

SHABACH

Promotions

Catering

by Chef Rafa

All Buffet and appetizer tables are displayed in creative and beautiful layouts. Our staff attends to each of your guests personally to ensure quality and portions.

The following pricing includes white or black linen for the appetizer and/or buffet table, heated equipment, serving utensils, buffet staff and food only. All menu items are available in buffet style. Select items are available for table service.

Extra fees include:

Table service (larger number of staff required)

Disposable Dining Ware (*reservation of an appetizer table only*)

- Plates
- Utensils
- Cocktail napkins

Formal Dining Ware (the "Formal Ware") (*with reservation of a buffet or table service only*)

- Chargers (Gold, Silver, Pearl White)
- Dinner plates (White only)
- Water goblets
- Champagne flutes
- Quality Flatware

HOT HORS D' OEUVRES SELECTION

<p>❖ Grilled Chicken Breast Skewers Choice of: Teriyaki, Herb Garlic or Sesame (3) 3/4oz pieces of chicken breast, red onion, bell peppers, grape tomato in a skewer</p>	60 pieces	\$75.00
<p>❖ Grilled Steak Skewers Teriyaki (3) 3/4oz pieces of tri tip, red onions, bell pepper, grape tomato in a skewer</p>	60 pieces	\$82.00
<p>❖ Shrimp Skewers Choice of: Lemon Herb or Cajun Scampi (3) 3/4oz shrimp in bamboo skewers</p>	75 pieces	\$110.00
<p>❖ Inferno Buffalo Wings and our Signature House-made Ranch Dip Chicken wings deep fried, hot sauce, celery sticks, ranch dressing for dip</p>	75 pieces	\$70.00
<p>❖ Barbeque Wings Chicken drumettes and wings oven roasted, BBQ sauce, blue cheese dressing for dip</p>	60 pieces	\$70.00
<p>❖ Baked Potato Skins with Melted Cheddar Cheese Baked potato slices, melted cheddar cheese, & pieces of green onions (bacon upon request)</p>	60 pieces	\$70.00
<p>❖ Baked Brie en Cruet (2) Small Brie cheese baked in a puff pastry, assorted crackers and grapes</p>	1 unit/serves 30	\$90.00
<p>❖ BBQ Meatballs (Beef, Pork or Turkey) Meat balls oven roasted in our house-made, tangy barbeque sauce</p>	60 pieces	\$90.00
<p>❖ Bruschetta Fresh French bread with Basil, Garlic, and Tomato; Crisp croutons with basil, tomato, garlic, and olive oil</p>	75 pieces	\$70.00
<p>❖ Mini Quesadillas with Chicken or Cheese Chicken and Monterey jack cheese in flour tortillas <i>Opt out for just Monterey jack cheese filling for a vegetarian option.</i></p>	60 pieces	\$90.00
<p>❖ Potstickers Meat and/or vegetable filling wrapped into a thinly rolled piece of dough, served with a soy dipping sauce</p>	50 pieces	\$100.00

<p>❖ Fried Mozzarella with Marinara Dip Sticks of mozzarella cheese in light bread crumb batter served with marinara sauce</p>	<p>60 pieces</p>	<p>\$80.00</p>
<p>❖ Jalapeño Tater Tots Crisp tater tots made from deep-fried, grated potatoes and jalapeño peppers wrapped in bacon</p>	<p>60 pieces</p>	<p>\$85.00</p>
<p>❖ Hawaiian Barbeque Pork Sliders Pork sliders made with fresh crushed pineapples</p>	<p>60 pieces</p>	<p>\$90.00</p>
<p>❖ Salami Wrap Cream cheese and jalapeno or capers wrapped in delicious salami, buttery cracker, grapes</p>	<p>60 pieces</p>	<p>\$80.00</p>

CLASSICAL BUFFET - \$22.95
(Most Requested)

Choice of Two Hot Entrées:

- Roast Tri tip
Sliced and served with Au Jus
- Chicken Forestier: **most requested, a client's top favorite*
Chicken sautéed with mushrooms, bacon & ripe olives, scallions, tomatoes
- Chef's Selection of Fresh Fish, Broiled with Lemon Herb Butter or Espanola Sauce:
Española sauce- tomatoes, onions, artichoke hearts, scallions all sautéed & topped on fish.
- Mediterranean Chicken: **most requested, a client's top favorite*
Chicken sautéed in a light white wine sauce, with sun dried tomatoes, shallots and artichokes.

Choice of Two Sides:

- Rice Pilaf
- Mashed Potatoes
- New Potatoes Sautéed in Parsley and Butter
- Fresh Seasonal Vegetables Sautéed in Garlic and Butter
- Rigatoni
- Pasta Alfredo
- Pasta Primavera

Choice of One Salad:

- Fresh Seasonal Fruit Salad
- Macaroni Salad
- Pasta Salad
- House Salad: **most requested, a client's top favorite*
Mixed greens, thinly sliced red onion, cucumber and tomatoes.
- Cole Slaw
- Potato Salad

Choice of Two House Dressings:

- Raspberry Vinaigrette
- Thousand Island
- Blue Cheese
- Honey Mustard
- Ranch
- Italian Dressing

**Price includes Dinner Rolls and Iced Tea*
***Not available for table service*

ITALIAN

<p><u>Baked Lasagna Rolls</u></p> <p>Italian Sausage, Beef, Chicken, or Spring Vegetables with Mushrooms 2 inches flat noodle boiled, rolled with mozzarella cheese, and baked with marinara sauce and jack cheese.</p> <p>SERVED WITH: Tossed Green Salad with Italian Dressing Parmesan Garlic Bread</p>	<p>\$17.95</p>	<p>Buffet or Table Service</p>
<p><u>Chicken Parmesan</u></p> <p>Boneless Chicken Breast, Bread and Baked with Fresh Tomatoes, Basil, & Mozzarella Cheese</p> <p>SERVED WITH: Pasta Primavera <i>Penne Pasta sautéed with shallots, garlic, butter, olive oil, Alfredo sauce, and vegetables</i> Tossed Green Salad with Italian Dressing Parmesan Garlic Bread</p>	<p>\$19.95</p>	<p>Buffet or Table Service</p>

PASTAS

<p><u>Chicken Pesto</u></p> <p>Chicken Breast with Olives, Broccoli, and Fettuccini Pasta <i>Fettuccini pasta sautéed with pesto, Alfredo sauce, olives, broccoli, and chicken</i></p> <p>SERVED WITH: Tossed Green Salad with Italian Dressing Parmesan Garlic Bread</p>	<p>\$18.95</p>	<p>Buffet or Table Service</p>
<p><u>Pasta Primavera</u></p> <p>Penne Pasta sautéed with shallots, garlic, butter, olive oil, Alfredo sauce and vegetables <i>Fresh Vegetables, Herbs and Garlic Sautéed in Olive Oil with Fettuccini Pasta</i></p> <p>SERVED WITH: Tossed Green Salad with Italian Dressing Parmesan Garlic Bread</p>	<p>\$18.95</p>	<p>Buffet or Table Service</p>

<p><u>Penne a la Vodka</u></p> <p>Penne pasta sautéed with garlic, butter, olive oil, sun dried tomatoes, chili flakes, Italian seasoning, and Vodka</p> <p>SERVED WITH: Tossed Green Salad with Italian Dressing Parmesan Garlic Bread</p>	\$18.95	<i>Buffet or Table Service</i>
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MEXICAN
(Select service available)

<p><u>Fajitas Buffet</u></p> <p>Choice of Chicken, Steak, or Shrimp grilled to perfection and sautéed with fresh ripe tomatoes, peppers, and onions</p> <p>SERVED WITH:</p> <ul style="list-style-type: none"> - Corn tortilla chips - Beans (rancheros or refried) - Corn or flour tortillas - Mexican rice - Sour cream & house salsa - Mexican Caesar Salad mixed greens, shredded parmesan, light Caesar dressing 	\$19.95	<i>Buffet only</i>
<p><u>Enchiladas</u></p> <p>Choice of Chicken, Beef, or Cheese topped with your choice of spicy red or mild green sauce, jack and cheddar cheese, green onions and black olives</p> <p>SERVED WITH:</p> <ul style="list-style-type: none"> - Corn tortilla chips - Beans (rancheros or refried) - Mexican Caesar Salad mixed greens, shredded parmesan, light Caesar dressing - Mexican rice - Sour cream and house salsa 	\$19.95	<i>Buffet or Table Service (2/plate)</i>
<p><u>Carnitas (Pork)</u></p> <p>Pork meat brazed in spices, slow cooked till tender, then crisped to perfection on the outside</p> <p>SERVED WITH:</p> <ul style="list-style-type: none"> - Mexican rice - Corn Tortillas - Onion & Cilantro mix - Refried beans - House salsa - Lime 	\$19.95	<i>Buffet or Table Service</i>

<p><u>Barbacoa (Beef)</u></p> <p>Beef brazed in spices, slow cooked to tender perfection, shredded</p> <p>SERVED WITH:</p> <ul style="list-style-type: none"> - Mexican rice - Corn Tortillas - Onion & Cilantro mix - Refried beans - House salsa - Lime 	\$20.95	<i>Buffet or Table Service</i>
<p><u>Chili Verde</u></p> <p>Chunks of tender select pork slow-cooked in broth, garlic, tomatillos, and roasted green chilis</p> <p>SERVED WITH:</p> <ul style="list-style-type: none"> - Mexican rice - Corn Tortillas - Onion & Cilantro mix - Refried beans - House salsa 	\$19.95	<i>Buffet or Table Service</i>
<p><u>Taco Buffet</u></p> <p>Prepare your own tacos with your choice of two: Shredded Chicken, Ground Beef, or Shredded Beef</p> <p>SERVED WITH:</p> <ul style="list-style-type: none"> - Soft & Hard Taco Shells - Shredded Lettuce & Grated Cheddar Cheese - Sour cream, House salsa & Lime - Mexican Caesar Salad mixed greens, shredded parmesan, light Caesar dressing - Mexican rice - Beans (rancheros or refried) - Corn tortilla chips 	\$19.95	<i>Buffet only</i>
<p><u>Fiesta Buffet</u></p> <ul style="list-style-type: none"> - Enchiladas - Choice of Beef or Chicken Fajitas - Corn tortilla chips - Sour cream, House salsa & Lime - Sliced fresh seasonal fruit - Corn or Flour tortillas - Chile Rellenos - Mexican rice - Beans (rancheros or refried) - Mexican Caesar Salad mixed greens, shredded parmesan, light Caesar dressing 	\$19.95	<i>Buffet only</i>
<p><u>Taco BAR <i>*most requested, a client's top favorite</i></u></p> <ul style="list-style-type: none"> - Choice of two meats (<i>lengua extra cost</i>) - Cilantro/Onion mix - Red & Green house made salsa - Pico/Jalapeno mix - Rice & Beans 	\$13.95	<i>Buffet only</i>

HAWAIIAN

<p><u>Entrées (Choice of Two)</u></p> <p><input type="checkbox"/> Hawaiian Pork Roast</p> <p><input type="checkbox"/> Teriyaki Chicken <i>Boneless, marinated breast with fresh pineapple</i></p> <p><input type="checkbox"/> Hawaiian Beef Ribs <i>Marinated and slowly roasted to perfection</i></p> <p>SERVED WITH: Hawaiian Bread Rolls</p>	<p><u>Sides (Choice of Two)</u></p> <p><input type="checkbox"/> Green Salad with Chef's Hawaiian Dressing</p> <p><input type="checkbox"/> Tropical Fruit Salad</p> <p><input type="checkbox"/> Hawaiian Rice</p> <p><input type="checkbox"/> Fresh Sautéed Vegetables</p>	\$25.95	<i>Buffet or Table Service</i>
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COUNTRY LIVING

<p><u>Entrées (Choice of Two)</u></p> <p><input type="checkbox"/> Meatloaf</p> <p><input type="checkbox"/> Home-style Fried Chicken</p> <p><input type="checkbox"/> Roast Tri-Tip</p> <p>SERVED WITH: <input type="checkbox"/> Fresh Bread Rolls <input type="checkbox"/> Jalapeño Cornbread</p>	<p><u>Sides (Choice of Two)</u></p> <p><input type="checkbox"/> Real Style Beans</p> <p><input type="checkbox"/> Coleslaw</p> <p><input type="checkbox"/> Potato Salad</p> <p><input type="checkbox"/> Corn on the Cob</p> <p><input type="checkbox"/> Mashed Potatoes & Gravy</p> <p><input type="checkbox"/> Vegetable Medley</p>	\$23.95	<i>Buffet or Table Service</i>
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SEASONS GREETINGS

<p><u>Choice of:</u></p> <p><input type="checkbox"/> Turkey – light and dark meat with giblet gravy</p> <p><input type="checkbox"/> Honey Roasted Ham – carved and served with pork gravy</p> <p>SERVED WITH: Green Salad <i>(Choice of: Raspberry Vinaigrette, Thousand Island, Blue Cheese, Honey Mustard, Ranch, or Italian Dressing)</i> Garlic mashed potatoes Sweet potatoes with brown sugar and toasted marshmallows (optional) Herbed bread stuffing Fresh bread rolls</p>	\$24.95	<i>Buffet or Table Service</i>
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CHILDRENS' CHOICE

<p>Choose Two Entrees</p> <ul style="list-style-type: none"><input type="checkbox"/> Hot dogs<input type="checkbox"/> Corn dogs<input type="checkbox"/> Spaghetti w/tomato based sauce<input type="checkbox"/> Hamburger sliders<input type="checkbox"/> Cheese Burger sliders<input type="checkbox"/> Macaroni & Cheese w/bacon	<p>Choose Two Sides</p> <ul style="list-style-type: none"><input type="checkbox"/> Tater tots<input type="checkbox"/> French fries<input type="checkbox"/> Corn niblets<input type="checkbox"/> Green beans<input type="checkbox"/> Seasonal fruit<input type="checkbox"/> Goldfish crackers	<p>\$11.50 <i>buffet</i></p> <p>\$12.50 <i>table</i></p>	<p><i>Buffet or Table Service</i></p>
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DESSERTS
(ALL HOUSE-MADE; diabetic options available)

<p><u>CAKE</u> Chocolate Marbled Carrot Coffee German Chocolate Strawberry French Vanilla Lemon</p> <p><i>Frost:</i> Buttercream or Whip</p> <p><i>Filling:</i> <u>Mousse:</u> Chocolate, Vanilla, Strawberry, Caramel, Coffee, Lemon, Peanut butter <u>Fruit Jams:</u> Strawberry, Mixed Berry, Pineapple, Orange <u>Fresh Fruit:</u> (any, depending on season and market price) <u>Texture Nut:</u> Pecan, Walnut, Almond, Pistachio <u>Candy:</u> (your choice)</p>	<p>\$2.00 <i>(individual cakes)</i></p>
<p><u>CHEESECAKE</u> <i>(small individual cakes)</i> New York style Fruit topped Marbled strawberry or Marbled chocolate Cheesecake bites</p>	<p>\$3.00 <i>(individual cakes)</i></p>
<p><u>FLAN</u></p>	<p>\$3.00 <i>(individual cakes)</i></p>
<p><u>TURNOVERS</u> Apple – Cherry – Pineapple - Chocolate</p>	<p>\$2.00 <i>(individuals)</i></p>
<p><u>COOKIE</u> Chocolate chunk Fudge brownie chunk Peanut butter cookie Oatmeal raisin Oatmeal chocolate chip Sugar cookie Snickerdoodle Lemon crinkle cookie Caramel</p>	<p>\$22.00 <i>(platter of 24 choice assortment)</i></p>
<p><u>PIE</u> Fruit Pies: Peach, Apple, Cherry Cream Pies: Chocolate cream, Pineapple cream, Banana cream</p> <p>Lemon meringue pie</p> <p>Sweet potato pie</p> <p>½ & ½ pie (sweet potato and pumpkin perfectly combined together)</p> <p>Pumpkin pie (made from fresh, whole pumpkin) *Seasonal</p>	<p>\$3.00 <i>(by the slice)</i></p> <p>\$3.50 <i>(with fresh whip)</i></p> <p>\$18.00 <i>(Whole pie)</i></p>
<p><u>CANDY TABLE</u> Assorted candy selected by color and flavor to compliment your event</p>	<p><i>(Market Price)</i></p>