



Sizzlin' Café & Catering

"Where Food Tantalizes Your Taste Buds"

Sizzlin' Cafe & Catering is a full service off premise and on premise catering and event planning company located in Anchorage, Alaska. We specialize in contemporary American and International cuisine using only the freshest of ingredients prepared and served by our expert culinary and service team.

Chef Robert Obermann is a graduate of the highly acclaimed Culinary Institute of America located in Hyde Park, New York.

- In 1986 Chef Rob moved north, opening a new Houlihan's Old Place in Anchorage, Alaska.*
- For the past 20 years, Chef Rob has held senior Sous & Executive Chef positions in Anchorage with the Egan convention center • Alaska Native Medical Center • Westmark • Hilton • Sheraton*
- The most recent corporate position held by Chef Rob, from January 2003 - May 2005, was Executive Chef for the Alyeska Prince Hotel and Resort (AAA Four Diamond), This position included the Seven Glaciers Restaurant as well as 10 other food outlets. Seven Glaciers continues to receive the Wine Spectator Restaurant Award in addition to being one of two AAA Four Diamond restaurants in Alaska.*
- Chef Rob's Alaska Fish and Seafood recipes have been published in the National Culinary Review (Dec.2003), Alaska Fish Magazine and the Anchorage Daily News.*
- Chef Rob currently serves as Chairman of the board of the Alaska Culinary Association and is regularly recruited for numerous fund raising events, recently providing management (and chef) services for the Copper River Nouvelle, Alaska Travel Industry Association and Secrets of the Chefs. He was awarded the Chef of the Year honor in 2004 by the other Alaska Culinary Association members.*
- In December, 2005 Chef Rob's dream became reality when he, along with his wife, Karen, opened Sizzlin' Café in downtown Anchorage Alaska.*

Sizzlin' Cafe & Catering event planners will assist and guide you through every step of the way from simple casual occasions to your most cherished and important moments. Our planners are expert in every style of event from corporate galas, fundraisers and weddings, to your less formal at home events. Our style of events range from drop off and delivery service with our delicious home-style selections to custom specialty menus with service and all your event needs custom tailored just for you. We invite you to look through our site, and explore our sample of menus or contact us with your requests. Thank you for stopping by, we look forward to providing our service to you!

- :: Corporate Events*
- :: Holiday Parties*
- :: Wedding Receptions*
- :: Fundraisers*
- :: Celebrations*
- :: Private Affairs*
- :: BBQs*
- :: Luncheons*
- :: Special Occasions*

Call, Email or Visit Our Website for Any Consultation

Phone: (907) 929-5400

Fax: (907) 929-5401

www.sizzlincafe.com – Fill Out Our Catering Request Form On Line.

Email: catering@sizzlincafe.com

Prices and Menu Subject to Change Based on Market Conditions

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Our Services

- Our Dining Room
- Our dining room is 350 square feet banquet and meeting room attached to a bar area that can be utilized for buffet service in Downtown Anchorage. This room is available after 2:00 pm Monday - Friday and all day Saturday and Sundays. It can seat up to 40 people in many different configurations. There is no rental rate for this room with the purchase of \$500 or more of food and beverage.
- Menu Planning
- We will set-up a consultation appointment to assist in the planning of your event.
- A menu proposal will be designed and submitted to you based on our discussion for your approval.
- Order & Delivery
- Catering orders for non-staffed events must be paid for prior to distribution.
- Pick-up catering orders must be picked up during storefront hours unless prior arrangements have been made.
- Delivery for non-staffed catering orders is as follows:
- \$100 minimum order
- A 18% Catering Surcharge charge is added to all pick up and delivered catering orders.
- Staffing
- We will be more than happy to provide you with staffing for your event whether it be a Party Planner, Greeter, Captain, Server, Buffet Attendant, Bar back, Bartender, Kitchen Assistant, or even a Chef.
- Our staff will be hospitality professionals from some of the areas leading hotels, restaurants, and bars.
- Professional staffing is supplied in amounts that are required to service the function within the expectations established during our initial consultation. Staffing costs will be outlined and submitted in the proposal for client approval.
- Rental
- We will coordinate the rental needs for your function for a 10% service charge on rental bill total.

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- A credit card is required on any rental order and will be charged accordingly after the function is complete which actually occurs when the rental contract is closed by the rental company approximately 4-5 days after pick-up of the rental items
- *We are NOT responsible for any damaged or missing rental items which have been ordered by the client or on behalf of the client without exception.
- Contract ~ Deposit ~ Payment
- A final proposal will be submitted for the client to review and sign.
- The signed proposal serves as the contract between both parties for the outlined event.
- A final guarantee on number of guests is due no less than 72 business hours in advance and will be billed accordingly.
- A fluctuation in guarantee will be billed at contracted amount or the actual number whichever is greater.
- *A 50% NON-REFUNDABLE* deposit is required upon signing of the contract.
- Final payment is due at the commencement of the event.
- Post Event miscellaneous charges from final rentals, staffing, etc. will be charged to the credit card on file.
- Decorations ~ Floral ~ Entertainment
- We will coordinate the sub-contracted vendors and mediate communications if so desired.
- All specifics as they pertain to the above categories will be included in the proposal with their respective costs outlined.

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Continental Breakfasts

{Prices per person}

{15 person minimum, receive a 10% discount for over 100 people.}

~Basic Continental~

Selection of Orange & Apple Juice. 8.00
Assorted Danish, Muffins, Croissants or Bagels with selection
Of Cream Cheese, Butter & Preserves.
Coffee & Tea

~Continental~

Selection of Orange & Apple Juice. 9.00
Assorted Danish, Muffin, Croissant or Bagel with selection
Of Cream Cheese, Butter & Preserves.
Medley of Fresh Seasonal Fruit.
Coffee & Tea

~Deluxe Continental~

Selection of Orange & Apple Juice. 10.00
Assorted Danish, Muffin, Croissant or Bagel with selection
Of Cream Cheese, Butter & Preserves.
Medley of Fresh Seasonal Fruit.
Fruit Yogurt with Granola ~OR~ Hot Oatmeal with Appropriate Condiments.
Coffee & Tea

Combo Continental

Continental Breakfast ~ Add Three of the Following Breakfast Items~ 14.00
-Thick Cut Bacon
-Reindeer Sausage
-Biscuits & Gravy
-Cottage Potatoes
-Scrambled Eggs
-French Toast
-Pancakes
-Scrambled Eggs O'Brian
-Ham & Cheese Breakfast Croissants

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"Where Food Tantalizes Your Taste Buds"

Breakfast Buffet

ALL AMERICAN

{20 person minimum}

Fresh Fruit Medley, Chilled Breakfast Juices, Scrambled Eggs 12.00
Choice of One: Country Sausage Patties, Reindeer Sausage or Ham Steak.
Breakfast Potatoes, Buttermilk Biscuits with Berry Preserves and Butter.
Freshly Brewed Regular Coffee and Herbal Teas

DELUXE ALL AMERICAN

{20 person minimum}

Fresh Fruit Medley, Chilled Breakfast Juices, Scrambled Eggs 15.00
Choice of One: Country Sausage Patties, Reindeer Sausage or Ham Steak.
Breakfast Potatoes, Batter dipped French Toast with Warm Maple Syrup.
Freshly Brewed Regular Coffee and Herbal Teas

HURRY UP BREAKFAST

{20 person minimum}

Chilled Breakfast Juices, Egg Scrambled with Diced Ham, Bacon and Sausage, 12.00
Breakfast Potatoes, Buttermilk Biscuits with Berry Preserves and Butter.
Freshly Brewed Regular Coffee and Herbal Teas

SIZZLIN BRUNCH

{50 person minimum}

Chilled Breakfast Juices, Fresh Seasonal Fruits and Berries, Bagels with Whipped 23.95
Cream Cheese. Smoked Salmon displayed with chopped eggs, Vidalia onions,
cucumber, tomatoes and capers. Breakfast Breads and Pastries with Berry preserves
and Butter. Scrambled Eggs, Penne Pasta, Grilled Boursin Chicken Breast topped
with finely diced tomatoes, Vegetable medley, Roasted Garlic Herbed Potatoes, Mini
Desserts. Freshly Brewed Regular Coffee and Herbal Teas

MORNING ENHANCEMENTS

{Available as an a la carte to any breakfast buffets all prices are pre person.}

BREAKFAST CREPES: Crepes filled with scrambled eggs, ham and fresh vegetables, 2.50
served with a rich cheese sauce

EGG STRATA: Rich Egg, Bread and Cheese Casserole 2.50

BREAKFAST QUICHE: Choice of Spinach, Sautéed Vegetables or Cheese 3.25

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LUNCH BUFFET SELECTIONS

Lunch entrees served Buffet Style include: House Salad with our Key Lime Vinaigrette, Chef's choice of appropriate accompaniments vegetable, starch and dessert. Served with rolls & butter, assorted can soda's and bottled water (Mexican Taco Bar Not Included){Prices per person}{\$2.00 extra per person for offering 2nd. choice of entrée} ~15 person minimum-

PECAN-CRUSTED CHICKEN BREAST

Breast of Chicken Encrusted in a pecan coating and drizzled with a parmesan cream sauce 14.60

CHICKEN CHASSEUR

With White Wine, Mushrooms, Garlic and Tomato Sauce 13.95

STUFFED LOIN OF PORK

Loin of Pork Stuffed with Spinach and Pine Nuts Basted in a Fabulous Sweet Sauce 14.95

SLICED ROAST TOP OF SIRLOIN OF BEEF

With Red Wine Mushroom Sauce 15.65

SLICED ROAST LONDON BROIL

With Red Wine Caramelized Onion Sauce 15.95

NAKED CHICKEN CORDON BLEU

With Fresh Herb Supreme Sauce 15.75

CHICKEN MARGARITA

With Garlic, Margarita sauce and Fresh Lime 14.95

MUSHROOM GARLIC CHICKEN

With Lemon, Artichokes and Fresh Spinach 15.25

BEEF TENDERLOIN STROGANOFF

With a Rich Mushroom Sauce and Buttered Egg Noodles 19.50

SESAME ALASKA SALMON

With Fresh Ginger and Roasted Garlic Hoisin Sauce 16.25

BUFFALO MEATLOAF

With Demi Glace 17.25

Mexican TACO BAR

With Taco Shells or Flour Tortillas, Taco meat, Shredded Lettuce, Shredded Cheese, Diced Onions, Tomatoes, Jalapeños, Salsa, Spanish Rice and Refried Beans 14.00

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CHICKEN ENCRUST

Breast of Chicken, lightly covered with duxelles and wrapped in puff pastry baked until golden brown. 15.95

CARAMELIZED HONEY DIJON BREAST OF CHICKEN

Sautéed with Honey and Dijon Mustard. 13.95

PROSCUITTO HAM AND CHEESE STUFFED BREAST OF CHICKEN

Prosciutto and Swiss Cheese Stuffed Breast of Chicken. 15.95

APRICOT CHICKEN BREAST

Apricot and almond filled chicken breast. 16.95

BACON WRAPPED TURKEY MEDALLION

Filet of Turkey Breast wrapped in Bacon. 13.95

HONEY ROASTED PORK TENDERLOIN

Medallions of Pork Tenderloins Stuffed with Alloute Cheese, Mushroom, Pecans and Apricots slowly roast to perfection, Topped with a Blue Cheese Cream Sauce 15.25

PENNE PASTA AND CREAM

Basil and Tomato Cream Sauce 12.95

CAJUN CHICKEN SERVED ON FETTUCCINE

Cajun Spiced Breast of Chicken Julianne on a bed of Fettuccini 13.95

SHRIMP FETTUCCINE

Fettuccine with Shrimp with a Creamy Lemon Sauce 15.95

SEARED HALIBUT

Herb Crusted and Seared Halibut on a bed of Sautéed Spinach and Pine nuts 17.95

SEARED TILAPIA WITH SESAME ALMOND CRUST

Sesame Almond Tilapia with Garlic Chive Mashed Potatoes 14.25

ALASKA SALMON FILLET WITH HOISIN GLAZE

Grilled Fillet of Salmon glazed with a sweet-salty sauce 15.50

HERB CRUSTED ALASKA SALMON

Medley of Rosemary, Thyme, Basil and Parsley 15.00

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BASIC LUNCH BUFFET SELECTIONS

{Prices per person} ~10 person minimum, receive a 10% discount for over 100 people~

Gourmet Sandwich & Wrap Lunch

Assorted wraps & sandwiches prepared with appropriate toppings and condiments, mixed green salad or Caesar Salad, assorted cookies & brownies, assorted can soda's and bottled water 11.00

Gourmet Panini Lunch

Assorted gourmet Panini's made with our fresh baked Focaccia bread and filled with assorted meats, cheeses, vegetables and sauces. Mixed green salad or Caesar salad, assorted cookies & brownies, assorted can soda's and bottled water (must be ordered 48 hours in advance) 13.00

Gourmet Panini Tray

Assorted gourmet Panini's made with our fresh baked Focaccia bread and filled with assorted meats, cheese, vegetables and sauces (Must be ordered 48 hours in advance) 10.00

Soup du jour

{15 person minimum}

Add soup du jour to one of the above menus. Please call to find out our featured soups. (Alaska Seafood Chowder add 2 dollars) 2.00

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LUNCH BUFFET SELECTIONS

{Dinner Service- add \$4.00 per person}
{Prices per person}

Executive Deli Buffet

{20 person minimum}

Pasta Primavera Salad 15.50
Mixed Green Salad with Our Classic Herbed Dressing
Sliced Roast Beef, Smoked Breast of Turkey, Salami and Honey Glazed Ham
Slice American and Swiss Cheese
Tomato, Lettuce, Onions and Deli Pickles
Assortment of Breads and Rolls
Gourmet Cookies and Dessert Bars
assorted can soda's and bottled water

Little Italian Buffet

{50 person minimum}

Antipasto display with Sliced ham, Genoa Salami, Provolone, 19.50
Mozzarella, Pepperoni and Tomato & Onion, Olives and Pepperocinis
Traditional Caesar Salad with Garlic Croutons
Meatballs in Marinara
Chicken Picatta
Tortellini Alfredo and Penne Pasta with Basil Pasta Sauce
Garlic Bread, Rolls and Butter
Tiramisu
assorted can soda's and bottled water

All Things Traditional Buffet

{20 person minimum}

Mixed Greens Salad 15.95
Sliced Roast Sirloin of Beef with Red Wine Sauce
Baked Ham in Pineapple Glaze
Seasonal Vegetable Blend
Chef's Choice Starch
Rolls and Butter
Chef's Choice Dessert
assorted can soda's and bottled water

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Denali Barbeque Buffet

{20 person minimum}

Mixed Greens with all the Fixin's

15.95

Red Bliss Potato Salad

Creamy Coleslaw

Choose One: Pulled BBQ Pork , BBQ Brisket or BBQ Baby Back Ribs

Marinated Grilled Chicken Breasts

Corn Cobettes

Baked Beans

Baked Potato Bar with Cheddar cheese

Sour Cream, Chives, and Chopped Bacon

Fresh Baked Rolls

Chef's Choice Dessert

assorted can soda's and bottled water

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DINNER ENTREES

*Dinner entrees include: House Salad with our Key Lime Vinaigrette dressing, Chef's choice of appropriate vegetable, starch and dessert. Served with rolls & butter, ice tea, coffee and water. Selection of one entrée
{ \$3.00 extra per person for offering choice of entrée }
{ Prices per person } ~25 person minimum~*

Poultry Entrée

CHICKEN ENCRUST

Breast of Chicken, lightly covered with duxelles and wrapped in puff pastry baked until golden brown. 18.95

CARAMELIZED HONEY DIJON BREAST OF CHICKEN

Sautéed with Honey and Dijon Mustard. 17.95

PROSCUITTO HAM AND CHEESE STUFFED BREAST OF CHICKEN

Prosciutto and Swiss Cheese Stuffed Breast of Chicken. 18.95

APRICOT CHICKEN BREAST

Apricot and almond filled chicken breast. 17.95

BACON WRAPPED TURKEY MEDALLION

Filet of Turkey Breast wrapped in Bacon. 17.95

Pork Entrée

HONEY ROASTED PORK TENDERLOIN

Medallions of Pork Tenderloins Stuffed with Alloute Cheese, Mushroom, Pecans and Apricots slowly roast to perfection, Topped with a Blue Cheese Cream Sauce 19.25

FRENCH RACK OF PORK HERBED CRUSTED

Roasted Herbed Rubbed Rack of Pork 20.25

Beef Entrée

ROAST PRIME RIB OF BEEF AU JUS

Roast Prime Rib, Horseradish Cream 22.95

12 oz

10 oz 20.95

8 oz 18.95

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BEEF WELLINGTON

Loin of Beef, lightly covered with duxelles and wrapped in puff pastry baked until golden brown 28.50

PETIT FILET MIGNON

Traditional 6 oz. Filet Mignon 25.95

CRAB STUFFED FILET MIGNON

With a Whiskey Peppercorn Sauce 27.95

GRILLED STRIP STEAKS

With Sherrie Mushroom Ragout with Chervil 20.95

Pasta Entrée

PENNE PASTA AND CREAM

Basil and Tomato Cream Sauce 16.95

CAJUN CHICKEN SERVED ON FETTUCCINE

Cajun Spiced Breast of Chicken Julianne on a bed of Fettuccini 17.95

STUFFED RAVIOLI

Shiitake & Portabella Stuffed Ravioli with an Alfredo Sauce 17.95

SHRIMP FETTUCCINE

Fettuccine with Shrimp with a Creamy Lemon Sauce 19.95

Seafood Entrée

SEARED HALIBUT

Herb Crusted and Seared Halibut on a bed of Sautéed Spinach and Pine nuts 26.95

SEARED TILAPIA WITH SESAME ALMOND CRUST

Sesame Almond Tilapia with Garlic Chive Mashed Potatoes 21.45

ALASKA SALMON FILLET WITH HOISIN GLAZE

Grilled Fillet of Salmon glazed with a sweet-salty sauce 25.50

HERB CRUSTED ALASKA SALMON

Medley of Rosemary, Thyme, Basil and Parsley 25.00

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Duet Entrée

Duet entrees include: House Salad with our Key Lime Vinaigrette dressing, Chef's choice of appropriate vegetable, starch and dessert. Served with rolls & butter, ice tea, coffee and water.

DUET I

Petit Filet Mignon served with a Béarnaise Sauce and Alaska Crab Cakes served with a Beurre Blanc Sauce 31.95

DUET II

Petit Filet Mignon served with Peppercorn Sauce and Herb Crusted Alaska Salmon served with a Cream Champagne Sauce Market Price

DUET III

Petit Filet Mignon served with a Bordelaise Sauce and Grilled Breast of Chicken served with Herbed Butter 28.95

DUET IV

Petit Filet Mignon served with a Bordelaise Sauce and Petit Lobster Tail served with Lemon Butter Market Price

SALAD AND APPETIZER UP-GRADES

{Prices per person}

Baby Spinach Salad with a Warm Apple Smoked Bacon Vinaigrette and Feta Cheese	4.50
Ricotta Tart served on top of Fresh Tomatoes, Basil, and Black Olives	4.50
Jumbo Shrimp Cocktail served with a Spicy Cocktail Sauce	6.95
Alaska Crab Cakes served on a bed of Spring Greens with a Remoulade Sauce	5.50
Creamy Tomato Bisque Soup	4.00
New England Clam Chowder	4.25
Lobster Bisque	5.95

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VEGETABLE SELECTIONS

Standard Selections

Broccoli Floret's
Cauliflower Floret's

Glazed Carrots

Blended Broccoli, Cauliflower & Carrots
Green Beans with Mushrooms or Almonds
Mexicali Corn

Up-grade Selections

{add 3.25 per guest}
Cauliflower with a cheesy sauce baked to golden brown
Green Beans with Bacon, Mushrooms and Onions
Barbecued Marinated Vegetables
Roasted Squash
Sautéed Mushrooms

STARCH SELECTIONS

Standard Selections

Baked Potato
New Roasted Potato
Whipped Potato

Rice Selection
Pasta Selection
Spicy Parmesan Potato Wedges

Up-grade Selections

{add 3.25 per guest}
Anna Potatoes
Sliced Potatoes layered & baked to perfection w/ Cream & Parmesan Cheese
Soft Polenta w/ Parmesan & Black Pepper
Potato Gratin
Lyonnais Potatoes
Four Cheese Risotto

DESSERT SELECTIONS

Standard Selections

Fruit Filled Dessert Bars
Strawberry Chantilly
Swiss Vanilla or Chocolate Mousse
Single Layer Cake
Fudge Brownies
Goey Butter Cake

Up-grade Selections

{add 4.25 per guest}
Bananas Foster
Cherries Jubilee
Poached Spice Pear
Caramelized Apples

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BUTLER PASSED HORS D'OEUVRES

{Add 40 per hour, per server}

Hot

MINI CHICKEN WELLINGTON - Puff pastry filled with chicken and mushrooms
PETIT ALASKA CRAB CAKES - With Remoulade Sauce
FRIED GREEN TOMATO - Fresh Mozzarella, Basil and Extra Virgin Olive Oil
COCONUT SHRIMP - With Orange Marmalade
GORGONZOLA STUFFED MEATBALLS - With Spicy Tomato Coulis
SMOKED BACON WRAPPED WATER CHESTNUTS - With Sweet Orange Glaze

Cold

ASSORTED BRUSCHETTA TAPENADE - Fresh Mozzarella and Basil; Tomato, Cucumber and Red Onion; Marinated Mushrooms
ORANGE SEARED DUCK BREAST STUFFED CREPES - With Goat Cheese and Grand Marnier Aioli
VARIETIES OF SUSHI - Served with Wasabi and Pickled Ginger
ENDIVE - Stuffed with: Mushroom Duxelles and Goat Cheese, Salmon Mousse and Candied Pecan
POTATO PANCAKE - Served with Sour Cream and Caviar
CRAB SALAD - Served in Phyllo Cups

Pricing for Passed Hors d'oeuvres & Canapés

Selection of three canapés/ hors d'oeuvres	7.00
Selection of four canapés/ hors d'oeuvres	9.00
Selection of six canapés/ hors d'oeuvres	13.00

*NOTE: pricing is based on one hour of continuous butler service.
For each additional hour, please add 5.00 per person*

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HORS D'OEUVRES RECEPTIONS

Hot Hors d'oeuvres

{Sold in increments of 50 pieces, priced per piece}

PETIT Alaska CRAB CAKES: Served with a Remoulade Sauce	3.00
PETIT BLACK BEAN CAKES: Rick Blend of Spices and Tomato Concasse	2.95
SMOKE BACON WRAPPED WATER CHESTNUTS: Sweet Orange Glazed	2.95
PEKING DUCK SPRING ROLLS: Oriental Seasoned Duck in a Delicate Spring roll Wrap	3.95
"PARMESAN ARTICHOKE HEART" Artichoke Topped with Goat Cheese and Parmesan Cheese in Phyllo Tart	3.00
FETA CHEESE & SUNDRIED TOMATO PHYLLO TART: Season with Basil, Olive Oil & Garlic	3.00
KALAMATA & ARTICHOKE TART: Phyllo Tart filled with Olives, Artichoke & Goat Cheese	3.25
ASIAN POT STICKERS: Blend of Pork, Scallions & Garlic in a Wonton Wrapper	2.95
MINI BEEF WELLINGTON: With Mushroom Duxelle in Puff Pastry	3.95
BEEF BROCHETTES: Beef Tenderloin with Grilled Vegetable	3.95
MEATBALLS: BBQ or Sweet & Sour	3.00
SAVORY SWEDISH MEATBALLS: Swedish Style Sauce or Chasseur Sauce	3.00
MINI QUICHE ASSORTMENT: Pasty Rounds with Assorted fillings	3.00
WINGS OF FIRE: Hot and Spicy Cajun Chicken Wings	3.00
CHICKEN DRUMMETTES: Lightly Seasoned and Fried to Perfection	3.00
DELUXE STUFFED MUSHROOMS: Italian Sausage or Spinach	3.00
DELUXE STUFFED MUSHROOMS: Seafood	4.00
SESAME CHICKEN STRIPS: Marinated Oriental Chicken served with Dijon Sauce	2.95

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ANGLES ON HORSEBACK: Oysters wrapped in Bacon creates a textured contrast	3.50
MINI RUBENS: Corned Beef, Swiss cheese, Sauerkraut and Dressing on Party Rye	3.25
BBQ SHRIMP: Shrimp Glazed with BBQ, wrapped in Bacon and baked to perfection	3.55
RUMAKI: Chicken Liver wrapped in Bacon and baked to perfection	3.25
SPANAKOPITA: Flaky Pastry with Spinach and Cheese	2.95
SCALLOPS AND PEA PODS IN BACON: Seasoned with Garlic	3.95
SPICY PORK EGG ROLLS: Served with Sweet n Sour	2.95
CHICKEN QUESADILLA WITH SALSA: Chicken and Cheese toasted to perfection	2.95
CHICKEN FLORENTINE: Breast of Chicken stuffed with Spinach and cut into Medallions	3.50
{Below priced based on 25 pieces or servings}	
Salmon Wellington	145.00
Alaskan Reindeer Sausage Encroute with Honey Mustard	95.00
Skewered Satay Chicken with Thai Red Curry Glaze	85.00
Jalapeno Poppers	60.00
Baked Brie in Puff Pastry with Macerated Cherries and Apricots, Served with French Bread	85.00
Pacific Sea Scallops Wrapped in Bacon	95.00

Cold Selection

{Sold in increments of 50 pieces, priced per piece}

FRESH FRUIT KABOBS: Served with Fruit Dip	4.00
SILVER DOLLAR SANDWICHES: Ham, Turkey & Roast Beef on Party Rolls	3.25
MINI Panini SANDWICHES: Ham, Turkey & Roast Beef with Pesto Ranch	3.50
MOZZARELLA, TOMATO & BASIL: Served on Crostini	2.25

Prices and Menu Subject to Change Based on Market Conditions

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Sizzlin' Café & Catering

"Where Food Tantalizes Your Taste Buds"

TORTELLINI PARMESAN: Tricolor Tortellini Skewered and topped with Parmesan	2.75
CUCUMBER CANAPÉS: Topped with Dill Dip	2.25
ANTIPASTO SKEWERS: Provolone, Mozzarella, Ham, Pepperoni, Pepperoncini & Olives	3.25
CANADIAN BACON DEVILED EGGS: Creamy Bacon Mixture	2.75
FANCY DEVILED EGGS: Whipped Creation	2.50
STUFFED PEA PODS, SALAMI HORNS: Colorful Assortment Stuffed with Herbed Cream Cheese	2.25
JUMBO COCKTAIL SHRIMP: Peeled and Ready to Eat with Cocktail Sauce	3.95
STUFFED CELERY WITH BLEU CHEESE: A Crunchy & Creamy Taste	2.25
PROSCIUTTO WRAPPED MELON: Fresh Melon In Season Wrapped in Prosciutto Ham	3.00
SPREAD FINGER TEA SANDWICHES: Tuna, Ham & Chicken Salad on Assorted Breads	2.50
PROSCIUTTO HAM WRAPPED ASPARAGUS: Blanched Asparagus Wrapped with Prosciutto Ham	2.00
VARIETY OF SUSHI: Served with Wasabi & Pickled Ginger	Market price
ASSORTED PETIT FOURS	2.95
CHOCOLATE DIPPED STRAWBERRIES	Market price
{Below are priced based on 25 pieces or servings}	
Guacamole Deviled Eggs	60.00
Smoked Salmon Mousse with Sliced Bread & Crackers	95.00
Assorted Meal Roll-Ups	95.00
Miniature Steak Salads	60.00
Finger Sandwiches	85.00
Hummus with Cucumber, Tomato, Onion, Feta Cheese and Pita Bread	85.00

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HORS D'OEUVRE DISPLAY

{Prices per person} {Minimum of 30 guests}

MEDITERRANEAN DISPLAY{50 PERSON MINIMUM}	
Roasted Garlic, Cucumber Dip, Hummus, Olive Oil served with Pita Wedges and Flatbreads	3.95
FRESH VEGETABLE PLATTER	
Broccoli and Cauliflower Florets, Cucumber Slices, Mushrooms, Peppers, Carrot and Celery Sticks. Served with Dill or Spinach Dip	2.75
ANTIPASTO PLATTER	
Provolone and Mozzarella Cheese, Salami, Ham, Black & Green Olives, Sweet Bell Peppers, Pepperoncini Peppers and Artichoke Hearts	3.95
BRIE EN CROUTE PLATTER	
Fresh Brie wrapped in Puff Pastry served with French Bread and Garnished with Granny Apples and Red Seedless Grapes	4.50
DOMESTIC CHEESE PLATTER	
Mild Cheddar, Pepper Jack, Swiss & Colby Cheeses Garnished With Fresh Fruit and Served with Crackers	3.75
IMPORTED CHEESE PLATTER	
Provolone, Gouda, Edam, Smoked Cheddar & Havarti Cheeses Garnished With Fresh Fruit and Served with Crackers	4.75
COCKTAIL MEAT AND CHEESE PLATTERS	
Cubed Ham, Turkey, Swiss and Cheddar Cheeses Served w/ Crackers & French Bread	4.25
FRESH SEASONAL FRUIT PLATTER	
Wedges of Fresh Cantaloupe, Honeydew and Watermelon, With Pineapples, Strawberries, Oranges and Clusters of Seedless Grapes. Served with Honey Yogurt Dipping Sauce	3.95
SPINACH ARTICHOKE DIP	
Rich Blend of Spinach & Artichoke Served with assorted Crackers, and French Bread	2.95

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