



Exceptional Catering

Telephone 916.454.0852

Fax 916.454.0188

www.tlc4catering.com



M E N U

@ Breakfast Menu (Min \$250)

Start your morning off with a beautiful, delicious breakfast. Hot or cold or a combination of both. **All breakfast come with Coffee (Reg & Decaf), Creamer, Sugar, Stir Sticks, Juice, Plates, Napkins, Cups, Utensils** (if necessary)-Prices listed by per person.

@ Cold Items

Continental Breakfast

Bagels w/ Cream Cheese & Assorted Danishes

Deluxe Continental Breakfast

Bagels & Cream Cheese, Fresh Fruit Salad, Muffins, Assorted Danishes, Yogurt & Granola

@ Hot Items

Assorted Danishes added per person

Scrambled Eggs

Eggs blended w/ Cream Cheese & served w/ Bacon, Sausage, Red Potatoes, Croissants, Fresh Fruit Salad

Breakfast Burritos

Stuffed w/ Bacon, Sausage, or Chorizo, Hash Browns, Cheese, Scrambled Eggs blended w/ Cream Cheese, Sour Cream/Pico de Gallo on side, & Fresh Fruit Salad -**Additional Burritos** may be ordered only in lots of 10 for an additional fee **(Veg is stuffed with Spinach)**

Grilled Breakfast Sandwich

(On Sour Dough or Croissant) Stuffed w/ Bacon or Ham, Cheese, Scrambled Eggs blended w/ Cream Cheese, Red Potatoes, Fresh Fruit Salad

Buttermilk Waffles

Served w/ Bacon, Sausage, Scrambled Eggs blended w/ Cream Cheese, Red Potatoes, Fresh Fruit Salad

Other Waffle Options:

Waffles w/Bacon & Pecans
Blueberry Waffles

Buttermilk Pancakes

Served w/ Bacon, Sausage, Scrambled Eggs blended w/ Cream Cheese, Red Potatoes, Fresh Fruit Salad

Other Pancake Options:

Lemon Blueberry Pancakes
Orange Cranberry Pancakes
Orange Ricotta Pancakes

Vanilla-Orange French Toast

Served w/ Bacon, Sausage, Scrambled Eggs blended w/ Cream Cheese, Red Potatoes, Fresh Fruit Salad

Other French Toast Options:

Orange Pecan French Toast with Orange Syrup
Peach French Toast
Stuffed Cream Cheese French Toast

Scones (per person):

Blueberry Lemon Scones w/Devonshire Cream
OR
Cranberry Orange Scones w/Devonshire Cream

Vegetable & Cheese Frittata

Eggs blended w/Cream Cheese, Salt, White Pepper, Zucchini, Cilantro, White Mushrooms, Red Bell Pepper, Green Onion, Baby Spinach, Anaheim Chile, Served w/ Bacon, Sausage, Red Potatoes, Croissants & Fresh Fruit Salad

Coffee Station-1 ½ Gallons

Min order \$250 required & payment is due prior to delivery unless other arrangements have been made. Prices do not include sales tax, gratuity & are subject to change. Cancellations must be received 72 hrs prior to delivery or be subject to a 50% fee.



Exceptional Catering

Telephone 916.454.0852

Fax 916.454.0188

www.tlc4catering.com



M E N U

@ Entrée Menu (Min 15 ppl or \$250)

Impress your guests with a wonderful meal. All meals are filled with flavor. Plates, Napkins, & Utensils (if necessary). Prices listed by per person.

TLC Lunch

Created using a Fresh French Roll, Piece of Fruit, Bag of Chips, Mayo & Mustard- Individual Pkgd or Arranged on Trays

Selections Available

Meat: Turkey, Ham, Roast Beef, & Vegetarian

Fruit: Choice of Apple, Banana, or Orange

Chips: Assorted

Chefs Choice

Assorted $\frac{1}{2}$ Sandwiches arranged on Trays- Choice of Two Salads

Selections Available:

Pasta, Potato, Macaroni, Caesar, or Tossed Green Salad- (dressing on the side) (Fruit Salad Additional per person)

TLC Party Tray

6 inch Fresh French Rolls, Assorted Meats, Cheeses, & Condiments Arranged on Trays

Choice of Two Salads

Selections Available

Meat: Turkey, Ham, Roast Beef, & Vegetarian

Pasta, Potato, Macaroni, Caesar, or Tossed Green Salad- (dressing on the side)

(Fruit Salad Additional per person)

Wraps:

Bacon-Turkey Cranberry

Chicken Bruschetta

Turkey, Ham, Vegetarian (w/herbed cream cheese, cheese, tomato, spinach).

Choice of Two Salads

Selections Available

Pasta, Potato, Macaroni, Caesar, or Tossed Green Salad- (dressing on the side)

(Fruit Salad Additional per person)

Miso Peanut Chicken Lettuce Wraps

Served w/Asian Noodle Salad

Cold Items: Vegetarian

All Cold Vegetarian Entrees come with a Tossed Green Salad (dressing on the side), Dinner Rolls, Butter, (Assortment of Cold Beverages & Cookies additional per person) - alternative dessert upon request & subject to an additional fee).

13

Cheese Tortellini

In a Pesto Sauce w/Sun Dried Tomatoes, Served w/Broccoli Slaw

Hot Items

per person

All Hot Entrees come with a Tossed Green Salad (dressing on the side), Dinner Rolls, Butter, (Assortment of Cold Beverages & Cookies additional per person) - alternative dessert upon request & subject to an additional fee).

Asian Chicken Burgers

W/Spicy Lemongrass Mayo & Pickled Asian Slaw

Chicken Apple Bacon Burgers

Served w/Sweet & Spicy Butternut Squash

Valentino Stuffed Chicken

Served w/Garlic Mashed Potatoes

Garlic Butter Mushroom

Stuffed Chicken

Served w/Garlic Mashed Potatoes

Grilled Lemoncello Chicken

Served w/Rice Pilaf

Airline Chicken

Served w/Rosemary Red Potatoes

Chicken Marsala

Served w/Garlic Mashed Potatoes & Sauteed Vegetables w/Shallots & Herbs

Hawaiian (Thigh Meat)

Chicken

Served w/Coconut Rice

Pumpkin Chicken Curry

(Seasonal)

Served w/White Rice & Asian Salad

Pomegranate Spicy Steak

Tacos (Seasonal)

Served w/ Cilantro Rice & Black Beans

Pan Roasted Herb Cornish

Game Hen

Served w/Mashed Potatoes w/Sweet Potato Blend, Roasted Garlic Parmesan Cauliflower

Min order \$250 required & payment is due prior to delivery unless other arrangements have been made. Prices do not include sales tax, gratuity & are subject to change. Cancellations must be received 72 hrs prior to delivery or be subject to a 50% fee.



@ Entrée Menu continued

@ Hot Items

All Hot Entrees come with a Tossed Green Salad (dressing on the side), Dinner Rolls, Butter, (Assortment of Cold Beverages & Cookies additional per person) - alternative dessert upon request & subject to an additional fee).

Teriyaki Chicken

Chicken Breasts Marinated in a dark, rich, sweet and tangy teriyaki sauce & served w/ Rice

Honey Mustard Dijon Chicken

Chicken Breasts Marinated in sweet honey with a mixture of whole grain mustard & Dijon mustard & served w/ Rice Pilaf

Barbecue Chicken

Chicken Breasts Marinated in a thick and rich barbecue sauce & served w/ Baked Potato (sour cream & butter on side)

Herb Roasted Chicken

Assortment of Herbs, perfectly roasted Chicken Breasts & served w/ Rosemary Red Potatoes

Chicken Parmigiana

Authentic Italian breaded Chicken Breasts (baked), covered w/ Marinara & Mozzarella Cheese & served w/Garlic Mashed Potatoes

Chicken Fettuccini

Creamy Fettuccini w/ juicy Chicken, Grated Parmesan & served w/Sautéed Vegetables w/Shallots & Herbs

Beef Stroganoff

Rich Sour Cream Sauce w/ Beef & Mushrooms served over Egg Noodles, w/Sauteed Veg w/Shallots & Herbs

Jerk Chicken

Caribbean Jerk spices galore, on the mild side, this won't burn your taste buds & served w/ Red Beans & Rice, Plantains

Teriyaki Kabobs

Marinated Chicken & Beef Skewered w/ Fresh Vegetables served w/ Jasmine Rice

Meatloaf

Pure comfort food. Homemade & served w/ Marinara, Mozzarella Cheese, Garlic Mashed Potatoes

Enchiladas

Stuffed Tortillas w/ Meat & Cheese Covered in Secret Sauce & served w/ Cilantro Rice, Frijoles, Pico de Gallo & Sour Cream (on side)
Selections Available: Meat: Beef or Chicken

Taco Bar

Authentically Seasoned Diced Beef & Diced Chicken, Soft & Hard Shells, Pico de Gallo, Grated Cheese, Sour Cream, Guacamole, served w/ Cilantro Rice, & Frijoles

Fajitas

Marinated in South of the Border seasonings, soft tortillas & served w/ Cilantro Rice, Frijoles, Pico de Gallo, Sour Cream & Guacamole (on the side) Selections Available:

Meat: Beef or Chicken

Both Beef and Chicken available per person

Lasagna

Just like Grandma use to make it with lots of Italian Herbed Ground Beef, Ricotta, Mozzarella & served w/ Sautéed Vegetables

Asian Noodles

Diced Grilled Chicken w/ Julienne Carrots, Purple Cabbage, Scallions, Thai Basil, Cilantro, Snow Peas, Sesame Seeds, Water Chestnuts, Bamboo Shoots & Chopped Peanuts in a Thai Peanut Sauce

New York Peppercorn Steak

8 oz. New York steak marinated in wine, grilled & served w/ Green Peppercorns in a rich Demi Glaze, Roasted Red Potatoes & Vegetables

Grilled Chicken w/White

Wine Butter Sauce

Served w/Garlic Mashed Potatoes, Sauteed Veg w/Shallots & Herbs

Grilled Chicken w/Lemon

Butter Sauce

Served w/Herb Roasted Red Potatoes

Pulled Pork Sandwiches

Tender Shredded Pork smothered in BBQ Sauce & served on a fresh roll, served w/Coleslaw, Corn Mango Relish

Pasta Options Available

(Inquire Within)



Exceptional Catering

Telephone 916.454.0852

Fax 916.454.0188

www.tlc4catering.com



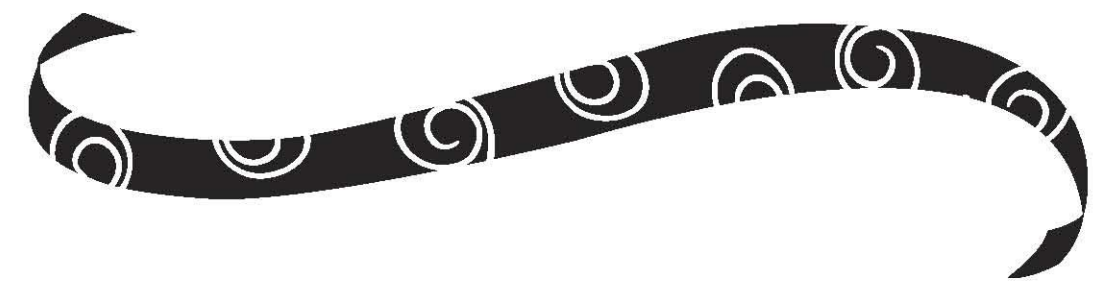


Exceptional Catering

Telephone 916.454.0852

Fax 916.454.0188

www.tlc4catering.com



🌶️ Hot Vegetarian Items per person

All Hot Vegetarian Entrees come with a Tossed Green Salad (dressing on the side), Dinner Rolls, Butter, (an assortment of Cold Beverages & Cookies additional per person) - alternative dessert upon request & subject to an additional fee).

Lasagna

Not the typical lasagna Grandma use to make, this is made with layers of Italian seasoned vegetables, Ricotta, Mozzarella & served w/ Sautéed Vegetables

Enchiladas

Stuffed tortillas with a blend of cheeses covered in a Enchilada Sauce & served w/ Cilantro Rice, Frijoles, Tortilla Chips, Pico de Gallo & Sour Cream (on the side)

Eggplant Parmigiana

Perfectly Seasoned & Breaded Eggplant baked, covered w/ Marinara & Mozzarella Cheese & served w/ Garlic Mashed Potatoes

Cheese Tortellini

Covered in a Sun dried Tomato Cream Sauce & served w/ Garlic Bread & Sautéed Vegetables

Penne Pasta

Grilled vegetables in a homemade marinara sauce w/ fresh basil & served w/ Sautéed Vegetables

Teriyaki Kabobs

Marinated Tofu Skewered w/ Fresh Vegetables served w/ Jasmine Rice

Teriyaki Tofu

Tofu Marinated in a dark, rich, sweet and tangy teriyaki sauce & served w/ Jasmine Rice

Honey Mustard Dijon Tofu

Tofu Marinated in sweet honey with a mixture of whole grain mustard & Dijon mustard & served w/ Rice Pilaf

Barbecue Tofu

Tofu Marinated in a thick and rich barbecue sauce & served w/ Baked Potato (sour cream & butter on side)

Herb Grilled Tofu

Assortment of Herbs, perfectly grilled Tofu & served w/ Rosemary Red Potatoes

Jerk Tofu

Caribbean Jerk spices galore, on the mild side, this won't burn your taste buds & served w/ Red Beans & Rice, Plantains

Tofu Tacos

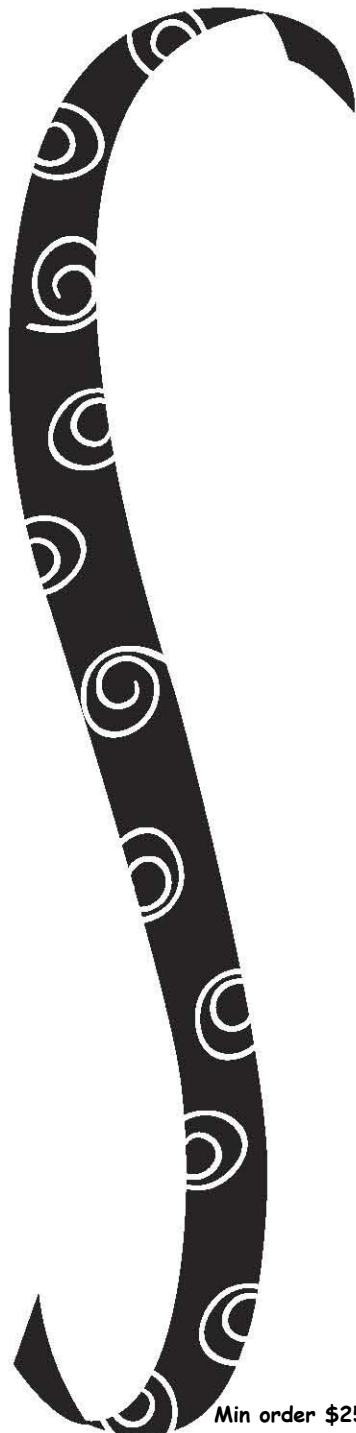
Authentically Seasoned Diced Tofu, Soft & Hard Shells, Pico de Gallo, Grated Cheese, Sour Cream, Guacamole, served w/ Cilantro Rice, & Frijoles

Fajitas

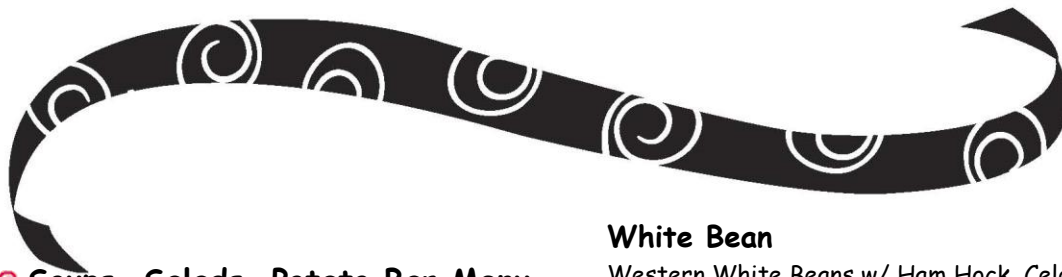
Marinated Tofu in South of the Border seasonings, soft tortillas & served w/ Cilantro Rice, Frijoles, Pico de Gallo, Sour Cream & Guacamole (on the side)

Asian Noodles

Diced Grilled Tofu w/ Julienne Carrots, Purple Cabbage, Scallions, Thai Basil, Cilantro, Snow Peas, Sesame Seeds, Water Chestnuts, Bamboo Shoots & Chopped Peanuts in a Thai Peanut Sauce



Min order \$250 required & payment is due prior to delivery unless other arrangements have been made. Prices do not include sales tax, gratuity & are subject to change. Cancellations must be received 72 hrs prior to delivery or be subject to a 50% fee.



@ Soups, Salads, Potato Bar Menu (Min \$250)

Pure comfort food, using only the freshest ingredients. All Soups, Salads & Potato Bar come with Rolls, Butter & Plates, Bowls, Napkins, Cups, & Utensils (if necessary). Prices listed by per person. (Assortment of Cold Beverages & Cookies additional per person) - alternative dessert upon request & subject to an additional fee)

@ Homemade Soups

Chicken Noodle

Egg Noodles, Chicken, Carrots, Celery, Onions, Salt, in a Homemade Chicken Stock

Minestrone

Olive Oil, Onions, Celery, Carrots, Garlic, Zucchini, Tomatoes, Basil, Small Macaroni, Kidney Beans, Chopped Parsley, Salt, Pepper in a Homemade Tomato based Chicken Stock

New England Clam Chowder

Minced Clams with Clam Juice, Onions, Flour, Diced Potatoes, Bacon, Milk, Heavy Cream, Salt & White Pepper

Potato Leek

Sautéed Shallots, Garlic, & Leek, Pureed Russet Potatoes & Homemade Chicken Stock

Butternut Squash Soup

Seasonal- Fresh, Baked Butternut Squash, Sautéed Onions, Seasoned w/ Nutmeg, Cinnamon, Salt, Pepper, Pureed w/ Homemade Chicken Stock Finished w/ Cream & Garnished w/ Crème Fraîche

Corn Chowder

Homemade Chicken Stock, Grilled Roasted Corn, Mirepoix of Celery, Carrots, & Onions, Slow Cooked until Rich & Creamy

Beef Barley

Diced Beef, Barley, Celery, Onion, Sautéed Button Mushrooms, in a Homemade Beef Stock

French Onion

Caramelized Onions, Shallots, Garlic, Fresh Thyme, Deglazed w/ Brandy & Finished w/ Homemade Beef Stock, Topped w/ Homemade Croutons & Swiss Cheese

Cream of Broccoli

Pureed Broccoli, Caramelized Onions, Garlic, Cream Base Homemade Chicken Broth

White Bean

Western White Beans w/ Ham Hock, Celery, Carrots & Onions in a Homemade Chicken Stock

Thai Coconut Chicken

Shredded Grilled Chicken w/ Julienne Carrots, Scallions, Lemon Grass, Thai Basil, Cilantro, Snow Peas, Water Chestnuts, Bamboo Shoots, Baby Corn, & Ginger Root & Served w/ Steamed White Rice

Tortilla Soup

Black Beans, Roasted Corn, Cilantro, Onion, Tomatoes, Carrots, Roasted Tortilla Strips, Chicken, Zucchini, Celery in a Homemade Tomato based Chicken Broth & Served w/ Sour Cream & Avocado-on the side

@ Fun & Refreshing Salads

Fresh Baby Mixed Greens are used for all Green Salads except Caesar - All meats can be substituted w/ Tofu

Caesar Salad

Grilled Chicken, Romaine Hearts, Grated Parmesan Cheese & Croutons w/ Garlic-Anchovy dressing served on the side

Chef Salad

Turkey, Black Forest Ham, Egg, Tomato, Cucumber, Red Bell Pepper, Red Onion, Jack & Cheddar Cheese

Greek Salad

Grilled Chicken, Tomato, Cucumber, Kalamata Olives, Red Onion, Red Bell Pepper & Feta

Chinese Chicken Salad

Grilled Chicken, Sliced Almonds, Scallions, Sesame Seeds, Julienne Carrots, Radicchio, Crispy White Noodles & Fried Wonton Strips Tossed in Asian Vinaigrette

Thai Chicken Salad

Grilled Chicken, Tomato, Cucumber, Red Bell Pepper, Julienne Carrots, Purple Cabbage served w/ Thai Peanut Dressing

Arugula Watermelon Salad

Choice of Grilled Chicken or Steak w/Seedless Watermelon, Mint Leaves, Feta Cheese & Black Pepper w/Chef Secret Dressing

Spinach Salad

Choice of Grilled Chicken or Beef, Radicchio, Apples, Candied Pecans, Stilton Cheese & House Dressing

Exceptional Catering

Telephone 916.454.0852

Fax 916.454.0188

www.tlc4catering.com



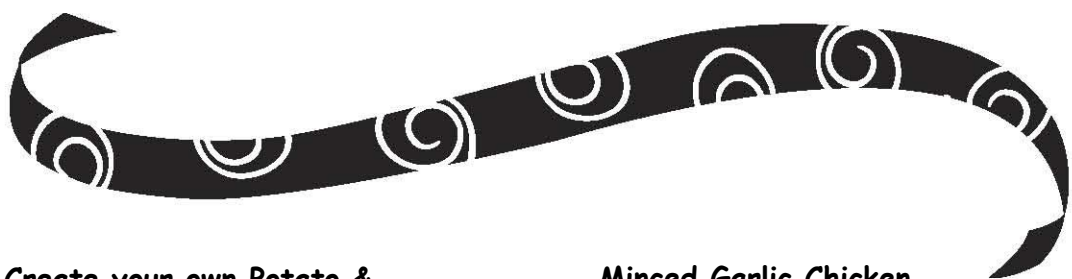


Exceptional Catering

Telephone 916.454.0852

Fax 916.454.0188

www.tlc4catering.com



@ Create your own Potato & Salad Bar

1 lb. Baked Potato served w/ Sour Cream, Scallions, Shredded Cheese, Bacon, Grilled Chicken, Chili, Nacho Cheese Sauce, Broccoli, 2 Salads, Rolls & Butter, (Assortment of Cold Beverages & Cookies additional per person) - alternative dessert upon request & subject to an additional fee).

Selections Available

Pasta, Macaroni, Caesar, or Tossed Green Salad- (dressing on the side) (Additional per person Fruit Salad)

Hors D' Oeuvres Menu

A little touch of perfection. Our Hors D' Oeuvres regardless if they are hot or cold are each hand prepared and arranged. Plates, Napkins, & Utensils (if necessary) & Frilled Toothpicks. Prices listed per order.

@ Cold Items

All cold Hors D' Oeuvres are arranged beautifully

Mexican 7 Layer Dip 25serv

Beans, Shredded Cheese, Pico de Gallo, Sour Cream, Olives, Scallions, Guacamole & served w/ Tortilla Chips

Spinach Dip 20serv

served w/ Sliced Baguettes

Artichoke Jalapeno

Spread 20serv

served in/ Hollowed Round Sourdough Bread Bowl w/ Blue Corn Tortilla Chips

Fresh Fruit

Tray

Assortment of the Freshest Fruits in Season w/Cheese Yogurt Dip

Fresh Vegetable

Tray

A Combination of Fresh Vegetables Arranged Around Creamy Ranch Dressing

Cheese &

Cracker Tray

Assortment of Fine Cheeses & Crisp Crackers

Minced Garlic Chicken in Radicchio Cups 25serv

Filled w/ Julienne Carrots, Celery & Onions Seasoned w/ Soy Sauce, Rice Wine Vinegar, Ginger & Garlic

Chilled Spiced Prawns 25serv

Poached in Picante Court Bullion served w/ Herbed Mayonnaise

Smoked Trout Crostini 25serv

Smoked Trout w/Lemon Zest, Fresh Dill & Watercress served on Crisp Crostini

Thai Satay 25serv

Sweetly Spiced Thai Grilled Skewers, served w/ Thai Peanut Sauce or Citrus Aioli Selections Available:

Meat: Beef, Chicken, Seasoned Tofu, or Shrimp

Smoked Salmon

Crostini 25serv

Smoked Salmon served on Crisp Crostini w/ Dilled Cream Cheese & Capers

Smoked Salmon

Platter 25serv

Smoked Salmon Thinly Sliced & served w/ Herbed Cream Cheese, Tomatoes, Cucumbers, Capers, Red Onion, Lemon, Baguettes & Crackers

Sliders Tray 20serv

Options (inquire with-in)

Tri-tip, Buttermilk Fried Chicken

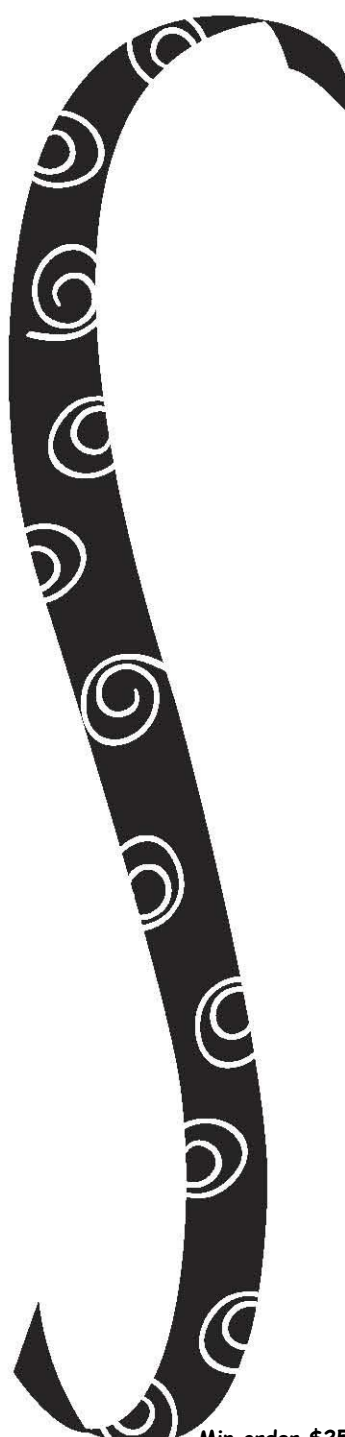
Grilled Vegetable

Platter 25serv

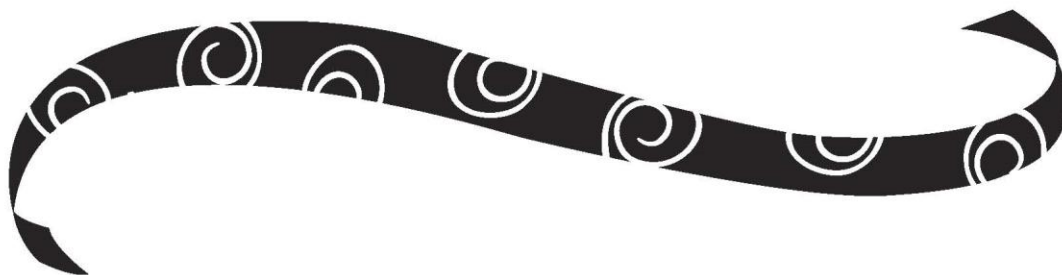
Fresh Seasonal Vegetables Grilled to Perfection & Artistically Arranged

Elite Cheese Display 25serv

A Variety of Elite Cheeses, Lavender-Rose Honey & Berries served w/ Fresh Baguettes, Olive Bread, & Crackers



Min order \$250 required & payment is due prior to delivery unless other arrangements have been made. Prices do not include sales tax, gratuity & are subject to change. Cancellations must be received 72 hrs prior to delivery or be subject to a 50% fee.



@ Hors D' Oeuvres continued

Beef Roulade 25serv

Medium Rare "Eye of Round" thinly sliced, rolled & served w/ Soft Cream Cheese & Fresh Herbs

Antipasto Tray 25serv

Salami, Jack Cheese, Cheddar Cheese, Artichokes, Marinated Eggplant, Roasted Red Peppers, Pickled Vegetables & Olives

Party Sized TLC

Sandwich Trays 20serv

3 inch Fresh Sourdough Rolls, Variety of Meats, Cheeses, & Condiments Arranged on Trays
Selections Available: Meat: Turkey, Ham, Roast Beef, Pastrami, Salami & Vegetarian

Grilled Asparagus 20serv

Fresh Grilled & Seasoned Asparagus wrapped w/Prosciutto

Drunken Pork

Crostini 25serv

Slow Braised Pork in Red Wine topped w/Lemon Zest, Italian Parsley & Garlic on Crisp Crostini

Fresh Tomato &

Mozzarella Salad 25serv

Heirloom Tomatoes, Fresh Mozzarella & Basil

Fresh Figs 50serv

Fresh Figs wrapped w/ Gorgonzola & Prosciutto

Kiwi & Cucumber

Salad 25serv

Baby Mixed Greens, Sliced Kiwi, Sliced Strawberries, Diced Cucumber, Feta, Candied Walnuts tossed in a Kiwi, Strawberry Walnut Oil infused Vinaigrette

Spring Rolls 25serv

Fresh Homemade Vegetable rolls made w/ Rice Paper & Served w/ Sweet & Sour Dipping Sauce

Pear & Gorgonzola

Crostini 25serv

Thick Slices of French Bread w/ Sliced Pear, a Mixture of Smoothed Cheeses, Walnuts, & Bacon

@ Hot Items

All hot Hors D' Oeuvres are kept warm in chafing dishes

Swedish Meatballs 75serv

Baked Meatballs made w/Ground Beef & Pork served w/ Demiglaze Dill Cream Sauce

Petite Quiches 75serv

Selections Available Flavors: Florentine & Loraine

Chicken Wings 75serv

Selections Available: Teriyaki, Barbecue or Hot n Spicy

Twice Stuffed

Potato Skins 50serv

Stuffed w/Cheese, Bacon, Chives, Sour Cream then re-baked to a golden crust

Kalamata Olive &

Asiago Cheese Crostini 25serv

Thick slices of French Bread w/ Basil, Tomato, Garlic, Olives & Cheese Spread

Spanakopita 25serv

Baked triangle shaped Phyllo Dough w/ Onion, Spinach, Mint, & Feta Cheese

Stuffed Mushroom

Caps 45serv

Stuffed w/ Italian Sausage & sprinkled w/ Italian Breading, Baked until Golden Brown

Dungeness Crab Cakes M/P 25serv

Lightly Breaded Crab Cakes, Bursting w/ Sweet Crabmeat Accented w/ Red Onion, Bell Pepper, Celery & Garlic served w/ Dill Aioli

Coffee Station 1 1/2 Gallons

25 servings (creamer, sugar, stir sticks, cups)

Exceptional Catering

Telephone 916.454.0852

Fax 916.454.0188

www.tlc4catering.com



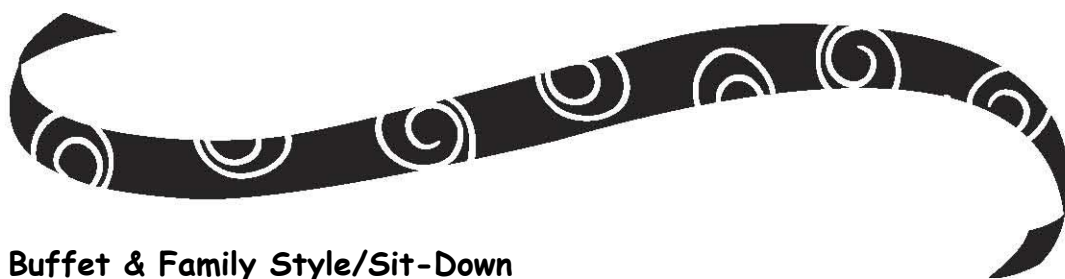


Exceptional Catering

Telephone 916.454.0852

Fax 916.454.0188

www.tlc4catering.com



Ⓢ Buffet & Family Style/Sit-Down

Ⓢ Little Somethin' to Start Your Day
per person

**Omelet Station
(Min order \$350)**

Custom Made to Order Omelets Cooked on Location by our Chef and also includes Bacon, Sausage, Red Country Potatoes and Vanilla-Orange French Toast, Fresh Seasonal Fruit Salad, Orange Juice, Coffee (Reg & Decaf), Creamer, Sugar, Stir Sticks, Plates, Napkins, Cups, & Utensils (if necessary). Price per person -**Full Service

Ⓢ Barbecue (Min order \$250)

Round Up Time, Party Time, Any Time- Everyone Enjoys Barbecue Time- Picnic Style Plates, Napkins, & Utensils (if necessary). Prices listed for Delivery & Set Up Service/per person. - *Delivery & Set Up or **Full Service

Chuck Wagon

1/2 lb. Ground Chuck Cheese Burger w/ Buns,
1/4 lb. Juicy & Plump Hot Dog w/ Buns
Condiments on the side: Lettuce, Tomatoes,
Onions, Pickles, Mustard, Ketchup, Mayo, & Jack
& Cheddar Cheese
Side Dishes: Cole Slaw, Creamy Macaroni Salad
& Sweet Corn on the Cob

City Slicker

Tri Tip Steak Marinated in TLC Secret Spices or
A Sweet & Spicy Red Wine Reduction & Slow
Cooked Moist & Tender Grilled Chicken Quarters
Side Dishes: Potato Salad, Baked Beans, Sweet
Corn on the Cob, Fresh Baked Rolls & Butter

Son of a Gun

1/2 Rack Baby Back Ribs Slow Cooked & Brushed
w/ Sweet & Smokey Barbecue Sauce or Honey
Ginger Garlic Glaze
Moist & Tender Grilled Chicken Quarters
Side Dishes: Tossed House Salad w/ Croutons &
House Dressing, Baked Taters - Fixins' on the
Side, Green Beans, Fresh Baked Rolls & Butter

Ⓢ Extras

Fresh Fruit Salad
(Seasonal)

Tossed House Salad w/
Croutons & House Dressing
Caesar Salad w/ Garlic
Anchovy Dressing

Grilled Veggies (Seasonal)

Creamy Macaroni Salad
Cole Slaw

Italian Pasta Salad

Tater Salad

Baked Taters -

Fixins' on the Side

Sweet Corn on the Cob
(Seasonal)

Baked Beans

Green Beans

Corn Bread w/ Honey
Butter

Fresh Baked Rolls w/
Butter

Perfectly Delicious Cookies
(Variety Available)

German Chocolate Brownies

Ultimate Fudge Brownies

Canned Sodas

(Variety Available)

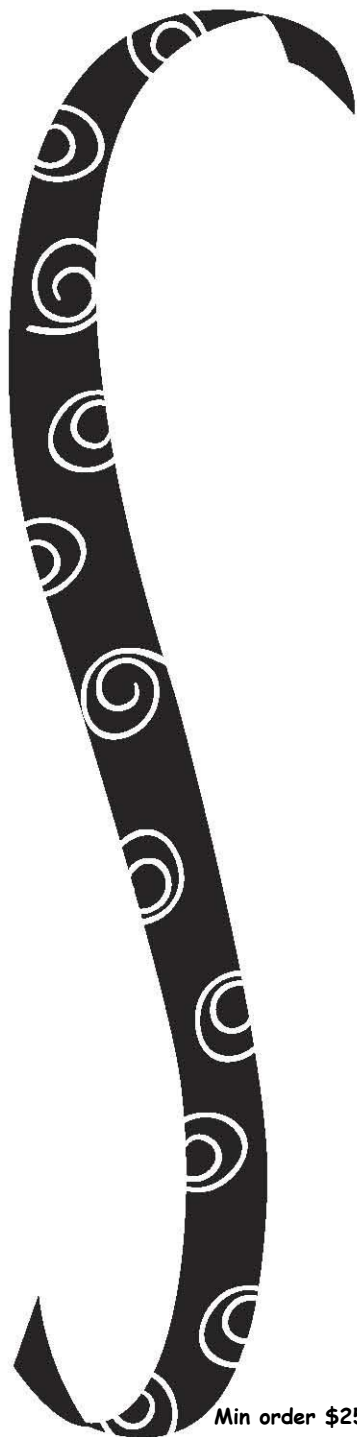
Bottled Water

Basil Lemonade (25servings)

*Other Dessert Options available

*Delivery & Set Up- You provide the date, time,
location & a table - We'll rustle up your grub,
deliver, set up, & hit the trail

Full Service **Additional Cost- For your Round
Up- You provide the date, time, location, table, &
a spot for our Barbecue Grill - We'll set up, cook
your grub, carve and serve for 1 & 1/2 hours
after that we pack up & hit the trail - Call for
Details



Min order \$250 required & payment is due prior to delivery unless other arrangements have been made. Prices do not include sales tax, gratuity & are subject to change. Cancellations must be received 72 hrs prior to delivery or be subject to a 50% fee.



Exceptional Catering

Telephone 916.454.0852

Fax 916.454.0188

www.tlc4catering.com

@ Buffet Style Menu continued

Grilled Pork Tenderloin w/ Sautéed Apple Slices

Grilled & served w/ an apple butter sauce
Garnished w/ sautéed apple slices
Fresh Baby Spinach Salad tossed w/ Radicchio,
Apples, Candied Pecans, Stilton Cheese, &
House Dressing. Potatoes Au Gratin, Seasonal
Vegetables, Fresh Baked Bread & Butter

Roast Prime Rib of Beef

Slow Roasted Prime Rib w/ Horseradish Cream
Sauce & Au Jus. Fresh Baby Mixed Greens Salad
w/ Cucumber, Tomatoes, Bell Peppers,
Homemade Croutons, served w/Ranch or Italian
Dressing - Baked Potatoes (sour cream, chives, &
butter), Broccoli Amandine, Fresh Baked Bread
& Butter

Glazed Ham & Oven Roasted Sliced Turkey

Slow Oven Roasted sliced Turkey, Glazed Ham
served w/ Oven Baked Corn Bread Stuffing,
Green Bean Amandine, Garlic Mashed Potatoes,
Fresh Baked Bread & Butter

Filet Mignon w/ Black Cherry & Pecan Sauce

Tender Filet Mignon Prepared w/ a Sweet
Cherry & Pecan Sauce. Fresh Baby Mixed Greens
Salad w/ Mandarin Oranges, Candied Pecans
served w/ a Citrus Vinaigrette Dressing,
Potatoes Au Gratin, Green Bean Amandine, Fresh
Baked Bread & Butter

Fresh Wild Salmon

Salmon is breaded w/ a Macadamia Nut Crusted
Pesto. Fresh Baby Spinach Salad tossed with
Radicchio, Apples, Candied Pecans, Stilton
Cheese, & House Dressing. Apple-Fennel Mashed
Potatoes, Glazed Carrots, Fresh Baked Bread &
Butter

Filet Mignon w/Jumbo Prawns

Mushroom Peppercorn Sauce & Fresh Jumbo
Prawns Served Scampi Style
Baby Mixed Greens Salad w/ Mandarin
Oranges, Candied Pecans & a Citrus
Vinaigrette Rosemary Roasted Red Potatoes,
Seasonal Vegetables. Fresh Baked Bread &
Butter

Desserts

(Other Options available)

**Perfectly Delicious Cookies
(Variety Available)**

Ultimate Fudge Brownies

German Chocolate Brownies

@ Extras

**Roasted Red Potatoes
w/ Rosemary & Olive Oil**

**Garlic Mashed Potatoes
Apple-Fennel Mashed
Potatoes**

**Maple Syrup Mashed
Sweet Potatoes**

Baked Potato

Candied Yams

**Rice or Orzo Pilaf w/
Onion, Celery, & Carrots
Basmati & Wild Rice Pilaf**

**Fried Sweet Plantain
w/Crème**

**Sautéed Seasonal
Vegetables**

Green Bean Amandine

Broccoli Amandine

Corn O'Brien

Glazed Carrots

**Butternut Squash Soup w/
Crème Fraiche**

Seasonal Vegetable Puree

Additional Options:

-If you would like **China, Silverware, Linen
Napkins**; please additional per person

-If you would like disposable **Chafing Racks, &
Sternos**; please additional per menu item

Min order \$250 required & payment is due prior to delivery unless other arrangements have been made. Prices do not include sales tax, gratuity & are subject to change. Cancellations must be received 72 hrs prior to delivery or be subject to a 50% fee.



@ Buffet Style Menu continued

@ World Class Cuisine

Prices listed for Delivery & Set Up Service/per person. - *For Delivery & Set Up or Full Service see previous page for details

From the Heart of Italy

Your choice of 3 Main Pasta Dishes -Farfalle, Penne, Rotelli, Fettuccini, Lasagna (Meat or Vegetarian) or Cheese Raviolis

Each Pasta Dish is served w/ the appropriate homemade sauces: Alfredo, Marinara, or a Creamy Pesto Sauce

Italian Tossed Green Salad w/ Feta, Basil, Cucumber, Onion, Tomato in a Balsamic Vinaigrette or Roasted Garlic Dressing

Condiments: Grilled Chicken, Italian Sausage, Sun dried Tomatoes, Basil, Mushrooms, Tri-Colored Peppers, Broccoli, & Grated Parmesan Cheese - Garlic Bread or Focaccia Bread w/Balsamic Vinaigrette for dipping

South of the Border Flavor

Taco Bar (Seasoned Chicken, Beef, and Tofu)
Condiments: Pico de Gallo, Guacamole, Sour Cream, Cilantro, Black Olives, Shredded Lettuce & Cheese served w/ Taco Shells, Flour Tortillas, & Cilantro Rice. Your choice of Frijoles or Black Beans, Taco Salad (Baby Mixed Greens, Romaine, Tomatoes, Kidney Beans, Garbanzo Beans, Cilantro, Scallions, Black Olives, Corn, Jicama & Tortilla Chips) Tossed w/ a Sensational Dressing
Homemade Tri-Colored Chips

The Ease of the Islands- Luau

Kalua Pork, Teriyaki Chicken, Fruit Kabobs Displayed on a Pineapple, Teriyaki Vegetable Kabobs, Coconut Rice, Polynesian Cole Slaw, Baby Mixed Greens Salad w/Mandarin Oranges, Candied Pecans & a Citrus Vinaigrette. Sweet Rolls & Butter

Pacific Island Fish

We sauté w/ Nutmeg, Cinnamon, Cilantro, Chili Flakes, Butter, & Orange Juice.

Baby Mixed Greens Salad w/ Mandarin Oranges, Electric Onions, Macadamia Nuts in Citrus Vinaigrette. Coconut Rice, Polynesian Coleslaw. Sweet Rolls & Butter

Paella a la Valenciana adds

Romance from Spain

(Min \$450)

Combination of Shrimp, Mussels, Clams, Lobster, Chorizo, Chicken & Vegetables
Spanish Style

Mixed Salad w/ Torn Hearts of Romaine, Sweet Onion, Grated Carrots, Pickled Beets, Tomatoes, Spanish Green Olives, Ground Pepper, Sea Salt, Sliced Hard Boiled Eggs, & Extra Virgin Olive Oil, White Wine Vinegar Dressing, Marinated Grilled Yams, Zucchini, Red Onion, Portobello Mushroom, & Asparagus. Olive Bread & Sourdough Bread w/ Olive Oil and Balsamic Vinegar for dipping

Rack of Lamb- Greek Style

Dijon Mustard Crusted Rack of Lamb
Greek Salad w/Feta, Cucumber, Red Onion, Tomatoes, Kalamata Olives Hummus, Tabouli, Dolmathes (stuffed grape leaves), Basmati Rice & Pita Bread

Stuffed Chicken Breast

w/ Prosciutto & Goat Cheese

Sautéed & served to perfection
Baby Spinach Salad tossed w/ Radicchio, Apples, Candied Pecans, Stilton Cheese, & House Dressing
Garlic Mashed Potatoes, Seasonal Vegetables, Fresh Baked Bread & Butter

Marinated London Broil

Flank Steak marinated in Balsamic Vinegar w/ Fresh Rosemary & Garlic

Grilled rare to medium rare, thinly sliced and served w/ a Mushroom Sauce

Baby Mixed Greens Salad w/ Mandarin Oranges, Candied Pecans & a Citrus Vinaigrette
Rosemary Roasted Red Potatoes, Green Bean Amandine, Fresh Baked Bread & Butter

Pan Roasted Jerk Cornish Game Hen

Served w Baby Mixed Greens Salad w/Mandarin Oranges, Candied Pecans in a Citrus Vinaigrette, Fried Plantains w/Crème, Baby Carrots

Seafood Options Available

(Inquire With-In)

Exceptional Catering

Telephone 916.454.0852

Fax 916.454.0188

www.tlc4catering.com

