



THE BAGATELLE CATERING MENU



Bagatelle
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Please Note: All invoices will reflect a 15% service charge to cover normal delivery, set-up service, rental washing, cleaning and pickup. In addition, we do not add a gratuity to served events. By doing this, you may reflect your satisfaction of our service to our servers within the gratuity. This also eliminates the need for us to charge sales tax on the gratuity since it is completely discretionary on your part. You may still have us add this to your bill in order to simplify your billing or payment.



Breakfast

Continental Breakfast

\$8.99 per person

Basket of Assorted Breakfast Breads, Yogurt, Seasonal Fruit Platter, Coffee and Juice Service



Quiches (serves 6-8)

\$17.99 each

Quiche Lorraine
Cheddar and Bacon
Sausage with Bell Peppers and Onions
Swiss, Spinach and Mushroom
Seasonal Quiches Available

Bagatelle Breakfast

\$10.99 per person

Scrambled Eggs, Bacon, Sausage Links,
Seasonal Fruit Platter, Basket of Assorted Breakfast Breads, Coffee and Juice Service
...Add some herbs, cheeses, vegetables or meat to your Eggs

French Toast Breakfast

\$12.99 per person

Baked French Toast, Bacon, Sausage Links
Seasonal Fruit Platter
Basket of Assorted Pastries and Muffins
Coffee and Juice Service

Eggs Benedict Breakfast

\$10.99 per person

Eggs Benedict
Seasonal Fruit Platter
Basket of Assorted Breakfast Bread
Coffee and Juice Service
...Or try Eggs Florentine or Eggs Bombay



Omelet Bar (minimum 20)

\$25.99 per person

Two chefs will prepare Omelets the way you want it, with all the fixings.
Bacon and Sausage Links
Seasonal Fruit Platter
Basket of Assorted Breakfast Breads
Coffee and Juice Service



Lunch Buffets

Includes- Choice of two of our delicious salads
 One Homemade Cookie per person
 Canned Soda and/ or Bottled Water



Deli Sandwich Lunch- on *Potato, Wheat and Sourdough*

Half Sandwich Lunch Buffet
 Full Sandwich Lunch Buffet

\$10.75/ person
 \$12.75/ person

	Deli Sandwiches	
Ham & Swiss	Roast Beef & Cheddar	Turkey & Provolone
Veggie	Tuna Salad	Chicken Salad

Gourmet Sandwich Lunch- on *Ciabatta, Wheat Ciabatta and Croissant* \$14.75/ person

Gourmet Sandwiches

Grilled Chicken Caesar	Bacon, Turkey & Avocado	Tri-Tip with Tomato Chutney
Bleu Turkey with Bacon		Greek Chicken
	Teriyaki Chicken with Pineapple Chutney	
Italian Grilled Vegetables with Pesto Mayonnaise		
Cashew Chicken Salad		

Gourmet Wrap Lunch- *wrapped in 10" flour tortillas* \$14.75/ person

Gourmet Wraps

Tri-Tip with Peppers and Onions	Teriyaki Chicken with Pineapple Chutney	
Chicken Gorgonzola	Fiesta Chicken	Buffalo Chicken
Oriental Chicken	Bleu Roast Beef	
Teriyaki Chicken with Pineapple Chutney		
Grilled Chicken Caesar		
Cashew Chicken Salad		



Salad Choices

Bagatelle House	Feast of Dreams House	Caesar Salad
Garden Salad	Minty Roasted Red Potato	
Traditional Potato	Traditional Cole Slaw	
Tri-Color Pasta	Penne Pasta with Basil Dressing	



Salads

Leafy Green Salads



Bagatelle House

Gourmet Greens with Maple Pecans, Bleu Cheese Crumbles, Dried Cranberries and Maple Balsamic dressing

Feast of Dreams House

Gourmet Greens with Sugared Pecans, Bleu Cheese Crumbles, and Poppysseed dressing

Baby Spinach

Baby Spinach with Red Onion, Feta Cheese, Walnuts, Mandarin Oranges and a Citrus Vinaigrette

Caesar

Romaine Lettuce with Parmesan Cheese, Homemade Croutons and Creamy Caesar Dressing

Garden

Gourmet Greens with diced tomatoes, red onions, carrots, celery, cucumber and ranch dressing

Grilled Italian Veggie

Gourmet Greens with red onions, carrots, yellow squash, mushrooms, zucchini, eggplant and Balsamic Vinaigrette

Chef

Gourmet Greens and Romaine Lettuce with Ham, Turkey, Roast Beef, Cheddar and Swiss Cheeses, Hard Boiled Eggs and Black Olives with Cabernet Vinaigrette Dressing

Cobb

Gourmet Greens and Romaine Lettuces with Tomatoes, Avocado, Chicken Bacon, Hard Boiled Eggs, Black Olives, Blue Cheese Crumbles with Bleu Cheese Dressing

Greek

Gourmet Greens with Feta Cheese, Kalamata Olives, Tomatoes, Red Onions with a Greek Dressing

Pasta or Potato Salads

Minty Roasted Red Potato Salad

Traditional Potato Salad

Penne Pasta with Creamy Basil Dressing

Italian Tri-Color Pasta with Salami, Sun-Dried Tomatoes, Kalamata Olives, Artichoke Hearts, Parmesan Cheese and Red Wine Vinaigrette

Thai Ginger Noodle

Traditional Macaroni Salad

Traditional Cole Slaw

Other Salads

Oriental Chicken Salad

Tomato and Fresh Mozzarella Salad

Buffalo Chicken Salad





Soups

Five Onion
Loaded Baked Potato
Broccoli Cheese
Roasted Garlic Tomato
Zesty Tomato Carrot
Cream of Rice and Wild Mushroom
Minestrone
Chicken Enchilada
Homemade Chicken Noodle
New England Clam Chowder
Albondigas- Mexican Meatball
Garden Vegetable
Vegetarian Black Bean
Cream of Chicken and Wild Rice
Tomato Raviolini
Homemade Bean and Beef Chile
Vegetarian Chile
Green Chile with Pork Medallions



Seasonal Soups Available, Please Inquire

Breads

-House Made Focaccia
-French Bread
-Assorted Fresh Rolls
-Croissants
-Sliced Artisan Breads





Appetizer Platters

	<u>\$ per serving</u>
Belgian Endive Blossom with Bleu Cheese Walnut Spread	1.00
Seasonal Crudite Platter with Dipping Sauces	2.50
International Cheese Board with Seasonal Fruit and Assorted Crackers	2.50
Seasonal Fruit Platter	2.50
Mediterranean Antipasto Platter	2.75
Grilled Italian Vegetable Platter with Balsamic Reduction	2.75

\$ per platter

Platters approximately 30 servings

Roasted Red Bell Pepper Hummus w/Garlic Pita Chips	30.00
Italian Caprese Salsa with Garlic Toasted Crostini	32.00
Spinach -Artichoke Dip in Sourdough Bread Bowl with baguette slices	35.00
Smoked Salmon with Creamy Dill Sauce and Cucumber slices	45.00
Baked Brie with Apricot Preserves	50.00

Pieced Appetizers

	<u>\$ per piece</u>
Chicken Skewers (BBQ, Buffalo, Teriyaki, Honey Mustard, Marsala)	1.75
Beef Skewers (BBQ, Teriyaki, Garlic Soy, Szechuan, Spicy Mustard)	2.00
Meatballs (BBQ, Garlic Soy, Swedish, Teriyaki)	2.00
Cajun Crab Cakes with Creole Aioli (min 25)	2.00
Smoked Salmon Pinwheels	1.00
Gruyere Cheese Puffs	1.75
Beef, Pepper and Onion Kabob	2.00
Mini Beef Wellington	2.00
Bagatelle Deviled Eggs	.75
Duchesse Potatoes with Sour Cream and Chives	1.50
Spanikopita	1.25
Bacon Wrapped Scallops (min 25)	2.50
Cheddar Cheese Straws	1.00
Veggie Stuffed Mushroom	1.25
Italian Sausage Stuffed Mushrooms	1.50
Crab Stuffed Mushrooms	2.00
Kalamata Olivida Crostini	1.25
Cold Peeled Prawns with Cocktail Sauce (16-20 pieces per pound)	\$30/lb.



Poultry



Grilled Chicken

- Corn Relish
- Pineapple Chutney
- Tomato Chutney
- Alfredo

Sautéed Chicken

- Piccata
- Marsala
- Mango Salsa
- Paprika Chicken
- Caramelized Apples
- Scaloppini with Wild Mushrooms and Roasted Shallots
- Lemon Grass and Four Peppers

Other Chicken Dishes

- Chicken Cordon Bleu
- Chicken Fontini with Prosciutto
- Chicken Kabobs with Mushrooms, Peppers and Onions

Pork

Tenderloin

- Roast Pork Tenderloins with Leeks and Whole Grain Mustard Sauce
- Roast Pork with Cherry Glaze
- Grilled Pork Tenderloin with Warm Chipotle Salsa
- Roasted Pork Tenderloin with Bell Pepper Coulis
- Pork Medallions with Gorgonzola Sauce

Pork Chops

- Grilled Pork Chops with Mango Sauce
- Baked Cranberry Stuffed Pork Chops

Other Pork Dishes

- BBQ Baby Back Ribs
- Pulled Pork BBQ Sandwiches



These are our menu choices for your event. Please feel free to share some of your personal favorites. We would be happy to prepare them for you. Turkey may be substituted for most chicken dishes. Lamb and Veal dishes available upon request. Have a feeling for something exquisite, ask our chef about Cornish Hens or Duck dishes.



Beef

Tri-tip

- Tomato Chutney
- Pineapple Chutney
- Onion Jam
- Horseradish Sauce



Prime Rib

- Mustard Horseradish Sauce
- Au Jus
- Thyme Garlic Cream Sauce
- Mint and Cilantro Jus
- Bleu Cheese Butter

Steaks

- Filet Mignon
- NY Strip
- Tournedos

Other Beef Dishes

- Beef Kabobs with Peppers, Onions and Mushrooms
- Beef Stroganoff

Seafood

Salmon

- Sautéed with Mango Salsa
- Baked with Lemon Dill Cream Sauce
- Smoke Roasted Salmon Fillet with Pepper Salad

Red Snapper

- Sautéed with Mango Salsa
- Baked Fillets with Kalamata Oliveda Tapenade
- Peppered with Parsley Sauce

Halibut

- Wrapped in Prosciutto with Olive Salsa
- Poached in White Wine Sauce



Swordfish

- en Papillote

Have any other fish or shellfish in mind? Please inquire.



Pasta

- Fettucini Alfredo
- Linguini Puttanesca
- Chipotle Beurre Blanc Penne with Parmesan
- Fettuccini Gorgonzola
- Roasted Vegetable Lasagna with White Sauce
- Italian Sausage Lasagna
- Cheese Ravioli with Marinara
- Spinach Ravioli with Bell Pepper Coulis

Side Dishes

Vegetables

- Broccoli Mornay
- Peas, Carrots and Pearl Onions with Tarragon Butter
- Seasonal Vegetables with Herbs and Butter
- Seasonal Vegetable Bundles
- Steamed Asparagus with Creole Aioli
- Sautéed Garlic Chinese Long Beans
- Squash Medley Sautéed with Garlic
- Grilled Italian Vegetables with Balsamic Reduction
- Carrots Roasted with Herbs and Garlic
- Glazed Sweet Potatoes
- Ratatouille



Rice

- Spanish Rice
- Orzo Pilaf
- Risotto alla Gruyere

Potatoes

- Garlic Mashed Potatoes
- Minty Roasted Red Potatoes with Garlic
- Stuffed Baked Potatoes with Bacon, Sour Cream and Chives
- Twice Baked Potatoes with Pepperjack
- Scalloped Potatoes
- Potatoes Au Gratin
- Bleu Cheese Stuffed Baked Potato

Menu Planning Form

Occasion: _____

Number of guests: _____

Style of menu: Sit-Down Dinner Buffet Other

Appetizers/Snacks

1. _____ 2. _____
3. _____ 4. _____

Notes: _____

Beverages

1. _____ 2. _____
3. _____ 4. _____

Notes: _____

Soups/Salads

1. _____ 2. _____
3. _____ 4. _____

Notes: _____

Main Dishes

1. _____ 2. _____
3. _____ 4. _____

Notes: _____

Side Dishes/Breads

1. _____ 2. _____
3. _____ 4. _____

Notes: _____

Desserts

1. _____ 2. _____
3. _____ 4. _____

Notes: _____



The Sierra foothills' finest catering company provides exceptional quality, outstanding service and exquisite food styling, with an experienced staff to make your event a memorable one! Our flexible and innovative menus and professional event-planning staff are available to you whether your event is large or small, simple or chic. Our catering service covers Rancho Cordova, Folsom, El Dorado Hills, Cameron Park, Shingle Springs, Diamond Springs and Placerville, as well as most of the Amador, El Dorado Wine Country.



Bagatelle, Feast of Dreams included in the **"The Best of the Best"** in the **Caterer category** by the readers of the Mountain Democrat, November 2006

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