

Café 225

Offsite Catering Services & Packages

Served Dinners

Includes bread, salad, entrée, starch, vegetables, and dessert (additional charge).

1. Chicken Entrée

Sautee, baked, Grilled \$24.00

Stuffed \$28.00

Sauce choices

2. Beef Entrée

Filet \$34.00

Sirloin \$24.00

Prime Rib \$28.00

Sauce choices

3. Market Fish \$24.00-32.00

Salmon \$24.00

Halibut, Swordfish, Mahi Mahi, Ahi Tuna, Seabass, Monk

(price and availability is dependant upon season)

Rolade of Salmon and white fleshed fish \$30.00

You may choose to offer a duet or two entrée options for your guest. Ask about pricing and conditions.

Salad options for served menus are as follows (Choose one):

Mixed greens with balsamic vinaigrette, tomato cucumber, mushroom and croutons

Caesar salad with cut or whole romaine leaves, Caesar dressing, croutons and parmesan cheese

Greek salad with balsamic vinaigrette, tomato, cucumber, feta cheese, artichokes, olives and red onions

Spinach salad with balsamic vinaigrette with gorgonzola, walnuts and wilted red onions

Caprese with sliced ripe tomatoes, fresh mozzarella, and basil vinaigrette served over baby greens.

Starch Options (Choose one):

Garlic Smashed Potato

Roasted Red Potato

Baked Potato (Additional \$1 per person)

Penne Pasta (Marinara)

Fettuccine Alfredo or browned butter and parmesan cheese
Angel Hair Naturale (Olive oil, fresh diced tomato, garlic, and basil)
Rice Pilaf

Vegetable Options (Choose one):

Asparagus and baby carrots
Braised Swiss Chard with red onions and peppers
Matchstick vegetable medley
Cut vegetable medley (zucchini, yellow squash, celery, onions, peppers, carrots)
Broccoli, cauliflower and carrots
Green beans (seasonal)

Sauce Options (choose one per protein item):

Porcini mushroom demiglaze
Marsala mushroom sauce
Piccata sauce (lemon caper mushroom)
Olive Rosemary sauce (lemon, wine and garlic)
Au Jus (natural pan drippings)
Horseradish sour cream
Black berry and horseradish demiglaze
Bordelaise Sauce (Wine reduction demiglaze)
Bearnaise (tarragon infused hollandaise sauce)
Sauteed Strawberries and balsamic reduction
Dijon rosemary cream sauce

Dessert Options (Choose one):

These are made from scratch at the Café -- additional \$4.00 per person
Chocolate layered mousse cake
Tiramisu
California cheesecake

Buffet Dinners \$22 per person

Includes bread, two salads, two proteins, two starches, vegetables, and dessert(additional charge).

Proteins (Choose two):

Grilled, baked, sauteed Chicken breast
Stuffed chicken breasts (additional 2.00 per person)
Grilled Sirloin Steak
Rotisserie Tri-Tip*
Prime Rib of Beef * (additional 3.00 per person)
Roasted Pork Loin*
Roasted Turkey Breast*
Grilled Salmon Filets
Grilled market fish (additional charge dependant upon market price)

Roasted Leg of Lamb* (additional 5.00 per person)

Carving Chef optional on events up to 50 guests

Café 225 takes great pride in its roasted meats and believes in preparing and serving them with care. On these (*) items we will have a carving station. With an accompanying sauce available on the side.

Sauce Options (choose one per protein item):

Porcini mushroom demiglaze

Marsala mushroom sauce

Piccata sauce (lemon caper mushroom)

Olive Rosemary sauce (lemon, wine and garlic)

Au Jus (natural pan drippings)

Horseradish sour cream

Black berry and horseradish demiglaze

Bordelaise Sauce (Wine reduction demiglaze)

Bearnaise (tarragon infused hollandaise sauce)

Sauteed Strawberries and balsamic reduction

Dijon rosemary cream sauce

Salad options for Buffet menus are as follows (Choose two):

Mixed greens with balsamic vinaigrette, tomato cucumber, mushroom and croutons

Caesar salad with cut romaine, parmesan cheese, croutons and Caesar dressing

Greek salad with balsamic vinaigrette, tomato, cucumber, feta cheese, artichokes, olives and red onions

Spinach salad with balsamic vinaigrette with gorgonzola, walnuts and wilted red onions

Summer salad with marinated fresh summer vegetables

Pasta salad with mixed vegetables and basil pesto dressing.

Starch Options (Choose two):

Garlic Smashed Potato

Roasted Red Potato

Baked Potato (Additional \$1 per person)

Penne Pasta (Marinara)

Pasta Alfredo or browned butter and parmesan cheese

Angel Hair Naturale (Olive oil, fresh diced tomato, garlic, and basil)

Rice Pilaf

Vegetable Options (Choose one):

Asparagus and baby carrots

Braised Swiss Chard with red onions and peppers
Matchstick vegetable medley
Cut vegetable medley (zuccine, yellow squash, celery, onions, peppers, carrots)
Broccoli, cauliflower and carrots
Green beans (seasonal)

Dessert Options (Choose one)

These are made from scratch at the Café -- additional \$4.00 per person
Chocolate layered mousse cake
Tiramisu
California cheesecake

Terms and Conditions

All packages include coffee, iced tea, and water (mineral water available at an additional fee).

All menus are subject to approval of host (tasting appointments are recommended)

The menus above come with a limited number of staff depending on guest count. Each event may require additional staff based on client needs.

A service fee of 18% shall be added to all events

Tulare county tax rate is 9% that shall be added to all events.