



Espostos
CATERING

650.588.9500

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www.espostoscatering.com

AFFILIATED COMPANIES



Two Locations:

59 Bovet Road•San Mateo
650.525.1941

1700 Owens Street•San Francisco
415.926.5913



Your Party Rental Co.

360 Shaw Road-Suite D
South San Francisco
650.588.2429

www.yourpartyrentalcompany.com



The Box Lunch Company

650.589.1886
www.boxlunch.net

Thank you for requesting information about Esposto's Catering services. Esposto's Catering is a family owned and operated full service catering company. For over 60 years we have flourished due to strong family support and most importantly, pride and love for what we do. We have established an exceptional reputation by providing impeccable quality service and personalizing menus for each client with only the finest and freshest ingredients.

We know that planning a menu is one of the most important aspects of organizing an event. Our innovative and experienced Event Coordinators, will assist you in planning your event from start to finish. Our wide variety and versatile menu, designed by our chefs, is designed to suit all our client's needs from an elaborate full service event to a simple delivery or pick-up. In addition, we take pride in providing a "one stop shop" for our client's who may also need rentals, tenting, linen, etc., through our sister company, Your Party Rental Company.

The Esposto's Family and Team are devoted to not only helping you plan and create a successful event, but one that is unique and unforgettable. Let's get started!

Sincerely,

The Esposto Family

SALADS

CLASSIC GREEN SALAD WITH DRESSINGS

Mixed baby greens, asparagus spears, baby beets, and sliced tomatoes with Dad's original Italian vinaigrette

CAESAR SALAD

Romaine lettuce, Parmesan cheese, and garlic croutons with creamy Caesar dressing and fresh ground pepper

SPINACH SALAD

Spinach, walnuts, roasted beets and Goat cheese with raspberry vinaigrette

CRANBERRY SALAD

spring mix, apples, Gorgonzola cheese, dried cranberries and candied walnuts in an apple cider vinaigrette

CITRUS SALAD

mixed greens, blood orange segments, Parmesan crisps, sautéed shallots with a citrus vinaigrette

GRILLED PEACH SALAD (seasonal)

arugula, mixed greens, grilled peaches, Feta cheese, fresh Basil with a honey lemon dressing

BERRY SALAD

baby greens with fresh seasonal berries, Blue cheese, candied pecans with a champagne vinaigrette

CAPRESE SALAD

Buffalo Mozzarella, tomatoes, fresh Basil with olive oil and balsamic reduction

TUSCAN BREAD SALAD

grilled and cubed Tuscan bread, Mozzarella cheese, tomatoes, black olives, basil vinaigrette, toasted pine nuts, fresh Parmesan cheese, served over a bed of greens

POULTRY ENTREES

CHICKEN MARSALA

lightly floured chicken breast with mushrooms in a savory Marsala wine sauce

CHICKEN PICCATA

chicken breast sautéed with capers and artichokes in a lemon butter wine sauce

CHICKEN TOSCANO

chicken breast with mushrooms, artichokes, and sun-dried tomatoes in a classic savory white wine sauce

HERB ROASTED HALF CHICKEN

slow roasted marinated free-range bone-in rotisserie chicken

CHICKEN SALTIMBOCCA

grilled chicken breast topped with Prosciutto and Fontina cheese; served on a bed of spinach in a garlic white wine sauce

SUN DRIED TOMATO FETA STUFFED CHICKEN

chicken breasts stuffed with sun dried tomatoes, Feta, parsley, and topped with pesto

LAU CHICKEN

chicken pieces breaded in coconut flakes and panko marinated in coconut milk, garlic, and cilantro

HAND CARVED: TURKEY BREAST

Roasted with Sage butter in a cranberry port reduction

BEEF ENTREES

ITALIAN STYLE BRAISED BEEF

slow roasted tri-tip with spinach and Italian herbs in a rich demi glaze

BRAISED SHORT RIBS

tender and boneless country style ribs cooked in savory red wine reduction

FILET MIGNON

seared filet with a wild mushroom sauce

BOURBON RIB EYE

grilled rib eye steak marinated in a sweet and savory Bourbon Whiskey marinade

CHIMICHURRI STEAK

mesquite grilled hanger steak with our homemade Chimichurri sauce

BEEF TIPS

tender beef sirloin in a rich mushroom and wine sauce

SANTA MARIA TRI-TIP

slow roasted in our homemade barbeque sauce

HAND CARVED: ROAST BEEF

served with horseradish cream and au jus sauce or pan gravy

HAND CARVED: PRIME RIB

roasted till perfection served with horseradish cream

VEAL ENTREES

OSSO BUCCO

braised veal shanks simmered in vegetables, wine, and seasoned stock

VEAL SCALLOPINI

thinly sliced and sauteed in a white wine sauce with lemon, butter, parsley, and capers

VEAL PARMESAN

lightly breaded and baked with Mozzarella cheese and marinara

PORK ENTREES

PORK TENDERLOIN

roasted pork tenderloin medallions in a rich and creamy wild mushroom and gorgonzola cheese sauce

STUFFED PORK CHOP

Italian sausage and Fontina cheese with a creamy pesto sauce

SEAFOOD ENTREES

SALMON FILLET

seared and served in a lemon dill sauce

SEA BASS

seared in lemon pepper and served with a roasted tomato and kalmata olive tapenade

PETRALE SOLE

panko and Parmesan crusted with basil and garlic and served with shallots and red pepper coulis

VEGETARIAN SPECIALTIES

EGGPLANT PARMESAN

breaded with Ricotta and topped with marinara sauce

VEGETABLE LASAGNA

with zucchini, mushrooms, spinach, marinara sauce

PORTABELLO MUSHROOM

grilled portbello mushroom on a layer of our homemade marinara sauce layered with eggplant, bell pepper, sweet potato and grilled onion topped with Parmesan cheese

ROJO CHIMICHURRI TOFU

tofu in a mild red sauce over steamed jasmine rice

BAKED SPECIALTIES

MEAT LASAGNA

with cheeses and meat sauce

POLENTA LASAGNA

with marinara sauce, vegetables or sausage

CANNELLONI

with shrimp or Italian sausage

MANICOTTI

with Ricotta cheese, spinach, alfredo sauce

PASTAS

PENNE BOLOGNESE

pasta in a creamy tomato sauce with Italian sausage

SPAGHETTINI

with olive oil, fresh Basil, garlic, tomatoes, Parmesan cheese

SPAGHETTI

with meat or marinara sauce

RAVIOLI

filled with a choice of beef, chicken or cheese and topped with meat or marinara sauce

TORTELLINI

filled with cheese topped with a light cream sauce, parsley, pine nuts, pancetta and peas

PASTA PRIMAVERA

penne with fresh vegetables, creamy pesto sauce, Parmesan cheese

LINGUINE

with red or white clam sauce

FETTUCCINE

with olive oil, spinach, Basil, capers, black olives, tomato concasse

GNOCCHI

Potato gnocchi sauteed in brown butter and sage, topped with Parmesan cheese.

SIDES

ROASTED FINGERLING POTATOES

with olive oil, rosemary, Parmesan cheese, parsley

CREAMY MASHED POTATOES

with garlic and Parmesan cheese

POTATO TART

with caramelized onions, Fontina cheese, spinach

RICE PILAF

blend of whole grain and wild rice, mushrooms and Parmesan cheese

JASMINE RICE

GRILLED SEASONAL VEGETABLES

SAUTEED SEASONAL VEGETABLES

with butter and garlic

SAUTEED GREEN BEANS

with sweet red peppers and slivered almonds

GLAZED CARROTS

with butter and brown sugar

ASPARAGUS

roasted with caramelized onions, pine nuts, dijon beurre blanc

DESSERTS

COOKIES & BROWNIES

Chocolate Chip, Peanut Butter, Oatmeal Raisin, Chocolate-Chocolate Chip, and Sugar plus our Rich Chocolate Brownies

TIRAMISU

Layers of Mascarpone cream and liqueur, espresso drenched lady fingers topped with chocolate

CHOCOLATISSIMO

chocolate fudge cake with chocolate mousse

MINI BISCOTTI

plain, chocolate dipped, lemon in white chocolate

LONG STEMMED CHOCOLATE COVERED STRAWBERRIES

FANCY MINI DESSERT TRAY

choice of three:

tiramisu

chocolatissimo

assorted cheesecakes

chocolate caramel tartlets

s'mores tartlets

biscotti

COLD HORS D'OEUVRES

-PETITE PHYLLO SHELLS WITH CRAB OR SHRIMP

-BRUSCHETTA SERVED ON TOASTED CROSTINI

-Tomato, Fresh Mozzarella & Basil **V**

-Gorgonzola & Fig Drizzled with Honey **V**

-Smoked Salmon Roulade with Red Pepper & Cream Cheese

-Sun-dried Tomato and Kalamata Olive **V**

-Goat Cheese Truffle with Roasted Tomato **V**

-Roasted Lamb and Goat Cheese with Fig Jam

-Smoked Duck Canapé with Pear Ginger Chutney and Radicchio

-ENDIVE

-Gorgonzola & Spiced Walnuts **V**

-Roasted Golden and Red Beet with Sea Salt & Chopped Chives

-SALAMI CORNUCOPIA WITH HERB CHEESE

-FOCACCIA WITH TOMATO & CHEESE OR SAGE & ONION **V**

-ASPARAGUS WRAPPED WITH PROSCIUTTO

-CUCUMBER CUP WITH SALMON MOUSSE

-MELON WRAPPED WITH PROSCIUTTO

-CHERRY TOMATO STUFFED WITH MOZZARELLA & BASIL **V**

-FRITTATA WITH ARTICHOKES AND ZUCCHINI

-THAI SHRIMP LETTUCE WRAPS

-SEARED AHI POKE ON WON TON CHIPS

-HAND CRAFTED SUSHI

served with Wasabi, Ginger and Soy Sauce

-California Roll

-Spicy Tuna Roll

-Smoked Salmon Roll with Cream Cheese

-Scallion Roll

HOT HORS D'OEUVRES

-PETITE QUICHE

- Mushroom and Goat Cheese **V**
- Asparagus and Vermont Cheddar **V**
- Smoked Applewood Bacon and Caramelized Onion

STUFFED MUSHROOM CAPS

- Sausage
- Fontina Cheese **V**
- Feta and Pine Nuts **V**

CHICKEN SKEWERS

- Chicken Yakitori with Dipping Sauce
- Thai Chicken Satay with Peanut Sauce
- Lime Marinated Chicken with Avocado Crema

MINI EMPANADAS

- Beef
- Chicken
- Black Bean

CRAB CAKES WITH CHIPOTLE AIOLI

HOT HORS D'OEURVES

- POTATO SKINS WITH CHEESE AND BACON
- PHYLLO TRIANGLES STUFFED WITH SPINACH AND FETA **V**
- HERB POLENTA WRAPPED WITH PROSCIUTTO
- STUFFED ARTICHOKE BOTTOMS
 - Chorizo and Cheese
 - Spinach and Mushrooms **V**
- HOT ARTICHOKE DIP WITH BAGUETTES AND CHIPS **V**
- SEARED SEA SCALLOPS WRAPPED IN PANCETTA
- BACON WRAPPED CREAM CHEESE STUFFED JALAPENO
- MINI MEATBALLS
 - Swedish Meatballs
 - Marinara Sauce
 - Sweet & Sour Sauce
- SWEET POTATO AND SMOKED KIELBASA SAUSAGE BITES
- LAMB POPS WITH MINT JELLY
- SPRING ROLLS WITH PLUM SAUCE **V**
- CHICKEN WINGS
 - Buffalo Wings with Blue Cheese Dipping Sauce
 - Teriyaki Chicken Wings with Ranch Dipping Sauce
- COCONUT SHRIMP
 - with Orange Marmalade Dipping Sauce
- FRIED SPRING ROLLS WITH SWEET CHILI SAUCE **V**

DISPLAYS

TUSCAN

with imported and domestic cheeses, Italian meats, black, kalmata and green olives, marinated artichokes and mushrooms, foccacia, crackers and baguettes

ANTIPASTO

with Cheddar and Provolone cheese, salami, black and green olives, pickles, pepperoncinis, marinated artichoke hearts, and marinated mushrooms

FRESH SEASONAL FRUIT

IMPORTED AND DOMESTIC CHEESE

with Swiss, Jack Cheddar, Provolone, smoked Cheddar, Pepper Jack, Havarti, Brie, Gouda, and Goat cheese, crackers and baguettes

BAKED BRIE

with crostinis

WHARF LOAF

with spinach dip

FRESH VEGETABLE CRUDITE

with Ranch Dipping Sauce and Hummus

GRILLED VEGETABLES

with Ranch Dipping Sauce

PESTO AND SUN-DRIED TOMATO TORTA

LARGE MARINATED SHRIMP

with Cocktail Sauce

DUNGENESS CRAB

with Cocktail Sauce

LARGE CHUCKED OYSTERS

with lemon wedges and Creamy Horseradish Sauce

STATIONS

SEAFOOD STATION

Fresh Shucked Oyster Bar from three different regions: Kumamoto (Western), Marin Bay (Local), and Blue Point (East Coast) served on a bed of crushed ice with Mignet, Horseradish, Lemon, and Tabasco

Shrimp Cocktail, Mussels Steamed in White Wine and Garlic
Cold Cucumber Slices with Salmon Mousse

SOUTH OF THE BORDER STATION

Hand Crafted Empanadas Ham & Cheese
Fried Fish Tacos with Pineapple Salsa Crema
Carnitas Salsa Rojo
Civiche Shooters
Salsa and Guacamole Bar

ORIENTAL STATION

Sushi: California Roll, Spicy Tuna Roll, Smoked Salmon Roll with Cream Cheese, and Scallion Roll
Assorted Dim Sum, Pot Stickers, Vegetarian Spring Rolls with Sweet and Sour Sauce
Oriental Chicken Salad served in Take Out Boxes

ITALIAN STATION

Gourmet Antipasto Platter with Salami, Soporsetta, Mild and Hot Coppa, Imported Prosciutto,
Fresh Mozzarella, Imported Parmesan, Provolone & Brie, Marinated Artichokes and Mushrooms, Green Olives, Kalmata Olives
Sourdough Baguettes, Mini Pizzettas, and Mini Calzones

STATIONS

TROPICAL STATION

Fresh Tropical Fruit Display
Teriyaki Chicken Wings with Sesame Seeds
Ahi Tuna Poke with Avocado on Won Ton Chips
Coconut Shrimp with Sweet Chili Dipping Sauce
Beef Yakitori Skewers
Roasted Kalua Pork Sliders with Picked Red Cabbage, Sriracha Mayo on
Sweet Rolls

SOUTHERN COMFORT STATION

Braised Short Rib with Mashed Potatoes with Horseradish Cream on the side
Slow Cooked BBQ Pulled Pork Sliders
Macaroni and Cheese
Parmesan Truffle Fries

CARVING STATION

Pepper Crusted Filet served with Horseradish & Red Wine Demi Glaze
Herb Crusted Fresh Turkey Breast served with Cranberry Port Wine Sauce &
Dijon Mustard
Grilled Vegetables

MASH-TINI BAR STATION

Mashed Idaho Potatoes with Homemade Bacon Bits, Broccoli Pieces, Chives,
Sour Cream, Butter and Shredded Cheddar Cheese

PLATED DINNER

HORS D'OEUVRES

passed and stationary appetizers

Tuscan Platter

Melon wrapped with Prosciutto

Endive with Gorgonzola and Spiced Walnuts

Lamb Pops with Mint Jelly

Crab Cakes with Chipotle Aioli

FIRST COURSE

Arugula & Roasted Beet Salad

with Shaved Pecorino Cheese and Champagne Vinaigrette

MAIN COURSE

Grilled Filet Mignon with Wild Mushroom Sauce

Seared Sea Bass with Olive Tapenade

Truffle Mashed Potatoes

Caramelized Brussels Sprouts

Sliced Baguette & Gorgonzola Butter

COFFEE SERVICE

Regular, Decaf, and Hot Water with Tea

FAMILY STYLE

PASSED HORS D'OEUVRES

Stuffed Mushroom with Spinach & Parmesan
Mini Caramelized Onion & Applewood Smoked Bacon Quiche

PRE-SET SALAD

Caprese Salad with Reduced Balsamic Vinaigrette

ENTRÉE PLATTERS

Herb Roasted Chicken Supreme
Italian Braised Beef

SIDES

Rice Pilaf with Wild Mushroom & Parmesan
Cheese Tortellini with Pesto Sauce
Roasted Harvest Vegetables with Garlic Butter
Fresh Baked Herb Focaccia with Balsamic & Extra Virgin Olive Oil
Bread Sticks

COFFEE SERVICE

Regular, Decaf, and Hot Water with Tea

BUFFET

HORS D'OEUVRES

passed and stationary appetizers

Imported & Domestic Cheese Platter with Crackers & Focaccia

Phyllo Shells with Shrimp

Smoked Kielbasa Sausage with Sweet Potato Skewer

FIRST COURSE

Spinach & Strawberry Salad with Gorgonzola

Candied Bacon & Dijon Mustard Dressing

MAIN COURSE

Chicken Toscano

Chef Carved Roast Beef with Au Jus Sauce
and Horseradish Cream (on the side)

Polenta Lasagna

Penne with Marinara Sauce

Sautéed Green Bean with Red Peppers and Slivered Almonds

Assorted Rolls & Butter

COFFEE SERVICE

Regular, Decaf, and Hot Water with Tea

COCKTAIL PARTY

PASSED AND STATIONED

Grilled Vegetables with Dill Ranch Dipping Sauce

Imported and Domestic Cheese Platter with Crackers and Baguettes

Smoked Duck Canape with Pear Ginger Chutney and Radicchio

Asparagus Wrapped Prosciutto

Seared Ahi on Won Ton Chips

Lime Marinated Chicken with Avocado Crema

Crab Cakes with Chipotle Aioli

Phyllo Triangles with Spinach and Feta

BBQ MENUS

Menu #1

WATERMELON SALAD

with jicama, red onion, and mint

BOURBON RIBEYE STEAK

GRILLED SHRIMP KABOBS

with orange and basil marinade

ROASTED FINGERLING POTATOES

with toasted garlic crisps

BACON WRAPPED ASPARAGUS

ICE CREAM

with Grilled Bananas or Roasted Pear w/ Cinnamon Sugar

Menu #2

RYEBERRY SALAD

with peppers berries mint and feta in a citrus vinaigrette

QUARTERED CHICKEN

in a tequila lime marinade

BBQ RIBS

with our Southern Barbeque Sauce

VEGETABLE CHILI

CORN ON THE COB

with butter, cilantro and Parmesan cheese

APPLE PIE TARTLETS

TRIPLE CHOCOLATE BROWNIES

THEMED MENUS

Mexican Buffet

CORN AND COJITA SALAD

PORK ROJO

FLAT IRON STEAK

with pico de gallo

SPANISH RICE

BLACK BEANS

CHURROS

DULCE DE LECHE CAKE

Southern Buffet

COLD GREEN BEAN SALAD

with cherry tomatoes, shallots, basil, and red wine vinaigrette

FRIED CHICKEN

fried buttermilk chicken w/ Alabama barbecue sauce

BBQ BRISKET

dry rubbed, seared and slow roasted

MACARONI AND CHEESE

BRAISED SWISS CHARD

JALAPENO CORN BREAD W/ WHIPPED HONEY BUTTER

MINI SMORES

BLACKBERRY COBBLER

THEMED MENUS

Hawaiian Buffet

MANGO SPINACH SALAD

with cashews and honey lime dressing

KALUA PORK

GRILLED MAHI MAHI

COCONUT RICE

GREEN BEANS

with garlic, bacon, and sesame seeds

HAWAIIAN ROLLS AND BUTTER

PINEAPPLE MOUSSE PARFAIT

COCONUT CREAM PIE TARTLETS

Asian Buffet

ASIAN SLAW SALAD

with mixed greens, carrots, cucumbers, mango, water chestnuts, almonds, and peanut dressing

5 SPICE PORK LOIN

dry rubbed and roasted

SEARED COD

with chiles, soy sauce, cilantro, and Szechwan peppers

WHITE RICE

Sauteed Garlic Long Beans

GREEN TEA TIRAMISU

MAPLE GINGER CAKE

THEMED MENUS

Greek Buffet

TABOULI SALAD

with bulgar wheat, kalamata olives, cherry tomatoes, cucumber, feta, mint vinaigrette

LAMB KABOBS

with yogurt sauce

SUN DRIED TOMATO FETA STUFFED CHICKEN

chicken breasts stuffed with sun dried tomatoes, feta, parsley, and topped with pesto

RICE PILAF

MEDITERRANEAN STYLE ROASTED BROCCOLI

with olive oil, garlic, parmesan, and pine nuts

HUMMUS PLATTER

with three types hummus: classic, sun dried tomato, artichoke, pita bread, tzatziki, olives and tabouli

HONEY BAKLAVA LEMON YOGURT CAKE

BEVERAGES

ASSORTED SODAS

Coke, Diet Coke, 7-UP, Diet 7-UP,
Pepsi, Diet Pepsi

BOTTLED WATER

SPARKLING WATER

Lemon, Lime, Orange

BOTTLED FRUIT JUICES

Apple, Orange, Cranberry

ICED TEA OR LEMONADE DISPENSER

Served with Cups, Ice and Lemon Wedges

COFFEE SERVICE

Regular and Decaf

HOT TEA SERVICE

DOMESTIC BEER

Coors, Coors Light, Bud, Bud Light

IMPORTED BEER

Heineken, Corona, Stella Artois

CRAFT BEER

Lagunitas IPA, Sierra Nevada, Shock Top

HOUSE WINE

Red and White (Bottle)

SPARKLING WINE

WINE LIST AVAILABLE

GENERAL POLICIES

GUARANTEE POLICY

- Final guest count must be given to our sales staff two weeks prior to the event date
- Number is the guarantee and cannot be reduced
- Final charges are based on the guaranteed banquet attendance number or the actual event attendance, whichever is greater
- If more than one entrée selection is to be served, the exact number of each entrée is due with the guarantee

DEPOSIT

- A 50% deposit and signed contract agreement are required to hold your reservations
- A credit card number must be kept on file.
- Deposit can be made by Check, Cash or Credit Card
- A 3% transaction fee will be applied for all credit card transactions

PAYMENT

- Payment is due two weeks prior to your event date
- Final payment must be made with cash, check or credit
- A credit card authorization form is required for all credit card payments
- A 3% transaction fee will be applied for all credit card transaction

CANCELLATIONS

- All cancellations require a 14 day notice to avoid any charges
- Orders cancelled within 14 days require full payment

SERVICE CHARGE AND SALES TAX

- An 18% service charge will be added to all food and not-food catering charges



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