

COUNTRY CATERING & SPECIAL EVENTS CATERING
QUALITY SINCE 1996

Corporate Catering Menu
And Food Delivery Order Guide



Breakfast
Lunch ~Dinner
Hors d'oeuvres
& So Much More!

(209)

944-9601



MyCountryCatering.com

Catering is a mixture of art and science where the objective is always
to excite the senses and nourish the soul.

Phone: 209-944-9601 Fax: 209-464-8378
E mail: catering@mycountrycatering.com
Commissary: 2361 Waterloo Rd.
Mailing: POB 8762 Stockton, CA 95208

Licensed and Insured Caterer
Health Permit ID #PT0001478



Mashtini Bar



Buffet in Laboratory



ACE Train Grand Opening



Apricot Brie Chicken Breast



Beverage Station



Company Picnic



Wrap Platter



Country Wedding



Beef Fajita



Entertainment Catering



Fiesta Breakfast for 300



Holiday Buffet



Catering Crates



Sandwich Platter



Crudité's Table for 1200

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We are here to help you plan your:

Safety, Management, Sales and Executive Meetings, Anniversaries, On-Site BBQ
Celebration of Life, Holiday Parties, Annual Picnic, Open House, Reunions
Ground Breaking, Grand Opening, Memorials, Pharmaceutical Lunch, Company Parties
Trainings, Customer, Staff Appreciation and More!

Set N Go Delivery, Attended Buffet, Full Service Catering

How to use Country Catering Menu Guide:

Please provide as much notice as possible so we can fulfill your needs!

Our cuisine is 'made to order' and reservations are required!

Lunch & Dinner less than 24 hours away refer to Quick Fix pg 6 (call for specials)

Lunch & Dinner for next day Quick Fix & Classic Menus pgs 6 & 7

Event dates at least 48 hours away, the majority of the Menu is available

Review our policies on pages 19 & 20 prior to ordering

Please Call, E Mail or Fax us the information requested on Event Planning Pg 24

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Corporate Catering is Our Specialty

Catering to the needs of business' both big and small is our specialty. When your team is burning the midnight oil or preparing for a critical meeting, it's important to get fast, fresh and healthy food delivered right to your door. Good food can turn a meal into an asset, lifting the spirits from a tough meeting or a long training session. Our corporate delivery focuses on providing a wide range of service to suit every meal, from the simplistic to the sensational. Our client base is as diverse and varied as Northern California. From Weddings in the sloping hills of Grass Valley to Corporate Events in the flatlands of Fresno, Meetings in the busy Bay Area to Physician offices on the quiet country roads of the foothills, Country Catering is the area's choice in catering and event planning. This menu has been designed specifically for our corporate customers and allows you to choose from light entrees and mouthwatering sandwiches to contemporary classics and hearty traditional fare for your hard-working associates. Ask about Low Fat, Vegan, Halal, Oil Free, Gluten Free Friendly options. **Our Moto: Together we can do Amazing Things!**

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~ Breakfast & Brunch ~

Be sure to review our 'Set and Go' and General Catering Policies prior to ordering pg 19 & 20. Minimum order of 10 Guests Mon-Fri between 8 & 5. For counts over 100, there may be special pricing. Sales tax not included. Prices/Items subject to change without notice. Effective 2016. Full meals include Plates, Cutlery Kits & Serving utensils. Service ware can be added to a la carte items.

Executive Continental Breakfast

High protein lean choices ~ Hard Boiled Eggs, Roasted Turkey Slices, delicious assorted fresh baked Pastries chosen by our Pastry Chef, fresh sliced In-Season Fruit Platter with Upscale disposable Plates, Caterwraps & serving utensils

Continental Breakfast

Delicious breakfast goodies (2) chosen fresh by our Pastry Chef may include Muffins, Danish, Scones, Croissants, fresh sliced In-Season Fruit Platter

Ham Scramble

Fluffy Scrambled Eggs tossed with diced Ham served with Roasted Breakfast Potatoes, Buttermilk Biscuits, Butter, Ketchup, Hot Sauce

South Western Scramble

Fluffy Scrambled Eggs, tossed with diced Ham, bell peppers, cheese & red onions, Fiesta Style Potatoes, Flour Tortillas, Salsa, Ketchup, Hot Sauce

Veggy Scramble

Fluffy Scrambled Eggs, tossed with sautéed Mushrooms, bell peppers, cheese, red onions with Breakfast Potatoes, Buttermilk Biscuits, Butter, Ketchup, Hot Sauce (v)

Delicious A La Carte Add Ons*

Pastry Platter ~ Assorted Fresh Baked Pastries (v)

Bacon! Delicious crispy slices of bacon 30 pcs (gf)

Link Sausage~Tray of tangy sausage links 30 pc (gf)

Scrambled Egg Platter ~ fluffy scrambled eggs with Ketchup and Hot sauce (serves 10-12) (gf, v)

*Plates and utensils can be added

Assorted Juice - Orange, Cranberry and Apple Cans

Regular, Decaf Coffees, Hot Tea, Bottled Waters

Flavored Spa Water

It is important to review our policies pages prior to ordering to ensure your expectations are met.

Bountiful Breakfast Banquet

Crispy Bacon Slices (2), Juicy Sausage Links (2) Fluffy Scrambled Eggs, Roasted Potatoes, Sausage Gravy, Buttermilk Biscuits, Butter, Fresh Fruit Display (or whole fruit if out of season), Ketchup, Hot Sauce

Bacon Country Breakfast

Crispy Bacon strips (3), Fluffy Scrambled Eggs, Roasted Potatoes, Buttermilk Biscuits, Butter, Hot Sauce

Sausage Country Breakfast

Juicy Sausage Links (3), Fluffy Scrambled Eggs, Roasted Potatoes, Buttermilk Biscuits, Butter, Hot Sauce, Ketchup

Fiesta Breakfast

Juicy Sausage Links, fluffy Scrambled Eggs, Fiesta Roasted Potatoes, Flour Tortillas, Ketchup, Pico de Gallo, Sour Cream, shredded Cheese, Hot Sauce

Huevos Rancheros Wrap

Hearty and hot flour tortilla filled with Scrambled Eggs & sautéed Vegetables (v)

More Delicious A La Carte Add Ons

Country Sausage Gravy

Roasted Potatoes

In Season Fresh Fruit Platter (gf, v)

Fresh Fruit & Cubed Cheese Platter (gf, v)

Hard Boiled Eggs (gf, v)

Slice Turkey or Ham

Bagels, Muffins, Scones by the Dozen

Sliced Tomatoes (best when in season)

Individual Yogurts (v)

Oatmeal, Cranberry & Walnut Breakfast Cookie

Professional Food Service Equipment/Professional Servers/Linen, China, Stemware, Flatware

See online menu for details and policies

gf~gluten free v~vegetarian August 2016

WOW! Our Country Breakfast was outstanding! Becky M.

Breakfast was excellent! There were many compliments.

Thank you again. Romi C

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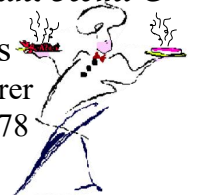
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~ **Snacks and Treats** ~

No less than 48 hours notice required. Be sure to review our 'Set n Go' and General Catering Policies prior to ordering on pages 19 & 20. Sales tax not included. Prices/Items subject to change without notice.

Cubed Cheese Platter (standard)

Creamy and succulent cubes of fresh dairy farm cheese including Sharp Cheddar, Pepperjack and either Swiss or Colby depending on availability. 2 oz or 8 cubes per guest, minimum order of 20.

Cubed Cheese Platter (gourmet) -

Requires one week notice. Decadent cubes of Havarti, Gouda and Munster on a lovely garnished platter. 2 oz. or 8 cubes per guest, (minimum order of 100).

Cheese and Cracker Platter

Sliced Monterey Jack and Cheddar Cheeses with an assortment of Crackers
Small serves 20, Medium 40, Large 60

Fresh Vegetable Crudités

Assortment of fresh cut vegetables served with Ranch Dip
Small serves 20, Medium 40, Large 60

Mini Deli Sandwiches

Our delicious deli sandwiches cut into appetizer size
Small serves 20, Medium 40, Large 60

Mini Wraps Platter

Flavorful and assorted deli wraps cut into bite size portions. Serves 25 per platter

Spinach Dip Bowl

Sourdough round filled with zesty spinach dip and bread for dipping. Serves 15 per platter

Tortilla Chips and Salsa Fresca

Fresh made salsa and crispy tortilla chips
Serves 15-20

Tex Mex Platter

Layered bean dip of refried beans, sour cream, shredded cheese, salsa fresca and black olives served with Tortilla chips Serves 15

Roasted Vegetable Focaccia Squares

Zucchini, Yellow Squash, Pesto and Parmesan on fresh baked focaccia 60 pieces

Meat, Cheese & Slider Rolls

Sliced deli Meats and Cheeses with slider rolls
Small serves 20, Medium 40, Large 60

Hummus & Pita Triangles serves 24

Mini Croissants

Egg or Chicken Salad 35 pieces

Fresh Fruit Display-In Season

Small serves 20, Medium 40, Large 60

Tail-On Prawns

with House Made Cocktail Sauce
Serves 16-20 guests

AntiPasta Platter

Assortment of fresh and marinated vegetables, peppers and olives
Small serves 12-16; Medium serves 16-20;
Large serves 20-36

Hot Wings with Dip

Chicken wings marinated in Cajun seasoning with Ranch Dip
Small serves 12-16; Medium serves 16-20;
Large serves 20-36

Candy and Granola Bars

12 servings

Deli Meat Platter

Sliced Roasted Turkey, Baked Ham and Roast Beef
Serves 25 per platter

Fresh Fruit and Cubed Cheese Platter

Delicate cubes of Cheddar, Monterey jack, Pepper jack and Swiss cheeses served plattered with fresh in season fruit cubes
Small serves 20, Medium 40, Large 60

Power Break

Fresh Fruit Slices, Hard Boiled Eggs, Individual Yogurts, Sliced Roasted Turkey Breast

Confetti Cookies

Sweet cookie with Chocolate chunks and Candy pieces

Assorted Cookies

Assortment of fresh baked Sugar, Peanut Butter, Chocolate Chip, Oatmeal Raisin, Double Chocolate Chip

Ask About our:

Ice Cream Sundae Bar / Mashed Potato Bar / Baked Potato Bar

Just wanted to thank you all for the great service and delicious food. Everything was perfect! I am sure we will be contacting you again soon. Leina W

See **Dessert menu** Pg 12 & 13 for Sweet Snacks and Pg 17 for more **Hors d'oeuvres** choices.

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~ Quick Fix ~

With less than 24 hours notice we can feed your hungry crowd with one of these delicious meals below. **Please review policies on pages 19 & 20.** Minimum order of 10 Guests Mon-Fri between 8 and 5. Sales tax not included. Prices/Items subject to change without notice. Vegetarian available upon request.

Classic Sandwich Platter Luncheon

Hearty prepared deli Sandwiches with Chicken Salad, Roasted Turkey Roast Beef and Black Forest Ham with Jack and Cheddar Cheeses, mayo, Brown mustard, lettuce & tomato on fresh baked French rolls, then sliced in half and plattered. *With less than 24 hours notice salad choice will be at the discretion of our Chefs. More than 24 hours notice your salad choices will include our famous Red Potato, Italian Style Rotini Pasta, Zesty Macaroni, Garden Greens with Ranch and Vinaigrette Dressings. Individual bags of Regular Lays, BBQ, Doritos, Baked Lays and Fritos. Veggie/Vegan, Onion, pickle and pepper available upon request

Souper Sandwich Combo

Hearty deli Sandwiches as detailed above. With less than 24 hours notice soup choice will be at the discretion of our Chefs. With more than 24 hours notice your soup choices are Minestrone, Chicken Noodle, Chicken Tortilla or Clam Chowder including Crackers and assorted individual bags of Chips.

That's A Wrap Combo

Beautiful and tasty flavored tortillas spread with herb cream cheese, stuffed with sliced tomatoes, fresh spring mix, assorted meats including Roast Beef, Roasted Turkey and Baked Ham served with housemade *Deli Salad and Individual Bags of Chips.

Lasagna del Giorno

Delicious, hearty Beef Lasagna or Creamy Vegetarian Lasagna both smothered in Parmesan Cheese. Fresh baked bread with Butter pats, Garden Greens with Ranch and Vinaigrette Dressings.

Oven Fried Chicken

Crunchy and satisfying oven baked Fried Chicken, Roasted Red Potatoes, Fresh baked bread with Butter pats, Garden Greens with Ranch and Vinaigrette Dressings

Chicken Fried Chicken Steaks

Crunchy and satisfying oven baked Chicken Fried Chicken Steaks, Mashed Potatoes, Fresh baked bread with Butter pats, Garden Greens with Ranch and Vinaigrette Dressings

Cheese Stuffed Conchiglie

Satisfying Pasta Shells filled with Ricotta and Romano Cheese in Marinara, Fresh baked bread with Butter pats, Garden Greens with Ranch and Vinaigrette Dressings (v)

Pastas: Beef Ravioli, Cheese Ravioli or Penne Pasta

One of the above pastas in meatless Red Sauce with Parmesan cheese, Fresh baked bread with Butter pats. Garden Greens with Ranch and Vinaigrette Dressings

See Desserts page 12 and Beverages page 14

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~ Business Classics ~

With a little planning we can satisfy your hungry group with one of the following Classic crowd pleasing favorites. These menus **require no less than 24 hours notice, order by 12:00 for next day service.** Be sure to review our 'Set and Go' and General Catering Policies prior to ordering on pages 19 & 20. Minimum order of 10 Guests Mon-Fri between 8 and 5. For counts over 100 there may be special pricing. Sales tax not included. Prices/Items subject to change without notice.

Keep your vegetarians, lo-carbers and healthy eaters happy by adding a Vegetable dish!

Essence of Italy

Italian Style Chicken Breast
Beef Ravioli in Red Sauce

Board Room Pleaser

Mediterranean Chicken Breast
Confetti Rice Pilaf (lf)

Oven Fried Chicken

Crunchy Breaded Chicken (2)
Mashed or Roasted Red Potatoes

Chicken Fried Chicken Steak

Crunchy Breaded Chicken Breast
Mashed or Roasted Red Potatoes

Italian Chicken Penne

Penne in Red Sauce tossed with
Sliced Roasted Chicken Breast

Polpette and Penne

Al Dente Penne in Red Sauce with
hearty Meatballs

A La Provencal Breast

Herb Roasted Chicken Breast
Penne in Red Meat Sauce

Picnic Classic

Slow Smoked Tri tip
Ranch Beans or Roasted Potatoes

Chicken Kalamata

Chicken Breast with Kalamata
Olives ~ Greek Roasted Potato

Lasagna del Giorno

Delicious and hearty Beef Lasagna
or Creamy Vegetarian Lasagna

Marvelous Chicken Marsala

Chicken Breast Mushroom Marsala
sauce with Garlic Mash Potatoes

Rustic Vegetable Penne

Al Dente Penne in Red Sauce with
Sliced Herb Roasted Vegetables (v)

Limone Cappero Chicken

Breast in Caper Lemon Butter
Mashed Red or Russet Potatoes

Chicken Breast Magnifico

Italian Style Chicken Breast
Creamy Pesto Cheese Tortellini

Chicken & SD Tomato Tortellini

Italian Style Chicken Breast~Sun
Dried Tomato Cheese Tortellini

Lemon Pepper Tilapia

Tangy Tilapia with
Confetti Rice Pilaf

Stuffed Conchiglie

Pasta Shells filled with Ricotta and
Romano Cheese in Marinara (v)

Chicken Caponata

Italian Caponata topped Chicken
Breast ~ Greek Potatoes (lf)

Meals above accompanied by Garden Green Salad with Ranch & Vinaigrette Dressings, Fresh Baked Dinner Rolls, Butter Pats, disposable service ware & serving utensils

Sandwich Platter Combo ~ Assorted Deli Sandwiches ~ Choice of Salad ~ Bags of Chips

That's A Wrap Combo ~ Assorted Deli Wraps ~ Choice of Salad ~ Bags of Chips

Souper Sandwich Combo ~ Assorted Deli Sandwiches ~ Choice of Soup with Crackers ~ Bags of Chips

Salads: Red Potato,

Zesty Macaroni ~

Italian Pasta ~ Caesar

Pasta ~ Garden Greens ~

Classic Caesar

Soups:

Clam Chowder ~

Minestrone ~ Chicken

Noodle, Chicken Tortilla ~

Clam Chowder



Band Roadies at Festival Enjoying All Day Buffet

Your staff is amazing. I appreciate your hard work and professionalism and kind hearts! Martina M
Thank you for everything, the food was delicious. Everyone complimented the food. Maria F

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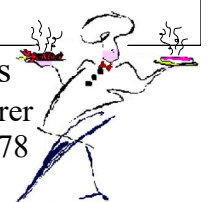
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~ **Takin' Care of Business** ~

With a little planning we can satisfy your folks with one of the following menus. Most of these menus **require no less than 48 hours notice, order by 12:00 TWO days before the event date.** Be sure to review our 'Set and Go' and General Catering Policies prior to ordering on pages 19 & 20. Minimum order of 10 Guests Mon-Fri between 8 and 5. For counts over 100 there may be special pricing. Sales tax not included. Prices/Items subject to change without notice.

Country BBQ 8 Way

Zesty BBQ'd Chicken (2)
Chili Beans or Roasted Potatoes

Chicken Cacciatore

Slow braised Chicken ~ Roasted Potatoes or Penne in Red Sauce

Roasted Chicken & Al Pesto

Roasted Chicken (8-Way) ~ Penne Pasta in Creamy Pesto Sauce

Ranchero Chicken

Chicken Thighs (2) in hearty Ancho Glaze ~ Pablano Rice

Happy Holiday

Roasted Turkey with Cranberry Sauce ~ Mashed Potatoes ~ Gravy

Sherry Wine Chicken

Chicken breast in decadent sherry sauce ~ Confetti Rice Pilaf

Chicken Romana

Italian Chicken Breast with Penne in Red Sauce ~ Parmesan cheese

Tuscan Duo

Italian Marinated Chicken Breast
Cheese Filled Shells in Marinara

Home Cookin'

Medium Roast Beef au jus
Garlic Mashed Potatoes

A La Provençal 8 Way

Herb Roasted Chicken (2)
Penne in Red Sauce

St. Louis BBQ'd Ribs

Melt in your mouth BBQ Pork Ribs (6) ~ Baked Beans

Chicken Alfredo

Al Dente Penne in Alfredo sauce with sliced Chicken Breast

Harvest Chicken

Pan roasted Cider Chicken Breast
Apple and Onion ~ Rice or Mash

Chicken Thigh A La Provençal

Herb Roasted Chicken Thighs
Penne in Red Sauce

Orange Honey Chicken

Chicken Thighs (2) in Orange Honey Glaze ~ Rice Pilaf

Roast Beef Marsala

Roast Beef in delicious Mushroom Marsala sauce ~ Roasted Potatoes

Teriyaki Chicken Breast

Grilled marinated Chicken breast
Basmati Asian Rice Pilaf

Apricot Brie Chicken

Chicken breast with Brie cheese and Apricot Sauce ~ Confetti Rice Pilaf

Chicken Magnifico 8 Way

Italian Style Chicken 8 Way
Creamy Pesto Cheese Tortellini

Add On Yummy Sides

Parmesan Green Beans
Pesto Grilled Vegetables
In-Season Vegetable Sauté
Sweet Potato Mash
Mac 'N Cheese
Scalloped Potatoes
Butter Glazed Carrots

Meals above accompanied by Fresh Baked Dinner Rolls and Dairy Butter, Garden Greens with Ranch and Vinaigrette Dressings and disposable service ware

Keep your vegetarians, lo-carbers and healthy eaters happy by adding a Vegetable dish!

Those Enchiladas are the Bomb! Everyone raved and wanted to know where they came from! Anna S

Chicken Enchiladas ~ Shredded chicken, Jack and Cheddar Cheese wrapped in corn tortillas smothered in housemade enchilada sauce (2+ each) with Verde Rice, Cheese Topped Refried Beans, Salsa, Sour Cream, Tortilla Chips and disposable service ware

Tacos de Pollo ~ Shredded Chicken and Crisp

Taco Shells (2), Spanish Rice, Whole Beans, Shredded Lettuce, Salsa Fresca, Sour Cream, Shredded Cheese and disposable service ware

Chili Lime Tilapia ~ Fish Tacos

Freshwater Tilapia with Chili Lime seasonings, Verde Rice, Ranchero Beans, Corn Tortillas, Salsa, Sour Cream, Tortilla Chips and service ware

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~ Duets ~

Want variety? This is your menu.

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Meals below accompanied by Fresh Baked Dinner Rolls and Dairy Butter, Garden Greens with Buttermilk Ranch and Vinaigrette Dressings and disposable service ware

Roast Beef & Italian Chicken Breast

Herb Roast Beef ~ Italian Chicken Breast ~ Roasted New Potatoes

Smoked Tri tip and BBQ Chicken

Fill 'em up with sliced Tri Tip of Beef and BBQ'd 8 Way Chicken ~ hearty Ranch Beans

Smoked Tri Tip and BBQ Ribs

Sure to satisfy with sliced Tri Tip of Beef and Pork Ribs (3) ~ Ranch or Baked Beans

BBQ Chicken and Ribs

Our tasty BBQ 8 Way Chicken and Pork Ribs (3) ~ Ranch or Baked Beans

Roasted Herb Chicken 8 Way with Beef or Vegetable Lasagna

Herb Roasted Chicken
Hearty Beef or Vegetable Lasagna

Roasted Turkey & Tri Tip

Roasted Turkey with natural gravy, Tri Tip of Beef ~ Garlic Mashed Potatoes

Chicken Breast and Beef Stroganoff

Italian Chicken Breast, hearty Beef Stroganoff ~ Roasted Potatoes

Oven Fried Chicken and Roast Beef

Fried Chicken with natural gravy ~ Roast beef with au jus ~ Garlic Mashed Potatoes

Roast Beef Marsala & Chicken Breast Caponata

Mushroom Marsala Roast Beef ~ Chicken Caponata ~ Roasted Potatoes or Penne in Red Sauce

Herb Roasted Chicken & Ham

Herb Roasted Chicken (8 Way) with sliced juicy Ham ~ Roasted Potatoes

Keep your vegetarians, lo-carbers and healthy eaters happy by adding a Vegetable dish!

Thank you for a wonderful lunch! The event was very successful. Jeanette F.

The event was a great success and the food was amazing! We heard great feedback from everyone. Much appreciation to you and the crew. Your team had everything running smoothly. Tera H.

Suggested Yummy Sides

Parmesan Green Beans
Pesto Grilled Vegetables
In-Season Vegetable Sauté
Sweet Potato Mash
Mac 'N Cheese
Scalloped Potatoes
Butter Glazed Carrots

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~ Country Deli Combos ~

Sandwiches, Wraps and Salads from our fresh country deli. These items can also be Boxed for quick service. Be sure to review our 'Set and Go' and General Catering Policies prior to ordering on pages 19 & 20. Minimum order of 10 Guests Mon-Fri between 8 and 5. For counts over 100, there may be special pricing. Sales tax not included. Prices/Items subject to change without notice.

See Box Lunch Options on next page

Classic Sandwich Platter Combo

Hearty deli Sandwiches 1/4lb deli meats per sandwich include Black Forest Ham, Roast Beef, Roasted Turkey, Chicken Salad with Jack and Cheddar Cheeses with Mayo, Brown mustard, fresh crisp lettuce and sliced tomato on our fresh baked French rolls, then sliced in halves and placed on a platter. Choice of *Homemade Deli Salad (see below right). Individual bags of Regular Lays, BBQ, Doritos, Baked Lays and Fritos Chips with disposable service ware (minimum of 4 servings per flavor, vegetarian available upon request, for 10 pick 2 flavors, 12+ pick 3 flavors, 20+ includes all)

3 oz Protein also available for smaller eaters or smaller budgets

Souper Sandwich Combo

Hearty deli Sandwiches as detailed above with house made Soup, Crackers, Chips and disposable service ware. With less than 24 hours notice Soup choice will be at our Chefs discretion. With more than 24 hours notice Soup choices bottom right**

Deli Platter Luncheon (build your own)

Thinly sliced and precisely layered Deli Meats including Roasted Turkey, Black Forest Ham and Roast Beef with layers of Cheddar and Jack Cheese plattered. Basket of fresh baked French Rolls, crisp Lettuce, ripe Tomato, choice of *House made Deli Salad (see below right).

Suggested Add Ons:

Pickles, Peppers, Onions

Cookies / Brownies / Dessert Bars / Fresh Fruit

Soft Drinks / Waters

Salad or Soup

Assorted Chips

Lettuce Wraps for Gluten Free Guests

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That's A Wrap Combo

Beautiful and tasty flavored tortillas, spread with herb cream cheese and stuffed with sliced tomatoes, fresh spring mix, Roast Beef, Roasted Turkey and Black Forest Ham sliced in halves and plattered. Includes *Deli Salad, Chips and disposable service ware

Small Meeting Sensation Combo

Four delicious deli Sandwiches & four Wraps (16 halves) Serves 8-12 with Red Potato Salad or Italian Pasta Salad, Eight Bags of Chips and disposable service ware. No subs, Add ons ok.

Half Sandwich Combo

10 halves of Roasted Turkey, Black Forest Ham and Roast Beef Sandwiches on fresh baked French Rolls with Mayonnaise, Brown Mustard, Lettuce and Tomato (vegetarian available upon request). *Deli Salad, Bags of Regular Lays Chips, Chocolate Chips Cookies and disposable service ware, serves 10

The event was lovely, and everyone enjoyed the food. The Sandwiches were especially appreciated and the Brownies and Rice Crispy Treats were a huge hit. Delivery was on time and delivery person was friendly and professional. The food looked beautiful, fresh and was very yummy. Thanks for everything! Sonja P

***Deli Salads:** Red Potato, Zesty Macaroni, Italian Pasta, Caesar Pasta, Garden Greens, Classic Caesar, Fruit Platter

****Soups:** Minestrone, Chicken Noodle, Chicken Tortilla, Clam Chowder

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~ Country Deli Boxes ~

Box Lunch: Sandwich, Deli Salad & Chips

Our hearty assorted Sandwiches (description pg 10) with *Deli Salad, 1 oz Regular Lays Chips, Cutlery, Napkin, Mayo and Mustard Packet in a labeled box. Salad below. 10 Minimum.

Box Lunch: Sandwich & Deli Salad

Our hearty assorted Sandwiches (description pg 10) with *Deli Salad, Cutlery, Napkin, Mayo and Mustard Packet in a labeled box. Salad Choices below. Minimum of 10.

Box Lunch: Sandwich & Chips

Our hearty assorted Sandwiches (description pg 10) with 1 oz Regular Lays Chips, Cutlery, Napkin, Mayo and Mustard Packet in a labeled box. Minimum of 10.

Brown Bag: Turkey Sandwich & Chips

Budget Roasted Turkey Sandwiches with sliced Cheese, Lettuce and Tomato, 1 oz Regular Lays Chips, Cutlery, Napkin, Mayo and Mustard Packet Minimum of 10.

***Choose a Deli Salad for your boxed lunch above:** Red Potato, Italian Pasta or Zesty Macaroni

Suggested Add Ons: Cookies / Brownies / Dessert Bars / Soft Drinks / Waters / Salad / Soup / Assorted Chips / Lettuce Wraps for Gluten Free Guests / Disposable Service ware

Box Salads ~ Individual Box Salads includes fresh baked Dinner Rolls, Dairy Butter Pats, Cutlery and Napkins. 10 minimum per flavor (*available for single serving)

Chicken Caesar Salad

Grilled Chicken, crisp Romaine lettuce, Parmesan, house croutons, creamy Caesar dressing

Garden Chicken Salad

Grilled Chicken, mixed greens, sliced cucumbers, tomatoes, black olives, house croutons, dressings

Mediterranean Salad

Grilled Chicken, mixed greens, Feta Cheese, Kalamata and Green Olives, Tomatoes, Greek Vinaigrette

Chinese Chicken Salad

Grilled Chicken, mixed greens, toasted almonds, Mandarin oranges, green onions, Asian dressing

Box Lunch: Wrap, Deli Salad & Chips

Beautiful and tasty flavored tortillas (description pg 10) with Deli Salad, 1 oz Regular Lays Chips, *Deli Salads choice below, Cutlery in labeled box. Minimum of 10.

Boxed Lunch: TBLT Sandwich, Salad, Chips

Roasted Turkey, Bacon, Lettuce and Tomato sandwiches on our fresh baked French rolls with *Deli Salad, 1 oz Lays Potato Chips, Cutlery, Napkin, Mayo and Mustard Packet in a labeled box. 10 Minimum.

Healthful Boxed Lunch

Sandwiches 3 oz protein, Whole Grain Pasta Salad 4 oz, Pick: Fresh Fruit Salad or Yoplait Yogurt, Napkin, Cutlery, Mayo and Mustard Packets in a labeled Box. 10 Minimum.

***Chef Salad**

Mixed greens, sliced Ham and Turkey, hard boiled eggs, tomatoes, shredded cheeses, house garlic croutons & dressings

***Garden Salad**

Mixed greens, tomatoes, shredded cheeses, house garlic croutons, dressings (v)

***Classic Caesar Salad**

Crisp Romaine lettuce, shredded Parmesan, house garlic croutons with creamy Caesar dressing

Crowd Pleaser

Mix two of these types for only an additional 50¢ per order! Chicken Caesar, Chinese Chicken, Garden Chicken or Chef Salad.



~ Country Deli A La Carte & Specialty ~

~ 10 minimum per flavor (*available for single serving)

Roasted Turkey Sandwich or Wrap

4 oz Roasted Turkey Breast and sliced Cheeses with Lettuce, Tomato, Mayo and Mustard on fresh baked French Roll or Wrap

Black Forest Ham Sandwich or Wrap

4 oz Black Forest Ham and sliced Cheeses with Lettuce, Tomato, Mayo and Mustard on fresh baked French Roll or Wrap

***Super Veggie Sandwich**

Fresh vegetables including shaved Carrots, Zucchini, Cucumber, Lettuce and Tomato on fresh baked French Roll with Mayo and Mustard

Budget Turkey Breast Sandwich

Roasted Turkey and sliced cheese on Fresh Baked French Roll with Mayo, Mustard, Lettuce, Tomato Serves no less than 50

Sandwich Sensations

Also available quantities of 4 or more are Tuna, Egg Salad, Roasted Turkey with Cranberry Sauce, TBLT (turkey, bacon, lettuce, tomato), Cold Tri Tip Sandwiches 10 minimum, Cold Prime Rib Sandwiches 20 minimum

Chicken Caesar Wrap

Grilled strips of chicken on flavored tortillas spread with creamy Caesar and filled with crisp Romaine lettuce, shredded Parmesan

Country Club Wrap

Crispy Bacon and tender thinly sliced turkey breast served on flavored tortillas with sun-dried tomato spread, fresh lettuce, tomato

Roast Beef Sandwich or Wrap

4 oz Roast Beef and sliced Cheeses with Lettuce, Tomato, Mayo and Mustard on fresh baked French Roll or Wrap

Chicken Salad Sandwich

4 oz Chicken Salad with Lettuce, Tomato, Mayo and Mustard on fresh baked French Roll

Suggested Add Ons:

Dill Pickles
Pepperonchini
Sliced Red Onion
Additional Meat Per Ounce
Additional Cheese Per Slice
Garlic Aioli (mayo)
Plates, Cutlery kits, Napkins

I received so many compliments on my Sandwich Lunch at our meeting. This is my favorite catering place in Stockton. Reasonable prices and generous portions. Aloha D

Hot Tri tip Sandwich

Tender slow smoked tri tip of beef, thinly sliced and served on a fresh baked French roll with mayo and mustard. Lettuce, tomato, onion, pickle, peppers on the side

Hot Grilled Chicken Sandwich

Grilled Chicken breast topped with Monterey Jack Cheese served on a fresh baked French roll, mayo and mustard. Lettuce, tomato, onion, pickles, pepper on the side

Combo Sandwich

Roasted Turkey, Black Forest Ham, Salami & Cheese on a fresh baked French roll with mayo, mustard, lettuce, tomato, onion, pickle, peppers

Chicken Fajita Wrap Luncheon ~ Grilled Chicken with sautéed peppers, onions, pico de gallo, cheddar and jack cheese, iceberg lettuce and Chipotle Ranch Dressing, Green Salad, Tortilla Chips with Salsa and disposable service ware

Suggested Add Ons: Cookies / Brownies / Dessert Bars / Soft Drinks / Waters / Salad / Soup / Assorted Chips / Lettuce Wraps for Gluten Free Guests / Disposable Service ware

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~ **Classic Desserts** ~

Stressed spelled backwards is desserts. Coincidence?

Life is uncertain ~ Eat Dessert First!



**Fresh Baked Daily
Yummy Cookies**

Fresh Baked Cookies include
Chocolate Chip, Oatmeal Raisin,
Peanut Butter, Sugar, Double
Chocolate Fudge

Mini Carnival Cookies

Cookie dough stuffed with
semi sweet chocolate and
candy pieces Serves 24



Brownie Tray
2"x 3" Serves 12 Regular
1"x3" Serves 24 Minis

Lemon Bars
2"x 3" Serves 12 Regular
1"x3" Serves 24 Minis



Pies!
Apple, Pumpkin
& Pecan

Rice Crispy Treats
2" x 3" Serves 24

Cupcakes
Chocolate and Vanilla
Serves 24



**Cherry Topped
Cheesecake**
A delicious cinnamon
graham cracker crust
topped it with our
creamy, smooth
cheesecake and baked
to perfection

**Cranberry Walnut
Oatmeal Cookies**

Warm Apple Crisp
Serves 12-16

Warm Peach Cobbler
Serves 12-16

Strawberry Shortcake
Seasonal Item Serves 12

Fresh Fruit Platter
Fresh in-season fruit display

Specialty Gourmet Desserts
With enough notice, we can create your
specialty dessert. Round Cakes, Petit
Fours, Bars, Panna
Cotta, Flourless,
Beignets, Plant
Based, Desserts in
Glass & More



Dessert Bar Trays
An assortment of baked
cheesecakes, luscious
lemon, chocolate brownies
bars and more
2"x 3" Serves 12 Regular
1"x3" Serves 24 Minis

Buffet Cakes
Variety Package. Moist carrot
cake, rich chocolate cake, tasty
apple spice cake and refreshing
lemon poppyseed cake make
up this elegant variety. 56
slices perfect for large events.

**Ice Cream
Sundae Bar**

**Pineapple
Dessert Tree**



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~ Fiesta Style ~

With a head count of **NO LESS than 20 and 48 hours (2 days) notice**, we can bring you a bit of Mexico with these crowd pleasing favorites! Be sure to review our 'Set and Go' and General Catering Policies prior to ordering on page 19 & 20. For counts over 100 there may be special pricing. Sales tax not included. Prices/Items subject to change without notice.

Chicken Fajitas serves 20

Tender strips of marinated Chicken served with Spanish rice, Whole Beans, warm Flour Tortillas (2), Tortilla Chips, Salsa Fresca, Sour Cream and Shredded Cheese

Beef Fajitas serves 20

Tender strips of marinated Sirloin served with Spanish rice, Whole Beans, warm Flour Tortillas (2), Tortilla Chips, Salsa Fresca, Sour Cream and Shredded Cheese

Ranchero Chicken

Chicken Thighs (2) in hearty Ancho Glaze, Pablano Rice
Buttery Corn Kernels
Mexican Style Green Salad

We Want Both!

No problem, we'll send two of the same entrees of your choice with all the accoutrements (ex: Chicken and Beef Fajitas OR Chicken and Beef Tacos) 20 svg

Chili Lime Tilapia

Chili Lime marinated Tilapia fillets with Pablano Rice, soft Corn Tortillas and Mexican Style Green Salad

Chicken Fajita Wrap Luncheon

grilled Chicken with sautéed peppers, onions, pico de gallo, cheddar and jack cheese, iceberg lettuce and Chipotle Ranch Dressing, Green Salad, Tortilla Chips with Salsa

Fish and Chicken Taco Bar

Chili Lime Tilapia, zesty shredded Chicken, warm soft corn tortillas, Verde Rice, Mexican Beanspico de gallo, chipotle ranch sauce, cabbage salad, fresh limes, Tortilla Chips, Salsa

Chicken Enchiladas

Tender chicken, shredded cheese wrapped in corn tortillas smothered in zesty house made Enchilada Sauce, Verde Rice, Refried Beans, Pico de Gallo, Sour Cream, Tortilla Chips

Tortilla Chips & Salsa Fresca

Fresh made salsa and crispy tortilla chips
(serves 15-20)

Sweet Tortilla Chips & Fruit Salsa

Cinnamon Sugar Tortilla Chips with fresh fruit salsa (serves 12)

Tex Mex Platter

Layered Bean Dip of Refried Beans, Sour Cream, Shredded cheese, Black Olives, Salsa Fresca with Tortilla Chips (serves 15-20)

Mexican Coconut Candy

Sweet Toasted Coconut Candies (serves 24)

Thank you for doing such a great job last week for our staff meeting. The food was fabulous and was perfect in terms of amount for our group (and a few unexpected non rsup folks). Deanna G

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Celebration Collection

Holiday Fiesta

Marinated Carne Asada
Tacos, Chicken Fajitas, **Tamales,
Red & Green Spanish Rice, Whole
Black Beans, Soft Flour Tortillas,
Crunchy Taco Shells, Ensalada Verde,
Pico de Gallo, Sour Cream, Lettuce
and shredded Cheese



Glorious Abundance

Herb Butter Roasted Turkey, Cranberry
Chutney, Glazed Baked Ham, Creamy
Mashed Potatoes, Natural Gravy
Sausage Cornbread Stuffing
Whipped Sweet Potatoes
Winter Green Salad & Dressings
Fresh Baked Dinner Rolls and Butter



Simple Spread

Herb Butter Roasted Turkey
& Natural Gravy, Cranberry
Chutney, Creamy Mashed Potatoes,
Garden Green Salad with
Ranch Dressing
Fresh Baked Dinner Rolls and
Butter



Heavenly Holiday

Herb Roast Beef in au jus
Mushroom Marsala Chicken
Breast, Garlic Mashed Potatoes,
Butter Glazed Carrots, Winter
Garden Salad, Fresh Baked Dinner
Rolls and Butter

Where's The Beef?

Slow-Roasted Herb Roast Beef
with Horseradish, Roasted Garlic
Mashed Potatoes, Parmesan
Green Beans, Winter Salad, Fresh
Baked Rolls and Butter

Value Menus*

Rosemary Garlic Roasted Potatoes,
In Season Vegetable Sauté, Cranberry
Sauce, Garden Greens with Dressings,
fresh Baked Rolls with Butter
~Pick an Entrée~

Herb Crusted Chicken, Herb Roasted
Breast of Turkey with
natural au jus, Glazed Baked Ham
100 Guests and Up

*Sorry, No Substitutions on these

www.MyCountryCatering.com

Thank you. Everything was perfect. Exceeded our expectations. Food was delicious and fresh. The girls (servers) were terrific. The buffet look good all the way through the event. Absolutely perfect, I can't say enough. Dorothy

Save the Turkey

**Tender Prime Rib of Beef, Sherry
Wine Chicken Breast, Herb Roasted
Potatoes, Seasonal Vegetable Sauté,
Winter Garden Salad, Rolls & Butter

209-944-9601

Need more choices?
Call for UPDATES!

Hors d'oeuvres

Marsala Medallions, Chicken
Drumettes, Smoked Salmon Platter,
Gourmet Cheese Display, Martini
Chicken Skewers, Smoky Cocktail
Meatballs, Sesame Crusted Teriyaki
Chicken, Spinach Artichoke Dip, Tail
on Prawns, Fig & Gorgonzola Crostini

Much, Much More On-Line

Cherished Chicken

Chicken Breast in creamy Wine
Sauce, Celebration Rice Pilaf,
Parmesan Garlic Green Beans,
Winter Green Salad & Rolls

Beverages

Canned Soft Drinks, Waters,
Holiday Punch, Sparkling Cider,
Hot Apple Cider \$1.50, Coffee,
Egg Nog \$2.00 & more....

Desserts

Traditional Pumpkin, Dutch Apple &
Pecan Pies, Pumpkin Cheesecake,
Holiday Dessert Bars, Fresh Baked
Cookies, Cherry Topped Cheesecake,
many more classic and specialty desserts

See Dessert page for More

*You and your staff are easy to work with and I do recommend
County Catering when I am asked for a referral. Marie*

The Fine Print: **No less than 3 days notice. Set N Go, Attended Buffet or Professional Servers/Chefs available. Per guest pricing is based upon a single delivery. Includes disposable dinner plates, utensils, napkins, serving utensils and delivery in the Stockton area; China, stemware and silverware available. Out of area deliveries available. Call for weekend and holiday minimums. Menu substitutions may be necessary. You are welcome to create your own menu for us to quote. Complete Event Planning available with additional cost.

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~ A La Carte, Vegetarian Single Serve & Beverages ~

Sensational fresh items sold individually rather than in a package, minimum orders apply. Does not include service ware, can be added. For counts over 100 there may be special pricing. Be sure to review our 'Set and Go' and General Catering Policies prior to ordering on pages 19 & 20. Sales tax not included. Prices/Items subject to change without notice.

Deli Sandwiches

Assorted Wraps

Bags of Chips

Deli Salads

Soups

Ravioli (Beef or Cheese)

Lasagna (Beef or Vegetarian)

8 Way Chicken (BBQ, Roasted, Oven Fried)

Chicken Breast (5 or 6 oz)

Chicken Enchiladas

Chicken Marsala

Garlic Mashed Potatoes

Gravy (Turkey or Chicken)

Mac & Cheese

Grilled Portobello Mushroom

Hot Dogs (Regular and Mini)

BBQ'd Ribs

Slow Smoked Tri Tip

Pesto Grilled Vegetables

In Season Roasted Vegetables

Garlic Parmesan Green Beans

Butter Glazed Carrots

Roasted Turkey

Whipped Sweet Potatoes

Cornbread Stuffing

Penne in Red Sauce or Creamy Pesto

Ranch Beans

Confetti Rice Pilaf

Roasted Eggplant Steak (Herb or BBQ)

Roasted Vegetable Penne and more

Vegetarian for Single Serve orders

In Season Vegetable Sauté 6 oz

Vegetable Lasagna 1 entrée piece

Stuffed Pasta Shells 2 shells

Garden Salad Boxed meal size

Fresh Made Deli Salads

Salad choices include our famous

Red Potato, Italian Style Rotini Pasta

Garden Greens with Dressing, Classic Caesar

Creamy Dill Macaroni, Caesar Pasta

Cheese Tortellini Salad

See page 11 for Boxed Salads

Fresh Made Soups

Pick from Minestrone, Chicken Noodle,

Chicken Tortilla or Clam Chowder including

Crackers page 10

*Coffee & Tea

Regular and Decaf Coffees

Hot Water and Tea Bags

Ice Cold Canned Soft Drinks

All the name brands Pepsi, Diet Pepsi,

Coke, Diet Coke and 7 Up

Ice Cold Bottled Waters

Large 16.9 oz

Assorted Snapples

Crystal Geyser Flavored

Sparkling Waters

Orange, Apple & Cranberry Juice

*Spa Water 2 gal min.

*Lemonade 2 gal min.

*Iced Tea 2 gal min.

*Sparkling Cranberry Punch 2 gal

*For disposable add Barista Box cost

Ice, Ice Bucket, Tongs, Cups

Everything was fantastic! Lori F.

*Thank you for the great food
and service. Doug W*

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~ Seasonal Favorites ~

Peak of season fresh items. For counts over 100 there may be special pricing. Be sure to review our 'Set and Go' and General Catering Policies prior to ordering on pages 19 & 20. Sales tax not included. Prices/Items subject to change without notice.

Fall ~ Winter

Celebration Collection Page 18

Harvest Chicken in Cider Sauce
Roasted Turkey and Smoked Tri tip
Chicken Alfredo
Herb Roast Chicken with Smoked Ham
Happy Holiday
Marvelous Marsala
Roasted Chicken & Cheese Tortellini
Chicken Cacciatore
Mashed Potato Bar
Harvest Oatmeal Cookie

Spring

St Patrick's Day Feast

Corned Beef Brisket with Carrots, Cabbage and Ruby Red Potatoes, Field of Greens Salad & Dressings, fresh baked Dinner Rolls & Butter. Served with horseradish & brown mustard

Paddy Wagon Sandwich

Thinly sliced Hot Corned Beef with Sauerkraut & Swiss cheese, fresh baked French Rolls, tangy Thousand Island Dressing, Mayo, Stone Ground Mustard, Field of Greens or Red Potato Salad, Bags of Chips

Roasted Asparagus Spears
Broccoli Bacon Salad
Asparagus in Prosciutto (appetizer)

Hi CC Team—Just wanted to say 'Thank you' for a delicious breakfast this morning!!! Everyone looooooved the eggs, potatoes, pastries. It was perfect for our meeting. The little gal who delivered was awesome! Thank you!!!! Cheryl M

Lent

Cheese Filled Pasta Shells in Marinara
Rustic Vegetable Penne
Fish & Chicken Tacos
Lemon Pepper Tilapia
Penne in Meatless Red Sauce
Cheese Tortellini in Creamy Pesto
Vegetable Primavera

Cinco De Mayo page 15

Chicken Enchiladas
Tacos
Fajitas
Ranchero Chicken

Summer

BBQ Season page 16

St Louis Style Ribs
Slow Smoked Tri Tip
BBQ Chicken
Orange Honey Chicken
Apricot Brie Chicken
Chicken Kalamata
Boxed Green Salads
Hot Dogs
Ice Cream Sundae Bar
Heirloom Tomato Salad
Caprese Skewers (appetizer)

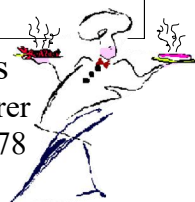


See Desserts Page 12 Snacks Page 5 Hors d'oeuvres Page 17
A La Carte Breakfast, Brunch, Coffee & Tea Page 4

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~ Country Catering Picnics and BBQ's ~

Customer Appreciation, Company Picnic, Family Reunion or Just Cuz

You provide the site and we'll bring the chow! Want the thrilla' the grilla' call for cost of a bbq chef and server(s). Be sure to review our 'Set and Go' and General Catering Policies prior to ordering. Pricing does not include cost of on-site cooking. Prices/Items subject to change without notice. Call or complete Event Planning Page 23.

All American Picnic

Smoked Tri Tip of Beef,
BBQ'd Chicken, Corn Cobbettes,
Ranch Beans, Fresh Baked Dinner
Rolls & Butter, Garden Greens &
Dressings, Your choice of Italian Pasta,
Macaroni or Red Potato Salad, Kid's
Hot Dogs, Buns & fixing's, Cup Cakes
for Dessert

Country Picnic

St. Louis Style Pork Ribs, Smoked Tri
Tip of Beef, BBQ'd Chicken, Baked
Beans, Dinner Rolls & Butter, Garden
Greens & Dressings, Your choice of
Italian Pasta, Macaroni or Red Potato
Salad, Kid's Hot Dogs, Buns &
fixing's, Fresh Baked Cookies

Build Your BBQ

Design your own custom BBQ with these suggestions, pick your favorites and we shall price it out.

Entrée Choices

Smoked Tri Tip of Beef, BBQ'd Chicken, St. Louis Style Pork Ribs, Pulled Pork, Hot Dogs, Smoked Sausages and Hot Links

Hot Sides

Ranch Style Beans, Baked Beans, Mac N Cheese, Roasted Potatoes, Corn Kernels or Cobbettes, Pesto Grilled Vegetables, Grilled Portobello Mushrooms

Cold Sides

Red Potato Salad, Italian Pasta Salad, Zesty Dill Macaroni Salad, Garden Greens with Ranch and Vinaigrette Dressing, Classic Caesar Salad, Coleslaw, Fresh Fruit Platter

Fresh Baked French Rolls and Dairy Butter

Dessert

Cookies, Buffet Cakes, Dessert Bars, Brownies, Lemon Bars and more

Call or email with your date, head count, meal time, location, favorites from above and we shall work up a quote special for you.

We are grateful for the hundreds of great—and timely—meals you've provided us over the years. We always get compliments. Sally W



~ Hors d'oeuvres ~

Our Special Event experts are happy to create a customized menu for your party. Below is a sampling of our popular hors d'oeuvres but does not include all of the specialty items we can create. Please call us to discuss the details of your event. ** Items require on-site cooking and the added expense of a Chef.*

~ Hot and Cold Hors d'oeuvres ~

Nutty Brie two large round serves 24
 Chicken Marsala Medallions 50 pieces
 Grilled Prawns Wrapped in Bacon 50 pieces
 Garlic Artichoke Dip with Toasted Pita Chips serves 24
 Lavash Roulades (mini arum sandwiches) 50 pieces
 Hummus with Pita Triangles serves 20-30
 Smoked Salmon Spread with Crackers serves 20-30
 Sausage or Vegetarian Stuffed Mushroom Caps 50 pcs*
 Smoky or Sweet and Sour Meatballs 100 pieces
 Marsala Meatballs 100 pieces
 Prosciutto Bruschetta 50 pieces
 Martini or Teriyaki Chicken Skewers 50 pieces
 Drumettes (Lemon pepper, Teriyaki, Cajun or Citrus glazed)
 serves 16-20
 Breaded Chicken Drumette with Ranch & BBQ Dips
 serves 16-20
 Mini Corn Dogs 200 piece minimum*
 Mini Beef Wellingtons 50 pieces*
 Cheese Tortellini Salad
 Mashed Potato Bar
 Shaved Tri tip on Mini Rolls with Horseradish Cream and
 Garlic Mayo 50 pieces

~ Platters ~

Tail-On Prawns with House Cocktail Sauce Serves 16-20
 Gourmet Cheese and Cracker Platter Serves 16-20
 Cubed Cheese Platter Sharp Cheddar, Pepperjack, Swiss or
 Colby 2 oz or 8 cubes per guest, min 20.
 Gourmet Cubed Cheese Decadent cubes of Havarti, Gouda and Munster
 2 oz. or 8 cubes per guest, (min. order of 100, Requires one weeks notice)
 Carved Ham and Turkey Platter
 with Mayo, mustard, cranberry sauce with fresh baked dinner rolls
 Side of Smoked Salmon with capers, diced red onion, and fresh
 dill Serves 25-30 guests
 Antipasto Platter Serves 16-20 guests
 Antipasto Platter with Meats Serves 16-20 guests
 Vegetable Crudités Platter Serves
 Fresh Fruit Display-In Season Serves

Turkey and Cranberry Mini Croissants 36 pieces
 Baked Ham Mini Croissants 36 pieces
 Chicken or Egg Salad Mini Croissants 36 pieces
 Mini Deli Sandwiches
 Cheese Tortellini in Pesto Cream serves 20
 Chicken Salad Cups 36 pieces
 Antipasta Skewers 36 pieces
 Asparagus in Phyllo 50 pieces*
 Assorted Mini Quiche 50 pieces *
 Roasted Vegetable Focaccia Squares 48 pieces
 Caprese Skewers 36 pieces
 Fried Cheese Ravioli with Marinara serves 50*
 Lamb Meat Balls with Yogurt Dip serves 16-20
 Zucchini Fritters with feta and dill serves 50+*
 Pulled Pork Sliders
 Shaved Roasted Beef or Lamb with Mushroom
 Crostini serves 60
 Caesar Salad Martini Bar



Full Catered Meals, Dessert, Beverage, Ice Carvings, China,
 Stemware, Flatware, Servers, Linen, Tables, Chairs, complete event planning also available.

Also See Page 5 ~ Snacks and Treat Menu for More ~ Desserts on Page 12

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"Set & Go" Catering Policies*

*Also see General policies page 20

- **Minimum order for delivery is \$75.00 between 8:00 a.m. and 5:00 p.m. Mon-Fri & non-holidays.**
- **Will call available** between 9:00 a.m. and 5:00 p.m. at 2361 Waterloo Road ~ Stockton.
- We require a **half hour to forty-five minute window of arrival time on deliveries**, our staff is subject to travel restrictions, transportation and circumstances which are out of our control. Consider purchasing Catering Crates from us to hold temperatures longer. Please ask about reusable Catering Crates.
- Delivery times **outside of regular scheduling** may incur an after hours charge of \$25.00 per hour.
- **Exact time** delivery and orders other than "SET & GO" are available with a \$25.00 charge.
- "SET & GO" delivery consists of our professional staff delivering to your office, we "SET" the order on **your** table or credenza using the appropriate equipment and supplies. We'll leave unwrapping to you to ensure freshness and insulation. Then we "GO!"
- Catering orders outside of the Stockton area are welcome. Delivery charges available upon request.
- The **majority** of our menus require **an excess of 24 hours notice**. **Please call early to ensure availability of date and products.** Page 9 features our Quick Fix menus which are available with less notice.
- Menu portions are based upon a **group of average eaters**. If you consider your group to be other than average please call us to discuss. A large number of small eaters may need less where as a large number of big eaters may need more, better to plan ahead and work closely with us than have excessive left overs or not enough.
- **Last minute/same day** orders may incur an additional \$25.00 service fee to cover additional expenses.
- **We urge you to call in orders as far in advance as possible to ensure your needs are met.**
- **Cancellation** of orders requires 24 hours or full invoice will be charged to cover cost of foods that cannot be used, labor, and jobs we may have declined to accommodate your event.
- Country Catering reserves the right to change prices/products based on availability or fluctuations in the market.
- Private parties must pay in full 10 business days prior to event, corporate clients may pay with credit card or apply for a corporate account.
- Gratuities are not required but always appreciated by our hard working staff. Gratuities are shared among all who assisted in the preparation of your order.
- All menu items are priced for weekday "SET & GO" catering. Attended buffet, Full Service, Weekend, Holiday menus and pricing are available upon request.
- Most meals are accompanied with sturdy disposable plates, napkins, eating utensils & service ware. Upscale disposable and china are also available upon request.
- In some cases we will supply professional food service equipment for "SET & GO" catering.
- Our driver's **pick up our equipment starting at 1:30 p.m. through 4:00 p.m. the same day of delivery**, this does not include clean up of the area.
- Please ensure that all equipment; chafers, platters, tubs, service ware, etc. **stay in the room** they were delivered to.
- If our **equipment is removed** from the room delivered to, we would require a telephone call prior to 1:00 p.m. to indicate where the items were specifically taken too. Please call prior to 1:00 p.m. if time frame above is inconvenient. No call may result in additional charges for our time trying to locate our equipment. Any lost or damage equipment will be charged for in the full amount of purchasing a replacement.
- Please **remove and refrigerate the left over food** you wish to keep **prior to 1:30 p.m.** from our equipment. Our pick up includes **removal of all perishable left over food** due to liability issues.
- We will leave all bottled or canned beverages, potato chips, cookies, fruit and pastries, if placed by **your staff**, in disposable containers or removed from our equipment before drivers arrive to pick up.
- Our professional servers are available to assist with full service events.

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~ General Policies ~

Terms and Conditions

To assure a successful and well organized event, please review the guidelines below and our 'Set and Go' policies. Please do not hesitate to call with any questions. While this menu has been studied and studied for typographic errors, should any remain we apologize for an inconvenience and suggest that you call prior for the most current information before relying on this document.

Bookings Please book your date as soon as possible to ensure availability of our services. We can often cater events with short notice and will consider rush orders on a case by case basis, please see our Quick Fixes menu on page 6 and/or call to see if there is something special available that day. Note there may be a \$25.00 service charge for extra costs incurred to provide last minute service.

Payment/Billing For your convenience we accept Visa, MasterCard, AMEX and Corporate Accounts with net 15 days upon approved credit (see corporate account application and credit card pull out forms). Payments not rendered within this time frame will incur a 5% finance charge. There will be a \$35.00 fee for all returned checks. Invoices for Private Parties must be paid in full 10 business days prior to event date.

Tax All prices are subject to current applicable government required taxes (8%). Tax exempt organizations are responsible to provide appropriate documentation.

Cancellations Cancellation of 24 hours notice is required on all orders or full fee will be charged. See Special Event Policy regarding deposit refunds.

Leftovers Please **remove and refrigerate any perishable leftovers you wish to keep** prior to our arrival to retrieve our equipment. Also keep in mind that sensitive foods left out of refrigeration can become a health risk. It is important that you maintain your self service catering and keep your eye on the clock to ensure that left-overs are either refrigerated or disposed of promptly. Our county health department has strict guidelines that we adhere to in order to keep our customers safe and we are required to dispose of any items that we deem unsuitable.

Responsibility for Injury or Damage Officers, directors and employees of Country Catering and Special Events, Inc. shall not be responsible for, and the patron, group or organization waives the right to action against and agrees to hold harmless, the Officers, directors and employees of Country Catering and Special Events, Inc. for any liability claims, damages or losses resulting from injury or death sustained by any employee, member, participant or guest of the group or organization, damage to personal property of any of them is such injury, death or damage that is caused by the active negligence of the group or organization or its members, participants or guests. In other words, Country Catering and Staff are not responsible for the actions of the participants attending, if guests at an event damage equipment or premises, we are not liable for their actions and effects/results.

Proposition 65 Warning Compliance The California Office of Environments Health and Hazard Assessment (OEHHA) listed Bisphenol A (BPA) under the Safe Drinking Water and Toxic Enforcement Act of 1986 (Proposition 65) requiring food service institutions to provide a general warning to consumers. "Warning: Chemicals known to the State of California to cause cancer, or birth defects or other reproductive harm may be present in food or beverages sold here." As your trusted business partner, Country Catering is providing you notice that products including canned and bottled foods and beverages (e.g. metal cans with BPA-containing lining) as well as lids on jars and caps on bottles may contain BPA. While research conducted by the FA has found BPA is "safe at the current levels occurring in foods". The trace amounts found in cans necessitate a warning. For more information see www.P65Warnings.ca.gov/BPA



~ Clients & Testimonials ~

Who are our clients: Board of Directors, Doctors, Linemen, Warehouse Workers, Executives, Assistants, Bankers, Non Profit, Accountants, City Officials, Universities, Food Processors, Medical Offices, Postal Service, Financial, Educators, Colleges, School Districts, Sales Force, Railroad, Utilities, Hospitals, Manufacturing, Logistics, Film Industry, Transportation, Law Enforcement, Wineries, Attorneys & You!

~ Testimonials ~

Cookies—excellent all are delicious! Salads—always fresh and the croutons are the best. **Angela**

As always, the food was GREAT and on time. We appreciate your consistent tasty and high quality food and also your timely delivery. **Betty**

Thank you for handling our lunch and making everything so easy. The sandwiches were delicious and everyone was impressed. **Joel**

Excellent!! The food was fantastic and plentiful. Everyone thoroughly enjoyed themselves. ~ **Countrywide Home Loans**

Every breakfast, luncheon ending with our Holiday dinner has been a hit in thanks to you & your crew. Throughout the years you have come through with style, grace & good ideas that have made any & all the events we have had a success. Thanks for making my job so easy. ~ **A.Teichert & Sons, Inc.**

If word of mouth works for advertising—you should be getting a lot of business. ~ **Faith Lutheran Church**

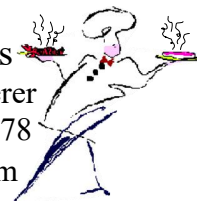
The food was great and our guests just loved it. Many said that it was the best food they have ever had at a function. Your catering service is the best and we hope to do more business with you in the future. ~ **Bride in Lodi**

Thank you so much. Your lunches were a big success at the golf tournament. I had 10 men come up and ask who did the lunches so I gave them your phone number. Next year I'll have to get some of your cards to hand out. ~ **Mayo Construction**

The service we received from you was awesome! The attitude of the help was superb, as well as the chef, and the presentation of the food was second to none! Because of this experience, we plan on being a repeat customer, and I definitely will tell others about the tremendous service I received from Country Catering. It is stressful when you plan an event such as ours and when you can rely on a vendor to do a good job it makes things easier. Keep up the good work! ~ **The PAM Companies**

Thank you for the exceptional catering job. Our companies 50 year anniversary Open House was an important event in which we were able to say thank you to our customers, vendors and employees. Your company proved to exceed all of our expectations. Everyone I have spoken to has complimented on the great food, excellent service and wonderful presentation you provided. Attempting to satisfy over 200 people is quite a task, however, you made it seem simple. Thanks again for a great job! ~ **PDM Steel**

Thank you very much! You did a fantastic job! I as well as my team will definitely use your services again! ~ **Abbot Laboratories and many, many more...visit our web site for page after page of kind words!**





~ About Country Catering ~

Country Catering and Special Events, Inc. has been family owned and operated since 1996. We specialize in corporate and business catering throughout Northern California with our central commissary and corporate offices in Stockton.

In 1996, we began as a small 16 seat deli with 3 staff members (Elizabeth, her father, John, and landlord, Ruel), grew into a 60 seat deli in 2000 and after 2 years turned exclusively to catering. What a fabulous adventure the catering business has been for our entire crew, serving the White House staff, performing at large government and corporate Grand Openings and Open Houses, assisting in disaster relief catering, in addition to delivering our cuisine and services as far away as Contra Costa, Placer, Sacramento, Alameda, Santa Clara, Fresno and Stanislaus Counties, at the requests of our delightful and loyal customers.

While our primary focus is catering breakfast, lunch and dinner to corporations and business' we also provide complete full service catering for Company Picnics and BBQ's, Grand Openings and Open Houses, Holiday Events and Pharmaceutical Luncheons, plus meetings and celebrations of all types for all kinds of food requirements. From vegan to halal cuisine, we can find the perfect edibles for your hungry guests and associates. If you are planning a reward celebration for Safety Goals met or a meeting of the Executive Board of Directors, we are the catering company to call. Our staff understands that different situations have different needs and welcome the opportunities to feed the biggest and lightest of eaters.

Country Catering operates out of a 4000 square foot commercial kitchen that is licensed and annually inspected by the local health department and maintains all the proper insurance required to operate a professional catering company. Our entire staff takes pride in our company, our services and our cuisine. A quick glance at our testimonials will attest to Country Catering's commitment to service our customers. We take a pro-active stance regarding safety and sanitation by creating and maintaining healthy conditions, educating our staff on the importance of keeping food safe and use only commercial grade equipment.

We hire forward thinking, action oriented, organized and just plain smart personnel to provide you with the best customer service, the best tasting food products and the most courteous delivery service. Count on us to be there for you!





~ Event Planning Page ~

Make event planning fun and easy by utilizing this handy planning page. Just fill in the blanks below and e mail, fax or call our friendly customer service staff who will work up a personal custom quote. Please do not hesitate to call with any questions.

Thank you for choosing Country Catering ~ Together we can do amazing things!

Your Name: _____ Your Phone: _____

Company Name: _____ Email: _____

Billing Add: _____ Mobile: _____

City, St, Zip _____ Your Fax: _____

Event Add: _____ Site Phone: _____

City, St, Zip _____ Event Date: _____

Event Type/Theme/Reason: _____
(meeting, grand opening, memorial, wedding, etc)

Timing: _____
 Guest Arrival Meal Time Event Over Other

Head Count: _____

Meal Type: Breakfast, Lunch, Dinner, Other: _____

Service Ware: Disposable / Upscale Disposable / China, Flatware, Stemware (circle one)

Note: _____

Meal (list the name of one of our menus or the items you desire below, add sheets if needed)

Beverages: _____
(Soft Drinks, Bottled Waters, Coffee, For Others see page)

Dessert: _____
(Cookies, Dessert Bars, Brownies, Lemon Bars, For Others see page)

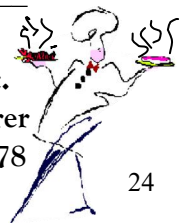
Service: _____
(Set N Go drop off, Attended Buffet, Other: _____)

Budget: _____
(what has been budgeted for food, beverage, service, service ware, décor, linen, etc)

Other Information: _____

Phone: 209-944-9601 Fax: 209-464-8378
E mail: catering@mycountrycatering.com
Commissary: 2361 Waterloo Rd.
Mailing: POB 8762 Stockton, CA 95208

Country Catering & Special Events, Inc.
Licensed and Insured Caterer
Health Permit ID #PT0001478





~ Food Safety ~

Our Vendors

Our Chef's purchase premium food products from the country's leading commercial food service distributors who are licensed and inspected by FDA and County Health Department. Products are delivered to our commissary via temperature controlled vehicles. These industry leaders adhere to best practices in food safety employing HACCP, Maintaining the Cold Chain and insisting on food safety in all their shipping and receiving department. You won't see us purchasing products from the back of pick up trucks!

Our Staff

Our commissary is also inspected by County Health Department and follow HACCP guidelines in our food production. Each of our culinary team members is certified in food safety and handling. We keep the Temperature Chain by placing hot food in insulated boxes and cold food in insulated bags when departing our commissary and heading to your venue.

Your Food Safety—Post this on your refrigerator to keep everyone safe!

Events where food is left out for long periods put guests at risk of food borne illness.

Refrigerate perishable food within two hours

Foods should not sit at room temperature for more than two hours. Keep track of how long food has been sitting on the buffet tables and discard any perishables out two hours or more.

Keep Hot Foods HOT and Cold Foods COLD

Hot foods should be held at 140 degrees Fahrenheit or warmer. On the buffet table you can keep hot foods hot with chafing dishes, slow cookers, warming trays or Catering Crates. Catering Crates are attractive insulated reusable boxes available for purchase. Otherwise use the two-hour rule.

Cold foods should be held at 40 degrees Fahrenheit or colder. Keep foods cold by nesting dishes in bowls of ice. Otherwise, use small serving trays and store the rest in the fridge until needed. Catering Crates are attractive insulated reusable boxes available for purchase.

Microwave Food Thoroughly (to 165 degrees F)

To make sure harmful bacteria have been killed in your foods, it's important to microwave them to 165 degrees or higher.

Phone: 209-944-9601

Fax: 209-464-8378

Country Catering & Special Events, Inc.

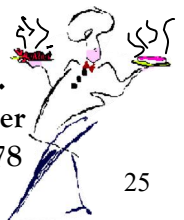
E mail: catering@mycountrycatering.com

Licensed and Insured Caterer

Commissary: 2361 Waterloo Rd.

Health Permit ID #PT0001478

Mailing: POB 8762 Stockton, CA 95208



Country Catering and Special Events, Inc.

Corporate Account Application

Please complete and fax to (209) 464-8378 for account setup.

Business Name: _____

Street Address: _____

City State Zip: _____

Mailing:

P.O. Box City State Zip: _____

Fed I.D.# Type of Business: _____

Business Phone: ____ - _____ Fax: ____ - _____

Cell: ____ - _____ E Mail: _____

Contact: _____

Ship To (if different than above):

Site Business Name: _____

Site Contact Name: _____

Street Address: _____

City State Zip: _____

Business Phone: ____ - _____ Fax ____ - _____ Cell ____ - _____

Delivery Details: _____

Ship To 2nd Location (if applicable):

Site Business Name: _____

Site Contact Name: _____

Street Address: _____

City State Zip: _____

Business Phone: ____ - _____ Fax ____ - _____ Cell ____ - _____

Delivery Details: _____

Terms: Open Account Terms are stated on each invoice and are net 15 days. All other transactions do not qualify for open account terms. This application is hereby made for an Open Account with Country Catering and Special Events, Inc. The information given here will be relied upon as correct and will be kept in the strictest confidence by Our Credit Department.

We accept the terms shown.

AUTHORIZED SIGNATURE REQUIRED

_____ Date: _____

(Owner, Partner, Corp. Officer)

Printed _____

Once completed please fax or e mail to Country Catering for approval.

Country Catering and Special Events, Inc.

Ph: 209-944-9601 Fax: 209-464-8378 EM: Catering@MyCountryCatering.com

POB 8762 Stockton, CA 95208

Country Catering and Special Events, Inc.

Credit Card Authorization Form

Thank you for choosing Country Catering and Special Events for your catering needs. As you know we are always looking for ways to improve our service to you and this is yet another one. Since we do not require a signature guarantee on the original credit card receipts and need to do our very best to protect you from fraud, our credit card processor requires that we have ALL of the following information to process your credit card. Please note that this is only to ensure your safety and keep credit card processing as safe and inexpensive as possible. We appreciate your helping us to keep each other safe. A hard copy of your receipt and invoice will be mailed to you for your records. Please print out and e mail or fax to our office.

Cardholder Information

Cardholder Name (as appears on card, please print):

Statement Mailed to Street Address: _____

City: _____ State: _____ Zip Code: _____

E mail Address (we can e mail your receipt): _____

Telephone Number (with area code): _____

Fax Number (with area code): _____

Credit Card Information

Type of Card (circle): Visa MasterCard American Express

Card Number: _____

Credit Card Authorization Code (3 or 4 digit number on back of card at end of number): _____

Card Expiration Date: _____

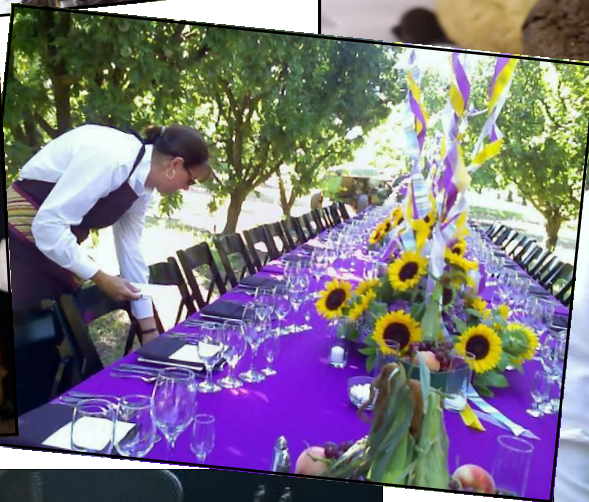
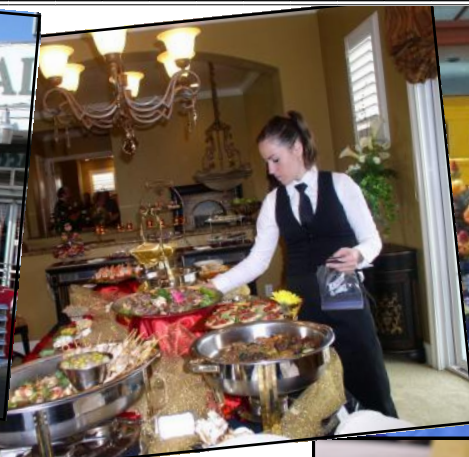
Comments (event date, special instructions, reference for billing, etc.):

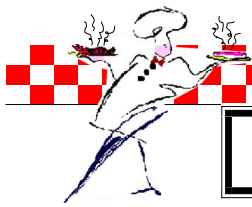
_____ for _____
Signature (if placing order on behalf of card holder)

Date



COUNTRY CATERING AND SPECIAL EVENTS, INC.





COUNTRY CATERING AND SPECIAL EVENTS, INC.



Angie Baking Cookies



Mardi Gras



100's of Boxed Lunches



The Fruit Bowl Affair



Casino Night at Sailing Club



Fresh Fruit & Cheese



Maria ready to Mix



Head Table



St. Louis Ribs



Simpson Strongtie



Harvest Festival



International Paper



Chef's On Site



NorCal Beverage



1200 Guests