

ANN'S CATERING



Fall 2022 | Winter 2023

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 a.m. to 5:00 p.m. Orders must be placed by e-mail. 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.

All of our food is prepared to order and is intended to be served at room temperature or slightly chilled.

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

BREAKFAST

Assorted Breakfast Pastry Platter

Croissants, chocolate croissants, almond croissants, morning buns and cinnamon morning buns

one size: \$90 20 full size pastries

House-Baked Muffins & Scones – Full Size

Rick and Ann's fruit muffins and scones of the day and bran muffins; served with foil wrapped butter and jam packets

small: \$65 12 pieces
large: \$104 24 pieces

House-Baked Muffins & Scones – Mini Size

Same as above, but made tiny

small: \$74 28 pieces
large: \$114 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: \$91 30 little sandwiches
large: \$146 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: \$91 30 little sandwiches
large: \$146 60 little sandwiches

Yogurt with Fresh Bananas, Berries & Granola

Fresh sliced bananas, berries and granola arranged atop a bowl of whole milk vanilla yogurt

small: \$92 serves 10-15 guests
large: \$148 serves 20-25 guests

Muesli with Yogurt & Fresh Fruit

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

small: \$92 serves 10-15 guests
large: \$148 serves 20-25 guests

Chia Pudding (vegan)

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

one size: \$105 serves 10-15 guests

Brunch Platter

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

\$154 serves 10-15 guests

BREAKFAST cont'd

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: \$70	24 halves
large: \$120	48 halves

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

Frittatas

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

- Spanish with red potatoes, onions, peppers and cheese
small: \$61 30 small slices
large: \$100 60 small slices
- spinach with mushroom, green peppers and cheese
small: \$64 30 small slices
large: \$103 60 small slices
- Italian sausage, kale, caramelized onions, fontina and parmesan cheese
small: \$76 30 small slices
large: \$122 60 small slices

Chicken Apple Sausage Pinwheels

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

small: \$64	30 pieces
large: \$103	60 pieces

Fresh Fruit Salad (vegan)

The freshest seasonal fruit cut into bite-size pieces

small: \$75	16 - ½ cup portions
large: \$122	32 - ½ cup portions

Fresh Fruit Platter (vegan)

Assortment of fresh fruit which may include: pineapple, honey dew, cantaloupe, watermelon, kiwi, grapes and berries, cut into portions suitable for the fingers

small: \$78	60 pieces
large: \$129	120 pieces

Whole Fruit Bowl (vegan)

Seasonal whole fruit

\$2.75 per person	minimum order for 10
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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: \$65	16 - ½ cup portions
large: \$105	32 - ½ cup portions

Fingerling Potato Salad (vegan)

With scallions and celery in a tangy mustard dressing

small: \$60	16 - ½ cup portions
large: \$91	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)
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|--------------|---------------------|
| small: \$64 | 32 - 2 oz. servings |
| large: \$103 | 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: \$65	16 - ½ cup portions
large: \$105	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: \$145	100 pieces
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Kale, Apple and Fennel Slaw

In a toasted poppy seed and honey dressing

small: \$64	16 - ½ cup portions
large: \$103	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: \$65	16 - ½ cup portions
large: \$105	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: \$103	15 portions
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With Crispy Tofu

one size: \$120	15 portions
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With Grilled Lemongrass Beef

one size: \$130	15 portions
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Israeli Couscous Salad (vegan)

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

small: \$68	16 - ½ cup portions
large: \$91	32 - ½ cup portions

Festive Pasta Salad (vegan)

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

small: \$68	16 - ½ cup portions
large: \$114	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: \$68	16 - ½ cup portions
large: \$114	32 - ½ cup portions

VEGETARIAN SALADS & SIDES cont'd

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:	\$68	16 - ½ cup portions
large:	\$114	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:	\$68	16 - ½ cup portions
large:	\$114	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:	\$68	16 - ½ cup portions
large:	\$114	32 - ½ cup portions

Cannellini Bean Salad (vegan)

Cannellini beans with marinated artichokes, Kalamata olives, roasted red bell pepper, sun dried tomatoes, red onion and fresh basil in a white wine vinaigrette

small:	\$68	16 - ½ cup portions
large:	\$114	32 - ½ cup portions

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:	\$85	16 - ½ cup portions
large:	\$132	32 - ½ cup portions

VEGETARIAN SALADS & SIDES cont'd

Toasted Farro Salad

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

small:	\$64	16 - ½ cup portions
large:	\$103	32 - ½ cup portions

Red Quinoa & Black Bean Salad (vegan)

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

small:	\$68	16 - ½ cup portions
large:	\$114	32 - ½ cup portions

Thai Noodle Salad (vegan)

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

small:	\$68	16 - ½ cup portions
large:	\$114	32 - ½ cup portions

Penne Pasta Salad

Penne pasta with kale, fire-roasted red and yellow bell peppers, cherry peppers fresh mozzarella and Asiago cheese lightly dressed with a lemony mayo dressing

small:	\$66	16 - ½ cup portions
large:	\$110	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:	\$85	16 - ½ cup portions
large:	\$132	32 - ½ cup portions

SALADS w/ MEAT

Citrus Sesame 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:	\$134	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:	\$115	16 - ½ cup portions
large:	\$193	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:	\$102	16 - ½ cup portions
large:	\$171	32 - ½ cup portions

LEAFY GREENS

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

Autumn Salad

Mixed greens, oranges, pomegranate seeds, crumbled gorgonzola and toasted hazelnuts with balsamic vinaigrette (dried cranberries will be substituted if pomegranates are not available)

one size:	\$109	15 portions
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Winter Arugula Salad

Arugula with frisée, dried cherries, Marcona almonds and ricotta salata with balsamic vinaigrette

one size:	\$109	15 portions
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Little Gem Salad

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

one size:	\$104	15 portions
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Chopped Caesar Salad

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

one size:	\$92	15 portions
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Simple Salad (vegan)

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

one size:	\$86	15 portions
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Add Grilled Chicken \$30 per salad

(want just salad dressing? \$18 for a pint / \$32 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:	\$91	30 little sandwiches
large:	\$146	60 little sandwiches

Fried Chicken Biscuit Platter

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

small:	\$91	30 little sandwiches
large:	\$146	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:	\$148	60 little sandwiches
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LITTLE SANDWICHES cont'd

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
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|--------|-------|----------------------|
| small: | \$70 | 20 little sandwiches |
| large: | \$121 | 40 little sandwiches |

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-crust steak, arugula and horseradish 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:	\$91	30 little sandwiches
large:	\$146	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:	\$87	24 little sandwiches
large:	\$138	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:	\$84	28 triangles
large:	\$133	56 triangles

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:	\$165	200 pieces
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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:	\$200	200 pieces
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All Around Cheese Platter

French brie, aged balsamic, smoked gouda, goat, gorgonzola, jack, pepperjack and cheddar; served with crackers and crostini

small:	\$106	75 pieces
large:	\$157	125 pieces

Fancy Cheese & Fruit Platter

French brie, aged balsamic, gorgonzola, smoked gouda, goat, jack, pepperjack and cheddar cheeses, with grape clusters, berries, sliced apples and pears; served with crackers and crostini

small:	\$111	75 pieces
large:	\$165	125 pieces

Winefest Platter

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

one size:	\$190	125 pieces
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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:	\$102	120 pieces
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Garden Variety Veggie Platter

Poached broccoli, julienne of jicama, red bell pepper wedges, pepperoncini, celery sticks, grilled squash, raw cauliflower, carrots, radishes, sautéed 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: \$84	150 pieces
large: \$133	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: \$100	100 pieces
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Chips-n-Dips (vegan)

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

one size: \$140	400 pieces
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House-made Hummus Platter (vegan)

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

one size: \$118	200 pieces
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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: \$180	90 pieces
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Extraveganza Platter (vegan)

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

one size: \$126	130 pieces
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Mediterranean Delight Platter (vegan)

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

one size: \$148	100 pieces
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Jalapeno & Artichoke Dip

Creamy artichoke dip with roasted jalapenos, green onions and jack cheese; served with crostini for scooping

one size: \$100	120 pieces
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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: \$110	120 pieces
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Ceviche

Served with tortilla chips for scooping; choose one type

- classic: shrimp, tomato, onion, cilantro and jalapeno
- tropical: shrimp, pineapple, cilantro, bell pepper, onion and habanero

one size: \$132	130 pieces
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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: \$150	100 pieces
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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: \$115	40 pieces
large: \$187	80 pieces

Little Shrimp Tostadas

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

one size: \$134	50 pieces
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Little Steak Tostadas

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

one size: \$130	50 pieces
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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: \$80 25 pieces
 - large: \$133 50 pieces
- roasted winter vegetables with hummus (vegan)
 - small: \$80 25 pieces
 - large: \$133 50 pieces
- rosemary-fig compote with prosciutto and shaved manchego
 - small: \$86 25 pieces
 - large: \$137 50 pieces
- pepper-crust steak with horseradish cream
 - small: \$86 25 pieces
 - large: \$137 50 pieces
- house-smoked salmon with lemon dill aioli
 - small: \$91 25 pieces
 - large: \$146 50 pieces
- seared tuna with wasabi aioli
 - small: \$95 25 pieces
 - large: \$150 50 pieces

Deviled Egg Assortment

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

small: \$80	30 halves
large: \$133	60 halves

Traditional Only Deviled Eggs

small: \$77	30 halves
large: \$127	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
 - small: \$76 25 pieces
 - large: \$123 50 pieces

FINGER FOODS cont'd

Puff Pastry Pinwheels

Golden and crisp puff pastry pinwheels filled with portobello, shitake and white mushrooms with Havarti and parmesan cheese

small: \$76 25 pieces
large: \$123 50 pieces

Hogs In A Blanket

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

small: \$66 30 pieces
large: \$110 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: \$70 30 pieces
large: \$121 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: \$140 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: \$82 40 pieces
large: \$132 80 pieces

Prosciutto Wrapped Dates

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

small: \$76 36 pieces
large: \$123 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: \$132 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: \$137 60 pieces

Crispy Quinoa Cakes

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

one size: \$108 60 pieces

Sesame-Crusted Salmon

Roasted cubes of salmon; served with orange miso dipping sauce

small: \$165 50 pieces
large: \$235 85 pieces

Cajun Shrimp

Wild prawns tossed in our house-made spicy Cajun rub, seared and served with a Cajun remoulade

small: \$116 30 shrimp
large: \$194 60 shrimp

Garlic Shrimp

Wild prawns marinated with garlic, lemon, paprika and chili flakes, seared and served with traditional cocktail sauce

small: \$116 30 shrimp
large: \$194 60 shrimp

Tabouleh Leaves

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

one size: \$96 50 pieces

Summer Rolls: Tofu & Fresh Herbs (vegan)

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

small: \$91 30 pieces
large: \$146 60 pieces

Summer Rolls: Shrimp & Fresh Herbs

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

small: \$96 30 pieces
large: \$156 60 pieces

MAIN DISHES

Herb-Roasted Chicken

Sliced boneless chicken breast plattered with salsa verde; served with sliced sourdough baguette

small: \$104 60 small slices
large: \$172 120 small slices

Moroccan Spiced Chicken

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

small: \$104 60 small slices
large: \$172 120 small slices

Cajun-Rub Chicken

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

small: \$104 60 small slices
large: \$172 120 small slices

Herb-Roasted Pork Tenderloin Medallions

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

small: \$123 48 medallions
large: \$196 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:	\$123	48 small slices
large:	\$196	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:	\$210	96 small slices
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Black Forest Ham

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

one size:	\$200	50 large slices
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Roasted Turkey Breast

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

one size:	\$176	50 large slices
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Poached Side of Salmon

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

one size:	\$165	3 pounds
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House Smoked Side of Salmon

Whole side of salmon cured with brown sugar and smoked with apple wood chips; served with lemon dill aioli

one size:	\$165	3 pounds
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Grilled Lemon Garlic Salmon

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

one size:	\$235	20 filets
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(add \$14 for each additional 4 oz. filet)

Seared Fresh Ahi Tuna Medallions

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

small:	\$175	75 medallions
large:	\$250	125 medallions

Malaysian Chicken Satays

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

small:	\$101	40 satays
large:	\$159	80 satays

Sesame Flank Steak Satays

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

small:	\$110	40 satays
large:	\$181	80 satays

Duo Satay Platter: Malaysian Chicken & Flank Steak

With two dips: coconut peanut and sesame ginger

small:	\$116	40 satays
large:	\$194	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:	\$235	105 satays
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Buttermilk Fried Chicken Strips

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

small:	\$91	50 pieces
large:	\$146	100 pieces

Grilled Portobello Mushroom

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

small:	\$115	56 small slices
large:	\$187	112 small slices

Seared Garlic & Rosemary Portobello Skewers (vegan)

Served with chimichurri sauce

small:	\$110	40 - 6" skewers
large:	\$182	80 - 6" skewers

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

Served with coconut peanut dipping sauce

small:	\$91	30 - 6" skewers
large:	\$146	60 - 6" skewers

Grilled Vietnamese Marinated Tofu (vegan)

Grilled and sliced Vietnamese marinated tofu served with peanut sauce

small:	\$91	56 small slices
large:	\$146	112 small slices

SWEETS

Assorted Cookie Platter

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

small:	\$75	36 pieces
large:	\$121	72 pieces

Assorted Dessert Bar Platter

A selection of bite-size squares in frilled paper cups, which may include; lemon, pecan, strawberry cobbler, dulce de leche, berry cheese, black and white and caramel brownie

small:	\$77	36 pieces
large:	\$126	72 pieces

Assorted Cookies & Dessert Bars Platter

small:	\$76	36 pieces
large:	\$123	72 pieces

Brownie Platter

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

small:	\$77	36 pieces
large:	\$126	72 pieces

Little Chocolate Mousse Tarts

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

one size:	\$103	40 pieces
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Little Lemon Tarts

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

one size:	\$103	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: \$132 72 pieces

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: \$121 96 pieces

Stuffed Medjool Dates

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

small: \$70 36 pieces
large: \$121 72 pieces

BOX LUNCH MENU

\$17 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 \$2 extra you can have both cookie & apple; \$3 for a bag of kettle chips)

*** All of the sandwiches on the box lunch menu can be ordered halved & plattered for \$13 each (min 5 per type)**
This would ONLY include sandwiches on platters.

Meat Sandwiches

- #1 **Grilled Chicken Breast & Pepper Jack** with tomato, lettuce and cilantro-jalapeno pesto aioli on a ciabatta roll
- #2 **Black Forest Smoked 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 **Smoked Ham** with grilled fuji apples, brie cheese and mixed greens with wholegrain mustard and a drizzle of honey on 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

\$17 each

** Includes a small apple, fork and napkin**

Mixed Greens

Mixed organic field greens with carrot curls, cherry tomatoes, cucumber and red onion; includes a small container of white wine vinaigrette and your choice of protein (below)

Caesar Salad

Hearts of romaine, Asiago cheese, Kalamata olives and croutons; includes a small container of Caesar dressing and your choice of protein (below)

Choose ONE from the following:

- grilled salmon (add \$7 for grilled salmon)
- grilled, sliced flank steak (add \$5 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 **Carne Asada Flank Steak** \$24 each
served over fiesta rice with a side of grilled zucchini and fresh corn salsa
- #2 **Teriyaki Glazed Salmon** \$26 each
served over Asian noodle salad with stir fried kale and red peppers tossed in a ginger garlic sauce
- #3 **Vietnamese Style Grilled Pork** \$22 each
-or- Vietnamese Style Tofu \$21 each
served over rice noodles with carrots, cucumber, romaine lettuce, fresh mint and cilantro, topped with chopped peanuts
- #5 **Grilled Chicken Breast** \$22 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)	\$45
Airpot (12 cups)	\$45
2.5 Gallon Cambro (40 cups)	\$96
5 Gallon Cambro (80 cups)	\$175

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

Canned Water (cups provided upon request) \$2.75 each

Soft Drink (cups provided upon request) \$3 each

We'll choose a selection for you: Sparkling Water, San Pellegrino Sparkling Juice, Coke, Diet Coke and Sprite

Fresh Juice (cups provided upon request) \$26 / gallon
Orange, Grapefruit, Lemonade

Ice (30 pounds max): \$9 per ten-lb bag

Single Service Items: \$2.50 per person

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

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:	\$121	12 portions
large:	\$192	24 portions

Oven-Ready Meat Lasagna

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

one size:	\$240	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:	\$230	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:	\$73	25 pieces
large:	\$114	50 pieces

Frequently Asked Questions

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

The best way to reach us is via email. To place an order or get on our calendar we must receive your request in writing (either by email or fax). We are not able to schedule anything over the phone. We are available by phone Monday through Saturday from 9:00 am until 5:00 pm, and in person by appointment. We are frequently on the phone, so please make use of the voice mail.

When you are ready to place your order, type or write out your order, and send it to us via e-mail (info@anns-catering.com). Please email us to 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, email you with any questions, and ultimately send you a formal order confirmation. **(Important: If you do not receive an 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 one week notice for orders. During particularly busy seasons, more notice may be required. 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. If you do not have your order ready you can always email us with the delivery address, approximate number of guests and the preferred 30-minute delivery window so we can get you on our calendar. We will get right back to you via email to let you know our availability.

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 or 3:30 to 4:00 pm etc.) We may arrive at any point during your scheduled 30 minute delivery window. 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 platters of ready to eat, room temperature/slightly chilled food. All you will need to do is arrange the platters, pop the lids and pour the sauces!

What is the charge for delivery?

Event Location / City	Minimum Order For Delivery	Delivery Charge
Alameda	\$600	\$50
Albany	\$300	\$35
Berkeley	\$250	\$25
El Cerrito	\$300	\$35
Emeryville	\$250	\$25
Kensington	\$600	\$50
Lafayette	\$600	\$50
Moraga	\$600	\$50
Oakland	\$250	\$25
Orinda	\$300	\$35
Piedmont	\$250	\$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.

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. 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 four 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. Payment is due two days before the pick-up or delivery date. 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)?

Established corporate / institutional customers will receive an invoice for the order. 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 \$2.50 per guest.

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 around 3 pm only – please email us to schedule a tasting. We charge \$20 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?

No, our catering kitchen and cooking staff are separate from the restaurant kitchen and cooking staff, and our menu offerings are quite different.

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 and are greatly appreciated!

Ann's Catering

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

~ Order Request Form ~

Email your completed form to info@anns-catering.com

*****If you do not receive an email 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)?	\$2.50 per person	
CC # Expiration Date: Billing Address: Security code: We will charge your credit card 2 business days before the order date. * IF EMAILING THIS ORDER, YOU CAN CALL US WITH THE PAYMENT INFORMATION FOR YOUR ORDER ONCE WE EMAIL YOU YOUR INVOICE *			Delivery Charge: Subtotal: Gratuity: TOTAL DUE:	
For established corporate / institutional customers only: INVOICE ME <input type="checkbox"/>				