

# GRISELDA'S BREAKFAST SERVICES

## STARBUCKS COFFEE

*Freshly Brewed Starbucks Verona Bold and Verona Decaff Coffee, Hot Water with Assortment of Tazo Teas and Condiments  
\$3.25 Per Guest*



*Exclusive Caterer of Starbucks Coffee*

## BREAKFAST MENU PACKAGES

### CONTINENTAL I

*Fresh Baked Mini Danishes and Mini Muffins  
\$2.75 Per Guest*

### CONTINENTAL II

*Fresh Baked Mini Danishes and Mini Muffins, Fresh Fruit Display, Orange Juice  
\$5.95 Per Guest*

### SACRAMENTO

*Fresh Baked Muffins, Scones & Assorted Bagels with Flavored Cream Cheeses, Jams and Butter. Served with Starbucks Coffee, Chilled Orange Juice, Sliced Fruit Platter and Fresh Berries  
\$8.95 Per Guest*

### KONA SUNRISE

*Fresh Pineapple, Mango, Papaya, Strawberries and Kiwi Fruit Display with Orange Juice, Guava Juice, Banana Nut Muffins, Chocolate Croissants and Raspberry Scones.  
\$7.95 Per Guest*

### HEALTHY FRESH START

*Sliced Fresh Fruit & Seasonal Berries, Assorted Yogurts, Odwalla Bars, Blueberry, Boysenberry or Raspberry Bran Muffins and Chilled Orange Juice  
\$8.95 Per Guest*

### ALL AMERICAN

*Scrambled Eggs, Country Style Potatoes, Thick Cut Bacon, Sausage Links, Fresh Fruit Display & Biscuits & Butter  
\$9.95 Per Guest*

## **TEXAS**

*Chiliquiles, Scrambled Eggs and Chorizo, Country Style Potatoes, Refried Beans, Tortillas and Fresh Salsa.*

**\$8.95 Per Guest**

## **FIVE STAR HOTEL 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.*

**Don't see what your looking for? Let us put something together for you!**

**Please consult with your Catering Coordinator for full details.**

## **BREAKFAST "COLD" ALA CARTE**

### **FRESH FRUIT SALAD**

*Seasonal Fresh fruits served with citrus yougurt dipping sauce.*

**\$3.95 per person**

### **CALIFORNIA HARVEST**

*A selection of sliced cantaloupe, honeydew melon, papaya, pineapple,mango, ruby red grapefruit, navel orange, and whole strawberries*

**\$3.75 per person**

### **BASKET OF MIXED WHOLE FRUIT**

*An assortment of oranges, apples, bananas, grapes, and pears*

**\$1.50 per piece**

### **INDIVIDUAL YOGURTS & ODWALLA BARS**

*An assortment of premium nonfat yogurts & Odwall Brand breakfast bars.*

**\$2.50 each**

### **SMOKED SALMON DISPLAY**

*Smoked Farm raised Salmon, Cream Cheese, Sliced Bagels, capers and Red Carmelized Onions*

**\$4.75 per person**

### **ASSORTED BAGEL PLATTER**

*Baked fresh daily and served with assorted cream cheeses...choose from Traditional, Poppyseed, Sesame, Onion, Garlic, Honey Wheat, Blueberry, Cranberry Walnut, Cinnamon Raisin, Spinach, Oatmeal Almond or 3 Seed Wheat.*

**\$1.95 per person**

## **SPECIALTY BAGELS**

*Baked Fresh daily...choices include our Italiano Pizza, Spicy Jalapeno, Pesto and Sundried Tomato and Spinach Parmesan.*

*\$2.25 per per*

## **GOURMET CROISSANTS**

*Choose from an assortment of our favorite specialty-filled croissants: Smoked Ham and Baby Swiss cheese, Belgian Chocolate, and Almond, Spinach and Feta, Egg and Smoked Ham*

*\$2.95 each*

## **FRESH FROM THE OVEN**

*Freshly baked breakfast pastries to include the following: French croissants, cream cheese and fruit danishes, muffins, fresh fruit scones, and slices of our signature breakfast breads served with sweet butter and preserves*

*\$5.50 per person*

## **BREAKFAST "HOT" ALA CARTE**

### **FARM-FRESH SCRAMBLED EGGS**

*\$4.95 per person*

### **CRISPY BACON OR SAUSAGE LINKS**

*\$3.00 per person*

### **MINI BREAKFAST BURRITOS**

*Flour tortilla shells filled with Sausage, Bacon or Chorizo, Egg, Salsa and Jack or Cheddar cheese*

*\$2.95 each*

*Full Sized Breakfast Burritos*

*\$5.95 each*

### **BUTTERMILK PANCAKES**

*Served with maple syrup, creamy butter and preserves. Strawberries and cream add \$1.00.*

*\$4.95 per person*

### **BRIOCHE FRENCH TOAST**

*Served with maple syrup*

*\$4.95 per person*

### **EGG STRATA**

*Filled with Black Forest Ham, Swiss Cheese and Mushrooms*

*\$6.95 per person*

## **FRESH VEGETABLE EGG FRITTATA**

*Seasonal Fresh Vegetables blended with Farm Fresh Eggs & Cream*  
**\$5.95 per person**

## **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 or 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**

## **BUFFET ENTREES**

Can't find what your looking for? Call us so we can customize your menu!

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

Buffet set up includes disposable high gloss black plates, napkins, forks, knives, table linens and table decor.

China plates, glassware and silverware may added for an additional \$3.00 per person

### **CHARDONNAY CHICKEN WITH PORTABELLA MUSHROOMS**

Sautéd Breast of Chicken in a Light Chardonnay Cream Sauce with Roasted Portabella Mushrooms

**\$13.95**

### **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**

### **CHICKEN FLORENTINE**

Lightly Sautéed and layered in Prosciutto, Spinach and finished with Sherry Sauce

**\$14.95**

### **CHICKEN CORDON BLEU**

Breaded and stuffed with Swiss Cheese and Canadian Bacon - You have to see how we present this!

**\$13.95**

### **MARINATED FLANK STEAK**

Marinated for 24 hours and Grilled and Thinly Sliced then served with a Mushroom Bordelaise Sauce

**\$13.95**

### **ROASTED TENDERLOIN OF BEEF**

Hand Carved Filet Mignon Roasted to Perfection with Mushroom Demi Glace

**\$18.95**

### **MARINATED 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**

### **HERB CRUSTED SALMON FILET**

Lightly Coated with Pine Nuts and Layered in Lemon Buerre Blanc

**\$14.95**

## **PAN SEARED NEW YORK STEAK**

Cast Iron Seared and Served with Ginger Hoisin Sauce  
**\$15.95**

## **CHICKEN MUSHROOM EN CROUTE**

Breast of Chicken Wrapped in Puff Pastry and stuffed with Gouda Cheese & Porcini Mushrooms  
**\$15.95**

### **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  
Tossed Angel Hair Pasta  
Fettuccine Alfredo  
Roasted Baby Potatoes  
Twice Baked Potato  
Potato Au Gratin

### **VEGETABLES**

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

## **GRISELDA'S THEMED BUFFETS**

### **TEX-MEX BUFFETS**

**Our Tex-Mex Buffet has been a favorite for many years...These are same authentic recipes we feature at Griselda's Texas Mexican Restaurant and can be mixed and matched anyway you like.**

**Served with your choice of our Signature Beans, Tex-Mex Rice, Crisp Salad, Chips, Homemade Salsa and Fresh Baked Chocolate Chip Cookies.**

### **ORIGINAL TEX-MEX BUFFET**

**Starting at \$12.95 Per Guest**

#### **Choice of Beans (Please Select One):**

Refried Bean  
Whole Beans  
Beans a la Charra (Requires 48 Hour Notice)  
Vegetarian Black Beans (Requires 48 Hour Notice)

**Choice of Salad (Please Select One):**

House Garden Salad with Ranch and Italian Dressings  
Traditional Caesar Salad  
Griselda's Texas Salad

**Entree Selections (Choice of Two)**

**Traditional Selections**

Beef Enchiladas  
Chicken Enchiladas  
Cheese Enchiladas  
Grilled Vegetable Enchiladas  
Chili Verde with Pork or Chicken and Flour or Corn Tortillas  
Chili Colorado with Pork or Beef and Flour or Corn Tortillas  
Chicken or Beef Flautas w/ Sour Cream  
Handmade Pork Tamales (Requires 48 Hour Notice)

**Specialty Selections**

Chicken Enchiladas Verde (Add \$1.00 Per Guest)  
Enchiladas de Carnitas (Add \$1.00 Per Guest)  
Enchiladas de Mole (Add \$2.00 Per Guest)  
Enchiladas Al Carbon (Add \$2.00 Per Guest)  
Hand Made Chili Rellenos (Add 2.95 Per Guest)  
Chicken Mole (Add 3.00 Per Guest)

**GRISELDA'S SIGNATURE TACO BAR**

**GRILLED FAJITAS BUFFET**

A choice of Grilled Chicken, Grilled 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

**\$14.95**

**\*Guacamole can be added for \$1.00 Per Guest.**

**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

**\$13.95**

**THE ITALIAN PASTA BAR**

Chicken Fettuccine Alfredo, Vegetable Primavera and Classic Italian Meatball Marinara served

Roasted Vegetables, Caesar Salad and Garlic French Bread.  
**\$14.95**

## **THE ITALIAN PASTA BAR II**

### **GRILLED TRI TIP & BBQ CHICKEN**

Grilled Tri Tip and Grilled BBQ Chicken served with Beans Ala Charra, Classic Potato Salad, Fruit Salad, Roasted Vegetables and Dinner Rolls  
**\$16.95**

### **THE SALAD BAR EXTREME**

A selection of fresh mixed greens with all the fixings! Grilled Flank Steak and Grilled Chicken with all the toppings you would find in your favorite salad bar. Served with an assortment of dressings and fresh baked rustic breads.  
**\$11.95**

### **THE TACO SALAD BAR**

### **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  
**\$15.95**

Sliced Baron of Beef can be substituted for the Ham for \$2.00 more...  
Roasted Prime Rib of Beef can be substituted for \$4.00 More...

*\*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**

These are just a few of our wide selection specialty appetizers...

### **SPECIALTY APPETIZERS**

#### **\$3.25 Per Person Selections**

Feta Cheese and Sundried Tomato Filo Pastry  
Breaded Parmesan Artichoke Hearts w/ Garlic Aioli Dipping Sauce  
Tempura Chicken Tenders with Sweet & Hot Mustard Sauce  
Spicy Barbecued Chicken Wings  
Grilled Chicken Wings  
Mini Croissant Sandwiches (A variety of Premium Deli Meat & Cheeses with all the Toppings)

Shrimp Stuffed Mushrooms w/ Fontia & Gouda Cheeses  
Grilled Summer Sausage w/ Balsamic Glazed Sweet Onions & Peppers  
Mini Crab Cakes w/ Roasted Red Pepper Aioli  
Marinated Tortellini Kabobs  
Prosciutto Wrapped Asparagus  
Brie Quesadillas with Mango Guacamole  
Mini Beef Wellingtons

**\$3.75 Per Person**

Spicy Surf & Turf Kabobs (Grilled Sirloin Steak and Grilled Shrimp Skewers)  
Grilled Summer Sausage w/ Balsamic Glazed Roasted Peppers & Onions  
Filet Mignon Crostini w/ Gorgonzola & Carmelized Sweet Onion  
Jumbo Shrimp Cocktail  
Sweet Chili Glazed Roasted Jumbo Shrimp  
Bacon Wrapped Shrimp with Wasabi Honey Mustard Sauce

**LATIN APPETIZERS**

**\$3.25 Per Person Selections**

Mini Chicken or Beef Empanadas  
Mini Chicken or Shredded Beef Tacos  
Mushroom Quesadillas  
Cheese Quesadillas  
Mini Pork Tamales  
Homemade Chips & Salsa  
Chicken Flautas  
Mini Steak Burritos  
Fajita Chicken or Steak Quesadillas  
Fresh Guacamole & Chips  
Mini Carnita Tacos

**\$3.75 Per Person Selections**

Cocktail de Camarones  
Grilled Shrimp Diablo Skewers  
Fresh Crab Stuffed Quesadillas  
Fresh Ceviche with Blue and Red Corn Tortillas  
Chicken Mole Tostadas

**FAR EAST APPETIZERS**

**\$3.25 Per Person Selections**

Vegetarian, Pork or Chicken Egg Rolls  
Chicken or Pork Pot Stickers  
Grilled Beef Teriyaki Skewers  
Chicken Yakitori Skewers

**\$3.75 Per Person Selections**

Grilled Spicy Korean Style Shrimp

Assorted Sushi Rolls

## **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

## **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**

## **BEVERAGES & HOSTED BAR SERVICE**

(10 Person Minimum)

### **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**

## **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 prepurchased 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.