

FOODS TO GO MENU & INFORMATION

MINIMUM FOOD PURCHASE OF \$950.00
(NOT INCLUDING DELIVERY & SALES TAX)

5973 Reseda Boulevard •
Tarzana • California • 91356 •
818.343-5151 • www.sitk.com



- How are Foods To Go Items Packaged? Room temperature items come on a platter, garnished & ready to go. Dips & sauces come in disposable containers. Items that need re-heating are sent in tin foil pans, complete with simple re-heating instructions.
- You may pick up your order or delivery is available – please inquire.
- Disposables - Each set consists of two sizes of plates, two sizes of napkins, all cutlery (double on forks), plastic tumbler & a coffee cup. Each set of disposables is \$4.75 per person.
- Desserts - We also have a complete bakery department offering an assortment of cakes, breads, muffins, cookies & a variety of other sweets.
- Staffing For staffing assistance, we refer our clients to outside staffing agencies that work with us on a regular basis & are very familiar with our menu & its proper presentation. Phone numbers are on the last page.
- Please place your order at least 5 business days in advance of your event. If after reviewing the enclosed, you would like some suggestions or help with quantities & pricing, please feel free to call us at 818-343-5151 or email vee@sitk.com.

Thank you for thinking of us and we look forward to speaking with you soon!



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PLATTERS BEAUTIFULLY GARNISHED & READY TO SERVE

- Fresh Seasonal Fruit Platter - serves approximately 40-50 guests/\$225.00
serves approximately 25-30 guests/\$150.00
- Crisp Crudité & Dip Platter - serves approximately 40-60 guests/\$250
serves approximately 25 guests/\$125.00 with spinach dip & artichoke dip
- Cheese & Cracker Platter - serves approximately 50-60 guests/\$350
serves approximately 25 guests/\$250 imported & domestic cheeses with gourmet crackers
- Italian Antipasto - serves approximately 25-30 guests/\$325.00
prosciutto, Genoa salami, roasted red peppers, artichoke hearts, assorted olives, marinated mozzarella balls & tomatoes
- Steamed Asparagus Platter Large Platter - (200 pieces)/\$160.00 | Small Platter (100 pieces)/\$95.00
with raspberry vinaigrette
- Grilled Vegetable Platter - serves approximately 40 guests/\$275.00 | approx. 25 guests/\$195.00
carrots, red, yellow & green peppers, green onions, eggplant, zucchini, yellow squash, asparagus & mushrooms brushed with olive oil & fresh herbs
- Focaccia Bread Platter - serves approximately 50 guests/\$125.00 *please select variation from the following* sweet basil pesto, sliced roma tomatoes & mozzarella | sweet caramelized onion, garlic, chevre, herbs de provence & walnuts | rosemary, onions, garlic & extra virgin olive oil



PLATTERS BEAUTIFULLY GARNISHED & READY TO SERVE

- Turkey Pinwheel Platter - 75 pieces/\$225.00 | 40 pieces/\$175.00
Jarlsberg cheese, tomatoes, peperoncino, avocado & mayonnaise
- Israeli Pinwheel Platter - 75 pieces/\$225.00 | 40 pieces/\$175.00
hummus, diced roma tomatoes, assorted peppers, cucumbers, green onions & chopped parsley
- Southwestern Pinwheel Platter - 75 pieces/\$225.00 | 40 pieces/\$175.00
jumbo flour tortillas with roasted chipotle sour cream, black beans, avocado & roasted bell peppers
- Vegetarian Pinwheel Platter - 75 pieces/\$225.00 | 40 pieces/\$175.00
garlic herb aioli, grilled marinated eggplant, zucchini, avocado, tomatoes & jack cheese
- Sliced Filet Mignon on a Crostini - 75 pieces/\$275.00 | 40 pieces/\$175.00
with onion marmalade, chopped chives & horseradish cream
- Sliced Filet Mignon with Assorted Rolls - serves approximately 20 guests/\$275.00
with creamed horseradish & onion marmalade
- Chicken Tender Platter - 75 pieces/\$165.00 | 40 pieces/\$85.00
baked & served with BBQ Sauce & Ketchup
- Grilled Chicken Scallion Skewer Platter - 50 pieces/\$250.00
drizzled with tangerine chili sauce



READY TO SERVE

- Hummus & Homemade Herbed Pita Chips serves approximately 25/\$125.00
- Blue & Yellow Tortilla Chips with Guacamole & Homemade Salsa serves approximately 25/\$125.00
- Cold or Hot Spinach & Artichoke Dip serves approximately 25/\$125.00 with sliced baguettes
- Bruschetta Platter
40 pieces/\$130.00
80 pieces/\$250.00
grilled, sliced baguette with herb olive oil
served on the side: tomato basil panzanella, spicy eggplant tapenade & kalamata olive tapenade





READY TO SERVE

3 DOZEN MINIMUM ORDER

- Lettuce Cups
\$3.00 each | with spiced Asian chicken
- Thai Noodle Swirl
\$6.00 each | Chinese vermicelli with red peppers, green onions & cilantro tossed with a sherry soy chili vinaigrette & garnished with roasted peanuts & bean sprouts
- Caprese Skewers
\$3.00 each | fresh mozzarella, mini sweet tomatoes & basil with garlic oil
- Leek, Onion & Gruyere Tartlets
\$3.00 each

PLATTERS BEAUTIFULLY GARNISHED & READY TO SERVE

- Jumbo Shrimp Cocktail Platter
75 pieces/\$375.00 | 40 pieces/\$200.00
with traditional cocktail sauce
- Grilled Jumbo Asian Shrimp Skewer Platter
75 pieces/\$375.00 | 40 pieces/\$200.00
with citrus dipping sauce
- Grilled Shrimp Skewer Platter
75 pieces/\$375.00 | 40 pieces/\$200.00
with tangerine chili dipping sauce
- Snow Pea Wrapped Jumbo Shrimp Platter
75 pieces/\$375.00 | 40 pieces/\$200.00
with Oriental dipping sauce
- Garlic Shrimp Skewers
50 pieces/\$250.00
with orange tangerine chili sauce



HOT HORS D'OEUVRES

3 DOZEN MINIMUM ORDER
RE-HEATING REQUIRED

- Brie en Croute
Approximately 40 servings
\$250.00 (one size)
flavor options with brown sugar & pecans
same price \$250.00
imported Brie cheese baked inside a light, flaky
pastry crust served warm with French baguettes
- Wild Mushroom Ravioli
\$4.00 each
with a robust tomato chutney
- All Beef Mini Hot Dogs Baked in Puff Pastry
\$4.00 each
with sweet hot mustard
- Mini Potato Pancakes
\$4.00 each
served with sour cream & applesauce
- Spinach Pine Nut Mushrooms
\$4.00 each | stuffed with a blend of pureed fresh
spinach, pine nuts, parmesan, cream cheese & sherry



HOT HORS D'OEUVRES

3 DOZEN MINIMUM ORDER
RE-HEATING REQUIRED

- Spanekopitas
\$4.00 each | fresh spinach & seasonings folded in flaky filo triangles brushed with butter & baked
- Tyropitas
\$4.00 each | cheese & select seasonings folded in flaky filo triangles brushed with butter & baked
- Breaded Baby Artichoke Hearts
\$3.25 each | baked & served with homemade curry dip
- Beef & Vegetable Empanadas
\$4.00 each | served with homemade salsa
- Vegetable Empanadas
\$4.00 each | served with homemade salsa
- Bastilla
\$4.00 each | chicken, almonds, parsley & Middle Eastern spices baked in filo pastry & dusted with powdered sugar
- Brie & Walnut Quesadillas
\$4.00 each | served with mango papaya salsa
- Moroccan Cigarros
\$4.00 each | spicy meat rolled in puff pastry



HOT HORS D'OEUVRES

3 DOZEN MINIMUM ORDER
RE-HEATING REQUIRED

- Chicken Sate Skewers
\$4.00 each | with Asian peanut sauce
- Crab Rangoon
\$4.00 each | deep-fried & served with an apricot sauce & an Oriental dipping sauce
- Chicken Won Ton
\$4.00 each | served with an Oriental soy dipping sauce
- Chicken Dumplings
\$4.00 each | served with an Oriental soy dipping sauce
- Crab Cakes
\$6.50 each | deep-fried and served with a tangy remoulade sauce
- Mini Soft Duck Tacos
\$4.50 each | mini crepes spread with tangy hoisin sauce, then filled with slivered duck & garnished with scallions



MINI GOURMET PIZZAS

RE-HEATING REQUIRED

2 dozen piece minimum per each variation
\$4.00 each

- BBQ Chicken & Red Onion
 - Plum Tomato & Basil
 - Grilled Vegetable
- Gorgonzola & Caramelized Onion



COLD MAIN DISHES & SIDES

MINIMUM ORDER 3 POUNDS PER SELECTION
SUGGESTED QUANTITY | 4 GUESTS PER POUND

Poached Salmon

\$26.00 per pound | poached in white wine, herbs & spices, portioned & plattered with a choice of caper mustard dill sauce or yogurt cucumber dill sauce

Traditional Tuna Salad

\$16.00 per pound | Albacore tuna mixed with homemade mayonnaise, celery & greens onions

Traditional Egg Salad

\$16.00 per pound

Chicken Salad

\$20.00 per pound | chopped chicken, walnuts, diced apples, red grape halves & chopped celery

Rice Salad

\$18.00 per pound | white rice with toasted almonds, spinach, green onions, celery & mandarin oranges tossed with a citrus vinaigrette

Roasted Corn & Zucchini Salad

\$18.00 per pound | roasted corn, zucchini & roma tomatoes in a fresh basil



COLD MAIN DISHES & SIDES

MINIMUM ORDER 3 POUNDS PER **SELECTION**
SUGGESTED QUANTITY | 4 GUESTS PER POUND

Marinated Cucumbers

\$16.00 per pound | European hot house cucumbers thinly sliced & marinated in rice wine vinegar, sugar, fresh dill & chopped green onions

Quinoa Salad

\$18.00 per pound | asparagus, apples pears & meyer lemon vinaigrette

Israeli Salad

\$18.00 per pound | diced roma tomatoes, assorted peppers, cucumbers, green onions & chopped parsley tossed with olive oil & lemon juice

Tomatoes & Fresh Mozzarella di Bufala

\$10.50 per serving *two slices of each per serving*
slices of ripe beefsteak tomatoes alternated with fresh water mozzarella & topped with chopped basil, garlic oil & salt & pepper



COLD MAIN DISHES & SIDES

MINIMUM ORDER 3 POUNDS PER SELECTION
SUGGESTED QUANTITY | 4 GUESTS PER POUND

Crunchy Mustard Chicken Salad

\$22.00 per pound | chunks of poached chicken breast with cucumber, celery, red onion & slivered cornichons in a dijon mustard vinaigrette

Shredded Chicken Salad

\$22.00 per pound | with sweet red and yellow peppers, Italian parsley, toasted almonds, capers & parmesan served on top of butter lettuce cups with a red wine vinaigrette

Chicken Curry Salad

\$22.00 per pound | white meat, apples, golden raisins, chutney, coconut & sweet curry Chunky Waldorf

Chinese Chicken Salad

\$22.00 per pound | chicken breast, Napa cabbage, toasted sesame seeds, fried Maifong noodles, fried wonton strips & chopped green onions with an Oriental vinaigrette



COLD MAIN DISHES & SIDES
MINIMUM ORDER 3 POUNDS PER SELECTION
SUGGESTED QUANTITY | 4 GUESTS PER POUND

Chunky Waldorf Chicken Salad

\$22.00 per pound | chopped chicken, walnuts, diced apples, red grape halves & chopped celery

Santa Fe Chicken Salad

\$22.00 per pound | Grilled Mesquite chicken breasts with baby mixed greens, papaya, pine nuts, avocado, red onion, pink grapefruit salsa & a balsamic vinaigrette

Traditional Cobb Salad

\$22.00 per pound | sliced tomatoes, bacon, sliced chicken breast, chopped egg, avocado, crumbled blue cheese served with blue cheese dressing

Sri Lanka Rice Salad

\$18.00 per pound | white & wild rice with celery & green onions garnished with sesame seeds & cashews tossed in an orange soy vinaigrette



COLD MAIN DISHES & SIDES
MINIMUM ORDER 3 POUNDS PER SELECTION
SUGGESTED QUANTITY | 4 GUESTS PER POUND

Traditional Potato Salad
\$16.00 per pound

Herb Potato Salad
\$16.00 per pound | thinly sliced baby new potatoes
tossed in a fresh lemon chive vinaigrette

Baby New Potato Salad
\$16.00 per pound | baby new potatoes with Haricot
Vert & tossed with a mustard dill vinaigrette

Fusilli with Vegetables
\$16.00 per pound | corkscrew pasta tossed with fresh
vegetables & a light Italian vinaigrette

Bowtie Pasta
\$16.00 per pound | with artichoke hearts & sun-dried
tomatoes tossed in a sun-dried tomato basil
vinaigrette

Tortellini
\$16.00 per pound | tossed with sun-dried tomatoes,
toasted pine nuts, freshly grated parmesan & basil
pesto sauce



COLD SANDWICHES

MIN OF 12 PORTIONS PER SELECTION

- Grilled Chicken Sandwich on Focaccia Bread
\$16.00 each | spread with herbed aioli, wild greens, sliced roma tomatoes & provolone
- Rare Roast Beef Sandwiches on Kaiser Rolls
Mini \$8.00 each | Full Size \$12.50 each
with creamy horseradish and Dijon mustard on the side
- Turkey Sandwiches on Kaiser Rolls
Mini \$8.00 each | Full Size \$12.50 each
with sweet hot mustard & whole grain mustard on the side
- Smoked Ham Sandwich on Kaiser Rolls
Mini- \$8.00 each Full Size- \$12.50 each
with whole grain mustard on the side
- Sandwich Sides Platter
\$3.00 per portion | Lettuce - Tomato - Red Onion - Pickle Rounds
- Vegetarian Wrap
\$16.00 each
grilled seasonal vegetables including zucchini, yellow squash, bell peppers and red onions with provolone cheese, spread with artichoke aioli
- Barbecued Chicken Wrap
\$16.00 each *also available vegetarian -\$7.00 each*
jumbo tortilla with sliced barbecue chicken, avocado, chopped lettuce, roasted corn, chopped tomatoes, jicama, chopped green onion, drizzled with barbeque sauce and ranch dressing
- Asian Chicken Wrap
\$16.00 each | with lettuce, green onion, sprouts, shredded carrots and won ton crisps & drizzled with oriental vinaigrette



DINNER FIRST COURSE MENU
SALAD SELECTIONS | \$14.00 PER PERSON
MINIMUM OF 10 PORTIONS PER SELECTION

- Orange, Kiwi & Jicama Salad - with thinly sliced red onion and Boston lettuce leaves with walnut oil & lime dressing
- Caesar Salad - with croutons and freshly grated parmesan cheese
- Mexican Caesar Salad - with chopped tomatoes, Pepitos (Mexican seasoned pumpkin seeds), tortilla strips, shredded Monterey jack cheese & croutons served with roasted tomatillo vinaigrette
- Mixed Five Green Salad - with assorted bell peppers, hot house cucumbers, cherry tomatoes, red onions & mushrooms served with raspberry vinaigrette
- Wild Baby Greens Salad - with mushrooms, baby tomatoes, julienne cucumbers, assorted bell peppers & red onions served with raspberry vinaigrette
- Pear & Goat Cheese Salad - butter lettuce with fanned pears & spicy walnuts served with a pear balsamic vinaigrette
- Mixed Baby Greens with Radishes & Walnuts - with shredded gruyere tossed in a Dijon mustard-walnut oil vinaigrette
- Chopped Antipasti Salad - romaine, salami, garbanzo beans, shredded mozzarella, chopped tomatoes, chopped mushrooms, pepperoncini, chopped red onions & chopped carrots with an Italian dressing
- Baby Field Greens Salad - with spicy pecans & sprinkled with crumbled feta cheese served with a cranberry port wine vinaigrette

IT'S
SOMEONE'S IN THE KITCHEN



DINNER ENTREE MENU
POULTRY SELECTIONS | \$18 PER PERSON
MINIMUM OF 10 PORTIONS PER SELECTION

- Herbed Grill Chicken Mediterranean – with capers, olives & roma tomatoes
- Grilled Citrus Chicken with Papaya Mango Salsa
- Grilled Chicken with Basil & Garlic - chicken breasts with tomato basil sauce
- Southern Fried Chicken
- Chicken Piccata – lemon, capers and white wine
- Chicken Parmesan – breaded chicken with mozzarella and tomato sauce
- Chicken Roulade Romagna - stuffed with toasted pine nuts, spinach, Asiago Cheese, Pecorino Romano Cheese, onion & garlic served in a roasted red-pepper cream sauce
- Chicken Marsala - Marsala mushroom sauce
- Chicken Dijonaise - Dijon mustard, whole grain mustard, white wine & fresh herbs
- Supremes de Volaille en Phyllo – chicken breast stuffed with mushroom wrapped in phyllo dough
- Barbecue Chicken (1/4 chicken) - with homemade barbeque sauce
- Cornish Game Hens - whole Cornish game hens stuffed with wild rice & sautéed onions
- Chicken Wellington - stuffed with a savory herb & mushroom mixture, wrapped in flaky puff pastry

STICK
SOMEONE'S IN THE KITCHEN



CONT...DINNER ENTREE
SELECTIONS
MINIMUM OF 10 PORTIONS PER SELECTION

- Individual Beef Wellington
\$35.00 per guest
filet mignon covered with a thin layer of pate, wrapped in a puff pastry then baked & served with Marsala sauce
- Filet Tenderloin
\$35.00 per guest
individual filet served with garlic parsley shallot sauce
- Sliced Strip Steak
\$32.00 per guest (8 oz. portion)
Succulent New York strip served with natural sauce
- Braised Short Ribs
\$32 per guest
Pinot noir reduction
- Baby Back Pork Ribs
\$28.00 per guest
grilled & served with homemade barbeque sauce
- Grilled Salmon
\$28.00 per guest *choice of one sauce* - pesto - maple garlic soy glaze - roasted corn salsa - tomato basil sauce
- Salmon or Whitefish en Croute
\$28.00 per guest
topped with fresh mushroom duxelles, wrapped in delicate puff pastry & baked
- Whitefish Pescatore
\$28.00 per guest
seared whitefish fillets served with a sauce of olives, capers & roma tomatoes

IT'S
SOMEONE'S IN THE KITCHEN



ENTRÉE BY THE PAN
SERVES APPROXIMATELY 10-12 GUESTS PER PAN

- Turkey Meatloaf
\$100.00 per pan | ground turkey breast meat, mushrooms, & onions baked together & served with a wild mushroom espagnole sauce
- Grandma Brown's Mac N' Cheese
\$85.00 per pan | Grandma Brown's secret recipe "it's not just for kids!"
- Truffle Mac N' Cheese | \$110.00 per pan
- Meat, Chicken or Vegetable Lasagna
\$125.00 per pan | with ricotta cheese & Italian red sauce
- Vegan Lasagna | \$125.00 per pan
- Porcini Mushroom & Potato Lasagna
\$125.00 per pan | with ricotta cheese
- Wild Mushroom & Spinach Lasagna
\$125.00 per pan | with ricotta cheese & béchamel sauce
- Lasagna-Style Eggplant Parm
\$125.00 per pan | layers of thinly sliced, breaded eggplant parmesan & mozzarella cheese baked in marinara sauce
- Baked Penne Arabiata
\$95.00 per pan | spicy Italian marinara sauce with ricotta cheese, & parmesan cheese topped with mozzarella cheese
- Mushroom Artichoke Strudel
\$18 per guest | sautéed mixed oyster, shitake & button mushrooms with sliced artichoke hearts & feta cheese baked in puff pastry

IT'S
SOMEONE'S IN THE KITCHEN



CONT...ENTRÉE BY THE PAN
SERVES APPROXIMATELY 12-15 GUESTS PER PAN

- Grilled Chicken Penne Pasta
\$90.00
assorted julienne bell peppers & artichoke hearts
tossed in a light sauce made with sautéed roma
tomatoes, garlic, fresh basil & white wine
- Chicken Enchiladas
\$90.00
topped with shredded cheese & our Mexican red
sauce
- Turkey, Vegetarian or Beef Chili
\$90.00
our famous old fashioned chili with shredded
cheddar cheese, chopped red onion & sour cream
- Refried Beans
\$60.00
topped with a combination of jack & cheddar cheese
- Warm Garlic Cremini Mushroom Quinoa
\$85.00
- Orzo
\$85.00 | rice shaped pasta served with caramelized
onions

IT'S
SOMEONE'S IN THE KITCHEN



ACCOMPANIMENTS BY THE PAN
SERVES APPROXIMATELY 10-12 GUESTS PER PAN

- Steamed Fresh Broccoli
\$70.00 | with an herbed butter sauce
- Steamed Asparagus Bundles
\$85.00 - 12 bundles per pan | served with a light lemon butter
- Buttered Green Beans with Cashews
\$70.00 | sautéed in a mild butter sauce
- Mélange of Steamed Seasonal Vegetables
\$70.00 | a variety of peppers, carrots, green zucchini, yellow squash, broccoli & cauliflower
- Grilled Garden Vegetables
\$95.00 | brushed with olive oil
- Grilled Skewered Garden Vegetables
\$10.00 each *minimum 15 per order* | brushed with olive oil & fresh herbs
- Julienned Garden Vegetables Sauté
\$65.00 | green zucchini, yellow squash & carrots lightly sautéed with garlic & parsley
- Apricot Glazed Carrots
\$65.00 | paper thin slices of carrots cooked with an apricot glaze
- Apricot & Marcona Almond Quinoa Salad
\$85.00

IT'S
SOMEONE'S IN THE KITCHEN



ACCOMPANIMENTS BY THE PAN
SERVES APPROXIMATELY 10-12 GUESTS PER PAN

- Oven Roasted Potatoes
\$70.00
small potatoes rolled in sweet butter, olive oil & seasonings
- Lemon Parmesan Potatoes
\$70.00
oven roasted baby new potatoes with olive oil, lemon juice & lemon zest topped with parmesan cheese
- Roasted Garlic Whipped Potatoes
\$70.00
- Smashed Yukon Potatoes
\$70.00
flavored with mild horseradish
- Pommes Gratin Provencal
\$85.00
thinly sliced potatoes, arranged in layers with grated Gruyere cheese, chopped tomatoes, basil, thyme & garlic then baked
- Scalloped Potatoes
\$85.00
with Goat Cheese & Herb de Provence

STK
SOMEONE'S IN THE KITCHEN



ACCOMPANIMENTS BY THE PAN
SERVES APPROXIMATELY 10-12 GUESTS PER PAN

- Confetti Rice
\$60.00
with diced onions & red & yellow peppers
- Wild Rice
\$60.00
baked with celery, onions & carrots then laced with pecans
- Saffron Basmati Rice
\$60.00
with roasted bell peppers
- Mexican Green Rice
\$60.00
with cilantro, tomatoes & assorted spicy seasonings
- Spanish Rice
\$60.00
with tomatoes, garlic, onions & assorted peppers
- Rice Pilaf
\$60.00
with garlic & spices

STK
SOMEONE'S IN THE KITCHEN



MIN OF 12 PORTIONS PER SELECTION

- Artisan Rolls & Butter
\$24.00 per dozen
- Garlic Rolls
\$24.00 per dozen
- Old Fashioned Biscuits & Butter
\$24.00 per dozen
- Traditional Corn Bread & Butter
\$35.00 - 12 pieces per pan
- Southwestern Corn Bread
\$35.00 - 12 pieces per pan
with shredded sharp cheddar cheese,
fresh roasted green chilies & fresh
corn kernels



BRUNCH SELECTIONS

- Blintzes
\$48.00/dozen *minimum 2 dozen*
served with strawberry preserves, blueberry preserves, cinnamon sugar & sour cream
- Home-style Frittata
\$48.00/pan - 10 portions/pan
sautéed green & yellow squash, onions, mushrooms, tomatoes, peppers, cheddar, mozzarella & jack cheese
- Country Frittata
\$48.00/pan - 10 portions/pan
seasoned potatoes, onions & cheddar cheese
- Greek Frittata
\$48.00/pan - 10 portions/pan
baby spinach, halved grape tomatoes & feta cheese
- Bistro Frittata
\$48.00/pan - 10 portions/pan
artichoke hearts, red peppers, sundried tomatoes & goat cheese
- Southwestern Frittata
\$48.00/pan - 10 portions/pan
roasted green & red peppers, whole kernel yellow corn, & red onion
- Quiche
\$45.00 each
Choice of: - Goat Cheese & Sundried Tomatoes - Spinach & Broccoli - Mushroom, Tomato & Jack Cheese Assorted
- Bagels & Cream Cheese
\$16.00/guest *minimum 12 portions* served with sliced tomatoes, cucumbers, capers & red onions
- Sliced Lox
\$8.00 per guest *minimum 12 portions

SIT
SOMEONE'S IN THE KITCHEN



BRUNCH SELECTIONS CONT...

- Fresh Baked Muffins
\$48.00 per dozen / Mini Muffins – 2 dz. min. \$48.00 *one flavor per dozen* Banana Nut - Blueberry - Chocolate Chip
Cranberry Orange - Lemon Poppy - Bran
- Scones
minimum 2 dozen \$48.00/dozen
Chocolate Hazelnut - Cranberry Orange - Bacon Cheddar - Blueberry
- Sticky Buns
minimum 2 dozen \$48.00/dozen

CAKES - PIES - CHEESECAKES - TARTS

All cakes, pies, tarts, and cheesecakes are a standard
10" Serves 14 – 16 guests | \$85.00 each

CAKE SELECTIONS:

Carrot -Strawberry - Lemon – Red Velvet - Tiramisu
White – Chocolate - Marble

PIE SELECTONS:

Apple - Banana Cream - Chocolate Pecan - Key Lime
Pumpkin - Cherry - Coconut Cream

CHEESECAKE SELECTIONS:

New York - Strawberry - White Chocolate Raspberry

TART/TORTE SELECTIONS:

Fresh Fruit | Almond | Flourless Chocolate

IT'S
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DESSERTS

- Dessert Fantasy | \$24.00/guest *3 pieces per serving*
A bite-size assortment that will include:
Mini Fruit Tartlets, Chocolate Ganache Brownies,
Lemon Bars, Cheesecake Bites, & Chocolate Covered
Strawberries
- Homemade Apple, Mixed Berry or Peach Cobbler
Approximately 10 portions per pan | \$65.00
- Chocolate Brownie Bread Pudding
Approximately 10 portions per pan | \$65.00
- Assorted Rugelach | \$20.00 per pound
- Assorted Cookies | \$20.00 per dozen
chocolate chip, coconut macaroon, oatmeal raisin,
snickerdoodle, rainbow sprinkle, black and whites, & peanut
butter

INDIVIDUAL DESSERTS ARE 3 DOZEN MINIMUM ORDERS

Assorted Colored Macaroons

Mini \$24.00/dozen | Full Size- \$48.00/dozen

Mini Fruit Tartlets | \$36.00/dozen

Chocolate Ganache Brownies | \$48.00/dozen

Lemon Bars | \$36.00/dozen

Chocolate Covered Strawberries | \$48.00/dozen

Cheesecake Bites | \$36.00/dozen

IT'S
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REFFERALS

5973 Reseda Boulevard •
Tarzana • California • 91356 •
818.343-5151 • www.sitk.com

Rentals

Town & Country Rentals
818.908.4211

Bright 310.202.0011

Staffing
Tend Staffing Agency
805.459.0089

Total Success Staffing Agency
310.318.9037

Argyle Event Staffing
323.462.8280

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