



Sigi's Food and Catering

KOSHER STYLE MILK MENU

HORS-D'OEUVRES

(2 pieces per item)

\$2.50

Artichoke Bottoms with Basil and Gorgonzola, Brie or Pesto and Mozzarella Cheese

Artichoke-Parmesan Croustini

Snow Peas Stuffed with Boursin

Portabella and Shiitake Mushroom Filo Bundles

\$3.25

Dilled Salmon Mouse served with Cucumber Chips and Capers

Whitefish Spread served with Tam-Tams or Matzo Crackers

Hummus with Pita Chips and Crudités *(parve)*

\$5.50

Smoked Salmon, Cream Cheese, Mini Bagels, Chopped Red Onion

Tray of Assorted Gourmet Cheeses and Fresh Fruit with crackers and Sliced Baguettes

FRESH SALAD SELECTIONS

\$3.50

Mixed Lettuce Salad with Walnuts, Gorgonzola Cheese and a Raspberry-Walnut Vinaigrette

Caesar Salad of Romaine with Garlic Croutons, Parmesan Cheese and Caesar Dressing

Romaine Salad with Papaya, Toasted Pecans and Papaya Vinaigrette

ENTREES

All Entrees Served with Chef's Choice Sautéed Vegetables, Baguettes or Dinner Rolls

Fettuccini with Pesto and Leeks \$12.50

Falafel with Pita Bread, Zatziki Yogurt Sauce and Tahini Sauce \$13.50

Baked Tilapia with Wild Mushroom Ragout \$15.50

Poached Salmon with Herbs in a White Wine and Butter Sauce served
with Wild Rice Pilaf \$17.50

BEVERAGES

(additional beverages available upon request)

\$1.50 per person

Coffee or Tea Service

SERVICE

(for a minimum five hour period)

Wait staff - \$30/Hour \$150.00

Chef in Uniform (for Carving Station) - \$35/Hour \$175.00

Bartender - \$35/Hour \$175.00

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

**Sigi's reserves the right to modify, products, prices or services based on availability or changes in the market. February 2008*