

650-588-9500 catering@espostos.com www.espostos.com

CREATE YOUR OWN FEAST

(BUFFET STYLF)

SINGLE ENTREE: \$21.95 DOUBLE ENTREE: \$24.95

ENTREES: CHOOSE ONE OR TWO

TURKEY BREAST

sage butter turkey breast with gravy

BRAISED SHORT RIB (+ \$3) with savory red wine reduction

PORK TENDERLOIN

with wild mushroom sauce

BAKED HAM

with brown sugar glaze

CHICKEN PROVENCAL

roasted boneless chicken thighs with shallot and dijon sauce

ROAST BEEF (+\$2)

with Au Jus

PRIME RIB (+\$9)

with Au Jus and Hors eradish

SALADS: CHOOSE ONE

ARUGULA AND FIG SALAD

Arugula, Figs, Red Onion, Basil, Goat Cheese, Toasted Pecans and Balsamic Vanilla Vinaigrette

CRANBERRY SALAD

Spring Mix, Apple, Gorgonzola Cheese, Dried Cranberry, Candied Walnuts and Apple Honey Vinaigrette

CAESAR SALAD

Romaine, Shaved Parmesan, Garlic Croutons and Creamy Caesar Dressings

CLASSIC GREEN SALAD

Mixed Greens, Tomatoes, Cucumber, Asparagus, Beets and Tomato Vinaigrette

CREATE YOUR OWN FEAST

(BUFFET STYLE)

SINGLE ENTREE: \$21.95
DOUBLE ENTREE: \$24.95

SIDE DISHES: CHOOSE TWO

- MASHED POTATOES
- CORNBREAD STUFFING
- RICE PILAF
- MACARONI & CHEESE
- BUTTERNUT SQUASH RAVIOLI

VEGETABLES: CHOOSE ONE

- ROASTED WINTER VEGETABLES
- GLAZED CARROTS
- SAUTEED GREEN BEANS
- ROASTED BRUSSEL SPROUTS

SOUPS

CAJUN CAULIFLOWER CHOWDER

BUTTERNUT SQUASH

SWEET POTATO TURKEY CHILI

\$6.50 PER PERSON

INDIVIDUAL HOT MEALS

minimum of 10 meals for delivery Must order 5 of a type of meal

TURKEY BREAST | \$16.50

Served with Mashed Potatoes, Stuffing, Green Beans, Gravy and Dinner Roll

BAKED HAM | \$16.50

Served with Mashed Potatoes,
Glazed Carrots and Dinner Roll

BRAISED SHORT RIBS | \$19.50

Served with Mashed Potatoes, Winter Vegetables and Dinner Roll

ITALIAN BRAISED BEEF | \$18.50

Served with Mashed Potatoes, Winter Vegetables and Dinner Roll

CHICKEN PROVENCAL | \$16.50

Bonesless Chicken Thighs in Light Broth Served with Rice Pilaf, Winter Vegetables and Dinner Roll

PORK TENDERLOIN | \$16.50

Breaded and Topped with Wild Mushroom Sauce and served with Rice Pilaf, Brussel Sprouts and Dinner Roll

BUTTERNUT SQUASH RAVIOLI | \$15.50

Topped with Light Cream Sauce and Served with Brussel Sprout and Dinner Roll

• PORTOBELLO MUSHROOM | \$15.50

Served with Rice Pilaf, Winter Vegetables and Dinner Roll (VEGAN)

BOXED LUNCHES

TURKEY FESTA AMERICANA | \$15.95

Roasted Turkey, Romaine, Stuffing, Cranberry Aioli on Wheat Bread Served with Pesto Pasta Salad and Pumpkin Pie Bar

TURKEY & STRAWBERRY | \$15.95

Roasted Turkey, Strawberry, Goat Cheese, Spring Mix and Havarti on French Baguette Served with Pesto Pasta Salad and Pumpkin Pie Bar

WINTER SALAD WITH CHICKEN | \$15.95

Sliced Grilled Chicken, Mixed Greens, Sliced Beets, Pecans, Mandarin Oranges, Blue Cheese and Balsamic Vinaigrette Served with Dinner Roll and Pumpkin Pie Bar

KALE CHICKEN SALAD | \$15.95

Grilled Chicken Breast, Kale, Mixed Greens, Sliced Apple, Sliced Almond, Dried Cherries, Feta Cheese and Red Wine Vinaigrette Served with Dinner Roll and Pumpkin Pie Bar

INDIVIDUAL SIDE SALADS individually packed in 120z container

ARUGULA AND FIG SALAD | \$5.50

Arugula, Figs, Red Onion, Basil, Goat Cheese, Toasted Pecans and Balsamic Vanilla Vinaigrette

CRANBERRY SALAD | \$4.95

Spring Mix, Apple, Gorgonzola Cheese, Dried Cranberry, Candied Walnuts and Apple Honey Vinaigrette

CAESAR SALAD | \$4.95

Romaine, Shaved Parmesan, Garlic Croutons and Creamy Caesar Dressings

CLASSIC GREEN | \$4.50

Mixed Greens, Tomatoes, Cucumber, Asparagus, Beets and Tomato Vinaigrette

HOLIDAY HORS D'OEUVRES

\$31.95 PER PERSON

DISPLAYED

- Honey Sriracha Chicken Meatball
- Cheese Board with Dried Fruit and Nuts
- Grilled Vegetables with Balsamic
 Drizzle and Hummus
- Spinach and Artichoke Dip
- Tri-Tip with Caramelized Onion and Chipotle Aioli on Seeded Bun
- Quinoa Meatball with Marinara,
 Mozzarella and Arugula

PASSED

- Cucumber Cup with Ahi Tuna
- Balsamic Fig, Bacon, and Goat
 Cheese Flatbread
- Cashew Chicken Egg Roll
- Cilantro Shrimp Skewer

*can be delivery or full service

(additional charge)

HOLIDAY ENHANCEMENTS

DESSERT TRAY | \$5.95 PER PERSON

- Peppermint Brownies
- Cranberry Crumb Bar
- Seasonal Cheesecakes

WHOLE PIES | \$24.95

served with whipped cream

- Pumpkin Pie
- Apple Pie
- Pecan Pie
- Mixed Berry

BEVERAGES

- Hot Chocolate I \$5.50 per person
- Hot Apple Cider I \$5.50 per person
- Cranberry-Orange Infused Water I \$2.25 per person

RENTALS AVAILABLE FROM OUR SISTER COMPANY

WWW.YOURPARTYRENTALCOMPANY.COM

HOLIDAY BY THE PAN

TURKEY BREAST | \$85

Serves 10 people

BAKED HAM | \$75

Serves 10 people

MASHED POTATOES | \$35

Serves 12-15 people

CORNBREAD STUFFING | \$30

Serves 12-15 people

BUTTERNUT SQUASH RAVIOLI | \$45

Serves 8-10 people

MACARONI & CHEESE | \$35

Serves 8-10 people

HALF PRIME RIB | \$350

Serves 9-10 people

WHOLE PRIME RIB | \$750

Serves 18-20 people

RICE PILAF | \$28.50

Serves 12-15 people

GREEN BEANS | \$32

Serves 12-15 people

DINNER ROLLS | \$9.25

Per Dozen

CORNBREAD MUFFINS | \$16.50

Per Dozen

EXTRA GRAVY | \$6.25

Per 16 oz Container

PICKUP COLD AT ONE OF OUR RETAIL LOCATIONS

701 GATEWAY BLVD, SSF 1700 OWENS STREET, SF

Happy Holidays from

SSOSTO'S CATERING

> 650-588-9500 catering@espostos.com www.espostos.com IG @espostoscatering