



ORDER ONLINE



# Pick-up & Delivery Catering Menu

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

\*To guarantee availability, we kindly request that orders be placed at least **72 hours in advance**. For a comprehensive list of our guidelines, please refer to the back page.

# HOR'S D'OEUVRES

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**

(6lbs 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

# BREAKFAST

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.

## DELI TRAYS

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

### 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.

### 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

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

## CLASSIC SALADS

**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

## VEGETARIAN PASTA

**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 cheese.

### **Bolognese Lasagna**

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

## MAIN ATTRACTION

**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

## DESSERTS

**\$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

## BEVERAGES

### **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

## GUIDELINES

### **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.