

ANN'S CATERING



Menu 2010 Spring | Summer

~ Platters made to order just for you ~

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About Us

Ann's Catering is in operation seven days a week. We are available by phone from 8:30 am to 5:00 pm daily, in person by appointment. Orders must be placed by e-mail or fax. Receipt of your order will be acknowledged within the same business day. Because everything we do is prepared just for you, we require three days' notice for pick-up orders, and more notice for delivery. It's always wise to allow as much lead-time as possible. Some days we must stop taking orders because we are up to capacity.

Prices and availability may vary with the season, and are always subject to change without notice.

[BREAKFAST PLATTERS]

Berkeley Bagel Platter

Fresh bagels halved and served with shaved red onion, sliced tomatoes, cucumbers, and capers, with your choice of two spreads:

plain cream cheese	bacon-scallion cream cheese
honey-walnut cream cheese	veggie cream cheese
small: \$44	24 halves
large: \$68	48 halves

(If you would like lox, add \$22 for each pound)

Assorted Breakfast Pastry Platter

Cherry almond brioche, croissants, pain au chocolat, morning buns, German cheese pockets, Budapest coffee cake slices

one size: \$85	36 pieces
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House-Baked Muffins & Scones, Full Size

Bran muffins and brown sugar millet muffins, along with Rick and Ann's fruit muffins and scones of the day; served with foil wrapped butter and jam packets

small: \$35	12 pieces
large: \$55	24 pieces

House-Baked Muffins & Scones, Mini Size

Same as above, but made tiny

small: \$42	28 pieces
large: \$65	50 pieces

Breakfast Biscuit Platter

Buttery little house-made cream biscuits split and filled with your choice of: (one choice on a small platter; two choices on a large platter)

- smoked ham and cheddar cheese
- house-made turkey sausage patties and cheddar
- bacon, lettuce, tomato, and mayo

small: \$55	30 finger sandwiches
large: \$85	60 finger sandwiches

Sweet Potato Biscuit Platter

Made from the same recipe as our restaurant sweet potato biscuits, but these are smaller biscuits, split and filled with your choice of one:

- vanilla cream cheese and toasted pecans
- chunky peanut butter and strawberry jam

small: \$55	30 finger sandwiches
large: \$85	60 finger sandwiches

Frittatas

Cut into small squares suitable for the fingers, in the following combinations:

- Spanish with red potatoes, onions, peppers, and cheese

small: \$31	30 small slices
large: \$49	60 small slices

- spinach with mushroom, green peppers, and cheese

small: \$31	30 small slices
large: \$49	60 small slices

- smoked ham with cheddar, tomato, and red onion

small: \$34	30 small slices
large: \$53	60 small slices

Yogurt & Fresh Berries Bowl

Heaps of fresh berries arranged atop a bowl of non-fat vanilla yogurt

small: \$39	12 (6 oz. servings)
large: \$60	24 (6 oz. servings)

[FRUIT & VEGETABLE DISHES]

Fresh Fruit Salad (vegan)

The freshest seasonal fruit cut into bite-size pieces

small:	\$45	serves 16 (half-cup)
large:	\$70	serves 32 (half-cup)

Fresh Fruit Platter (vegan)

Pineapple, honey dew, cantaloupe, watermelon, kiwi, grapes, and berries, cut into portions suitable for the fingers and beautifully arranged

small:	\$48	~60 pieces
large:	\$75	~120 pieces

Whole Fruit Bowl (vegan)

Oranges, bananas, peaches, grapes (subject to seasonal availability)

\$1.50 per person	minimum order for 10
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Garden Variety Veggie Platter (vegan)

Poached broccoli, julienne of jicama, red bell pepper wedges, pepperoncini, celery sticks, grilled squash, raw cauliflower, carrots, radishes, balsamic mushrooms, romaine heart, olives, and cherry tomatoes, with your choice of one dip:

sour cream herb	spinach sour cream	
green goddess dip	lemon dill aioli	
creamy eggplant (vegan)	hummus (vegan)	
small:	\$58	~150 pieces
large:	\$90	~300 pieces

(A second dip is available for an additional charge of \$10)

Supreme Veggie & Polenta Platter (vegan, except for polenta)

A marvelous mix of grilled squash, roasted tomatoes, roasted carrots, balsamic mushrooms, grilled asparagus, and toasted polenta diamonds

one size:	\$95	~100 pieces
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Grilled Asparagus (vegan)

Tender asparagus spears are tossed with olive oil, a little lemon juice, garlic, salt, and pepper, then grilled

small:	\$45	serves 16 (half-cup)
large:	\$70	serves 32 (half-cup)

Coconut Green Beans & Seared Tofu (vegan)

Seared soy sauce marinated tofu tossed with crunchy green beans, red peppers, and cashews on a bed of rice noodles in a Thai-inspired dressing including: coconut milk, ginger, red pepper flakes, and fresh lime juice

small:	\$44	serves 16 (half-cup)
large:	\$68	serves 32 (half-cup)

Charred Corn Salad (vegan) – available beginning May

With avocado, jalapenos, fresh lime juice, green onions, fresh garlic, cilantro, and olive oil

small:	\$52	serves 16 (half-cup)
large:	\$80	serves 32 (half-cup)

Crunchy Cole Slaw

Shredded red and green cabbage with carrots and green onion, tossed in a light wholegrain mustard-mayo dressing

small:	\$29	serves 16 (half-cup)
large:	\$45	serves 32 (half-cup)

Classic Potato Salad

Yukon gold potatoes with green onions, sweet pickles, and celery in a tangy mayo-buttermilk dressing

small:	\$36	serves 16 (half-cup)
large:	\$56	serves 32 (half-cup)

Fingerling Potato Salad (vegan)

Skins left on, with scallions and celery – robust in mustard flavor and lower in fat

small:	\$37	serves 16 (half-cup)
large:	\$57	serves 32 (half-cup)

We Got the Beet Salad

Red beets, navel oranges, fennel, shallots, and feta, tossed in a citrus vinaigrette, mounded on baby greens and arugula, garnished with toasted hazelnuts

small:	\$42	serves 16 (half-cup)
large:	\$65	serves 32 (half-cup)

[VEGETARIAN & VEGAN SALADS]

Thai Noodle Salad (vegan)

Capellini with carrots, red bell peppers, cucumber, and cilantro, in a spicy peanut dressing

small:	\$39	serves 16 (half-cup)
large:	\$60	serves 32 (half-cup)

Brown Rice & Tofu Salad (vegan)

Nutty brown rice with spice-marinated tofu, golden raisins, pecans, green onion, and cilantro, in a light vinaigrette of soy sauce, olive oil, rice vinegar, and a hint of ginger

small:	\$39	serves 16 (half-cup)
large:	\$60	serves 32 (half-cup)

Club Med Salad

Penne pasta with parsley walnut pesto, Kalamata olives, sun-dried tomatoes, and feta cheese

small:	\$39	serves 16 (half-cup)
large:	\$60	serves 32 (half-cup)

Gemelli with Summer Squash Salad (vegan)

Gemelli pasta with zucchini, yellow squash, parsley, basil, toasted hazelnuts, lemon juice, and lemon-infused olive oil

small:	\$39	serves 16 (half-cup)
large:	\$60	serves 32 (half-cup)

Orzo with Roasted Vegetables Salad

Orzo pasta with roasted eggplant, red and yellow peppers, caramelized red onion, fresh basil, pine nuts, and feta cheese in a fresh lemon vinaigrette

small:	\$39	serves 16 (half-cup)
large:	\$60	serves 32 (half-cup)

Couscous Salad (vegan)

With pine nuts, currants, green onion, mint, dill, and parsley

small:	\$36	serves 16 (half-cup)
large:	\$55	serves 32 (half-cup)

Red Quinoa & Black Bean Salad (vegan)

With caramelized onions, fire-roasted corn, and poblano peppers

small:	\$36	serves 16 (half-cup)
large:	\$55	serves 32 (half-cup)

[MEAT & SEAFOOD SALADS]

Siam Noodle Salad

Asian noodles with shredded cabbage, cucumbers, carrots, mint, cilantro, mango, avocado, and pan-seared shrimp; comes with citrus-chili dressing

small:	\$55	serves 16 (half-cup)
large:	\$85	serves 32 (half-cup)

Garden Tortellini & Fresh Mozzarella Salad

Cheese tortellini with sweet cherry tomatoes, corn, fresh basil, bacon, and chunks of fresh mozzarella, dressed with fresh basil vinaigrette

small:	\$58	serves 16 (half-cup)
large:	\$90	serves 32 (half-cup)

Grilled Lemongrass Beef & Noodle Salad

Rice stick noodles with sliced grilled flank steak, seedless cucumbers, carrots, fresh basil, mint, and cilantro, in a Vietnamese lime sauce

small:	\$57	serves 16 (half-cup)
large:	\$88	serves 32 (half-cup)

Lemon Pepper Pasta Salad

Bowtie pasta with artichoke hearts, julienne of multicolored bell peppers, and capers lightly dressed with lemon vinaigrette

with Chicken

small:	\$52	serves 16 (half-cup)
large:	\$80	serves 32 (half-cup)

with Grilled Salmon

one size:	\$95	serves 32 (half-cup)
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Orecchiette with Prosciutto & Asparagus Salad

Little ear pasta salad with crispy prosciutto, asparagus, and ricotta salata in a lemony dressing

small:	\$39	serves 16 (half-cup)
large:	\$60	serves 32 (half-cup)

[LEAFY GREENS]

These salads are composed in a large bowl not individually packaged, with dressing in a separate container. One portion mounds nicely on a 5" salad plate.

BLTA Salad

Hearts of romaine and mixed organic field greens with bacon, tomato, and avocado with house-made ranch dressing

\$6.00 per person	minimum order for 10
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Summer Spinach Salad

Spinach, strawberries, goat cheese, and almonds with creamy poppy seed dressing

\$5.50 per person	minimum order for 10
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Chopped Caesar Salad

Hearts of romaine, parmesan cheese, Kalamata olives, and croutons with house-made Caesar dressing

\$5.50 per person	minimum order for 10
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Add Grilled Chicken

\$7.50 per person	minimum order for 10
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Simple Salad (vegan)

Mixed organic field greens with carrot curls, cherry tomatoes, cucumber, and red onion with garlic vinaigrette

\$4.50 per person	minimum order for 10
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Chinese Chicken Salad

With grilled chicken breast, napa cabbage, bean sprouts, romaine, sugar snap peas, carrots, oranges, almonds, and crispy won ton strips; comes with citrus, sesame, and hoisin dressing

small:	\$58	serves 16 (half-cup)
large:	\$90	serves 32 (half-cup)

[LITTLE SANDWICHES]

Baby BLT Biscuit Platter

Buttery little house-made cream biscuits split and filled with bacon, plum tomato slice, lettuce, and mayonnaise

small:	\$55	30 little sandwiches
large:	\$85	60 little sandwiches

Finger Biscuit Platter

Buttery little house-made cream biscuits split and filled with your choice of: (one choice on a small platter; two choices on a large platter)

- smoked ham with Jarlsberg cheese and honey Dijon mustard
- house-roasted turkey breast with smoked gouda and red pepper aioli
- chicken salad with apples and walnuts
- deviled egg salad with red bell pepper

small:	\$55	30 little sandwiches
large:	\$85	60 little sandwiches

Focaccia Sandwich Platter

Fresh focaccia with mayonnaise, Dijon, onions, and tomato with your choice of: (one choice on a small platter; two choices on a large platter)

- house-roasted turkey
- house-roasted top round of beef
- smoked ham
- portobello and brie with spinach and pesto (vegetarian)
- eggplant and goat cheese with baby lettuce and pesto (vegetarian)
- grilled squash with lettuce, sunflower seeds, and olive paste (vegan)

small:	\$54	24 little sandwiches
large:	\$84	48 little sandwiches

Tea Sandwich Platter

Made on triangles of crustless Bread Garden sourdough bread with your choice of: (one choice on a small platter; two choices on a large platter)

- lox with lemon herbed butter and watercress
- chicken salad with walnuts and apples
- cucumber with herbed cream cheese and watercress
- egg salad with sweet red pepper and fresh dill
- gorgonzola, pears, and walnuts

small:	\$54	28 triangles
large:	\$84	56 triangles

Meatloaf Sandwiches

Rick and Ann's famous meatloaf on Bread Garden dinner rolls with horseradish aioli, ketchup, and baby lettuce

one size:	\$72	24 small sandwiches
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Aram Sandwich Platter

One-inch thick pinwheels made of cracker bread rolled with herbed cream cheese, tomatoes, lettuce, and marinated red onions with your choice of: (two choices on a small; three choices on a large; four choices on an x-large)

- house-roasted turkey
- house-roasted top round of beef
- smoked ham
- pesto chicken with sweet red peppers
- roasted eggplant
- seared mushroom with fresh spinach

small:	\$40	30 little sandwiches
large:	\$63	45 little sandwiches
x-large:	\$98	75 little sandwiches

[DIP & SCOOP]

Chips-n-Dips (vegan)

Fresh made corn tortilla chips with three accompaniments: salsa fresca, tropical salsa, and guacamole

one size: \$108 ~400 pieces

Fresh Spinach & Feta Dip

Sliced sourdough baguette, carrot and celery sticks, red bell pepper, and olives for garnish; the dip is presented in a hollowed loaf of sourdough bread

one size: \$65 ~120 pieces

Genuine Onion Dip

Caramelized onions pump up the flavor of this classic, made with sour cream and mayonnaise; served with roasted buttery potato wedges

one size: \$50 ~100 pieces

House-made Hummus Platter (vegan)

With a selection of fresh vegetables, and garnished with olives and pepperoncini; served with pita crisps

one size: \$75 ~200 pieces

[FINGER FOODS]

All Around Cheese Platter

French brie, pepper jack, smoked gouda, goat, huntsman, champignon, Jarlsberg, gorgonzola, cheddar, and pesto jack cheese; served with crackers and crostini

small: \$61 ~75 pieces
large: \$95 ~125 pieces

Fancy Cheese & Fruit Platter

Brie, gorgonzola, smoked gouda, huntsman, and cambozola cheeses, with snipped grapes, apples, pears, and berries; served with crackers and crostini

small: \$61 ~100 pieces
large: \$95 ~200 pieces

Winefest Platter

An arrangement of sliced pears and apples, gorgonzola, triple crème brie, and huntsman cheese, snipped grape clusters, roasted sweet and salty pecans, dried apricots and cherries; served with crackers and crostini

one size: \$125 ~125 pieces

Deluxe Vegetable Antipasto (vegan, except for cheese and aioli)

A colorful array of fresh, grilled, roasted, and marinated vegetables arranged around bulbs of roasted garlic, a cake of herbed goat cheese, and a decorative bell pepper filled with garlic aioli; served with crostini

one size: \$105 ~90 pieces

Extraveganza Appetizer Platter (vegan)

Cubes of fresh and deep fried tofu, poached broccoli florets, and seared mushrooms; served with Thai peanut dipping sauce

one size: \$75 ~130 pieces

Mediterranean Delight Platter (vegan)

Tabouleh, hummus, baba ghanoush, olives, marinated red onions, and dolmas; served with quartered pitas

one size: \$95 ~100 pieces

Genoa Salami Platter

With shaved asiago cheese, assorted Greek olives, marinated artichokes, and fresh mozzarella; served with sliced baguette

one size: \$105 ~200 pieces

Crispy Portobello Mushrooms

Wedges of portobello mushroom are breaded and fried; served with roasted red pepper and garlic aioli

small: \$58 40 pieces
large: \$90 80 pieces

Crispy Won Ton Purses

Rich ground chicken and water chestnut filling spiced with ginger and garlic; served with fresh pineapple-ginger dipping sauce

one size: \$95 70 pieces

Crostini Platters

Baguette slices are brushed with olive oil and toasted as the foundation for the following topping combinations: (one choice on a small platter; two choices on a large platter)

- caprese (tomatoes with fresh mozzarella, basil, rosemary butter)

small: \$48 25 pieces
large: \$75 50 pieces

- rosemary-fig compote with prosciutto and shaved manchego

small: \$58 25 pieces
large: \$90 50 pieces

- pepper-crust steak with horseradish cream

small: \$58 25 pieces
large: \$90 50 pieces

- house-smoked salmon with lemon dill aioli

small: \$58 25 pieces
large: \$90 50 pieces

- seared tuna with wasabi aioli

small: \$65 25 pieces
large: \$100 50 pieces

Phyllo Pastry Triangles

Crisp pastry filled with your choice of one of the following:

- spinach, gruyere, feta, and pine nuts
- spicy chicken with sour cream, scallions, cumin, lime, and jalapeno

small: \$48 25 pieces
large: \$75 50 pieces

(You can also order the phyllo pastries oven-ready, on an aluminum sheet pan, so you can bake them off to serve warm at your party)

Puff Pastry Cups

Golden and crisp topped with your choice of one of the following:

- blue cheese and caramelized onions
- wild mushroom and gruyere

small: \$48 25 pieces
large: \$75 50 pieces

Deviled Egg Assortment

Traditional, topped with caviar, topped with capers, stuffed with smoked salmon and scallions

small: \$52 30 halves
large: \$80 60 halves

Traditional Only Deviled Eggs

small: \$46 30 halves
large: \$72 60 halves

[FINGER FOODS cont'd]

Gingered Chicken Cakes

Made with fresh boneless chicken thighs, seasoned with scallions, garlic, and ginger, oven baked till golden, then topped with cilantro-lime mayonnaise and a tiny dice of mango

one size: \$90 60 pieces

Shrimp & Sweet Potato Cakes

Crisp and golden brown with red peppers, corn, scallions, cilantro, and Latin spices, then topped with chipotle tartar sauce

one size: \$90 60 pieces

Cocktail Shrimp

Served with traditional cocktail sauce

small: \$71 30 shrimp
large: \$110 60 shrimp

Garlic Shrimp

Perfectly cooked, tails left on for your fingers, with your choice of one dipping sauce: traditional cocktail sauce, remoulade, or cilantro-jalapeno pesto

small: \$71 30 shrimp
large: \$110 60 shrimp

Sesame-Crusted Salmon

Roasted cubes of fresh Cypress Island organically farmed salmon; served with orange miso dipping sauce

small: \$81 ~50 pieces
large: \$125 ~85 pieces

Summer Rolls: Mango-Beet (vegan)

With romaine, carrot, mint, mung bean sprouts, and fresh ginger wrapped in rice paper; served with soy-lime dipping sauce

small: \$57 30 pieces
large: \$88 60 pieces

Summer Rolls: Shrimp & Fresh Herbs

With lettuce, carrot, fresh mint, and cilantro wrapped in rice paper; served with peanut hoisin dipping sauce

small: \$62 30 pieces
large: \$96 60 pieces

Stuffed Mushroom Caps

Choose one of the following fillings:

- basil pesto and ricotta
- polenta, pecorino, and thyme
- spinach, gruyere, and pine nut

small: \$48 30 pieces
large: \$75 60 pieces

(You can also order the mushroom caps oven-ready, on an aluminum sheet pan, so you can bake them off to serve warm at your party)

Stuffed Potato Platters

Little red potatoes roasted in olive oil, garlic, and rosemary, then stuffed with the following combinations: (one choice on a small platter; two choices on a large platter)

- basil pesto and ricotta
- sour cream and crumbled bacon
- triple cream blue cheese and cracked pepper
- chopped sautéed broccoli with mushroom and garlic (vegan)

small: \$46 30 pieces
large: \$72 60 pieces

[MAIN DISHES]

Grilled Marinated Flank Steak

Hand-carved slices of medium to medium-rare flank steak plattered with your choice of one sauce: horseradish-sour cream or caper-parsley; served with rustic garlic bread or dinner rolls

small: \$93 48 small slices
large: \$144 96 small slices

BBQ Glazed Pork Tenderloin Medallions

Plattered with house-made barbeque sauce; served with tiny cream biscuits

small: \$85 48 medallions
large: \$132 96 medallions

Lemon Rosemary Marinated Chicken

Grilled and sliced boneless chicken breast plattered with lemon dill aioli; served with cream biscuits

small: \$62 60 small slices
large: \$96 120 small slices

Moroccan Spiced Chicken Platter

Grilled and sliced boneless chicken breast plattered with spiced tomato dip; served with pita bread

small: \$62 60 small slices
large: \$96 120 small slices

Picnic Fried Chicken Drummettes

Served with your choice of one dip: blue cheese or buttermilk ranch

small: \$65 50 drummies
large: \$100 100 drummies

Roasted Chicken Drummettes

Choose one type: red barbecue, teriyaki, or plain roasted in olive oil with garlic

small: \$65 50 drummies
large: \$100 100 drummies

Buttermilk Fried Chicken Strips

Served with your choice of one dip: house-made ranch or honey-mustard

small: \$62 50 pieces
large: \$96 100 pieces

Satays: Chicken *or* Flank Steak

Strips of marinated meat threaded on bamboo skewers and oven roasted plattered with your choice of one dip: spicy peanut or cilantro-jalapeno

small: \$65 40 satays
large: \$100 80 satays

Duo Satay Platter: Chicken & Flank Steak

With two dips: spicy peanut and cilantro-jalapeno

small: \$71 40 satays
large: \$110 80 satays

Combination Satay Platter

Shrimp, flank steak, and chicken (may substitute portobello mushroom for one type); served with three different dipping sauces: pineapple-ginger, cilantro-jalapeno, and spicy peanut

one size: \$145 100 satays

[MAIN DISHES cont'd]

Poached Salmon Platter

3 oz. filets of fresh salmon perfectly poached in white wine, lemon, and herbs with your choice of one sauce: lemon dill aioli or remoulade

one size: \$138 24 filets

(Add \$5.50 for each additional 3 oz. filet)

Spicy Salmon Satays

Chunky strips of tender wild or organically farmed salmon threaded on bamboo skewers and oven roasted

small: \$87 30 satays
large: \$135 60 satays

Seared Fresh Ahi Tuna Medallions

Seared with a sesame seed crust and served with soy sauce and wasabi

small: \$97 75 medallions
large: \$150 125 medallions

Grilled Portobello Mushroom

Grilled and sliced portobello mushroom plattered with arugula walnut pesto dip; served with garlic bread

small: \$78 56 small slices
large: \$120 112 small slices

Seared Garlic & Rosemary Portobello Skewers

With your choice of one: basil pesto or cilantro-jalapeno dipping sauce

small: \$61 40 skewers
large: \$94 80 skewers

Roasted Eggplant, Tofu & Zucchini Skewers (vegan)

With your choice of one: spicy peanut or hoisin barbecue dipping sauce

small: \$61 30 skewers
large: \$95 60 skewers

[SWEETS]

Assorted Cookie Platter (may require more notice)

A selection which may include: chocolate chip, oatmeal raisin, Russian tea cake, ginger, peanut butter dipped in bittersweet chocolate, mini biscotti, raspberry almond thumbprint, chocolate mint, amaretti

small: \$48 36 pieces
large: \$75 72 pieces

Assorted Dessert Bar Platter

A selection of bite-size squares in frilled paper cups, which may include: lemon, raspberry linzer, walnut cheesecake, chocolate chip, black and white brownie

small: \$52 36 pieces
large: \$80 72 pieces

Assorted Cookies & Dessert Bars Platter

small: \$50 36 pieces
large: \$78 72 pieces

Brownie Platter

A selection which may include: triple chocolate brownie, black and white brownie, peanut butter brownie, pecan pie brownie, mint fudge brownie

small: \$52 36 pieces
large: \$80 72 pieces

[SWEETS cont'd]

Fruit Salsa with Cinnamon Tortilla Chips

A delectable concoction of fresh fruits: berries, kiwi, apple, and lemon presented in a decorative melon half; surrounded by toasted cinnamon sugar tortilla chips for scooping

one size: \$65 ~96 pieces

Stuffed Medjool Dates

Plump and piped with citrus cream cheese, then topped with a sweet and salty pecan

small: \$55 36 pieces
large: \$86 72 pieces

[COLD BEVERAGES]

Spring Water

\$1.25 each

Soft Drink

\$1.75 each

We'll choose a selection for you: Crystal Geyser Juice Squeeze, Crystal Geyser Sparkling Water, San Pellegrino Aranciata, San Pellegrino Limonata, Martinelli's Sparkling Apple Juice, Martinelli's Plain Apple Juice, Seven-up, Diet Seven-up, Coke, Diet Coke, Snapple
(CUPS PROVIDED UPON REQUEST)

Fresh Juice

\$16 / gallon

Orange, Apple, Grapefruit, Lemonade
(CUPS PROVIDED UPON REQUEST)

[HOT BEVERAGES]

Regular Coffee Decaf Coffee Hot Water for Tea

One beverage type per container

Disposable Joe-to-Go (12 cups) \$24
Airpot (12 cups) \$20
2.5 Gallon Cambro (40 cups) \$55
5 Gallon Cambro (80 cups) \$100

Hot beverage service includes individuals of sugar, artificial sweetener, half and half, plus wooden stirrers, beverage napkins, and 8 oz. biodegradable paper hot cups. Tea service includes an assortment of tea bags along with the usual condiments.

ICE FOR DRINKS:

\$5 per ten-pound bag

SINGLE SERVICE ITEMS:

\$1 per person

Includes biodegradable paper plates, paper napkins, eating utensils, and plastic serving utensils

[BOX LUNCH MENU]

\$12.50 each

minimum order of five per type

Each box lunch comes with a small pasta salad, your choice of a cookie or a Berkeley Bowl apple, plus a fork, napkin, and peppermint. For \$1.00 extra you can have both apple and cookie.

(Want extras? \$1.25 for a bag of Kettle chips; \$0.50 for a chocolate truffle ball)

MEAT SANDWICHES

- #1 **Grilled Chicken Breast and Pepper Jack** with tomato, lettuce, and cilantro-jalapeno pesto aioli on a Bread Garden kaiser roll
- #2 **Niman Ranch Applewood Smoked Ham and Swiss** with tomato, lettuce, mustard, and mayo on a Bread Garden kaiser roll
- #3 **Classic Tuna Salad** with butter lettuce on Bread Garden sourdough bread
- #9 **Old Fashioned Chicken Salad** with apples, walnuts, and lettuce on Bread Garden whole wheat bread
- #12 **Vietnamese Style Grilled Pork** with mayo, thinly sliced pickled carrots, cucumbers, cilantro sprigs, and jalapeno on an Acme soft torpedo roll
- #20 **Niman Ranch Applewood Smoked Ham and Brie** with wholegrain mustard and mixed greens on an Acme baguette
- #22 **Grilled Flank Steak and Gorgonzola** with mixed greens, caramelized onions, and roasted garlic aioli on Acme herb focaccia
- #24 **Genoa Salami and Havarti** with mayo, Dijon, tomato, shredded lettuce, and pepperoncini on an Acme baguette
- #30 **Jerk Chicken and Pineapple-Habanero Chutney** with lime mayonnaise, red onion, and lettuce on an Acme sweet deli roll
- #32 **House-Roasted Turkey Breast and Swiss** with avocado, lettuce, and basil aioli on Bread Garden sourdough bread
- #99 **Roast Beef and Lemon Basil Mayonnaise** with balsamic onions on an Acme sweet deli roll

VEGETARIAN & VEGAN SANDWICHES

- #6 **Roasted Eggplant and Grilled Zucchini** with provolone and pesto on Acme herb focaccia
- #16 **Roasted Portobello Mushroom and Brie** with pesto and fresh spinach on Acme herb focaccia
- #18 **Roasted Spicy Eggplant and Goat Cheese** with arugula and sliced tomato on Acme herb focaccia
- #70 **Havarti and Avocado** with tomato, lettuce, mayo, and wholegrain mustard on Bread Garden whole wheat bread
- #19 **Hummus and Avocado** with cucumbers and sliced red onions on Acme herb focaccia (vegan)
- #21 **Vietnamese Style Tofu** with vegan mayo, thinly sliced pickled carrots, cucumbers, cilantro sprigs, and jalapeno on an Acme soft torpedo roll (vegan)

HOMESTYLE SANDWICH FIXINGS

Served with a selection of breads and rolls, sliced cheddar and jack cheese, plus lettuce, sliced tomatoes, bread and butter pickles, red onions, Dijon, mayonnaise, and a selection from the following:

- house-roasted turkey breast
- house-roasted top round of beef
- sliced chicken breast
- smoked ham
- genoa salami
- portobello mushroom caps
- roasted eggplant rounds

\$7.25 per person

minimum order for 15

[BOX MEAL MENU]

minimum order of seven per type

Each box meal comes with bread and butter, plus a fork, knife, and napkin.

- #1 **Ancho Chile Rubbed Flank Steak** \$14.00
each
served over fiesta rice with a side of grilled zucchini and fresh corn salsa
- #2 **Grilled Salmon Filet** \$14.00 each
served over a bed of lemony couscous and fresh arugula, topped with roasted cherry tomato relish
- #3 **Vietnamese Style Grilled Pork** \$13.50
each
or Vietnamese Style Seared Tofu \$12.50
each
served over rice noodles with carrots, cucumber, romaine lettuce, fresh mint, and cilantro, topped with chopped peanuts
- #4 **Moroccan Spiced Pork Tenderloin** \$13.50
each
served over Israeli couscous salad and mixed greens, topped with rosemary-fig compote
- #5 **Mediterranean Grilled Chicken** \$13.50 each
served over Greek orzo salad on a bed of baby spinach

Frequently Asked Questions

What is the best way to contact you with questions or to place an order?

If you have any questions please call or e-mail us. Our office is staffed seven days a week, usually from 8:30 am until 5:00 pm. We are frequently on the phone, so please make use of the voice mail. We try our best to get back to our customers within the business day; if your call comes in later in the afternoon, we will return it the following day.

When you are ready to place your order, type or write out your order, and send it to us via fax (510-649-8568) or e-mail (anns-catering@sbcglobal.net). We have a faxable order form on our website (www.anns-catering.com) for your use. Please let us know what time you would like to pick up the platters (from 8:00 am to 5:00 pm; special arrangements can sometimes be made for slightly earlier or later pick-ups), or what half-hour window you would like for delivery. As soon as we can, we will acknowledge your order request, call you with any questions, and ultimately send you a formal order confirmation. We require a credit card number to guarantee your order. **(Important: If you do not receive a faxed/emailed confirmation of your order from us, your order has not been placed.)**

If you would like to meet in person, please call to make an appointment. We are very busy most days, and often can't accommodate drop-ins. We are happy to help you in any way with your order – from quantities to platter selection; often this can be accomplished via an e-mail or fax exchange.

What can I expect when I order from Ann's Catering?

All of our food is prepared to order and is intended to be served at room temperature or slightly chilled. Our philosophy of fresh, healthy food is antithetical to heat-maintained foods. We are somewhat unique in that you can simply order "party platters" for pick-up or delivery. Our prices are published, and are the same for everyone. There are no hidden costs, though some of our prices vary with seasonal availability. In all cases, we will make sure you understand clearly what you are getting, and what it costs. Whether you are trying to figure out how much food to order for an open house, birthday party, or wedding reception, we will be attentive to your needs. Please let us know what you are looking for, and we will do our best to provide helpful information.

Please note that we are not a full service catering company. We do not provide staff and rental equipment for private parties. We can, however, recommend other companies who will help you with those needs. *We do provide onsite staff for established corporate / institutional customers – please call us for details.*

How are the items on your menu packaged, presented, served, etc.?

All of our food is plattered on or in sturdy white plastic catering trays or black bowls, with pop-off dome lids. They are fully garnished, and ready to serve. All you must do is pop off the lid. These platters are disposable and are yours to keep. If you would like to return them to us we can sanitize the platters (but not the domes) for reuse.

Due to space, time, and handling constraints we are unable to use your platters.

How much notice do I need to give for a catering order?

We usually require at least three full business days' notice for orders. During particularly busy seasons, more notice may be required. In the case of an unanticipated event, such as a memorial, we try our best to respond quickly. In the case of a staffed event (*for corporate and institutional customers only*), we usually require a couple of weeks.

If you would like your order delivered, it's best to submit your order at least a week or more in advance. Our delivery schedule tends to fill up quickly, especially for the breakfast and lunch windows. Sorry, but we are unable to reserve a delivery window without an order or a \$100 date-hold deposit.

Please keep in mind that we sometimes book up for a particular day and must stop accepting orders. We always recommend placing your order as soon as you decide to use us to cater your event.

What is your delivery policy?

We schedule half-hour delivery windows, so let us know what your ideal window would be (11:00 to 11:30 am, 3:45 to 4:15 pm, etc.) The times of the delivery window represent the earliest to the latest times we could arrive. Our earliest delivery window is 7:30 to 8:00 am, and our latest is 5:30 to 6:00 pm. Ideally the end of your delivery window should be at least 15 minutes before your guests arrive, so you have time to set up your buffet. When we deliver, we simply drop off the food. You are in charge of the set up, since the food is essentially ready to serve. If you would like help setting up, please let us know. Charges for set up start at \$25. We must also allow for a longer "set up" window.

What is the charge for delivery?

Location	Minimum Order For Delivery	Delivery Charge
Alameda	\$250	\$35
Albany	\$250	\$35
Berkeley	\$200	\$25
El Cerrito	\$250	\$35
Emeryville	\$200	\$25
Kensington	\$250	\$35
Lafayette	\$500	\$50
Moraga	\$500	\$50
Oakland	\$200	\$25
Orinda	\$250	\$35
Piedmont	\$200	\$25

We're sorry, but if you don't see a city listed here, delivery is not available. If an order is so large it requires two people and/or two delivery vehicles, or if there are access challenges (stairs, difficult parking, etc.), additional charges will apply.

Can I change my order once it has been placed?

We are usually able to accommodate changes made at least three business days before your event. Let us know when submitting your order if you anticipate making any adjustments. **Please note that we consider all orders final three days before the scheduled event date and are not able to make any changes after this time.**

What is your cancellation policy?

Catering orders canceled less than two full days before the scheduled event date will be charged 50% of the total invoice. Orders that are canceled less than one full day before the scheduled event date will be charged 80% of the total invoice. Orders that are canceled the day of the scheduled event will be charged 100% of the total invoice. These charges are to cover foods that cannot be used, labor, rental goods, and jobs we may have declined in order to accommodate your event.

How do I pay for my order?

We require a credit card to guarantee all orders (we accept all major credit cards). Please let us know if you'd like to pay by other means when you receive your platters, otherwise, we'll have your credit card receipt ready for you when you pick-up, or we'll bring it with your delivery. Established corporate/institutional customers receive an invoice for submission at the time of delivery or pick-up.

What are single-service items and how do I get them?

These items include biodegradable paper plates, eating utensils, paper napkins, and plastic serving utensils. They are available upon request at a cost of \$1 per guest. Ann's Logo beverage napkins (up to 100) are complimentary.

Do you do tastings?

Yes, with adequate advance notice we can arrange for you to taste items before you decide to order. Because we make everything to order, we cannot provide drop-in tasting. In general, we need about a week's notice to schedule a tasting. A tasting is normally scheduled for 3:30 or 4:00 pm. We charge \$12 per item (enough for two to taste), maximum of five items. There are a few items on our menu that cannot be made for tastings – we'll let you know if you've chosen any of these items. If you decide to place an order with us, we will deduct 50% of the tasting charges from your balance due.

Can't I just eat at the restaurant to find out what your food is like?

Our catering kitchen and cooking staff are separate from the restaurant kitchen and cooking staff, and our menu offerings are quite different. What we do have in common is Ann, of course! We hope you'll love the restaurant food and have a great dining experience, but you will not have sampled the catering food.

Is a gratuity automatically added to my order?

We do not automatically add gratuities to catering orders. We are often asked if tipping is customary, to which we respond that some customers do and others don't. The matter is up to you. Gratuities are shared among all who helped prepare and execute your order.

Ann's Catering

Order Request Form

2922 Domingo Avenue, Berkeley, CA 94705 ▪ Phone: 510-649-0869 ▪ E-mail: anns-catering@sbcglobal.net

FAX YOUR COMPLETED FORM TO 510-649-8568.

IF YOU DO NOT RECEIVE A FAXED OR EMAILED CONFIRMATION, YOUR ORDER IS NOT CONFIRMED.

Customer Name:		Today's Date:
Company / Institution / Dept:	Phone:	Event Day Phone:
Delivery Address:	Fax / E-mail:	

(Include nearest cross street, access challenges, stairs, etc.)

EVENT DAY & DATE		REQUESTED ½ HOUR DELIVERY WINDOW or PICK UP TIME	EVENT START TIME	
Quantity	Size	Platter Description <small>(Please use the names of the platters as they appear on our catering menu)</small>	Unit Price	Total Price
		single service items? (plates, napkins, eating utensils, and serving utensils)	\$1	

:: We require a credit card number to hold your order ::

↓ FOR OFFICE USE ONLY ↓

CC # Expiration Date: Billing Address: I would like to pay by: CASH <input type="checkbox"/> CHECK <input type="checkbox"/> CREDIT CARD <input type="checkbox"/> (please check one)	Delivery Charge: Subtotal: TOTAL DUE:
For established corporate / institutional customers only: INVOICE ME <input type="checkbox"/>	