

Weekday Menu

Available Monday through Friday until 4:00 pm
Drop off catering includes disposable serving platters, serving utensils, plates, and utensils
10 person minimum, does not include any rentals • Delivery fee waived for orders over \$150

• BREAKFAST •

available in individual boxes, please inquire

Burritos

bacon, egg, cheese OR spinach, mushroom, egg, cheese
served with a platter of melon slices

Quiche

smoked applewood bacon, spinach and gorgonzola OR roasted apples and gorgonzola
served with fresh berries and greek yogurt

Continental

assorted muffins and seasonal fruit

• SANDWICH BOX LUNCHES •

includes pasta salad, fruit, cookie

SANDWICH CHOICES:

grilled seasonal veggies with portabello and brie • rare roast beef with brie • pepper-mustard blt • roasted chicken
chicken curry salad • smoked salmon, bacon, avocado club
served on freshly baked baguette with lettuce, tomato, garlic aioli

• SALAD BOX LUNCHES •

includes freshly baked baguette and cookie

SALAD CHOICES:

Signature Sundried Tomato chopped • blueberry and asiago • roasted chicken apple • roasted chicken caesar
pan asian chicken *ADD: chicken or salmon*

• FIESTA BAR •

citrus and herb-marinated beef and chicken, caramelized onions, roasted peppers, cheese, sour cream, roasted salsa,
spanish rice, refried black beans, corn and flour tortillas

• SALAD BAR •

organic baby greens or crispy romaine, dried cranberries, pine nuts, golden beets, red onions, romas, avocado, quinoa
ADD: roasted chicken, salmon, or prime top sirloin
DRESSING CHOICES (select two):
cilantro-caper vinaigrette • balsamic vinegar and garlic-infused olive oil • dijon vinaigrette
sundried tomato caesar • garlic-lemon vinaigrette

• BAKED POTATO BAR •

whipped butter, bacon, chives, sour cream, shredded cheddar, mushrooms, caramelized onions, vegetable mix
served with choice of organic baby greens OR caesar salad
ADD: chicken or pulled pork

LUNCHEON SPECIAL

15 person minimum

Assorted Mini Sandwich OR Wraps

roasted chicken • chicken curry salad • grilled seasonal vegetables • pepper-mustard BLT • rare roast beef and brie
served with lettuce, tomato, garlic aioli on a freshly baked baguette OR fresh tortilla

Bowtie Pasta Salad

organic arugula, spinach, sundried tomatoes

CHOICE OF:

Organic Baby Greens OR Classic Caesar Salad

ADD: freshly baked cookies

• AFTERNOON SNACK •

Sundried Tomato Hummus and Roasted Garlic-Herb Hummus

pita chips, crudité vegetables

Cured Meats and Cheese Platter

grapes, candied pecans, water crackers

Whole Fresh Fruit Basket, Granola Bars, and Trail Mix

• BEVERAGES •

Coke, diet coke, sprite, bottled water • Bottled iced tea, lemonade, individual juices
Coffee, hot tea, lemonade, tropical tea boxes (1 gallon box = approx. 14 cups)

Bar Menu

• SOFT BAR •

Non-alcoholic refreshments:

Coke, Diet Coke, Sprite, still water, freshly-squeezed orange juice, grapefruit juice, cranberry juice

• HOSTED BEER and WINE •

Choose three from our domestic, craft and imported beer selection*

Sundried Tomato house selection:

Chardonnay, Cabernet Sauvignon, J. Roget Brut Sparkling

All Soft Bar items are included

Wine served with dinner, additional fee

• PREMIUM BAR •

Choose three from our domestic, craft and imported beer selection*

Smith & Hook Cabernet Sauvignon, Joel Gott Unoaked Chardonnay, J. Roget Brut Sparkling,
Absolut (includes Citron & Absolut Raspberri), Bombay Sapphire, Bacardi Silver, Capt. Morgan's Spiced,
JW Red, Jack Daniel's, Seagram's 7, Patron Silver, Kahlua, Bailey's, Di Saronno Amaretto, Malibu

Our handcrafted cocktail mixes and all Soft Bar items are included

Wine served with dinner, additional fee

• LUXURY BAR •

Choose four from our domestic, craft and imported beer selection*

Merryvale Starmount Cabernet, La Crema Chardonnay, Poema Cava Sparkling Wine, Grey Goose Vodka,
Absolut (includes Citron & Absolut Raspberri), Hendricks Gin, Myers's Rum, Captain Morgan, Chivas Regal,
Patron Tequila, Maker's Mark, Crown Royal, Jameson, Hennessy VSOP, Kahlua, Bailey's Irish Cream,
Di Saronno Amaretto, Saint Germain

Our handcrafted cocktail mixes, fresh garnishes and all Soft Bar items are included

Wine served with dinner, additional fee

• PERSONALIZED "SIGNATURE" COCKTAILS •

Add a personal touch with a signature cocktail designed for you by our expert mixologists.

*Beer Selection

Pacifico, Scrimshaw Pilsner, West Coast Double IPA, Sculpin IPA, Coors Light, Allagash White



SUNDRIED TOMATO
AMERICAN BISTROS & CATERING

Wedding and Special Event Menu

Created exclusively for



CASA ROMANTICA
CULTURAL CENTER AND GARDENS



"Enjoy the great food and service we're known for!"

Restaurant Locations: San Juan Capistrano San Clemente

www.sundriedtomatobistro.com

(949) 661-1239

Manzanita

• TRAY-PASSED APPETIZERS •

select four:

Signature Creamy Sundried Tomato Soup Shots

Signature Blackened Chicken Spring Rolls
honey-cilantro pesto sauce

Crostini with Brie
roasted garlic, cranberries, sage

Belgian Endive
cambozola (*brie and bleu*), red grapes, walnuts

Smoked Salmon on Cucumber Slice
fresh dill, garlic aioli

Blackened Ahi on a Wonton Chip
wasabi aioli, daikon sprouts

Crostini with Blackened Chicken
apricot preserves, gorgonzola

Mini Peppered-Mustard BLTs
aioli on brioche bun

Quesadilla
papaya, brie, pasilla pepper

• APPETIZER STATION •

Charcuterie Board and Farm House Cheeses
grapes, crostini, crackers

Sundried Tomato Hummus and Garlic-Herb Hummus
pita chips

Grilled Seasonal Vegetables
garlic aioli dipping sauce

• DINNER SALADS •

select one:

includes freshly baked rustic baguette, olive rolls, Sundried Tomato butter

Signature Sundried Chopped Salad
organic baby greens, dried cranberries, pine nuts, gorgonzola, golden beets, red onion, cilantro-caper vinaigrette dressing

Pan Asian Salad/Blueberry Arugula Salad
napa cabbage, organic baby greens, mandarin oranges, red bell, shaved asiago, pine nuts, red onion, crispy wonton strips, pan asian dressing

Blueberry Arugula Salad
lemon vinaigrette dressing

Signature Sundried Tomato Caesar Salad
hearts of romaine, baby kale, heirloom tomatoes, croutons, Sundried Tomato caesar dressing

Strawberry Spinach Salad
quinoa, fresh blueberries and cranberries, candied pecans, goat cheese

Organic Baby Greens
hearts of palm, mandarin oranges, tomatoes, cilantro-caper vinaigrette dressing

• ENTRÉES •

select two:

Stuffed Organic Chicken Breast
mascarpone, spinach, champagne cream sauce

Sliced Angus Tri-Tip
choice of caramelized onion balsamic glaze
OR blackberry brandy sauce

Fresh-Baked Atlantic Salmon
choice of peppered-mustard glaze
OR saffron cream sauce

Pasta-less Vegetarian Lasagna

eggplant, zucchini, squash, carrots, red bell, goat cheese, housemade roma sauce

Bowtie Pasta

signature creamy Sundried Tomato sauce

Boneless Organic Chicken Breast

choice of cilantro-lime sauce, fresh mango salsa
OR creamy Sundried Tomato sauce

Prime Filet of Beef

port wine reduction
OR blackberry ginger sauce

Wild King Salmon

citrus buerre blanc with fried capers
OR peppered-mustard glaze

Roasted Seasonal Vegetables with Penne Pasta

olive oil, garlic, capers, white wine

— ADDITIONAL BUFFET OPTION —

additional chef required

Prime Top Sirloin Carving Station

choice of au jus, cabernet reduction OR horseradish cream

• SIDES •

select two:

Long Grain White Rice
currants, red bell, pecans

Garlic Mashed Potatoes

Smoked Gouda Mac 'n Cheese

roasted portobello and red bell, spinach in chardonnay cream sauce

Sautéed Seasonal Vegetables

Quinoa with Seasonal Vegetables

Grilled Seasonal Vegetables
aioli dipping sauce

Sautéed Green Beans

Sundried Tomato Couscous
sautéed seasonal vegetables

Roasted Red Potatoes

Hummingbird

• TRAY-PASSED APPETIZERS •

select one:

#1

Signature Creamy Sundried Tomato Soup Shots

Crostini with Brie
roasted garlic, cranberries, sage

Mini Filet Skewer
chimichurri sauce

Blackened Chicken Spring Rolls
honey-cilantro pesto sauce

Ahi Poke
in an edible cone or on a ceramic spoon

#2

Smoked Gouda Mac 'n Cheese Shots
roasted portobello and red bell, spinach in chardonnay cream sauce, served with a mini-fork

#3

Sautéed Shrimp
cilantro-lime glaze, served with a mini-fork

Tomato Bruschetta
flatbread

Mini Chicken Skewer
with citrus-herb teriyaki glaze

Gourmet Hot Dogs On-A-Stick
jalapeño aioli

• ACTION STATIONS •

select two:

GOURMET MAC 'N CHEESE

penne, elbow, gorgonzola, asiago, gouda, salami, roasted chicken, bacon, prosciutto, caramelized onions, mushrooms, sun dried tomatoes, red bell, red onion, basil pesto

SLIDERS

select one:

KOBE-STYLE BEEF: aioli, havarti, tomato, lettuce, red onion, brioche bun

GRILLED CHICKEN BREAST: aioli, havarti, tomato, lettuce, brioche bun

FRESH AHI: seared rare, wasabi aioli, brioche bun

PASTA

bowtie, penne, parmesan, asiago, gorgonzola, roasted chicken, sweet italian sausage, housemade roma sauce, extra virgin olive oil, white wine, roasted vegetables, capers, tomatoes, sun dried tomato, red bell, roasted garlic, basil

TACO

chicken, carne asada, queso fresco, shredded cheddar, lettuce, tomatoes, onions, jalapeño, cilantro, limes, avocado, pico de gallo, blueberry-radish salsa, corn and flour tortillas, lettuce wraps

CHICKEN CREPES

essence of curry, broccoli, mango chutney glaze

Sundried Tomato Caesar Salad: hearts of romaine, baby kale, tomatoes, croutons, parmesan, Sundried Tomato caesar dressing

GOURMET GRILLED CHEESE

salami, roasted chicken, bacon, prosciutto, brie, asiago, havarti, caramelized onions, mushrooms, sun dried tomatoes, red bell, tomatoes, fresh basil pesto, signature Sundried Tomato spread, sun dried tomato and country white bread

SALADS

SUNDRIED TOMATO CHOPPED: organic baby greens, golden beets, pine nuts, dried cranberries, red onion, gorgonzola, cilantro-caper vinaigrette

BLUEBERRY-ASIAGO: organic arugula, baby greens, pine nuts, red onion, garlic-lemon vinaigrette

MINI SOPES

braised chicken, pulled pork, goat cheese, queso fresco, caramelized onions, roasted bell, sour cream, pico de gallo, housemade tomatillo and guajillo sauces, refried black beans

SEAFOOD MARKET PLACE*

chilled jumbo shrimp, mussels, oysters-on-the-half-shell, scallops, cocktail, tomatillo, red bell remoulade

**prevailing seafood market price at time of event will be quoted.*



Gluten-free, Vegan (no dairy), and Vegetarian (dairy) menu items are available.
We always use only the freshest ingredients in our offerings and organic whenever possible.

Mexican Sagebrush

• APPETIZERS •

select four:

Quesadilla

brie, papaya, pasilla chile

Blue Corn Tortilla Chips

refried black beans, queso fresco, tomato, sour cream, jalapeño slice

Cream of Jalapeno Soup Shots

Pulled Pork

pico de gallo, avocado, mini tostada chip basket

Tortilla Chips

mexican salsa, guacamole

Shrimp Ceviche on Cucumber Slice

• SALADS •

select one:

Iceberg Lettuce

tomatoes, pepitas, fritos, queso fresco, housemade 1000 island dressing

Mini Tostada

chopped baby greens, corn, pico de gallo, refried black beans

Mexican Caesar

hearts of romaine, tortilla strips, tomato, signature Sundried Tomato caesar dressing

• ENTRÉES with Sides •

select two:

Cheese Enchilada

housemade guajillo sauce

Roasted Poblano

wild mushroom risotto, smoked gouda, brie, chipotle cream sauce

Boneless Breast of Chicken

housemade tomatillo sauce

Carnitas

slow-roasted pork
marinated in citrus and herbs

• SIDES •

Mexican-Style Rice and Refried Black Beans

• DESSERT •

select one:

Churros

sugar, cinnamon, caramel, chocolate sauce

Spanish Baked Flan

Chocolate Brownie

cocoa nib, pasilla chile

Grand Marnier Truffles

Sweet Treats

Crème Brulee Trio

vanilla bean, chocolate, berry

Heavenly Yellow Toffee Cake a la Mode

berries, salted caramel gelato

Chocolate Flourless Cake

raspberry puree
vanilla bean ice cream

Mini Tartlets

select two flavors:
berry, lemon meringue,
chocolate salted caramel, french apple

Savory Waffle Basket

filled with crème anglaise, berries,
vanilla bean ice cream,
housemade hot fudge

Chocolate Espresso Brownie Sundae

vanilla bean ice cream,
housemade hot fudge

Dessert Bars

select three flavors:

chocolate bourbon pecan, lemon, raspberry, oreo, cheesecake, pine nut, chocolate espresso, cheesecake with caramel, raspberry or chocolate drizzle

Ice Cream Sundae Bar

m&m's, chocolate espresso cookie crumbles, white chocolate chips, sprinkles, nuts, oreos, caramel sauce, chocolate sauce, raspberry sauce, whipped cream, cherry-on-top

Cake Truffle Pops

select two flavors:

lemon drop, coconut pineapple, peanut butter, red velvet, s'mores

— ADDITIONAL DESSERT OPTIONS —

Mini Pancakes On-A-Stick

blueberry compote

Apple Cobbler

in a cup with mini-spoon

Coconut Macaroons

plain and chocolate-covered

Carrot Cake Bites

Assorted Petit Fours

Coffee Mousse

fried bananas in a cup with mini-spoon

Chocolate Espresso Brownie

raspberry drizzle

SPECIALTY CHATZ FRENCH ROAST COFFEE and MIGHTY LEAF HOT TEA STATION

Includes two Queen Anne coffee urns and Irish coffee pedestal glasses