



Thank you for considering Evan's Kitchen for your event. We are a full-service caterer with the expertise and knowledge to arrange any menu necessary to make your event a successful and memorable one. Following is a list of our menu selections and different options available to you. Drop off, full service, buffet, or sit down dining will be provided by our outstanding staff. We are confident we have the right touch for your event.



Breakfast  
Lunch  
Cold Sandwiches  
Hot Sandwiches  
Buffets  
Salads  
Accompaniments & Vegetables  
Entrée Pastas  
Hot Entrées ~ Sit Down  
Platters & Displays  
Appetizers  
Desserts



For more information,

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

Chef Evan Elsberry  
916-662-6002 (cell)

# Breakfast

## Continental Breakfast

Bagels & Cream Cheese, Fresh Baked Pastries, Sliced Fresh Fruit, Orange Juice, Regular/ Decaf Coffee

11.00 *per guest*

## Our Signature Breakfast

Home Fried Potatoes, Sausage Link *or* Bacon, Scrambled Eggs, Fresh Baked Pastries, Fresh Fruit Salad *or* Sliced Fresh Fruit, Orange Juice, Regular/ Decaf Coffee

13.50 *per guest*

## Gourmet Breakfast

Home Fried Potatoes, Sausage Link, Bacon, Scrambled Eggs, Fresh Baked Pastries, Fresh Fruit Salad, *or* Sliced Fresh Fruit, French Toast, Orange Juice, Regular/ Decaf Coffee

15.00 *per guest*

## Frittata Breakfast

Home Fried Potatoes, Fresh Baked Pastries, Fresh Fruit Salad *or* Sliced Fresh Fruit, Veggie *or* Meat Frittata (*Speak with Chef Evan to pick your favorite ingredients!*), Orange Juice, Regular/ Decaf Coffee

12.50 *per guest*



## Simply Breakfast

*Ala Carte*

Whole Fresh Fruit	1.00 <i>each</i>
Sliced Fresh Fruit <i>or</i> Fruit Salad	3.00 <i>per guest</i>
Hot Oatmeal	2.00 <i>per guest</i>
Cereal with Milk	1.50 <i>per guest</i>
Home Fried Potatoes	2.50 <i>per guest</i>
Bacon <i>or</i> Sausage Link	3.00 <i>per guest</i>
Scrambled Eggs	3.00 <i>per guest</i>
Fresh Baked Pastries	2.50 <i>per guest</i>
Bagel Basket ~ Large Bagels, Cream Cheese, Butter & Jam	3.75 <i>per guest</i>
In House Smoked Salmon and Bagels ~ with Traditional Accompaniments	7.50 <i>per guest</i>
French Toast	4.00 <i>per guest</i>
Frittata ~ Veggie <i>or</i> Meat	6.00 <i>per guest</i>
Quiche ~ Veggie <i>or</i> Meat	6.50 <i>per guest</i>
Orange Juice	2.00 <i>per guest</i>
Regular/ Decaf Coffee	2.25 <i>per guest</i>



# Lunch

## Sandwich Box Lunch

Boxed Lunch includes ~ a Cold Sandwich of your choice, Green Salad with Dressing *or* Chips, Fresh Fruit, and a Fresh Baked Cookie *or* Brownie

11.95 *per guest*

Add Soda or Bottled Water

1.00 *per guest*



## Ham & Cheese

with lettuce, tomato, mayo, and mustard

## Honey Roasted Turkey

with lettuce, tomato, mayo, and mustard

## Chicken Salad

Cranberry-Raisin Chicken Salad, with lettuce and tomato

## Roast Beef

Slow-Roasted Top Round with lettuce, tomato, onion, mayo, and mustard

## Tuna Sandwich

with lettuce and tomato

## Sandwich Buffet

Sandwich Buffet includes ~ your choice of up to **five** Cold Sandwich selections (pinwheels also available), **two** Salads (Green, Caesar, Pasta *or* Fresh Fruit Salad. Entrée Salads available upon request), Assorted Chips, and a Fresh Baked Cookie *or* Brownie Tray

14.00 *per guest*

Add Soda or Bottled Water

1.00 *per guest*

# Cold Sandwiches

## BLT

Thick Brown Sugar Cured Bacon, lettuce, tomato, and mayo

## Egg Salad

with lettuce, tomato, and onion

All above Sandwiches on choice of bread

5.75

*Specialty Sandwiches ~*

7.00

## Turkey, Fontina & Prosciutto

with lettuce, Sun-Dried Tomato, onion, and pesto aioli

## The Vegetarian

Grilled Eggplant, Roasted Red Bell Pepper, Fontina, Avocado, lettuce, tomato, onion, Sun-Dried Tomato & Pesto Aioli, served on Focaccia bread

## Evan's Famous Meatloaf Sandwich

served on grilled Garlic-Parmesan Sourdough bread with Cheddar Cheese, lettuce, tomato, onion, and mayo

## Evan's Delectable Deli

Ham, Roast Beef, Turkey, Cheddar, Swiss, lettuce, tomato, onion, and mayo

## Turkey Club

Honey-Roasted Turkey with bacon, tomato, lettuce, and mayo

# Hot Sandwiches



## Turkey, Fontina & Prosciutto

with lettuce, onion, Sun-Dried Tomato and pesto aioli, served on Sourdough

## Evan's Famous Meatloaf Sandwich

served hot on grilled Garlic-Parmesan Sourdough bread with Cheddar Cheese, lettuce, tomato, onion, and mayo

## Grilled Chicken on Sourdough

Marinated breast of Chicken, Jack Cheese, bacon, lettuce, tomato, onion, and Ranch Dressing

## Crispy Chicken

Golden-fried breast of Chicken, lettuce, tomato, onion, and Pesto Aioli, served on a Garlic Roll

## French Dip

Sliced Top Round on a French Roll Au Jus

## Hot Pastrami & Swiss

with lettuce, tomato, and mustard, served on a Garlic Roll

**All above Sandwiches** 7.00



## Tuna Melt

grilled with tomato and Jack Cheese, on choice of bread

## Hot Ham & Cheese

on Focaccia with lettuce, tomato, and Honey Mustard

## Hot Turkey Melt

on Focaccia with lettuce, tomato, Fontina Cheese, and Pesto Aioli

**All above Sandwiches** 5.75



## New York Steak Sandwich

7 oz. Steak with Sautéed Mushrooms, lettuce, onion, and tomato, served on a Garlic Roll

10.00

# Buffets

## Hot Buffets

Each buffet includes your choice of **one** Entrée or Pasta, Fresh Baked Bread Rolls & Butter, **one** Salad (Green, Caesar, Pasta, or Fresh Fruit), Sautéed Seasonal Vegetables, **one** Accompaniment, and a Cookie *or* Brownie Tray

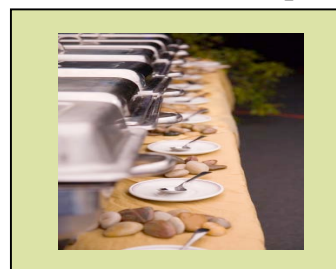
Lunch ~ 15.00 *per guest*

Dinner ~ 19.00 *per guest*

*Add an additional Entrée or Salad for 5.00 per guest*

## Theme Buffets

Theme Buffets such as Mexican, Italian, and Hawaiian etc., are available upon request.



# Entrée Salads

## Caesar Salad

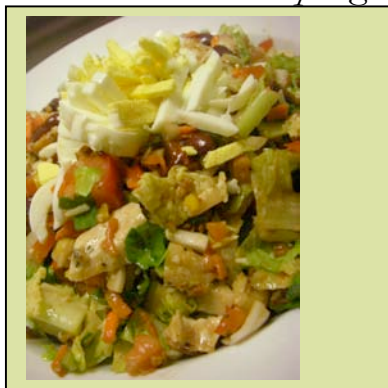
with Grilled Chicken

9.00 *per guest*

## Spinach & Chicken Salad

Fresh Spinach tossed with Chicken, Cashews, Bacon, Boiled Egg, Onion, and Asiago Cheese in a Balsamic Vinaigrette Dressing

9.00 *per guest*



## Tossed Cobb Salad

Diced Grilled Chicken, Bacon, Boiled Egg, Cheddar and Blue Cheeses, Avocado and Tomato with Mixed Greens and your choice of dressing

9.00 *per guest*

## Gorgonzola, Pear, & Caramelized Walnut Salad

tossed with Champagne Vinaigrette and Baby Spinach

9.00 *per guest*

## Chopped Salad

Chicken, Bacon, Tomato, Onion, Peppers, Boiled Egg, Kidney Beans, and Garbanzo Beans tossed with your choice of dressing

9.00 *per guest*

## Steak Salad

8 oz. marinated and broiled New York Steak fanned over a large green salad topped with Fried Leeks and served with your choice of dressing

10.00 *per guest*

# Side Salads

## Caesar Salad

with Grilled Chicken

## Mixed Green Salad

## Pasta Salad

Italian, Macaroni, and more selections available upon request

## Fresh Fruit Salad

All above Salads

3.00 *per guest*

## Gorgonzola, Pear, & Caramelized Walnut Salad

4.00 *per guest*

# *Accompaniments*

- Wild Rice Pilaf
- White Rice
- Risotto
- Sour Cream Yukon Gold Mashed Potatoes
- Roasted Garlic & Rosemary Mashed Potatoes
- Roasted Red Potatoes
- Potatoes Au Gratin
- Baked Potato
- Soft Polenta
- Cranberry Cous Cous
- Macaroni & Cheese

# *Vegetables*

- Sautéed Medley of Seasonal Vegetables
- Steamed Vegetables
- Balsamic Marinated & Grilled Vegetables
- Caramelized Baby Carrots
- Baby Corn on the Cob
- Creamed Spinach
- Eggplant Ratatouille
- Traditional Green Bean Casserole
- Steamed or Grilled Asparagus (in season)
- Sautéed Green Beans with Leeks & Bacon



# *Entrée Pastas*

## **Linguini a la Carbonara**

Prosciutto and Red Onion in a Parmesan Cream Sauce tossed with Linguini

## **Linguini with Clams**

Baby Clams, Fresh Tomato, Red Onion and Basil in a White Wine Butter Broth

## **Italian Sausage in Marinara**

Mild Italian Sausage, Bell Peppers, Mushrooms, Tomato and Onion simmered with Fresh Herbs in Marinara and served over Linguini

## **Cheese Tortellini with Chicken & Prosciutto**

with Fresh Herbs in a Parmesan Cream Sauce

## **Spaghetti Pomodoro**

Onions, Celery, Roasted Garlic and Fresh Herbs simmered in a Marinara Sauce

## **Lasagna**

Beef, Sausage, Ricotta, Fresh Mozzarella, Parmesan Cheese and Marinara Sauce layered and baked to perfection

## **Spaghetti Bolognese**

Spaghetti with a Rich Meat Sauce



## **Eggplant Lasagna**

Breaded Eggplant, Fresh Mozzarella Cheese, Roasted Red Peppers and Marinara Sauce layered and baked

## **Fettuccini Alfredo**

with Chicken and Broccoli

## **Baked Ziti**

Quattro Fromage or with Meat Sauce

## **Angel Hair Pasta**

with Garlic, Olive Oil, Fresh Herbs, Pear Tomato and Parmesan Cheese

## **Mediterranean Pasta**

Sun-dried Tomato, Roasted Garlic, Calamata Olive, Red Onion, Mushroom, Spinach, Feta Cheese, and Fresh Basil tossed in extra Virgin Olive Oil with Penne Pasta

## **Butternut Squash Tortellacci**

with a Curry Ginger Sauce

# *Hot Entrees*



## **Marinated Tri-Tip with Burgundy Mushrooms**

### **Chicken Chasseur**

Tender breast of Chicken sautéed with Onions, Leeks, Mushrooms, Fresh Herbs and Garlic

### **Breast of Chicken**

with Basil, Sun-dried Tomato and Mushroom Sauce

### **Chicken Parmesan**

Breaded breast of Chicken with Marinara, Mozzarella and Parmesan Cheese

### **Chicken Cacciatore**

Light and Dark Chicken simmered with Onions, Peppers and Italian Herbs in a Hearty Tomato sauce

### **Roasted Herb Chicken**

## **Burgundy Chicken**

Chicken breast braised in wine with Button Mushrooms, Pearl Onions, and Smoked Ham

## **Garlic Rubbed Chicken**

With an Ale Cream Sauce

## **Fried Chicken**

## **Risotto with Chicken & Vegetables**

## **Pork Chops**

Any style

## **Stuffed Pork Loin**

with choice of stuffing

## **Apricot Glazed Pork Loin**

## **Roasted Pork Loin Au Jus**

## **Braised Pork Loin with Apples & Onions**

## **Charbroiled Tri-Tip with Bernaise Sauce**

## **Hot Meatloaf**

Our famous Meatloaf topped with Mushroom Gravy

# Platters & Displays

<b>Imported or Domestic Cheese Board</b>	3.00 <i>per person</i>
<b>Fresh Fruit Display</b>	2.50 <i>per person</i>
<b>Smoked Salmon Platter</b>	3.50 <i>per person</i>
<b>Antipasto Tray</b>	3.00 <i>per person</i>
<b>Deli Platter (with Meat &amp; Cheese)</b>	3.00 <i>per person</i>
<b>Salami, Cheese, &amp; Crackers</b>	2.00 <i>per person</i>
<b>Crudite</b>	2.00 <i>per person</i>

<b>Marinated Grilled Vegetables</b>	3.00 <i>per person</i>
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# Appetizers

<b>Baked Brie</b>	2.50 <i>per person</i>
<b>Stuffed Mushrooms</b>	2.00 <i>per person</i>
<b>Cream Cheese Pesto Tort</b>	2.50 <i>per person</i>
<b>Spicy Hot Wings</b>	2.00 <i>per person</i>
<b>Fried Chicken Drumettes</b>	2.50 <i>per person</i>
<b>Eggplant Caponata with Crostini</b>	2.00 <i>per person</i>

<b>Baked Garlic &amp; Parmesan Breaded Prawns</b>	4.00 <i>per person</i>
<b>Seven Layer Dip</b>	2.50 <i>per person</i>
<b>Swedish, Italian, or Sweet &amp; Sour Meatballs</b>	2.50 <i>per person</i>
<b>Assorted Finger Sandwiches or Pinwheels</b>	3.50 <i>per person</i>
<b>Beef or Chicken Brochettes</b>	3.00 <i>per person</i>

<b>Crab-Stuffed Prawns Sambucca</b>	4.50 <i>per person</i>
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# Hot Entrees ~ Served Sit Down

## Rack of Lamb

With a Pinot Noir Beurre Rouge  
24.00 *per guest*

## Filet Mignon

Beef Tenderloin, wrapped in Bacon  
and served over Bernaise Sauce  
25.00 *per guest*

## Wine Merchant Steak

Pan-seared New York Strip, finished in  
a Shallot, Garlic, Red Wine and Dijon  
Mustard Sauce, smothered with  
Sauteed Mushrooms  
21.00 *per guest*

## Prime Rib

Slow roasted to temperature and served  
Au Jus with Horseradish Cream  
8 oz. 17.00 *per guest*  
12 oz. 21.00 *per guest*

## New York Steak

Marinated New York Strip,  
smothered with Sauteed Mushrooms  
21.00 *per guest*

## Burgundy Poached Salmon

with Maltaise Sauce  
20.00 *per guest*

## Salmon with Orange, Cranberry, and Tarragon Buerre Blanc

20.00 *per guest*

## Salmon with Creamy Dill Sauce

20.00 *per guest*

## Shrimp & Parmesan Encrusted Basa

with a Mango Lime puree  
20.00 *per guest*

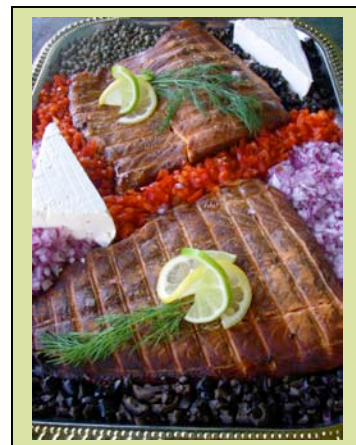
## Baked Halibut with Lemon Butter

21.00 *per guest*

## Lobster Stuffed Breast of Chicken

with an exquisite Champagne Sauce  
26.00 *per guest*

< All Entrees served with a house salad,  
choice of side dish, and sautéed vegetables



# *Desserts*

**Cookies or Brownies**

*2.00 per guest*

**Carrot Cake**

*3.50 per guest*

**Cheese Cake**

*3.50 per guest*

**Chocolate Mousse Cake**

*3.50 per guest*

**Assorted Mini Cheesecakes**

*3.50 per guest*



**Bourbon Pecan Pie**

*3.50 per guest*

**Crème Brulee**

*4.50 per guest*



**Key Lime Pie**

*3.50 per guest*

**Bread Pudding**

*3.50 per guest*

**Apple Crisp**

*3.50 per guest*

**Humming Bird Cake**

*3.50 per guest*

**Ice Cream**

*2.00 per guest*

(Other Selections Available  
Upon Request)