



Pick-up & Delivery Catering Menu

Sally Tomatoes Catering Company 1100 Valley House Dr, Rohnert Park , CA 94928 (707) 665-9472





Each platter serves about 50 guests; half orders available unless specified.

Charcuterie Board- \$250.00

Prosciutto, spicy Coppa, hard salami, marinated olives, pickled vegetables, roasted bell peppers, sliced baguette, and crostini.

Imported & Artisan Cheese Selection - \$210.00

A variety of luscious local and imported cheeses served with fresh berries, candied nuts, baguette & crostini bread

Carbonara Deviled Eggs - \$190.00

(125 pieces) Farm fresh eggs, pancetta and onions with parmesan crisp

Fresh Fruit Platter - \$190.00

Cut melons, strawberries, grapes and assorted fresh fruit with Greek honey yogurt dipping sauce

Homemade Meatballs— \$210.00 2 options, choose 1

NY Italian style with homemade tomato sauce
Swedish style with fresh cream, beef broth and lingonberry preserve

Stuffed Mushrooms (125 pieces) — \$190.00 3 options, choose 1

- Sausage, spinach and goat cheese
- Corn flake crumbs, garlic, cheese and fresh herbs
- Feta, spinach and sun dried tomatoes

Bruschetta Rustica (125 pieces) — \$175.00 3 options, choose 1

- Fresh tomato, basil, garlic, olive oil
- Sauté wild mushrooms
- Sicilian olive tapenade

Jumbo Prawns — \$275.00 (6Ibs of 16/20 count prawns) 3 options, choose 1

- · Poached with cocktail sauce
- · Pancetta wrapped with a lemon gremolata
- · Coconut fried with a sweet spicy chili sauce

Focaccia (1 Sheet) — \$190.00 2 options, choose 1

Pesto, grilled chicken and caramelized onions
Homemade tomato sauce, mozzarella & Italian herbs

Crudités platter - \$175.00

Assorted fresh vegetables with homemade hummus or ranch dressing

Zucchini Cup — \$190.00

Filled with Italian sausage, goat cheese and spinach

Ceviche- \$210.00

Bay shrimp and scallops served in a tostada with red onions, peppers, avocado, jalapeños, and lemon.

Prosciutto Wrapped Fruit - \$225.00

(125 Pieces) Fresh seasonal fruit wrapped in Zoe's organic prosciutto with a squeeze of fresh lemon and cracked pepper

Assorted Grilled Sausages - \$210.00

Selection of Yanni's sausages, grilled and sliced served with homemade mustard

Chicken Skewers (90 Pieces) — \$210.00 2 options, choose 1

- Thai peanut sauce
- Pineapple teriyaki sauce

Garnished with sesame seeds and chopped scallions

Smoked Salmon Cucumber Cups - \$210.00

Filled with smoked salmon, capers, lemon, dill and cream cheese

Puff Pastry Cups (125 pieces) - \$190.00

Filled with ripe soft brie and sweet cherry compote

Baby Nu Potatoes (125 pieces) - \$190.00

Filled with horseradish and chive infused potato puree and garnished with black lumpfish caviar

Grilled Lamb Chops (100 chops) - \$425.00

Balsamic marinated and grilled, sliced into individual chops and drizzled with fresh mint pesto

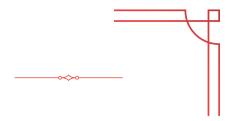
Ahi Tuna Wontons (100 pieces) - \$350.00

Tuna tartare topped wontons, topped with wasabi cream and a sweet soy reduction.

Baked Brie in Pastry: - \$210.00

Ripe brie baked with caramelized apricots and candied walnuts served with sliced baguette and crostini





All breakfasts minimums are listed below and include, coffee, cream and sugar, and orange juice.

Tier 1- \$12.00 per person

10 person minimum

Assorted breakfast breads, croissants, and bagels, served with butter, jam, and cream cheese.

Choice Of: Homemade frittata or scrambled eggs Fresh fruit salad with berries and plain non-fat Greek yogurt.

Tier 2- \$15.00 per person

15 person minimum

Assorted breakfast breads, croissants, and bagels served with butter, jam, and cream cheese.

Choice Of: Homemade frittata or scrambled eggs *Choice Of*: breakfast sausages , bacon, or carved ham.

Served with Breakfast potatoes. Fresh fruit salad with fresh berries and plain non-fat Greek yogurt.

Tier 3 — \$17.50 per person

20 person minimum

Assorted breakfast breads, including croissants and bagels, served with butter, jam, smoked salmon, onion cream cheese and capers.

Choice Of: breakfast sausages, bacon, or carved ham. *Choice Of*: Homemade frittata or scrambled eggs

Served with Breakfast potatoes. Fresh fruit salad with fresh berries and plain non-fat Greek yogurt.

Breakfast Burritos – \$15.00 per person

20 person minimum

Served with a fresh fruit salad featuring berries and non-fat Greek yogurt.

Meat Burrito

Flour tortillas filled with bacon, eggs, breakfast potatoes and cheese.

or

Vegetarian Burrito

Flour tortillas filled with Eggs, breakfast potatoes and cheese.



12" Tray serves 5-6 persons \$50.00 16" Tray serves 10-12 persons \$100.00

Traditional Deli Sandwiches

- Meats: Roast Beef, Turkey, Ham and Salami.
- Assorted Cheeses
- Vegetables: Lettuce, Tomato, Red Onion.
- Bread: Soft French Roll
- Spreads: Mayonnaise & Mustard

Wraps

Available in Pinwheels or Halves.

- **Smoked Salmon:** Cream Cheese, Lettuce and Tomato
- **Roast Beef:** Lettuce, Tomato and Chipotle Spread.
- **Roast Turkey:** Cranberry Chutney, Lettuce and Green Onion Cream Cheese
- **Veggie**: Tomato, Avocado, Sprouts, with Swiss and Mayonnaise

BOX LUNCHES \$15.00 per box lunch

Each box lunch comes complete with:

- Your choice of side: Sally's Classic Salads or Homemade Chips
- Dessert: Chocolate Raspberry Brownie or Homemade Cookie
- Beverage included

Sandwich Options:

- Roast Beef, Turkey, Salami or Ham
 - Served with mayonnaise and mustard, lettuce, tomato, and red onion

Or

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- Vegetarian Sub Sandwich:
 - Grilled Eggplant, House Roasted Peppers, Marinated Artichoke Hearts with Balsamic Spread

Classic Deli Trays

- Meats: Roast Beef, Turkey, Ham and Salami.
- Assorted Cheeses
- Vegetables: Sweet Roasted Peppers, Grilled Eggplant, Artichoke Hearts, Sliced Tomatoes, Lettuce, pepperoncini and Red Onions.
- Bread : Assorted Rolls and Sliced Breads.
- Spreads: Mayonnaise & Mustard

Specialty Deli Sandwiches

- Fresh Roast Beef : Garlic Bread with Sliced Tomato and Horseradish Cream.
- **Roast Turkey:** Soft Roll with Herbed Cream Cheese and Cranberry Chutney.
- **Vegetarian Option:** Grilled Eggplant, Roasted Peppers, Artichoke Hearts on Soft Roll with Balsamic Spread.

HOMEMADE CHIPS

\$2.75 per person

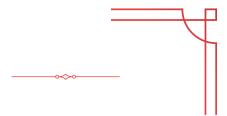
Tortilla Chips

with fresh pico de gallo

Potato Chips with french onion dip

Sweet Potato Chips with curry lime dip





Half Tray: Serves 6 mains or 15 sides - \$45.00 Full Tray: Serves 12 mains or 25 sides - \$90.00

Gerard's Famous Caesar Salad

Romaine lettuce with house made Caesar dressing, anchovies and garlic croutons *Add grilled chicken breast for an additional \$30.00 per half tray

Suzanne's Salad

Organic Mixed Greens served with gorgonzola cheese, walnuts, dried cranberries, mandarin orange slices and tossed with balsamic vinaigrette *Add grilled chicken breast for an additional \$30.00 per half tray

German Potato Salad

Red nu potatoes with smoked bacon, fresh dill,red onions, and hard cooked eggs

Classic Caesar Salad

Crisp romaine lettuce with garlic lemon Caesar dressing and garlic croutons

Old Fashioned Potato Salad

Red nu potatoes with mayo, mustard, yellow onion and diced celery

House Salad

House mix, tomatoes, cucumbers, mushrooms, carrots, olives, shredded cheese and croutons with Ranch or Balsamic dressing *Add grilled chicken breast for an additional \$30.00 per half tray

Macaroni Salad

Elbow Macaroni with mayo, celery, relish and mustard

Mediterranean Pasta Salad

Penne pasta with feta cheese, Sicilian olives, capers, sun dried tomatoes, cucumbers, and fresh herbs in a lemon herb vinaigrette

SALLY'S SALADS

Half Tray: Serves 6 mains or 15 sides - \$60.00 Full Tray: Serves 12 mains or 25 sides - \$120.00

Grilled Italian Chicken Salad

Julienne grilled breast of chicken with sweet roasted peppers, artichoke hearts, red onion, fresh basil, virgin olive oil and fresh lemon

Cobb Salad

Mixed greens with bacon, blue cheese, hard cooked egg and grilled chicken with buttermilk dressing

Chicken, Apple, Grape, and Glazed Pecan

Our twist on the classic Waldorf over a bed of greens

Fresh Fruit Salad

Fresh melons, pineapple, red and green grapes, strawberries and fresh berries

Katarina Salad

Fresh Arugula, toasted pine nuts, capers, shaved parmesan in lemon olive oil vinaigrette

Asian Chicken Salad

Grilled marinated chicken breast, bok choy, Napa cabbage, green onions and pea shoots with Asian vinaigrette

Grilled Vegetable Salad

Zucchini, mushrooms, eggplant, red bell peppers, fresh tomato and red onion all grilled and marinated with balsamic vinegar, olive oil and fresh herbs

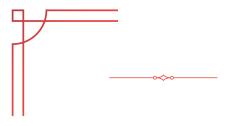
Teriyaki Steak Salad

Thin slices of beef marinated with green onions, carrots, cilantro and red bell pepper

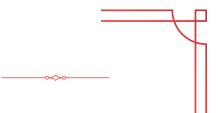
Spinach Salad

Baby spinach covered with hard cooked eggs, sliced mushrooms, and crispy pancetta and tossed with shallot vinaigrette

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Half Tray: Serves 5 mains or 10 sides - \$50.00 Full Tray: Serves 10 mains or 20 sides - \$100.00 *Add grilled chicken breast for an additional \$30.00 per half tray All pastas served with penne pasta unless otherwise indicated

Penne Pomodoro:

Fresh tomato sauce, basil, and garlic.

Penne Mushroom

Sliced mushrooms, onions, and garlic topped with a Marsala cream sauce.

Penne Four Cheese Alfredo

Fresh cream, butter, Parmesan, provolone, mozzarella, and Gorgonzola.

Manicotti

Pasta stuffed with spinach, ricotta, toasted pine nuts, mozzarella cheese, and fresh tomato sauce.

Eggplant Parmigiana

Thin slices of eggplant layered with fresh tomato sauce, mozzarella and parmesan cheeses and fresh basil.

Mac & Cheese (elbow pasta)

a classic made with cream, and lots of American cheese

Penne Pesto Primavera

Blue Lake beans, diced new potatoes, toasted pine nuts, and sun-dried tomatoes tossed in a delicious pesto.

Sicilian Style Baked Pasta

Sautéed eggplant with mozzarella, Parmesan, basil, and fresh tomato sauce.

Penne Puttanesca

Kalamata olives, capers, tomatoes, garlic, eggplant, crushed red pepper in fresh tomato sauce.

Lasagna

Layers of spinach, ricotta, mozzarella, fresh basil, and Sally Tomatoes marinara sauce.



MEAT PASTA

Half Tray: Serves 5 mains or 10 sides - \$65.00 Full Tray: Serves 10 mains or 20 sides - \$130.00 All pastas served with penne pasta unless otherwise indicated

Neapolitan

Homemade meatballs and fresh tomato sauce.

Amatriciana

Pancetta, onions, and fresh diced tomatoes mixed with fresh tomato sauce.

Seafood Pasta

Salmon and shrimp with fresh tomato, green onion, mushrooms, white wine and fresh cream

Spinach and Sausage

Braised spinach and sausage sauté served in a herb chicken broth topped with Parmesan chesee.

Bolognese Lasagna

Bolognese style with fresh ground beef, bechamel and tomato sauces, ricotta and mozzarella cheese.





Half Tray: 15 pieces (5 oz. each) - \$90.00 Full Tray: 35 pieces (5 oz. each) - \$190.00

Chicken Piccata

Grilled and finished with a lemon, butter, capers and white wine sauce

Chicken Saltimbocca

Grilled and finished with sliced prosciutto, provolone cheese and a white wine and butter sage sauce

BBQ Chicken

Grilled bone in thighs with homemade Jack Daniels BBQ sauce

Chicken Parmigiana

Breaded and fried, finished with mozzarella, fresh tomato sauce and oven baked

Chicken Marsala

Grilled and finished with sliced mushrooms, Marsala wine, and Italian parsley

Chicken Creole

Grilled and rubbed with Cajun spice then finished with a mango/papaya salsa

Boneless Pork Loin

Slow roasted pork served with pear leek compote or Marsala mushroom sauce

Pulled Pork BBQ

Slow-cooked overnight, slightly smoked and tender, served with small rolls and coleslaw.

Homemade Meatloaf

Traditional topped with smoked bacon, suggested with mashed potatoes

Buffalo Wings

1/2 Tray 30 wings or Full Tray 60 wings

Original Anchor Bar recipe with hot sauce celery sticks and blue cheese dip

Salmon Picatta

Fresh salmon drizzled with lemon, butter, capers, and white wine.

*BBQ Tri Tip Half Tray: \$110.00 Full Tray: \$225.00

Rubbed and grilled, hand carved with our signature Jack Daniel's BBQ sauce



SIDE DISHES

Half Tray: Serves 10 as a side - \$40.00 Full Tray: Serves 20 as a side - \$80.00

Mashed Potatoes:

Red Potatoes skin on, mashed with butter, garlic, cream and fresh rosemary

Roasted Potatoes:

Red Potatoes roasted with fresh herbs and garlic

Confetti Rice

Jasmine Rice with fine diced carrot, onion and red bell pepper

Homemade Polenta Triangles

Finished with your choice of fresh tomato sauce or pesto sauce and mozzarella cheese

Root Vegetable Gratin

Scalloped beets, sweet potatoes, parsnips with fresh cream and Parmesan cheese.

Special Spinach

Fresh Braised Spinach with extra virgin olive oil, crushed red pepper & grated parmesan cheese

Blue Lake Beans

Mixed with diced fresh tomatoes, slivered garlic, and olive oil

Roasted Brussel Sprouts

With pancetta lardons and roasted bell peppers

Mixed Saute Vegetables

Fresh Seasonal Vegetables sautéed with olive oil and garlic



\$2.75 per person

Homemade Cookies

Sugar or Chocolate chip

Homemade Raspberry Brownie Topped with whipped cream and chocolate sauce

Homemade Cheesecake

New York style

Chocolate Bourbon Torte Infused with Jack Daniels, finished with chocolate frosting and fresh raspberry sauce



Coffee & Tea Service / \$2.50 Per person

Regular and decaffeinated, assorted hot teas with lemon and honey, Cream and sugar, paper cups and stir sticks

> **Sodas / \$2.50 Per person** Ice tea & lemonade Pepsi, Diet Pepsi, Starry, Assorted Bubbly Flavors



Ordering

We kindly request that you provide us with as much notice as possible. While we often accommodate last-minute orders, our ability to do so varies, especially during peak seasons.

Disposables

Included with Your Order: Alongside our catering services, we provide complimentary basic disposables for your convenience. This includes napkins, serving utensils, spoons, forks, cups, and paper plates.

If you require items in specific colors or styles to match your event's theme, we recommend sourcing these specialized disposables independently.

Delivery Fee

Vary based on location-please inquire.