

# Servers on Demand Catering, For Brides 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: \$19.50*

*Chicken & Meat Entree: \$20.50*

*Chicken & Fish Entree: \$21.50*

*Meat Entree & Fish Entree: \$22.50*

~\*~

*Fabulous Fruit Display  
& Gourmet Cheese Display  
Served with Gourmet Crackers: \$5*

~\*~

#### ***ALL ENTREE(S) INCLUDE:***

*Gourmet Salad*

*Vegetable Dish*

*Rice or Potato Dish*

*Crunchy Bread or Rolls*

*Plate, Fork, Knife & Napkin*

*Beautiful Buffet Setup & Service*



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

*Chaffers & Serving Utensils*

~\*~

*Additional Costs:*

*Servers*

*Bartenders*

*China 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](mailto:info@serversondemand.net)

### **Chicken Parmesan**

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

**Chicken Cordon Bleu** (add 2.00)

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** (add 2.00)

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

