



Sigi's Food and Catering

CORPORATE MENU

FAJITA FESTIVAL	\$9.75
Fajita Grilled Chicken, Bell Peppers and Onions with Warm Flour Tortillas served with Sour Cream, Guacamole, Shredded Lettuce, Green Onions, Shredded Cheddar Cheese, Whole Black Beans, Spanish Rice and Sigi's Signature Tortilla Chips & Salsa	
TACO FESTIVAL	\$9.75
Mild or Spicy Ground Beef in Crispy Taco Shells served with Sour Cream, Guacamole, Shredded Lettuce, Green Onions, Shredded Cheddar Cheese, Whole Black Beans, Spanish Rice and Sigi's Signature Tortilla Chips & Salsa	
VEGETARIAN RAVIOLI	\$10.00
Vegan Ravioli stuffed with Vegetables, covered with our own Mushroom and Basil Marinara Sauce served with a Caesar Salad of Romaine with Garlic Croutons, Parmesan Cheese and Caesar Dressing with Fresh Bakery Rolls	
THAI STIR-FRIED CHICKEN	\$10.00
Tender, Sliced Boneless Chicken stir-fried with Fresh Mushrooms, Red and Green Peppers, Bamboo Shoots and Thai Spices served with Jasmine Rice, a Thai Salad of Mixed Lettuces, Cabbage, Snow Peas, Carrots, Sprouts and Chopped Peanuts with Sesame Dressing	
GREEK TRADITION	\$10.00
Baked Greek Lemon Chicken Breast with Basil and Oregano, a Traditional Greek Salad of Fresh Greens, Kalamata Olives, Feta Cheese and Greek Dressing served with Pita Bread	
PASTA PRIMAVERA	\$10.00
Fettuccini Pasta with a light Sauce tossed with chef's choice Sautéed Vegetables served with a Mixed Garden Salad with Sigi's House Dressing and Bakery Rolls	
PERSIAN CHICKEN	\$10.00
Boneless, Skinless Chicken Breast Braised in Walnut Sauce served with Brown Rice, Chopped Salad of Lettuce, Tomatoes, Green Onions, Cucumber and Fresh Cilantro dressed with a Lime Vinaigrette and Whole Wheat Pita	
ENCHILADAS	\$10.50
Pork, Chicken or Cheese Enchiladas (3 per person) with Red or Green Sauce served with Sour Cream, Guacamole, Shredded Lettuce, Green Onions, Shredded Cheddar Cheese, Whole Black Beans, Spanish Rice and Sigi's Signature Tortilla Chips & Salsa	
STUFFED BELL PEPPERS	\$10.50
Jumbo Bell Pepper Stuffed with Beef, Chicken or Vegetarian Style, a Mixed Garden Salad with Tomato Wedges, Garlic Croutons and Thousand Island Dressing, along with warm Pasta Primavera and Fresh Baked Rolls	
CHICKEN CACCIATORE	\$10.75
Chicken Breast and Thighs cooked with Bell Peppers and Onions in a Tomato Sauce served with White Jasmine Rice, a Garden Salad with Tomatoes, Croutons and Sigi's House Dressing with Fresh Baked Rolls	

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260 North L Street - Livermore, California 94551 - T (925) 960-0157 F (925) 960-0179 - www.sigisfoodcatering.com

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BOW TIE PASTA WITH CHICKEN	\$11.00
Bow Tie Pasta with Grilled, Sliced Chicken dressed with a Light, Creamy Tomato Sauce, a Spinach Salad with Mandarin Oranges, Mushrooms, Red Onion with Citrus Dressing and Breadsticks	
ITALIAN STANDBY	\$11.00
Traditional Old World Style Spaghetti with a choice of Meat Balls or Italian Sausage covered with Sigi's own dark red, slow cooked hearty Marinara Sauce served with a Tossed Green Salad with Sigi's Dressing and Fresh Tomato Bruschetta	
CRISPY BREADED CHICKEN	\$11.00
Chicken Breast covered with Breadcrumbs and Lightly Fried, Garlic Mashed Potatoes, Caesar Salad of Fresh Romaine, Garlic Croutons, Parmesan Cheese and Caesar Dressing and Bakery Rolls	
CHEF'S DELI BUFFET - <i>Create Your Own Sandwich</i>	\$11.00
Oven Roasted Turkey, Lean Ham, Roast Beef, Dry Italian Salami, Cheddar and Swiss Cheese, Sliced Tomatoes, Pickles and Shredded Lettuce, Mustard, Mayonnaise, Assorted Breads and Rolls Served with Seasonal Fruit Salad, Potato Salad and Potato Chips	
TUSCAN CHICKEN	\$11.00
Poached Chicken Breast in a Creamy Sun dried Tomato and Mushroom Sauce served with Penne Pasta Lightly tossed with Olive Oil and an assortment of Grilled Vegetables, a Mixed Garden Salad with Balsamic Dressing and Rolls	
CHILI RELLENO	\$11.00
Chili Relleno with Beef or Cheese Served with Sour Cream, Guacamole, Shredded Lettuce, Green Onions, Shredded Cheddar Cheese, Whole Black Beans, Spanish Rice and Sigi's Signature Tortilla Chips and Salsa	
SEASONED ROASTED CHICKEN	\$11.00
Roasted Chicken Quarters served with Garlic Roasted Potatoes, a Fresh Garden Salad with Garlic Croutons and Sigi's Dressing, assorted Dinner Rolls complete this lunch	
CHICKEN WITH ROASTED APPLE AND GARLIC	\$11.00
Chicken Thighs with Roasted Apples and Garlic paired with a Baked Potato Bar and your choice of Toppings; Sour Cream, Bacon Bits, Cheddar Cheese, Green Onions and Fresh Salsa, a mixed Garden Salad with Creamy Italian Dressing	
BURGER STATION	\$11.00
All Beef or Veggie burgers topped with Grilled Onions served with Buns, Lettuce, Tomatoes, Pickles, Cheddar Cheese, Condiments, Potato Chips, Macaroni Salad and Cole Slaw	
HONEY AND MUSTARD CHICKEN	\$11.00
Baked Honey and Mustard Chicken served sliced with Rice Medley, a tossed Green Salad with Sigi's House Dressing and Fresh Baked Baguettes	
GINGER BEEF STIR FRY	\$12.00
Thinly sliced lean Beef, sautéed Red Onions, fresh Ginger and Spices served with white Jasmine Rice and a Watercress and Orange Salad with Citrus Dressing	



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SIGI'S LASAGNA	\$12.00
Our own home-made, acclaimed excellent Vegetarian, Cheese and Pesto or Sausage Lasagna served with a Fresh Garden Salad and Italian Dressing, Cold Mixed Relish Tray and Hot Garlic Bread (<i>Minimum 12 servings</i>)	
WHISKEY PORK CHOPS	\$12.00
Pork Chops with a Whiskey Glaze, Spinach Salad with Mandarin Orange Sections, Mushrooms, Thinly Sliced Onions, Croutons and Citrus Dressing, Chef's Choice Sautéed Vegetables and Dinner Rolls	
CHICKEN MARSALA	\$12.00
Start with a Green and Mandarin Orange Salad of Lettuce and Avocado with Fresh Citrus Dressing. Enjoy a Sautéed Boneless Chicken Breast in a Marsala Sauce with Mushrooms accompanied by Garlic Mashed Potatoes and assorted Dinner Rolls	
STUFFED MANICOTTI	\$12.00
Manicotti Pasta stuffed with a mixture of three Italian Cheeses and covered with our homemade Marinara Sauce (with or without Meat), a tossed Green Salad with Sigi's House Dressing, a Relish Tray and our unique Garlic Bread	
GLAZED PORK CHOPS	\$12.00
Delicious Glazed Pork Chops served with Rice Pilaf, a Mixed Garden Salad with Sigi's House Dressing and Bakery Rolls	
TEQUILA-ALMOND CHICKEN	\$12.00
Boneless, Skinless Chicken Breast marinated in Lime Juice and Tequila then sautéed with Almonds, served with our special Mexican version of Scalloped Potatoes made with Mild Green Chiles, Sour Cream & Cheddar Cheese, accompanied by a Salad of Romaine, Jicama, Avocado and Lime Vinaigrette accompanied by warm Corn Tortillas	
BARBECUE CHICKEN QUARTERS AND SMOKED BRISKET	\$12.00
Marinated Chicken Quarters and Sliced Smoked Brisket brushed with Sigi's Special Barbecue Sauce served with a Crisp Garden Salad with Ranch Dressing and Homemade Cornbread	
ROASTED PORK CHOPS	\$12.00
Roasted Pork Chops with Caramelized Onions and Apples, Herbed Potatoes served with a Fresh Green Salad and Vinaigrette with Fresh Baked Rolls	
LEMON CAPER CHICKEN	\$12.00
Golden Brown Boneless, Skinless Breast of Chicken Sautéed in Parmesan Batter topped with Lemon Slices and Capers served with Rice Pilaf, Spinach Salad with Mandarin Oranges, Red Onion, Mushrooms, Croutons and Sigi's Dressing completed with Fresh Baguettes	
FRIED CHICKEN	\$12.00
Fried Chicken Pieces served with Garlic Mashed Potatoes and Milk Gravy, Southern Salad of Mixed Greens, Pecans and Cherry Tomatoes with Ranch dressing and warm Biscuits	
LEMON BATTER FISH	\$12.50
Fish Fillets covered with Lemon Batter and Lightly Fried served with Rice Pilaf, Romaine Salad with Papaya, Toasted Pecans with Papaya Vinaigrette and Rolls	



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GOURMET SANDWICHES	\$12.50
Tray of Gourmet Sandwiches, choose from: - Roasted, Marinated Eggplant, Red Pepper and Mozzarella on Sourdough with Light Garlic Aioli - Heaven and Earth Brie Sandwich, Roasted Apples and Grilled Onions with Brie on Buttery Rye Bread - Roasted Turkey Breast with Cranberry Sauce Reduction on a Bakery Roll with Sweet Potato Spread - Roast Beef with Horseradish Mayonnaise and Cheese, Tomatoes and Green Leaf Lettuce on Ciabatta Bread - Roasted Chicken Breast with Thin Sliced Green Apples and Smoked Gouda on Brioche - Smoked Salmon with Lemon Dill Mayonnaise with Capers and Red Onions on Pumppernickel - Artichoke Dip, Avocado, Tomatoes, Spring Mix on Bakery Wheat Also includes Red Potato Salad, Fresh Fruit Salad and Potato Chips	
STUFFED CHICKEN BREAST	\$13.00
Breast of Chicken stuffed with Roasted Mushrooms, Provolone and Rosemary served with Linguini Pasta topped with Marinara Sauce, Garden Salad with Sigi's House Dressing and Sigi's unique Garlic Bread	
KABOBS	\$13.00
Tender Beef, Chicken or Tofu Marinated and Skewered with Tomatoes, Onions, Bell Peppers served with Aztec Wild Rice Pilaf, a Chopped Salad with Lemon Vinaigrette and soft Pita Bread	
FALAFEL	\$13.00
Falafel with Tahini, Zatziki, Pita, Lettuce and Tomatoes with a Couscous Salad	
MANHATTAN BEEF TRI TIPS	\$13.00
Manhattan Tri Tips Sliced with a Bourbon Cherry Sauce, Roasted Red Potatoes, a Green Salad with Blue Cheese Dressing and French Bread	
HOME-STYLE TURKEY	\$13.00
Sliced Roasted Turkey and Gravy, Garlic Mashed Potatoes, Cranberry Sauce, Mixed Garden Salad with Sigi's House Dressing served with Assorted Breads & Rolls	
BEEF PROVENCAL	\$13.00
Seasoned Steak served with Grilled Onions, Creamy Potatoes Au Gratin, Spinach Salad with Toasted Pecans and Blue Cheese dressed with Champagne Vinaigrette and Fresh Bakery Rolls	
WHISKEY CHICKEN	\$13.00
Poached Breast of Chicken in a Whiskey Sauce, served with Herbed Red Potatoes and a Mixed Green Salad with Country Dressing along with Assorted Rolls	
OVEN ROASTED BEEF-TIPS	\$13.00
Sliced, Succulent Tri Tips, oven roasted to perfection and served with Sautéed Mushrooms, Onions, Natural Au Jus accompanied by Garlic, Herbed Red Potatoes, a Mixed Lettuce Salad with Walnuts, crumbled Gorgonzola Cheese and Raspberry-Walnut Dressing and Fresh Baked Rolls	
TEXAS RANCH BARBECUE	\$14.00
Barbecue Pork Rib (3-4 pieces per serving) served with a Macaroni & Cheese, Tri-Color Cole Slaw and Homemade Corn Bread	
SALMON CAKES	\$15.00
Salmon Cakes with Lumb Crab Meat Sauce, Chef's Choice Sautéed Vegetables, Rice Pilaf and a Mixed Garden Salad with Tomatoes, Garlic Croutons and Sigi's House Dressing	



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DESSERTS

(priced per person)

\$1.25

Assorted Cookies
Mini Macaroons

Double Chocolate Brownies
Rice Krispie Treats

\$2.50

Assorted Dessert Bars
Mini Baklava *(2 pieces)*
Mini Chocolate Almond Rolls *(2 pieces)*

Mini Chocolate Éclairs *(2 pieces)*
Pecan Tassies or Cranberry Delights *(2 pieces)*

Market Price

Assorted Pies, Serves 8
Cheese Cake - Various flavors
Chocolate Obsession Cake

Chocolate Mousse Cake Carrot Cake
Lemon Cake

BEVERAGES

Ice - per pound	\$0.50
Assorted Sodas and Bottled Water on Ice	\$1.25
Assorted Snapple	\$1.50
Coffee or Hot Tea Service	\$1.50
Iced Tea <i>(by the gallon-serves 16)</i>	\$16.00
Punch <i>(by the gallon-serves 16)</i>	\$16.00
Assorted Soda and Water <i>(by the case)</i>	\$24.00



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SERVICES

(Minimum Three Hour Period)

Waitstaff - \$30/Hour	\$90.00
Bartender - \$35/Hour	\$105.00
Chef in Uniform <i>(for Carving Station)</i> - \$35/Hour	\$105.00

RENTALS

(Price Per Unit)

China Dinner, Salad or Dessert Plates <i>(Various Styles available)</i>	\$0.55
Stainless <i>(Knife, Fork, Spoon, Dessert Fork, etc.)</i>	\$0.55
Clear Glass Coffee Mug	\$0.55
Wine Glasses or Champagne Flutes	\$0.55
Silver-plate <i>(Knife, Fork, Spoon, Dessert Fork, etc.)</i>	\$0.60
Linen Napkins <i>(Various colors)</i>	\$0.75
China Coffee Cup & Saucer	\$1.25/set
Complete Disposables:	\$2.00/set
Dinner & Dessert Plates, Dinner Napkin, Utensils & Beverage Cup	
Chairs <i>(Samsonite - white)</i>	\$2.00
Bistro Chairs <i>(White)</i>	\$3.00
Non-Folding Chivari Chairs – Gold, Mahogany, Natural or Silver	\$8.00
Eight Foot Rectangular Table, Seats 8-10 people	\$9.50
Five Foot Round Table, Seats 8 people	\$9.50
Ten Foot Rectangular Linen Tablecloth	\$10.25
108" Round Linen Tablecloth <i>(Various colors)</i>	\$11.25
Glass or Stainless Punchbowl with Ladle <i>(2.5 gallon)</i>	\$15.00
Silver Punchbowl with Ladle <i>(4 gallons)</i>	\$30.00
Faux Granite Bar	\$50.00

Sigi's provides complete food service, including chafers, serving trays, canapé trays, baskets, coffee urns and table decor. We will prepare a complimentary proposal designed exclusively for your unique celebration.

An 18% catering charge and state sales tax will be added to each invoice.

Please call if you have questions or additional rental needs. Feel free to make substitutions or special requests.

With orders of less than \$200.00, a nominal delivery charge may also be added.



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Corporate Catering Contract

- To ensure we are available to cater your event on day and time desired, your order should be order as soon as you have gathered your information.
- Take out containers provided only upon request, will be delivered with food.
- All leftover food that client would like to keep need to be removed from Sigi's equipment before we return to pick up.
- Pick ups occur between 2:00pm and 4:00pm day of delivery, specific dates and or times may result in an additional fee.
- If food is not ready for pick up when delivery driver returns (see above pick up window) an additional fee may apply.
- A nominal delivery fee will be charged to all orders under \$200.00.
- We reserve the right to modify, products, prices or services based on availability or changes in the market.
- An 18% catering fee is added to each order (except box lunches).
- All Sigi's orders include professional chafers, bowls, utensils, baskets and one 54" tablecloth.
- Guest count is due five business days before delivery, after five days, guest count may not decrease although may increase up to 24 hours beforehand.
- All orders made day of delivery may result in fee.
- All proposals made need to be signed and dated for approval by client and faxed or emailed to Sigi's to be put on books.
- Event or menu cancellations made less that five business days prior to the day of event will result in a charge of 33% of total invoice. Orders cancelled 24hours or less prior to the day of the event will result in a 100% charge of all costs.
- For all staffed events, a non-refundable deposit is due to hold date on calendar.

Sigi's Corporate Catering Contract has been understood and agreed upon signature.

Signature: _____ Date: _____

Print Name: _____ Company: _____

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