

Servers on Demand Catering, For Weddings and Special Events



Bogart's Catering

COST PER GUEST:

Buffet Service

~

Chicken Entree: \$16.50

Meat Entree: \$17.50

Prime Rib: \$18.50

Fish Entree: \$18.50

Chicken & Veg Entree: \$18.50

Chicken & Meat or Seafood Pasta: \$20

Chicken & Meat Entree: \$19.50

Chicken & Fish Entree: \$19.50

Meat Entree & Fish Entree: \$21.50

~*~

Fabulous Fruit Display

& Gourmet Cheese Display

Served with Gourmet Crackers: \$4

~*~

ALL ENTREE(S) INCLUDE:

Gourmet Salad

Vegetable Dish

Rice or Potato Dish

Crunchy Bread or Rolls

Dinner Plate, Fork & Knife

Your wedding is the most important day of your life. If we cater your reception, it will be our most important day too. With Bogart's Catering, you will be the only wedding of the day, and our entire team will be dedicated to your needs. Your wedding is one of life's most precious moments and we will work with you to ensure that your vision for this special day comes true. We promise the finest cuisine and service for this special day that your friends, family and you will remember for a lifetime!

CHICKEN

Chicken Chardonnay

Seared chicken breast in a chardonnay cream sauce

Champagne Chicken

Seared chicken breast in a champagne cream sauce

Chicken Marsala

Chicken cutlets sautéed with shallots, garlic and mushrooms in a marsala wine sauce

Chicken Saltimbocca

Seared chicken breasts topped with sage, prosciutto and provolone cheese

Chicken California

Breast of chicken sautéed with garlic, sun dried tomatoes, artichokes and fresh herbs

Rosemary Roasted Chicken

Breast of chicken roasted in olive oil and fresh rosemary and lemon

*Beautiful Buffet Setup & Service
Chaffers & Serving Utensils*

~*~

Additional Costs:

Servers

Bartenders

Rentals / floral

~*~

Bogart's Catering

1984 The Alameda, Ste 1

San Jose, 95126

(408) 729-7627

(408) 490-4061

~*~

RoseAnn Bogart

Carol Ann Garrison

info@serversondemand.net

Chicken Parmesan

Italian-breaded chicken breast smothered in rich marinara,
topped with mozzarella

Chicken Cordon Bleu

A hearty chicken breast breaded and stuffed with Canadian
bacon and Swiss cheese

Sausage-stuffed Chicken Breast

Simmered in Tomato Pesto Sauce

~

B E E F

Grilled Tri Tip

Juicy Tri Tip grilled to perfection

Herbed Beef Tenderloin

Beef tenderloin seasoned with fresh herbs, garlic and
peppercorns

Prime Rib

Juicy prime rib roast with au jus sauce cooked to
perfection

~

F I S H

Orange Salmon

Panko Crusted Salmon baked with a orange ginger glaze

Grilled Salmon

Grilled Salmon with tropical salsa

Shrimp Scampi

Shrimp Scampi, wine, butter & garlic

~

S A L A D

Garden Green Salad

Mixed Greens, cherry tomatoes, cucumbers & grated carrots
balsamic vinaigrette / ranch dressing

Mixed Spring Greens

With caramelized walnuts, shaved asiago cheese &
raspberry vinaigrette dressing

Hacienda Salad

Mixed spring greens tossed with fuji apples, gorgonzola
cheese, candied pecans and maple vinaigrette

Classic Caesar Salad

Romaine greens, black olives, garlic croutons & shaved
parmesan

Caprese Salad

Sliced mozzarella and Roma tomatoes, basil on bed of
greens

Olive Oil & Vinaigrette

Greek Salad

Romaine with diced tomatoes, feta, cucumber, olives and a
lemon oregano vinaigrette

Baby Leaf Spinach

Fresh button mushrooms, crumbled hickory smoked bacon,
fresh raspberries, red onions, with a creamy raspberry
dressing

Fresh Tropical Fruit Salad

Selection of the season's best

~

V E G E T A B L E

Julienne Vegetable Medley

Sautéed summer squash, zucchini & carrots

Sesame Snow Peas

Sautéed snow bean light sesame oil and tossed with toasted sesame seeds & water chestnuts

Green Beans Almandine

Sautéed green beans in butter and olive oil and tossed with toasted slivered almonds

Asparagus

Served with hollandaise sauce

Mushrooms

Whole mushrooms sautéed in butter, garlic, shallots and Thyme

~

R I C E or P O T A T O

Roasted Red Potatoes

Red potatoes slow roasted in olive oil & fresh herbs

Garlic Mash Potatoes

Potatoes boiled with garlic cloves and then mashed with cream & butter

Baked Potatoes

Served with butter, sour cream & chives

Thyme Scalloped Potatoes

Tender potatoes seasoned with thyme

Potatoes Au Gratin

Tender potatoes baked in a cheddar cheese cream sauce

Herbed Rice Pilaf

Garnished with roasted pine nuts

Herbed White Rice

Butter white rice cooked with herbs

Fried Rice

Fried rice with sautéed vegetables

Spanish Rice

With cumin, tomatoes, and touch of cilantro

Buttered Noodles

Egg noodles with butter and parsley

~

Buffet Service

COST PER GUEST: \$15.00

MEXICAN ENTREE(S) INCLUDE:

- Chips & Salsa**
- Gourmet Salad**
- Vegetable Dish**
- Rice or Potato Dish**
- Flour or Corn Tortillas**

Plate, Fork, Knife & Napkin
Beautiful Buffet Setup & Service
Chaffers & Serving Utensils

Additional Costs:

- Servers**
- Bartenders**
- China Rentals / floral**

~*~

Bogart's Catering
1984 The Alameda, Ste 1
San Jose, CA 95126
(408) 729-7627

MEAT PASTAS

Italian Penne Pasta

Penne pasta, with Italian sausage, tomatoes, garlic & spinach, topped with parmesan cheese

Spicy Penne Pasta

With grilled chicken and andouille sausage in a Cajun cream

Classic Lasagna

Layers of pasta with ricotta, parmesan, mozzarella with Italian sausage & zesty marinara sauce

Shrimp Fettuccine

Fettuccine tossed with shrimp, roasted asparagus, in a wine, tomato cream sauce

Chicken Pasta

Chicken, vegetables & penne pasta with marinara Sauce

Sausage Manicotti

Italian sausage, ricotta, mozzarella cheese and marinara sauce

~

VEGETARIAN PASTAS

Ravioli

Three cheese ravioli or spinach ravioli topped with a light marinara sauce

Fettuccine Alfredo

Pasta in a rich cream sauce with basil and parmesan cheese

Tortellini con Gorgonzola

With gorgonzola cream sauce and spring peas

Tri-colored Tortellini

In artichoke Mushroom Cream Sauce

Spinach Lasagna

Layers of pasta with ricotta, parmesan, mozzarella and spinach in a zesty marinara sauce

Vegetable Linguini

Vegetable linguini with a light lemon shallot cream sauce

Pasta Primavera

Pasta with fresh garden vegetables in light cream sauce

Cheese Manicotti

Blend of ricotta, mozzarella and spinach, topped with marinara sauce



MEXICAN ENTRÉE

Barbacoa, Chicken or Beef Fajitas, Carnitas, Breast of
Chicken w/Lemon-Caper Sauce
Steak a la Mexicana, Chile Verde, Tequila Lime Chicken,
Baked Chicken, Jalapeño Chicken, Enchiladas
Flautas, Chicken Mole, Carne Asada
Pollo Ranchero, Firecracker Tilapia

S A L A D

Garden Green Salad

Mixed Greens, cherry tomatoes, cucumbers & grated carrots
balsamic vinaigrette / ranch dressing

Mixed Spring Greens

With caramelized walnuts, shaved asiago cheese &
raspberry vinaigrette dressing

Hacienda Salad

Mixed spring greens tossed with fuji apples, gorgonzola
cheese, candied pecans and maple vinaigrette

Classic Caesar Salad

Romaine greens, black olives, garlic croutons & shaved
parmesan

Homemade Potato Salad

Red potatoes, Celery, Bell peppers, Pickles, Mayo &
Mustard

Greek Salad

Romaine with diced tomatoes, feta, cucumber, olives and a
lemon oregano vinaigrette

Baby Leaf Spinach

Fresh button mushrooms, crumbled hickory smoked bacon,
fresh raspberries, red onions, with a creamy raspberry
dressing

Fresh Tropical Fruit Salad

Selection of the season's best

V E G E T A B L E

Julienne Vegetable Medley

Sautéed summer squash, zucchini & carrots

Sesame Snow Peas

Sautéed snow bean light sesame oil and tossed with toasted
sesame seeds & water chestnuts

Green Beans Almandine

Sautéed green beans in butter and olive oil and tossed with
toasted slivered almonds

Mexican Corn

Sweet kernel corn with color bell peppers

Beans a la charra,

Refried beans,

Black beans



RICE or POTATO

Roasted Red Potatoes

Red potatoes slow roasted in olive oil & fresh herbs

Garlic Mash Potatoes

Potatoes boiled with garlic cloves and then mashed with cream & butter

Thyme Scalloped Potatoes

Tender potatoes seasoned with thyme

Potatoes Au Gratin

Tender potatoes baked in a cheddar cheese cream sauce

Herbed Rice Pilaf

Garnished with roasted pine nuts

Herbed White Rice

Butter white rice cooked with herbs

Spanish Rice

With cumin, tomatoes, and touch of cilantro

