

CHARCUTERIE

120 West Sierra Madre Boulevard
Sierra Madre, CA 91024
(626) 355-3908

Dear Prospective Client:

Thank you for considering the Charcuterie for your important occasion. Our friendly well trained staff is here to help with every detail and any questions you may have. Our goal is for you to enjoy your event and create life long memories.

Enclosed are menus created to suit any event small and large. We are a full service catering company, meaning we cover service, rentals, plate and silverware, entertainment, or simple delivery. All menus may be customized to fit your needs.

We look forward to assisting you with your event. If you have any questions, please contact our office at (626)355-3908.

Sincerely,

A handwritten signature in black ink that reads "SCOTT MAY". The signature is written in a cursive, slightly slanted style with a long horizontal stroke at the beginning.

Chef Scott May

CHARCUTERIE

FULL SERVICE BANQUET CATERING MENU

TEQUILA MARINATED CHICKEN BREAST

Sauza tequila, lime and fresh herb marinated chicken breast, grilled to perfection
\$14.95

CHICKEN PARMESAN

Parmesan crusted chicken breast with Marinara sauce and French baguette garlic bread
\$15.95

SIERRA FRIED CHICKEN

Bread crumb encrusted chicken breast served with homemade herb gravy
\$14.95

CHARCUTERIE CHICKEN ROULADE

Tenderized chicken breast rolled with prociutto fresh provolone and buerre blanc
\$19.95

GRILLED PRIME NEW YORK STRIP

Holy trinity herb marinated, served with a mushroom medley demi glace
\$26.95

PRIME BONE-IN RIB EYE

House seasoned mouthwatering 8 oz. rib eye topped with maitre d' hotel butter
\$28.05

FILET MIGNON

8 oz. filet mignon with a house garlic blue cheese dressing with demi glace
\$26.95

CHIPOTLE MARINATED PORK LOIN

Marinated pork loin served with cinnamon brandy apple compote
\$20.95

WISTERIA LOBSTER TAIL

Lobster with drawn butter and baked to sweet tenderness
\$18.95

HALIBUT EN PAPIOTE

Fresh halibut filet wrapped in parchment with white wine carrot mira poix and maitre d' hotel butter
\$21.95

ROASTED SEA BASS FILET

Fresh sea bass roasted to tender flakiness served with tomato couli. Delicious!
\$24.95

PASTA ALFREDO

Linguini with fresh herb garlic alfredo sauce served with chicken or jumbo shrimp
\$19.95/22.95

PASTA PUTINESCA

Tomato sauce, artichoke hearts, capers, caramelized onions, kalamato olives and roasted red peppers
\$15.05

VEGETARIAN STACK

Grilled polenta with balsamic grilled vegetables topped with provolone cheese
\$15.95

DINNER SIDES:

Classic Caesar
Balsamic Mescaline Greens
Goat Cheese, Grapes
Fried Won Tons

VEGETABLE SIDES:

Grilled Asparagus
Roasted Mixed Vegetables
Harti Coverts

OTHER SIDES:

Garlic Mashed Potatoes
Roasted Red Potatoes
House Rice Pilaf

CHARCUTERIE

CANAPES

Italian Sausage Stuffed Mushrooms \$.99

Margarita Toast (Tomato, Fresh Mozzarella & Basil) \$1.99

**Stuffed Puff Pastry with Cabanzola, & Balsamic Onions \$3.99
(Tenderloin Optional)**

Lobster Salad Stuffed Roma Tomatoes \$2.99

Chicken Skewers \$.99

Crab Cakes \$2.99

Jalapeno Shrimp Wrapped with Procuïto \$2.99

Buffalo Wings/Jerk Chicken Wings \$5.99

Deviled Eggs \$.99

Coconut Shrimp \$2.50

Smoked Salmon Dill Cream Cheese Pita Bites \$2.25

Bacon Wrapped Dates \$1.75

Seared Ahi Won Tons with Ponzu \$3.25

Procuïto Wrapped Asparagus \$.99

SEASONAL FRUIT TRAYS

Price to be determined based on availability

FRESH CRUDITES

Price to be determined based on availability

CHEESE TRAYS

All cheeses may be chosen by client. Price will be determined by weight, labor and availability

SANDWICH TRAYS

Turkey, Ham, Roast Beef, Cheddar & Swiss Cheese

CHARCUTERIE

BUFFET MENU

BARBEQUE BUFFET

Traditional Caesar salad, seasonal fruit tray, hamburgers, grilled marinated chicken breast corn on the cob, grilled vegetables, refried beans, fresh baked rolls, assorted condiments, fresh baked cookies and brownies.

\$25.95

MEXICAN BUFFET

Traditional Mexican Caesar salad, cheese enchiladas, beef and chicken fajitas with flour and corn tortillas, homemade tortilla chips, Spanish rice, refried beans, grated cheese, diced tomatoes, diced onions, fresh guacamole, sour cream, salsa and home made flan for dessert.

\$24.95

BUFFET #1

Choice of 1 salad, 2 entries, 2 sides, 1 dessert

\$25.95

BUFFET #2

Choice of 1 Salad, 2 entries, 3 sides and 1 dessert

\$28.95

SALAD SELECTIONS

Traditional Caesar salad or mixed greens

ENTRÉE SELECTIONS

Grilled salmon with fresh herb bierre blanc, chicken parmesan with marinara sauce, tequila herb marinated chicken breast, buttermilk marinated fried chicken with homemade chicken gravy, chicken roulade with herb bierre blanc, marinated tri tip

VEGETABLE SELECTIONS

Steamed asparagus, harti coverts, or garlic roasted vegetables

OTHER SIDE DISHES

Garlic mashed potatoes, roasted red potatoes or rice pilaf

DESSERT

Fresh fruit, assorted parfaits, cookies and brownies

CHARCUTERIE

BANQUET POLICIES

Charcuterie must be notified in advance of any scheduled deliveries for your function, such as florists, bakeries, rental equipment, etc. We are also able to make some arrangement for you, or offer some reliable referrals.

Charcuterie does not engage the band, order flowers or the cake. We feel these arrangements are a matter best handled by you and your own personal opinion. However, we will be happy to suggest florist, bands and bakeries if you do not have a favorite.

All food costs are subject to change, dependent upon market cost at the time of selecting and finalizing the menu.

Food purchased from the Charcuterie and remaining after the event may not be taken home as leftovers per the health department.

Charcuterie is not responsible for damage, loss, or theft of any items brought to or left at the location during or following your event.

The engaging party is responsible for any and all damages incurred by persons attending their event.

Any damage caused to fixtures, furniture or personnel by the patrons attending your function, beyond the control of management's prevention, becomes the responsibility of the engaging party.