

Sesnon House Catering Menus for Receptions

THE CONTINENTAL

Grilled Tri Tip with
Cabernet Shallot Sauce

Chicken Pieces Marinated with
Garlic and tangy lime

Curly Pasta Salad with
Seasonal Vegetables and Pesto

Caesar Salad with
Freshly Grated Romano Cheese and Herb Croutons

Fresh Fruit Salad

Fresh Baked Focaccia Bread and Butter

Regular and Decaffeinated Coffee

\$29.00 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
Seasonal Vegetables, Cheese and Olives

Fresh Baked Francese Bread and Butter
Regular and Decaffeinated Coffee

\$31.00 per person plus tax

THE MONTEREY BAY

Whole Poached Salmon 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

\$31.00 per person plus tax

THE MEDITERRANEAN

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

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

Grilled Seasonal Vegetables in a
Mediterranean White Wine Vinaigrette

Fresh Spinach Salad, Garnished 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

\$31.00 per person plus tax

THE ASIAN

Thai Grilled Chicken Kabobs with
Ground Peanut Coconut Sauce

Grilled Skewered Prawns in a
Sesame and Fresh Ginger Marinade

Lemon Rice Pilaf
Served Hot at the Buffet

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

Shredded Cabbage, Carrot Salad
And Candied Ginger

Sesame Triangles and Butter

Regular and Decaffeinated Coffee

\$27.00 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
Fennel Sprigs

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

Freshly Baked Olive and Glazed Onion Bread

Regular and Decaffeinated Coffee

\$33.00 per person plus tax

THE AUTUMN

Pork Loin Rolled with Dried Fruit and Pistachios

Penne Pasta with Chicken, Mushrooms, Madeira and Cream

Roasted Seasonal Root Vegetables

Goat Cheese Tart with Fresh Thyme

Winter Greens with Gorgonzola,
Walnuts and Apples and Raspberry Vinaigrette

Freshly Baked Three-Sided Rolls and Butter

Regular and Decaffeinated Coffee

\$28.00 per person plus tax

THE PARISIAN

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

Poached Salmon Fillet with Hollandaise Sauce and Fresh Chives

Buttery Sliced Potatoes, Served Warm with Chopped Parsley

Glazed Carrots, Brown Sugar and Ginger

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

Freshly Baked Francese Rolls and Butter

Regular and Decaffeinated Coffee

\$32.00 per person plus tax

THE PINO ALTO

Grilled Chicken Breasts with Lemon and Rosemary
Served with Cranberry Confit

Freshly Made Seafood Fettucine
In a Creamy Tomato and Mushroom Sauce

Wild and White Rice Pilaf

Warm Steamed Broccoli
Pancetta and Hazelnuts

Caesar Salad with Grated
Romano Cheese and Herb Croutons

Freshly Baked Francese Rolls and Butter

Regular and Decaffeinated Coffee

\$29.00 per person plus tax

THE CALIFORNIA

Tri Tip Marinated in Soy Sauce, Red Wine Vinegar, and Rosemary

Grilled Salmon with Seasonal Fruit Salsa

Wild Rice Pilaf with Slivered Almonds, Dried Apricots and Chives

Steamed Artichoke Quarters or Green Beans with Lemon Dill Sauce
When in season

Spinach Salad with Grated Egg and Crumbled Bacon and
Classic Spinach Dressing

Freshly Baked Walnut Bread and Butter

Regular and Decaffeinated Coffee

\$30.00 per person plus tax

THE ELITE

Coulibiac of Salmon with Lemon Caper Sauce

Roast Filet of Beef served with Bernaise Sauce, carved to order

Garlic Mashed Potatoes

Green Beans Almondine and 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

\$35.00 per person plus tax

We are always willing to create a menu for your specific desires. We take great pride in creating food that tastes as spectacular as it looks!

Hors d'oeuvres Selection

Your choice of two items
Included in the price per person

Duxelles In Filo Cup
Warm Creamy Mushrooms in a Flaky Cup
served warm

Spinach and 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
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

Bay Shrimp Briouats
Zesty shrimp 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 barbeque sauce,
spicy soy or honey mustard sauce

Additional Hors D'oeuvre Selection

Purchased by the tray or platter
to supplement your 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 \$45.00
with red raspberry jam
- Artichoke Soufflé Spread \$40.00
with fresh baguettes
- Stuffed mushrooms \$45.00 per 3 doz.
with sausage, parmesan, pine nuts
- Mini Quiche \$45.00 per 3 dozen
bacon and swiss cheese
fresh vegetables and cheese
black olive and red bell peppers
bay shrimp and dill
- Chicken Satay Kabobs \$45.00 per 3 dozen ①
with peanut coconut sauce
- Spanakopeta Squares \$35.00 per 3 dozen

Cold Hors d'oeuvres

- Side of Smoked Salmon \$90.00
with crackers, capers, and cream cheese
- Imported Cheese Tray \$5.00 per person
with fresh fruit tray \$7.00 per person
both served with baguettes and crackers
- Prawns with Cocktail Sauce \$100.00
purchased in 5 lb. increments
- Prawns with Thai Sauce \$100.00
purchased in 5 lb. increments
- Marinated Prawns Wrapped in Snow Peas
purchased in 5 lb. increments \$100.00
- Antipasto Platter \$8.00 per person
assorted cheese and Italian meats,
peppers and olives
- Chicken Liver Pâté \$30.00

with spinach and feta

with cognac and green peppercorns
served with cornichons and baguettes

Fresh Oysters \$60.00 per 3 dozen
with mignonette and spicy Sriracha sauces

Baguette Chips w/ 3 Spreads \$5.00 per person
roasted red pepper and garlic
Asian eggplant
walnut and garlic

Stuffed Mushrooms \$45.00 per 3 dozen
with sausage, parmesan and pine nuts