

June 2014

RED ROBIN CATERERS

489 Magnolia Avenue

Larkspur, Ca 94939

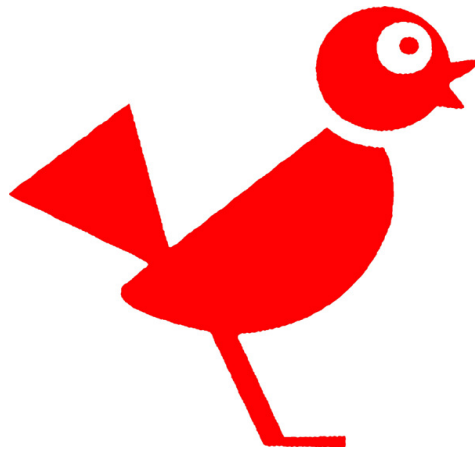
(415)924-0956

Fax

(415)924-8871

Prices subject to change without notice

Redrobincatering.com



FINGER FOODS

(Additional charge for arranging)

Closed party sandwiches	\$70.00	Per hundred`
	\$10.75	Per dozen

FILLINGS

Chicken Salad · Tuna Salad · Ham Salad · Deviled Egg · Olive & Nut

Mini Sandwiches	\$50.00	Per hundred
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Same fillings as above—Minimum order: 100

Special Closed Party Sandwiches	\$76.00	Per hundred
	\$11.75	Per dozen

FILLINGS

Turkey-Ham-Watercress-Cucumber—etc

All Roast Beef Closed Party Sandwiches	\$80.00	Per hundred
	\$12.00	Per dozen

Tiny Rolls filled with:

Ham, Turkey or Roast Beef	\$99.50	Per hundred
	\$13.25	Per dozen

Cocktail Aram Sandwiches	\$28.00	Per roll
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Smoked Salmon/Roast Beef/Turkey/Vegetarian/Olive & Nut/Smoked Ham

Walnut Crust Bread Round with Gorgonzola Cheese	\$55.00	Per hundred
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Open Face Canapés	\$99.50	Per hundred
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(varieties on request - Minimum order: 2 dozen)	\$13.25	Per dozen
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Toasted Cocktail Mix - Pretzels/cereal/nuts	\$ 7.50	Per quart
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French Bread Loaf - 2 to 4 feet long — Filled w/Meats & Cheeses	\$20.00	Per foot
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<i>PANDORA RYE LOAF</i>	\$48.00	
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Large rye loaf filled with cocktail sandwiches

Filled with

Ham & Cheese - Monterey Cheese - Cheddar Cheese - Danish Ham
Ham Salad - Cream Cheese & Stuffed Green Olive

Special fillings other the above	\$4.00& Up	additional
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Shipped frozen within range of Express Mail Delivery in the U.S.	Rate varies by	
	postal zones	

Smoked Salmon & Cream Cheese on Dark Rye	\$99.50	Per hundred
	\$13.25	Per dozen
Artichokes filled with Shrimp or Seasoned Cheese	\$99.50	Per hundred
	\$13.25	Per dozen
Puffs filled with Shrimp,Chicken or Crab	\$99.50	Per hundred
	\$13.25	Per dozen
Cherry Tomatoes filled with Bacon and Celery, Guacamole, Chutney	\$99.50	Per hundred
Pesto, Herbed Cheese or Blue Cheese	\$13.25	Per dozen
Polenta with Roasted Red Pepper or Pesto	\$64.00	Per hundred
	\$10.50	Per dozen
Fresh Mushrooms filled with: Sour Cream & Caviar, Crab, or Blue Cheese with Toasted Almonds	\$99.50	Per hundred
	\$13.25	Per dozen
Fresh Fruit with Picks (in season) (minimum order—100)	\$75.00	Per hundred
Fresh Melon with Proscuitto (in season)	\$80.50	Per hundred
	\$12.00	Per dozen
Stuffed Egg Halves	\$70.00	Per hundred
	\$11.00	Per dozen
Garden Fresh Vegetable Tray with Dip		
Large—150 pieces	\$60.00	
Medium—100 pieces	\$50.00	
Small—75 pieces	\$40.00	
Grilled Fresh Vegetables with Dip		
Large—150 pieces	\$65.00	
Medium—100 pieces	\$55.00	
Small—75 pieces	\$45.00	

Dips

Curry—Nonfat Spicy Mango—Thai Cilantro—Lemon—Dill

Cheese Logs or Balls	\$35.00	
Roquefort Olive—Brandy Cheddar—Chutney Blue Cheese		
Mousse—Salmon or Crab	\$50.00	
Smoked Salmon & Cream Cheese Log with Cocktail Bagels	\$58.00	
Soft Cheeses: e.g. Belletoille-Cambozola-St. Andre—etc	\$28.00	Per pound
Sliced Smoked Salmon w/Cream Cheese & Tiny Bagels	\$48.00	Per pound
Eggplant Tapenade with Pita Wedges	\$24.00	Per pint
	\$14.00	Per half pint
Cilantro Pesto and Goat Cheese Tapenade	\$24.00	Per pint
	\$14.00	Per half pint
Hummus with Pita Wedges	\$24.00	Per pint
	\$14.00	Per half pint
Mascarpone Pesto Torta (one of many types)	\$28.00	Per pound

All above items include crackers / breads / Crostini

ASK ABOUT TYPE AND PRICES FOR:

Prawns - Oysters

FOR THE CHAFING DISH

Cocktail Swedish or Italian Meatballs	\$72.00	Per hundred
	\$40.00	Per fifty

Sauces

Sour Cream - Sweet & Sour - Wine Mushroom - Consommé

Cocktail Frankfurters	\$45.00	Per hundred
In Spiced Chef's Sauce	\$25.00	Per fifty

Cocktail Boneless Chicken -	\$80.00	Per hundred
Sauces: Peanut - Dijonnaise - Picatta - etc.	\$48.00	Per fifty

Nacho Dip (layered) with Tortilla Chips	\$60.00	For 3 quarts
	\$35.00	For 1 1/2 quarts

HOT CANAPES

Regular Variety	\$80.00	Per hundred
	\$11.50	Per dozen

Vegetable Dolma - Swiss Cheese Soufflé - Mexican Pizza
 Clam Puff - Onion Puff (Monterey or Parmesan)
 Bacon & Waterchestnut - Frittata - BBQ Meat Rounds
 Smoked Oysters - Thai Spiced Roasted Tofu

Special Variety	\$90.00	Per hundred
	\$12.50	Per dozen

Puff Pastry with Brie - Filo with Crab - Bacon, Apricot & Date
 Beef Shish Kebob with Onion or Mushroom
 Tiny Drumsticks - Puff Pastry with Sausage or Mushroom filling
 Special Cocktail Tamales - Spanikopita or with Artichoke
 Beef or Chicken Satay - Scallops with Ginger Lime Marinade on Skewer

Coquille St. Jacques	\$99.50	Per hundred
	\$13.75	Per dozen

Stuffed Fresh Mushrooms (with Duxelle)	\$99.50	Per hundred
	\$13.75	Per dozen

ENTREES

Minimum serving: 8

	Per serving
Mexican Polenta with Beef or Chicken	\$6.50
Chicken Almond Layered with diced chicken - mushrooms - almonds White & Wild Rice - Béchamel Sauce	\$6.50
Chicken Tetrazzini Spaghettini with diced chicken, bell pepper, Cheese, almonds, onions	\$6.00
Spicy Thai Chicken with Basmati Rice	\$6.00
Pasta Primavera With vegetables, olive oil, garlic & basil	\$5.50
Mexican Spaghetti Casserole Noodles, beef, corn, tomato	\$6.00
Egg Plant Parmesan	\$5.75
Southwest Chicken with Rice - Spicy	\$6.00
Polenta with Chicken, Pesto and Feta Cheese	\$6.25
Chicken Tamale Casserole	\$6.25
Spaghetti with Meat Sauce	\$4.75
Shrimp Creole Bay shrimp, Creole sauce, rice	\$6.50
Jambalaya Shrimp, Ham, Rice, etc	\$6.50
Lasagna - Italian Style (with beef)	\$6.00
Four Cheese Lasagna with Spinach	\$6.00
Meatless Lasagna	\$6.00
Pesto Lasagna with Black Olives	\$6.00
Pasta with Wild Mushroom, Roasted Egg Plant	\$5.75
Tamale Pie with Meat	\$5.50
Tamale Pie—Meatless	\$4.50
Ravioli Meat or Cheese filled Other varieties upon request	\$4.50

MEATS

Whole Turkeys Cooked - sliced & decorated (not stuffed)	\$ 7.50	Per pound
Boneless Smoked Ham - Sliced & Arranged	\$16.00	Per pound
Breast of Turkey - Sliced & Arranged	\$16.00	Per pound
Roast Beef - Sliced & Arranged	\$20.00	Per pound
Assorted Cheeses - Sliced & Arranged	\$14.00	Per pound

MAIN COURSES

Minimum servings: 8

	Per serving
Sirloin Tips - with Wine Mushroom or Peppercorn Sauce	\$7.50
Beef Stroganoff	\$7.50
Beef Burgundy - Cubed Sirloin with Carrots/Onion/Mushrooms	\$7.50
Filet of Beef	\$14.00
Veal Scaloppini - Marsala or Parmesan	\$8.50
Jamaican Jerk Chicken or Pork	\$6.50
Boneless Chicken Casseroles:	
<i>Ginger (light ginger-curry sauce)</i>	\$6.50
<i>Sesame (Celery, carrot, white wine sauce)</i>	\$6.50
<i>With mushrooms and artichoke hearts</i>	\$6.75
<i>Dijonnaise</i>	\$6.50
<i>Lemon Chardonnay</i>	\$6.50
<i>Picatta</i>	\$6.50
<i>Wine & Herbs or Marsala</i>	\$6.50
<i>Ballottine of Chicken (boneless stuffed chicken)</i>	\$7.50
<i>Spicy Apricot or Roasted Red Pepper</i>	\$6.50

SPECIALTY ITEMS

QUICHES:

<i>Lorraine</i>	\$16.00
<i>Crab</i>	\$25.00
<i>Spinach and Mushrooms</i>	\$16.00
<i>Wild Mushroom</i>	\$18.00
<i>Brie</i>	\$20.00
<i>Italian</i>	\$18.00

9" Diameter (serves 6 generously or 8 moderately)

CREPES:

	Per serving
Poulette ala crème	\$6.50
Florentine (with spinach)	\$6.50
Shrimp	\$7.50

Other varieties on request

PRICES ON REQUEST

Crab, Shrimp or Lobster Newburg
Curried Shrimp
Sole Florentine or with Shrimp
Poached Filet of Salmon (boneless)

STARCH DISHES

Minimum servings: 8

Per serving

RICE:

<i>Pilaf with Dried Fruits</i>	\$2.75
<i>Green (Parsley, cheese, egg and onion)</i>	\$3.00
<i>Almond (Toasted Almonds and butter)</i>	\$2.50
<i>Parsley & Butter</i>	\$2.25
<i>Hungarian Pilaf (vermicelli and rice in broth)</i>	\$3.25
<i>White & Wild Rice with Mushrooms</i>	\$3.50
<i>Basmati Rice Pilaf</i>	\$2.25
<i>Bulgar Pilaf</i>	\$2.25
<i>Risotto with two cheeses</i>	\$3.00

PASTAS:

<i>Buttered Egg Noodles with Parsley</i>	\$2.15
<i>Macaroni & Cheese</i>	\$3.00
<i>Pesto Pasta</i>	\$3.50
<i>Noodles Antin (with cheese & onions)</i>	\$3.75
<i>Tortellini (with Mornay, Alfredo or Pesto Sauce)</i>	\$4.75
<i>Fettuccini (alfredo, marinara or pesto)</i>	\$2.25
<i>Tricolor Tortellini (four cheese)</i>	\$4.75

POTATOES:

<i>Scalloped</i>	\$2.75
<i>Au Gratin with Cheese</i>	\$2.95
<i>Roasted New Red Potatoes</i>	\$2.25
<i>Mashed (traditional/garlic/blue cheese)</i>	\$2.25

BEANS

<i>Chili or Baked (Boston Style)</i>	\$2.75
<i>Chili with meat</i>	\$3.75

POLENTA - All types—prices upon request

SOUPS

Minimum servings: 8

Varieties upon request	\$3.75
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VEGETABLES AND SIDE DISHES

Minimum servings: 8

	Per serving
Fresh Mixed Vegetables	\$2.75
Fresh Green Beans with Waterchestnuts	\$3.00
Fresh Green Beans with Wild Mushrooms	\$3.25
Glazed Carrots	\$2.75
Carrots - Brandied or Vichy	\$2.75
Creamed Spinach	\$2.75
Creamed Onions	\$3.00
Zucchini Casserole (egg/cheese/etc)	\$3.75
Pureed Squash with Cognac	\$3.50

MOLDED SALADS

	TO SERVE:			
	<u>10</u>	<u>12</u>	<u>15</u>	<u>20</u>
Cranberry-Orange	\$16.00	\$18.00	\$21.00	\$25.00
Mandarin Orange-Sour Cream	\$16.00	\$18.00	\$21.00	\$25.00
Lime-Cucumber Mousse	\$16.00	\$18.00	\$21.00	\$25.00
Tomato Aspic with Celery	\$16.00	\$18.00	\$21.00	\$25.00
Lime-Avocado-Cashew	\$20.00	\$22.00	\$25.00	\$29.00
Raspberry-Sour Cream with Fruit	\$22.00	\$25.00	\$28.00	\$33.00

SALADS

	<u>Per serving</u>
Caesar	\$3.00
Garden Greens	\$2.50
Greens with Tomato, Cucumber, Green Onion, etc	\$2.75
Mixed Greens with Tomato, Avocado, etc	\$3.50
Gourmet Greens	\$3.50
Spinach (fresh) with condiments	\$3.25
Spinach (fresh) with mushrooms	\$3.25
Butter Lettuce with bay shrimp and watercress	\$4.50
Butter Lettuce with Toasted Walnuts & Apples	\$3.75
Sliced Fresh Fruits (in season)	*\$3.00 and up
Fresh Fruit Compote (in season)	*\$2.75

	<u>Per pound</u>
Pasta Primavera	\$5.00
Roasted Red Potato & Green Bean Salad - low fat	\$4.00
Red Potato Salad	\$3.75
Potato Salad (traditional)	\$3.75
Macaroni Salad	\$3.75
Coleslaw or Thai Peanut Coleslaw	\$3.75
Tortellini Primavera	\$5.50
Spicy Black Bean	\$3.75
Mixed Bean	\$3.75
Ziti Salad (with tomato/dill/sour cream/etc)	\$4.00
Traditional Italian Pasta	\$3.75
Tabouleh (cracked wheat)	\$3.75
Waldorf (apple,celery,walnut)	\$3.75
Ambrosia (marshmallow,pineapple,oranges)	\$3.50
Chicken Salad (white meat only)	\$8.00
Thai Chicken with Oriental Noodles	\$8.00
Oriental Turkey Salad	\$8.00
Pesto Pasta	\$3.75
Couscous	\$3.75
Chinese Chicken Salad (per serving)	\$4.75
Orzo Salad (feta, cucumber, tomato, olive)	\$3.75

BREADS AND ROLLS

	PER LOAF
French Bread - plain - Sliced	\$7.00
French Bread - Buttered, sliced	\$8.00
French Bread - Buttered - Cut BBQ Style Parsley, cheese, sesame or garlic butter	\$8.00
	PER DOZEN
Dinner Rolls - plain	\$8.00
Dinner Rolls - Buttered	\$10.00
Parkerhouse Rolls - half size - plain	\$10.00
Parkerhouse Rolls - half size - buttered	\$11.00
Crescent Rolls - Regular size - plain	\$9.00
Crescent Rolls - Regular size - with orange or curry	\$10.00
Crescent Rolls - half size - plain	\$8.00
Crescent Rolls - half size - with orange or curry	\$9.00
Muffins	\$12.00

Other varieties available

DESSERTS
INDIVIDUAL (8 MINIMUM)

Lemon Angel or Chocolate Angel	\$3.50
Mocha Tort	\$3.50
Key Lime or Pecan or Fruit Pies	\$3.50
NY Creamy Cheese Cake (per slice)	\$3.00
Chocolate Dolce with Brandy Sauce	\$4.00

To serve 8

Chocolate Angel Pies	\$25.00
Lemon Angel Pies	\$25.00
Assorted Fruit Pies	\$15.00

To serve 12

NY Style Creamy Cheese Cake	\$26.00
Mascarpone Chocolate Cheese Cake	\$38.00
Danish Apple Cake with Whipped Cream	\$28.00
Old Fashioned Apple Crisp with Whipped Cream	\$26.00
Double Chocolate Chip Cake	\$28.00
Old Fashioned Bread Pudding	\$20.00
Assorted Bundt Cakes	\$28.00

FINGER FOOD DESSERTS

	Per dozen
Tiny Tarts: Lemon, Cherry, Blueberry, Chocolate—etc.	\$12.00
Tiny Pastries: Puffs - Éclairs	\$12.00
Cookies — Assorted	\$10.00
Cookies - Special Varieties	\$12.00
Petit Fours	\$15.00

OUR SPECIAL CAKES FOR ALL OCCASIONS
Decorated or undecorated sheet cakes

BEVERAGES

	Per gallon
Coffee (hot in thermal units)	\$13.00
Special Fruit Punch	\$16.00

FOR YOUR CONVENIENCE BEVERAGES ON CONSIGNMENT:

**CHAMPAGNE
BEERS
WINE**

Try our fine dinner wines
For your next party

PRICES AVAILABLE ON REQUEST

RENTALS AVAILABLE FOR CATERED EVENTS ONLY

GLASSWARE

Hiball - 6oz oz. And 14 oz Old Fashioned	each	.40
Punch Cups - Any Stemware	each	.40
Tulip Champagne	each	.45

CHINA

ALL WHITE

6" - 8" - 10" Plates	each	.40
Cup & Saucer - Plate & Cup Combination	Per set	.80
Coffee Mug	each	.40

SILVERWARE

Silverplate - Knife - Dinner Fork - Salad Fork - Teaspoon	each	.40
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PUNCH BOWL AND LADLE

Glass Bowl and Silver Ladle	each	\$8.00
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COFFEE MAKERS

Electric	each	\$8.00
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CHAFING DISHES

2 Quart Round	each	\$8.00
3 Quart Round	each	\$8.00
6 Quart Round	each	\$15.00

TABLES AND CHAIRS

6' & 8' Tables	each	\$8.00
Card Tables	each	\$3.00
Folding Chairs	each	\$1.25

WEEKLY RENTALS - 3 TIMES DAILY RATE

TABLE LINENS

Prices available on request

**WE HAVE A COMPLETE LINE
OF CAREFULLY SELECTED
PAPER GOODS AND
PLASTIC WARE**

Party accessories
Candles
cards

FAST SERVICE IMPRINTING

A most thoughtful gift!

BEVERAGE NAPKINS
LUNCHEON NAPKINS
DINNER NAPKINS

Imprinting can be done up to 3 lines

PROFESSIONAL STAFF
To complete your party service

Labor costs and conditions:

A 15% Catering Charge and State Sales Tax will be charged on entire order when Staff is supplied. This does not include gratuities.

Staff available only when Red Robin is catering the event:

\$130.00/4 hour minimum. \$32.50 per hour overtime.

Additional travel time will be charged for areas beyond a 25 mile radius.

DELIVERY AND PICKUP SERVICE

For your convenience

Greenbrae, Corte Madera, Ross Kentfield and Larkspur	\$10.00
San Anselmo, San Rafael, Fairfax, Sausalito Mill Valley, Tiburon and Belvedere	\$11.00
Terra Linda, Marinwood, Lucas Valley, Peacock Gap & Ignacio	\$11.00
Novato	\$13.00

Charges to other locations determined by distance