the price per person

### **DUXELLES IN FILO CUP**

*creamy warm mushrooms served in a flakey cup*

### **SPINACH & FETA TRIANGLES**

*with garlic and oregano served warm*

### **MUSHROOM CAPS**

*stuffed with sausage, spinach and pine nuts served warm*

### **ARTICHOKE MINI TARTLETTE**

*buttery pastry with artichoke filling*

### **SHRIMP PUFFS**

*puffs filled with bay shrimp, dill and lemon served cold*

### **THREE-CHEESE WALNUT PASTA WHEELS**

*ricotta, gorgonzola, and parmesan cheese, rolled in a lasagna noodle served chilled*

### **SHELLFISH BRIOUATS**

*zesty shrimp- or crab-filled filo pockets served warm*

### **NEW POTATOES WITH SOUR CREAM AND CAVIAR**

*filled with sour cream and a dollop of caviar served warm*

### **CHICKEN MINI SKEWERS**

*with your choice of hickory barbecue sauce, spicy soy, or honey mustard sauce served warm*

### **SMOKED SALMON PINWHEELS**

*with cream cheese and chive*

## Menus for Receptions

### The Continental

*Grilled Tri-tip with Green Peppercorn Sauce or Cabernet Shallot Sauce*

*Marinated Chicken Pieces with Fresh Lime and Garlic*

*Curly Pasta Salad with Seasonal Vegetables and Pesto*

*Caesar Salad with Freshly Grated Romano Cheese and Herb Croutons*

*Fresh Fruit Salad as Seasonally Available*

*Freshly Baked Focaccia Bread and Butter*

*Regular and Decaffeinated Coffee*

*\$32 per person plus tax*

### French

*Grilled Butterflied Leg of Lamb with Garlic and Rosemary Carved to Order at the Buffet*

*Grilled Breast of Chicken with Dijon Mustard Sauce*

*Oven Roasted Baby Red Potatoes with Butter, Fresh Herbs and Parsley*

*Tossed Green Salad with Condiments and Your Choice of Two Dressings*

*Niçoise Platter Salad A Beautiful Platter of Fresh Vegetables, Cheese and Olives*

*Freshly Baked Francese Bread and Butter*

*Regular and Decaffeinated Coffee*

*\$35 per person plus tax*

### The Monterey Bay

*Whole Poached Salmon Beautifully Decorated with Cucumber "Scales"  
Served Cold with Lemon Dill Sauce*

*Split Red Raspberry Game Hen  
with Red Raspberry Balsamic Glaze*

*White and Wild Rice Salad  
with Citrus, Raisins and Mint*

*Salad of Young Greens  
with Edible Flowers, Feta Cheese, and Dried Cranberries*

*Platter of Fresh Green Beans, Served at Room Temperature  
with Balsamic Vinaigrette*

*Three Seed Rolls and Butter*

*Regular and Decaffeinated Coffee*

*\$36 per person plus tax*

## The Mediterranean

*Grilled Salmon Fillets Plain, or Marinated in Sesame Oil, White Wine, Lemon and Herbs*

*Roasted Chicken Breast with Garlic, Artichoke, Olive and Sun Dried Tomato Sauce*

*Grilled Seasonal Vegetables with Mediterranean White Wine Vinaigrette*

*Fresh Spinach Salad with Peanuts and Grapefruit Segments Sesame, Soy Sauce and Rice Wine Vinegar*

*Mediterranean Red Potato Salad with Tomatoes, Red Onion, Olives, Capers and Garlic*

*Freshly Baked Baguettes and Butter*

*Regular and Decaffeinated Coffee*

*\$35 per person plus tax*

## The Asian

*Thai Grilled Chicken Kabobs with Ground Peanut Coconut Sauce Grilled Skewered Prawns with Sesame and Fresh Ginger Marinade*

*Lemon Rice Pilaf Served Hot at the Buffet*

*Broccoli, Snow Pea, Water Chestnut and Cashew Salad with an Asian Vinaigrette*

*Shredded Cabbage and Carrot Salad with Candied Ginger*

*Sesame Triangles and Butter*

*Regular and Decaffeinated Coffee*

*\$30 per person plus tax*

## The California

*Tri-tip Marinated in Soy Sauce, Red Wine Vinegar and Rosemary*

*Grilled Salmon with a Seasonal Fruit Salsa*

*Wild Rice Pilaf with Slivered Almonds, Dried Apricots and Chives*

*Steamed Artichoke Quarters or Green Beans with Lemon Dill Sauce, as Seasonally Available*

*Spinach Salad with Grated Eggs and Crumbled Bacon and Classic Spinach Dressing*

*Freshly Baked Walnut Bread and Butter*

*Regular and Decaffeinated Coffee*

*\$34 per person plus tax*

## The Italian

*Grilled Lemon Chicken Picatta Served Warm at the Buffet*

*Prosciutto-lined Leg of Lamb Rolled with Pesto Genovese and Ricotta*

*Chilled Farfalle Salad with Fresh Seasonal Vegetables Tossed with Lemon, Olive Oil and Herbs*

*Polenta Triangles with Oven-dried Tomatoes Garnished with Fresh Fennel Springs*

*Salad Caprese with Mozzarella, Tomatoes, Calamata Olives and Fresh Basil with Balsamic Vinegar and Olive Oil*

*Freshly Baked Olive and Glazed Onion Bread*

*Regular and Decaffeinated Coffee*

*\$36 per person plus tax*

## The Autumn

*Pork Loin Rolled with Dried Fruit and Pistachios*

*Penne Pasta with Chicken, Wild Mushroom, Madeira and Cream*

*Roasted Seasonal Root Vegetables*

*Winter Greens with Gorgonzola, Walnuts and Apples and Raspberry Vinaigrette*

*Goat Cheese Tarte with Carmelized Onions*

*Freshly Baked Three-Seeded Rolls and Butter*

*Regular and Decaffeinated Coffee*

*\$32 per person plus tax*

## The Parisian

*Chicken Wellington Individually Baked in Puff Pastry with Duxelles Served with Madeira Sauce*

*Poached Salmon Fillet with Hollandaise Sauce and Fresh Chives*

*Buttery Sliced Potatoes Served Warm with Chopped Parsley*

*Glazed Carrots with Brown Sugar and Ginger*

*Salad of Young Greens with Edible Flowers, Glazed Walnuts and Dijon Vinaigrette*

*Freshly Baked Franchese Rolls and Butter*

*Regular and Decaffeinated Coffee*

*\$34 per person plus tax*

## The Piño Alto

*Grilled Chicken Breasts with Lemon and Rosemary Served with Cranberry Confit*

*Freshly Made Seafood Fettucine in a Creamy Sauce with Tomato and Mushrooms*

*Wild and White Rice Pilaf*

*Warm Steamed Broccoli with Pancetta*

*Hazelnuts Caesar Salad with Freshly Grated Romano Cheese and Herb Croutons*

*Freshly Baked Franchese Rolls and Butter*

*Regular and Decaffeinated Coffee*

*\$32.00 per person plus tax*

## The Elite

*Coulibiac of Salmon with Lemon Caper Sauce*

*Roast Filet of Beef Served with Bearnaise Sauce, carved to order*

*Garlic Mashed Potatoes*

*Green Beans Almandine*

*Glazed Red Onions Salad of Young Greens with Edible Flowers,  
Goat Cheese, Glazed Walnuts and Dijon Vinaigrette*

*Freshly Baked Baguettes and Butter*

*Regular and Decaffeinated Coffee*

*\$40 per person plus tax*

*Please feel free to call at any time with questions that you may have. We look forward to working with you on this very special event. Thank you again for calling Sesnon House Catering*



# Hors d'oeuvres

Purchased by the tray, platter or per person to supplement or create your own menu. If you design your menu solely from the hors d'oeuvres list, a service charge will be added.

## Hot Hors d'oeuvres

### **BRIE IN BRIOCHE**

with red raspberry jam  
\$40

### **ARTICHOKE SOUFFLÉ SPREAD**

with fresh baguettes  
\$35

### **MINI QUICHE**

bacon and swiss cheese fresh vegetable and  
cheese black olive and red bell peppers bay  
shrimp and dill  
\$40 per 3 dozen

### **CHICKEN SATAY KABOBS**

with peanut coconut sauce  
\$40 per 3 dozen

### **SPANEKOPETA SQUARES**

with spinach and feta  
\$30 per 3 dozen

### **RAW OYSTERS**

with Mignonette  
\$50

### **OYSTERS ROCKEFELLER**

with creamy spinach and bacon  
\$60 per 3 dozen

### **STUFFED MUSHROOMS**

with sausage, parmesan and pine nuts  
\$45 per 3 dozen

## Cold Hors d'oeuvres

### **SIDE OF SMOKED SALMON**

with crackers, capers, and cream cheese  
\$90

### **IMPORTED CHEESE TRAY \$3.50 per person**

### **IMPORTED CHEESE TRAY WITH FRESH FRUIT**

\$5.00 per person  
both served with baguettes and crackers

### **PRAWNS WITH COCKTAIL SAUCE**

purchased in five pound increments  
\$100

### **PRAWNS WITH THAI SAUCE**

purchased in five pound increments  
\$100

### **MARINATED PRAWNS WRAPPED IN SNOW PEAS**

purchased in five pound increments  
\$100

### **CHICKEN LIVER PÂTÉ**

with cognac and green peppercorns, served with cornichons  
and baguettes  
\$30

### **BAGUETTE CHIPS WITH THREE SPREADS**

roasted red pepper and garlic Asian eggplant walnut and garlic  
\$4 per person

### **ANTIPASTO PLATTER**

assorted cheese and Italian meats, peppers and olives  
\$6 per person