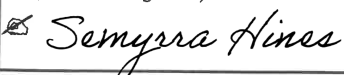



JUDICIAL COUNCIL OF CALIFORNIA
STANDARD AMENDMENT COVERSHEET (rev 07-14-14)

AGREEMENT NUMBER MA-SF2023-01	AMENDMENT 1
FEDERAL EMPLOYER On File	

1. All capitalized terms not defined in this amendment (the "Amendment") have the meanings given to them in the Agreement referenced above. As set forth in the Agreement, the term "Contractor" refers to **Peninsula Catering & Events, Inc.**, and the term "Judicial Council" refers to the **Judicial Council of California**.
2. Title of the Agreement: **On-Site Catering for San Francisco**
3. This Amendment becomes effective on **January 1, 2024**
4. The maximum amount that the Judicial Council may pay Contractor under the Agreement (as amended) is: **\$0**
5. The parties agree to amend the Agreement as follows:
 - A. The purpose of this amendment is to i) revise Exhibit B, Payment Provisions ii) replace Attachment 1 Order form and iii) replace Attachment 2 Catering Menu
 - B. The Contractor will continue to provide **On-Site Catering for San Francisco**
 - C. Exhibit B, Payment Provisions is hereby deleted in its entirety and replaced with Exhibit B, Payment Provisions, Revision No. 1, attached hereto and incorporated herewith.
 - D. Attachment 1, Catering Menu Order Form San Francisco is hereby deleted in its entirety and replaced with Attachment 1, Business Related Meal Form
 - E. Attachment 2, Peninsula Catering Menu 2023 is hereby deleted in its entirety and replaced with Attachment 2, Peninsula Catering Menu Calendar year 2024.
 - F. The Expiration Date of this Agreement is hereby unchanged and remains **September 30, 2025**.
6. Except as provided in this Amendment, all terms and conditions of the original Agreement (as previously amended, if applicable) remain in full force and effect.

JUDICIAL COUNCIL'S SIGNATURE	CONTRACTOR'S SIGNATURE
Judicial Council of California	CONTRACTOR'S NAME (if Contractor is not an individual person, state whether Contractor is a corporation, partnership, etc.) Peninsula Catering & Events, Inc.
BY (Authorized Signature) 	BY (Authorized Signature) 
PRINTED NAME AND TITLE OF PERSON SIGNING Semyra Hines, Supervisor, Contracts	PRINTED NAME AND TITLE OF PERSON SIGNING Eddie Pereznegron, Account Executive
DATE EXECUTED 4/4/2024	DATE EXECUTED 4/4/2024
ADDRESS Branch Accounting & Procurement Administrative Division 455 Golden Gate Avenue San Francisco, California 94102-3688	ADDRESS Peninsula Catering and Events 2634 Spring St. Redwood City, CA 94063 Redwood City, CA 94063

DARFUR CONTRACTING ACT CERTIFICATION

Pursuant to Public Contract Code (PCC) section 10478, if a bidder currently or within the previous three years has had business activities or other operations outside of the United States, it must either (i) certify that it is not a “scrutinized company” as defined in PCC 10476, or (ii) receive written permission from the JBE to submit a bid.

To submit a bid to the JBE, the bidder must insert its company name and Federal ID Number below and complete **ONLY ONE** of the following three paragraphs. To complete paragraph 1 or 2, simply check the corresponding box. To complete paragraph 3, check the corresponding box **and** complete the certification for paragraph 3.

<i>Company Name (Printed)</i> Peninsula Catering and Events	<i>Federal ID Number</i> 27-4606376
<i>Printed Name and Title of Person Checking Box (for paragraph 1 or 2 below)</i> Jose Perezreson	

1. We do not currently have, and we have not had within the previous three years, business activities or other operations outside of the United States.

OR

2. We are a “scrutinized company” as defined in PCC 10476, but we have received written permission from the JBE to submit a bid pursuant to PCC 10477(b). *A copy of the written permission from the JBE is included with our bid.*

OR

3. We currently have, or we have had within the previous three years, business activities or other operations outside of the United States, but we **certify below** that we are not a “scrutinized company” as defined in PCC 10476.

CERTIFICATION FOR PARAGRAPH 3:

I, the official named below, CERTIFY UNDER PENALTY OF PERJURY, that I am duly authorized to legally bind the bidder to the clause in paragraph 3. This certification is made under the laws of the State of California.

<i>Company Name (Printed)</i> Peninsula Catering and Events	<i>Federal ID Number</i> 27-4606376
<i>By (Authorized Signature)</i> 	
<i>Printed Name and Title of Person Signing</i> Eddie Perezreson	
<i>Date Executed</i> 4/4/2024	<i>Executed in the County of</i> <u>San Mateo</u> <i>in the</i> <i>State of</i> <u>California</u>

APPENDIX B

Payment Provisions

Revision No. 1

1. **General.** Subject to the terms of this Agreement, Contractor shall invoice the JBE, and the JBE shall compensate Contractor, as set forth in this Appendix B. The amounts specified in this Appendix shall be the total and complete compensation to be paid to Contractor for its performance under this Agreement. Contractor shall bear, and the JBE shall have no obligation to pay or reimburse Contractor for, any and all other fees, costs, profits, taxes or expenses of any nature that Contractor incurs.

2. **Compensation for Services. [Revised]**

Contractor will invoice amounts for Goods, Services and Deliverables that the JBE has accepted.

2.1 Package menu item should include an assortment of beverages. Beverages should not include bottled water. By default, all lunch (cold and hot) and dinner menu selections include the option of a beverage upgrade at a discount of \$1.50 each, but the beverage option can be removed upon request. The beverage upgrade consists of an assortment of La Croix beverage, canned sparkling water, option with natural flavors (with zero calories, sodium, or artificial sweeteners.) Standard beverage can also be purchased at regular price listed in the **Peninsula Catering and events Menu (Attachment 2)** upon request.

All baked good items served (with the exception of sliced breads for sandwiches) should be fresh, and not consist of pre-packaged or mass marketed/branded items (e.g., Kirkland brand from Costco). All cold baked items are displayed in platters or baskets whereas warm baked items are displayed in chafing dishes.

The Price Per Person for each packaged menu item listed in the Peninsula Catering and Events Menu Calendar year 2024 Attachment 2 to this Amendment. A minimum of 10 orders per kind if required (for example 10 orders of “Farmers Breakfast) and a minimum of \$300 per delivery is required. Weekend (Corporate) orders are by appointment only and must meet a minimum of \$1000 in food items per delivery to be processed. **[Revised]**

Table 1: PACKAGE MENU OPTIONS PRICING **[Revised]**

Table 1 is Deleted in its entirety [Revised]

Judicial Council of California Standard Agreement
Master Agreement No. MA-SF2023-01 Amendment 1 with Peninsula Catering and Events

2.2 Light Carry Rental Fee

Light Carry rental list includes linens up to 5; china up to 50 pieces, glassware up to 100; tables, banquet up to 3; tables cocktail up to 5 and chairs up to 20. Light Carry rental fee starts at \$95 dollars provided that there is a two hour delivery window and two hour pick up window. Non-conforming confirmations will be charged an exact delivery fee(and exact pick-up fee if applicable) of \$120 per occurrence ;b) The delivery is within 30miles from Contractors headquarters (CA94063). Additional miles to be charged at \$4 per mile, plus \$45/hour labor per each crew member ;c) The order is scheduled for pick up for the next day (but no later than 72 hours from delivery.) Same day pick up (before 5:00pm on weekdays ; pickups scheduled outside business hours will also incur an afterhours fee of \$120 ; and d) The order is delivered to a ground level location on as flat hard surface within (25) feet of the nearest loading area with no/minimal steps, elevators, or obstructions. *Non -conforming locations are subject to certain additional fees.

If the light carry rental volume exceeded , the logistics and transportation of the rental items will be handled by the contractors third party directly. A number of fees will be transferred to the JBE'S including, but not limited to: elevator fee, long carry fee, escalator fee, exact time fee, high difficulty delivery fee, etc.

2.3 Event Production fee: In case of event bookings for over 50 guest requiring large , upscale or theme set ups or requiring rentals or staff incur in an event production fee(equal to 20% of the food and beverage cost with a base rate of \$108.90 minimum if 20% is lower). The event production fee will only apply when contractors have staff onsite , the event production fee will not be applied on regular orders that are over 50 guests. Delivery fee is replaced by an event production on any booking for over 50 guests, and or requiring rentals , staff, themed doctor. Bar service: An Event Production fee offsets additional costs not contemplated on pricing of a standard food item, such as specialty display equipment and related maintenance, additional labor, third party charges, decorations etc.

2.4 Lost or damaged items: JBE will be notified of the missing/damaged items and if not returned by the JBE(within three business days), lost or damaged items will be added to the invoice.

2.5 There will be a 7% increase in price due to inflation / food cost increases at the start of each *Calendar year 2025. A revised menu that includes 7% increase for each calendar year shall be provided to the Judicial Council Project Manager prior to the start of each Calendar year 2025.[Revised]*

2.6 No Advance Payment. The JBEs will not make any advance payments.

3. Invoicing and Payment

3.1 Invoicing. On weeks in which there's an order, all invoices must be emailed to the JBE's Project Manager on no less than a weekly basis in arrears. Contractor's invoices must include information and supporting documentation acceptable to the JBE. Contractor shall adhere to reasonable billing guidelines issued by the JBE from time to time.

- i. Each invoice must have its own specific invoice number for tracking

Judicial Council of California Standard Agreement
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- purposes.
- ii. Each invoice must include the following information:
 - Cost per meal, inclusive of preparation, set-up, tear-down of catered meals and use of linen tablecloth and service charge
 - Ancillary cost such as flatware and paper products Eco Friendly Utensils at \$.95 per person. These products are odorless, completely non-allergenic and fully compostable.
 - Delivery charge – Corporate delivery fee (per occurrence) During Business Day/Hours to San Francisco is \$85.00 for drop off/pickup or \$59.00 for drop off
 - Number of meals served
 - Date of Service
 - Name of meeting
 - Room name
 - Sales tax
 - iii. For multiple day events within the same week, a single Master Invoice with a single unique invoice number may be utilized to cover the range of the event's orders.
 - iv. Any questions or concerns regarding payment of bills should be directed to the JBE's Project Manager
 - v. Contractor must provide the JBE with a monthly statement listing all outstanding (unpaid) invoices.
 - vi. Any orders delivered **late by 30 minutes** or more will be at no charge to the JBE.
 - a. The Service and Deliverables must meet the following acceptance criteria or the JBE may reject the applicable Services or Deliverables:
 - Timeliness: timely delivery of the catering as requested on the Catering Menu Order Form
 - Edibility of the food or drink: the catering is delivered as measured against commonly accepted standards.
 - b. The JBE will make every effort to ensure each correct, itemized invoice received from the Contractor is paid promptly but is unable to pay any late fees or interest payments on invoices past due.

3.2 Payment. The JBE's payment term is **Net 60** from date of acceptance of services and receipt of correct invoice. The JBE will pay each correct, itemized invoice received from Contractor after acceptance of the applicable Goods, Services, or Deliverables, in accordance with the terms of this Agreement and the applicable Participating Addendum. Notwithstanding any provision to the contrary, payments to Contractor are contingent upon the timely and satisfactory performance of Contractor's obligations.

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The Judicial Council will make every effort to ensure that invoices are paid promptly but is unable to pay any late fees or interest payments on invoices past due.

- 3.3 No Implied Acceptance.** Payment does not imply acceptance of Contractor's invoice, Goods, Services, or Deliverables. Contractor shall immediately refund any payment made in error. The JBE shall have the right at any time to set off any amount owing from Contractor to the JBE against any amount payable by the JBE to Contractor under this Agreement.
- 4 Taxes.** Unless otherwise required by law, the JBE is exempt from federal excise taxes and no payment will be made for any personal property taxes levied on Contractor or on any taxes levied on employee wages. The JBE shall only pay for any state or local sales, service, use, or similar taxes imposed on the Services rendered or equipment, parts or software supplied to the JBE pursuant to this Agreement.

**ATTACHMENT 1
BUSINESS RELATED MEAL FORM**

This form must be completed and attached to all Business Meal Requests

Total Cost of the Business-Related Meal(s): \$ _____

Meeting Title: _____

Date of Meeting: _____

Start Time of Meeting: _____ **End Time of Meeting:** _____

Service Rendered (check all that apply):

Breakfast **AM Coffee Refresh** **Lunch** **Reception/Dinner**

Meal Location:

Judicial Council San Francisco **Judicial Council Sacramento**

Other: _____

Purpose for the Business Meal(s) (check all that apply):

Working through meal **Other:** _____

I have reviewed the attached roster of participants and certify that the majority (excluding judicial council staff) will travel 25 or more miles from their headquarters to the meeting in order to participate.

The staff member and staff member's manager have carefully reviewed the items ordered and the attendant pricing and certify that the items ordered are for the benefit of the state, and the pricing for said items is in strict accordance with the attached menu and is reflective of the current contract and amendments thereto.

Requesting Employee

Print Name: _____

Signature: _____ **Date:** _____

Requesting Employee's Manager

or Appointing Power Designee / Office Leadership

Print Name: _____

Signature: _____ **Date:** _____

ATTACHMENT 2
CATERING MENU



PENINSULA CATERING & EVENTS

JUDICIAL COUNCIL MENU 2024



Sales HQ:
2631 Spring Street,
Redwood City, CA 94063

Office Hours:
Mon - Fri
8:00am to 5:00pm

Contact Us
650-368-3137
415-821-7786

info@peninsulacatering.net
www.peninsulacatering.net

FOLLOW US:



2024



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Judicial Council of California Standard Agreement
Master Agreement No. MA-SF2023-01 Amendment 1 with Peninsula Catering and Events



ORDERING GUIDE

Hours/days of operation:

Office hours are 8:00 am to 5:00 pm, Monday-Friday. Cut-off time for standard next day orders is 12:00 pm (including changes, cancellations, or any final amendments). Please note that orders –or changes if we can accommodate them– received after 12:00 pm for next day will incur in a \$45.00 late fee). Deliveries before 7:00 am or after 5:00 pm are available for a fee (equal to \$45.25 per hour before 7:00 am or after 5:00 pm). We recommend all catering be booked 48 hours in advance to ensure your requests are met. Custom ordered items cannot be cancelled once in production or after purchase.

Delivery window:

30 minutes delivery window is required for all standard catering orders; however, deliveries for 50+ guests, or including rentals, staff, bar, or décor will require a wider window. We follow a strict routing system; hence, an exact delivery time cannot be guaranteed due to traffic and other unforeseen conditions. Please be conscious with our drivers, as they have a tight schedule to complete; any distraction will imply a delay in the next delivery. If the driver arrives within the requested window and the location is not ready for set up, we cannot guarantee the driver will be able to wait until the delivery area becomes available.

Delivery fees:

Corporate delivery fees (per occurrence): San Francisco \$85 - San Mateo \$65 - Menlo Park \$55 - Palo Alto \$65 - Redwood City \$55 - Mountain View \$65 - Santa Clara \$85 - San Jose \$85 Oakland/Berkeley \$95- Hayward/Union City \$85.

Bookings for over 50 guests, requiring large, upscale or theme set ups, or requiring rentals or staff incur in an event production fee (equal to 20% of the food and beverage cost, with a base rate of \$12.50 minimum, if 20% is lower).

Rental delivery fee \$145

Substitutions:

We reserve the right to make substitutions when necessary. Prices are subject to change without notice.

Event production fee:

Delivery fee is replaced by an event production fee on any booking for over 50 guests, and/or requiring rentals, staff, themed decor, bar service. An event production fee offsets additional costs not contemplated on pricing a standard food item, such as specialty display equipment and related maintenance, additional labor, third party charges, decorations, etc. (a regular delivery fee only encompasses a delivery within 5-10 miles from our nearest catering kitchen, 1 standard linen, and a standard set up).

Delivery minimum amount:

A minimum of \$350.00 PER DELIVERY between SAN FRANCISCO and SAN JOSE will be required to process any corporate order (during weekdays, business hours). Please contact our representatives to enquire about private events minimum and terms of service. A minimum of \$700.00 PER DELIVERY to EAST BAY AREA.

Items Minimum:

Items minimum: the minimum is 10 orders PER KIND, unless items are marked with a 20 or 50 orders minimum (*some options can be accommodated for 5 guests and up, such as most vegetarian meal packages).

Weekend (corporate) orders:

By appointment only and must meet a minimum of \$1,000.00 in food items per delivery to be processed. Weekend delivery fees are not the same as weekday delivery fees (e.g.: San Francisco weekend delivery starts at \$125.00).

Cancellations:

We manufacture to order. Cancellations on orders are welcome up to 48 hours before the event (before 12:00pm), unless the items requested are already in production, or if the order includes rentals, staff, custom items, cakes and specialty desserts, or items that have already been ordered or purchased. Any order cancelled outside this time frame will be charged in full. Please note that confirmed orders that include staff, rentals, specialty items, and/or bar service must be cancelled no later than five full business days in advance.

Confirmations:

Please review that everything in your order is accurate and email your confirmation to your Account Executive. Unconfirmed orders will not be sent to production. Any custom menu, events that include bar service, rentals or staffing must be confirmed and finalized five (5) full business days prior to the event date.

Payment:

We accept Visa, Master Card, and American Express (*Amex payments incur in a processing fee). Check or Direct Deposit payments must be received within 14 days from invoice date. Otherwise, the full amount due plus an additional late fee will be charged.

Compostable utensils fee:

We proudly carry eco-friendly utensils at \$1.50 per person. These products are odorless, completely non-allergenic and fully compostable.

Rental delivery fees:

Rental delivery fees start at \$145 and require a 2-hour delivery window. Rental fee does not include set up or breakdown or lost/damaged items fees. Rentals are only available in conjunction with catered food.

Lost or damaged items:

Lost or damaged items will be added to your invoice. Customers will be notified of the missing/damaged items and if not returned (within three business days), they will be added to the invoice.

Deposit:

Any order over \$5,000 requires 50% deposit 5 days prior to the delivery date.

Beverage upgrade:

JCCC orders of sandwich, salad or entrée packages can have a "beverage menu upgrade" equal to \$1.95 Beverage upgrade includes a canned scented sparkling water (LaCroix or equivalent), sodas and bottled waters.

Compostable paper products:

Plate, fork, knife, napkin, hot and cold cup \$0.95 per set.

Please also note that our phone system only operates during our office hours. Before and after such hours, we are not able to honor any requests for deliveries, modifications or cancellations left on our voicemail or email aliases, so we only check them during operation hours, and production of food items may already be in progress.

1



BREAKFAST

CONTINENTAL BREAKFAST \$13.61

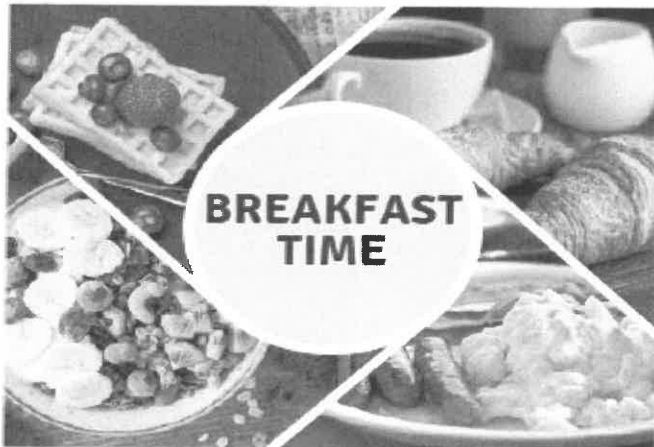
Variety of home-made muffins, artisan pastries & fresh-baked bagels, served with low-fat cream cheese, organic preserve, fresh fruit salad and orange juice. 10 orders minimum.

BOUTIQUE OMELETTE \$17

Your choice of omelette folded in a 2.5 oz butter croissant, served with fresh fruit salad and orange juice.

HOUSE - with chopped bacon, sautéed mushrooms, cello spinach & Swiss cheese

FARMERS MARKET - asparagus, zucchini, sautéed mushrooms, caramelized onions and shredded cheese blend.
 5 Minimum per kind.



CONTINENTAL BRUNCH \$17

2.5 oz curved butter croissants filled with:

- Scrambled eggs & Swiss cheese
- Scrambled eggs & Swiss cheese and black forest ham
- Scrambled eggs & Swiss cheese and bacon.

Accompanied by fresh fruit salad and orange juice
 5 Minimum per kind.

HEART-HEALTHY EGG WHITE FRITTATA \$17.50

Egg white frittata with asparagus, zucchini, bell peppers, parsley, green onions, and sautéed mushrooms. Served with sliced multi-grain bread, fresh fruit salad and orange juice. 10 orders minimum.

BREAKFAST CASSEROLE \$17

Bacon, potatoes, eggs and cheese casserole. Served with fresh fruit salad and orange juice. 10 orders minimum.

LOX & BAGELS PLATTER (A LA CARTE) \$17.5

A dozen bagels, smoked salmon (16 oz), cream cheese, hard-boiled eggs, sliced tomatoes, sliced cucumbers and capers. Serves 12 pp.

THE FARMERS BREAKFAST \$17

Scrambled eggs with cheese on the side accompanied by bacon and chicken apple sausage, Country potatoes (sautéed with onions, bell peppers, garlic, parsley & hint of butter-oil blend), butter croissants and orange juice. 10 orders minimum.

BREAKFAST QUICHE \$17

(3.5" individual quiche, cut in 1/2) your choice of

- **LORREINE:** egg, ham & cheese
- **FLORENTINE:** egg, spinach & cheese

Served with bacon & chicken-apple sausage, fruit salad and orange juice.
 5 Minimum per kind.

QUICHE (A LA CARTE) \$6.00

(1.5" petit size quiche, 2 pieces per order) 10 orders minimum.

BREAKFAST BURRITO (1 pp, cut in half) \$17

- **TRADITIONAL:** Scrambled eggs, Pico de Gallo, salsa, cheese, wrapped in flour tortilla. CHOICES: Bacon - Chicken apple sausage or -Chorizo (Mexican-style pork sausage).
- **VEGETARIAN:** Scrambled eggs, Pico de Gallo, salsa, cheese, wrapped in flour tortilla.

Served with mild tomatillo sauce, fruit salad and orange juice.
 5 Minimum per kind.

BREAKFAST TACOS \$17

- Tray of scrambled eggs and cheese with Bacon and apple sausage bits.
- Soyrito tofu scramble for vegetarians. Vegan cheese - 2

Served with flour tortillas on the side, guacamole, mild tomatillo sauce, pico de gallo, salsa, fruit salad and orange juice.

5 Minimum per kind.

HOME-MADE BELGIAN WAFFLES \$16.24

(1 waffle per person, in choices of chocolate, red velvet or buttermilk) served with chopped berries mélange (2.5 oz pp), whipped cream, butter, warm home-made strawberry marmalade, maple syrup, bacon and chicken apple sausage, fruit salad and orange juice. 10 orders minimum.

BREAKFAST PANCAKES \$16.75

BUTTERMILK PANCAKES - 2 pieces per person, with smoked bacon and chicken apple sausage, butter, syrup, fruit salad and orange juice.
 10 orders minimum.

CREPES *A LA CARTE

- **MUTELLA AND BANANA** (12 pcs) \$130
- **VANILLA AND BERRIES** (12 pcs): Creamy vanilla spread and berries, crepes with syrup \$140
- **SAVORY** (12 pcs) stuffed with spinach, mushrooms, and black forest ham, topped with Monterey jack cheese and Pico de Gallo salsa \$150

MEXICAN RANCHEROS SCRAMBLED \$8.95

(A LA CARTE)

Scrambled eggs mixed in with tomato, bell pepper, queso fresco and cilantro. Salsa Roja on the side. 5 orders minimum.

VEGGIE SCRAMBLED (A LA CARTE) \$8.95

Scrambled eggs mixed in with celery, bell pepper and spinach. Topped with shredded cheese. Salsa roja on the side.
 5 orders minimum.



VEGAN • GLUTEN-FREE

VEGAN-GLUTEN FREE ENGLISH MUFFIN SANDWICH	\$16.75
<ul style="list-style-type: none"> • Vegan/GF English muffin filled with tofu scramble, sliced tomato, and spinach leaves. • Gluten free (not vegan) English muffin filled with egg white scramble, sliced tomato, and spinach leaves. \$20.25 Accompanied by fruit salad and orange juice (For Egg-whites price will increase) 5 orders minimum.	
VEGAN-GLUTEN FREE CHILAQUILE CASSEROLE	\$16.75
(Baked corn tortillas, simmered in Mexican red sauce, topped with crumbled chipotle tofu and vegan cheese. Served with black beans, fruit salad and orange juice. 5 orders minimum)	
VEGAN-GLUTEN FREE PLANTAIN WAFFLES	\$17.00
Served with finely chopped berries for topping, fruit salad, maple syrup and orange juice. 2 Pieces Per Person. 5 orders minimum.	
VEGAN SOYRIZO TOFU SCRAMBLED (WARM)	\$125
1/3 PAN. Yield approximately 8 servings. Served with warm corn tortillas.	
GLUTEN-FREE-PANCAKES	\$16.75
with smoked bacon, butter, syrup, fruit salad and juice. 2 pieces per person, 5 orders minimum.	

A LA CARTE

BREAKFAST PARFAIT	\$9.75	FRESH FRUIT SALAD	\$5.46
Colorful layers of low-fat flavored yogurt, chopped and pureed fruit, topped with gluten-free granola (in compostable cups).		Diced pineapple and melons, garnished with grapes and berries. (10 orders minimum)	
<ul style="list-style-type: none"> • "TROPICAL BLEND" - finely chopped pineapples and mandarin orange segments in mango coulis. OR • "BERRY BLEND" - finely chopped seasonal berries in raspberry coulis 		WHOLE FRUIT	\$2.76
MAKE YOUR OWN PARFAIT	\$8.85	crunchy apple, orange, banana or seasonal ea.	
32 Fl oz flavored Greek yogurt, 20 oz chopped fruits, 10 oz low-fat granola (yields 8)		BERRIES SALAD	\$8.95
VEGAN-GLUTEN-FREE PARFAIT	\$8.60	4.5 oz portion (10 orders minimum)	
Layers of soy yogurt with finely chopped seasonal berries in raspberry coulis, topped with chopped walnuts. Ea.		FRESH FRUIT PLATTER	\$6.23
SOY YOGURT	\$4.95	Sliced pineapple and melons, garnished with grapes and berries. (5 oz 10 orders minimum)	
PROBIOTIC YOGURT	\$3.92	COFFEE CAKE	\$45
GRANOLA BAR	\$4.50	Whole, pre-sliced; apple berry, red velvet, carrot or seasonal (Serves 10)	
EGGS-HARD BOILED	\$13.23	BAGELS (DOZEN)	\$38.52
(Half dozen cut in 1/2)		(dozen), served with 8 oz cream cheese and 5 oz organic marmalade.	
		VEGAN-GF MUFFINS	\$40
		(dozen)	
		MINI PASTRIES	\$27
		Mini muffins, croissants or danishes 12 pieces	
		PASTRIES	\$3.95
		muffins, pastries or danishes (1 pc)	

BEVERAGES

SOY MILK	\$16	JUICE PITCHER	\$23.30
32 Fl oz approx.		60 fl oz, yields 10-6 oz servings. CHOICE: organic apple or orange juice.	
ALMOND MILK	\$16	ORGANIC LEMONADE PITCHER	\$26.30
32 Fl oz approx.		60 fl oz yields 10-6 oz servings. In choices of Santa Cruz organic lemonade, limeade, or strawberry lemonade.	
HOT CHOCOLATE	\$40	TAZO TEA SERVICE	
Chirardelli chocolate (3 Lt airpot), mini marshmallows (5 oz), whipped cream (can) and cinnamon powder yields 10-6 oz servings.		[1 airpot of hot water yields 10/10 oz cups] \$23.30 Tea Cambro (5 gallons, yields 64/10 oz cups) 120.00	
COFFEE		Served with a dozen Tazo tea bags, and assorted sugar packets.	
By stainless steel insulated airpot, yields 10/10 oz cups \$29.53			
By the Cambro (5 gallons, yields 64/10 oz cups) \$186.44			
Coffee service includes sustainable source reduced fat milk, half and half, and assorted sugar packets.			





peninsula
catering & events

SANDWICHES

SANDWICH PLATTER

\$17.07

with tomato, lettuce & dijonaise (*except for roasted vegetables sandwiches). On assorted home-made, sliced breads and rolls. Served with choice of salad and house dessert.

- FRESH CHICKEN BREAST (& cheddar)
- OVEN-ROASTED TURKEY (& cheddar)
- PASTRAMI (& Swiss)
- BLACK FOREST HAM (& Swiss)
- ROAST BEEF (& Swiss)
- ROASTED VEGETABLES (*roasted red peppers and zucchini, avocado, lettuce chiffonade, carrots, tomatoes, with hummus and provolone cheese)



SIGNATURE SANDWICHES

\$17.66

(On artisan focaccia breads and rolls. Served with choice of salad and house dessert.

- **TEX MEX TURKEY** (with pepper jack cheese, roasted red peppers, lettuce, tomato, guacamole)
- **AMERICAN HERO** (roast beef with sweet yellow peppers, red onions, romaine lettuce & basil mayonnaise)
- **ROASTED PORTABELLA MUSHROOM** (with gorgonzola cheese, basil & olive spread)
- **SIGNATURE CHICKEN** (marinated grilled chicken with chipotle mayo, spring greens, Havarti cheese, tomato & avocado)
- **GRILLED ACHIOTE CHICKEN** (with caramelized onions, pepper jack and guacamole)
- **GRILLED PRIMAVERA** (grilled shaved vegetables on French baguette, with provolone cheese, lettuce, tomato & balsamic aioli)

BOX LUNCH

\$17.66

with tomato, lettuce & dijonaise (*except for roasted vegetables sandwich). Served with fruit salad and house dessert.

- FRESH CHICKEN BREAST (& cheddar)
- OVEN-ROASTED TURKEY (& cheddar)
- PASTRAMI (& Swiss)
- BLACK FOREST HAM (& Swiss)
- ROAST BEEF (& Swiss)
- ROASTED VEGETABLES (*roasted red peppers and zucchini, avocado, lettuce chiffonade, carrots, tomatoes, with hummus and provolone cheese)

DELI STYLE BUFFET

\$16.59

Make your Own Sandwich with an assortment of deli meats (roast beef, oven roasted turkey, sliced chicken breast, pastrami, black forest ham, tuna salad, grilled vegetables), breadbasket, sliced cheese tray, tomato, lettuce, red onions (upon request), mayo, mustard and pickle chips. Served with choice of salad and house dessert.

GOURMET SANDWICHES

\$17.99

Served with choice of salad and house dessert.

- **CALIFORNIA BLT** (triple-decker with turkey, bacon, cheddar, Swiss & guacamole on sliced sourdough, cut into easy-to-eat triangles)
- **VEGAN SUPREME -GLUTEN-FREE** (curried tofu and vegetables salad with hummus, lettuce, tomatoes and cucumbers on sliced Vegan-gluten-free bread)
- **ALBACORE TUNA SALAD** (Albacore tuna salad with avocado, tomato, and lettuce chiffonade on whole grain)
- **NEW YORKER** (three-layered sandwich with pastrami, Swiss, thinly sliced pickles & Russian dressing on rye bread)
- **ROASTED CHICKEN FOCACCIA** (with ricotta cheese, zucchini, spinach, tomato & lemon zest)
- **CHICKEN SALTIMBOCCA** (herbed grilled chicken with prosciutto, mozzarella, olive remoulade and balsamic aioli on organic ciabatta square bread)
- **TIJUANA STEAK** (with "ajita style" onions and bell peppers, pepper jack, guacamole, tomato, and chipotle mayonnaise)

PITA SANDWICHES

\$18.14

Pita bread roll up with lettuce, tomato, cucumbers, sliced red onions, and your choice of filling (thinly sliced grilled chicken, thinly sliced steak, tuna-corn salad or falafel). Served with side of tzatziki (minted yogurt dipping sauce). Served with choice of salad and house dessert.



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WRAPS, PITA SANDWICHES AND PANINIS

GRILLED PANINI

\$18.73

Focaccia and organic ciabatta grilled sandwiches served with choice of salad and house dessert.

SICILIAN CHICKEN (thinly sliced grilled chicken, chopped black olives, salami pepperoni, tomatoes, fresh basil, fresh mozzarella and balsamic aioli).

TURKEY CLUB (oven-roasted turkey, with avocado aioli, tomatoes, roasted red peppers, Havarti cheese and bacon).

CHICKEN PESTO (roasted red peppers, provolone, grilled onions and mushrooms).

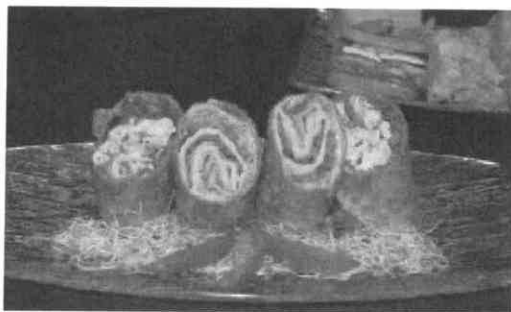
ROASTED PORTABELLA MUSHROOMS (with provolone, spinach, roasted red peppers and tofu slices).

NUEVA HAVANA (with grilled ham, thinly sliced grilled chicken, melted Mexican cheese, pickles, chipotle mayonnaise)

REUBEN (thinly sliced corned beef, Thousand Island, Swiss cheese, sauerkraut)

PHILLY CHEESE STEAK (with grilled onions and bell peppers with melted jack cheese).

MEDITERRANEAN GARDEN (artichoke hearts, grilled zucchini, olives, mushrooms, roasted red peppers, tomatoes, fresh mozzarella and balsamic aioli).



NOUVEAU SPRING WRAPS (GF)

\$17.66

Served with cilantro dipping sauce, choice of salad, and fruit salad.

VIETNAMESE STEAK (with crisp carrot and cucumber matchsticks, vermicelli, lettuce leaves, thinly sliced mango, daikon radish, scallions, mint, basil and cilantro);

VIETNAMESE SHRIMP (halved shrimp -3 pcs pp, crisp carrot and cucumber matchsticks, vermicelli, lettuce leaves, thinly sliced mango, daikon radish, scallions, mint, basil and cilantro);

THAI CHICKEN (with crisp carrot and cucumber matchsticks, vermicelli, lettuce leaves, thinly sliced mango, daikon radish, scallions, mint, basil and cilantro);

GRILLED VEGAN PORTABELLA (with crisp carrot and cucumber matchsticks, vermicelli, lettuce leaves, thinly sliced mango, daikon radish, scallions, mint, basil and cilantro)



WRAPS

\$17.92

(8 oz pp, sliced) wraps in assorted tortillas (flour, spinach, wheat or sun-dried tomato). Served with choice of salad, and house dessert.

TURKEY BLT (oven-roasted turkey, provolone cheese, bacon, mixed greens, onions, tomatoes & dijonaise)

SPICY TUNA (low-fat mayonnaise, sriracha sauce, scallions, avocado, carrot matchsticks, lettuce & rice)

BEEF STIR-FRY WRAP (stir-fried veggies, sirloin steak strips, and rice in flour tortilla)

THAI CHICKEN (stir-fried veggies and chicken breast strips in sweet chili sauce, Thai basil and rice in flour tortilla)

TEX MEX CHICKEN WRAP (black beans, grilled chicken strips, grilled corn, tomatoes, green chilies, rice, avocado, shredded lettuce & cheese)

CHICKEN AVOCADO (marinated grilled chicken breast with bell peppers, lettuce, red onions, balsamic vinegar & avocado mayonnaise)

HEARTY GARDEN (quinoa & sautéed eggplant, roasted peppers, lettuce, chiffonade, Portabella mushrooms, carrots, zucchini & avocado)

5



peninsula catering & events **SOUPS AND SALADS**

All salads are served with fruit salad and house dessert.

GREEK SALAD (GF)

Chopped Romaine lettuce, Kalamata olives, pepperoncini tomato, feta cheese, cucumbers, grilled eggplant, and red onions. Citrus dressing.

Vegetarian/OF	\$18.50	Chicken	\$24.95
Steak	\$18.50		

PIER 39 SALAD (GF)

Cucumber, avocado, iceberg lettuce, tomatoes, hard-boiled eggs, Thousand Island dressing.

Vegetarian/OF	\$15.50	Salmon	\$19.95
Crab	\$21.75		

ASIAN CABBAGE SALAD

Cabbage mélange (includes Chinese cabbage), celery, cucumber, sugar snap peas, bell pepper, red onions, crispy vermicelli noodles, toasted sesame seeds, slivered almonds on the side. Sesame soy dressing (contains gluten)

Vegetarian	\$18.50	Chicken	\$24.95
Steak	\$28.50		

SOUTHWESTERN MULTI-BEAN (GF)

Corn kernels, toasted pepita seeds, fresh cilantro, beans mélange (black, pinto, kidney), red onions, angel hair shredded red and green cabbage, cilantro vinaigrette.

Vegetarian/OF	\$15.50	Chicken	\$16.95
Steak	\$18.50		

BISTRO QUINOA

Organic quinoa (a superfood!), roasted squash "croutons", crispy diced pancetta, Napa cabbage, cambozola cheese. Roasted shallot balsamic vinaigrette. *Item available as boxed salad only in quantities of 5 or more if combined.

Vegetarian	\$15.50	Chicken	\$16.95
Steak	\$18.50		

FARRO SALAD (SUPERFOOD)

Farro, cucumber, roasted beets, roasted carrots, seasonal kale, cranberries, walnuts (on the side) and mandarin orange segments drizzled with white balsamic vinaigrette. **Item available as boxed salad only in quantities of 5 or more if combined.

Vegetarian	\$15.50	Chicken	\$16.95
Steak	\$18.50		

ADD ONS:

DINNER ROLLS \$1.50

Wheat and wheat dinner rolls, served with butter (10 pc)

BREAD BASKET \$30

assortment of flatbreads, dinner rolls, focaccia, breadsticks and butter (15 pcs)

MOZZARELLA GARLIC BREAD \$35

toasted bread covered in garlic paprika butter and mozzarella, topped with parsley, chopped tomatoes (10 - 3 oz servings)

NAAN BREAD BASKET \$30

Oven-baked flatbread brushed with garlic butter and herbs (10 pc)

PASTA JARDINIÈRE (GF)

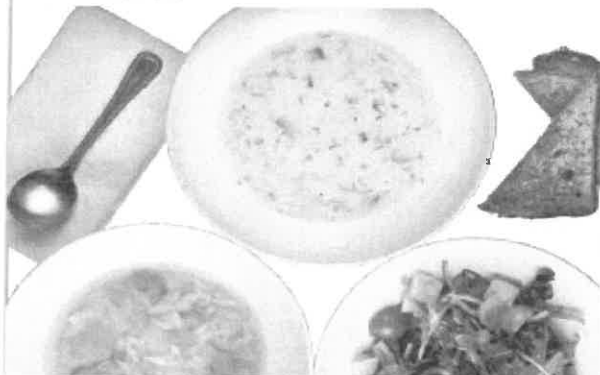
Gluten-free pasta, pesto, grilled and raw vegetables (cherry tomatoes, artichoke hearts, zucchini, cucumber, black olives, bell peppers and pine nuts), chopped fresh mozzarella, light Italian dressing. **Item available as boxed salad only in quantities of 5 or more if combined.

Vegetarian/OF	\$16.00	Chicken	\$17.75
Steak	\$18.50		

NIÇOISE (TRAY, GF)

Trimmed green beans, small new potatoes, sliced red onions (onions only upon request), pitted Niçoise olives, cherry tomatoes, quartered hard-boiled eggs, Balsamic vinaigrette. **Item available as a buffet option only (not to be boxed)

Vegetarian/OF	\$15.50	Salmon	\$19.75
Tuna	\$19.75		



SOUPS -yields 10-12 servings

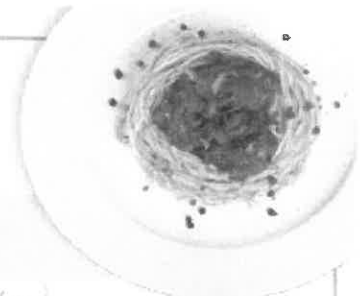
- VEGAN-GLUTEN-FREE MINISTRONE \$140
- CHICKEN TORTILLA SOUP \$150
- CHICKEN NOODLES SOUP \$150
- SEASONAL VEGETABLE CHOWDER \$140
- TURKEY CHILI \$150
- CLAM CHOWDER \$160
- TOMATO SOUP \$140

-Add a full Grilled Cheese Sandwich (Swiss cheddar or provolone) for +\$7.95 per person.



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ENTREES



ITALIAN

PASTA BAR

\$19.95

Minimum of 15 people, 5 minimum per choice

PASTA BAR INCLUDES: PARMESAN CHEESE & CHILI FLAKES
 CHOICE OF PASTA: -PENNE PASTA -SPAGHETTI -FETUCCINI
 SAUCES: -MARINARA SAUCE -ALFREDO SAUCE -CREAMY PESTO SAUCE
 PROTEIN: -BEEF MEATBALLS -SLICED CHICKEN BREAST -GRILLED
 VEGETABLES or EGGPLANT MEATBALLS (Total of (4) 1-ounce meatballs pp)
 SALAD, CAESAR SALAD DESSERT: COOKIES & BROWNIES

MARSALA (Gluten free)

With button mushrooms and peas in Marsala (Italian wine) sauce. Served with your choice of side dish, salad, and house dessert.

TOFU \$16.95 CHICKEN BREAST FILET \$19.95 TOP SIRLOIN OF BEEF \$21.00

LASAGNA

Layers of sautéed ground meat, ricotta, cheese blend and Parmesan cheeses, spinach, marinara sauce, and lasagna noodles, topped with mozzarella cheese. Served with your choice of salad and house dessert. *Item does not include side dish.

SPINACH LASAGNA \$18 CHICKEN LASAGNA \$18.95 BEEF LASAGNA \$19.95

(increments of 6 only)

GRILLED CHICKEN FARFALLE

\$18.95

in sun-dried tomato cream sauce (grilled chicken on the side) *item does not include side dish. Served with your choice of side dish, salad, and house dessert.

PARMIGIANA

Bread-crusting filets of meat topped with cheese, tomato, and basil. Served with your choice of side dish, salad, and house dessert.

EGGPLANT \$16.95 CHICKEN BREAST FILET \$19.95 TOP SIRLOIN OF BEEF \$21.00

SCALOPPINI

Seared thin-sliced cutlets of meat (dredged in flour) in dry vermouth-lemon sauce, topped with a Mediterranean sauté (finely chopped artichokes, fresh tomatoes, spinach, capers, lemon juice and mushrooms). Served with your choice of side dish, salad, and house dessert.

TOFU \$16.95 CHICKEN BREAST FILET \$19.95 TOP SIRLOIN OF BEEF \$21.00

TUSCANY CHICKEN

\$19.95

Chicken breast roulade stuffed with fontina cheese, roasted red peppers and sage in lightly creamy roasted tomato sauce. Served with your choice of side dish, salad, and house dessert.

SIGNATURE BAKED CHEESE MANICOTTI

\$18.95

Thick pasta tubes (2pp) filled with a mixture of cheeses, topped with meat or vegetarian ragout. Served with your choice of side, salad, and house dessert. *Item does not include side dish.

ASIAN

ASIAN STIR-FRY (Gluten free)

Strips of your choice, marinated in tamar soy sauce (gluten-free), orange juice, rice vinegar, honey, ginger, chili flakes and sesame oil, wok-stir-fried with veggies (broccoli, bell peppers, carrots, zucchini, cocktail corn, scallions, onions) and fresh cilantro garnish. Served with your choice of side dish, salad, and house dessert.

TOFU & VEGGIES \$16.95 CHICKEN BREAST \$19.95 TOP SIRLOIN OF BEEF \$21.00
 SHRIMP \$21.95

TERIYAKI

Broiled meat in sweet soy sauce, topped with grilled pineapple chunks. Served with your choice of side dish, salad, and house dessert.

PORTABELLA MUSHROOM \$18 CHICKEN BONELESS SKINLESS THIGHS \$19.95
 TOP SIRLOIN OF BEEF \$21.00

PAD THAI (Gluten free)

Stir-fried rice noodles with choice of entrée, scrambled eggs, Thai sauce blend (vinegar, fish and tamarind sauce), red chili peppers, bean sprouts, garlic, chives, chili powder, crushed peanuts, coriander, lime (garnished with chopped cilantro). Served with your choice of salad, and house dessert. *Item does not include side dish.

TOFU & VEGGIES \$16.95 CHICKEN \$19.95 SHRIMP \$22.95

CHEF'S DRUNKEN NOODLES

\$18.95

Made with rice noodles, soy sauce, fish sauce, chili padi, garlic, basil, green onions, Thai basil leaves and sliced chicken. Served with your choice of salad, and house dessert. *Item does not include side dish.

CHINESE ORANGE CHICKEN

\$18.95

Crispy fried in a sweet orange sauce made with orange juice, vinegar, garlic, sugar, soy sauce, ginger, red chili flakes, and orange zest. Served with your choice of side, salad, and house dessert.

MEDITERRANEAN

GYRO BAR

\$18.95

Choice of meat: beef, chicken, or eggplant, pita bread, sautéed red onions and sliced tomatoes, cucumber and Tzatziki sauce. Served with Greek Salad and house dessert. *Item does not include side dish.

HERBED KEBABS (Gluten free)

Char-broiled chunks of your choice of entrée with bell peppers, onions, mushrooms and zucchini in Chardonnay basil sauce (has dairy, thickened with arrowroot= GF). Served with your choice of side, salad, and house dessert.

TOFU & VEGGIES \$16.95 CHICKEN BREAST \$19.95 TOP SIRLOIN OF BEEF \$21.00





ENTREES

BBQ MENU

AMERICAN BBQ

Your choice of entree cooked in our signature 'aprikose' BBQ sauce, accompanied by corn on the cob on the side. Served with your choice of side dish, salad, and house dessert.

TOFU AND VEGGIE KEBABS	\$16.95	QTR LEG CHICKEN	\$19.95
BONELESS SHORT RIBS OF BEEF OR PORK	\$25.05		

HULI-HULI BBQ *(Gluten free)*

Hawaiian style BBQ sauce, made with pure Hawaiian brown sugar cane along with soy sauce, honey, sesame oil, fresh ginger and more. Corn on the cob on the side. Served with your choice of side dish, salad, and house dessert.

TOFU AND VEGGIE KEBABS	\$16.95	CHICKEN THIGHS	\$19.95
BONELESS SHORT RIBS OF BEEF OR PORK	\$25.05	SALMON	\$24.95

HAMBURGERS

Angus burger patty –or 4 oz filet (for CHX or SLM), accompanied by lettuce, tomato, onions, cheese, pickles, buns, ketchup, mayo, mustard. Served with salad and dessert. *Item does not include side dish.

VEGGIE PATTY	\$16.95	CHICKEN FILET	\$16.95	ANGUS GROUND BEEF	\$16.95
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HOT DOGS

2 standard hot dogs per person, served with chopped tomatoes, jalapenos, chopped onions, relish, ketchup, mayonnaise, and mustard. Served with salad and dessert. *Item does not include side dish.

VEGETARIAN	\$15.95	CHICKEN	\$15.95	BEEF	\$16.95
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CHEF SPECIALTIES

SIGNATURE CHICKEN

\$19.95

Chicken breast roulade stuffed with mushrooms, spinach, and sun-dried tomatoes, topped with mushroom sauce. Served with your choice of side dish, salad, and house dessert.

SLOW-ROASTED CHICKEN *(Gluten free)*

\$18.95

(GF) in our house citrus-herb marinade, accompanied by gravy. Served with your choice of side dish, salad, and house dessert.

CHICKEN MARGHERITA

\$19.95

Chicken breast roulade stuffed with mozzarella cheese, Roma tomatoes, and garlic in light white wine sauce. Served with your choice of side dish, salad, and house dessert.

CHICKEN WITH ASPARAGUS

\$19.95

Chicken breast roulade stuffed with asparagus in hollandaise sauce. Served with your choice of side dish, salad, and house dessert.

PANKO CORDON BLEU

\$19.95

Breaded chicken breast roulade stuffed with ham and Swiss cheese in light roasted red pepper sauce. Served with your choice of side dish, salad, and house dessert.

(TIKKA) MASALA *(Gluten free)*

Your choice of entrée marinated in garlic-ginger paste, then cooked in a tomato cream sauce (contains powdered garbanzo). Served with your choice of side dish, salad, and house dessert.

TOFU & VEGGIES	\$16.95	CHICKEN THIGHS	\$19.95	TOP SIRLOIN OF BEEF	\$24.00
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TANDOORI *(Gluten free)*

Indian style char-broiled choice marinated with yogurt, amchoor, ginger, and aromatic spices. Served with your choice of side dish, salad, and house dessert.

VEGETARIAN	\$16.95	CHICKEN	\$19.95
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ANGUS PRIME RIB OF BEEF *(Gluten free)*

\$45.00

(GF) *this item is sold in increments of 10, for hosted stations only. 8-10 oz pp -with Au Jus and fresh horseradish. Served with your choice of side dish, salad, and house dessert.

GRILLED ANGUS TRI-TIP

\$25.95

Thinly sliced grilled angus tri-tip (6 oz) marinated in rosemary-garlic, drizzled in pancetta-shalot demi glaze. Served with your choice of side dish, salad, and house dessert.

MARINATED FLANK STEAK ROULADE

\$25.95

(Gluten free)
Elegant roll with mushrooms, spinach & roasted red pepper stuffing in cabernet-tarragon sauce. Served with your choice of side dish, salad, and house dessert.

BOURGUIGNON *(Gluten free)*

French style braised vegetables, herbs and your choice of entree cooked in wine and veggie broth reduction (*arrowroot used to keep it gluten-free). Served with your choice of side dish, salad, and house dessert.

VEGETARIAN	\$16.95	CHICKEN	\$19.95	BONELESS SHORT RIBS OF BEEF	\$25.05
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MOROCCAN SWEET AND SPICY SHRIMP

\$22.95

seasoned with homemade Moroccan seasoning and pan fried until crispy. Accompanied with Louie sauce. Served with your choice of side dish, salad, and house dessert.

BEEF BULGOGI *(Gluten free)*

\$22.50

thinly sliced beef marinated in a mix of soy sauce, sugar or honey, sesame oil, garlic, onion, and pear puree. Served with your choice of side dish, salad, and house dessert.

SKILLET BOURBON STEAK *(Gluten free)*

\$25.95

pan seared juicy tri tip with a Dijon mustard rub and an incredible creamy bourbon sauce. Served with your choice of side dish, salad, and house dessert.



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ENTREES

LATIN

BRAISED SHORT RIB TACOS

\$26.95

(5 oz meat pp equivalent to 2 tacos) Served with tomatillo sour cream, avocado salsa, chopped cilantro, chopped onions, crumbled queso fresco, corn tortillas, rice, Latin salad with cilantro vinaigrette and churros dipped in chocolate.

SOFT TACO BAR

\$18.73

(5 oz meat pp, equivalent to 2 tacos) Served with Mexican rice, black beans, corn and flour tortillas, tortilla chips and condiments (guacamole, salsa, red spicy sauce, and mild green sauce, chopped onion, chopped cilantro, and shredded cheese blend), Latin salad with cilantro vinaigrette, and chocolate dipped churros. *Sour cream upon request.

CHOICES: ROASTED VEGGIES - CHICKEN - STEAK - AL PASTOR (PORK IN ZESTY SAUCE)
 SHRIMP \$22.95

SUMMERY FISH TACOS

\$23.75

(2 tacos per person) Battered Basa fish served with tomato-mango salsa (with cucumber, green onion, minced jalapeño chili, mango lime juice), chipotle sour cream, cabbage slaw, chopped cilantro, and warm corn or flour tortillas. Served with Mexican rice, whole black beans, Latin salad with cilantro vinaigrette, and chocolate dipped churros.

FAJITAS BAR

\$21.35

Grilled bell peppers, onions, and choice of entree (cut in strips) with our signature fajita seasoning. Served with warm tortillas, Mexican rice, black beans, shredded lettuce, sour cream, tortilla chips, salsa, guacamole, house dessert or chocolate dipped churros. *Does not include side salad, only shredded lettuce.

CHOICES: ROASTED VEGGIES - CHICKEN - STEAK - AL PASTOR (PORK IN ZESTY SAUCE)
 SHRIMP \$22.95

TOSTADA SALAD BAR

\$21.35

Our home-made crispy tortilla basket with condiment bar including primavera rice, whole black beans, shredded lettuce, diced tomatoes, tortilla chips, Cheddar cheese, salsa, sour cream & guacamole. Fruit salad, and house dessert or chocolate dipped churros.

CHOICES: ROASTED VEGGIES - CHICKEN - STEAK - AL PASTOR (PORK IN ZESTY SAUCE)
 SHRIMP \$22.95

ENCHILADAS

\$19.60

(2 enchiladas per order) corn tortillas filled with shredded choice of entrée and cheese, smothered in red sauce. Served with rice, beans, guacamole, sour cream, tortilla chips, Latin salad with cilantro vinaigrette, house dessert or chocolate dipped churros.

CHOICES: ROASTED VEGGIES - CHICKEN - STEAK - AL PASTOR (PORK IN ZESTY SAUCE)
 SHRIMP \$22.95

BURRITOS

\$19.80

Colorful folded flour tortilla filled with rice, refried beans, shredded cheese blend and choice of meat. Served with tortilla chips, guacamole, sour cream, salsa, red hot sauce, mild green sauce, Latin salad with cilantro vinaigrette, and chocolate dipped churros.

CHOICES: ROASTED VEGGIES - CHICKEN - STEAK - AL PASTOR (PORK IN ZESTY SAUCE)
 SHRIMP \$22.50

PERUVIAN SALTADO *(Gluten free)*

Marinated choice of entree stir-fried with aji Amarillo powder, French fries, sliced red onions, spices, and tomatoes (garnished with chopped cilantro). Served with your choice of side dish, salad, and house dessert.

CHOICES:
 PORTABELLA MUSHROOM \$16.95 CHICKEN \$19.95 TOP SIRLOIN OF BEEF \$21.00

ADD-ONS

50 OZ MOLCAJETE :

Pico de Gallo Salsa \$42.50

Tomatillo Sauce \$32.50

Guacamole \$59.95

50 oz Serves 25 pp, 2 oz per person.

THREE-COLORED CHIPS (GF)

served with guacamole (20 oz bowl) and Pico de Gallo salsa (20 oz bowl). Serves 10 pp, \$55

NACHO CHEESE

SMALL ROUND PAN TORTILLA CHIPS & JALAPENOS
 6 LBS \$99.50. Serves 20 pp





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ENTREES

VEGAN • GLUTEN FREE • VEGETARIAN

STUFFED PORTABELLA CUPS

\$18.95

Stuffed with our zucchini-spinach-artichoke dip (with grated mozzarella cheese, sour cream, light mayonnaise, finely chopped onions & bell peppers, garlic, lemon juice, seasonings). Served with your choice of side dish, salad, and house dessert.

ROASTED PORTABELLA MUSHROOM

\$18.95

(Vegan-GF) 6oz, marinated in chimichurri sauce. Served with vermicelli (angel hair rice pasta), green salad (with vegan, gluten-free dressing), and fruit salad.

TOFU AND VEGGIE KEBABS

\$18.95

(Vegan-GF) 2 pcs pp with seasonal vegetables and chunks of firm tofu. Served with tomato & olive relish, steamed rice, green salad (with vegan, gluten-free dressing), and fruit salad.

GLUTEN-FREE PASTA PROVENCAL

\$18.95

(Vegan-GF) in a fragrant tomato & fresh herb sauce and vegetable medley. Served with green salad (vegan-gluten-free dressing), and fruit salad as dessert.

BUTTERNUT SQUASH RAVIOLI

\$18.95

(VEGAN) (8 pcs pp) with fresh marinated tomato chunks sauce, fresh garlic, sage & olive oil *item contains gluten*. Served with green salad (vegan, gluten-free dressing), and fruit salad.

AUBERGINE MEATBALLS

\$18.95

vegetarian-style meatballs (eggplant, soy meat, parmesan cheese, flour, olive oil, rice starch, seasonings, soybean oil) in marinara sauce.

STUFFED TOMATOES

\$18.95

(Vegan-GF) 2 pcs pp baked tomatoes stuffed with veggies & finely chopped tofu. Healthy and delicious! Served with fluffy quinoa pilaf, green salad (vegan-gluten-free dressing), and fruit salad as dessert.

THAI VERMICELLI "CHOW-MEIN"

\$18.95

(Vegan, GF) stir-fried veggies, Thai basil, and rice vermicelli noodle. Served with green salad (vegan-gluten-free dressing), and fruit salad as dessert.

RATATOUILLE:

\$18.95

(Gluten free) vegetable broil ratatouille is a French classic, sumptuous medley of vegetables cooked in a tomato & herb sauce, topped with sliced golden potatoes and cheese.

FISH

LEMON BUTTER TILAPIA *(Gluten free)*

(6 oz filet) in a lemon butter sauce (with garlic, lemon, parsley, salt & pepper). Served with your choice of side dish, salad, and house dessert.

\$21.35

OVEN-ROASTED SALMON *(Gluten free)*

(6 oz filet) with mustard-dill glaze. Served with your choice of side dish, salad, and house dessert.

\$24.95



MOROCCAN SPICED SALMON *(Gluten free)*

(6 oz filet) seasoned with homemade Moroccan seasoning and seared. Accompanied with a lemon yogurt sauce, your choice of side dish, salad, and house dessert.

\$24.95

GRILLED U.S. FARMED SALMON *(Gluten free)*

(6 oz filet) topped with zesty chili-mango sauce. Served with your choice of side dish, salad, and house dessert.

\$24.95





SIDES

STEAMED RICE (Vegan- Gluten free)
 (4oz pp) steamed jasmine rice -long grain (unseasoned) \$4.50

WILD PILAF RICE (Vegan- Gluten free)
 (4oz pp) sautéed onion, bell peppers celery, white and wild rice simmered in savory vegetable broth \$4.50

FRIED RICE (Gluten free)
 (4oz pp) stir fried long white grain rice with egg, carrots, green onions, peas, chopped onions and soy sauce
 ADD \$2.95 PP or (A LA CARTE) veg. \$7.50 with chicken \$9.50

BROWN GARDEN RICE (Vegan- Gluten free)
 (4oz pp) brown rice studded with diced vegetables (carrots, bell pepper, zucchini, peas, corn, scallions) \$4.50

CILANTRO RICE (Gluten free)
 (4oz pp) long grain rice, cooked with zesty cilantro-lime cream \$4.50

MEXICAN RICE (Vegan- Gluten free)
 (4oz pp) rice sautéed with cumin and onions, then simmered with tomato sauce and vegetable broth \$4.50

FAUX RICE (Vegan- Gluten free)
 seasoned chopped (boiled) cauliflower \$4.95

PRIMAVERA RICE (Vegan- Gluten free)
 rice mixed with green and red peppers, onions and corn \$4.95

CHOW MEIN:
 Stir fried noodles, soy sauce, garlic, sliced onions and carrots.
 ADD \$2.95 PP or (A LA CARTE) veg. \$7.50 with chicken \$9.50

LINGUINI PASTA (Vegan)
 Tossed in zesty marinara sauce or "al vino" \$5.95

VERMICELLI PASTA (Vegan- Gluten free)
 Thin rice pasta \$5.95

MACARONI & CHEESE
 with creamy béchamel and sharp cheddar cheese.
 ADD \$2.95 PP or (A LA CARTE) \$5.95

GRAINS -BULGUR PILAF (Vegan)
 With finely diced onion, celery, bell pepper, vegetable stock \$5.95

GRAINS - TOMATO QUINOA (Vegan- Gluten free)
 Organic quinoa, onions, grated carrots, tomato, and baby spinach cooked in vegetarian bouillon (1 cup)
 ADD \$2.95 PP or (A LA CARTE) \$6.5

BAKED BEANS (Vegan-Gluten Free) \$5.95



STEAMED VEGETABLES (Vegan- Gluten free)
 steamed seasonal vegetables (seasoned with salt and pepper) \$4.95

SAUTEED VEGETABLES (Vegan- Gluten free)
 sautéed seasonal veggies in white wine, garlic, EVOO & seasonings \$4.95

ROASTED VEGETABLES (Vegan- Gluten free)
 seasoned roasted zucchini and root vegetables \$4.95

STEAMED BROCCOLI (Vegan- Gluten free)
 Steamed broccoli (seasoned with salt and pepper) \$4.95

MARINATED ASPARAGUS (Vegan- Gluten free)
 Crilled, seasoned with sea salt and pepper (4 oz) MARKET PRICE

SQUASH MELANGE (Vegan- Gluten free)
 Seasoned roasted zucchini and yellow squash \$5.50

HONEY-GLAZED CARROTS (Vegan- Gluten free)
 Baby carrots with a honey, oil, whole grain mustard glaze. (3 oz) \$5.00

SPICY ROASTED CARROTS
 Roasted carrots marinated in olive oil, red chili flake salt and pepper. \$5.50

MASHED POTATOES (Gluten free)
 hand mashed, with garlic, white pepper salt and cream. \$5.50

ROASTED POTATOES (Vegan- Gluten free)
 with garlic rosemary and extra virgin olive oil \$5.50

SCALLOPED POTATOES (Vegetarian)
 Layers of thinly sliced potatoes, baked with parmesan cheese and béchamel sauce (6 oz) - sold in increments of 6 only. \$8.00

POTATOES WEDGES (Vegetarian- Gluten free)
 Paprika rubbed potato wedges (4 oz portion) \$3.50

ROASTED CAJUN POTATOES (Vegan- Gluten free)
 buttery crispy potatoes with Cajun seasoning \$5.50

MASHED SWEET POTATOES (Gluten free)
 Mashed sweet potatoes with butter, maple syrup, milk and spices \$5.50



HOUSE DESSERT:

- COONIE: \$3.25
chocolate chip, oatmeal raisin, peanut butter or health crunch
- BROWNIE: \$4.50
chocolate chip, blonde, rocky road or cheesecake brownie
- CHURRO DIPPED IN CHOCOLATE: \$4.50
one 1/2 churro dipped in white or milk chocolate



HOUSE SALADS:

- CLASSIC CAESAR \$6.25**
romaine lettuce, croutons, shaved parmesan, Caesar dressing
- GREEK SALAD \$6.25**
romaine lettuce, crumbled feta cheese, tomatoes, red onions, cucumbers, grilled eggplant, pepperonnis, and kalamata olives. Greek dressing
- MIXED GREENS (Vegan- Gluten free) \$6.25**
spring mix, carrots, cucumber, tomatoes, and radish. House dressing

- HERBED POTATO SALAD \$6.25**
4oz) boiled potatoes, parsley, bell pepper, red onions and celery tossed in light dijonaise (hard boiled egg and kalamata olives used for garnish)
- COLESLAW (Vegan- Gluten free) \$5.95**
Cabbage, medley, carrots, pepperonnis, green onions, parsley, salt and pepper and rice vinegar
- PASTA SALAD (Vegetarian) \$5.95**
- FRUIT SALAD (vega - Gluten free) \$5.75**





peninsula
catering & events

**SPECIALTY
DESSERT**

Menu



FLOURLESS PETIT FOURS CAKE SQUARES \$45.50
 Chocolate almond cake base, chocolate ganache, garnished with a chocolate shard.
 (* GLUTEN-FREE ITEM, 24 pcs)

PETIT FRENCH MACAROONS \$6.00
 (* GLUTEN-FREE ITEM, 2 pcs)



DARK CHOCOLATE STRAWBERRIES \$6.00
 (* VEGAN - GLUTEN-FREE ITEM, 2 pcs)

MINI TART 2.5" VEGAN-GF \$7.50
 Blueberry crumb
 Apple crumb
 Fresh fruit
 (* VEGAN - GLUTEN-FREE ITEM, 1 pc 10 minimum)

MINI-PANNA COTTA \$5.50
 -Passion Fruit
 -Pineapple coconut
 (* VEGAN - GLUTEN-FREE ITEM, 1 pc 10 minimum)

VEGAN VANILLA CUPCAKE \$5.50
 (* VEGAN, 1 pc 10 minimum)

CHOCOLATE CHIP COOKIE: \$4.00
 (* VEGAN - GLUTEN-FREE ITEM, 1 pc)

BROWNIE- NO NUTS \$6.00
 (* VEGAN - GLUTEN-FREE ITEM, 1 pc)

WHOOPIE PIES : \$49.99
 two round shaped chocolate cake sponges sandwiched between your choice of luscious vanilla, or chocolate buttercream filling.
 (* Dozen per package)

STANDARD SIZE CUPCAKES: \$5.75
 White sponge or Chocolate sponge with a generous rosette of vanilla or chocolate butter cream.
 (1 pc) 12 PC Minimum per flavor.

MINI CUPCAKES: \$5.50
 White sponge or Chocolate sponge with a generous rosette of vanilla or chocolate butter cream.
 (1 pc) 12 PC Minimum per flavor.

TEA COOKIES: 48 pcs \$82
 Layered pastry dessert made of filo pastry sheets, filled with chopped nuts, and sweetened with syrup or honey.

ARTISAN FRUIT BARS (1 pc) \$4.75
 Lemon or Pecan 1 Pc

STRAWBERRIES DIPPED IN MILK AND WHITE CHOCOLATE: (2pcs) \$6.00

CHEESECAKE ASSORTMENT 96 pcs \$197.60
 The Petit Cheesecake Assortment comes with 6 flavors including New York, marble, caramel, blueberry, chocolate, and raspberry.

CHOCOLATE CUPS (1pc) \$3.90
 Filled with:
 Strawberry mousse (15 pcs minimum)
 Chocolate mousse (15 pcs minimum)
 Latte Macchiato (15 pcs minimum)
 2.52"(diameter) X 1.40"(height)

BAKLAVA (2pcs) \$5.00
 Layered pastry dessert made of filo pastry sheets, filled with chopped nuts, and sweetened with syrup or honey.

SAN FRANCISCO ICE-CREAM DISPLAY:

Award-winner Mitchell's ice cream (vanilla, chocolate, and strawberry ice cream) served with fresh strawberries, nuts, toasted coconut, M&M's, sprinkles, banana, milk chocolate and white chocolate chips, whipped cream, caramel, chocolate fudge and berry sauce, choice of individual bowls, sugar or waffle cone (2 scoops per person)
 -yields 25 servings \$350 (in increments of 10 only at \$145.00)

*Ask for our Summer Seasonal ice cream flavors!





PLATTERS AND SNACKS

BRIE EN CROUTE	\$90	MEZZE TRAY	\$99
Our brie is wrapped in a home-made light puff pastry with apricot chutney & walnuts, baked until golden brown, accompanied by assorted crackers. (serves 20).		fresh tabbouleh, hummus, baba ghanoush, marinated olives, sliced cucumbers, goat cheese and sliced baby tomatoes, accompanied with crispy pita triangles (Serves 10)	
HOUSE CHEESE TRAY	\$100	PITA TRIANGLES TRAY	\$55
Provolone cheese (10 oz), smoked gouda (10 oz), sliced brie log (7 oz), and herb-crusted goat cheese (5 oz log), served with stuffed Spanish olives (6 oz), and gluten-free crackers. (Serves 10)		pita triangles, served with 12 oz roasted garlic hummus bowl (each tray yields 10)	
ANTIPASTO PLATTER	\$150	CLASSIC BRUSCHETTA	\$125
(Mortadella (6 oz, sliced), Genoa salami (6 oz, sliced), (10) mozzarella sticks wrapped in prosciutto di Parma (10 ea), muenster cheese (10 oz), marinated olives (5 oz), pepperoncini (5 oz), pesto mayonnaise (4 oz), and sliced baguette (Serves 15)		extra-virgin olive oil, garlic, tomatoes, basil, balsamic vinegar, and kosher salt. Served with toasted baguette (Serves 25)	
CHARCUTERIE BOARD	\$250	ARTICHOKE BAKE	\$80
With an assortment of cheeses, including smoked gouda, brie log, cubed cheddar, herb crusted goat cheese. Accompanied with antipasto meats, genoa salami, mortadella & prosciutto, fresh and dried fruit, preserves, baguette & crackers (Serves 25)		served warm, with garlic toasted baguette rounds (serves 15)	
SHAVED ANTIPASTO SKEWERS	\$5.00	SPINACH DIP	\$75
Shavings of provolone cheese, mortadella, soppressata salami, basil, and olives on skewers (1 pc per order)		served in a roasted sourdough bread bowl, surrounded with toasted baguette (serves 15)	
PROSCIUTTO "POPS"	\$65	PRETZELS (WARM)	\$65
Prosciutto-wrapped mozzarella sticks, displayed standing (on containers), with grissini sticks and creamy pesto dip (6 oz) 15 pcs		with mustard sauce on the side (20 pcs)	
THREE-COLORED CHIPS (GF)	\$55	VEGETABLE CASCADE	\$125
Served with guacamole (20 oz bowl) and Pico de Gallo salsa (20 oz bowl) (Serves 10)		raw & grilled seasonal vegetables served with pesto aioli, vegetable cream & ranch dip (M Serves 10) \$60 (L Serves 25) \$125	
		CRUDITE BATONNETTES (GF)	\$8.00
		seasonal vegetable batonnettes with roasted chipotle hummus on compostable clear cups (2 pcs per order)	

SNACKS

- **GOURMET POP CORN** \$4.50
(Plain, caramel cheddar) 3oz
- **FRUIT SALAD (DICED)** \$5.46
diced seasonal fresh fruits, 3 oz portion
- **FRUIT (WHOLE, SEASONAL) 1 PC** \$2.76
Crunchy apple, orange, banana or seasonal
- **FRESH FRUIT PLATTER (SLICED)**
Sliced seasonal melons, pineapple and seasonal fruit garnished with grapes and berries
 - Single - 4.5 oz (5 minimum buffet style) \$6.25
 - M - 45 oz Serves 15 \$60.00
 - L - 75 oz Serves 25 \$99.99
- **FRUIT SKEWERS** \$6.95
with yogurt dipping sauce (2 pcs pp, 10 minimum)
- **SEASONAL BERRIES SALAD** \$8.95
4.5 oz portion, 5 minimum
- **GRANOLA BAR** \$4.50
- **KASHI GRANOLA BAR** \$3.47
- **PRETZEL BAG, (THATCHER'S) 3 OZ** \$4.25
- **MIXED FANCY NUTS (THATCHER'S) 4 OZ** \$6.00
- **ENERGY BAR** \$3.50
- **TRAIL MIX BAG 4 OZ** \$6.00
- **KETTLE CHIPS, NATURAL** \$3.00
- **CANDY & CHOCOLATE BARS** \$2.75
- **CRACKER JACKS** \$3.00
- **NATURAL NUTS** \$55
Unsalted almonds, peanuts or trailmix (25 lb bulk display yields 10 servings of 4 oz ea)



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