



# A Tasteful Affair

SINFULLY DELICIOUS CATERING

phone +1 925 485 3288  
email events@atastefulaffair.co  
located in Pleasanton, CA

## Corporate Lunch Menus

### Lunch Packages

\$11.95  
for 50

#### The Lunch Box

- Perfect for business meetings or lunch-on-the-go. Includes choice of one sandwich and one side salad or one entree salad and a homemade bread roll. Also includes a brownie or cookie.

\$11.95  
for 50

#### Bistro-style Buffet Lunch

- This buffet includes a variety of three fresh made sandwiches on assorted artisan breads (choices pg. 3). Also includes two side salads.

\$18.95  
for 50

#### Hot Lunch Buffet

- When sandwiches aren't enough, check out a hot buffet (choices pg. 6). Includes two entrees, one side salad, and warm homemade bread rolls.

\$3.95  
for 50

#### Something Sweet

- Cookies, brownies, and dessert bars

\$4.95  
for 50

#### Chips and Dips

- Your choice of homemade gourmet potato chips with an onion dip or tortilla chips with fresh guacamole.

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### Deliciously Delivered to Your Office





## Corporate Lunch Menus

### “Make Your Own” Packages

\$14.95  
for 50

#### Make Your Own Artisanal Sandwich

- An artfully displayed feast with generous portions of honey baked ham, roasted turkey breast, mesquite smoked tri-tip of beef, freshly sliced Italian dry salami, assorted cheeses, and sliced breads with gourmet condiments. Includes your choice of two side salads.

\$13.95  
for 50

#### Make Your Own Chef Salad

- A variety of mixed greens displayed with grilled chicken, salami, bacon, green onions, kidney beans, garbanzo beans, cherry tomatoes, cucumber, bell peppers, hard-boiled eggs, grated cheddar and jack cheeses, blue cheese crumbles, pickled beets, pepperoncini, croutons, and sunflower seeds with a variety of dressings.

\$14.45  
for 50

#### Make Your Own Tacos

- Crispy taco shells ready to fill with grilled chicken and beef, black beans, lettuce, tomatoes, guacamole, sour cream, grated cheeses and several kinds of salsas. Homemade tortilla chips and salsa fresca are included.

### From 25 to 10,000

*From working breakfasts for 25, to box lunches for 250, to a VIP luncheon for 2,000, to an employee celebration for 10,000--we have done it all!*

*A Tasteful Affair will perfectly manage the events that are important to the success of your organization!*

*When delicious food, on-time delivery and attention to detail count, you can count on A Tasteful Affair to meet your needs.*





## Corporate Lunch Menus

### Artisanal Sandwich Choices

#### Mesquite Turkey Breast

- Swiss Cheese, Tomato, Avocado, Lettuce, and Aioli

#### Grilled Tri Tip of Beef

- Spicy Jack Cheese and Horseradish Aioli

#### Grilled Chicken

- Havarti Cheese, Bacon, Tomato, Bermuda Onion, and Sweet Hot Mustard

#### Black Forest Ham

- Swiss Cheese, Bacon, Tomato, Lettuce, and Mayonnaise

#### Pulled Pork

- Peach Chipotle Chutney

#### Tuscan Salami

- Shaved Parmesan Cheese, Roasted Red Pepper, and a Balsamic Vinaigrette

#### California Vegetarian

- Grilled Red Peppers, Grilled Eggplant, Tomato, and Mozzarella with Sun-dried Tomato Aioli

### Think of us for:

- *Ribbon cuttings*
- *Product launches*
- *Seminars*
- *Workshops and training*
- *Company picnics*
- *Holiday parties*
- *Galas*
- *Benefits*
- *Team building*
- *Customer appreciation*
- *Cocktail parties*
- *Open houses*
- *Grand openings*



### We can help with every detail:

- *Menu planning*
- *Expert event planning*
- *Site selection, logistics and floor plans*
- *Tableware and linens*
- *Full-scale decor (tents, lighting, etc)*
- *Flowers and ice sculptures*
- *Food and wine pairing*



## Corporate Lunch Menus

### Entrée Salad Choices

#### Chicken Caesar Salad

- Baby Hearts of Romaine with Parmesan cheese, Garlic Croutons and Caesar Dressing

#### Asian Chicken Salad

- Napa Cabbage with Slivered Almonds, Mandarin Oranges, Scallions, Red Peppers and Crispy Won Ton Strings tossed in a Sesame Soy Dressing

#### Chopped Salad

- Grilled Chicken Breast, Hickory Smoked Bacon, Bleu Cheese, Brentwood Corn, Apple, and Tomato tossed in a Creamy Herb Vinaigrette

#### Cobb Salad

- Turkey Breast, Bleu Cheese, Bacon, Hard Boiled Eggs, Avocado, and Tomato displayed on a bed of Baby Greens and served with choice of Ranch or Italian Vinaigrette

#### Santa Fe Chicken Salad

- Bed of Romaine tossed with Grilled Chicken Strips, Fried Corn, Tortilla Strips, Roasted Red Peppers, Parmesan Cheese, Fresh Corn, and a Creamy Cilantro Garlic Dressing

#### Thai Beef Salad

- Sautéed Beef Strips on Field Greens, Red Cabbage, Cucumbers topped with a Chile Lime Dressing

### Reservations

*If we're available, we can provide corporate lunches with a 48 hour notice. We suggest reserving your date as soon as it is confirmed. Summer weekends and all dates in December fill very quickly.*



### Drop Off Service

*We bring a buffet to you, set it up and return later to pick up non-disposable serving items. There are no servers. A delivery & pick-up fee is charged. This option works best for informal corporate events and informal parties of less than 30 people. Delivery/pickup charges without staff begin at \$40 for the Tri Valley area. Outside the tri-valley or after office hours, there will be an additional 18% catering fee.*



### What's Provided

*For drop offs, we include quality paper plates and plastic eating utensils. We also provide a linen for the buffet and will set up any necessary chafing dishes. If you prefer china and silverware, we will be happy to make arrangements, however these items require that our staff be present at your event.*



## Corporate Lunch Menus

### Side Salad Choices

#### Traditional Caesar Salad

- Baby Hearts of Romaine with Parmesan cheese, Homemade Garlic Croutons and Caesar dressing

#### Mixed Green Salad

- Cherry Tomatoes, Cucumbers, Kidney Beans, and Homemade Croutons topped with your choice of Creamy Ranch or Balsamic Vinaigrette Dressing

#### Asian Fusion Salad

- Napa Cabbage with Slivered Almonds, Mandarin Oranges, Scallions, Red Peppers and Crispy Won Ton Strings tossed in a Sesame Soy Dressing

#### Santa Fe Salad

- Romaine tossed with Fried Corn, Tortilla Strips, Roasted Red Peppers, Parmesan Cheese, Fresh Corn, and a Creamy Cilantro Garlic Dressing

#### Italian Salad

- Mixed Greens tossed with Grape Tomatoes, Red Onion, Sweet Red Peppers, Fresh Mushrooms, and Homemade Croutons topped with a Red Wine Vinaigrette

#### Pasta Salad

- With Pesto, Sun-dried Tomatoes, and Pinenuts

### Menu Pricing

*Many factors affect the price of a menu such as the number of menu selections, the type of food selected, the amount of preparation time required, and the number of guests to be served. Although we generally create custom menus for our clients, we have provided a general price structure based on 50 or more guests to assist you in planning your event. Please note that all event prices vary based on your final menu selections and seasonal availability of ingredients.*

*These catering prices do not include event staff, taxes, 18% catering fee (excluding local drop offs), or rentals (such as china, glassware, linens, etc).*



### Event Staff Guidelines

*Plated meal with rentals:*

*1 server per 15-20 guests*

*Buffet service with rentals:*

*1 server per 25 guests*

*Buffet service with disposables:*

*1 server per 30 guests*

*Full bar:*

*1 bartender and 1 barback per 50 guests*

*Beer and wine only:*

*1 bartender per 75-100 guests*

*Note that at least two servers are required for all events with service. Even for small events, the work required to load in and prep food in a timely manner requires at least two staff members on site.*



## Corporate Lunch Menus

### Hot Entrée Choices

#### Chicken Enchiladas Suiza

- White corn tortillas filled with tender chicken breast, onions and jack cheese and topped with creamy green tomatillo sauce, sour cream and guacamole. Served with chips and salsa. Includes Mexican Rice and Pinto Beans.

#### Premium Flat Iron Steak

- A first rate marbled cut that features the tenderness of a rib-eye and the full-flavored character of a T-bone. Served with bleu cheese crumbles and a demi-glace. Includes Rosemary Roasted Potatoes and Seasonal Vegetables.

#### Grilled Chicken Breast

- Grilled chicken seasoned with our chef's special blend of lemon, garlic, pepper and seasonings, grilled to perfection and topped with a lemon herb wine sauce. Served with Wild Rice Pilaf and Seasonal Vegetables.

#### Pork Tenderloin

- Grilled pork tenderloin with a sesame soy glaze, rice, and sesame snow peas. Includes Rosemary Roasted Potatoes and Seasonal Vegetables.

### Staffing Hours

*In general, staff hours include:*

*1.5 - 2 hours prior to the event for setup*

*The number of event hours*

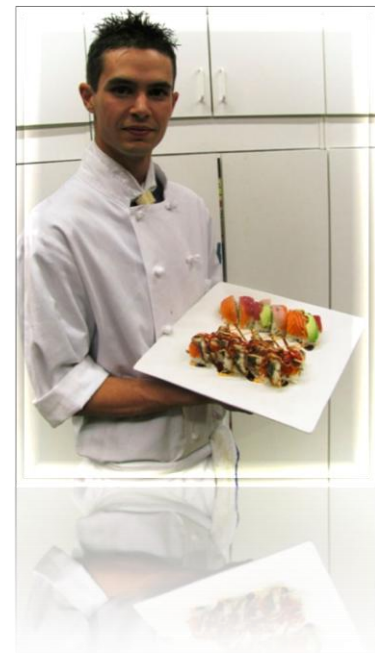
*1 hour after the event for cleanup*

*Drive time to and from the event*

*There is a 5 hour minimum for staffing.*

*Weddings typically require at least 8 hours of service.*

*Call us at (925) 485-3288 for additional information about staffing and staff costs.*





## Corporate Menus

### Hot Entrée Choices (Cont.)

#### Sesame Ginger Chicken

- Tender bites of chicken in sesame ginger soy sauce with scallions, water chestnuts, and bamboo shoots. Includes Lucky Jasmine Rice and Stir Fried Vegetables.

#### Artichoke Chicken Penne Pasta

- Grilled chicken breast and artichoke hearts tossed with penne pasta in an asiago cream sauce.

#### Fusilli Chicken Pasta

- Fusilli pasta and grilled chicken with arugula, diced red onion, and cherry tomatoes, tossed in garlic olive oil served with herbed foccacia bread.

#### Traditional Lasagna

- Italian sausage or ground beef layered with red marinara sauce, mushrooms, mozzarella, parmesan, and ricotta cheeses.

#### Vegetarian Lasagna

- Grilled wild and button mushrooms, red and yellow peppers, and eggplant slices layered with mozzarella, parmesan, and ricotta cheeses topped with a tomato bechamel sauce.

### Staffing Prices

*Event Manager @ \$30.00 per hour*  
*On-Site Chef @ \$40.00 per hour*  
*Bartender @ \$25.00-30.00 per hour*  
*Server @ \$25.00 per hour*  
*Kitchen Staff @ \$21.00 per hour*



### Rentals

*Table linens, overlays, napkins*  
*China*  
*Glassware*  
*Flatware*  
*Barware*  
*Tables and chairs*  
*Chair covers and sashes*  
*...and more!*

