



Silver Spoons Catering, Inc.

January 9, 2023

TO:

Tele:
Email:

FROM:

Scott M. Tessler
Silver Spoons Catering, Incorporated
P.O. Box 570699
Tarzana, California 91357
818-996-2911

SUBJECT:

SAMPLE SALADS MENU

Date:

Time:

Guests:

Location:

Sample Salads Menu

Silver Spoons Catering, Inc. is honored in presenting the following Sample Salads Menu

ON ARRIVAL

On arrival, your guests will be treated to refreshing Iced Tea, Lemonade, and Iced Water



Mediterranean Cheese and Pesto Torta

A delicious Mediterranean torta of whipped cream cheese layered with our chef's pesto filling and offered with crisp gourmet crackers and French baguettes.
Garnished with sweet California grapes and strawberries

Sample Salads Menu

BUFFET

Please select four salads from the following:

Chicken Caesar Salad

Strips of grilled breast of chicken and crisp Romaine lettuce gently tossed with croutons, freshly grated Parmigiano-Reggiano cheese, and cracked black pepper in our chef's own Caesar Dressing

Chicken Salad Santa Fe

A delightful combination of grilled chicken breast, assorted baby greens, radicchio, avocado, and Mandarin orange sections gently tossed in a Tangerine Vinaigrette Dressing, then topped with sliced almonds

Chinese Chicken Salad

A medley of julienne-cut chicken, shredded lettuce, green onions, carrots, sweet red ginger, mandarin orange sections, and slivered almonds, gently tossed in a Sesame & Rice Vinegar Dressing, then topped with crispy rice noodles

Classic Tuna Salad

A classic treat of tasty white albacore tuna, mixed with creamy mayonnaise, herbs, and spices

Sample Salads Menu

PROTEIN SALADS (CONT'D)

Creamy Egg Salad

Hard cooked eggs finely chopped and blended with creamy mayonnaise and spices

Curried Turkey Salad

Freshly roasted turkey breast seasoned with Indonesian herbs and spices will be chilled and mixed with walnuts and grapes, then served on a Belgium endive garnish in a light Curry Sauce



Asparagus aux Framboise

Tender asparagus spears prepared al dente, then served chilled with a Red Raspberry Vinaigrette Dressing and topped with fresh red raspberries

Azteca Salad

Assorted baby greens gently tossed with diced tomatoes, pineapple chunks, roasted corn, green onions, cilantro, and mandarin orange sections in a Honey Lime Vinaigrette Dressing. Served topped with crispy tortilla strips

A Spring Salad

An assortment of wild greens gently tossed in a light Raspberry Vinaigrette Dressing with mandarin orange sections, fresh raspberries, and caramelized walnuts

Sample Salads Menu

STARCH AND VEGETABLE SALADS (CONT'D)

Baby Kale Salad

Baby kale, dried cranberries and Mandarin orange sections gently tossed in a Balsamic Vinaigrette Dressing, then topped with sliced almonds

Caesar Salad

Romaine lettuce gently tossed with croutons, grated Parmesan cheese, cracked black pepper and our chef's Caesar Dressing

California Grilled Vegetable Salad

A tasty and colorful array of farm-fresh baby vegetables brushed with olive oil and herbs, then grilled over mesquite until tender and served chilled with a Balsamic Vinaigrette dressing

California New Potato Salad

A lighter twist to an old-time favorite: potato salad made with tiny boiled new potatoes that have been chilled and marinated with green onions and diced red peppers in imported olive oil, herbs, and spices

Caprese Pasta Salad

Penne pasta prepared al dente then chilled and gently mixed with diced tomatoes, fresh basil, and cubed Bufala mozzarella in a Balsamic Vinaigrette Dressing

Captain's Salad

A delightful combination of crisp greens gently tossed in a Stromboli Dressing then topped with tomatoes, cucumbers, and mushrooms

Chopped Italian Salad

A memorable salad of chopped butter lettuce, tomatoes, mushrooms, and red onions tossed in Balsamic Vinaigrette Dressing and topped with crumbled Gorgonzola cheese

Sample Salads Menu

STARCH AND VEGETABLE SALADS (CONT'D)

Citrus Salad

A delightful combination of shredded cabbage, shredded jicama, and grapefruit sections topped with a Sesame Oil and Rice Wine Vinegar dressing

Corn Salad

A tasty salad of fresh corn kernels cooked until tender, then chilled and mixed in a Balsamic Vinaigrette with sliced Roma tomatoes and sun-dried tomatoes

Couscous Couscous

Pearl Pasta, dried cranberries, and toasted almonds tossed in a light lemon vinaigrette dressing with fresh mint, basil and Italian parsley

Creamy Cole Slaw

Our special blend of shredded cabbage, carrots, and green pepper mixed together in our own secret dressing

Farfalloni Nouvelle Salad

Bow tie pasta prepared al dente, then chilled and tossed in an Herb Vinaigrette Dressing with sun-dried tomatoes, scallions, grated Parmesan cheese, and cracked black pepper

Greek Salad

A delightful combination of marinated vegetables topped with feta cheese and imported Greek olives

Sample Salads Menu

STARCH AND VEGETABLE SALADS (CONT'D)

Herbaceous Salad

A combination of crisp green gently tossed in a Raspberry Vinaigrette Dressing and topped with sliced almonds, fresh raspberries, and crumbled goat cheese

Insalata

A delicate arrangement of slices of Bufala mozzarella and Italian plum tomatoes topped with fresh basil and drizzled with imported virgin olive oil

International Salad

A delightful salad of assorted baby greens, artichoke hearts, sliced mushrooms, hearts of palm, and cherry tomatoes, gently tossed in a Stromboli Dressing

Island Salad

A refreshing combination of assorted baby greens, sliced radishes, shredded carrots, shredded zucchini, and watercress gently tossed in a Coriander & Lime Dressing

Israeli Salad

A delicious medley of chopped cucumber, tomatoes, and green onions gently tossed in a light Lemon Vinaigrette Dressing

In Playa Del Rey Salad

A delightful combination of baby greens tossed in a Mustard & Tarragon Dressing then topped with grape tomatoes, mandarin orange sections and sliced almonds

Sample Salads Menu

STARCH AND VEGETABLE SALADS (CONT'D)

Marinated Broccoli Salad

Fresh broccoli prepared al dente, then chilled and laced with imported olive oil, herbs, and spices

Marinated Mushrooms a la Greque

Fresh mushrooms prepared al dente, then chilled and laced with imported olive oil, oregano, garlic, and artichoke hearts

Orzo Salad

A light, flavorful salad of orzo, feta cheese, red and yellow peppers, Kalamata olives, scallions, and capers in a lemon vinaigrette dressing, and garnished with roasted pine nuts.

Old Fashioned Potato Salad

Farm-fresh potatoes that have been boiled then seasoned with mayonnaise, vegetables, herbs, and spices

Pasta Salad del Mer

Sea-shell shaped pasta prepared al dente, then chilled and tossed in a Pesto dressing with crab meat, bay shrimp, thinly sliced Bermuda onions, and julienne strips of grilled peppers

Penne with Eggplant and Peppers

A classic pasta salad of penne, prepared al dente, then mixed with sautéed strips of eggplant and red pepper laced with olive oil, and Italian herbs and spices

Quinoa Salad

A delightful Quinoa salad with a Mediterranean flair, featuring diced tomatoes, cucumbers and red onions will be offered topped with Pitted Kalamata Olives, Pine nuts and Feta Cheese

Sample Salads Menu

STARCH AND VEGETABLE SALADS (CONT'D)

Ratatouille

A delightful combination of zucchini, eggplant, tomatoes, and red, yellow, and green peppers, simmered with our secret blend of herbs and spices, then chilled and offered with fresh pita breads

Santa Fe Salad

A delightful combination of assorted baby greens, radicchio, avocado, and Mandarin orange sections gently tossed in a Tangerine Vinaigrette Dressing, then topped with sliced almonds

Thai Pasta Salad

Asian noodles prepared al dente then chilled and mixed with a lightly spiced Thai Peanut Sauce and garnished with fresh chopped scallions and sesame seeds

Tortellini al Pesto Salad

Our homemade spinach tortellini filled with ricotta cheese and herbs will be offered to your guests chilled with a delicate Pesto sauce, and garnished with sliced red onions and Italian plum tomatoes

Wild Rice Salad

A tempting salad of wild rice cooked until tender, then chilled and mixed with Indonesian spices, sliced almonds, and dried fruit

Zucchini, Mushroom, and Tomato Salad

Fresh zucchini and mushrooms prepared al dente, then chilled and tossed with crisp tomato wedges and laced with a Balsamic Vinaigrette Dressing

Sample Salads Menu

BUFFET (CONT'D)

LA Brea Bakery Rolls ~ Bread Sticks ~ Whipped Butter

DESSERT & COFFEE

Mélange of Fresh Fruit

An assortment of fresh cut fruit to include honeydew, cantaloupe, watermelon, pineapple, strawberries, grapes, and kiwi

Squares & Bars

A variety of delectable over-sized cookies and pastries to include Chocolate Chunk Brownies, Old Fashioned Lemon Bars, Black & Whites, and Chocolate Swirl Almond Cookies

Coffee Service

Our freshly brewed Colombian decaffeinated coffee will be offered with Half & Half, sugar, sugar substitutes, whipped cream, herb tea, and tea

January 9, 2023

To:
From: Scott Tessler
Re: Menu Options (page 1 of 3)

Focaccia: You may elect to ***replace*** one of your salads with Mini Focaccia sandwiches of Buffalo Mozzarella with Fresh Basil and Tomatoes *or* Mini Focaccia sandwiches of Sliced Rosemary Roasted Turkey Breast with continental mustard.

Poached Salmon: You may elect to add Poached Salmon sides served with Creamy Dill Sauce to your menu.

Chicken Croissants: You may elect to add Chicken Pesto Croissant sandwiches (see description below).

Grilled Chicken Pesto Croissants

These pre-made sandwiches of thinly sliced grilled chicken breast offered on a flakey croissant topped with sun-dried tomatoes, arugula and our chef's pesto sauce are a favorite!

PASTA BAR:

You may elect to add (or exchange 3 of your salad from those listed on pages 3 through 9 or one for one) added to your final billing if you elect to have us prepare the following:

Pasta, Pasta, Pasta

Three of our most popular sauces will be offered with our favorite pastas prepared al dente and offered to your guests as follows:

Penne with Checa Sauce
Spinach Tortellini with Cream & Cognac Sauce
Farfalle with Sun-dried tomato and Green Onion Sauce
Garlic Bread ~ Bread Sticks ~ Whipped Butter
Freshly Grated Parmigiano-Reggiano Cheese
Cracked Black Pepper

Vegetable Frittata: You may elect to add to your final billing

January 9, 2023

To:
From: Scott Tessler
Re: Menu Options (page 2 of 3)

THE CARVING TABLE:

You may elect to add (or exchange 3 salads) from those listed on pages 3 through 9) added to your final billing if you elect to have us prepare the following:

Tri-Tips of Beef

Aged and marinated sirloin tri-tips grilled to perfection then carved to order by our chef before your guests and offered with the following:

Au Jus ~Sauce Béarnaise ~ Dijon Mustard ~ Creamy Horseradish
La Brea Bakery Roll Assortment

FAJITA BAR:

You may elect to add to your final billing if you elect to have us prepare the following:

Fajitas, Fajitas, Fajitas

Your guests will enjoy creating their own fajitas using flour tortillas and the following ingredients:

Mesquite-Grilled Julienne-Cut Chicken, Peppers, and Onions
Shredded Lettuce
Diced Tomatoes
Shredded Cheddar and Jack Cheese
Diced Onions
Sour Cream
Guacamole
Hot, Mild, and Tomatilla Salsas
Homemade Corn and Blue Corn Chips
Corn Bread, Whipped Butter

Black Beans

Our chef's version of a Caribbean classic - black beans simmered with cilantro and jalapenos in a light stock

January 9, 2023

To:

From: Scott Tessler

Re: Menu Options (page 3 of 3)

ASIAN BAR:

You may elect to add to your final billing if you elect to have us prepare the following:

Cashew Shrimp

Jumbo shrimp, zucchini, onions, and cashews simmered with garlic and oriental vegetables in a delicate, yet flavorful, Mandarin Sauce

Vegetable LoMein

Oriental noodles and julienned fresh vegetables stir fried in Sesame Oil flavored with a hint of Soy Sauce

Chop Sticks ~ Fortune Cookies

Tax: Prevailing California sales tax will be added to your final billing.

Thank you,

Scott Tessler

Scott M. Tessler

Director of Catering

Approved Mini Focaccia Replacement: _____

Approved Mini Focaccia Addition: _____

Approved Poached Salmon: _____

Approved Chicken Croissants Replacement: _____

Approved Chicken Croissants Addition: _____

Approved Pasta Bar Replacement: _____

Approved Pasta Bar Addition: _____

Approved Frittata Replacement: _____

Approved Frittata Addition: _____

Approved Carving Table Replacement: _____

Approved Carving Table Addition: _____

Approved Fajita Bar Addition: _____

Approved Fajita Bar Exchange: _____

Approved Asian Bar Addition: _____

Approved Asian Bar Exchange: _____