

Breakfast

FRESHLY BAKED MUFFINS (12) Choose from blueberry, cranberry, orange, chocolate chip (with or without pecans) \$35

FRIED EGG BREAKFAST SANDWICH PLATTER (12) \$45
freshly baked baguette OR english muffin
Select two: smoked applewood bacon, smoked salmon, canadian bacon, avocado, spinach, mushroom or provolone
Choice of fresh basil pesto spread OR aioli
ADD: \$1 for each additional item

QUICHE in puff pastry crust (serves 10) \$45
Select one: smoked applewood bacon, spinach and gorgonzola
OR roasted apples and gorgonzola

BURRITO (minimum 10) \$8
bacon, egg, cheese
OR spinach, mushroom, egg, cheese

SEASONAL FRESH FRUIT 12" PLATTER (serves 10) \$35

SMALL CRANBERRY SCONES (10) \$35
filled with smoked turkey, creamed dill sauce

Sandwich Trays

30 pieces per tray

ASSORTED MINI SANDWICHES \$75
Includes roasted chicken, chicken curry salad, rare roast beef and brie, peppered-mustard BLT, seasonal grilled vegetables with garlic aioli, with lettuce and tomato on freshly baked baguette

PUFF PASTRY TEA SANDWICH with BRIE, \$75
caramelized onions (with or without bacon)

PUFF PASTRY TEA SANDWICH with SALAMI, \$75
asiago, dates

ASSORTED SANDWICHES, PASTA SALAD, and GREEN SALAD PLATTERS

\$175
(serves 15)

Sandwiches include chicken curry salad, roasted chicken, rare roast beef and brie, peppered-mustard BLT, grilled seasonal vegetables with garlic aioli.

Served on freshly baked baguette.

Pasta salad.

Choice of organic baby greens
OR classic caesar salad.

Salad Platters

Serves 10

Served with freshly baked baguette and Sundried Tomato butter.

CLASSIC CAESAR SALAD \$75

ORGANIC BABY GREENS \$75

hearts of palm, mandarin oranges, tomatoes, cilantro-caper vinaigrette

SIGNATURE SUNDRIED CHOPPED SALAD \$100

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

BLUEBERRY and ASIAGO SALAD \$85

organic arugula and baby greens, pine nuts, bermuda onions, garlic-lemon vinaigrette

STRAWBERRY SPINACH SALAD \$100

quinoa, fresh blueberries and cranberries, candied pecans, goat cheese, strawberry-dijon vinaigrette

ROASTED CHICKEN APPLE SALAD \$85

organic baby greens, gorgonzola, candied pecans, dijon vinaigrette

PAN ASIAN CHICKEN SALAD \$85

napa cabbage, organic baby greens, mandarin oranges, red bell, crispy wonton strips, pan asian dressing

SALAD SAMPLER \$100

choose any three of the above

Enjoy the Great Food
and
Service We're Known For!

No Event Too Large or Small

Corporate and Full Service
Custom Menus Available

Exclusive and Preferred
Event Venues

Sandwich Box Lunches

10 person minimum

Include sandwich on baguette with lettuce and tomato, pasta salad, fresh fruit, and chocolate chip cookie. \$13 each

• GRILLED VEGGIE with PORTABELLO and BRIE

• RARE ROAST BEEF with BRIE

• PEPPERED-MUSTARD BLT

• ROASTED CHICKEN or CHICKEN CURRY SALAD

• SMOKED SALMON, BACON and AVOCADO CLUB

Salad Box Lunches

10 person minimum

Includes sliced baguette, chocolate chip cookie \$13 each

ADD: roasted chicken or salmon to any salad \$3

• CLASSIC CAESAR SALAD

• ORGANIC BABY GREENS, mandarin oranges, tomatoes, cilantro-caper vinaigrette

• SUNDRIED TOMATO CAESAR SALAD, romaine, kale, baby heirloom tomatoes, parmesan, garlic croutons, Sundried Tomato caesar dressing

• CHOPPED SALAD, organic baby greens, dried cranberries, pine nuts, gorgonzola, golden beets, red onion, cilantro-caper vinaigrette

• STRAWBERRY SPINACH SALAD, quinoa, fresh blueberries and cranberries, candied pecans, goat cheese, strawberry-dijon vinaigrette

• BLUEBERRY and ASIAGO SALAD, arugula, baby greens, pine nuts, bermuda onions, lemon vinaigrette

• ROASTED CHICKEN APPLE SALAD, organic baby greens, gorgonzola, candied pecans, dijon-vinaigrette

• PAN ASIAN CHICKEN SALAD, napa cabbage, baby greens, mandarin oranges, red bell, crispy wonton strips, pan asian dressing

POWER BOX LUNCH

\$14.95 per person 10 person minimum
cold poached salmon with creamy dill sauce, asparagus tips with olive oil and rice wine vinegar, deviled egg slices, pasta salad

Ordering Information

Minimums apply to some orders.

Serving utensils, disposable plates, napkins and cutlery are provided FREE upon request.

If a catering setup or server is needed, please contact the Catering Sales Office for pricing.

Orders must be placed 48 hours prior to requested pickup or delivery time.

Cancellations must be received 24 hours in advance for a full refund. If less, 50% of the original order will be charged.

Sales tax on food, beverage, platter and delivery fees.

A credit card (AMEX, MC, Visa or Discover) is required at time of order.

Pick Up and Delivery

Pick up available Monday-Sunday, 10:30am-8:00pm, at San Juan Capistrano and San Clemente restaurants.

Deliveries are scheduled to arrive in 30-minute intervals.

Delivery fees are based on location, please call for quote.

SUNDRIED TOMATO
AMERICAN BISTROS & CATERING

CATERING SALES OFFICE

949 661-1299

www.SundriedTomatoBistro.com

Ask about our
Full Service Catering menu options
from 10 to 1000 guests.

Restaurant Locations

SAN JUAN CAPISTRANO

1/2 block south of the Mission

31781 Camino Capistrano • San Juan Capistrano, CA 92675

949 661-1167

SAN CLEMENTE in Talega

821 Via Suerte • San Clemente CA 92673

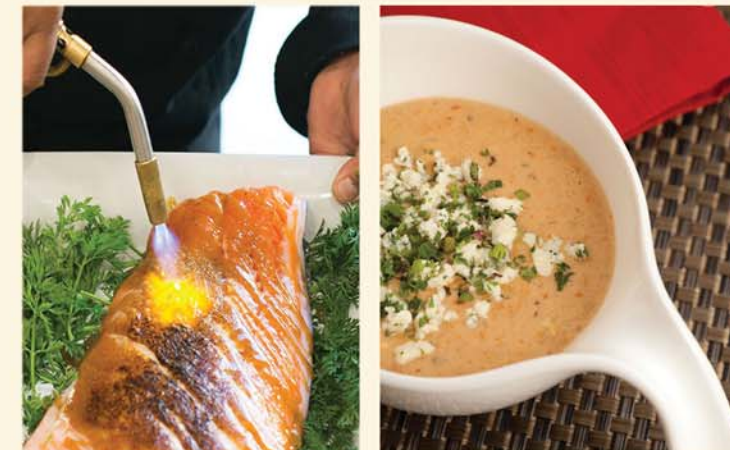
949 388-5757

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SUNDRIED TOMATO
AMERICAN BISTROS & CATERING

Social Events
Catering

Pick-up & Delivery



Appetizers

30 pieces per 16" platter

CROSTINI with BLACKENED CHICKEN apricot preserve, gorgonzola	\$60
CROSTINI with BRIE roasted garlic, cranberries, sage	\$60
CROSTINI with SEASONAL GRILLED VEGETABLES goat cheese, balsamic glaze	\$60
CAPRESE SKEWERS baby tomatoes, buffalo mozzarella, fresh basil, olive oil, balsamic	\$65
ROMA TOMATO PIZZETTES goat cheese, fresh basil pesto	\$60
BELGIAN ENDIVE with CHICKEN CURRY SALAD dried cranberries, red onion, red bell	\$60
ASPARAGUS WRAPPED with ROAST BEEF creamy dijon	\$65
MINI CHICKEN SKEWERS, cilantro-lime glaze	\$85
MINI BEEF SKEWERS, chimichurri sauce	\$90
MINI BLTs peppered-mustard bacon, lettuce, tomato, garlic aioli	\$75
DEVILED EGGS Traditional \$45 Truffle \$52 <i>ADD: caviar \$30</i>	
SHRIMP CEVICHE on CUCUMBER SLICE	\$60
SMOKED SALMON on CUCUMBER SLICE fresh dill, garlic aioli	\$50
SHRIMP COCKTAIL served cold with choice of cocktail sauce OR roasted red bell remoulade	\$80
SHRIMP WRAPPED with SNOW PEAS with choice of cocktail sauce OR roasted red bell remoulade	\$80
BACON-WRAPPED SCALLOPS teriyaki glaze (<i>must be served warm</i>)	\$85
BLACKENED AHI on WONTON CHIPS wasabi aioli, daikon sprout garnish (<i>assembly needed</i>)	\$100
PUFF PASTRY CUPS filled with CHOPPED CHIPOTLE BBQ SHORT RIBS (<i>assembly needed</i>)	\$85
BRAISED BEEF SLIDERS portobello, red bell, goat cheese, garlic aioli, mini buns (<i>assembly needed</i>)	\$90
PULLED PORK SLIDERS caramelized onions, creamy napa cabbage slaw, mini buns (<i>assembly needed</i>)	\$90

Entrees with Sides*

serves 10

ORGANIC CHICKEN CASSEROLE rice, broccoli, bread crumbs, essence of curry, with mango chutney, black currants, toasted almonds on the side. Classic caesar salad OR organic baby greens	\$130
BONELESS ORGANIC CHICKEN BREAST choice of sauces: creamy Sundried Tomato, cilantro-lime, champagne cream OR mango salsa. Roasted red potatoes, sauteed seasonal vegetables	\$160
STUFFED BONELESS ORGANIC CHICKEN BREAST mascarpone and spinach in champagne cream sauce, roasted red potatoes, sauteed seasonal vegetables	\$200
BAKED SALMON choice of sweet peppered-mustard glaze OR saffron cream sauce. Long grain white rice with red bell, currants and pecans, sauteed seasonal vegetables	\$160
CHILLED POACHED SALMON creamed dill sauce. Chilled asparagus with chopped egg and rice wine vinaigrette, roasted potato salad with roasted garlic, red bell, red onion, herb vinaigrette	\$165
FIESTA BAR citrus- and herb-marinated beef and chicken, caramelized onions, roasted peppers, corn and flour tortillas, cheese, sour cream, roasted salsa, spanish rice, refried black beans	\$170
LAMB CHOPS cabernet reduction, roasted fingerling potatoes, green beans, pancetta, pine nut piccata	\$180
SLICED BEEF TRI-TIP sweet onion, balsamic OR blackberry brandy sauce, garlic mashed potatoes, sauteed seasonal vegetables (<i>meat temperature is medium, unless specified</i>)	\$160
ROOT BEER-MARINATED BABY BACK RIBS chipolte barbecue sauce, napa cabbage cole slaw with roasted pepitas, baked beans with applewood bacon and brown sugar	\$175
PRIME FILET MEDALLIONS (<i>two 3 oz</i>) sweet onion balsamic OR blackberry brandy sauce, sauteed green beans, pancetta, portobello (<i>meat temperature is medium, unless specified</i>)	\$300

**All entrees can be ordered partially cooked, requiring additional cooking before serving.*

Pasta with Salad

serves 10

*Served with classic caesar salad OR organic baby greens
Freshly baked baguette, Sundried Tomato butter*

BOWTIE creamy Sundried Tomato sauce with gorgonzola OR creamy fresh basil pesto with parmesan <i>ADD: roasted chicken \$20</i>	\$105
BLACKENED CHICKEN over BOWTIE with asiago, gorgonzola, parmesan, roasted garlic, red bell, Sundried Tomato puree	\$125
PASTA-LESS VEGETARIAN LASAGNA eggplant, zucchini, squash, carrots, red bell, goat cheese, housemade roma tomato sauce	\$150
ROASTED SEASONAL VEGETABLES with PENNE olive oil, capers, garlic, white wine, parmesan	\$125
SWEET ITALIAN GROUND SAUSAGE with PENNE stewed tomatoes, fresh basil, parmesan	\$125
TEQUILA LIME CHICKEN over BOWTIE chardonnay cream sauce, fresh basil, parmesan	\$125
BRAISED BEEF with PENNE goat cheese, roasted portobellos, red bell in port wine beurre blanc	\$125

Desserts

ASSORTED COOKIES chocolate espresso, chocolate chip, peanut butter, oatmeal coconut (20)	\$35
TANGY LEMON SQUARES topped with fresh berries (20 pcs)	\$35
CHOCOLATE ESPRESSO BROWNIES (20 pcs)	\$40
BOURBON CHOCOLATE PECAN BARS (20 pcs)	\$45
SWEET PINE NUT BARS (20 pcs)	\$45
MINI CHEESECAKE SQUARES caramel, chocolate, and raspberry (20 pcs)	\$45
TIRAMISU whipped, topped with a lady finger (10, 4-oz cups)	\$35
KEY LIME CHEESECAKE whipped, shortbread cookie crust (10, 4-oz cups)	\$35
CARROT CAKE BITES (20 pcs)	\$45
MINI TOFFEE BUNDT CAKES salted caramel drizzle (20 pcs)	\$40
MINI FRUIT TARTS (20 pcs)	\$50

Sides

serves 10

SUNDRIED TOMATO COUSCOUS	\$45
LONG GRAIN WHITE RICE currants, red bell, pecans	\$45
QUINOA with SEASONAL VEGETABLES	\$45
BAKED BEANS applewood bacon, brown sugar	\$45
SAUTEED GREEN BEANS, PANCETTA, PORTOBELLO	\$45
SAUTEED or ROASTED SEASONAL VEGETABLES	\$45
GORGONZOLA GARLIC POTATO AU GRATIN	\$45
GARLIC MASHED POTATOES	\$45
PASTA SALAD organic arugula, spinach, sundried tomatoes, seasonal vegetables	\$45
SMOKED GOUDA MAC 'N CHEESE roasted portobello and red bell, spinach and chardonnay cream sauce	\$45

Kids Options

serves 10

KIDS MAC 'N CHEESE cheddar sauce	\$35
BOWTIE PASTA marinara sauce, parmesan	\$45
TOASTED CHEDDAR CHEESE SANDWICH country white bread, cut in half	\$45
BREADED CHICKEN STRIPS bbq sauce OR ranch dressing	\$35

Did you know...

Our customized menus feature fresh,
quality ingredients with dishes that are made from scratch
and vary with the season.

• Our chefs love creating different cuisines...
with a twist!

• Our catering team is happy to accommodate dietary
restrictions and any allergies.

Meats, Cheeses & Additional Platters

16" platters, serves 15

WARM BAKED BRIE in brandy with brown sugar and toasted pecans, crostini, sliced freshly baked baguette (<i>can be ordered for take and bake</i>)	\$75
SUNDRIED TOMATO and PESTO TORTE cream cheese, water crackers, sliced freshly baked baguette <i>ADD: wedge of brie and gorgonzola \$20</i>	\$50
SUNDRIED TOMATO HUMMUS and ROASTED GARLIC-HERB HUMMUS pita chips	\$50
FRESH GRILLED SEASONAL VEGETABLES garlic aioli dipping sauce	\$50
SEASONAL FRESH FRUIT with maple crème fraiche	\$60
CURED MEATS and CHEESE DISPLAY prosciutto, salami and chorizo blanco, and brie, gorgonzola and smoked gouda, grape and candied pecan garnish, water crackers	\$75
COLD SLICED ROASTED TOP SIRLOIN housemade chipotle bbq sauce OR horseradish aioli (<i>served rare</i>)	\$115
SWEET PEPPERED-MUSTARD SALMON (<i>one side</i>) (18" platter) water crackers	\$100

Soups

cup \$6 quart \$20

*Served with freshly baked baguette,
Sundried Tomato butter*

- SIGNATURE CREAMY SUNDRIED TOMATO
- CREAMY ROASTED RED PEPPER
- SOUP OF THE DAY

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AMERICAN BISTROS & CATERING

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