



GENERAL WEEKDAY "SET UP & GO" CATERING POLICIES

- There is a minimum \$31.95 service fee for each "SET UP & GO" catering, Monday through Friday 7:00 am to 6:00 pm in Tri Valley Area. There is an additional 18% fee on all orders outside the Tri Valley Area.
Cut your delivery "set up & go" service fee in half to \$15.95 by using the 12:15-12:45 pm delivery slot. Offer valid for this window arrival time only.
We require a minimum half hour window of our arrival time on our deliveries.
All catering orders needing delivery out of the above time will have an additional 18% fee.
"SET UP & GO" delivery consists of our professional staff delivering your catering order to your office. We "SET UP" with linen or paper cloth on your table or credenza. We then set up your food buffet using the appropriate equipment and supplies. Then we "GO!"
All orders requiring anything other than our basic "SET UP & GO" have an additional 18% fee.
Private Residence deliveries have an additional 18% fee.
Catering orders out of the Tri Valley are welcomed. Minimums for other areas are available upon request.
Please call all orders in at least 24-hours in advance. Certain menu items may require more lead time.
Last minute/same day orders may incur an additional 18% service fee.
Calling in orders in as far in advance as possible will help to insure your needs are met.
Cancellation of 24 hours notice is required on all orders or full fee will be charged.
Checkers reserves the right to change prices/products without notice based on availability or fluctuations in the market.
All menu items are priced for weekday "SET UP & GO" catering. Weekend menus & pricing are available on request.
All our meals are accompanied with bio-degradable disposable plates, eating utensils, and paper napkins.
We supply professional chafers, bowls, utensils & baskets & table cloth for "SET UP & GO" catering.
There will be a charge for any lost or damaged equipment for the full amount of purchasing a replacement.
Our driver's begin pickup of our equipment at 1:30 pm through 4:00 pm the same day of delivery.
Please ensure that all our equipment; chafers platters, linen, drink tubs stay in the room they were delivered to.
If our items are removed from the room they were delivered to, we would need a phone call prior to our arrival to indicate where they were specifically taken.
No phone call may result in an additional service charge for time spent trying to recover our equipment.
Our pick up includes removal of all perishable left over food due to liabilities issues.
We will leave all bottled or can drinks, potato chips, cookies, fruit, and pastries on disposable plates.
Please feel free to remove and refrigerate any left over food you wish to keep prior to our drivers return.
Please call prior to 1:00 pm to make other arrangements for pick up, if the above time frame is inconvenient.
Checkers professional service staff is available to assist with full service types of events.
Staffing prices start at 25.00 per hour each for a five hour minimum, which includes set up to breakdown.
Professionally trained chefs are available for tableside cooking and carving stations.
Chef prices start at 40.00 per hour each for a four hour minimum.
I have read the above policies and acknowledge these terms based on my signature with date below

Print Name _____ Signature _____

Print Title/Company _____ Date _____

We are requesting this document be signed and is returnable by fax to (925) 968-9506

BREAKFAST

FULL CONTINENTAL BREAKFAST

Minimum order of 10 for Full Continental

Option One is Coffee & decaf, juice, assorted pastries & fruit platter **10.95 per serving**

Option Two is Coffee & decaf, juice, bagels & fruit platter **11.95 per serving**

EARLY MORNING BEVERAGES

ORGANIC PEERLESS COFFEE

Air pot of Regular Coffee, Decaf Coffee or Hot Tea – Serves 10 – 12 cups

18.95

Large Urn of Regular or Decaf Coffee – Serves 90 –100 cups

155.95

All coffee set ups include sugar, sugar substitute & cream and Hot tea includes assorted teas, lemon, honey and sugars

MILK

Individual cartons of low fat milk **1.95**

JUICE

Individual bottles of natural assorted flavors **1.95**

BREAKFAST ESSENTIALS

Individual yogurts in assorted flavors 2.50 per serving

Fresh Seasonal Fruit Salad 4.25 per serving

Sliced Fresh Seasonal Fruit on Platters 4.95 per serving

Fruit Platters typically include watermelon, cantaloupe, honeydew, pineapple, in season berries that may include, raspberries, strawberries, etc. also grape clusters

Whole Fruit in basket

Seasonal assortment could include Bananas, Oranges, Pears, Apples, Plums and Grapes

1.80 per piece

Individual Parfaits: Fresh Fruit, Strawberry Yogurt and Granola in clear container with lid

4.95 per serving

ASSORTED PASTRY BASKETS

Assorted baked muffins, scones, plain croissants, Danish pastry, nut breads, coffee cake slices & donuts

1.95 per serving

Noah's assorted large sliced bagels, which include regular, fat free cream cheese & butter (2 slices per serving)

2.95 per serving

Lox (smoked salmon), with capers & sliced red onions to add to your bagel order

(Minimum Order of 12 servings required)

5.95 per serving

HOT FAVORITES

Minimum of 10 servings per each item

Breakfast Buffet – scrambled eggs, bacon, ham & sausage, home fries, and assorted pastries **11.95**

Breakfast Burritos – ham, bacon, sausage or veggie with eggs & cheese, served with salsa **6.50**

Egg & Cheese Croissant or English Muffin Sandwich with choice of ham, bacon or sausage **5.95**

Ham, Bacon, or Sausage & Cheese Omelet made with mixed cheese & meat, served with home fries, salsa, sour cream, green onions & assorted pastries **11.95**

Vegetarian Style Omelet made with sautéed mushrooms, zucchini, spinach & Swiss cheese served with home fries, salsa, sour cream, green onions & assorted pastries **11.95**

Quiche – choice of bacon & Swiss cheese, spinach & cheese, mushroom & cheese or ham & cheese (10" pie) **16.95**

Seasonal Berry Crepes – ricotta & fresh strawberry or blueberry & served with whipped cream (2 per serving) **6.25**

Western Scramble – scrambled eggs tossed with diced ham, bell peppers, cheese and red onion, served with home fries, salsa and flour tortillas **9.95**

Baked Torta Egg Esponola Pan fried potatoes, eggs, bell peppers, oregano, cilantro, green onions, and a mix of cheeses. Served warm with flour tortillas and salsa on the side **7.95**

Breakfast Strudel– A puff pastry filled with ham, bell peppers, onions, eggs, potatoes all wrapped up with parmesan cheese on top. **(8 Servings per strudel) 19.95**

Blueberry Pancakes with whipped butter and maple syrup (Stack of 3) **4.95**

Texas French Toast with whipped butter and maple syrup (4 halves) **4.95**

NEW Hot Oatmeal served with butter chips, brown sugar, golden & cranberry raisins, sliced almonds 4.95

Aidel's Chicken Apple Sausages (3 per serving) **3.95**

Hickory Smoked Bacon (3 per serving) **2.95**

Breakfast Pork Sausages (3 per serving) **2.95**

Checkers Catering & Special Events Corporate Set & Go Menu Revised in January 2010

(925) 968-1121

Page 2

MAIN COURSE SALADS WITH MEAT

Minimum order of 6 servings per item

ORIENTAL CHICKEN

Grilled & diced chicken breast, romaine & iceberg lettuce, peanuts, mandarin oranges, green onion, & fried wontons & our spicy house peanut dressing & sweet oriental sesame 12.95

CHICKEN CAESAR

Hearts of romaine lettuce, marinated sun dried tomatoes, grilled & diced chicken breast, shredded parmesan & homemade garlic croutons with creamy Caesar dressing 12.95

PECAN CRUSTED CHICKEN SALAD

Sliced pecan crusted chicken breast, spring mix & romaine lettuce, goat cheese & red onion with honey-mustard dressing 12.95

CHEF SALAD

Mixed lettuce, turkey, ham, eggs, tomatoes, shredded cheddar & jack cheese with ranch & Italian dressing 12.95

COBB SALAD

Mixed lettuce, turkey, bleu cheese crumbles, bacon, tomatoes & avocado with bleu cheese dressing 12.95

HAWAIIAN SALAD WITH SMOKED CHICKEN

Hearts of romaine, fresh cut pineapple, dried Bing cherries, crumbled bleu cheese, honey roasted walnuts with a rich honey mustard dressing 12.95

PEAR PANCETTA AND WALNUT SALAD

Butter lettuce, sliced pears, toasted walnuts, pan sautéed pancetta & grilled chicken breast with balsamic vinaigrette 11.95

BLT & GRILLED CHICKEN SALAD

Romaine & spring mix with grilled chicken, sliced avocado, bacon, tomatoes, crumbled bleu cheese, & bleu cheese dressing 12.95

All main course salads are full meal portions & the above salads are served with fresh rolls & butter.

TACO SALAD

Grilled & diced chicken breast, mixed lettuce, chopped tomatoes, green onions, shredded mixed cheese, avocado, red kidney beans & olives served with tortilla chips, salsa & a ranch salsa dressing 13.95

OUR SIDE SALADS

Minimum order of 6 servings per item

SEASONAL FRUIT SALAD

Typically includes cantaloupe, pineapple, honeydew melon, apples, grapes & strawberries in season 4.25

ORZO SALAD WITH ROASTED SQUASH & FETA

Roasted Squash, plump cranberries, orzo, and topped with pine nuts, chives, feta in apple cider vinaigrette 4.95

INSALATA CAPRESE

Pesto striped cheese ravioli, sliced tomatoes, fresh mozzarella cheese, torn basil, topped with a green pesto dressing 5.95

TOSSED GREENS

Mixture of romaine lettuce & spring mix, cherry tomatoes, baby carrots, sliced cucumbers & sliced mushrooms with ranch & Italian dressing 4.95

CAESAR SALAD

Hearts of romaine lettuce, marinated sun dried tomatoes, fresh parmesan & homemade garlic croutons with creamy Caesar dressing 4.95

NEW MEXICAN CAESAR SALAD

Romaine lettuce, roasted red peppers, spiced pumpkin seeds, parmesan cheese, lemon wedges, tortilla strips with house made chipotle vinaigrette 4.95

NEW RAINBOW BEET SALAD

Roasted red & yellow beets, with mandarin orange segments, jicama, & Chevre cheese over mixed spring mix & romaine with a blood orange Vinaigrette 5.95

ORIENTAL SIDE SALAD

Romaine, spring mix, peanuts, mandarin oranges, green onion, & fried wontons, house peanut dressing & oriental sesame 5.95

GREEK SALAD

Fresh romaine hearts, roma tomatoes, feta, kalamata olives, & cucumber with a balsamic vinaigrette 5.95

BABY SPINACH SALAD

Baby spinach with bacon, egg, red onions & mushrooms served with balsamic vinaigrette 5.95

SOUTH OF THE BORDER TACO SIDE SALAD

Mixed lettuce, chopped tomatoes, green onions, shredded mixed cheese, avocado, red kidney beans & olives 6.95

RED ROMAINE

Red & green romaine lettuce, red onion, yellow bells, toy box tomatoes & avocado with red wine vinaigrette 5.95

Checkers Catering & Special Events Corporate Set & Go Menu Revised in January 2010

(925) 968-1121

Page 3

MORE SIDE SALADS

MIXED BABY GREENS

Spring mix, romaine lettuce, pecans, pears, & bleu cheese crumbles with a raspberry vinaigrette 5.95

GREEN WITH ENVY

Baby spring lettuce & spinach dressed with gorgonzola cheese, frosted pecans & sliced strawberries with house made honey balsamic dressing 5.95

HARVEST SALAD

Green leaf lettuce, radicchio, candied toasted walnuts, dried cranberries & goat cheese with balsamic vinaigrette 6.95

CALIFORNIA SALAD

California style salad of Boston & iceberg lettuce, avocado, red onion, button mushrooms, California honey glazed walnuts, crumbled Gorgonzola cheese with white wine vinaigrette 6.95

COUNTRY GREENS

Mixed lettuce with Granny Smith apples, plump dried cranberries, ale soaked apricots, bleu cheese crumble & honey glazed walnuts with raspberry vinaigrette 6.95

NAPA CABBAGE SALAD WITH MANGO

Napa Cabbage, sliced mango, toasted slivered almonds with soy Asian dressing 6.95

ADD ROLL & BUTTER TO ANY SIDE SALAD FOR .95

New GRILLED MEAT PLATTERS & SPECIALTY SALSAS

Minimum order of 10 servings per item

GRILLED MEAT PLATTERS

Pick one

GRILLED & SLICED PORK TENDERLOIN

GRILLED & SLICED BEEF TENDERLOIN

GRILLED & SLICED CHICKEN BREAST

TOPPED WITH

SIGNATURE FRESH SALSA

Pick one

CAPONATA SALSA

Grilled Eggplant Compote with Olives and Capers

MANGO SALSA

Fresh Pineapple, Mango and Peppers

ROMA TOMATO SALSA

Fresh Roma's, Garlic, Sweet Basil infused with Blood Orange Olive Oil

ROASTED CORN SASLA

Roasted Corn, Cilantro with Infused Jalapeno Olive Oil

5.95

FROM THE DELI

Minimum order of 6 servings per item

ASSORTMENT OF SANDWICHES

(Our "Prepared Sandwiches" are served on a platter)

Sandwiches always include an assortment of roast beef, oven-roasted turkey, Black Forrest ham, tuna, and Sonoma chicken salad

Vegetarian or egg salad are available by request.

They include mayonnaise, mustard, assorted cheese, lettuce & tomato on assorted sliced breads & fresh baked sandwich rolls.

Priced per individual serving of 2 halves

A la Carte

7.25 per serving

Combo Package

9.65 per serving

Add avocado to any sandwich for **1.75 per serving**

FROM THE DELI

PART TWO

GOURMET SLIDERS WITH A TWIST

(Our "Mini Slider Sandwiches" are served on a platter)

Mini Turkey Club on a baby croissant with turkey, bacon, avocado, basil and tomato

Mini Japanese Eggplant with caramelized onion, roasted red bell peppers, provolone cheese and garlic mayo on a pumpkin seeded mini roll.

Mini Steak Sandwich with marinated tri tip, horseradish cream and micro greens on a mini baguette roll

Mini Italian Chicken Sandwich with grilled chicken, sun dried marinated tomato, pesto mayo, and green leaf lettuce on a mini sourdough roll

Priced per individual serving

Minimum order of 10 servings per flavor

A la Carte

4.25 per slider

Additional Hot Mini Sliders on Hot Sandwich Page

DELI COLD CUTS

(Make it yourself Sandwiches)

Deli trays are made with an assortment of three ounce portions of roast beef, oven-roasted turkey & Black Forrest ham. Tuna & vegetarian are available upon request. The Deli includes assorted cheese, lettuce, tomatoes, pepperoncini, pickles, mayonnaise & mustard served with fresh baked rolls & sliced bread.

Extra Deli Meat Portions, scoops of chicken salad or tuna salad are available for 3.95 per 3 ounce serving

A la Carte

7.45 per serving

Combo Package

9.85 per serving

Customize your Deli Cold Cut Platter by adding a twist with any of our gourmet spreads
Horseradish lemon aioli; Roasted garlic aioli; Basil pesto aioli **2.25 for an 8 ounce container**

SPINNER SANDWICHES

Armenian flat bread rolled with cream cheese, with your choice of turkey, ham or roast beef.

Spinners include cheese, tomatoes & leaf lettuce. Vegetarian option is available by request.

3 pieces per serving/3 servings per flavor minimum

A la Carte

7.45 per serving

Combo Package

9.85 per serving

SANDWICH WRAPS

Assorted flavored flour tortillas rolled with pesto cream cheese, turkey, ham or roast beef, cheese, lettuce & tomatoes. Vegetarian available by request

3 pieces per serving

A la Carte

7.45 per serving

Combo Package

9.85 per serving

All of the above combo packages are priced per serving & *include* our famous homemade chips or deli salad choice of macaroni salad, Italian pasta salad, red dill potato salad, pesto pasta salad, Caesar bowtie pasta, or peanut & coleslaw

Add an additional deli salad or homemade chips for 3.25

OR upgrade Combo Package to Caesar, tossed greens, Greek, baby spinach, or Oriental side, from the salad page for 2.00 more

OR upgrade Combo Package to side taco, red romaine or mixed baby greens for 3.00 more

OR upgrade Combo Package to harvest, California, or country greens for 4.00 more

FROM THE DELI

PART THREE

THE "E-Z" LUNCH SPECIALTY PLATTER

A Platter of eight servings with two cashew chicken wraps, two roasted pork tenderloin wraps,
Two chicken foccacia sandwiches, and two turkey club wraps

Vegetarian option available by request

Replace one of the above e-z platter items, with two smoked vegetable with garlic cream cheese wraps

A la Carte

8.95 per serving

Combo Package

11.25 per serving

Minimum of 8 servings and NO SUBSTITUTIONS for this special

The above combo packages are priced per serving & *include* our famous homemade chips or deli salad choice of macaroni salad,
Italian pasta salad, red dill potato salad, pesto pasta salad, Caesar bowtie pasta, or peanut & coriander coleslaw

Add an additional deli salad or homemade chips for 3.25

OR upgrade Combo Package to Caesar, tossed greens, Greek, baby spinach, or Oriental side, from the salad page for 2.00 more

OR upgrade Combo Package to side taco, red romaine or mixed baby greens for 3.00 more

OR upgrade Combo Package to harvest, California, or country greens for 4.00

CHECKERS BAG LUNCH

A Sandwich or wrap with homemade chips, or potato salad, or pasta salad & cookie

11.95 per bag

ADD TO THE BAG LUNCH

Homemade Chips 3.25

Potato Salad or Pasta Salad 3.25

Fresh Fruit Salad 4.25

Small Container Green Salad with Italian Dressing 3.95

Whole Piece of Fruit 1.80

Upgrade to Specialty Sandwich 1.50

CORPORATE PACKAGE

One soda or water & one cookie per person

Package available with all meals

3.25 per serving

BEVERAGES

Served on ice

Assorted Snapple = **1.95 each**

Crystal Geysers Juice Squeezes = **1.95 each**

Bottled Water = **1.95 each**

Canned Soda = **1.95 each**

Assortment of the above drinks = **1.95 each**

Ice Tea by the 32 ounce carafe = **5.85**

Lemonade by the 32 ounce carafe = **5.85**

AFTERNOON MUNCHIES

Popcorn (Individual bags) **3.25 each**

Trail Mix (Individual bags) **3.45 each**

Pretzels (Individual bags) **3.25 each**

Roasted Shelled Peanuts (Individual bags) **2.95 each**

Homemade Chips with Caramelized Onion Dip or Green Goddess Dip **4.25 per serving**

Fresh Authentic 4 oz Guacamole with Fresh Tri Color Tortilla Chips **5.95 per serving**

Fresh Tri Color Tortilla Chips with Serious Fresh Salsa **4.25 per serving**

Checkers Catering & Special Events Corporate Set & Go Menu Revised in January 2010

(925) 968-1121

Page 6

SPECIALTY SANDWICHES & WRAPS

NEW CAJUN CHICKEN BLT SANDWICH

Cajun seasoned chicken breast, bacon, pepper jack cheese, roma tomato, mayonnaise & red leaf on a French Roll

11.95

NEW ASPARAGUS CHICKEN SALAD SANDWICH

Chicken salad with asparagus, Jamaican relish, cream cheese and green leaf lettuce on a focaccia roll

11.75

CHICKEN TAPENADE SANDWICH

Seasoned chicken breast, olive tapenade spread, Swiss cheese, roma tomato, roasted garlic mayonnaise and micro greens on a toasted ciabatta roll

11.95

FOCACCIA CHICKEN SANDWICH

Chicken breast with green leaf lettuce, sun dried tomatoes & pesto mayonnaise on a freshly baked focaccia roll

11.25

GRILLED EGGPLANT SANDWICH

Thick slice of fresh eggplant grilled with roasted red pepper, caramelized red onion, & provolone cheese with basil pesto spread on ciabatta.

10.95

SPICY EGG SALAD SANDWICH

Egg Salad with mayonnaise, diced green chilies, green onion, capers & hot pepper sauce on a wheat roll

9.95

NEW THAI CHICKEN PEANUT WRAP

Grilled curry chicken strips with cucumber, red bell pepper, iceberg lettuce, tossed in with peanut cream cheese in a spinach tortilla

11.25

TURKEY, CRANBERRY COMPOTE & BRIE CHEESE WRAP

Roasted turkey, cranberry compote & brie cheese with red leaf lettuce & tomato on garlic & herb tortilla

11.25

BBQ PORK TENDERLOIN WRAP

BBQ pork, cream cheese, caramelized onions, jack cheese & red leaf lettuce in a garlic herb tortilla

11.25

GRILLED CHICKEN CAESAR WRAP

Caesar cream cheese, chicken, sun dried tomatoes, parmesan cheese & romaine lettuce in a tomato tortilla

11.25

JAMAICAN JERK CHICKEN WRAP

Jerk seasoned & grilled chicken, Jamaican cream cheese relish, cheddar cheese, avocado, red leaf & tomato in a garlic herb tortilla

11.95

CASHEW CHICKEN WRAP

Honey & soy grilled chicken, Napa cabbage, roasted cashew nuts & green onion, wrapped with cream cheese in a spinach tortilla

11.75

TURKEY CLUB WRAP

Roasted turkey, bacon, fresh basil, avocado, red leaf lettuce & tomato on a garlic & herb tortilla

11.75

CURRIED CHICKEN SALAD WITH WALNUTS & RED GRAPES WRAP

Grilled chicken, toasted walnuts, celery & grapes, butter lettuce, tomato & curry cream cheese in a spinach tortilla

11.25

BBQ CHICKEN WRAP

Grilled BBQ chicken, BBQ cream cheese, tomatoes, red leaf lettuce & provolone cheese in a chipotle tortilla

11.25

SMOKED VEGGIE WRAP

Zucchini, squash, red bell peppers & assorted mushrooms with roasted garlic cream cheese & provolone cheese in a garlic & herb tortilla

10.95

SMOKED VEGGIE SANDWICH

Zucchini, squash, red bell peppers & assorted mushrooms, topped with provolone cheese on a Kaiser roll. Served with lettuce, tomato pickles & roasted garlic mayonnaise on the side

11.25

HOT SANDWICHES

Minimum Order of 10 servings per Item

GRILLED GREEN CHILI CHICKEN SANDWICH

Grilled chicken breast on a focaccia bun, with jack cheese and green chili, served with lettuce, tomato, pickles, mayonnaise & mustard on the side

11.95

GRILLED CHICKEN, BACON & AVOCADO SANDWICH

Grilled chicken breast on a focaccia bun with bacon, avocado & jack cheese. Served with lettuce, tomato, pickles, mayonnaise & mustard on the side

12.75

FAJITA SUB

Grilled & sliced seasoned beef or chicken, onions, tri color bell peppers & jack cheese on toasted French roll

11.25

NEW MEATLOAF SANDWICH

House made meatloaf slice with Monterey jack cheese, & avocado on sliced toasted sourdough with ketchup & mayo on the side

11.50

TURKEY BURGER ON A CIABATTA ROLL

Turkey burger, grilled onions, mushrooms, provolone cheese with garlic mayo on the side

11.75

BBQ TRI TIP SANDWICH

6 ounces Tri Tip Steak marinated in our famous house sauce, sliced thin & served on a toasted French roll. Served with lettuce, tomato, pickles, BBQ sauce, mayonnaise & mustard on the side

11.95

BACON CHEDDAR BURGER

1/3 pound burger with two pieces of bacon & cheddar cheese, served on sesame seed bun with lettuce, tomato, pickles and mayonnaise, mustard & ketchup on the side

11.95

BBQ PULLED PORK SANDWICH

Smoked & pulled BBQ pork with mushrooms & caramelized onions on a toasted French roll with extra BBQ sauce on the side

11.25

GRILLED PORTABELLA BURGER

A large portabella mushroom grilled with balsamic vinegar, topped with goat cheese, & roasted red bells on a Kaiser roll. Served with lettuce, tomato, pickles, mayonnaise & mustard on the side

11.25

GRILLED BIG BIRD

Sliced turkey topped with bacon, avocado & jack cheese on grilled sourdough bread. Served with lettuce, tomato, pickles, mayonnaise & mustard on the side

11.75

CUBAN PORK PANNINI

Pulled tender pork, black forest ham, Swiss cheese, dill pickle in the middle, with spicy mustard served on a grilled French roll.

11.95

BLACK FOREST HAM BAGUETTE

Thinly sliced black forest ham, smoked gouda, Roma Tomatoes, parmesan aioli with mustard served on a grilled French roll.

11.25

All of the above HOT SANDWICHES AND SPECIALITY SANDWICHES AND WRAPS are priced per serving & *include* our famous homemade chips or deli salad choice of macaroni salad, Italian pasta salad, red dill potato salad, pesto pasta salad, Caesar bowtie pasta, or coleslaw. Add an additional deli salad or homemade chips for 3.25

Upgrade to Caesar, Tossed Greens, Baby Spinach, Greek, or Oriental side, from the salad page for 2.00 more

Side Taco, Red Romaine or Mixed Baby Greens for 3.00 more or Harvest, California, or Country Greens for 4.00 more

NEW MINI PORK SLIDER

Pulled BBQ Pork with mushrooms & caramelized onions on a toasted sourdough slider bun

4.50 A la Carte

NEW MINI KOBE BEEF SLIDER BURGER

Kobe Beef Burger with Chipotle mayonnaise smoked cheddar cheese & grilled onion on toasted burger slider bun

4.50 A la Carte

Minimum Order of 20 servings for Sliders

*Checkers Catering & Special Events Corporate Set & Go Menu Revised in January 2010
(925) 968-1121*

Page 8

HOT PASTA ENTREES

Minimum order of 10 servings per item

MEAT LASAGNA

Layers of Italian cheese smothered in a zesty marinara sauce with mushrooms & ground beef

14.95

NEW PISTACHIO & CHICKEN RIGATONI ALFREDO

Grilled chicken tosses with fresh vegetables in our creamy Alfredo sauce topped with parmesan, roasted pistachio nuts and button mushrooms

15.45

RED PESTO CHICKEN RIGATONI

Rigatoni pasta with diced chicken, portabella mushrooms, green onions, mixed with a house pesto and marinara sauce.

14.95

PESTO CREAM LINGUINI WITH GRILLED CHICKEN

Creamy pesto sauce, mushrooms, grilled diced chicken & roasted pine nuts, topped with fresh parmesan cheese

15.95

SPINACH & RICOTTA RAVIOLI

Large stuffed ravioli tossed with infused garlic oil, fresh spinach, sun dried tomatoes, pine nuts & garnished with goat cheese

15.95

VEGETARIAN LASAGNA

Fresh zucchini, yellow squash, carrots, mushrooms & spinach layered with noodles, marinara sauce & Italian cheese

14.50

SPECIAL HOUSE PENNE

Grilled & diced chicken breast, sun dried tomatoes, fresh broccoli, sautéed mushrooms & penne pasta smothered in our pesto cream sauce

15.95

PENNE PORTABELLA

Grilled sliced portabellas, diced Italian sausage, grilled chicken, fresh spinach & roasted garlic in a cream sauce

15.95

TORTELLINI ALFREDO

Choice of cheese or chicken tortellini in our homemade Alfredo sauce, topped with fresh shredded parmesan

14.95

SMOKED CHICKEN FETTUCINI ALFREDO

Hickory smoked chicken in our creamy Alfredo sauce with white truffle oil & red bell peppers

14.95

RAVIOLI MARINARA

Choice of jumbo cheese, chicken, or beef ravioli in our zesty marinara sauce or creamy marinara sauce with fresh parmesan cheese

14.75

All of the above are priced per serving & include your choice of tossed greens, Caesar, baby spinach, oriental side or Greek Salad & garlic bread or rolls & butter

For an additional 2.00 per person you may substitute one of the following salads:

Red romaine, California, harvest, mixed baby greens, or country greens

HOT PASTA ENTREES

PART TWO

Minimum order of 10 servings per item

CALIFORNIA FRESH PENNE WITH GRILLED CHICKEN

Fresh Roma tomatoes, grilled diced chicken, sweet basil, garlic & olive oil with feta cheese

13.95

BRAZILIAN LASAGNA

Layers of pasta noodles with white sauce, Black Forest Ham, ground sirloin, and three cheeses.

14.25

SPAGHETTI & MEATBALLS

Served in our zesty homemade marinara sauce with four meatballs per serving

13.95

SPAGHETTI WITH MEAT SAUCE OR HOUSE MARINARA

Made with our homemade meat sauce or zesty marinara

12.95

RIGATONI WITH CHECKER'S SPECIAL BOLOGNESE SAUCE

Thick pasta tubes with our Chef's Special meat & sausage sauce with sautéed mushrooms

12.95

FETTUCINI PRIMAVERA

Fresh Italian vegetables sautéed in garlic, served with your choice of creamy Alfredo sauce or zesty marinara sauce with fettuccini noodles

14.75

CANNELLONI FLORENTINE

Cannelloni shells filled with spinach, ricotta, mozzarella, sautéed garlic & onions, smothered in marinara sauce, then drizzled with our homemade Alfredo sauce

14.95

CHICKEN GORGINI PENNE

Sliced grilled Chicken breasts with roasted walnuts & red grapes over penne pasta in a creamy gorgonzola sauce

14.95

PRAWNS FETTUCINI

Sautéed prawns, mushrooms, green onion & garlic in a creamy white wine sauce, served with fresh grated parmesan

17.25

ANGEL HAIR PASTA WITH CHICKEN SALTIMBOCA

Two pieces of 3 ounce Chicken per serving

Thin pasta tossed in olive oil with pan seared, seasoned & thinly pounded chicken, mushrooms, prosciutto & capers in a shallot cream sauce

16.95

CHEESE TORTELLINI WITH SPINACH & SAUTEED WILD MUSHROOMS

Tortellini in olive oil, garlic, wilted spinach, a variety of wild mushrooms,

Topped with roasted pistachio nuts

15.95

FUSILLI WITH CHICKEN & PINE NUTS IN A ROMESCO SAUCE

Spiral pasta with grilled chicken, pine nuts, roasted bell pepper cream sauce

14.95

All of the above are priced per serving & include your choice of tossed greens, Caesar, baby spinach, Oriental side or Greek Salad & garlic bread or rolls & butter

For an additional 2.00 per person you may substitute one of the following salads:

Red romaine, California, harvest, mixed baby greens, or country greens

HOT POULTRY ENTREES

Minimum order of 10 servings per item

NEW STUFFED TUSCAN CHICKEN

Chicken breast stuffed with shaved parmesan, roma tomato, sweet Italian sausage & fennel topped with a white wine herb sauce

15.95

COUNTRY STYLE FRIED CHICKEN

Legs, thighs, & 5 ounce skin on breasts (two piece per) lightly seasoned in flour and fried until crispy.

13.95

MEDITERRANEAN CHICKEN

Sautéed seasoned chicken breast with plums, apricots, and garnished with toasted almonds

15.95

INDIAN CHICKEN MASALA

Chicken breasts & thighs in a Masala sauce, smothered with onions, and topped with cilantro & mint garnish

15.95

SOUTH BEACH HERB MARINATED CHICKEN

Cooked in white wine, crushed basil, oregano & tarragon with garlic

13.95

PARMESAN CRUSTED CHICKEN WITH SAGE BUTTER SAUCE

Boneless skinless breast breaded with parmesan cheese & herbs, sautéed & served with creamy sage sauce

15.95

CARAMELIZED ONION CHICKEN

Grilled chicken breast topped with caramelized onions & sautéed mushrooms in a fresh tarragon cream sauce

14.95

SESAME CHICKEN OVER FRIED SPINACH

Marinated chicken in a soy teriyaki glaze with sesame seeds, water chestnuts & shallots served over fried spinach

14.95

TERIYAKI CHICKEN

Grilled skin on chicken breasts in teriyaki sauce with grilled pineapple

13.95

CHICKEN MARSALA

Grilled chicken breast smothered in creamy mushroom Marsala wine sauce

14.95

CHICKEN DIJON

Chicken breast smothered with mushrooms & artichokes in a creamy Dijon sauce

14.95

CHICKEN FLORENTINE

Stuffed chicken breast with three cheeses, fresh spinach and garlic. Topped with cream sherry sauce and mushrooms

14.95

CHICKEN CORDON BLEU

Lightly pounded chicken breast filled with ham & Swiss cheese baked with a sherry cream sauce

15.95

LEMON HERB CHICKEN

Fresh lemon thyme herb sauce over grilled boneless chicken breasts

13.95

GRILLED BARBECUE CHICKEN

Grilled boneless skin on chicken breasts smothered with our special BBQ sauce

13.95

CHICKEN BROCHETTES

Skewers of chicken, bell peppers, mushrooms & onions with a teriyaki glaze (two per serving)

15.25.

GREEK CHICKEN

Chicken breast stuffed with feta cheese, sun dried tomatoes, kalamata olives, lightly floured & sautéed, topped with a fresh roma tomato, sweet basil, olive oil & garlic blend

15.95

See Bottom page of Part Two HOT POULTRY ENTREES for item choices that are included with these dishes

Checkers Catering & Special Events Corporate Set & Go Menu Revised in January 2010

(925) 968-1121

Page 11

HOT POULTRY ENTREES

PART TWO

Minimum order of 10 servings per item

NEW GRILLED CHICKEN WITH MUSHROOM RAGOUT

Grilled seasoned chicken breast slices with a creamy mushroom ragout sauce topped with fresh dill

14.95

INDIAN CHICKEN TANDORI

Grilled marinated chicken strips in a Tandori yogurt sauce

14.95

CHICKEN MADEIRA

Chicken breasts with garlic, pearl onions, wild mushrooms, baby carrots with a Rosemary Madiera wine sauce

15.95

CHICKEN SCAMPI

Fresh garlic, white wine, shallots, pan seared chicken & fresh parsley butter sauce

14.95

CHICKEN PECAN

Boneless chicken breast filled with homemade cornbread stuffing, rolled in pecans & topped with sherry cream sauce

15.95

GRILLED CHICKEN WITH A SMOKED GOUDA & PARMESAN CREAM SAUCE

Grilled Chicken Breast in a cream sauce of smoked Gouda cheese, roasted garlic & shaved parmesan cheese

14.95

COQ AU VIN

Well known French dish, where chicken is stewed in a red wine sauce with, a touch of bacon, pearl onions, petit carrots, mushroom caps, celery & fresh parsley

14.95

CHICKEN PICATTA

Chicken breast, floured & dipped in egg & sautéed. Topped with a traditional butter, lemon & white wine sauce with capers

15.95

CHICKEN PARMIGIANA

Lightly breaded chicken breast, baked with zesty marinara sauce topped with mozzarella & parmesan cheese

15.95

CHICKEN & SPINACH CREPES

Sautéed & diced chicken with ricotta, spinach & parmesan rolled into crepes. Served with a sherry cream sauce with two crepes per serving

14.75

PESTO STUFFED CHICKEN

Chicken breast stuffed with pine nuts, spinach, prosciutto, shallots & ricotta cheese & topped with creamy mushroom & basil sauce

15.95

ITALIAN SAUSAGE STUFFED CHICKEN

Sautéed sausage, spinach & gorgonzola cheese stuffed in a pan seared chicken with a creamy marinara sauce

15.75

PART ONE AND PART TWO HOT POULTRY DISHES are priced per serving & include your choice of tossed greens, Caesar, baby spinach, Greek salad, Oriental side or sautéed fresh vegetables. Also includes a choice of rice pilaf, wild rice blend, roasted gold Yukon, or red potatoes with fresh rosemary, garlic, garlic mashed potatoes, penne pasta with garlic olive oil, Roma tomato & fresh basil & Parmesan cheese, and garlic bread or rolls & butter

For an additional 2.00 per person you may substitute one of the following salads:

Red romaine, California, harvest, mixed baby greens, or country greens

CHICKEN STIR FRY

Stir fried chicken strips in sesame oil with mixed Chinese vegetables

Served with fried rice, pork pot stickers & vegetarian spring rolls accompanied with soy sauce and sweet & sour sauce. 15.25

CHECKERS CASHEW CHICKEN

Served with fried rice, pork pot stickers & vegetarian spring rolls with sweet & sour and soy sauce 15.95

HOT BEEF / PORK / FISH ENTREES

Minimum of 10 per item

NEW GRILLED SKIRT STEAK WITH PINK PEPPERCORN BUTTER SAUCE

Tender marinated skirt steak strips topped with caramelized onions & pink peppercorn garlic butter sauce
15.95

GRILLED SKIRT STEAK WITH MUSHROOM RAGOUT

Grilled marinated steak strips with a creamy mushroom ragout sauce topped with fresh dill
16.95

STOCK YARDS ANGUS BEEF TRI TIP STEAK

Marinated in our house sauce & slow smoked to perfection. This is sliced thin in six ounce portions.
15.25

STOCKYARD GRILLED TOP SIRLOIN WITH GORGONZOLA CREAM

Grilled, sliced & served with caramelized red onions and drizzled with gorgonzola cream sauce
15.25

SALISBURY STEAK

Traditional Salisbury steak served with slow simmered brown gravy on top
13.95

HOMESTYLE TURKEY MEATLOAF

Smothered with slow simmered turkey gravy
13.95

PAN FRIED BEEF TENDERLOIN

Pan fried tenderloin ends over sautéed bacon, red onion, Portobello & button mushrooms & green beans. Topped with roasted tomatoes and a balsamic reduction with shallots and scallion crispies
17.95

BEEF BROCHETTES

Beef tenderloin, mushrooms, red & green bell peppers, red onions, marinated in teriyaki sauce (two per serving)
15.95

GRILLED TOP SIRLOIN STEAK WITH WILD SESAME SOY MUSHROOMS

Sliced top sirloin in a sesame soy, then grilled & served with a combination of sauteed fresh shitake, porcini & oyster mushrooms & scallion greens
15.95

OUR FAMOUS BEEF PEPPER STEAK

Made with sirloin strips, red, green, yellow bell peppers & onion sautéed in a Burgundy Wine sauce
14.95

HERB CRUSTED PORK MEDALLIONS

Pork tenderloins crusted 6 ounce portion with roasted garlic, rosemary, Dijon mustard, bread crumb, and olive oil cooked to perfection with a fresh parsley garnish.
15.95

BEEF TENDERLOIN STEW

Tenderloin Beef stew with baby red potatoes, carrots & pearl onions & served with buttered egg noodles on the side
15.95

RED WINE POT ROAST

Red wine, slow simmered till fork tender, served with potatoes, carrots and thyme. (48 hour notice in advance)
15.95

GRILLED SALMON WITH MUSTARD GLAZE OR CHARDONNAY DILL CREAM SAUCE (Minimum of 20 Servings)

Fresh salmon brushed with a honey mustard glaze or coated with a Chardonnay dill cream sauce
19.95

All of the above are priced per serving & include your choice of tossed greens, Caesar, baby spinach, Greek salad, Oriental side or sautéed fresh vegetables. Also includes a choice of rice pilaf, wild rice blend, roasted gold yukon, or red potatoes with fresh rosemary, garlic, garlic mashed potatoes, penne pasta with garlic olive oil, Roma tomato & fresh basil & parmesan cheese, and garlic bread or rolls & butter

For an additional 2.00 per person you may substitute one of the following salads:

Red romaine, California, harvest, mixed baby greens, or country greens

BEEF STIR FRY

Stir fried sliced beef in sesame oil with mixed Chinese vegetables and includes stir fried rice, pork pot stickers & vegetarian spring rolls accompanied with soy sauce and sweet & sour sauce.

15.95 per person

Add an Oriental side salad for 5.95 per serving

Checkers Catering & Special Events Corporate Set & Go Menu Revised in January 2010

(925) 968-1121

Page 13

MEXICAN ENTREES

Minimum order of 10 servings per item

MARINATED CARNE ASADA

Special marinated beef skirt steak grilled to perfection with caramelized onions
Served with Spanish rice & refried, pinto or black beans
Comes with lettuce, sour cream, salsa, cheese, guacamole & warm flour tortillas

15.95

GRILLED CHICKEN FAJITAS

These fajitas are made with marinated grilled chicken served fajita style with lettuce, cheese, homemade salsa, sour cream & guacamole.

Served with Spanish rice, refried, Pinto or black beans & warm flour or corn tortillas

14.95

GRILLED BEEF SKIRT STEAK FAJITAS

These fajitas are made with marinated beef skirt steak served fajita style with lettuce, cheese, homemade salsa, sour cream & guacamole.

Served with Spanish rice, refried, Pinto or black beans & warm flour or corn tortillas

15.95

MEXICAN CHICKEN

Baked chicken breasts smothered in homemade salsa & topped with jack cheese, served with Spanish rice and refried, pinto or black beans

13.95

SALSA CHICKEN

Boneless chicken breast dipped in egg, chili & cumin & sautéed in virgin olive oil, topped with chunky tomato salsa, sour cream & cilantro

12.95

GRILLED CHICKEN QUESADILLAS

Served with sour cream, guacamole & homemade salsa
4 pieces per serving

8.95

GRILLED CHICKEN BURRITO

Refried beans, Spanish rice & cheese with grilled chicken rolled in a flour tortilla with salsa, sour cream & guacamole on the side

10.95

BEEF SKIRT STEAK BURRITOS

Refried beans, Spanish rice & cheese with grilled beef rolled in a flour tortilla with salsa, sour cream & guacamole on the side

11.95

ENCHILADAS

Authentic chicken, ground sirloin beef or matchstick vegetable enchiladas (2 per serving) in a Verde sauce, served with refried beans & Spanish rice

14.75

CARNITAS

Our pork shoulder Carnitas are slow cooked in onion & beer & served fajita style with lettuce, cheese, salsa, sour cream & guacamole. Served with Spanish rice, refried beans & warm flour or corn tortillas

15.25

TACO BAR

Ground sirloin beef, sautéed with onion, roasted tomato & seasonings, served fajita style with shredded lettuce, cheese, salsa, hot sauce & sour cream. Served with Spanish rice, refried beans & half soft and half deep fried corn tortillas

13.95

All of the above prices are per serving & include homemade tri-flavor tortilla chips and salsa

Add a side South of the Border Taco Salad to any of the above for 6.75 per serving

Add a side of Guacamole to any of the above Mexican Entrees for 3.95 per 4 ounce serving

Add a side of Sour Cream to any of the above for .95 per 3 ounce serving

Checkers Catering & Special Events Corporate Set & Go Menu Revised in January 2010

(925) 968-1121

Page 14

OUR SPECIAL HOME MADE SOUPS

Minimum order of 10 servings per item/ All items are priced per serving

Creamy Carrot & Ginger

Clam Chowder

Minestrone

Beef and Barley Soup

Cream of Broccoli

Chicken Noodle

Tortilla with Chicken

Served with tortilla strips

Cream of Mushroom

Vegetarian Kabocha Squash Soup

All soups are served with crackers

5.75

HOT & COLD SIDES

Minimum order of 10 servings per item

Wild rice with matchstick carrots & mushrooms **3.95**

Roasted Yukon potatoes with fresh garlic, oregano, & rosemary **3.95**

Fresh green beans amandine **3.95**

Scalloped potatoes **3.95**

Red mashed potatoes with garlic & rosemary **3.95**

Fresh steamed broccoli with lemon pepper **3.95**

Julienne carrots, green beans & button mushrooms in lemon-thyme butter **3.95**

Mexican Corn Mix **3.95**

Roasted zucchini, sautéed mushrooms, Roma tomatoes, & garlic with sweet basil **4.95**

Penne marinara with Italian vegetables **4.95**

Fettuccini Alfredo **4.95**

Smoked Gouda Macaroni **4.95**

Indian Spiced Vegetables **4.95**

Pan Roasted Broccoli in a spicy Peanut Sauce **4.95**

Roasted Root Vegetables **4.95**

Indian Basmati Rice Pilaf **3.95**

NEW Chili Lemon Roasted Gold Yukon Creamer Potatoes **3.95**

NEW Wasabi Marscapone Mashed Potatoes with fresh Rosemary **4.95**

VEGETARIAN ENTREES

Minimum order of 6 servings per item.

NEW Mushroom Ragout with Fresh Dill over Grilled Three Cheese Polenta Cakes (2 per serving) **10.95**

NEW Vegan Portobello stuffed with spinach, roasted bell pepper, carrot, asparagus & topped with balsamic reduction **10.95**

Grilled Three Cheese Polenta cakes with corn & black bean confetti (2 per serving) **10.95**

Tomato & Herb Frittata made with plum tomatoes, scallions, fresh basil & eggs **10.95**

Farm stand Paella made with Saffron infused Arborio rice tossed with zucchini, red sweet peppers, chick peas, corn and artichoke hearts. **12.95**

Couscous Cakes include two golden couscous cakes topped w/ plum tomatoes, black beans & zesty corn relish. **11.95**

Portobello mushroom stuffed with a spinach & feta cheese blend, drizzled with veggie based cream Marsala Sauce **10.95**

Stuffed eggplant with artichokes, red bell peppers a blend of mozzarella, parmesan cheeses, chopped garlic in a veggie based zesty marinara sauce. **12.95**

Stir fried Tofu with snap peas **12.95**

Rigatoni with green beans, tomatoes, & black olives **11.95**

Baked potato bar buffet **11.75**

(Bar includes, vegetarian chili, sour cream, shredded cheese, salsa & chives)

Vegetarian Chili with shredded cheese, chopped red onion & crackers **9.95**

The above Vegetarian Entrees are served with tossed greens, Caesar Salad, or sautéed Italian vegetables, & rolls & butter

DESSERTS

Minimum order of 6 servings for most items

COOKIES

Assorted homemade cookies

1 cookie per serving **1.60**

Decorative seasonal holiday cookies

1 cookie per serving **2.10**

BROWNIES

Moist bittersweet dark chocolate brownies zinged with espresso drizzled with dark chocolate

1 bar per serving **1.60**

SPECIALTY BARS

Our choice assortment of our specialty bars

1 bar per serving **1.75**

DESSERT PLATTER

An assortment cookies, brownies & specialty bars.

1 cookie & 1 bar per serving **3.35**

FRESH FRUIT TARTS

1 small tart per serving (24 minimum) **2.95**

PETIT FOURS

Small **1.55** & large **3.45**

CAKE SLICES

Individual slices of an assortment of flavorful multi layered sheet cakes served on a platter

4.95

SPECIALITY BARS

(subject to availability)

Minimum of 6 per Item

Apple Cobbler Bars **1.85**

Apricot Bars **1.85**

Blueberry Cobbler Bars **1.95**

Boysenberry Cheese Bars **1.75**

Brownie Cheese Bars **1.75**

Butter Brickle Blondies **1.85**

Caramel Brownies **1.85**

Chocolate Cherry Brownie **1.95**

Chocolate Truffle Bar **1.95**

Carrot Bars **1.95**

Dulce De Leche Bar **1.85**

Key Lime Bars **1.95**

Lemon Bars **1.75**

Pecan Squares **1.85**

Peanut Butter Chocolate Blondies **2.15**

Raspberry Shortbread Bars **1.75**

S'More Bars **1.95**

Strawberry Cobbler Bars **1.95**

Minimum of 12 on items below

CLASSIC BAKLAVA

Luscious bites of flaky buttery pastry filled with walnuts bathed in a golden syrup **1.95**

CHOCOLATE ASSORTMENT OF MINI CHEESECAKES

Turtle, Cappuccino & Chocolate Swirl Assortment **1.75**

CITRUS & BERRY ASSORTMENT OF MINI CHEESECAKES

White Chocolate Raspberry, Citrus & Key Lime **1.75**

HAND DIPPED BISCOTTI

Chocolate Almond Orange Dipped Biscotti **1.85**

TIRAMISU

Individual Square Slices **4.65**

CHECKER'S BARBECUE

THE PREMIUM ALL AMERICAN BARBECUE

****This menu includes one and a half serving of hamburger and hot dogs per guest ****

1/3 pound Angus Hamburgers

"Premium" Large Miller All-Beef Hot Dogs

Garden Burgers for vegetarians

All the Trimmings ~ Sliced onions, lettuce, tomatoes, pickles,
Cheddar & Provolone cheese slices, ketchup, mustard & mayonnaise.

Choice of ~ Potato or Pasta & Green Salad with Ranch Dressing
Homemade Chips

13.95 Cook @ Checkers

15.95 Barbecue on Site

Add more "Premium" Miller All-Beef Hot Dogs with the bun, ketchup, mayo, mustard & pickle relish **4.95**

Add more 1/3 Pound Angus Hamburgers with the trimmings **6.95**

Add Garden Burgers for Vegetarian with the trimmings **6.95**

Add chicken to "All American" (5 ounce boneless "skin on" breast) **3.95 per piece**

THE BUDGET ALL AMERICAN BARBECUE

1/4 pound Angus Hamburgers or "Budget" All Beef Hotdogs

All the Trimmings ~ Sliced onions, lettuce, tomatoes, pickles,
American & Swiss cheese slices, ketchup, mustard & mayonnaise

Choice of ~ Red Dill Potato or Checkers Homemade Chips

8.95 Cook @ Checkers

10.95 Barbecue on Site

THOSE SMOKING' RIBS & GRILLED BBQ CHICKEN

Baby Back Pork Ribs (4 ribs per serving) & Skin on Boneless Chicken Breast with home style BBQ sauce

Smokey BBQ Baked Beans

Choice of ~ Potato or Pasta Salad

Green Salad with Ranch & Italian Dressing

Rolls & Butter or Cornbread Muffins

18.95 Cook @ Checkers

20.95 Barbecue on Site

OLE TIME FAVORITE ... SMOKED TRI TIP STEAK & GRILLED BBQ CHICKEN

4 ounce Portion and 5 ounce Chicken Breast

Smokey BBQ Baked Beans

Green Salad with Ranch & Italian Dressing

Creamy Red Dill Potato Salad, Pasta Salad or Peanut Coriander Coleslaw

Rolls & Butter or Garlic Bread

16.95 Cook @ Checkers

18.95 Barbecue on Site

BBQ "SIDE DISH" ADD ONS

"Add on" items are priced per serving

Vegetarian or Homemade Beef Chili Beans with grated cheese and chopped red onion **3.95**

White Corn-on-the-Cob with butter **1.75**

BBQ Grilled Zucchini **3.25**

Garlic Mashed Potatoes **3.95**

¼ Wedge of Watermelon **2.45**

Coleslaw **3.25**

Homemade Chips with Caramelized Onion Dip or Tortilla Chips & Salsa **4.25**

Cookies & Brownies **1.60**

This menu is for "SET & GO" **OR** full service catering!

Our full service event may include "On Site" BBQ, & Buffet Tables, including Festive BBQ Set Up

Our full service "On Site" BBQ requires Chef(s) and service staff, not included in above pricing.

Please call for a quote to accommodate your event!

For all BBQ Events add 18% Operations Fee

We can mix and match any items on this menu!

Checkers reserves the right to change prices/products based on availability or fluctuations in the market.

RENTALS

CHINA

A wide variety of Chargers - 2.00 to 5.00
Dinner Plates, Salad, bread & butter and Dessert Plates
(Available in Black, White, & White with Platinum Border & Ivory with Gold Border)
Glass Coffee Mugs
All the Above .65 each
Soup Bowls **.75 each**, Cup & Saucer **.95 each**
Cream & Sugar Set **7.00**

GLASSWARE

6 ounce Fluted Champagne, 8 to 20 ounce Wine Glasses, 10 ounce Water Glass,
16 ounce Ice Tea Glass, 10 ounce Old Fashioned, 12 ounce Pilsner
All the Above .65 each
Wine Carafe - Full Liter **3.00**
Salt & Pepper Shakers **2.00**

SILVER FLATWARE

Butter Knife, Dinner Fork, Dinner Knife, Luncheon/Salad Fork, Salad/Dessert Fork,
Teaspoon, Soup Spoon
.75 each
Cake Knife **3.00**
Cake Server **3.00**

STAINLESS FLATWARE

Butter Knife, Dinner Fork, Dinner Knife, Luncheon/Salad Fork, Salad/Dessert Fork,
Teaspoon, Soup Spoon
.65 each

All table top rentals have an 20% fee added for ordering and handling

TABLES & CHAIRS

We have an assortment of tables and chairs available upon request
Tables vary in size and chairs vary in style
Pricing depends on type

All equipment rentals have an 20% fee added for ordering and handling

LINENS

We have an assortment of linens available upon request
Linens vary in fabric texture, sizes and colors
Pricing depends on linen needed
Sizes include small squares, rounds, banquets, and drapes
Please call for pricing

All linen rentals have an 20% fee added for ordering and handling

Any broken or lost items will be charged to client at full replacement cost.

checkers catering and special events

hot appetizers

MINI MEATBALLS @ \$1.35

In Our House BBQ Sauce

SWEDISH MEATBALLS @ \$1.35

With Button Mushrooms

HONEY MUSTARD WINGS @ 1.45

With a Garlic, Honey & Soy Marinade & Glaze

HOT & SPICY WINGS @ 1.45

Zippy Breaded Chicken Wings served with Celery Sticks & Bleu Cheese Dip

MINI BLT SKINS @ \$1.65

Mini Yukon Gold Potatoes Stuffed with Smoked Bacon, Diced Cherry Tomato
Topped with Micro Greens & Bleu Cheese Aioli

SPANIKOPIA @ \$1.70

Filo Triangles Stuffed with Crumbled Feta & Baby Spinach Baked to a Golden Brown

VEGETARIAN SPRING ROLLS @ \$1.70

Matchstick Chinese Vegetables Wrapped Neatly in a Won Ton Wrapper Flash Fried to a Golden Brown. Served with a
Curry & Coconut Dipping Sauce

STUFFED FILOS @ \$1.70

Buttery Filo Dough Stuffed with Caramelized Onion, Walnuts, Bleu Cheese and Bacon Crumbles
Baked to a Golden Brown

MOROCCAN MEATBALLS @ \$1.70

Ground Lamb with Seasonal Herbs & Moroccan Spices

SPRING ROLLS @ \$1.75

Minced Chicken & Spiced Cashews Wrapped Neatly in a Won Ton Wrapper.

Served with a Sweet Chili Pepper Dipping Sauce

STUFFED SPUDS @ \$1.75

Potato Skins Stuffed with Cheese, Onion & Bacon and Served with Sour Cream & Salsa on the Side

LIL'POT STICKERS @ \$1.80

Steamed Minced Pork in a Won Ton Wrapper, served with Soy Sauce for Dipping

ITALIAN STUFFED MUSHROOMS @ \$1.80

Baked Mushrooms Stuffed with Italian Sausage & Parmesan Cheese

VEGETARIAN STUFFED MUSHROOMS @ \$1.80

Baked Mushroom Stuffed with Baby Spinach & Crumbled Feta

SPANISH STUFFED CREMINI MUSHROOMS @ \$1.80

Baked Mushrooms Stuffed with Spanish Ham, Parmesan Cheese, Sour cream and Herbed Bread Crumbs

COCONUT FRIED SHRIMP @ \$1.80

Butterfly Shrimp rolled in Panko Bread Crumbs & Coconut & Fried to a Golden Brown. Served with Orange Mango
Dipping Sauce

WILD MUSHROOM TARTLETS @ \$1.85

A Trio of Sautéed Mushrooms in a Bite Size Tartlets Topped with Parmesan Cheese & Button Cap

CARROT & SCALLION CAKES @ \$1.85

Pan Seared Topped with Crumbled Feta & Diced Black Olives

TAMALE SHOOTERS @ \$1.85

Corn Tamale with tri color peppers served with a chipotle aioli dollop

MOJO SHRIMP @ \$1.95

Marinated and Grilled Smokey Shrimp with Garlic Parsley Mojo on a Bamboo Skewer

GINGERED CHICKEN CAKES @ \$1.95

Topped with a Dollop of Cilantro Lime Cream Cheese & Mango Garnish

MINI CHICKEN TAMALES @ \$1.95

Served with Homemade Salsa & Sour Cream

CHICKEN TAQUITOS @ \$1.95

Shredded Roasted Chicken Wrapped in a Corn Tortilla Served with Homemade Salsa & Sour Cream

checkers catering and special events

hot appetizers

CARIBBEAN STYLE QUESADILLAS @ \$1.95

BBQ Pulled Pork & Diced Green Apple Nestled Between Flour Tortillas
Smothered in Cheese with a Bermuda Salsa

CRUNCHY SHRIMP CAKES @ \$1.95

Pan Seared Almond Crusted Shrimp Cakes with Lemon Soy Aioli for Dipping

CITRUS CHILI SHRIMP STICKS @ \$1.95

Grilled over an Open Fire Glazed with a Hot Honey Soy Sauce

CRAB STUFFED MUSHROOMS @ \$1.95

A Blend of Fresh Crab, Parmesan Cheese & Scallions

GRILLED CHICKEN SATAY @ \$2.05

Seasoned & Grilled to Perfection Brushed with Peanut Sauce & sesame seeds

TERIYAKI CHICKEN STICKS @ \$2.15

Grilled Tender Strips of Chicken Threaded on a Bamboo Skewer

Basted with House Teriyaki

SPANISH CHICKEN STICKS @ \$2.15

Grilled Tender strips of Chicken on a Wooden Skewer Basted with a Lemon & Saffron Sauce

INDIAN CHICKEN SKEWERS @ \$2.15

Grilled Marinated Chicken skewer, served with a Green Curry Coconut Dipping Sauce

SOY BEEF STICKS @ \$2.25

Grilled Tender Strips of Beef Threaded on a Bamboo Skewer

Basted with Sesame Soy Glazed Beef Skewers

THAI COCONUT BEEF STICKS @ \$2.25

Threaded Strips of Beef Tenderloin on a Bamboo Skewer with a Thai Red Curry Coconut Dipping Sauce

ROCK SHRIMP & AVOCADO LUMPIA @ \$2.25

Won Ton Wrapper Filled with Rock Shrimp, Diced Avocado, & Jamaican Relish

Flash Fried to a Golden Brown Dusted with Sea Salt

CRAB FILLED SPUD CUPS @ \$2.25

Halved Sweet Yukon Gold Potatoes Stuffed with Dungeness Crab Salad

FIERY THAI SCALLOPS @ \$2.25

Large Pan Seared Scallops Topped with Red Curry & Basil Mango Relish in an Asian Spoon

GRILLED TIGER PRAWN SATAY @ \$2.25

With Thai Red Curry Sauce

TOSCANO PRAWNS @ \$2.35

Prosciutto Wrapped Prawn Stuffed with Herbed Goat Cheese

ROASTED LAMB CHOPS @ \$2.35

With Seasonal Herbs & Spices. Served with a Orange Marmalade Sauce

VINO BEEF SATAY @ \$2.35

Threaded Beef Tenderloin Grilled over an Open Fire Basted with a Sweet Merlot Demi Glace

ITALIAN PRAWNS @ \$2.35

Grilled Pancetta Wrapped Jumbo Prawns Finished with a Charamelode Drizzle

MINI WELLINGTONS @ \$2.40

Tenderloin & Stilton Cheese with Wild Mushrooms Wrapped in Puff Pastry Baked to a Golden Brown

OYSTERS ROCKEFELLER @ \$2.40

Baked on the Half Shell Topped with Herbed Bread Crumbs

LOUISIANA CRAB CAKES @ \$2.45

Pan Seared Served with Chipotle Chili Aioli

LAMB LOLLIPOPS @ \$2.45

Roasted & Seasoned Lamb Lollipops Served with Fresh Raspberry & Blackberry Fruit Glace on the Side

NEW ORLEANS SKEWERS @ \$2.65

Grilled Succulent Shrimp & Andouille Sausage on a Wooden Skewer

checkers catering and special events

hot appetizers

LAVA PRAWNS @ \$2.95

Grilled Giant Prawn on a skewer with a Spicy Chipotle Mango Sauce drizzle

WELL DRESSED SCALLOPS @ \$3.25

Pan Seared Giant Scallops Marinated in Garlic & Citrus infused Olive Oil Wrapped in Bacon

SPUD MARTINI BAR @ \$5.50

Choice of Mashed Gold Yukon, or Mashed Red Potatoes with Rosemary or Sweet Potato Mash and served with Butter, Sour Cream, Shredded Cheddar Cheese, Bleu Cheese Crumbles, Scallions, Salsa, Bacon & Onion Strings

ARTICHOKE FRITTERS * 200 pieces @ \$119.95

Quartered Artichokes breaded with Japanese Bread Crumbs then Flash Fried to a Golden Brown Dusted with Sea Salt. Served with a Lemon Tarragon Aioli

FLASH FRIED CALAMARI * 10 lbs @ \$129.95

Lightly Breaded Strips of Calamari Flash Fried to a Golden Brown Dusted with Sea Salt. Served with a Chipotle Aioli for Dipping

carving station

The Carving Station is considered an addition to any assortment of appetizers. Our meat is served in 3 ounce portions and is intended to be served with other appetizers or as an addition to the main entrée

FRESHLY ROASTED TURKEY BREAST

Served with Freshly Baked Assorted Rolls

Aioli and Spicy Mustard on the side

Add 6.95 per serving

SMOKED & GRILLED PORK TENDERLOIN

Glazed and then served with Jack Daniels and Maple Glaze on the side

Served with Soft Egg Rolls and Extra Sauce

Add 8.95 per serving

CHECKERS SIGNATURE SLOW SMOKED PRIME RIB

Served with Creamy Horseradish and au jus on the side

Soft and Freshly Baked Assorted Rolls

Add 10.95 per serving

NEW YORK STRIP LOIN

Seasoned with garlic & herbs then smoked and roasted to perfection

Aioli, Spicy Mustard and BBQ Sauce on the side

Served with Soft and Freshly Baked Assorted Rolls

Add 10.95 per serving

BEEF TENDERLOIN

Generously dry rubbed with fresh herbs, garlic, and sea salt then roasted to medium rare

Aioli, Spicy Mustard and BBQ Sauce on the side

Served with Soft and Freshly Baked Assorted Rolls

Add 11.95 per serving

(A chef is required service for the carving station and is a minimum of 180.00)

checkers catering and special events

room temp appetizers

CELERY BARQUETTES @ \$1.45

Stuffed with Stilton Cheese Garnished with a Candied Walnut

HARVEST SWEET POTATO TARTS @ \$1.60

Bite Size Tartlet Filled with Mashed Sweet Potato Topped with caramelized Walnuts

BRUSCETTA CHECKERS STYLE @ \$1.65

Diced Vine Ripe Roma Tomatoes, Crumbled Feta Cheese, Garlic & Torn Sweet Basil.
Served with Crostini

PINWHEEL ASSORTMENT @ 1.65

Combination of Turkey, Ham & Roast Beef with Assorted Cheeses wrapped with cream cheese & Cracker Bread

TUSCAN WRAPS @ \$1.65

French Crepe Stuffed with Seasoned Ricotta & Crispy Sage topped with shaved parmesan cheese

TORTA SQUARES @ \$1.65

Prepared with Egg, Shredded Zucchini & Wild Rice

CHILLED JUMBO PRAWNS @ \$1.65

Served with Spicy Cocktail Sauce & Lemon Wedges

MEDITERRANEAN SHOOTERS @ \$1.75

White Grape & Almond Gazpacho Shooters

SPANISH TARTLETS @ \$1.75

Caramelized Spanish Sweet Onions on a Bed of Creme Fraiche
in a Bite Size Tart with Minced Chives

CAPRESE SKEWERS @ \$1.75

Toy Box Tomatoes, Marinated Mozzarella Balls & Torn Basil on a Bamboo Skewer
Finished with a Balsamic Reduction

CHIVE BLINIS @ \$1.75

Mini Chive Pancakes Topped with a Dollop of Creme Fraiche & Red Onion Confit

DEVEILED EGGS 2 WAYS @ \$1.75

Some Topped with Crumbled Bacon & Chives Some Topped with Bay Shrimp

CHICKEN WITH A BIG BANG @ \$1.80

Minced Chicken with Sliced Scallions in a Spicy Peanut Sauce
Sitting Neatly in a Bite Size Filo Tartlet

ALE N' APRICOTS @ \$1.80

Ale Soaked Apricots Stuffed with Gorgonzola Cream Topped with Fresh Mango & Honey Glazed Pecans

SAVORY CREPES @ \$1.80

French Crepe Filled with Smoked Ham in a Tarragon & Mustard Cream Cheese Spread

NAPA CROSTINI @ \$1.85

Sliced D'Anju Pear a top Crostini Smearred with Gorgonzola with a Grape Garnish

ATLANTIC TARTLETS @ \$1.85

Wafer Thin Smoked Salmon

Sitting on a Bed of Cracked Pepper & Lime crème fraiche in a Bite Size Filo Tartlets

SHIKTAKI ON TOASTED PARMESAN CRISP @ \$1.85

Topped with Herb Chevre & Shiitake Mushroom with Roasted Red Bell pepper Garnish

FIVE SPICE DUCK @ \$1.85

With Diced Papaya in a Bite Size Wonton Cup

FALL CROSTINI @ \$1.85

Smoked Turkey, Cranberry Apple Compote & Brie Cheese a top Baguette Smearred with Aioli

HARVEST CRISPS @ \$1.85

Goat Cheese Crisps Topped with Wild Mushroom Ragout and Fresh Dill

PROSCUITTO Y MELON @ \$1.85

Cantaloupe & Honey Dew Melon Balls Wrapped in Salty Proscuitto

checkers catering and special events

room temp appetizers

TANGY CHEDDAR CRISPS @ \$1.85

Topped With Mediterranean Grape Relish

GREEK STUFFED TOMATOES @ \$1.95

Cherry Tomatoes Stuffed with Olive Tapenade

AVOCADO MOUSSE ON PARM CRISP TOPPED WITH PRAWN @ \$1.95

A Top a Parmesan Crisp with Prawn Medallion

CHICKEN & PESTO FILO CUP @ 1.95

Filo Cup filled with Smoked Chicken in Parsley & Olive Pesto

SPANISH STYLE ASPARAGUS @ \$1.95

Roasted Asparagus wrapped with Thinly Sliced Prochuitto

Served with Lemon Aioli for Dipping

BRIE EN'CROUTE @ \$1.95

A Square of Ripe Brie Cheese with Minced Spiced Walnuts Wrapped Neatly in Puff Pastry Baked to a Golden Brown with a Sweet Apricot Glaze

ISLAND WON TON CUPS @ \$1.95

Bay Shrimp Tossed in a Mango-Curry Dressing Served in a Bite Size Wonton Cups

ENDIVE BOATS @ \$1.95

Filled with Smoked Salmon Mousse and Alfalfa Sprouts & micro greens Spritzed with Fresh Lemon Juice

FILET MIGNON ON TOASTED PARMESAN CRISPS @ \$2.20

Filet Mignon, Roasted Onions & Dijon Aioli atop a toasted parmesan crisp

RISOTTO CAKE @ \$2.20

Infused with Saffron Topped with a Poached Shrimp and a Red Chili & Chive Oil Drizzle

CALI ROLLS @ \$2.25

Sticky Rice Wrapped in Sea Weed with Diced Avocado, Carrots, Cucumbers & Crab. Served with Soy Sauce Wasabi & Pickled Ginger

FILLED PURSES OF CHICKEN & ASPARAGUS SALAD @ \$2.35

French Crepe Purse Stuffed with Diced Asparagus & Chicken in a Jamaican Relish

Tied with a Fresh Snipped Chive

RAW BLUE POINT OYSTER ON HALF SHELL SHOOTER @ \$2.95

Fresh on Half Shell Snuggled in Spicy Cocktail Sauce

(5 dozen Minimum)

CHARRED SALMON @ \$2.55

Fresh Salmon topped with Chandon Glaze & Thai Salsa with Cashews served in a bamboo cup

AHI CAKES @ \$2.75

Pan Seared Ahi with a Coriander Crust a top

Seasoned Rice Cake with Ginger Aioli, Parsley & Orange Zest

COCONUT SAFFRON SHRIMP @ \$2.85

Served in a bamboo cup

AHI TARTARE @ \$2.95

Sashimi Ahi Tuna Dressed with Scallions, Shiso Leaves in a Sesame Soy Blend with pickled cucumber

Topped with Wasabi Tobiko in a Bamboo Cup

MARGARITA OYSTERS @ \$3.25

Raw Kumomoto Oyster served on the Half Shell with Margarita Lime

(5 dozen Minimum)

TRADITIONAL CEVEICHE @ \$3.25

Citrus infused Marinated Tiger Prawns for 24 Hours with Minced Red Onions Served with Tri-Color Tortilla Chips in bamboo boats

checkers catering and special events

room temp appetizers

SOPHISTICATED CEVICHE @ \$3.45

Citrus infused Marinated Bay Scallops & Tiger Prawns for 24 Hours with Minced Red Onions. Finished with a Drizzle of Summer Truffle Oil and served with Tri-Color Tortilla Chips in bamboo boat

TAPENADE TRIO BAR @ \$3.95

A Trio of Kalamata Olives, Artichoke & Roasted Red Pepper Tapenades

Served with Herb & Butter Toasted Pita Chips

THAI SPICED GUACAMOLE @ \$3.95

Served with Toasted Pita Chips

FARMERS MARKET SPINACH DIP @ \$69.95

Baby Spinach with Sliced Water Chestnuts in a Cream Dip with Seasonal Herbs & Spices Displayed in a Round French Bread Bowl.

Served with Sliced Baguettes and Carrot Garnish

CURRY SPICED YOGURT CORIANDER & MANGO CHUTNEY DIP @ \$74.95

Five pounds of dip

Served with Toasted Herbed Pita Chips

THAT'S ITALIAN! 6 lb DISPLAY @ \$102.95

Antipasto Platter Display of Roasted Red Bells, Country Olives, Mozzarella Balls, Olive Tapenade, Salami, Green Onions & Pepperoncinis.

Served with Baguettes & Breadsticks

MOROCCAN BRIE DISPLAY @ \$109.95

Dressed with Extra Virgin Olive Oil, Sun Dried Tomato, Fresh Basil & Roasted Pine Nuts

Served with Table Crackers & Baguettes

TRES BRIE WHEEL DISPLAY @ \$139.95

Topped with a Warm Caramel Glaze & Smothered in Pecans Served with Table Crackers & Sliced Baguette

CHEESE BOARD DISPLAY

*** 5 lbs @ \$79.95 * 10lbs @ \$154.95 * 15 lbs @ \$204.95 * 20 lbs @ \$284.95**

International & Domestic Cheese Garnished with Red Grape Bunches. Served with Table Crackers & Sliced Baguettes

GRILLED CRUDITES

*** 5 lbs @ \$64.95 * 10 lbs @ \$124.95 * 15 lbs @ \$174.95 * 20 lbs @ \$234.95**

Seasonal Vegetables may include Grilled Asparagus, Tri-Color Bell Peppers, Zucchini, Haricot Verts, Baby Carrots, Red Onion & Portobello Mushrooms Finished with a Balsamic Reduction.

Served with a Peppercorn Ranch Dipping Sauce

RAW CRUDITES

*** 5 lbs @ \$57.95 * 10 lbs @ \$ 117.95 * 15 lbs @ \$ 166.95 * 20 lbs @ \$ 226.95**

A Wonderful Selection may include Raw Baby Carrots, Broccoli & Cauliflower Florets, Radishes, Jicama Sticks & Mini Pearl Tomatoes.

Served with your Choice of Ranch Dressing or Red Pepper Hummus

SEVEN LAYER DIP

*** 5 lbs @ \$69.95 * 10 lbs @ \$ 129.95**

Smashed Pinto Beans, Sour Cream, Guacamole, Cheese, Diced Tomatoes, THE WORKS!

Served with Homemade Tri-Color Tortilla Chips

SALMON DISPLAY * 5 lbs @ \$169.95

Poached Fresh Atlantic Salmon in a Citrus infused White Wine with Creamy Dill Sauce & Mini Pearl Capers. Served with Toasted Baguettes & Mini Bagels