

## Meats, Cheeses and Platters

16" platters, serves 15

<b>WARM BAKED BRIE</b> in brandy with brown sugar, toasted pecans, crostini, sliced freshly baked baguette (can be ordered for take and bake)	\$86
<b>SUNDRIED TOMATO and PESTO TORTE</b> cream cheese, water crackers, sliced freshly baked baguette ADD: wedge of brie and gorgonzola \$20	\$58
<b>SUNDRIED TOMATO HUMMUS and ROASTED GARLIC-HERB HUMMUS</b> pita chips	\$58
<b>FRESH GRILLED SEASONAL VEGETABLES</b> garlic aioli dipping sauce	\$58
<b>SEASONAL FRESH FRUIT</b> with maple crème fraiche	\$70
<b>CHARCUTERIE</b> prosciutto, salami and chorizo blanco, and brie, gorgonzola and smoked gouda, fresh and seasonal vegetables, grape and candied pecan garnish, water crackers	\$94
<b>COLD SLICED ROASTED TOP SIRLOIN</b> housemade chipotle bbq sauce OR horseradish aioli (served rare)	\$132
<b>SWEET PEPPERED-MUSTARD SALMON</b> (one side) (18" platter) water crackers	\$116
<b>SHRIMP CEVICHE</b> housemade tortilla chips	\$72

## Make it easy!

### ASSORTED SANDWICHES, PASTA SALAD and GREEN SALAD PLATTERS serves 15 \$198

SANDWICHES Includes chicken curry salad, roasted chicken, rare roast beef and brie, peppered-mustard BLT, grilled seasonal vegetables with garlic aioli.  
Served on freshly baked baguettes.

#### PASTA SALAD

GREEN SALAD Includes choice of organic baby greens OR classic caesar salad.

## Soups

Cup \$7 Quart \$22

Served with freshly baked baguette, Sundried Tomato butter

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

## Salad Platters 10 entrée portions

Served with freshly baked baguette, Sundried Tomato butter

<b>CLASSIC CAESAR SALAD</b>	\$86
<b>ORGANIC BABY GREENS</b> hearts of palm, mandarin oranges, cucumber, roma tomatoes, cilantro-caper vinaigrette	\$86
<b>SIGNATURE SUNDRIED CHOPPED SALAD</b> organic baby greens, dried cranberries, pine nuts, gorgonzola, golden beets, red onion, cilantro-caper vinaigrette	\$116
<b>BLUEBERRY and ASIAGO SALAD</b> organic arugula and baby greens, pine nuts, bermuda onions, garlic-lemon vinaigrette	\$98
<b>STRAWBERRY SPINACH SALAD</b> quinoa, fresh blueberries and cranberries, candied pecans, goat cheese, strawberry-dijon vinaigrette	\$116
<b>ROASTED CHICKEN APPLE SALAD</b> organic baby greens, gorgonzola, candied pecans, dijon vinaigrette	\$98
<b>PAN ASIAN CHICKEN SALAD</b> napa cabbage, organic baby greens, mandarin oranges, red bell, crispy wonton strips, pan asian dressing	\$98
<b>SUNDRIED TOMATO CAESAR</b> hearts of romaine, baby kale, tomatoes, parmesan, croutons, creamy sun dried tomato caesar dressing	\$94
<b>SALAD SAMPLER</b> choose any three of the above	\$116

## Sandwich Trays 30 pieces per tray

<b>ASSORTED MINI SANDWICHES</b> Includes roasted chicken, chicken curry salad, rare roast beef and brie, peppered-mustard BLT, seasonal grilled vegetables with garlic aioli, with lettuce and tomato on freshly baked baguettes	\$86
<b>PUFF PASTRY TEA SANDWICH with BRIE</b> caramelized onions (with or without bacon)	\$86
<b>PUFF PASTRY TEA SANDWICH with SALAMI</b> asiago, dates	\$86

## Kids Options serves 10

<b>KIDS MAC 'N CHEESE</b> cheddar sauce	\$41
<b>BOWTIE PASTA</b> marinara sauce, parmesan	\$52
<b>TOASTED CHEDDAR CHEESE SANDWICH</b> country white bread, cut in half	\$52
<b>BREADED CHICKEN STRIPS</b> bbq sauce OR ranch dressing	\$41



## Desserts

<b>ASSORTED COOKIES (20)</b> chocolate espresso, chocolate chip, peanut butter, oatmeal coconut	\$41
<b>TANGY LEMON SQUARES (20 pcs)</b>	\$41
<b>CHOCOLATE ESPRESSO BROWNIES (20 pcs)</b>	\$47
<b>BOURBON CHOCOLATE PECAN BARS (20 pcs)</b>	\$52
<b>TRIPLE BERRY BARS (20 pcs)</b>	\$52
<b>MINI CHEESECAKE SQUARES (20 pcs)</b> caramel, chocolate, and raspberry	\$52
<b>TIRAMISU (10, 4-oz cups)</b> whipped, topped with a lady finger	\$41
<b>KEY LIME CHEESECAKE (10, 4-oz cups)</b> whipped, shortbread cookie crust	\$41
<b>CARROT CAKE BITES (20 pcs)</b>	\$52
<b>MINI TOFFEE BUNDT CAKES (20 pcs)</b> salted caramel drizzle	\$61
<b>MINI FRUIT TARTS (20 pcs)</b>	\$61

### Full Service

Fees will be quoted after Menu, Staffing, and Set-Up services have been determined. A 20% production fee will be applied. Staffing includes professionally-trained lead servers, servers, bartenders, chefs, and cooks, as needed. Set Up includes roll top chaffing dishes, serving platters, and utensils, as needed.

### Ordering Information

Serving utensils, disposable clear plastic plates, napkins, and cutlery \$1.00 pp. Orders must be placed 48 hrs prior to requested pickup and delivery times. Cancellations must be placed 24 hrs in advance for a full refund. If less than 24 hrs, 50% of the original order will be charged.

Sales tax is applied on all services per State of California Sales and Use Tax guidelines.

Checks and credit cards are accepted. A customary 3% credit card service charge will be applied.

### Pick Up and Delivery

Monday-Sunday, 10:30am-8:00pm at restaurant location.

Deliveries are scheduled to arrive in 30-minute intervals.

Delivery fees are based on location. Please call for pricing.

**SUNDRIED TOMATO**  
AMERICAN BISTRO & CATERING

# Social Events Catering

**SUNDRIED TOMATO CATERING COMPANY** has been in business for over 30 years and operates separately from our restaurant in an independent catering kitchen and office.

This menu features **New American Cuisine**, perfect for pick-up and delivery anywhere in Orange County.

If you prefer a full-service menu complete with professionally trained servers, our **Catering Sales Team** will work with you. They can assist you in creating a **Custom Menu** that can include on-site chefs or cooks, and charged per guest.

We also have an extensive **Corporate Menu** for week day events only, plus a **Contemporary Mexican Menu** for full service catering.

### CATERING SALES OFFICE

949 661-1034

www.SundriedTomato.com

### Restaurant

31781 Camino Capistrano

San Juan Capistrano, CA 92675 949 661-1167

## Appetizers

30 pieces per 16" platter

<b>CROSTINI with BRIE</b>	\$66
roasted garlic, cranberries, sage	
<b>CROSTINI with SEASONAL GRILLED VEGETABLES</b>	\$70
goat cheese, balsamic glaze	
<b>CROSTINI with BLACKENED CHICKEN</b>	\$72
apricot preserve, gorgonzola	
<b>PUFF PASTRY TEA SANDWICH with BRIE</b>	\$86
caramelized onions (with or without bacon)	
<b>PUFF PASTRY TEA SANDWICH with SALAMI</b>	\$86
asiago, dates	
<b>ROMA TOMATO PIZZETTES</b>	\$70
goat cheese, fresh basil pesto	
<b>BELGIAN ENDIVE</b>	\$70
cabazole (brie & blue), red flame grapes, walnuts	
<b>DEVILED EGGS</b>	\$45
<b>BELGIAN ENDIVE with CHICKEN CURRY SALAD</b>	\$70
dried cranberries, red onion, red bell	
<b>CAPRESE SKEWERS</b>	\$77
baby tomatoes, buffalo mozz, fresh basil, olive oil, balsamic	
<b>WATERMELON SKEWERS</b>	\$69
micro basil, balsamic	
<b>MINI CHICKEN SKEWERS</b>	\$99
cilantro-lime glaze	
<b>GRILLED SAUSAGE SKEWERS</b>	\$95
chicken apple sausage, roasted bells, pasilla pepper	
<b>MINI BEEF SKEWERS</b>	\$105
chimichurri sauce	
<b>MEATBALLS</b>	
Top sirloin, beef teriyaki glaze	\$83
Lamb, chipotle bbq	\$94
<b>ASPARAGUS WRAPPED with ROAST BEEF</b>	\$75
creamy horseradish	
<b>MINI BLTs</b>	\$87
peppered-mustard bacon, lettuce, tomato, garlic aioli	
<b>SMOKED SALMON on CUCUMBER SLICE</b>	\$75
fresh dill, garlic aioli	
<b>SHRIMP COCKTAIL</b>	\$94
served cold with choice of cocktail sauce OR roasted red bell remoulade	
<b>SHRIMP WRAPPED with SNOW PEAS</b>	\$94
choice of cocktail sauce OR roasted red bell remoulade	
<b>SHRIMP CEVICHE on CUCUMBER SLICE</b>	\$59

<b>BACON-WRAPPED SCALLOPS</b>	\$110
teriyaki glaze (must be served warm)	
<b>BLACKENED AHI on WONTON CHIPS</b>	\$110
wasabi aioli, daikon sprout garnish (assembly needed)	
<b>CRISPY BLACKENED CHICKEN SPRING ROLLS</b>	\$88
honey-cilantro pesto (assembly needed) (15 rolls)	
<b>PUFF PASTRY CUPS filled with CHOPPED CHIPOTLE BBQ SHORT RIBS</b>	\$98
(assembly needed)	
<b>BRAISED BEEF SLIDERS</b>	\$105
portobello, red bell, goat cheese, garlic aioli, mini buns (assembly needed)	
<b>PULLED PORK SLIDERS</b>	\$105
caramelized onions, creamy napa cabbage slaw, mini buns (assembly needed)	

## Entrées\*

The same two sides must be ordered for orders with more than (1) entrée selection.

<b>BONELESS ORGANIC CHICKEN BREAST</b>	\$176
choice of sauces: creamy Sundried Tomato, cilantro-lime OR champagne cream sauce (select two sides)	
<b>STUFFED BONELESS ORGANIC CHICKEN BREAST</b>	\$220
mascarpone and spinach in champagne cream sauce (select two sides)	
<b>BAKED SALMON</b>	\$185
choice of sweet peppered-mustard glaze OR saffron cream sauce (select two sides)	
<b>PORK TENDERLOIN</b>	\$204
chipotle-lime-cilantro sauce (select two sides)	
<b>LAMB CHOPS</b>	\$209
cabernet reduction (select two sides)	
<b>SLICED PRIME BEEF TRI-TIP</b>	\$185
sweet onion, chimichurri, balsamic OR blackberry brandy sauce (select two sides)	
<b>UPGRADE: PRIME FLAT IRON STEAK</b> add \$25 (meat temperature is medium unless specified)	
<b>ROOT BEER-MARINATED BABY BACK RIBS</b>	\$202
chipotle barbecue sauce (select two sides)	
<b>PRIME FILET MEDALLIONS</b> (two 3 oz)	\$330
sweet onion balsamic OR blackberry brandy sauce (select two sides) (meat temperature is medium unless specified)	

## Entrees, continued

<b>FIESTA BAR</b>	\$197
citrus- and herb-marinated beef and chicken, caramelized onions, roasted peppers, corn and flour tortillas, cheese, sour cream, roasted salsa, (select two sides)	
<b>ORGANIC CHICKEN CASSEROLE</b>	\$150
rice, broccoli, bread crumbs, essence of curry with mango chutney, black currants, toasted almonds on the side. Classic caesar salad OR organic baby greens	
<b>SMOKED PASILLA PEPPER CASSEROLE</b>	\$143
risotto, roasted corn, sautéed wild mushrooms, smoked gouda, asiago, chardonnay cream sauce, bread crumbs. Classic caesar salad OR organic baby greens	
<i>*All entrees can be ordered partially cooked, requiring additional cooking before serving.</i>	

## Sides

<b>SUNDRIED TOMATO COUSCOUS</b>	\$52
<b>LONG GRAIN WHITE RICE</b>	\$52
currants, red bell, pecans	
<b>QUINOA with SEASONAL VEGETABLES</b>	\$52
<b>BAKED BEANS</b>	\$52
applewood bacon, brown sugar	
<b>SAUTEED GREEN BEANS, PANCETTA, PORTOBELLO</b>	\$65
<b>ROASTED SEASONAL VEGETABLES</b>	\$52
<b>GORGONZOLA GARLIC POTATO AU GRATIN</b>	\$65
<b>GARLIC MASHED POTATOES ROASTED</b>	
<b>BRUSSELS SPROUTS</b>	\$52
asiago, extra virgin olive oil	
<b>ROASTED FINGERLING POTATOES</b>	\$65
<b>ROASTED RED POTATOES</b>	\$52
<b>NAPA CABBAGE COLE SLAW</b> roasted pepitas	\$52
<b>SPANISH RICE</b>	\$52
<b>REFRIED BLACK BEANS</b>	\$52
<b>PASTA SALAD</b>	\$52
organic arugula, spinach, sundried tomatoes, seasonal vegetables OR bowtie with creamy pesto sauce	
<b>SMOKED GOUDA MAC 'N CHEESE</b>	\$65
roasted portobello and red bell, spinach and chardonnay cream sauce	

## Pasta with Salad

serves 10

Served with classic caesar salad OR organic baby greens  
Freshly baked baguette, Sundried Tomato butter

<b>BOWTIE</b>	\$121
choice of creamy Sundried Tomato sauce with gorgonzola OR creamy pesto sauce ADD: roasted chicken \$22	
<b>PASTA-LESS VEGETARIAN LASAGNA</b>	\$171
eggplant, zucchini, squash, carrots, red bell, goat cheese, housemade roma tomato sauce	
<b>VEGAN PENNE</b>	\$149
sautéed asparagus, red bell, squash, carrots, spinach, dates, brussels sprouts, sundried tomatoes, pecans, pine nuts, almond milk, bread crumbs	
<b>ROASTED SEASONAL VEGETABLES with PENNE</b>	\$143
olive oil, capers, garlic, white wine, parmesan	
<b>BLACKENED CHICKEN over BOWTIE</b>	\$147
asiago, gorgonzola, parmesan, roasted garlic, red bell, Sundried Tomato puree	
<b>TEQUILA LIME CHICKEN over BOWTIE</b>	\$146
chardonnay cream sauce, fresh basil, parmesan	
<b>BRAISED BEEF with PENNE</b>	\$146
goat cheese, roasted portobellos, red bell in port wine beurre blanc	
<b>SWEET ITALIAN GROUND SAUSAGE with PENNE</b>	\$146
stewed tomatoes, fresh basil, parmesan	

## Brunch

<b>FRESHLY BAKED MUFFINS</b> (12)	\$41
Select two: blueberry, cranberry, orange, chocolate chip (with or without pecans)	
<b>FRIED EGG BREAKFAST SANDWICH PLATTER</b> (12)	\$72
freshly baked baguette OR english muffin, aioli Select two: smoked applewood bacon, smoked salmon, canadian bacon, avocado, spinach, mushroom, provolone ADD: \$1.25 for each additional item	
<b>QUICHE in PUFF PASTRY CRUST</b> (serves 10)	\$52
Select one: smoked applewood bacon, spinach and gorgonzola OR roasted apples and gorgonzola	
<b>BURRITO</b> (minimum 10)	\$9
bacon, egg, cheese OR spinach, mushroom, egg, cheese	
<b>SMALL CRANBERRY SCONES</b> (10)	\$41
filled with smoked turkey, creamed dill sauce	