




Information Sheet - Request for Catering Service	
Date of Event	
Event Start/End Time	
Contact Person	
E-mail	
Phone	
Fax	
Cell Phone	
Name Of Organization	
Street Address	
City, State and Zip	
Requested Menu or Service	
Number of Guests	
Event Address and Room	
Payment Method	Guaranteed payment is required to secure our service.
<b>Credit Card Information (Please Print)</b> 	
Type of Credit Card	
Credit Card Number	
Expiration	
Name on Credit Card	
Billing Address of Credit Card	
Signature	<p>_____</p> <p>I Have Read the Catering Policy and Understand the Terms and Conditions set forth by Griselda's Catering.</p>
Date	

*Please Read our Catering Policy Terms and Conditions.*

*To schedule your event please fill out this form and fax back to (916) 443-7646*



## **CATERING POLICY**

### *Terms and Conditions*

Service Charge	<i>20% taxable service charge is applicable to all food and beverages. The service charge covers liability insurance, set up, clean up, delivery fees, fuel, gratuity and use of any chafing or miscellaneous equipment.</i>
California Sales Tax	<i>7.75% California Sales Tax is applicable to all Food, Beverage, and Miscellaneous charges.</i>
Deposit & Cancellation Policy	<i>*A 50% Deposit of the total agreed upon contract or a Credit Card Number is Required to Reserve our Catering Service or Rooms. *Cancellations must be made 7 working days before the event and the deposit will be 100% refundable. *If Cancellation is made within 7 days of the event then the deposit will be non refundable or the Credit Card will be charged for 50% of the originally agreed upon contract. *Cancellations made within 24 hours of an event will be charged the full price of the original agreed upon contract between Client and Griselda's Catering.</i>
Payment Terms	<i>*Full Payment is Due Five Working Days before the Event Date. *Some Events may have additional charges added to them which will be billed separately from the original agreed upon contract. *The client must pay the full original amount of the contract before services are rendered. *Direct Billing can be set up only upon written or verbal agreement between Griselda's Catering and Client and terms are Net 30 days. *If payment is not received after 30 days then interest and penalties may apply and client will be held accountable for recovery costs through a collection agency or solicitor.</i>
Guarantee	<i>A final guaranteed guest count is required 5 working days prior to your event upon full payment of agreed upon services. Client can increase the guest account up to 24 hours before an event. The additional costs of the guest will be billed separately to client and is due the day of the event.</i>



## **Breakfast Services** *(10 Person Minimum)*

### **Full Coffee Service**

*Freshly Brewed Regular and Decaffeinated Coffee, Hot Water with Assortment of Teas and Condiments  
\$2.25 per guest.*

### **Continental I**

*Fresh Baked Mini Danishes and Mini Muffins  
\$2.25 per guest*

### **Continental II**

*Chilled Orange Juice, Fresh Baked Mini Danishes and Mini Muffins & Fresh Fruit Display  
\$7.50 per guest*

### **Healthy Fresh Start**

*Fresh Fruit, Assorted Yogurts, Orange Juice & Assorted Bagels & Cream Cheese  
\$7.95 per guest*

### **All American**

*Fluffy Scrambled Eggs, Country Style Potatoes, Thick Cut Bacon, Sausage Links and Baked Mini Muffins.  
\$8.95 per guest*

### **South of the Border Breakfast**

*Chiliquiles, Scrambled Eggs and Chorizo, Country Style Potatoes, Refried Beans, Tortillas and Fresh Salsa.  
\$8.95 per guest*

### **Deluxe Brunch Buffet**

*Let us bring the "Hotel" to you! Our Deluxe Brunch Buffet consists of a Breakfast Buffet Station, Seafood Station, Omelet Bar Station, Dessert Station & Carving Station. Our Professional Culinary Specialists will be "On- Site" serving and creating cutting edge cuisine for your guests. Please consult with our Catering Coordinator for full details.*

*\$24.95 per guest  
(Minimum 75 guests)*

*Fresh Fruit Display can be added to any selection for an additional \$2.25 per person.*

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***Beverages***

**Coffee**

*Air Pot of Regular or Decaffeinated Coffee with Condiments.*

*Each Air Pot serves 10-12 guests*

*\$13.95 per Air Pot.*

**Assorted Soft Drinks and Bottled Water**

*Coca-Cola, Diet Coke, Sprite, Bottled Water or Perrier*

*\$1.75*

**Individual Juices**

*V-8, Orange Juice, Apple Juice, Cranberry Juice & Ruby Red Grapefruit.*

*\$1.75*

**Assorted Individual Milk**

*Regular, Low Fat, Fat Free Milk. Chocolate, Low Fat Chocolate Milk*

*\$1.85*

**Juices by Dispenser**

*Lemonade, Strawberry Lemonade, Pink Lemonade, Fruit Punch.*

*\$13.95 per gallon*

*(Minimum of two gallons)*

**Odwalla Drinks and Smoothies**

*Fresh squeezed Lemonade, Limeade, Strawberry C Monster, Berry Go Berry and more!*

*\$3.25*



**Buffet Entrees**  
*(10 Person Minimum)*

*All Entrees include Fresh Rolls and choice of Salad, Vegetable, "Starch" and Fresh Baked Cookies or Chocolate Fudge Brownies*

*Buffet set up includes disposable plates, napkins, forks, knives, table linens and table decorations. China plates, glassware and silverware may added for an additional \$2.00 per person*

**Traditional Fried Chicken**

*Battered, Seasoned & Fried light and dark pieces of Fresh Chicken*  
\$11.95

**Chardonnay Chicken with Portabella Mushrooms**

*Sautéed Breast of Chicken in a Light Chardonnay Sauce and Roasted Portabellas*  
\$12.95

**Chicken Picatta**

*Lightly Breaded and Sautéed in our Lemon Caper Sauce*  
\$13.95

**Chicken Marsala**

*Chicken braised in Aged Marsala Sauce with Porcini Mushrooms, Shallots and Roasted Garlic*  
\$13.95

**Gorgonzola Cream Chicken**

*Lightly Sautéed and layered in Prosciutto & Gorgonzola Cream*  
\$14.95

**Chicken Cordon Bleu**

*Breaded and stuffed with Swiss Cheese and Canadian Bacon*  
\$13.95

**London Broil**

*Marinated and Thinly Sliced Sirloin served with a Bordelaise Sauce*  
\$13.95

**Roasted Tenderloin of Beef**

*Hand Carved Filet Mignon with Mushroom Demi Glace*  
\$18.95

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*Buffet Entrees (Continued)*

**Mesquite Grilled Tri Tip**

*One our most popular items! Marinated for 48 hours in our Special House Marinade  
\$13.95*

**Roasted Pork Loin**

*Sliced Medallions topped with a Blackberry Pinot Noir Glaze  
\$13.95*

**Roasted Salmon Filet**

*In a Lemon Grass Tomato Basil Coulis  
Market Price*

**Pan Seared New York Steak**

*Cast Iron Seared and Served with Ginger Hoisin Sauce  
\$17.95*

**Sun Dried Tomato Pesto Chicken**

*Breast of Chicken Stuffed with Pesto, Smoked Gouda Cheese and Sun Dried Tomatoes  
\$15.95*

***Choose one salad, one starch and one vegetable to go with your Entrée choice:***

***Salads***

*Classic Baby Greens  
Tossed Green Salad  
Caesar Salad  
Fresh Fruit Salad  
Sliced Potato Salad  
Chefs Pasta Salad  
Mediterranean Salad*

***Potatoes, Pasta and Rice***

*Wild Rice Pilaf  
Garlic Whipped Potatoes  
Angel Hair Pasta  
Fettuccine Alfredo  
Roasted Baby Potatoes  
Spanish Rice  
Potato Au Gratin*

***Vegetables***

*Roasted Vegetable Medley  
Grilled Summer Vegetables  
Sautéed Baby Carrots  
Steamed Chefs Vegetables  
Green Beans & Walnuts  
Grilled Asparagus(Seasonal)  
Chefs Selection*

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***Deli Market***

**Griselda's Deli Platter**

*A Selection of Premium Deli Meats, Cheeses and Garden Toppings.*

*Served with Whole Grain Breads, Roasted Vegetables, Pasta Salad, Assorted Bags of Chips or Whole Fresh Fruit, Garlic Pesto, Mayonnaise, Dijon Mustard and Fresh Baked Cookies.*

*\$10.95*

**Gourmet Box Lunch**

*Premium Deli Meat on Baguette Bread served with Chips or Fresh Fruit, Pasta Salad, Cookie and Soft Drink or Bottled Water*

*\$9.95*

**Student Box Lunch**

*Deli Sandwich, Chips or Whole Fresh Fruit, Cookie and Soft Drink  
(18 & Under)*

*\$7.95*

**World Wraps**

*Served with Chips & Fresh Fruit, Pasta Salad, Cookie & Soft Drink or Bottled Water*

*Choose one of the following wrap styles.*

*Southwestern Chicken Caesar*

*Ham and Swiss with Honey Dijon*

*Roast Beef and Provolone with Piquant Sauce*

*Grilled Vegetable and Roasted Red Pepper*

*\$9.95*



## *Themed Buffets*

### **Tex Mex Buffet**

*(Choice of Two Items)*

*Choose 1. Chicken, Beef or Cheese Enchiladas 2. Taco Bar 3. Chili Verde, Chili Colorado, Pork Tamales, Chili Rellenos or Chicken Flautas. Served with Refried Beans, Rice, Tossed Green Salad, Cookies, Chips & Salsa*

**\$12.95**

*Mexican Flan can be added for additional \$2.00 per person*

*Guacamole can be added for additional \$1.00 per person*

### **Grilled Fajitas**

*A choice of Mesquite Grilled Chicken, Beef or Combo Fajitas with Sautéed Peppers and Onions and served with Refried Beans, Rice, Corn or Flour Tortillas, Tossed Green Salad, Cookies, Chips & Salsa*

**\$13.95**

*Guacamole can be added for additional \$1.00 per person*

*Mexican Flan can be added for additional \$2.00 per person*

### **Marinated Carnitas**

*Our famous Carnitas served with Sautéed Peppers and Onions and served with Refried Beans, Rice, Tossed Green Salad, Corn or Flour Tortillas, Cookies, Guacamole, Chips & Salsa*

**\$12.95**

*Mexican Flan can be added for additional \$2.00 per person*

### **Italian Pasta Bar**

*Chicken Fettuccine Alfredo, Vegetable Primavera and Classic Italian Meatball Marinara served Roasted Vegetables, Caesar Salad and Garlic French Bread.*

**\$13.95**

*Jumbo Shrimp Scampi can be added or substituted for additional \$2.00 Per Person*

### **BBQ Ribs and Chicken**

*Slow Roasted Ribs smothered in BBQ sauce and Grilled Chicken served with Beans Ala Charra, Classic Potato Salad, Fruit Salad, Roasted Vegetables and Dinner Rolls*

**\$15.95**

### **Holiday Buffet**

*Oven Roasted and Hand Carved Turkey, Honey Baked Ham, Roasted Garlic Potatoes, Cinnamon Baby Carrot, Apple Walnut Stuffing, Home style Gravy, Green Salad and Dinner Rolls*

**\$14.95**

*\*New York Cheesecake, Chocolate Cake, Assorted Fresh Baked Pies can be added for additional \$2.00 per person*





*A Selection Of Appetizers From Around the World  
(Minimum 4 selections)*

*Specialty Appetizers*

**\$2.75 Per Person Selections**

*Feta Cheese and Sundried Tomato Filo Pastry  
Breaded Parmesan Artichoke Hearts  
Salami Coronets with Pesto Cream Cheese  
Seasoned Chicken Fingers with Honey Mustard Sauce  
Spicy Barbecued Chicken Wings  
Amaretto Cheese Filled Apricots  
Portobello Mushroom Crostini  
Mediterranean Bread Crisps  
Anti Pasta Skewers*

**\$3.25 Per Person Selections**

*Bay Shrimp Crostini Lemon Herb Cheese  
Mini Croissant Sandwiches  
Dungeness Crab Stuffed Mushrooms (Seasonal)  
Basil Turkey Mini Focaccia Sandwiches  
Fresh Crab Topped Cucumbers (Seasonal)  
Prosciutto Pesto Napoleons  
Grilled Bruschetta with Garlic Toast  
Mini Crab Cakes  
Marinated Tortellini Kabobs  
Prosciutto Wrapped Asparagus (Seasonal)  
Smoked Salmon, Cream Cheese and Capers  
Brie Quesadillas with Mango Guacamole*

**\$3.75 Per Person**

*Grilled Artichoke Bruschetta (Seasonal)  
Grilled Surf & Turf Kabobs (Steak and Shrimp)  
Grilled Summer Sausage  
Barbecue Pork Tenderloin Bites  
Filet Mignon Crostini  
Shrimp Cocktail  
Bacon Wrapped Shrimp Skewers*



*Latin Appetizers*

**\$2.75 Per Person Selections**

*Mini Chicken or Ground Beef Empanadas  
Mini Chicken or Ground Beef Tacos  
Mushroom Quesadillas  
Cheese Quesadillas  
Mini Pork Tamales  
Jalapeno Poppers  
Homemade Chips & Salsa  
Queso Fundido  
Mini Beef or Chicken Tostadas  
Sweet Mini Tamales  
Chicken Flautas*

**\$3.25 Per Person Selections**

*Mini Steak Burritos  
Fajita Chicken or Steak Quesadillas  
Chorizo & Papa Sopes  
Fresh Guacamole & Chips  
Mini Carnita Tacos  
Mango Pepper Salsa Crostini  
Grilled Marinated Vegetable Quesadillas*

**\$3.75 Per Person Selections**

*Cocktail de Camarones  
Stuffed Shrimp with Cheese and Jalapeno  
Grilled Fresh Fish Tacos  
Baja Style Fish Tacos (Beer Battered Fish)  
Grilled Shrimp Diablo Skewers  
Fresh Crab Stuffed Quesadillas (Seasonal)  
Black Bean, Corn and Carnita Sopes with Pico De Gallo  
Fresh Ceviche with Blue and Red Corn Tortillas  
Chicken Mole Tostadas*

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*Far East Appetizers*

**\$2.75 per Person Selections**

*Vegetarian Egg Rolls  
Chicken Pot Stickers  
Fried Gyoza  
Vegetable Sushi Rolls  
Pork Siew Mai*

**\$3.25 Per Person Selections**

*Chinese Style Spareribs  
Grilled Beef Teriyaki Skewers  
Chicken Yakitori Skewers  
Beef Satay Skewers with Peanut Sauce  
Stir Fried Chicken Lettuce Wraps*

**\$3.75 Per Person Selections**

*Grilled Spicy Korean Style Shrimp  
Hui Chicken Kabobs  
Seared Ahi on Wonton with Wasabi Cream  
Assorted Sushi Rolls  
Assorted Nigiri Sushi (Chefs Choice)*

*Sweets and Treats*

**2.75 Per Person**

*Chocolate Dipped Strawberries  
Individual Cheesecakes with Fresh Fruit Compote  
Cream Puffs  
Double Chocolate Brownies  
Lemon Bars*

**4.75 Per Person**

*Chocolate Fountain with Fresh Fruit Display  
(Minimum 50 People)*



## *Party Platters and Reception Displays*

### **Domestic & International Cheese Displays**

*A Variety of Hard and Semi Soft Cheeses served with Crackers.*

*\$3.95 per person*

### **Fresh Fruit & Cheese Display**

*Seasonal Fresh Fruit and Assorted Cheeses & Crackers*

*\$4.95 per person*

### **Vegetable Crudités**

*Colorful Fresh Cut Garden Vegetables Served with Herb Dressing*

*\$3.95 per person*

### **Anti Pasta Display**

*A Selection of Mediterranean Delicacies Served with Crostini*

*\$3.95 per person*

### **Canapés Display**

*Our Culinary Specialists Create a Selection of Delicate Canapés*

*\$3.25 per person*

### **Finger Sandwich Platter**

*A Selection of Finger Sized American Style Deli Sandwiches*

*\$3.50 per person*

### **Seafood Displays**

*Steamed Lobster Tail, Cracked Crab and Poached Shrimp Served With Lemon Crowns and Cocktail Sauce*

*Market Price*

### **Carving Station**

*Sliced Beef Tenderloin and Chicken Breast Served With Fresh Baked Rolls, Horseradish Cream and Honey Mustard*

*5.95 per person*

### **Sushi and Sashimi**

*Market Fresh and Built to Order*

*Market Price*

### **Fresh Fruit Displays**

*We Can Create A Variety of Seasonal Fresh Fruit Displays*

*\$3.00 per person*

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*Hosted Bar Service*

*Set Up & Break Down  
\$75.00 per station*

*Wine  
\$4.50 per glass*

*Domestic and Imported Beer  
\$3.50 per bottle*

*Assorted Sodas, Sparkling & Bottled Waters  
\$1.75 per bottle*

*\*Cork fee  
\$2.50 per Guest*

*Let us take the bar to you! Our beautiful portable bar can be set up in variety of ways to accommodate your event. Please inquire with our consult regarding a questions you may have regarding bar service and set up.*

*You can always request a specific wine or beverage for your event. Charges per glass may increase only upon agreement between client and Griselda's Catering.*

*We will charge the host based on consumption by the guests or a pre-purchased quantity.*

*\*If you have "donated" wine then a corkage fee will be applied to serve any guests in order to comply with our liquor license.*