

■ **"BUILD-YOUR-OWN"** \$13.95 per person  
10 person minimum - add in increments of five (15, 20, 25)

**SLIDER BAR** (2 sliders per person)

Classic Caesar Salad OR Organic Baby Greens Salad with hearts of palm, mandarin oranges, tomatoes, cucumber, cilantro-caper vinaigrette.

**Choice of:**

- **BRAISED BEEF**  
Portobellos, red bell, goat cheese, garlic aioli.
- **BBQ PULLED PORK**  
Napa cabbage slaw, caramelized onions, housemade potato chips.

— **FIESTA BAR** —

\$17.95 per person

10 person minimum - add in increments of five (15, 20, 25)

**Citrus and Herb-Marinated Beef and Chicken**

Caramelized onions, roasted red bell, corn and flour tortillas, cheese, sour cream, roasted salsa, spanish rice, refried black beans.

**Add:** organic baby greens OR caesar salad \$2

— **BAKED POTATO BAR** —

\$11.95 per person

10 person minimum

Whipped butter, bacon, chives, sour cream, shredded cheddar, mushrooms, caramelized onions, vegetable mix.

**Choice of:**

**Organic Green Salad** OR **Classis Caesar Salad**

**Add:** chicken OR pulled pork \$3

■ **SOUPS** \$22.25 quart (4 cups)

Served with freshly baked baguette, Sundried Tomato butter.

**SIGNATURE CREAMY SUNDRIED TOMATO SOUP OF THE DAY**

■ **SNACKS** 10 person minimum per item

**SUNDRIED TOMATO and PESTO TORTE** \$6 per person

Cream cheese, water crackers, sliced baguette.

**Add:** wedge of brie \$2 per person

**SUNDRIED TOMATO HUMMUS and**

**ROASTED GARLIC-HERB HUMMUS** \$3.50 per person

Pita chips. **Add:** crudité vegetables \$2 per person

**CURED MEATS and CHEESE PLATTER** \$6 per person

Grapes, candied pecans, water crackers.

**ASSORTED NUT CUP** \$5.50 per person

Dried cranberries.

**GRANOLA BAR and/or TRAIL MIX** \$3.50 per person

**SEASONAL FRUIT SKEWERS** \$3.50 per person

**WHOLE FRESH FRUIT BASKET** \$4 per person

Apples, bananas, seasonal fresh fruit.

■ **DESSERT PLATTERS**

**ASSORTED FRESHLY BAKED COOKIES** (12) \$25

**Choice of one kind:** chocolate espresso walnut, chocolate chip, peanut butter, OR oatmeal coconut.

**TANGY LEMON BARS** (20 pcs) berries \$45

**TRIPLE BERRY BARS** (20 pcs) raspberry drizzle \$55

**BOURBON CHOCOLATE PECAN BARS** (20 pcs) \$55

**MINI CHEESECAKE BARS** (20 pcs) caramel, chocolate, raspberry \$55

**CHOCOLATE ESPRESSO BROWNIES** (20 pcs) \$48

■ **BEVERAGES**

**COKE, DIET COKE, SPRITE, BOTTLED WATER** \$2

**BOTTLED ICED TEA, LEMONADE, INDIVIDUAL JUICES** \$2.50

One gallon boxes (14 cups):

**COFFEE BOX** \$25

**TROPICAL TEA BOX** \$20

**HOT TEA BOX** \$25

**LEMONADE BOX** \$20

*Includes cups, sugar, milk, and stir sticks*



Ask About Our Beautiful Venue  
in the heart of San Juan Capistrano  
Up to 229 Guests • Large Banquets  
Corporate Events and Meetings  
Fundraisers • Separate VIP Room  
Open-air Courtyard • Convenient Parking

**SUNDRIED TOMATO**  
AMERICAN BISTRO & CATERING

# CORPORATE



# CATERING

— **NEW AMERICAN CUISINE** —

using only the freshest ingredients and organic whenever possible. Our Chefs create unique dishes from scratch.

— **CORPORATE CATERING** —

created for weekday breakfast and lunch meetings.

— **SOCIAL CATERING** —

perfect for evening and weekend events.

— **FULL SERVICE CATERING** —

provides many options including bar packages, servers, and chefs on site.

— **CONTEMPORARY MEXICAN CUISINE** —



— **CATERING ORDERING INFORMATION** —

Minimums apply to all orders.

Serving utensils, disposable plates, napkins and cutlery are provided FREE upon request.

Go Eco-friendly with a set of bamboo utensils and plates: \$1 per set

If a catering setup is needed, please contact the Catering Sales Office for pricing.

Cancellations must be received 24 hours in advance for full refund.

If less, 50% of the original order will be charged.

Sales tax will be applied on food, beverage, platter, and delivery fees.

A credit card is required at time of order.

We do not waive the 3% service fee for credit cards.

Pick up and Delivery fees are based on date, time, and location.

Please call for pricing.



— **RESTAURANT and CATERING** —

*In the heart of San Juan Capistrano, 1/2 block south of the Mission*

31781 Camino Capistrano, San Juan Capistrano, CA 92675

**RESTAURANT:** 949 661-1167

**CATERING:** 949 661-1034

[www.SundriedTomato.com](http://www.SundriedTomato.com)

■ **BREAKFASTS** \$500 minimum order *Minimum 10 per item*

*Foil pans and plastic platters*

**BURRITO** \$7.95 per person

Choice of bacon, egg, and cheese OR mushroom, spinach, egg, and cheddar.

**SMALL CRANBERRY SCONES** \$4 per person

Smoked turkey with creamed dill sauce.

**CONTINENTAL** \$9 per person

Pine nut sweet rolls, melon slices, freshly baked muffins with choice of blueberry, cranberry and orange OR chocolate chips (with/without pecans).

**EYE OPENER** \$10 per person

"My Favorite Indulgence" housemade, nut-free granola parfait with greek yogurt, honey, strawberries, blueberries. Served with freshly baked muffin.

**EXECUTIVE** \$11 per person

Fried egg breakfast sandwich on freshly baked baguette OR english muffin.

**Select Two:** smoked applewood bacon, smoked salmon, canadian bacon, avocado, spinach, mushroom, or provolone. Choice of fresh basil pesto spread OR aioli  
Served with seasonal fresh fruit with maple crème fraiche.

**RISE 'N SHINE** \$11 per person

Quiche in puff pastry with choice of smoked applewood bacon, spinach, and gorgonzola OR roasted apples and gorgonzola. Served with fresh berries and greek yogurt  
Served with pine nut sweet rolls, seasonal fresh fruit with maple crème fraiche.

**BOX O' BREAKFAST**

**PROTEIN:** \$10 per person

Two hard-boiled eggs, assorted cheeses, apple, sliced almonds.

**COMFORT:** \$11 per person

Served on english muffin OR freshly baked baguette with aioli. Choice of applewood bacon, canadian bacon OR smoked salmon. Provolone OR no cheese. Red potatoes, fresh fruit cup.

**SWEET:** \$11 per person

Two pine nut sweet rolls, fresh berries.

— **CORPORATE LUNCHEON SPECIAL** —

\$13.95 per person

*10 person minimum in increments of five (15, 20, 25)*

**ASSORTED HALF, MINI SANDWICHES or WRAPS**

*Platters*

Includes roasted chicken, chicken curry salad, grilled seasonal vegetables, peppered-mustard BLT, rare roast beef and brie. Served with lettuce, tomato, garlic aioli on freshly baked baguette OR fresh tortilla.

**BOWTIE PASTA SALAD**

*Choice of:*

**Organic Green Salad** OR **Classis Caesar Salad**

■ **PASTA and SALAD LUNCHES** \$12.95/\$15.95 per person

*10 person minimum - add in increments of five (15, 20, 25)*

*Foil pans and plastic platters*

Includes Classic Caesar Salad OR Organic Baby Greens Salad with hearts of palm, mandarin oranges, tomatoes, cucumber, cilantro-caper vinaigrette, and freshly baked baguette, Sundried Tomato butter.

**\$12.95 CHOICES:**

• **ROASTED SEASONAL VEGETABLES with PENNE**

Olive oil, capers, garlic, white wine, parmesan.

• **BOWTIE**

Creamy Sundried Tomato sauce with gorgonzola OR creamy fresh basil pesto with parmesan. **Add: chicken \$2**

• **SMOKED GOUDA MAC 'N CHEESE**

Roasted bell, mushrooms, spinach in chardonnay cream sauce.

**Add: chicken \$2; salmon \$3**

**\$15.95 CHOICES:**

• **PASTA-LESS VEGETARIAN LASAGNA**

Eggplant, zucchini, squash, carrots, red bell, goat cheese, housemade roma sauce.

• **VEGAN PENNE**

Sautéed asparagus, red bell, squash, carrots, spinach, dates, brussels sprouts, sundried tomatoes, pecans, pine nuts, almond milk, bread crumbs.

• **SWEET ITALIAN GROUND SAUSAGE with PENNE**

Stewed tomato, fresh basil, parmesan.

• **BLACKENED CHICKEN over BOWTIE**

Asiago, gorgonzola, parmesan, roasted garlic, red bell, Sundried Tomato puree.

• **TEQUILA LIME CHICKEN over BOWTIE**

Chardonnay cream sauce, fresh basil, parmesan.

• **BRAISED BEEF with PENNE**

Goat cheese, roasted portobello, red bell in port wine beurre blanc.

— **COMFORT LUNCH** —

\$15 per person *10 person minimum*

**CHICKEN CASSEROLE**

Rice, broccoli, bread crumbs, essence of curry, with mango chutney, black currants, toasted almonds on the side.

**CLASSIC CAESAR SALAD**

Freshly baked baguette, Sundried Tomato butter.

■ **LUNCH ENTREES** *Minimum 10 per item*

*Foil pans and plastic platters*

**Select One:**

**BONELESS ORGANIC CHICKEN BREAST** \$17.95

Cilantro-lime sauce, fresh mango sauce OR creamy Sundried Tomato sauce.

**BAKED SALMON** \$18.95

Peppered-mustard glaze OR saffron cream sauce.

**SLICED ANGUS TRI-TIP** \$18.95

Caramelized onion balsamic glaze OR blackberry brandy sauce.

**STUFFED ORGANIC CHICKEN BREAST** \$18.95

Mascarpone, spinach, champagne cream sauce.

**Select two sides with any of the above:**

• **Sundried Tomato Couscous**

• **Long Grain White Rice** currants, red bell, pecans

• **Quinoa with Seasonal Vegetables**

• **Sauteed Green Beans, Pancetta, Portobello**

• **Sauteed or Roasted Seasonal Vegetables**

• **Gorgonzola Garlic Potato Au Gratin**

• **Garlic Mashed Potatoes**

• **Roasted Brussels Sprouts** asiago, extra virgin olive oil

• **Roasted Fingerling Potatoes**

• **Roasted Red Potatoes**

• **Napa Cabbage Cole Slaw** roasted pepitas

• **Spanish Rice**

• **Refried Black Beans**

• **Pasta Salad** organic arugula, spinach, sundried tomatoes, seasonal vegetables  
OR bowtie with creamy pesto sauce

• **Smoked Gouda Mac 'n Cheese** roasted portobello and red bell, spinach and chardonnay cream sauce

■ **SANDWICH/WRAP BOX** \$13.95 per person *10 person minimum*

Includes sandwich on freshly baked baguette OR tortilla wrap, and pasta salad, fresh fruit, cookie. Sandwiches include lettuce, tomato, garlic aioli

**Choice of:**

• **GRILLED SEASONAL VEGGIES** with portobello and brie

• **RARE ROAST BEEF** with brie

• **PEPPERED-MUSTARD BLT**

• **ROASTED CHICKEN CLUB** with peppered-mustard, bacon, avocado

• **ROASTED CHICKEN** or **CHICKEN CURRY SALAD**

• **SMOKED SALMON, BACON, AVOCADO CLUB**

— **POWER BOX LUNCH** —

\$17.95 per person *10 person minimum*

Cold poached salmon with creamy dill sauce, asparagus tips with olive oil and rice wine vinegar, deviled egg slices, pasta salad.

■ **SALAD BOX** \$14.95 without chicken. \$16.95 with chicken.

*Minimum 10 per item*

Includes sliced, freshly baked baguette and cookie.

**Choice of:**

• **SIGNATURE SUNDRIED CHOPPED SALAD**

• **BLUEBERRY and ASIAGO SALAD**

• **STRAWBERRY SPINACH SALAD**

• **ORGANIC BABY GREEN SALAD** (see ingredients under Pasta and Salad Lunch)

**Add: chicken \$2; salmon \$3**

• **PAN ASIAN CHICKEN SALAD**

• **ROASTED CHICKEN APPLE SALAD**

• **CLASSIC CHICKEN CAESAR SALAD**

■ **SALAD ENTREE PLATTERS** \$13.50 per person

*10 person minimum - add in increments of five (15, 20, 25)*

Includes fresh fruit, freshly baked baguette, Sundried Tomato butter.

**SIGNATURE SUNDRIED CHOPPED SALAD**

Organic baby greens, dried cranberries, pine nuts, gorgonzola, golden beets, red onion, cilantro-caper vinaigrette.

**STRAWBERRY SPINACH SALAD**

Quinoa, fresh blueberries and cranberries, candied pecans, goat cheese, strawberry-dijon vinaigrette.

**PAN ASIAN CHICKEN SALAD**

Napa cabbage, organic baby greens, mandarin oranges, red bell, shaved asiago, pine nuts, red onion, crispy wonton strips, pan asian dressing.

**ROASTED CHICKEN APPLE SALAD**

Organic baby greens, gorgonzola, candied pecans, dijon vinaigrette.

**CLASSIC CHICKEN CAESAR SALAD**

Parmesan, croutons, romas, caesar dressing.