

# Conference Menus and Services



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**Breakfast – Our Signature Egg Puffs . . .** presented in individual ramekins, served with Adele’s sausage bites, assorted home-baked scones, fresh seasonal fruit, fresh juice and coffee.

**Lunch – Our “Chef’s Select” Luncheon Buffet . . .** starts with a leafy green salad tossed with marinated artichoke hearts, ripened Compari tomatoes, English cucumbers, thinly sliced radishes, and vine-ripened, mini-sweet peppers. Salad dressings include an olive oil vinaigrette and freshly made buttermilk ranch dressing. Fresh Artesian bread with butter is served warm.

Each day our chef selects from our most popular offerings, using only the finest produce, meats and spices for a most satisfying dining experience. We are happy to accommodate special needs when notified by the time you schedule your event. The chef’s array of heart-warming entrees are listed below.

**Baked Ziti . . .** The chef’s Baked Ziti is made from the highest quality ingredients, creating the most delightful aromas and flavors. The *al dente* pasta is mixed with ricotta and asiago cheeses, and topped with a lively smooth Italian tomato sauce seasoned with fresh parsley grown in our herb garden. Served with a garden salad and fresh warm bread.

**Ranch Grilled Chicken . . .** Marinated with a combination of fragrant herbs, spices and extra virgin olive oil, the chicken is expertly grilled and served plump and juicy atop a generous helping of Basmati rice, sautéed mushrooms, a fresh garden salad and steamed vegetable of the day.

**Mazatlan Enchiladas . . .** Savory Mexican spices and chilies are simmered for this slightly spicy enchilada stuffed with shredded breasts of chicken, sweet onion and smothered with tangy cheeses. This favorite is accompanied with pinto beans and authentic Spanish rice. Condiments and a garden salad accompany this popular dish.

**Soup and Salad . . .** Chef’s choice of two hearty homemade soups for the day, a build your own salad bar, and fresh warm French bread.

**Fajitas . . .** The Chef’s seasoned steak and chicken fajitas mixed with onions and peppers, served with warm corn and flour tortillas. Accompanying this dish is Spanish rice, black beans and various toppings for the perfect fajita.

**Sandwich Day . . .** Create and build your own sandwiches from freshly baked, hand-carved meats, delicately seasoned and served with a variety of breads and rolls, condiments and a relish tray. Two salads accompany this delectable lunch (chef’s choice.)

**Dessert . . .** Each lunch is accompanied by a dessert of either chocolate brownies or triple chocolate chip cookies.

**Appetizers, Dinner, Full Bar  
and other services  
are available upon request.**