



Sutter's

**Executive
Menu Ideas**

from our
Self-Service Division

520-622-7226

Sutter's Catering Service

PO Box 5981
Tucson, Arizona 85703
520-622-7226

General Information

For over forty years, it has been our pleasure to provide our customers with ample portions of food, friendly service and on-time delivery. We are committed to exceeding your needs – your satisfaction is our success.

The following menus are designed for your convenience, to help with selection and ordering. If you would like pricing on other entrees, please don't hesitate to ask. We will be glad to provide vegetarian, food allergy or diet-restricted options.

We will provide disposable plates, utensils and paper napkins and all equipment needed. Linen tablecloths and decorations for the buffet are included. For larger, more formal occasions, rental of china, glassware, silverware and linens can be arranged.

Minimum order is for FIFTEEN guests. All food items are priced per person. Sales tax and a minimum delivery charge of \$35.00 will be added to all orders. Staff will deliver and set-up all buffets. Dishes and supplies will be picked up the following day unless arrangements are made for same day pick up.

Sutter's Catering is ready to provide complete catering services for your next special event. We have a fleet of mobile equipment available to prepare and serve meals at any location. We specialize in picnic and barbecue events. Please call our catering director for proposals for any full-service function.

To place your order for delivery or to request more information, please call (520) 622-0635, fax us at (520) 623-2101 or e-mail at marie@sutterscatering.com. Please follow-up fax or e-mail orders with a phone call.

Continental Breakfast

To Meet Your Morning Needs

THE JUMP START

A Selection of Fresh Muffins

THE DUNKER

Just-made Doughnuts, Raised and Cake, Iced with Chocolate, Maple or Glaze Frosting

THE EYE OPENER

A Basket of Fresh Bagels with Butter, Cream Cheese, Peanut Butter and Jelly

DELUXE CONTINENTAL

Select Any Two of the Above Choices

THE CONTINENTAL

The Baker's Selection of Assorted Pastries, Danish or Coffeecake

THE WORKS

The Baker's Selection of All of the Above

THE FIESTA

A Tray of Assorted Mexican Pastries, Pan de Huevo, Fruit Empanadas, Cochitos and More

THE SKINNY

Individual Yogurt Cups with Crunchy Granola, Raisins and Seasonal Berries

WHOLE FRUIT BASKET

Ripe Bananas, Crunchy Apples, Juicy Oranges and Other Whole Fruits Available Seasonally

FRESH FRUIT TRAY

Fresh Pineapple, Honeydew, Watermelon and Cantaloupe Wedges

FRESH FRUIT BOWL

Chunks of Fresh Melons, Pineapple, Grapes and Strawberries

Regular coffee and assorted bottled juices are provided with all breakfast menus.

Decaf coffee or hot tea is available for an additional charge.

Hot breakfast buffet menus available upon request.

Sandwich Box Lunches

Great For Lunch Time Meetings

These grab and go box lunches are packed with a hearty $\frac{1}{4}$ lb of thin-sliced deli meat or salad. We use white and wheat bread, or you can substitute a fresh croissant, bagel, sub roll or ciabatta for an additional \$.50. Choose a side and a dessert and you're good to go.

SANDWICHES

You may select up to three choices.

Roast Beef	Ham & Cheese	Turkey
Egg Salad	Chicken Salad	Tuna Salad
	Vegetarian	

SALADS

Potato Salad	Fruit Salad
Macaroni Salad	Pasta Salad
Whole Fruit	Potato Chips
Garden Salad with Ranch Dressing	

DESSERTS

Brownie	Peanut Butter Cookie
Chocolate Chip Cookie	Oatmeal-Raisin Cookie

*Box lunches include napkins, forks, knives, salt & pepper
and other appropriate condiments.*

Garden Fresh Salads

Grilled Chicken Garden Salad

Sliced chicken breast served with mixed greens salad, tomato wedges, olives, cucumber slices and croutons, a fresh melon garnish and choice of dressings

Spinach & Bacon Salad

Tender spinach salad served with crispy bacon, bleu cheese crumbles, hard-cooked eggs, sliced mushrooms, cherry tomatoes, sliced red onions and croutons. Comes with a fresh melon garnish and choice of dressings.

Chicken Caesar Salad

Sliced chicken breast served with crispy Romaine lettuce, garlic croutons and grated Parmesan cheese tossed with a creamy Caesar's dressing. Served with fresh melon garnish.

Chef Salad Lunch

Julienne strips of ham and turkey served with tossed salad, hard-cooked eggs, cucumber slices, tomato wedges, olives and sprinkled with cheese. Comes with a fresh melon garnish and choice of dressings.

Mediterranean Chicken Salad

Sliced grilled chicken served with crunchy Romaine lettuce, sun-dried tomatoes, cherry tomatoes, Kalamata olives, sliced red onions, feta cheese and a zesty oregano vinaigrette.

Oriental Chicken Salad

Sliced chicken breast served with mixed greens salad, Mandarin oranges, rice noodles, toasted almonds and sesame ginger dressing

All Salads include rolls, butter, carrot/celery sticks and a cookie. Dressing choices include: Ranch, Italian, Vidalia Onion, Bleu Cheese, Balsamic vinaigrette, and raspberry vinaigrette. Substitute Tofu for any item upon request.

Personal Touch Menus

DELI BUFFET

Baked Ham, Roast Beef & Turkey
 American and Swiss Cheese Slices
 Potato Salad and Fresh Fruit
 Carrots, Celery and Pickles
 Mayonnaise, Mustard, Wheat and White Sandwich Bread
 Substitute croissant, bagel, sub roll or ciabatta for an additional \$.50

ASSORTED CROISSANT SANDWICHES

Ham, Roast Beef, Turkey or Vegetarian Sandwiches
 Served on flaky croissants with potato or pasta salad,
 carrot and celery sticks, potato chips and a brownie

SIGNATURE BUFFET

Please select three:

Roast Turkey
 Tuna Salad

Baked Ham
 Chicken Salad

Roast Beef
 Egg Salad

Please select four:

Potato Salad
 Three Bean Salad
 Garden Salad with 2 Dressings
 Sliced American & Swiss Cheese
 Broccoli/Cauliflower Salad

Cole Slaw
 Pasta Salad
 Caesar Salad
 Cucumber Salad
 Fresh Fruit Bowl

Includes assorted breads and rolls, carrot and celery sticks, pickles and condiments.

Bar Hopping Buffets

FIESTA TACO BAR

Tasty Taco Meat and Crunchy shells.

SHREDDED BEEF BURRITO BUFFET

Savory beef roasted in green chili, tomatoes & onions
with home-made flour tortillas.

FAJITA BAR

Chicken or Beef strips with grilled peppers & onions
and home-made flour tortillas, includes guacamole.

*All of the above served with refried beans, Spanish rice, shredded lettuce
and cheese, diced tomatoes, tortilla chips, sour cream, salsa and jalapenos.*

BAKED POTATO BAR

Top a hot, fluffy potato with homemade chili, cheddar cheese, cheese sauce,
steamed broccoli, bacon bits, sour cream and butter.
Includes dinner roll, tossed salad, ranch and Italian dressings.

GRILLED CHICKEN SALAD BAR

Tender strips of grilled chicken served with tossed iceberg, leaf and romaine lettuces,
cherry tomatoes, fresh mushrooms, sprouts, chopped eggs, sliced cucumbers,
shredded cheese, green peppers, olives, carrot and celery sticks.
Served with assorted dressings, rolls and butter.

Hot Buffet Luncheons

Includes Three Side Dishes

ENTREE SELECTIONS

Home-Style Baked Chicken
 Old-Fashioned Meatloaf
 Spaghetti with Meatballs
 Chicken or Cheese Enchiladas
 Beef or Vegetable Lasagna
 Baked Ham with Pineapple Glaze

Sirloin Tips
 Beef Stroganoff
 Roast Beef in Madeira Sauce
 Combo Beef & Vegetable Lasagna
 Chicken & Broccoli Alfredo
 Portabello Mushroom Ravioli
 Four Cheese Stuffed Pasta Shells in Cream Sauce

Lemon-Basil Chicken
 Parmesan-Crusted Chicken Breast
 Grilled Chicken Breast with Pineapple Mango Salsa
 Chicken Breast Stuffed with Long Grain and Wild Rice
 Thick-Cut Pork Chop with Orange Sauce or Sage Dressing
 Pork Tenderloin in Raspberry Chipotle Sauce

Hot Buffet

Side Dish Choices

Please select three:

SALADS

Fresh Garden Salad	Caesar Salad
Fresh Spinach & Mushroom	Old Fashioned Potato
Pasta Salad	Macaroni Salad
Broccoli/Cauliflower	Cole Slaw
Mediterranean Chopped Salad (Add \$.75)	Fresh Fruit
Marinated Cucumber/Tomato	Jicama/Cilantro Slaw

RICE, POTATO OR PASTA

Potatoes Au Gratin	Macaroni & Cheese
Baked Potato with Sour Cream	Steamed Rice
Mashed Potatoes with Gravy	Spanish Rice
Scalloped Potatoes	Rice Florentine
Twice Baked Potatoes (Add \$.75)	Cilantro/Lime Rice
Garlic/Cheese Mashed Potatoes	Penne or Rigatoni
Long Grain & Wild Rice	Spaghetti or Fettuccini

VEGETABLES

Green Beans Almondine	Refried Beans
Glazed Baby Carrots	Ranch Beans
Italian Vegetables	Baked Beans
Ginger Stir-Fried Oriental	Spicy Black Beans
Calabacitas (Zucchini)	Whole Kernel Corn
Steamed Broccoli or Cauliflower	Creamed Spinach
Grilled Vegetable Platter (Add \$.75)	Green Peas

All Hot Buffets include carrot and celery sticks, olives and rolls with butter.

Snacks

For Breaktime Activities

RAW VEGETABLE TRAY

Carrots, celery, cauliflower, broccoli, cherry tomatoes,
jicama, cucumbers, mushrooms and bell peppers
With Dill and Ranch Dips

CHEESE BOARD WITH CRACKERS

Variety of domestic and imported cheese wedges with assorted crackers

DESSERT TRAY

Assorted cookies (Chocolate Chip, Snickerdoodles,
Macarons, Oatmeal-Raisin, and Peanut Butter)
and Chocolate Fudge Brownies

TORTILLA CHIPS WITH GUACAMOLE & SALSA

HUMMUS AND PITA CHIPS

Sweets & Beverages



DESSERTS

Fudge-Frosted Brownies.....

Home-Made Cookies.....
(Chocolate Chip, Snickerdoodle, Peanut Butter, Macaroon, Oatmeal-Raisin)

Combination of Cookies & Brownies.....

Lemon Bars.....

Fruit Pie or Cobbler.....

Cheese Cake.....
Plain or with fruit topping

Double Layer Chocolate or Carrot Cake.....

Decorated Sheet Cakes or Specialty Cakes..... Available Upon Request
Tres Leches, Tiramisu, Key Lime Pie, Fruit Tart

BEVERAGE SELECTION

Assorted Sodas.....

Bottled Water.....

Coffee or Hot Tea.....

Iced Tea or Lemonade.....

Includes all supplies assorted creamers and sweeteners

Sutter's Catering Service



Open House

Holiday Events

Cookie Baskets

Tailgate Parties

Award Banquets

Grand Openings

Company Picnics

Ice Cream Social

Corporate Meetings

Workshops & Seminars

Customer Appreciation Gifts

Employee Recognition Events