



Themed Menus



Custom menus and services for any occasion!!!

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THEMED MENUS

*Lot's of interesting combinations to keep your head spinning.
We'll work with you to create a signature event.*

SIMPLE BRUNCH

*Muffin Assortment and Breakfast Pastries
Assorted Quiches
Fresh Fruit Display
Assorted Deli Meat Tray w/ Garnish and Condiments
Greek Pasta Salad
Gourmet Tea Assortment, Regular and Decaf Coffee
Orange Juice
\$15.95 per guest*

BRUNCH BUFFET #1

*Muffin Assortment and Breakfast Pastries
Spinach Salad with Shaved Red Onion and Hard Cooked Egg
Chili Relleno Casserole
Fresh Fruit Display with Lemon Yogurt Sauce
Assorted Breakfast Meats
Chilled Grilled Vegetable Assortment
Gourmet Tea Assortment, Regular and Decaf Coffee
\$19.95 per guest*

BRUNCH BUFFET #2

*Muffin Assortment and Breakfast Pastries
Thai Chicken Salad
Lox and Bagels w/ Cream Cheese, Red Onion and Tomato
Fresh Fruit Display with Honey Mint Sauce
Potato Pancakes w/ Applesauce and Sour Cream
Ricotta Cheese Blintzes w/ sour Cream and Strawberry Jam
Gourmet Tea Assortment, Regular and Decaf Coffee
\$18.95 per guest*

OMELETTE BAR BUFFET

*Fresh Fruit Display
Assorted Pastries, Muffins and Bagels
Country Potatoes
Omelet Bar- Cooked on Site, Made to Order
Choice of Ingredients- Ham, Linguisa, Sausage, Bacon, Onions, Mushrooms, Peppers,
Tomatoes, Broccoli, Avocado, Sour Cream, Chiles, Black Beans, Salsa, and Cheeses
Coffee Bar- Regular and Decaf
Orange and Cranberry Juices
Call for quote*



KIDDUSH

*Fresh Garden Salad with Champagne Vinaigrette
Spinach, Ricotta Canneloni with Marinara Sauce
Crostini Toasts with Sun dried Tomato Tapenade and Goat Cheese
Assorted Premade Finger Sandwiches
(egg salad, tuna salad, grilled veggie pesto)
Hummus with Pita Triangles
Assorted Bagels
Smoked Salmon with Capers, Whipped Cream Cheese, Red Onion and Tomato
Greek Pasta Salad
Fresh Fruit Display with Honey, Orange, Mint Sauce*
21.95 per guest

SWEET 16, BAR/BAT MITZVAHS

*Crudités Platter w/ Spinach Dip and Baguette Rounds
Fresh Fruit Display with Honey, Orange, Mint Sauce
Country Style Chicken Tenders w/ Ranch and BBQ Sauce
Sliders
Hot Dogs with Condiments
Chocolate Fountain w/ Fruit, Pretzels and Rice crispy Treats*
19.95 per guest

GRADUATION

*Asparagus Wrapped in Proscuitto
Spinach Dip with Bread Rounds
Tortellini Skewers Drizzled with Pesto
Traditional Caesar Salad
Tri-tip and Honey Glazed Ham Platter
Rolls, Garnish and Condiments
Fresh Fruit Display*
18.95 per guest

ERIN GO BRAGH

*Mixed Green Garden Salad with Italian Dressing
Tender Corned Beef and Cabbage with Mustard and Creamed Horseradish.
Parsley Boiled Potatoes, Steamed Baby Carrots
Assorted Rolls and Butter*
13.50 per guest

TRADITIONAL HAM DINNER

*Mixed Green Salad w/ Ranch and Italian Dressings
Honey Glazed Ham with Raisin Sauce
Au Gratin Potatoes or Candied Yams
Parsley Buttered Baby Carrots
Assorted Rolls and Butter*
13.50 per guest



SOUTHWESTERN BUFFET

Taco Salad with Ranch and Italian Dressings
Chicken Fajitas with Flour Tortillas
Beef Fajitas with Flour Tortillas
Mexican Rice and Pinto Beans
Fruit Salad
Chips and Salsa
Sour Cream, Grated Cheese and Guacamole
15.50 per guest

SOUTH OF THE BORDER

Hors d'oeuvres
Taquitos w/ Guacamole
Ceviche with Tortilla Chips, Salsa Roja & Salsa Tomatillo
Main Course
Mexican Cole Slaw
Carne Asada
Chicken Enchiladas
Cheese Quesadillas
Mexican Rice and Frijoles
19.95

ITALIANO

Tossed Green Salad with Ranch and Vinaigrette
Chicken Picatta with Lemon Caper Sauce
Rice Pilaf
Fresh Fruit Salad
Vegetarian Lasagna
Rolls and Butter
15.95 per guest

PACIFIC RIM

Oriental Salad with Ranch and Oriental Dressings
Chicken Veggie Stir Fry
Tender Broccoli Beef
White Rice or Fried Rice
Pot Stickers with Hot Oil
Fruit Salad
Fortune Cookies
15.95 per guest

WINE MAKERS DINNER

Served multi-course dinner with custom food pairings based upon client selected wines.
Call for quote



TRADITIONAL TURKEY DINNER

*Mixed Green Salad w/ Ranch and Italian Dressings
Roast Turkey w/ Sage Dressing and Cranberry Sauce
Mashed Potatoes & Gravy
Sautéed Green Beans
Assorted Rolls and Butter
13.50 per guest*

BORN ON A BAYOU

*Mixed Green Salad w/ Ranch and French Dressings
Creole Chicken- Seasoned Grilled Chicken Strips w/ Onions, & Mushrooms
in a Creamy Cajun Sauce Over Penne Pasta
Jambalaya w/ Bay Shrimp and Spicy Sausage
Red Beans and Rice
Simmered Collard Greens
Corn Bread Muffins and Butter
17.95 per guest*

HAWAIIAN LUAU

*Kalua Pig and Teriyaki Chicken with Caramelized Onions and Grilled Pineapple
Green Salad with Macadamia Nuts, Fresh Mango and a Lemon cider Vinaigrette
Fried Rice and Vegetable Stir Fry
Tropical Fruit Salad
Sweet Rolls with Butter
\$ 15.25 Per Person*

FAMILY STYLE CRAB FEED

*Garden Salad (1000 on side)
Bagged Cooked Crab
Rigatoni w/ Marinara Sauce
Hot Buttered French Bread
Cocktail Sauce and Lemon Wedges
Seasonal - Call for quote*

VEGETARIAN DELIGHT

*Caesar Salad
Ratatouille Stuffed Portabella Mushroom
Tofu-Vegetable Stir Fry
Harvest Rice Pilaf
Fresh Grilled Vegetables
Fresh Fruit Display
Assorted Rolls and Butter
15.95 per guest*