

checkers catering and special events

Special Event Menu 2010

Basic Buffets for Weddings

WELCOME

Our basic buffet menus on the following pages are examples of the capabilities of our award winning kitchen team. These menus are just served on disposable wares instead of china for those budget conscious clients who want the same great food.

EVENT SERVICES

Our planners will be delighted to provide assistance with every aspect of your special event. We can assist with menu planning, floral arrangements, linens, table, chair and equipment rental as well as the many other services you may require to enhance or upscale your special occasion. Our professional event staff offer expert guidance and will gladly take care of ordering and organizing any rentals for your event.

SERVICE STAFF

We pride ourselves not only on our delicious cuisine but also our professional staff that have been trained in providing exceptional service. Attention to detail is apparent when your event is with Checkers Catering. Our staff offer top notch service to ensure that you feel just as much of a guest as your friends and family will at your special event. The tone of professionalism is set by our custom tailored black dress shirts with black tie, black slacks, and shoes with long black bistro aprons. We also have themed uniforms to tie in with the nature of your event.

CUSTOM PROPOSAL

Please enjoy reviewing our special event menu!

Look and see what sounds great to you!

There is an incredible array of fabulous cuisine, exciting dishware, glassware, flatware and specialty linens available.

Please visit our website which has an extensive list of other menu options.

Our professional event planners will create a custom proposal for you according to your specific needs

OUR CONTACT INFORMATION

We are located at 83 Wright Brothers Avenue in Livermore California

Our number is (925) 968-1121

Our e-mail contact is sandee@checkerscatering.com

Our website is www.checkerscatering.com

checkers catering and special events

Basic Buffet Menu One

salad

CAESAR SALAD

Torn Hearts of Romaine Dressed with Sun Dried Tomatoes, Shaved Parmesan & Rustic Garlic Croutons with a Traditional Caesar dressing

entrée

CHICKEN PICCATA

Topped with Traditional Butter, Lemon & White Wine Sauce with Capers

RED SKINNED MASHED POTATOES

Finished with Fresh Sweet Basil

ITALIAN VEGETABLES

Grilled Zucchini with Roma Tomatoes, Mushrooms, Sweet Basil and Garlic

ASSORTED ARTESIAN ROLLS

With Whipped Herb Butter

coffee service

Includes Coffee Buffet Station with all the accompaniments

linens

Includes Guest Table Linens

plates, flatware, napkins & cups

Includes all appropriate "disposable" Upscale Plastic Plates, Forks, Knives, & Upscale Paper Napkins & Paper Coffee Cups

staff

Includes One Lead Staff and One Server for every 50 guests

Prices Range from

\$29.95 per person and up

Pricing varies according to logistics & number of guests

+ 18% Service Fee and Sales Tax

checkers catering and special events

Basic Buffet Menu Two

salad

GREEN WITH ENVY

Baby Spring Mix Lettuce dressed with Gorgonzola Cheese, Frosted Pecans & Sliced Strawberries, Tossed with a Honey Balsamic Dressing

entrée

GRILLED SKIRT STEAK

Marinated in Sesame Soy Sauce, served with an Assortment of Sauteed Mushrooms

FLUFFY WHITE RICE

With Sauteed Mushrooms, Fresh Parsley and Parmesan Cheese

FARMERS MARKET VEGETABLE MEDLEY

Carrots, Zucchini, Yellow Squash, and Red Bell Pepper Sauteed with Fresh Chopped Garlic, Tarragon, Thyme & Lemon Pepper

ASSORTED ARTESIAN ROLLS

With Whipped Herb Butter

coffee service

Includes Coffee Buffet Station with all the accompaniments

linens

Includes Guest Table Linens

plates, flatware, napkins & cups

Includes all appropriate "disposable" Upscale Plastic Plates, Forks, Knives, Upscale Paper Napkins & Paper Coffee Cups

staff

Includes One Lead Staff and One Server for every 50 guests

Prices Range from

\$31.95 per person and up

Pricing varies according to logistics & number of guests

+ 18% Service Fee and Sales Tax

checkers catering and special events

Basic Buffet Menu Three

salad

THE PANZANILLA

Spinach, Arugula, & Spring Mix with Kalamata Olive, Roasted Red Bell Peppers, Goat Cheese, Crispy Pancetta & Artesian Kalamata Bread Croutons. Tossed in a Cabernet Vinaigrette

entrée

MEDITERRANEAN FLANK STEAK

Tender Skirt Steak Stuffed with Sun Dried Tomatoes, Baby Spinach and a Three Cheese Blend of Ricotta, Feta & Parmesan

Drizzled with a Merlot Demi Glaze

PARMESAN SCALLOPED POTATOES

Thinly Sliced Golden Potatoes with Layers of Cream & Parmesan Cheese

ROASTED LEEKS

Fresh Cut Leeks Roasted to Perfection

ASSORTED ARTESIAN ROLLS

With Whipped Herb Butter

coffee service

Includes Coffee Buffet Station with all the accompaniments

linens

Includes Guest Table Linens

plates, flatware, napkins & cups

Includes all appropriate "disposable" Upscale Plastic Plates, Forks, Knives, Upscale Paper Napkins & Paper Coffee Cups

staff

Includes One Lead Staff and One Server for every 50 guests

Prices Range from

\$34.95 per person and up

Pricing varies according to logistics & number of guests

+ 18% Service Fee and Sales Tax

checkers catering and special events

Basic Buffet Menu Four

salad

FRISÉE OF BABY GREENS

With Radicchio, Sliced Pears, Red Grapes, Bleu Cheese Crumbles and Honey Pecans,
Served with a White Wine Vinaigrette Dressing

entrée

PISTACHIO CRUSTED SALMON

Pan Seared with a Apricot and Pink Peppercorn Beurre Blanc Sauce

MASHED POTATO BLEND

A Blend of Gold Yukon & Parsnips with Fresh Garlic & Rosemary

VEGETABLE MEDLEY

Medley of Julienne Carrots, Mushrooms and Green Beans in Lemon Butter

ASSORTED ARTESIAN ROLLS & FOCACCIA BREAD

With Whipped Herb Butter

coffee service

Includes Coffee Buffet Station with all the accompaniments

linens

Includes Guest Table Linens

plates, flatware, napkins & cups

Includes all appropriate “disposable” Upscale Plastic Plates, Forks, Knives, Upscale Paper Napkins & Paper
Coffee Cups

staff

Includes One Lead Staff and One Server for every 50 guests

Prices Range from

\$39.95 per person and up

Pricing varies according to logistics & number of guests

+ 18% Service Fee and Sales Tax

checkers catering and special events

Buffet Menu Five

salad

THE TUSCAN

Red Leaf and Romaine Hearts mixed with Red Onion, Yellow Bell Tomatoes, Red Toy Box Tomatoes, and Avocado tossed with Red Wine Vinaigrette

entrée

SCAMPI SHRIMP SKEWER

Three Prawns Grilled and Slathered in a Butter & White Wine Sauce with Shallots

Grilled FILET MEDALIONS

Grilled to Perfection with Merlot Demi Glaze

FUSILI ALFREDO

Finished with Minced Italian Flat Leaf Parsley and Shaved Parmesan

HARICOT VERTS AMANDINE

Tossed in a Lemon infused Butter Sauce

ASSORTED ARTESIAN ROLLS & FOCACCIA BREAD

With Whipped Herb Butter

coffee service

Includes Coffee Buffet Station with all the accompaniments

linens

Includes Guest Table Linens

plates, flatware, napkins & cups

Includes all appropriate "disposable" Upscale Plastic Plates, Forks, Knives, Upscale Paper Napkins & Paper Coffee Cups

staff

Includes One Lead Staff and One Server for every 50 guests

Prices Range from

\$39.95 per person and up

Pricing varies according to logistics & number of guests

+ 18% Service Fee and Sales Tax

checkers catering and special events

Buffet Menu Six

salad

WARM HOUSE SPINACH SALAD

Dressed with Marinated Pearl Onion, Egg, Sautéed Mushrooms and Sundried Tomatoes. Served with Balsamic Vinaigrette

split entrée

CARVED PRIME RIB

Boneless Aged Prime Rib Rubbed with Rosemary & Garlic Smoked to Perfection. Au Jus & Horseradish Cream Served on the Side

CHICKEN MADEIRA

Roasted Chicken Breast, Petit Carrots, Pearl Onions & Wild Mushrooms in a Madeira Wine Sauce with a Hint of Rosemary

TWICE BAKED POTATOES

Red Mashed Potatoes Blended with Sour Cream, Smoked Cheddar Cheese & Green Onion

SAUTEED ASPARAGUS

In a Lemon Butter Garlic Sauce

ASSORTED ARTESIAN ROLLS & FOCACCIA BREAD

With Whipped Herb Butter

coffee service

Includes Coffee Buffet Station with all the accompaniments

linens

Includes Guest Table Linens

plates, flatware, napkins & cups

Includes all appropriate "disposable" Upscale Plastic Plates, Forks, Knives, Upscale Paper Napkins & Paper Coffee Cups

staff

Includes One Lead Staff and One Server for every 50 guests

Prices Range from

\$39.95 per person and up

Pricing varies according to logistics & number of guests

+ 18% Service Fee and Sales Tax

checkers catering and special events

Basic Buffet Menu Seven

salad

MEXICAN CAESAR SALAD

Torn Hearts of Romaine Dressed with Roasted Red Bell Peppers, Spiced Pumpkin Seeds, Shaved Parmesan Cheese, Lemon Wedges, Tortilla Strips with a House Made Chipotle Vinaigrette

entrée

GRILLED CHICKEN FAJITAS

and

GRILLED BEEF SKIRT STEAK FAJITAS

Marinated and Grilled Served Fajita Style

SERVED WITH

Lettuce, Mixed Shredded Cheese, House Made Salsa, Sour Cream, Guacamole and Warm Flour & Corn Tortillas

SPANISH RICE and REFRIED BEANS

With

TORTILLA CHIPS & FRESH SALSA

coffee service

Includes Coffee Buffet Station with all the accompaniments

linens

Includes Guest Table Linens

plates, flatware, napkins & cups

Includes all appropriate "disposable" Upscale Plastic Plates, Forks, Knives, & Upscale Paper Napkins & Paper Coffee Cups

staff

Includes One Lead Staff and One Server for every 50 guests

Prices Range from

\$26.95 per person and up

Pricing varies according to logistics & number of guests

+ 18% Service Fee and Sales Tax

checkers catering and special events

Basic Buffet Menu Eight

Salad

TOSSED GREEN HOUSE

Mixture of romaine lettuce & spring mix, cherry tomatoes, baby carrots, sliced cucumbers & sliced mushrooms with Ranch & Italian Dressing

Entrée

GRILLED BBQ CHICKEN

And

SMOKED TRI TIP

SERVED WITH

BARBECUE BAKED BEANS

And

RED DILL POTATO SALAD

GARLIC BREAD

coffee service

Includes Coffee Buffet Station with all the accompaniments

linens

Includes Guest Table Linens

plates, flatware, napkins & cups

Includes all appropriate "disposable" Upscale Plastic Plates, Forks, Knives, & Upscale Paper Napkins & Paper Coffee Cups

staff

Includes One Lead Staff and One Server for every 50 guests

Prices Range from

\$25.95 per person and up

Pricing varies according to logistics & number of guests

+ 18% Service Fee and Sales Tax

checkers catering and special events

Basic Buffet Menu Nine

salad

ANTIPASTO PLATTER

Display of Roasted Red Bell Peppers, Country Olives, Marinated Mozzarella Balls, Olive Tapenade, Salami, Green Onions and Pepperoncinis
Served with Baguettes & Bread Sticks

entrée

DELI PLATTER

Make your own Sammy

With

Smoked Turkey, Rare Roast Beef, Black Forrest Ham, Albacore Tuna Fish Salad, Egg Salad, Chicken Salad
Assorted Sliced Cheeses
Green Leaf Lettuce, Beef Steak Tomatoes, and Pickles
Mayonnaise and Mustard
Assorted Sliced Artesian Rolls

ITALIAN PASTA

Rainbow Rotelle, Carrots, Artichokes, Black Olives in an Italian Dressing

coffee service

Includes Coffee Buffet Station with all the accompaniments

linens

Includes Guest Table Linens

plates, flatware, napkins & cups

Includes all appropriate "disposable" Upscale Plastic Plates, Forks, Knives, & Upscale Paper Napkins & Paper Coffee Cups

staff

Includes One Lead Staff and One Server for every 50 guests

Prices Range from

\$19.95 per person and up

Pricing varies according to logistics & number of guests

+ 18% Service Fee and Sales Tax