

ANN'S CATERING



Menu 2017 Spring | Summer

~ Platters made to order just for you ~

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About Us

Ann's Catering is in operation seven days a week.

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.

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, 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 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; two choices on a large)

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

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

Breakfast Biscuit Platter

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

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

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

Yogurt with Fresh Bananas, Berries & Granola

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

small:	\$65	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:	\$65	12 - 6 oz. servings
large:	\$100	24 - 6 oz. servings

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:	\$55	30 little sandwiches
large:	\$80	45 little sandwiches

[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

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

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

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

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

\$1.60 per person minimum order for 10

Fresh Berry Bowl (vegan)

Sliced strawberries, blackberries, blueberries and raspberries

one size: \$80 16 - ½ cup portions

[VEGETARIAN SALADS & SIDES]

Grilled Asparagus (vegan)

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

small: \$45	4.5 lbs.
large: \$74	9 lbs.

Beet Salad

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

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

Charred Corn Salad (vegan)

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

small: \$52	16 - ½ cup portions
large: \$88	32 - ½ cup portions

Watermelon Cucumber Salad

Cubes of watermelon, cucumber, fresh mint, feta cheese, pistachios and red onion; served with a white balsamic dressing

small: \$46	16 - ½ cup portions
large: \$77	32 - ½ cup portions

Crunchy Cole Slaw

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

small: \$39	16 - ½ cup portions
large: \$60	32 - ½ cup portions

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

Thai Peanut Slaw with Toasted Coconut (vegan)

Shredded cabbage, carrots, cucumber, peppers and onion tossed with toasted coconut & mint, in a peanut dressing

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

With Crispy Tofu

small: \$53	16 - ½ cup portions
large: \$87	32 - ½ cup portions

With Grilled Lemongrass Beef

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

[VEGETARIAN SALADS & SIDES cont'd]

Supreme Veggie & Polenta Platter

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

one size: \$105 100 pieces

Classic Potato Salad

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

small: \$38 16 - ½ cup portions
large: \$64 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

Garden Tortellini & Fresh Mozzarella Salad

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

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

Gemelli with Summer Squash Salad (vegan)

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

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

Orzo with Roasted Vegetables Salad

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

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

Asian Vegetable & Noodle Salad

Asian noodles with sugar snap peas, cabbage, 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

Thai Noodle Salad (vegan)

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

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

Summer Farro Salad (vegan)

Farro with cherry tomatoes, cucumber, fresh basil and red onion in a red wine vinaigrette

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

[VEGETARIAN SALADS & SIDES cont'd]

Mixed Rice Salad with Nuts & Dried Cherries (vegan)

Basmati & wild rice with a little bit of quinoa tossed with arugula, dried cherries, 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

Black Rice Salad with Snap Peas & Avocado (vegan)

Black rice with creamy avocado, crisp snap peas and fresh mint tossed with a Thai inspired lime vinaigrette

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

Brown Rice & Tofu Salad (vegan)

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

small: \$48 16 - ½ cup portions
large: \$80 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: \$58 16 - ½ cup portions
large: \$92 32 - ½ cup portions

Red Quinoa & Black Bean Salad (vegan)

With caramelized onions, fire-roasted corn and poblano peppers

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

[SALADS w/ MEAT]

Chinese Chicken Salad

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

one size: \$95 15 portions

Grilled Lemongrass Beef & Noodle Salad

Rice stick noodles with sliced grilled flank steak, seedless 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

Lemon Pepper Pasta Salad with Grilled Salmon

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

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

[SALADS w/ MEAT cont'd]

BLTQ Salad

Crispy bacon, wild arugula, cherry tomatoes, green onion and quinoa lightly tossed in a lemon-mayo dressing

small:	\$46	16 - ½ cup portions
large:	\$80	32 - ½ cup portions

Orecchiette with Prosciutto & Asparagus

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

small:	\$52	16 - ½ cup portions
large:	\$92	32 - ½ cup portions

[LEAFY GREENS]

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

Chopped Caesar Salad

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

one size:	\$65	15 portions
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Grilled Nectarine Salad

****this salad will be available beginning June 1st****

Arugula, grilled nectarines, mozzarella and toasted hazelnuts with balsamic vinaigrette

one size:	\$75	15 portions
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Simple Salad (vegan)

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

one size:	\$60	15 portions
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Strawberry Spinach Salad

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

one size:	\$75	15 portions
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Mexicali Salad

Mixed field greens, arugula, jicama, radish, avocado, red onion, toasted pumpkin seeds and cotija cheese with a honey and roasted jalapeno vinaigrette

one size:	\$70	15 portions
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Add Grilled Chicken \$25 per salad

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

[LITTLE SANDWICHES]

Island BBQ Pork Sweet Potato Biscuit Platter

Little sweet potato biscuits, split and filled with barbeque glazed pork medallions and pineapple-ginger Island slaw

one size:	\$107	60 little sandwiches
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[LITTLE SANDWICHES cont'd]

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

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 horseradish aioli
- smoked ham with Jarlsberg cheese and honey Dijon mustard
- turkey breast with smoked gouda and red pepper aioli
- chicken salad with apples and walnuts
- 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

Aram Sandwich Platter

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

- house-roasted turkey
- 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

[LITTLE SANDWICHES cont'd]

Tea Sandwich Platter

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

- lox with lemon herbed butter and watercress
 - chicken salad with walnuts and apples
 - cucumber with herbed cream cheese and watercress
 - gorgonzola, pears and walnuts
 - egg salad with sweet red pepper and fresh dill
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|--------|------|--------------|
| small: | \$59 | 28 triangles |
| large: | \$97 | 56 triangles |

Mini Baguette Sandwich Platter

Fresh baguette with your choice of two:

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

[PARTY PLATTERS]

Garden Variety Veggie Platter (vegan)

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

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

All Around Cheese Platter

Brie, pepper jack, smoked gouda, goat, huntsman, Jarlsberg, gorgonzola and cheddar; served with crackers and crostini

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

Winefest Platter

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

one size:	\$140	125 pieces
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Fancy Cheese & Fruit Platter

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

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

Caprese Platter

Heirloom tomatoes, fresh mozzarella and fresh basil; served with balsamic vinaigrette and sliced baguette

one size:	\$105	120 pieces
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[PARTY PLATTERS cont'd]

Genoa Salami Platter

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

one size:	\$115	200 pieces
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Charcuterie & Cheese Platter

Sliced prosciutto, salami, manchego cheese, fresh mozzarella, roasted peppers, cherry peppers & toasted hazelnuts; served with stoneground mustard, fig compote and sliced baguette

one size:	\$135	200 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:	\$75	120 pieces
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Fresh Spinach & Feta Dip

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

one size:	\$70	120 pieces
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Genuine Onion Dip

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

one size:	\$68	100 pieces
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House-made Hummus Platter (vegan)

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

one size:	\$85	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:	\$130	90 pieces
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Extraveganza Platter (vegan)

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

one size:	\$88	130 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:	\$115	400 pieces
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Shrimp Ceviche

Served with tortilla chips for scooping; choose one type

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

one size:	\$95	130 pieces
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[PARTY PLATTERS cont'd]

Hawaiian Style Tuna Poke

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

one size: \$110 100 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

[FINGER FOODS]

Deviled Egg Assortment

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

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

Traditional Only Deviled Eggs

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

Crispy Portobello Mushrooms

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

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

Phyllo Pastry Triangles

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

- spinach, gruyere, feta and pine nuts
- spicy chicken with jack cheese, sour cream, cumin and jalapenos

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

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 stoneground honey mustard dipping sauce

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

[FINGER FOODS cont'd]

Little Shrimp Tostadas

Crispy bite sized corn tortillas topped with seared wild achiote shrimp, creamy avocado and pickled red onion

one size: \$92 50 pieces

Little Steak Tostadas

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

one size: \$92 50 pieces

Tabouleh Leaves

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

one size: \$68 50 pieces

Multi Colored Stuffed Peppers

Roasted sweet mini peppers stuffed with goat cheese, fresh herbs, and lemon zest

small: \$46 30 pieces
large: \$79 60 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)

- grilled peach, ricotta and arugula, drizzled with honey and balsamic reduction
small: \$52 25 pieces
large: \$90 50 pieces
- grilled summer vegetables, hummus and fresh basil
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-crust 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

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

[**FINGER FOODS** cont'd]

Stuffed Potato Platters

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

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

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

Garlic Shrimp

Perfectly cooked wild shrimp, 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

Gingered Chicken Cakes

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

one size: \$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

Crispy Quinoa Cakes

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

one size: \$75 60 pieces

Summer Rolls: Tofu & Fresh Herbs (vegan)

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

small: \$68 30 pieces
large: \$105 60 pieces

Sesame-Crusted Salmon

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

small: \$94 50 pieces
large: \$145 85 pieces

[**MAIN DISHES**]

Herb-Roasted Chicken

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

small: \$71 60 small slices
large: \$120 120 small slices

Moroccan Spiced Chicken Platter

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

BBQ Glazed Chicken

Grilled and sliced boneless chicken breast glazed with house-made barbecue sauce; served with barbeque sauce and little cream biscuits

small: \$71 60 small slices
large: \$120 120 small slices

BBQ Glazed Pork Tenderloin Medallions

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

small: \$87 48 medallions
large: \$135 96 medallions

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

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

Roasted Turkey Breast

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

one size: \$120 approx. 50 large slices
(5 pounds of turkey)

Poached Side of Salmon Platter

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

one size: \$115 3 pounds

Grilled Blackened Salmon Platter

4 oz. filets of Wild Isles salmon coated in a spicy Cajun rub; served with Cajun remoulade

one size: \$165 20 filets

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

[MAIN DISHES cont'd]

Seared Fresh Ahi Tuna Medallions

Seared with a sesame seed crust; served with a soy wasabi dip

small:	\$108	75 medallions
large:	\$165	125 medallions

Duo Satay Platter: Malaysian Chicken & Flank Steak

With two dips: coconut peanut and sesame ginger

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

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

Combination Satay Platter: Shrimp, Chicken & Flank Steak

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

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

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)

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)

Grilled Portobello Mushroom

Grilled and sliced portobello mushroom plattered with arugula walnut pesto dip; 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: basil pesto or sesame ginger dip

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

[MAIN DISHES cont'd]

Eggplant, Bell Pepper, Tofu & Shitake 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, ginger, peanut butter, triple chocolate and snickerdoodle

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: walnut cheesecake, lemon, pecan, black and white brownie

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, peanut butter brownie, mint fudge brownie, caramel turtle brownie

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

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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Little Lemon Tarts

Housemade lemon curd, topped with seasonal fresh berries in a pastry crust

one size:	\$72	40 pieces
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Little Chocolate Fudge Tarts

Rich dark chocolate filling topped with vanilla whipped cream in a pastry crust

one size:	\$72	40 pieces
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Little Strawberry Rhubarb Tarts

Sweet and tart strawberry rhubarb filling, topped with a brown sugar crumble in a pastry crust

one size:	\$72	40 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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[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 a Berkeley Bowl apple, plus a fork and napkin.

FYI - the entire box lunch is biodegradable.

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

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

Meat Sandwiches

- #1 **Grilled Chicken Breast and Pepper Jack** with tomato, lettuce and cilantro-jalapeno pesto on a ciabatta roll
- #2 **Niman Ranch Applewood Smoked Ham and Swiss** with tomato, lettuce, mustard and mayo on a sweet deli roll
- #3 **Classic Tuna Salad** with lettuce on sourdough bread
- #9 **Chicken Salad** with apples, walnuts and 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 and Gorgonzola** with mixed greens, caramelized onions and roasted garlic aioli on focaccia
- #30 **Spicy Jerk Chicken and Grilled Pineapple** with island aioli, red onion and lettuce on a sweet deli roll
- #32 **House-Roasted Turkey Breast and Swiss** with avocado, lettuce and basil aioli on sourdough bread
- #33 **Grilled Pork Loin with House-made Barbeque Sauce** and apple slaw on a ciabatta roll
- #37 **Fried Chicken Sandwich** with mixed greens and honey Dijon aioli on a sweet deli roll
- #38 **Tosceno Salami, Niman Ranch Ham & Provolone** with lettuce, tomato, cherry peppers, balsamic vinaigrette, mayo and mustard on a sourdough roll

Vegetarian Sandwiches

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

Vegan Sandwiches

- #19 **Hummus and 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

Homestyle Sandwich Fixings

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

- house-roasted turkey breast
- thinly sliced flank steak
- sliced chicken breast
- smoked ham
- genoa salami
- portobello mushroom caps
- roasted eggplant rounds

\$8.50 per person

minimum order for 15

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

[BOX MEAL MENU]

~ minimum order of seven per type ~

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

- #1 **Ancho Chile Rubbed Flank Steak** **\$15.50 each**
Served over fiesta rice with a side of grilled zucchini and fresh corn salsa
- #2 **Teriyaki Glazed Salmon** **\$16.00 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 Seared Tofu **\$14.00 each**
Served over rice noodles with carrots, cucumber, romaine lettuce, fresh mint and cilantro, topped with chopped peanuts
- #5 **Mediterranean Grilled Chicken** **\$15.00 each**
Served over lightly dressed orzo pasta salad with roasted eggplant, peppers, caramelized red onion, fresh basil, Asiago and pine nuts

[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) \$1.85 each
We'll choose a selection for you: Izzie Sparkling Juice, Crystal Geysir Sparkling Water, San Pellegrino Aranciata, San Pellegrino Limonata, 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 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 parmesan 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:

- 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. We require a credit card number to guarantee your order.

(Important: If you do not receive a faxed/mailed 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 (*for corporate and institutional customers only*), we usually require a couple of weeks.

If you would like your order delivered, it's best to submit your order at least a week or more in advance. Our delivery schedule tends to fill up quickly, especially for the breakfast and lunch windows.

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

What is your delivery policy?

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

What is the charge for delivery?

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 two 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 two 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)?

Established corporate / institutional customers will receive an invoice for submission at the time of delivery or pick-up.

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

These items include biodegradable paper plates 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
		<i>single service items</i> (plates, napkins, eating utensils and serving utensils)?	\$1 per person	

:: We require a credit card number to hold your order – IF E-MAILING PLEASE CALL US WITH THIS INFORMATION ::

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"/>	