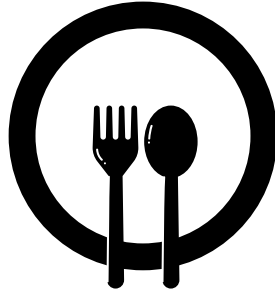


A great meal can change the world



Plates *Catering*

Breakfast

Continental Breakfast

Assorted muffins and pastries, blueberry yogurt, granola

Plates Connection

Breakfast Sandwich: English muffin or biscuit with sausage patty or Canadian bacon, egg and cheese

Or

Breakfast Burrito: 12 In flour tortilla stuffed with home-style potatoes, scrambled eggs, chicken chorizo and shredded cheddar cheese

The Old Fashioned

Scrambled eggs, home-style potatoes, bacon or sausage, biscuits and country gravy

Brunch Special

Quiche with spinach, mushroom, leeks and feta cheese. Bacon or sausage and croissants.

Add-ons:

Sausage links or bacon 2pcs

Home-style potatoes

Sausage and cheese sliders on a Hawaiian roll

Seasonal Fruit Bowl

To learn more, scan here:



Entrees

Taco Bar

Seasoned ground beef and shredded chicken with flour tortillas, shredded lettuce, cheese, salsa, and sour cream. Served with refried beans and Spanish rice. *Also available as fajitas.*

Burger Bar

1/3 lb. all-beef patties, sesame seed buns, sliced cheddar cheese, lettuce, tomatoes, red onions, pickles. Served with house-made potato salad.

Pasta

Chicken fettuccini alfredo or traditional spaghetti with Bolognese sauce. Served with house salad and garlic bread.

Seared Salmon Fillet

Pan-seared salmon with lemon and dill compound butter. Served with wild rice and roasted seasonal vegetables.

Herb-Roasted Half Chicken

Served with wild rice pilaf or roasted potatoes and roasted seasonal vegetables or house salad.

Pork Loin

Bacon-wrapped pork loin with balsamic glazed bell peppers, cauliflower gratin and wild rice pilaf.

Saint John's Steak

Bistro filet rubbed in our special blend of seasonings, grilled to medium, and sliced into medallions. Served with herb-roasted potatoes and a house salad.

Mushroom Ragout

Crimini, oyster and button mushrooms, leeks, Marsala, cream and fresh herbs over grilled polenta. Served with roasted seasonal vegetables or house salad.



Appetizers

Satay

Beef or chicken with either traditional or Thai peanut marinade

Assorted Tea Sandwiches

Caprese Skewers

Vegetable Spring Rolls

Served with sweet chili dipping sauce

Seasonal Bruschetta

Served with crostinis

Smoked Salmon Pinwheels

Hummus with Pita Chips and Cucumbers

Fresh Fruit Platter

Fresh Crudite with Ranch

Grilled and Roasted Vegetables

Served with pesto and garlic aioli dipping sauces

Spinach and Artichoke Dip with Crostini

Deviled Eggs

Stuffed Mushrooms

Meatballs in Concord Grape Demi-Glace

Shrimp Cocktail

Charcuterie Platter



Desserts

Red Door Desserts Cookies

A selection from our signature collection which includes:

Salted Chocolate Chunk

Lemon Crinkle

Oatmeal Raisin

Classic Sugar

Assorted Dessert Bars and Brownies

Assorted Mini Cheesecake Bites

Assorted Macarons

Drinks

Coffee

Orange Juice

Iced Tea

Lemonade

Bottled Water

Sparkling Water

Can Soda



Plates *Catering*

Additional Information

A standard service fee of 18% will be added to all orders. *This is not gratuity.*

Delivery is available within a 15-mile radius for \$50 on orders over \$250.

Staffing is available for \$40.00 per hour, per staff member. Bartenders are not available through our organization.

Unless otherwise stated/requested, all orders will be delivered with disposable chafing dishes to keep food warm. This will eliminate the need for pick-up services.

Linens will be provided by an outside vendor for an additional fee.

Contact Nicholle Cox at NCox@saintjohnsprogram.org
or by phone (916)381-2233 to request a proposal.

[Click here for more information](#)

Don't see what you're looking for?

Just ask! We are happy to work with you to create a custom menu just for your event.



To learn more, scan here:

