Winter-Spring 2011 SPECIALS

FEBRUARY - MARCH - APRIL

Rustica Vegetable Penne
Fresh in-season vegetables—zucchini, eggplant, bell peppers, tomatoes, mushrooms and more—with fresh garlic & herbs roasted and tossed with al dente penne pasta rigate and house tomato sauce. Served with Garden Greens tossed with our home made croutons served with Buttermilk Ranch & House Vinaigrette. Fresh Baked Dinner Rolls and natural dairy butter. Biodegradable plates, napkins and cutlery kits included.

$8.50 plus tax delivered (Minimum of 10 Guests)

--- Add ---

Chicken Breast $3.95 or Roast Beef $3.00
Beverages...........$1.50 ea.
Chocolate Brownie........75¢ ea.
New! Warm & Delicious Apple Crisp..$25.90 (up to 12 servings)

Herb Crusted Roast Beef
Tender cross rib slow roasted with fresh garlic and herbs, served sliced and hot in natural au jus. Served with Roasted Red Potatoes for a perfect side dish. Garden Greens tossed with our home made croutons served with Buttermilk Ranch and House Vinaigrette. Fresh Baked Dinner Rolls and natural dairy butter. Biodegradable plates, napkins and cutlery kits included.

$9.50 plus tax delivered (Minimum of 10 Guests)

--- Add ---

Beverages.................$1.50 ea.
Chocolate Brownie........75¢ ea.
New! Warm & Delicious Apple Crisp..$25.90 (up to 12 servings)

We are thankful to our generous customers who made 2010 such a pleasure. It was an honor and delight to serve you. All of us at Country Catering are looking forward to many exciting adventures from you in 2011.

Remember our team will be here for you...Everyday...
Every time...Without Fail...No Exceptions!

Phone 209-944-9601 www.MyCountryCatering.com
countrycatering@sbcglobal.net Fax: 209-464-8378
Commissary & Will Call: 2361 Waterloo Rd., Stockton
Mailing: P.O. Box 8762, Stockton, CA 95208
St. Valentine Carte du jour
Valentines or Anytime! Delicious Heart-Warming Meals.

Marvelous Chicken Marsala
Chicken breast lightly sautéed and smothered with decadent mushroom marsala sauce with Creamy Garlic Mashed Potatoes served with Garden Greens tossed with our home made croutons served with Buttermilk Ranch and House Vinaigrette. Fresh Baked Dinner Rolls and natural dairy butter pats. Biodegradable plates, napkins and cutlery kits included.

$13.95 plus tax delivered
(Minimum of 10 Guests)

Small Meeting Special
Four Delicious Deli Sandwiches and Four Wonderful Wraps
16 halves - Serves 8-12, perfect for small groups
(vegetarian upon request)

Served with
Red Potato or Italian Pasta Salad & Eight Bags of Chips

$94 plus tax

Be sure to read our Set & Go Catering Policies prior to ordering on our website or we can fax you a copy!

Catering Crates! These inexpensive, convenient, re-usable, recyclable and disposable insulated boxes will keep your hot food hot and cold food cold without the hassles of Chafing dishes (remember they’re re-usable) only $7 ea.

St. Patrick’s Menu ‘Eirinn go Brach!’
Corned Beef Brisket with Carrots, Cabbage and Ruby Red Potatoes, Field of Greens Salad & Dressings, Shamrock Dinner Rolls & Butter Served with horseradish & whole grain mustard $10.95 plus tax

St. Patrick’s Menu ‘Eirinn go Brach!’
Corned Beef Brisket with Carrots, Cabbage and Ruby Red Potatoes, Field of Greens Salad & Dressings, Shamrock Dinner Rolls & Butter Served with horseradish & whole grain mustard $10.95 plus tax

Soups On
Filling hot meals with restorative powers these soups will warm you through and through!
Creamy Clam Chowder, Chicken Noodle, Italian Minestrone, Cream of Broccoli, Chicken Tortilla and Vegan Vegetable

NEW~ Hearty Chicken Stew call for details!

Penne & Meatballs
Al dente Penne Pasta smothered in zesty mushroom Red Sauce with tasty Meatballs and Parmesan Cheese served with Garden Greens tossed with our home made croutons served with Buttermilk Ranch and House Vinaigrette. Fresh Baked Dinner Rolls and natural dairy butter pats. Biodegradable plates, napkins and cutlery kits included.

$7.95 plus tax delivered
(Minimum of 10 Guests)

Add Beverages ............... $1.50 ea.
Whole Cherry Cheesecake $32 ea.

Whole Cherry Cheesecake $32 ea.

Add Beverages ............... $1.50 ea.
Add Dessert Bars ............ $2.50 ea.
Spring & Summer 2011 SPECIALS

Grilled Teriyaki Chicken
Grilled to juicy perfection, boneless Teriyaki glazed chicken breast served with steamed, fluffy White Rice*, zesty, crunchy Asian Cabbage Salad and delicious Sesame Asparagus (an Asparagus Fest Favorite, available while in season)

*Brown Rice available. Biodegradable plates, cutlery kits, napkins.

$11.95 plus tax delivered (Minimum of 10 Guests)

----- Add ----- 
Fortune Cookies ........... 95¢ ea.
Beverages .................. $1.50 ea.
Cookies ........................ 50¢ ea.

Rustica Vegetable Penne or Polenta
Fresh in-season vegetables tossed with fresh herbs and slow roasted in red sauce. Choose to toss with al dente Penne Pasta or top on creamy corn meal Polenta. Both Vegetarian dishes are served with Garden Green Salad, Garlic Croutons and Dressings, fresh baked Dinner Rolls and farm fresh dairy butter and biodegradable plates, cutlery kits, napkins and serviceware.

$8.50 plus tax delivered (Minimum of 10 Guests)

----- Add ----- 
Sliced Italian Chicken........... $1.99 ea.
Beverages .................. $1.50 ea.
Cookies ........................ 50¢ ea.

BellyBuster Buffet
1/2 lb Hamburgers, Buns, Cheese and Fixin’s, 1/4 lb All Beef Hot Dogs and Fixin’s, Baked Beans, Garden Greens and Dressings, Red Potato or Rainbow Pasta Salads, Assorted Chips, Fresh Baked Cookies and Beverages.

$8.50 plus tax delivered (Minimum of 10 Guests)

More menus available online or call for custom fit
Catering for All Occasions

Remember our team will be here for you...Everyday...Every time...Without Fail...No Exceptions!

All American Picnic
Smoked Tri Tip of Beef, zesty BBQ’d Chicken, Corn Cobbettes, hearty 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 and Lemonade or Iced Tea.

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 & Beverages.

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2006 Wedding Reception Packages

Many Brides are too busy to deal with all of the details that go into planning a wedding reception. Country Catering and Special Events has designed several packages for busy and budget-minded brides. These packages include everything that is needed for feeding your guests at your wedding reception. Each has been designed for events with 100 or more guests, do not allow for substitutions and therefore may not be advised for certain venues and for groups of less than 100. Prices vary depending upon the package selected. Although these serve as good guidelines, the venue may increase the price if it is not ‘caterer friendly’. A couple of ‘caterer friendly’ examples include but are not limited to, the ability to use carts from vans to buffet and use of running water. Please review our Policies and Procedures prior to ordering and before relying on the information herein, please call for a price quote.

Socializing on a Shoe String
For those of us who are wisely watching the bottom line and keeping a tight rein over the budget. This special menu includes service ware, delivery and a delicious meal served on disposable platters.

Delicatessen Delight
Delicate slices of fresh Roast Beef, Baked Ham, Smoked and Roasted Turkey Breast plattered with Cheddar and Monterey Jack cheeses
Hearth Baked Dinner Rolls
Frittata Squares
Rainbow Pasta Salad
Fresh Fruit Display
High quality disposable cocktail plates and napkins included
$10.96 per guest plus tax

Keep It Light and Easy
Eating at a non-meal hour or early in the day, try this menu on for size. This special package includes service ware, delivery and a delicious hors d’oeuvres style meal served on disposables.

Marvelous tea sandwiches including an assortment of Cucumber, Chicken Salad, Salmon and Dill, and Mini Arum Sandwiches
Farmhouse Cheese Display with crackers and fruit garniture
Garden Vegetable Crudités with Ranch house Dip
Frittata Squares
Fresh Fruit Platter with Strawberry Topiary
High quality disposable cocktail plates and napkins included.
$11.96 per guest plus tax

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Licensed and Insured Caterer
Health Permit ID #PT0001478
Great Gatherings
Bring round the family and friends to celebrate, eat heartily and make merry! This special package includes service ware, service and a delicious buffet style meal served in our professional food service equipment.

Hors d’oeuvres
Farmhouse Cheese Display with crackers and fruit garniture
Garden Vegetable Crudités with Ranch house Dip

Buffet
Hearth Baked Dinner Rolls and Butter
Garden Salad of fresh field greens with Buttermilk Ranch and Cabernet Sauvignon Dressings
Penne Pasta in Red Meat Sauce with Parmesan Cheese
Oven Roasted Lemon Herb Marinated Chicken
$15.45 per guest plus tax
Our service ware is high quality disposable dinner plates with cutlery and napkins. Our servers are attired in black slacks, white tuxedo shirts with bowties and black aprons. Are on site for a four minimum. Additional hours are billed at $25.00 per hour per server.

Bountiful Buffet
A bounty of fresh edibles brought together for a delightful wedding buffet. This special package includes service ware, service and a delicious buffet style meal served in our professional food service equipment.

Hors d’oeuvres
Gourmet Cheese Display with American and Imported Cheeses, crackers and fruit garniture
Mini Arum Roulades

Buffet
Hearth Baked Dinner Rolls and Butter
Garden Salad of fresh field greens with Buttermilk Ranch and Cabernet Sauvignon Dressings
Roasted In Season Vegetables
Roasted New Potatoes
Slow Smoked Tri tip of Beef
$18.89 per guest plus tax
Our service ware is high quality disposable dinner plate with cutlery and napkins. See China upgrade below. Our servers are attired in black slacks, white tuxedo shirts with bowties and black aprons. Are on site for a four minimum. Additional hours are billed at $25.00 per hour per server.
Wondrous Welcome
Welcome your guests with a delightful buffet of delicious delicacies. This special package includes service ware, service and a delicious buffet style meal served in our professional food service equipment.

Hors d’oeuvres
Cubed Cheeses with crackers and fruit garniture platter
Hummus and Caponata with Crostini
Smoky Cocktail Meatballs served hot in Gold and Silver Chafing dishes

Buffet
Fresh Baked Dinner Rolls and Butter
Garden Salad of fresh field greens with Buttermilk Ranch and Cabernet Sauvignon Dressings
Roasted In Season Vegetables
Roasted New Potatoes
Rosemary Lemon Chicken Breast
Herb Roast Beef with oven au jus
$24.29 per guest plus tax

Our service ware is high quality disposable dinner plate with cutlery and napkins. See China upgrade below. Our servers are attired in black slacks, white tuxedo shirts with bowties and black aprons and are on site for a four minimum. Additional hours are billed at $25.00 per hour per server.

Add Ons
Beverages:
Large Urn of Regular Coffee and Condiments with disposable cups served at beverage buffet $125.95 (90-100 Cups)
Iced Tea, Fruit Punch or Lemonade with ice and disposable cups served at beverage buffet $65.00 (50-60 servings)
Ice Cold Canned Soft Drinks or Bottled Waters served at beverage buffet on ice $1.25 each

China dinner Plate, fork, knife and linen napkin with necessary service, cleaning and repacking add $3.75 per place setting.

Linens
114” rectangular table linens suitable for eight foot banquet tables $5.00 each
108” round table linens suitable for 60” round tables $7.00 ea
Table Drapes completely cover table to the ground: 114” table $17.95; 60” round $12.95

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OUR COMMITMENT TO YOU
At Country Catering Company our aim is to provide the best in services and food quality, using only the freshest ingredients. We offer big-city catering at reasonable, small-town prices. Our specialty is satisfying all your catering requirements for any size or type of function. Our professional kitchen and courteous service staff are eager to help meet all your special event needs. Serving Quality Since 1996.

DROP-OFF SERVICE:
Your hot food will arrive hot and your cold food will be cold. We will arrive at your specified time and deliver your food to wherever you would like it. Set up and clean up of your food will be your responsibility. We will return at a mutually convenient time to retrieve any equipment belonging to us.

CATERED SERVICE:
Great service accompanies our great food when you choose to have a catered event. Our staff will arrive when specified to have everything ready to serve at your desired time. We will serve at buffet or guest’s tables, depending on your format, as well as bus tables and clean up the kitchen areas.

HOW TO RECEIVE A QUOTE ON CATERING:
Simply indicate the number of expected guests, location of the event, then pick out your favorite service style (drop off, or buffet), entrée, hot accompaniment, vegetable, salad, bread, beverage and service ware and call us or fax it to us. We will provide you with a bid for you to review. If you would like to serve more than one entrée or side dish, that is fine. Bear in mind that the sample menu listed below is a “sample menu” and other entrees, side dishes, service ware and location may increase the price.

Entrée Selections

**BEEF**
- Prime Rib of Beef
- Marinated Tri Tip of Beef
- Herb Roast Beef

**POULTRY**
- Chicken Breast Florentine
- Rosemary Roasted Chicken
- Roasted Chicken Breast in your choice of sauces Champagne, Marsala Mushroom, Creamy Chardonnay Sauce, etc...

**PORK**
- Baked Ham
- Roasted Pork Loin
- Whole Pig

**HOT ACCOMPANIMENTS**
- Beef Ravioli in Red Sauce
- Creamy Pesto Cheese Tortellini
- Roasted New Potatoes
- Rice Pilaf

**SIDE DISH SELECTIONS**
- Baby Carrots in Dill Butter Sauce
- Green Beans in Garlic Sauce
- Vegetable Melody

**BREAD SELECTION**
- Assorted Rolls and Butter
- Baguette and Butter
- Italian Focaccia

**BEVERAGE SELECTION**
- Coffee and Condiments
- Fruit Punch
- Apple Cider
- Iced Lemon Water in pitchers
- Iced Tea in pitchers

**SALAD SELECTION**
- Green Garden Salad
- Caesar Salad
- Red Potato Salad
- Rainbow or Caesar Pasta Salad

**THAI SELECTION**
- Disposable plates, utensils, napkins, punch and coffee cups
- China plates, silverware, linen napkins, stemware also available

**SAMPLE MENU:**
Rosemary Roasted Chicken, Beef Ravioli, Green Beans in Garlic Sauce, Green Garden Salad, Rolls and Butter, Coffee, Disposable Service ware, Served Buffet Style for 100 Guests

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Hors d’oeuvres
Warm Garlic, Artichoke & Spinach Dip with Toasted Pita Chips
Sweet & Sour Chicken Skewers
Grilled Sausage, Pepper and Onions in Beer Bath
Many, Many More...see Hors d’oeuvres page 17!

The Fine Print: (2008 menu)  Pricing for ‘Set Up and Go’ service see policy for details.  Per guest pricing is based upon a single delivery.
Sales tax to be added; Prices include disposable dinner plates, utensils, napkins, serving utensils and delivery in the Stockton area; China, stemware and silverware available. Out of area deliveries available with delivery charge. Listed pricing and minimum of 10 available Monday thru Friday; Weekend and Holiday minimums must exceed $500; etc. Call for more information. Menu substitutions may be necessary. You are welcome to create your own menu for us to price.  Complete Event Planning also available with additional cost.

The Scrambles
Ham Scramble ~ fluffy scrambled eggs, tossed with diced Ham, bell peppers, cheese and red onions served with Country Style Potatoes, Buttermilk Biscuits, Creamery Butter, Ketchup and Hot Sauce $13.95 per guest
South Western Scramble ~ fluffy scrambled eggs, tossed with diced Ham, bell peppers, cheese and red onions served with Fiesta Style Potatoes, Flour Tortillas, Salsa, Ketchup and Hot Sauce $8.95 per guest
Vegetarian Scramble ~ fluffy scrambled eggs, tossed with sautéed Mushrooms, bell peppers, cheese and red onions served with Country Style Potatoes, Buttermilk Biscuits, Creamery Butter, Ketchup and Hot Sauce $8.95 per guest

Oven Fried Chicken Breast
Crispy Oven Fried Boneless Chicken Breast served with Garlic Mashed Potatoes and Natural Pan Gravy, Garden Green Salad with Dressings, fresh Baked Dinner Rolls and Butter with Ice Cold Soft Drinks
10 Guests and up $14.95, 40 Guests and up $13.95
60 Guests and up $13.20

Teriyaki Chicken Breast
Boneless Grilled Teriyaki Chicken Breast with Wild Rice Pilaf, Garden Green Salad with Dressings, fresh Baked Dinner Rolls and Butter with Ice Cold Soft Drinks
10 Guests and up $10.95, 40 Guests and up $9.95
60 Guests and up $9.50

Need more choices? See our Corporate Catering Menu at www.mycountrycatering.com or call for a Custom Menu!
Catering for Mixers and Cocktail Parties

Whether your hosting a Chamber Mixer, Community Mixer or cocktail party for Clients or Executives Country Catering has the menus and services at your finger tips. Our dedicated crew has join innumerable local firms with Open Houses, Retirement events, Ground Breakings, Chamber mixers, Ribbon cuttings and more.

On the following pages you will find event details of a few of the Mixers/Open Houses we have done in the past This may help to inspire and give you some food for thought. We would love to work with you on your project.

Berberian European Motors Chamber Mixer

Roast Beef Sandwich (100 pcs); Sesame Crusted Teriyaki Chicken Skewers (100 pcs); Stuffed Mushroom Caps (100 pcs); Gourmet International Cheese, fresh Fruit and Cracker Display (150 svgs); Shrimp Cocktail Shooters (150 svgs); Mini Pecan Chicken Salad Croissants (50 svgs); The Classic Mashed Potato Martini Bar with Toppings

Red Bliss mashed potatoes served hot in martini glasses for guest to create with their choice of toppings including Sour cream, Bacon bits, Chives, shredded Cheddar, softened Butter, Mushroom Marsala Sauce, so fun, filling and delicious! Iced Tea with Lemon, disposable cups and condiments. ~ Equipment ~ 7 Eight Foot Tables, 5 Bistro Tables (highboy), 4 Black Chairs (for chamber at tables); 2 Large Cascading Calla Lily Vases on Buffets, 3 Medium Size Calla Lily Vases (check in, bar and ticket tables) 10 Small Calla Lily Vases

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CAPRESE SKEWERS
~ Fresh Mozzarella Cheese skewered with Grape Tomatoes and fresh Basil with a drizzle of reduced Balsamic and Olive Oil 75 pieces ~
TAIL-ON SHRIMP WITH ZESTY COCKTAIL SAUCE
~ Sizing is 21-25 per pound fully cooked with Tail on for easy service with Zesty House Made Cocktail Sauce 200 pieces ~
ROASTED VEGETABLE FOCACCIA SQUARES
~ Garlic and Rosemary infused focaccia topped with fresh pesto and roasted vegetables and cheese 90 servings ~
MASHED POTATO BAR
~ golden Mashed Potatoes with self serve toppings 80 servings (sour cream, shredded cheese, bacon bits, sliced green onions) ~
MARSALA MEATBALLS
~ delightful and hearty meatballs smothered in our house made Marsala Wine Sauce served in chafing dish and a great mashed potato topper 80 servings ~
ROASTED LAMB AND MUSHROOM CORSTINI
~ tender herb roasted leg of lamb shaved and served on a bed of sautéed mushroom crostini 80 pieces ~
FRESH ROSEMARY CHICKEN SKEWERS
~ Marinated and Grilled Chicken served on a fresh Rosemary Skewer with Sauce 75 pieces ~
FRESH FRUIT AND CUBED CHEESE PLATTER
~ Delicate cubes of Cheddar, Monterey Jack, Pepper Jack and Swiss Cheeses served plattered with in-season fruit 60 servings ~
COOKIES
~ Assortment of fresh baked Sugar, Peanut Butter, Chocolate Chip, Oatmeal Raisin, Double Chocolate Chip, White Chocolate Macadamia Nut Cookies 100 pieces ~
2010
St. Teresa
Comprehensive Cancer Center

Becky, Cindy & Israel

~ Menu ~
Smoky Meatballs
Sesame Crusted Chicken Skewers
Mini Deli Sandwiches
Mini Deli Wraps
Rotini Pasta Salad
Fresh In-Season Fruit and Cubed Cheese Platter
Vegetable Crudités with Dip
Assorted Mini Dessert Bars

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Humphrey’s College for their Stockton Chamber Mixer

~ Hot Hors d’oeuvres ~
Smoky Cocktail Meatballs ~ Delicious hearty meatballs smothered in tasty bbq sauce served hot in gold and silver chafing dish - 300 piece
Warm Garlic and Artichoke Dip served with Toasted Pita Chips and Baguette served in gold and silver chafing dishes - 100 servings
Sausage in Beer Bath (grilled Italian sausage chunks bathing with sautéed onions and bell peppers in beer) served hot in gold and silver chafing dish - 100 servings

~ Room Temperature Hors d’oeuvres ~
Mini Deli Sandwiches-Our delicious deli sandwiches cut into appetizer size, one per - 150 pieces
Mini Wraps Platter-Flavorful and assorted deli wraps cut into bite size portions, one per - 100 pieces
Gourmet Cheese and Fresh In Season Fruit Platter-Delicate cubes of assorted upscale cheeses and Cheddar, Monterey jack, Pepper jack served plattered with fresh in-season fruits - 120 servings
Vegetables Crudités Platter with Vegetable Dip - 50 servings
Bruschetta ~ Toasted Garlic infused Crostini topped with Prosciutto and Tomato, Basil Tapenade - 100 pieces

~ Desserts ~
Assorted Miniature Dessert Bars in bite-sized portions - 100 pieces
Mini Cookies sold by the dozen - 108 pieces

Includes disposable white cocktail plates, white napkins and white forks display in baskets.

There are over 5 pieces of food per guest with the menu listed above. Please review our the attached menus for other options as that listed above is our suggestion only. Professional food service staff to setup and maintain the buffet, assist guests as needed, clear and replenish, clean up and tear down from 4:00 pm to 7:30 pm.

Austin Garden’s in Lodi for an afternoon Open House for 100 Guests

~ Hot Hors d’oeuvres ~
200 servings - Sweet and Sour Meatballs ~
Delicious hearty meatballs smothered in tasty sweet and sour sauce (100 pieces per servings) served hot in gold and silver chafing dishes
100 servings - Warm Garlic and Artichoke Dip served with Toasted Pita Chips and Baguette served in gold and silver chafing dish

~ Room Temperature Hors d’oeuvres ~
75 pieces - Mini Deli Sandwiches-Our delicious deli sandwiches cut into appetizer size, one per.
100 pieces ~ Mini Wraps Platter ~
Flavorful and assorted deli wraps cut into bite size portions, one per.
60 servings ~ Cubed Cheese and Fresh In Season Fruit Platter ~
Delicate cubes of Cheddar, Monterey jack, Pepper jack and Swiss
served plattered with fresh in-season fruits
50 servings ~ Vegetables Crudites Platter with Vegetable Dip
60 servings ~ Roasted Pesto Vegetable Focaccia Squares ~
delightful squares of Focaccia bread with pesto roasted vegetables.

CHW Medical Foundation Chamber Mixer
Hot Items served in Gold and Silver Chafing Dishes
Sweet and Sour Chicken Skewers
Tender chicken marinated in a zesty sweet and sour sauce then grilled to perfect
200 pieces
Grilled Sausages in Beer Bath
Grilled Italian Sausages with bell peppers and onions in a bath of beer
200 servings

Cold Items served Chilled or at Room Temperature
Prosciutto, Tomato and Olive Bruschetta
Fresh basil tossed with oil cured black olives layered on thin slices of prosciutto and
toasted garlic herb Crostini 200 pieces
Gourmet Cheese and Cracker Platter
An assortment of gourmet cheeses decoratively displayed and served with crackers
100 servings
Antipasta Platter
Black Olives, Manzanilla Stuffed Olives, Kalamata Olives, Zesty Italian Peppers, Marinated Artichoke Hearts, Petite Dill Pickles, Pickled Vegetables
100 servings
Iced Tea
Lemony Iced Tea with cups, sugar and stir sticks
100 servings
Equipment
Two 8’ tables, Three 36” round Pedestal tables, Three 8’ table drapes burgundy, Two 6’
table drapes for 10’ table burgundy, Three 85” square table cloths for pedestal tables,
and Delivery and Pick up of Equipment. Also included are Servers from 4:00 to 7:30, dis-
posable cocktail plates, napkins, forks.

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This was a groundbreaking event for Sutter Gould for about 125 guests.

~ Hot Hors d’oeuvres ~
Sausages in Beer Bath (grilled Bratwurst sausage chunks bathing with sautéed onions and bell peppers in beer) served hot in gold and silver chafing dishes ~ 100 servings
Warm Garlic and Artichoke Dip served with Toasted Pita Chips and Crostini served in gold and silver chafing dishes ~ 100 servings
Smoky Cocktail Meatballs Delicious hearty meatballs smothered in tasty bbq sauce served in gold and silver chafing dishes ~ 300 pieces

~ Room Temperature Hors d’oeuvres ~
Shaved Prime Rib & Sun Dried Tomato Crème on Crostini 100 Pieces
Tail-On Shrimp with Zesty Cocktail Sauce  Sizing is 21-25 per pound fully cooked, Tail-on for easy service with Zesty House Made Cocktail Sauce. Minimum order of 100.
Mini Wraps Platter Flavorful and assorted deli wraps cut into bite size portions, one Per ~ 50 pieces
Gourmet Cheese and Fresh In Season Fruit Platter Delicate cubes of assorted upscale cheeses and Cheddar, Monterey jack, Pepper jack served plattered with fresh in-season fruits ~ 120 servings
Vegetables Crudités Platter with Vegetable Dip 25 servings

~ Desserts ~
Assorted Miniature Dessert Bars in bite-size portions ~ 100 pieces
Service ware shall include china plates, forks, ivory napkins, pedestal coffee mugs, double old fashioned glasses.

~ Beverage Station ~
An 2-8’ draped table shall be a manned beverage station offering 75 Mini Waters, 75 Soft Drinks, Lemonade for 30 and Iced Tea for 30 and Coffee for 25 in upscale disposable glasses and mugs. All items shall be attractively displayed and iced to keep things cold.

~ Equipment ~
30x30' White Canopy Tent includes safety package and Two Clear Side Walls; 5 - TABLE - 8' or 96 inch table; 4 - 36" Round Cocktail Tables; 15 - 36" Round Pedestal Tables; 16 - Attractive white wood folding chairs; 5 - Ivory Table Drapes completely drapes a 8’ banquet table for buffet tables; 5 - Khaki 54" Square Linen for Buffet tables; 15 - Khaki 120" Round Linens for 36" Pedestal Tables; 4 - Khaki 96" Round Linens for 36" Cocktail Tables; Podium and Sound System; 4 - Garbage Cans and Bags; Set-up, Delivery, After Hours Pick Up; Equipment and setup crew to arrive by 12:00 the day of the event. Setup crew shall setup the tent, cocktail and pedestal tables and should be completed by 2:00 p.m. The event crew shall arrive and begin placing of linens, setting up buffet equipment, beverage station, etc. The event will be ready for guests no later than 4:30 p.m. One of our staff members shall man the beverage table icing glasses and pouring beverages for guests. The remaining staff shall maintain the buffet tables, clear discarded service ware and service guests as needed.