

ANN'S CATERING



Fall 2018 | Winter 2019

~ Platters made to order just for you ~

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About Us

Ann's Catering is in operation seven days a week. Our office is staffed Monday through Saturday from 9:00 am to 5:00 pm. 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]

Assorted Breakfast Pastry Platter

Croissants, chocolate croissants, morning buns, blueberry Danish and pecan swirls

small:	\$39	15 pastries
large:	\$64	30 pastries

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:	\$46	12 pieces
large:	\$72	24 pieces

House-Baked Muffins & Scones – Mini Size

Same as above, but made tiny

small:	\$52	28 pieces
large:	\$80	50 pieces

Sweet Potato Biscuit Platter

Little house-made sweet potato biscuits, split and filled with your choice of:
 (one choice on a small platter; two choices on a large platter)

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

small:	\$67	30 little sandwiches
large:	\$102	60 little sandwiches

Breakfast Biscuit Platter

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
- house-made turkey sausage patties and cheddar
- vegetarian breakfast sausage and white cheddar

small:	\$67	30 little sandwiches
large:	\$102	60 little sandwiches

Yogurt with Fresh Bananas, Berries & Granola

Fresh sliced bananas, berries and granola arranged atop a bowl of non-fat vanilla yogurt

small:	\$72	12 - 6 oz. servings
large:	\$100	24 - 6 oz. servings

Muesli with Yogurt & Fresh Fruit

A hearty mixture of toasted oats, almonds, pumpkin seeds, shredded coconut, flax seeds and dried fruit mixed with low-fat yogurt and apples, topped with fresh fruit and drizzled with honey

small:	\$75	12 - 6 oz. servings
large:	\$100	24 - 6 oz. servings

Chia Pudding (vegan)

Coconut milk with chia seeds lightly sweetened with maple syrup; topped with pineapple, blueberries and toasted coconut

one size:	\$78	12-6 oz servings
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[BREAKFAST cont'd]

Brunch Platter

Fresh bagels halved and served with egg salad, lox, bacon crumbles, herbed cream cheese, cucumber, tomato, onion, capers & fresh dill

\$110 serves 10-15 guests

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
	hummus (vegan)

small: \$50	24 halves
large: \$84	48 halves

(if you would like lox, add \$24 for each pound)

Smoked Salmon Roll Ups

One-inch thick pinwheels made of cracker bread rolled with smoked salmon, herbed cream cheese, lettuce, red onion, capers and cucumber

small: \$58	30 little sandwiches
large: \$82	45 little sandwiches

Frittatas

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

- Spanish with red potatoes, onions, peppers and cheese
small: \$42 30 small slices
large: \$69 60 small slices
- spinach with mushroom, green peppers and cheese
small: \$44 30 small slices
large: \$72 60 small slices
- ham and cheddar with Yukon Gold potatoes, onions and fresh herbs
small: \$44 30 small slices
large: \$72 60 small slices

Chicken Apple Sausage Pinwheels

Chicken apple sausage & puff pastry pinwheels; served with a mustard maple dipping sauce

small: \$44	30 pieces
large: \$72	60 pieces

Fresh Fruit Salad (vegan)

The freshest seasonal fruit cut into bite-size pieces

small: \$52	16 - ½ cup portions
large: \$89	32 - ½ cup portions

Fresh Fruit Platter (vegan)

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

small: \$55	60 pieces
large: \$90	120 pieces

Whole Fruit Bowl (vegan)

Seasonal whole fruit

\$1.80 per person minimum order for 10

[VEGETARIAN SALADS & SIDES]

Beet Salad

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

small: \$45	16 - ½ cup portions
large: \$73	32 - ½ cup portions

Fingerling Potato Salad (vegan)

With scallions and celery in a tangy mustard dressing

small: \$42	16 - ½ cup portions
large: \$69	32 - ½ cup portions

Green Beans Platter

Fresh green beans cooked just right and embellished in the following ways, choose one:

- garlicky green beans (vegan)
 - green beans gremolata
 - ginger sesame green beans (vegan)
- | | |
|-------------|---------------------|
| small: \$44 | 32 - 2 oz. servings |
| large: \$72 | 64 - 2 oz. servings |

Honey-Roasted Butternut Squash Platter

Bite size chunks of butternut squash tossed in olive oil, honey and spices, then roasted until slightly caramelized

small: \$44	16 - ½ cup portions
large: \$72	32 - ½ cup portions

Roasted Vegetables & Butternut Squash Polenta Platter

A mix of roasted Brussels sprouts, roasted cauliflower, seared mushrooms and sautéed kale served on top of toasted butternut squash polenta diamonds

one size: \$105 100 pieces

Kale, Apple and Fennel Slaw

In a toasted poppy seed and honey dressing

small: \$44	16 - ½ cup portions
large: \$72	32 - ½ cup portions

Roasted Cauliflower & Broccoli Salad (vegan)

Oven roasted florets of broccoli & cauliflower with toasted pine nuts, tossed in a lemony caper dressing

small: \$45	16 - ½ cup portions
large: \$73	32 - ½ cup portions

Thai Peanut Slaw with Toasted Coconut (vegan)

Shredded cabbage, carrots, cucumber, peppers and onion tossed with toasted coconut & mint, with a peanut dressing (dressing on the side)

one size: \$72 15 portions

With Crispy Tofu

one size: \$85 15 portions

With Grilled Lemongrass Beef

one size: \$90 15 portions

[VEGETARIAN SALADS & SIDES cont'd]

Tandoori Roasted Vegetables over Couscous (vegan)

Cauliflower, broccoli, eggplant, carrots, peppers, onions and tomatoes roasted in tandoori spices; served over couscous and topped with crispy chickpeas

small:	\$58	16 - ½ cup portions
large:	\$92	32 - ½ cup portions

Festive Pasta Salad (vegan)

Orzo, arugula, bell pepper, grapes and celery lightly dressed with lemon vinaigrette

small:	\$48	16 - ½ cup portions
large:	\$80	32 - ½ cup portions

Orecchiette with Winter Vegetables

Little ear pasta salad with roasted broccoli, cauliflower, kale, bell pepper, eggplant, onion and Asiago cheese lightly dressed with lemon vinaigrette

small:	\$48	16 - ½ cup portions
large:	\$80	32 - ½ cup portions

Tofu, Brown Rice & Bok Choy Salad (vegan)

Short grain brown rice with grilled-marinated tofu, seared bok choy, carrots and scallions in a light sesame ginger dressing

small:	\$48	16 - ½ cup portions
large:	\$80	32 - ½ cup portions

Freekeh & Roasted Brussels Sprouts Salad

Oven roasted Brussels sprouts tossed with freekeh (toasted green wheat), caramelized onions, sautéed apples and dried cranberries

small:	\$48	16 - ½ cup portions
large:	\$80	32 - ½ cup portions

Forbidden Black Rice Salad (vegan)

Black rice salad with naval oranges, roasted pistachios, green onion, dried cherries and a hint of jalapeno in a champagne citrus vinaigrette

small:	\$48	16 - ½ cup portions
large:	\$80	32 - ½ cup portions

Mixed Rice Salad with Nuts & Dried Apricots (vegan)

Basmati & wild rice with a little bit of quinoa tossed with arugula, dried apricots, almonds, pine nuts and fresh herbs dressed with fresh lemon and olive oil

small:	\$48	16 - ½ cup portions
large:	\$80	32 - ½ cup portions

Asian Vegetable & Noodle Salad

Asian noodles with sugar snap peas, cabbage, shiitake mushrooms and toasted sesame seeds in a garlic, ginger, sesame and rice vinegar dressing

small:	\$48	16 - ½ cup portions
large:	\$80	32 - ½ cup portions

[VEGETARIAN SALADS & SIDES cont'd]

Israeli Couscous Salad (vegan)

Israeli couscous with apples, cranberries, toasted almonds and herbs, lightly dressed with maple vinaigrette

small:	\$46	16 - ½ cup portions
large:	\$74	32 - ½ cup portions

Toasted Farro Salad

Toasted farro with roasted leeks, rutabaga, turnips and cotija cheese tossed with a lemon and fresh dill dressing

small:	\$48	16 - ½ cup portions
large:	\$80	32 - ½ cup portions

Red Quinoa & Black Bean Salad (vegan)

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

small:	\$44	16 - ½ cup portions
large:	\$70	32 - ½ cup portions

Thai Noodle Salad (vegan)

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

small:	\$48	16 - ½ cup portions
large:	\$80	32 - ½ cup portions

Club Med Salad

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

small:	\$46	16 - ½ cup portions
large:	\$74	32 - ½ cup portions

Tortellini with Butternut Squash & Kale Salad

Cheese tortellini with roasted butternut squash, kale, hazelnuts and shaved Asiago cheese, lightly dressed with garlic vinaigrette

small:	\$58	16 - ½ cup portions
large:	\$92	32 - ½ cup portions

[SALADS w/ MEAT]

Chinese Chicken Salad

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

one size:	\$95	15 portions
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Lemon Pepper Pasta Salad with Grilled Salmon

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

small:	\$81	16 - ½ cup portions
large:	\$135	32 - ½ cup portions

Grilled Lemongrass Beef & Noodle Salad

Rice stick noodles with sliced grilled flank steak, cucumbers, carrots, red onions, mint and cilantro, with a Vietnamese lime sauce (dressing on the side)

small:	\$71	16 - ½ cup portions
large:	\$120	32 - ½ cup portions

[LEAFY GREENS]

These salads are composed in a large bowl not individually packaged, with dressing in a separate container.

Autumn Harvest Salad

Mixed baby greens with pumpkin seeds, pomegranate seeds, Bosc pears and goat cheese with pumpkin seed vinaigrette (dried cranberries will be substituted if pomegranates are not available)

one size: \$75 15 portions

Winter Arugula Salad

Arugula with frisée, dried cranberries, toasted hazelnuts and ricotta salata with balsamic vinaigrette

one size: \$70 15 portions

Little Gem Salad

Baby gems, mixed greens, radicchio, radishes, cherry tomatoes and marcona almonds with a green goddess dressing

one size: \$80 15 portions

Chopped Caesar Salad

Hearts of romaine, Asiago cheese, Kalamata olives and croutons with Caesar dressing

one size: \$65 15 portions

Simple Salad (vegan)

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

one size: \$60 15 portions

Add Grilled Chicken \$25 per salad

(want just salad dressing? \$14 for a pint / \$24 for a quart)

[LITTLE SANDWICHES]

Baby BLT Biscuit Platter

Little house-made cream biscuits split and filled with bacon, tomato slice, lettuce and mayonnaise

small: \$64 30 little sandwiches
large: \$102 60 little sandwiches

Fried Chicken Biscuit Platter

Little house-made cream biscuits split and filled with a fried chicken tender and spicy coleslaw

small: \$64 30 little sandwiches
large: \$102 60 little sandwiches

Pork Tenderloin Sweet Potato Biscuit Platter

Little house-made sweet potato biscuits split and filled with roasted pork tenderloin medallion and apple-cranberry chutney

one size: \$107 60 little sandwiches

Mini Baguette Sandwich Platter

Fresh baguette with your choice of two:

- prosciutto, goat cheese, fig compote and balsamic reduction
 - manchego, sautéed spinach and arugula
 - salami, fresh mozzarella and balsamic vinaigrette
- small: \$49 20 little sandwiches
large: \$82 40 little sandwiches

[LITTLE SANDWICHES cont'd]

Finger Biscuit Platter

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

- pepper-crusted steak, arugula and chimichurri aioli
- smoked ham with Jarlsberg cheese and honey Dijon mustard
- turkey breast with apple-cranberry chutney
- chicken salad with grapes, herbs and marcona almonds
- egg salad with sweet red pepper and fresh dill
- goat cheese with fire roasted poblano peppers, watercress and a drizzle of balsamic vinegar

small: \$64 30 little sandwiches
large: \$102 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
- thinly sliced flank steak
- smoked ham
- portobello and brie *with spinach and pesto*
- eggplant and goat cheese *with lettuce and pesto*
- squash *with lettuce, sunflower seeds and olive paste (vegan)*

small: \$58 24 little sandwiches
large: \$96 48 little sandwiches

Tea Sandwich Platter

Made on triangles of crustless 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 grapes, herbs and marcona almonds
- cucumber with herbed cream cheese and watercress
- gorgonzola, pears and walnuts
- egg salad with sweet red pepper and fresh dill

small: \$59 28 triangles
large: \$97 56 triangles

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; five choices on an x-large)

- house-roasted turkey
- thinly sliced flank steak
- smoked ham
- pesto chicken with sweet red peppers
- roasted eggplant
- seared mushroom with fresh spinach

small: \$48 30 little sandwiches
large: \$70 45 little sandwiches
x-large: \$108 75 little sandwiches

[PARTY PLATTERS]

Genoa Salami Platter

Slices of Toscano salami with shaved Asiago cheese, marinated artichokes, fresh mozzarella and marinated mixed olives; served with sliced baguette

one size: \$115 200 pieces

Charcuterie & Cheese Platter

Sliced Prosciutto di Parma, Toscano salami, manchego cheese, fresh mozzarella, fire roasted peppers, cherry peppers & marcona almonds; served with stoneground mustard, fig compote and sliced baguette

one size: \$150 200 pieces

All Around Cheese Platter

French brie, smoked gouda, goat, huntsman, cambozola, gorgonzola, jack, Jarlsberg, pepperjack and cheddar; served with crackers and crostini

small: \$75 75 pieces
large: \$110 125 pieces

Fancy Cheese & Fruit Platter

French brie, gorgonzola, smoked gouda, huntsman, goat, cheddar and cambozola cheeses, with grape clusters, berries, sliced apples and pears; served with crackers and crostini

small: \$77 75 pieces
large: \$115 125 pieces

Winefest Platter

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

one size: \$140 125 pieces

Fresh Spinach & Feta Dip

The dip is presented in a hollowed loaf of sourdough bread; served with sliced sourdough baguette, carrots, celery sticks, red bell peppers and olives for garnish

one size: \$70 120 pieces

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 hearts, olives and cherry tomatoes, with your choice of one dip:

sour cream herb	spinach sour cream
lemon dill aioli	green goddess
hummus (vegan)	creamy eggplant (vegan)

small: \$58 150 pieces
large: \$90 300 pieces

Genuine Onion Dip

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

one size: \$68 100 pieces

[PARTY PLATTERS cont'd]

Chips-n-Dips (vegan)

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

one size: \$115 400 pieces

House-made Hummus Platter (vegan)

With fresh vegetables, olives and pepperoncini's; served with pita crisps

one size: \$85 200 pieces

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

Fresh, grilled, roasted and marinated vegetables arranged around bulbs of roasted garlic, herbed goat cheese and garlic aioli; served with crostini

one size: \$130 90 pieces

Extraveganza Platter (vegan)

Cubes of crispy tofu, poached broccoli florets, snap peas and seared mushrooms; served with Thai coconut peanut dipping sauce

one size: \$88 130 pieces

Mediterranean Delight Platter (vegan)

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

one size: \$110 100 pieces

Smoked Salmon Dip

House smoked Wild Isles salmon dip made with fresh dill, capers, red onion and lemon; served with crostini, cucumber and red bell pepper for dipping

one size: \$75 120 pieces

Ceviche

Served with tortilla chips for scooping; choose one type

- classic: tomato, onion, cilantro and jalapeno
- tropical: pineapple, cilantro, bell pepper, onion and habanero
- fish: snapper, tomato, cucumber, red onion, cilantro and jalapeno

one size: \$95 130 pieces

Hawaiian Style Tuna Poke

Raw sashimi grade Ahi tuna, cubed and mixed with soy sauce, chili sauce, cucumber, ginger, sesame oil, sesame seeds and green onion; served with crispy won ton chips for scooping

one size: \$110 100 pieces

[FINGER FOODS]

Crispy Portobello Mushrooms

Wedges of portobello mushroom coated with panko bread crumbs and fried; served with roasted red pepper and garlic aioli

small: \$62 40 pieces
large: \$102 80 pieces

[FINGER FOODS cont'd]

Little Shrimp Tostadas

Crispy bite sized corn tortillas topped with seared shrimp, guacamole and pickled red onion

one size: \$92 50 pieces

Little Steak Tostadas

Crispy bite sized corn tortillas topped with grilled steak, guacamole, sour cream and toasted chile de arbol

one size: \$92 50 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)

- brie and apple-cranberry chutney with crispy sage

small: \$52 25 pieces
large: \$90 50 pieces

- roasted winter vegetables with hummus (vegan)

small: \$52 25 pieces
large: \$90 50 pieces

- rosemary-fig compote with prosciutto and shaved manchego

small: \$58 25 pieces
large: \$100 50 pieces

- pepper-crusting steak with horseradish cream

small: \$61 25 pieces
large: \$105 50 pieces

- house-smoked salmon with lemon dill aioli

small: \$65 25 pieces
large: \$107 50 pieces

- seared tuna with wasabi aioli

small: \$65 25 pieces
large: \$107 50 pieces

Deviled Egg Assortment

Assortment of traditional, bacon, capers and smoked salmon with scallions

small: \$60 30 halves
large: \$100 60 halves

Traditional Only Deviled Eggs

small: \$55 30 halves
large: \$92 60 halves

Phyllo Pastry Triangles

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

- roasted butternut squash with kale, onions and Asiago
- spinach, gruyere, feta and pine nuts
- spicy chicken with jack cheese, sour cream, cumin and jalapenos

small: \$53 25 pieces
large: \$88 50 pieces

[FINGER FOODS cont'd]

Puff Pastry Cups

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

- blue cheese and caramelized onions
- wild mushroom, havarti and lemon zest

small: \$53 25 pieces
large: \$88 50 pieces

Hogs In A Blanket

Pork andouille sausage & puff pastry pinwheels; served with a stone ground honey mustard dipping sauce

small: \$45 30 pieces
large: \$74 60 pieces

Stuffed Potatoes

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: \$48 30 pieces
large: \$80 60 pieces

Crispy Chicken Won Ton Purses

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

one size: \$105 70 pieces

Endive Boats

Crisp endive leaves filled with your choice of one of the following:

- crème fraiche and smoked salmon
- blue cheese and toasted hazelnuts

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

Prosciutto Wrapped Dates

Medjool dates filled with herbed goat cheese and wrapped in thinly sliced prosciutto

small: \$61 36 pieces
large: \$94 72 pieces

Gingered Chicken Cakes

Made with chopped 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: \$96 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: \$100 60 pieces

[FINGER FOODS cont'd]

Crispy Quinoa Cakes

Little crisp quinoa patties with parmesan cheese and green onions topped with red pepper garlic aioli

one size: \$75 60 pieces

Sesame-Crusted Salmon

Roasted cubes of Wild Isles salmon; served with orange miso dipping sauce

small: \$94 50 pieces

large: \$155 85 pieces

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: \$78 30 shrimp

large: \$125 60 shrimp

Tabouleh Leaves

Crisp baby romaine cups filled with our fresh lemony tabouleh, topped with crumbled feta cheese

one size: \$68 50 pieces

Summer Rolls: Tofu & Fresh Herbs (vegan)

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

small: \$63 30 pieces

large: \$100 60 pieces

Summer Rolls: Shrimp & Fresh Herbs

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

small: \$68 30 pieces

large: \$105 60 pieces

[MAIN DISHES]

Herb-Roasted Chicken

Sliced boneless chicken breast plattered with salsa verde (contains anchovies) ; served with sliced sourdough baguette

small: \$71 60 small slices

large: \$120 120 small slices

Moroccan Spiced Chicken

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

small: \$71 60 small slices

large: \$120 120 small slices

Cajun-Rub Chicken

Grilled and sliced boneless chicken breast plattered with Cajun remoulade; served with sliced sourdough baguette

small: \$71 60 small slices

large: \$120 120 small slices

[MAIN DISHES cont'd]

Herb-Roasted Pork Tenderloin Medallions

Plattered with apple-cranberry chutney; served with little sweet potato biscuits

small: \$87 48 medallions

large: \$135 96 medallions

Grilled Marinated Flank Steak

Hand-carved slices of medium to medium-rare flank steak plattered with chimichurri sauce; served with sliced sourdough baguette

small: \$97 48 small slices

large: \$158 96 small slices

Spice Rubbed Leg of Lamb

Grilled leg of medium-rare lamb sliced and plattered with mint yogurt dip; served with pita bread

one size: \$182 96 small slices

Baked Niman Ranch Ham

Boneless ham baked and finished with a brown sugar and Dijon mustard glaze, sliced and plattered with a honey dijonnaise sauce; served with little cream biscuits

one size: \$160 96 small slices

Roasted Turkey Breast

Roasted and sliced herb rubbed turkey breast plattered with cranberry chutney; served with little sweet potato biscuits

one size: \$130 50 large slices

(5 pounds of turkey)

Poached Side of Salmon

Whole side of Wild Isles salmon poached in white wine, lemon and herbs with your choice of sauce; lemon dill aioli or chimichurri aioli

one size: \$115 3 pounds

Grilled Lemon Garlic Salmon

4 oz. filets of Wild Isles salmon grilled with fresh lemon and garlic; served with lemon dill aioli or chimichurri aioli

one size: \$165 20 filets

(add \$8 for each additional 4 oz. filet)

Seared Fresh Ahi Tuna Medallions

With a sesame seed crust; served with soy sauce and wasabi

small: \$108 75 medallions

large: \$165 125 medallions

Malaysian Chicken Satays

Strips of marinated chicken threaded on bamboo skewers and oven roasted; served with coconut peanut dip

small: \$70 40 satays

large: \$112 80 satays

Sesame Flank Steak Satays

Strips of marinated flank steak threaded on bamboo skewers and oven roasted; served with sesame ginger dip

small: \$78 40 satays

large: \$125 80 satays

[MAIN DISHES cont'd]

Duo Satay Platter: Malaysian Chicken & Flank Steak

With two dips: coconut peanut and sesame ginger

small:	\$81	40 satays
large:	\$135	80 satays

Combination Satay Platter: Shrimp, Chicken & Flank Steak

With three dipping sauces: pineapple-ginger, coconut peanut and sesame ginger ; (may substitute portobello mushroom for shrimp or steak)

one size:	\$165	105 satays
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Buttermilk Fried Chicken Strips

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

small:	\$65	50 pieces
large:	\$110	100 pieces

Picnic Fried Chicken Wings

Served with your choice of one dip: house-made ranch or buffalo blue cheese dip

small:	\$65	6 lbs. (approx. 50 pieces)
large:	\$110	12 lbs. (approx. 100 pieces)

Roasted Chicken Wings

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

small:	\$65	6 lbs. (approx. 50 pieces)
large:	\$110	12 lbs. (approx. 100 pieces)

Grilled Portobello Mushroom

Grilled and sliced portobello mushroom plattered with arugula walnut pesto; served with sliced sourdough baguette

small:	\$81	56 small slices
large:	\$130	112 small slices

Seared Garlic & Rosemary Portobello Skewers

With your choice of one dip: chimichurri sauce or basil pesto

small:	\$70	40 - 6" skewers
large:	\$115	80 - 6" skewers

Eggplant, Bell Pepper, Tofu & Shiitake Skewers (vegan)

Served with coconut peanut dipping sauce

small:	\$63	30 - 6" skewers
large:	\$100	60 - 6" skewers

[SWEETS]

Assorted Cookie Platter

A selection which may include: chocolate chip, oatmeal raisin, lemon, double chocolate, snickerdoodle, ginger and mint chip

small:	\$50	36 pieces
large:	\$85	72 pieces

Assorted Dessert Bar Platter

A selection of bite-size squares in frilled paper cups, which may include: lemon, pecan, key lime, black & white, espresso almond, coconut blondie, pb&j and dulce de leche

small:	\$53	36 pieces
large:	\$88	72 pieces

Assorted Cookies & Dessert Bars Platter

small:	\$52	36 pieces
large:	\$87	72 pieces

Brownie Platter

A selection which may include: triple chocolate brownie, black and white brownie, mint brownie, caramel turtle brownie, peanut butter brownie

small:	\$55	36 pieces
large:	\$90	72 pieces

Little Chocolate Mousse Tarts

Tart shells filled with a housemade chocolate mousse, topped with fresh whipped cream

one size:	\$72	40 pieces
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Little Lemon Tarts

Tart shells filled with housemade lemon curd, topped with fresh berries

one size:	\$72	40 pieces
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French Macarons Platter

A variety of bite size almond meringue cookies sandwiched with buttercream, which includes: lemon, raspberry, vanilla, chocolate, coffee and pistachio

one size:	\$97	72 pieces
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Petit Cheesecakes

A variety of bite size cheesecakes which will include: New York style, marble, caramel, blueberry, chocolate and raspberry

one size:	\$82	48 pieces
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Fruit Salsa with Cinnamon Tortilla Chips

A mixture of fresh fruits: berries, kiwi, apple and lemon; served with toasted cinnamon sugar tortilla chips for scooping

one size:	\$85	96 pieces
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Stuffed Medjool Dates

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

small:	\$57	36 pieces
large:	\$90	72 pieces

[BOX LUNCH MENU]

\$13.00 each

*****minimum order of five per type*****

Each box lunch comes with a small pasta salad, your choice of a cookie or apple, plus a fork and napkin.

FYI - the entire box lunch is biodegradable.

(for \$1 extra you can have both cookie & apple; \$1.50 for a bag of kettle chips)

*** All of the sandwiches listed on the box lunch menu can be ordered halved & plattered for \$9 each (min 5 per type)**

Meat Sandwiches

- #1 Grilled Chicken Breast & Pepper Jack** with tomato, lettuce and cilantro-jalapeno pesto aioli on a ciabatta roll
- #2 Niman Ranch Ham & Swiss** with tomato, lettuce, mustard and mayo on a sweet deli roll
- #3 Classic Tuna Salad** with lettuce on sourdough bread
- #5 House-Roasted Turkey Breast & Apple-Cranberry Chutney** with toasted pumpkin seeds, mayo and lettuce on focaccia
- #9 Chicken Salad** with grapes, fresh herbs and marcona almonds with lettuce on whole wheat bread
- #12 Vietnamese Style Grilled Pork** with mayo, thinly sliced pickled carrots, cucumbers, cilantro sprigs and jalapeno on baguette
- #14 Italian Prosciutto** with mascarpone cheese, tomato, fresh basil, arugula and house vinaigrette on a sourdough roll
- #22 Grilled Flank Steak & Gorgonzola** with mixed greens, caramelized onions and roasted garlic aioli on focaccia
- #30 Spicy Jerk Chicken & Grilled Pineapple** with island aioli, red onion and lettuce on a sweet deli roll
- #32 House-Roasted Turkey Breast & Swiss** with avocado, lettuce and basil aioli on sourdough bread
- #37 Fried Chicken Sandwich** with mixed greens and honey Dijon mustard on a sweet deli roll
- #39 Niman Ranch Ham** with grilled fuji apples, brie cheese and mixed greens with wholegrain mustard and a drizzle of honey on sweet baguette

Vegetarian Sandwiches

- #6 Roasted Eggplant & Grilled Zucchini** with provolone, fresh spinach and pesto on focaccia
- #16 Roasted Portobello Mushroom & Brie** with fresh spinach, tomato and pesto on focaccia
- #18 Roasted Spicy Eggplant & Goat Cheese** with spinach, pesto and sliced tomato on a sourdough roll
- #70 Havarti & Avocado** with tomato, lettuce, mayo and wholegrain mustard on whole wheat bread

Vegan Sandwiches

- #19 Hummus & Avocado** with cucumbers and sliced red onions on focaccia
- #21 Vietnamese Style Tofu** with vegan mayo, thinly sliced pickled carrots, cucumbers, cilantro sprigs and jalapeno on baguette

Salad in a Box \$13.00 each

Mixed organic field greens with carrot curls, cherry tomatoes, cucumber and red onion; includes a small container of white wine vinaigrette, a small apple, fork and napkin.

Choose ONE from the following:

- grilled salmon (**add \$4.00 for grilled salmon**)
- grilled, sliced flank steak (**add \$2.50 for grilled steak**)
- grilled, sliced boneless chicken breast
- grilled, sliced portobello mushroom (vegan)

[BOX MEAL MENU]

~ minimum order of TEN per type ~

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

- #1 Ancho Chile Rubbed Flank Steak \$16.00 each**
served over fiesta rice with a side of grilled zucchini and fresh corn salsa
- #2 Teriyaki Glazed Salmon \$17.50 each**
served over Asian noodle salad with stir fried kale and red peppers tossed in a ginger garlic sauce
- #3 Vietnamese Style Grilled Pork \$15.00 each**
-or- Vietnamese Style Tofu \$14.00 each
served over rice noodles with carrots, cucumber, romaine lettuce, fresh mint and cilantro, topped with chopped peanuts
- #5 Grilled Chicken Breast \$15.00 each**
served over orecchiette with roasted broccoli, cauliflower, kale, bell pepper, eggplant, onion and Asiago cheese in a fresh lemon vinaigrette

[HOT BEVERAGES]

Regular Coffee • Decaf Coffee • Hot Water for Tea

One beverage type per container

Disposable Joe-to-Go (12 cups)	\$28
Airpot (12 cups)	\$28
2.5 Gallon Cambro (40 cups)	\$68
5 Gallon Cambro (80 cups)	\$120

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

[COLD BEVERAGES]

Spring Water (cups provided upon request) \$1.35 each

Soft Drink (cups provided upon request) \$1.95 each
 We'll choose a selection for you: Izzie Sparkling Juice, Crystal Geyser Sparkling Water, San Pellegrino Sparkling Beverages, Coke, Diet Coke and Seven-UP

Fresh Juice (cups provided upon request) \$18 / gallon
 Orange, Grapefruit, Lemonade

Ice (30 pounds max): \$5 per ten-lb bag

Single Service Items: \$1 per person
 Includes biodegradable paper plates and eating utensils, paper napkins and plastic serving utensil

[D.I.Y KITS]

All of these items require reheating in an oven. Reheating instructions will be included with the platter.

Oven-Ready Mac & Cheese

Macaroni pasta with béchamel sauce, sharp white cheddar, jack and American cheese, topped with toasted breadcrumbs

small:	\$87	12 portions
large:	\$135	24 portions

Oven-Ready Meat Lasagna

Traditional layered pasta with red sauce, Italian sausage, ground beef, mozzarella, ricotta and parmesan cheese

one size:	\$170	24 portions
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Oven-Ready Vegetable Lasagna

Traditional layered pasta with red sauce, roasted vegetables, mozzarella, ricotta and parmesan cheese

one size:	\$170	24 portions
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Oven-Ready Phyllo Pastry Triangles

Pastry filled with your choice of one of the following:

- roasted butternut squash with kale, onions and Asiago cheese
- spinach, gruyere, feta and pine nuts
- spicy chicken with jack cheese, sour cream, cumin and jalapenos

small:	\$50	25 pieces
large:	\$80	50 pieces

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. We are available by phone Monday through Saturday from 9:00 am to 5:00 pm, and in person by appointment. 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 e-mail (anns-catering@sbcglobal.net) or fax (510-649-8568). 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. **(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.

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

We usually require at least three 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 we usually require a couple of weeks.

Our calendar works on a first come first serve basis so it is best to get on the calendar as soon as possible. Our delivery schedule tends to fill up quickly, especially for the breakfast and lunch windows.

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, 3:30 to 4:00 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?

Event Location / City	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. Event locations at a park or picnic site may incur additional delivery charges – please contact our catering office for more details.

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.

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.

We can sometimes provide staff and rental equipment for private parties. Please contact us if you are interested in a full service event.

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.

Can I change my order once it has been placed?

We are usually able to accommodate changes made at least three 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?

Please let us know as soon as possible if you need to cancel your order. Orders that are canceled less than three full days before the scheduled event date will be charged 100% of the total invoice. This charge is 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 (private customers)?

You are welcome to pay with cash or credit card (we accept all major credit cards), but we do not accept personal checks. We require a credit card to guarantee all orders. Payment is due two days before the pick-up or delivery time. We will charge your card two days before your event date. **If we do not receive full payment two days before the pick-up or delivery time, or are unable to process your credit card for payment, your order will not be fulfilled.**

How do I pay for my order (corporate / institutional customers)?

If you are an established corporate/institutional customer we will send over your final invoice via email. It is your responsibility to submit it to your account payable department. Payment is due 1 month from the event date.

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

These items include biodegradable paper plates and 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. In general, we need a week's notice to schedule a tasting. Because we make everything to order, we cannot provide drop-in tasting. We are available for tastings Monday through Thursday, at 3:30 or 4:00 pm only – please contact our catering office to schedule a tasting.

Tastings take place in the lobby of Rick and Ann's restaurant. 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

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

~ Order Request Form ~

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:	Phone (day of event):
Delivery Address:		E-mail / Fax:	
(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/person	

CC # Expiration Date: Billing Address: Security code: We will charge your credit card 2 business days before the order date.	Delivery Charge: Subtotal: Gratuity: TOTAL DUE:
For established corporate / institutional customers only: INVOICE ME <input type="checkbox"/>	