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

DUXELELS 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 BROUJATS
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 Foccacia 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 Piñon 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