



Sigi's Food and Catering

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## MAIN MENU

### **HAND MADE HORS-D'OEUVRES**

*(2 pieces per price)*

\$2.50

#### *Cold*

Artichoke Bottoms Basil and Gorgonzola or Brie Cheese

Artichoke-Parmesan Croustini

Focaccia Squares with Caramelized Onion and Tomato with Eggplant

Mushroom, Tomato and Caramelized Onion Focaccia

Sigi's Signature Homemade Tortilla Chips served with Tomato Basil Salsa

Layered Diablo Dip with Tortilla Chips

Melon Wrapped in Prosciutto

Prosciutto Cheese Wraps with Brie or Goat Cheese

Snow Peas Stuffed with Boursin

Dried Apricots Topped with Gorgonzola Cheese and Almonds

#### *Hot*

Almond Stuffed Dates Wrapped in Bacon

Broiled Bay Scallops Wrapped in Bacon

Crab, Spiced Sausage or Spinach & Cheese Stuffed Mushrooms

Pacific Turkey Cakes drizzled with Sweet and Sour Apricot Dip

Pot Stickers with Rice Wine Vinegar

Savory Phyllo Triangles filled with Spinach and Feta Cheese

Spicy Shrimp filled

Sigi's Swedish, Cranberry or Thai Beef Meatballs

Vegetarian Egg Rolls with Sweet Chili Sauce

Baked Artichoke Hearts

Sigi's Unique Hot Bruschetta



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**HAND MADE HORS-D'OEUVRES**

*(continued)*

\$2.75

*Cold*

Asparagus Wrapped with Prosciutto and Goat Cheese *(seasonal)*

Chilled Southwest Bay Scallops

Chili Garlic Prawns

Gourmet Stuffed Eggs

Pinwheel Sandwiches with Turkey, Ham, Roast Beef, Cheese, Lettuce and Tomato

Prosciutto and Gorgonzola Stuffed Pears

Seared Sea Scallops glazed with Orange Saffron Aioli

*Hot*

Chicken Skewers with Creamy Peanut Sauce

Golden Brown Phyllo Bundles filled with Portobello and Shiitake Mushrooms

Grilled Beef Rolls with Soy Scallion Dipping Sauce

Hot Artichoke Dip served with Sigi's Signature Homemade Tortilla Chips

Louisiana Shrimp with Cajun Sauce

Mandarin Chicken Strips - Skewered, Grilled and Brushed with Glaze

Marinated Beef Skewers served with a Black Bean Sauce

Mini Calzone Filled with Cheeses and Italian Sausage

Seafood, Chicken, or Mushroom Empanadas

Spicy Buffalo or Sweet Mahogany Wings with Blue Cheese Dip with Smoked Almonds

Coconut Fried Shrimp with Marmalade and Honey Dip

Sesame Beef Skewers

Grilled Vegetable Skewers



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**SPECIALTY PLATTERS**

*(3 pieces per price)*

\$3.25

California Vegetable Mix served with Cilantro Yogurt or Chunky Peanut Dip  
Grilled & Roasted Vegetables with Warm Red Pepper or Garlic Aioli Dipping Sauce  
Imported & Specialty Cheese and Fresh Fruit Display with Crackers and Sliced Baguettes

\$4.25

Oysters Rockefeller  
Mini Crab Cakes with Spicy Cocktail Dip  
Salmon Cakes with Herb Mayonnaise Dip  
Smoked Duck, Caramelized Onion and Fontina Cheese Bundles  
Stuffed Sweet Mini Peppers with Couscous and Feta Cheese *(seasonal availability)*  
Warm Apricots Stuffed with Blue Cheese and Walnuts wrapped in Ham

\$5.25

Marinated Olives and Assorted Nut Platter  
Smoked Salmon served with Mini Bagels, Cream Cheese, Capers and Sliced Onion  
Tray of Assorted Gourmet Cheeses with Crackers and Sliced Baguettes  
Antipasti Platter of Salami Milano and Toscano, Sopressata, Marinated Peperoncini,  
Artichokes & Mozzarella

**SPECIALTY PLATTERS**

*(continued)*

\$45.00 Each *(serves 25-30 guests)*

Cheese Torta layered with Sun dried Tomatoes and Pesto Served with Assorted Crackers  
French Brie en Croute with Fresh Fruit Garnish Served with Assorted Crackers  
French Brie en Croute with Brown Sugar and Pecans Served with Apples and Pears

**MARKET PRICE**

All American Barbecue Pork Spare Ribs  
Fresh Sushi Station  
Jumbo Prawns on Ice with Lemon Wedges and Cocktail Sauce  
Oysters on the Half Shell with Lemon and Seafood Sauce  
Tuscan Seafood Antipasto *(our chef's selection of the freshest seafood available)*



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**FRESH SALAD SELECTIONS**

*(priced per person)*

\$3.50

Caesar Salad of Romaine with Garlic Croutons, Parmesan Cheese and Caesar Dressing  
Mixed Garden Salad with Tomatoes and Homemade Croutons with Sigi's House Dressing

\$4.00

Thai Salad of Mixed Lettuces, Cabbage, Snow Peas, Carrots, Sprouts with Sesame Dressing  
Chicken Caesar Salad with Caesar Dressing  
Chinese Chicken Salad with a light Sesame Dressing  
Greek Salad of Fresh Greens, Kalamata Olives, Tomatoes, Feta Cheese and Greek Dressing  
Mixed Lettuce Salad with Walnuts, Gorgonzola Cheese and a Raspberry-Walnut Vinaigrette  
Romaine Salad with Papaya, Toasted Pecans & Papaya Vinaigrette  
Spinach Salad with Mandarin Orange Sections, Mushrooms, Thinly Sliced Red Onion,  
Croutons and Citrus Dressing  
California Salad with Mixed Lettuces, Avocado, sliced Apples and  
Cranberries with Sigi's Dressing

**FRESH SOUP SELECTIONS**

*(priced per person)*

\$4.00

Split Pea Soup	Tortilla Soup	Broccoli and Cheddar Soup
Cream of Mushroom Soup	Hearty Vegetable Soup	Tuscan Tomato & Basil Soup

**SIDES**

*(priced per person)*

\$4.00

*Cold*

Classic Red Potato Salad	Fresh Fruit Salad	Marinated Pasta Salad
Tri Color Cole Slaw	Broccoli Floret Salad	Waldorf Salad

*Hot*

Herbed Red Potatoes	Roasted Potatoes	White Jasmine Rice
Garlic Mashed Potatoes	Wild Rice Pilaf	Brown Rice
Macaroni and Cheese		



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**ENTREES**

*All Entrees Served with Chef's Choice Sautéed Vegetables and Dinner Rolls*

\$9.00

Lemon Caper Chicken with Champagne Sauce

Ginger Beef Stir Fry with Sautéed Red Onions, Fresh Ginger and Spices

Teriyaki Chicken Breast or Beef with Grilled, Pineapples, Onions and Peppers

Tuscan Chicken with Fresh Thyme and Rosemary in a Creamy Sun dried Tomato and Mushroom Sauce

Vegetarian Ravioli in Sigi's Slow Cooked Hearty Marinara Sauce with Mushrooms and Basil  
Vegetarian, Cheese Pesto or Sausage Lasagna (*minimum 12 servings*)

\$9.50

Chicken Marsala with Mushrooms

Barbecued Prawns with Romesco Sauce

Hand Carved Honey-Baked Ham with Stone-ground Mustard (*minimum 25 servings*)

Persian Chicken Braised in Walnut Sauce

Roast Pork Filet with Apple and Mustard Sauce

Sliced and Roasted Turkey with Home-style Gravy

Baked Greek Lemon Chicken Breast with Basil and Oregano

Spiral Stuffed Pork Loin with Spinach and Pine Nuts in a Zinfandel Sauce

Tequila Almond Chicken Breast Marinated in Lime Juice and Tequila then Sautéed with Almonds

\$10.00

Baked Cod served with Garlic Mayonnaise

Lemon Batter Fish

Whiskey Pork Chops

Beef Stuffed with Falafel/Broccoli/Mushrooms served with Wine Sauce

Grilled, sliced Tri Tips served with Sautéed Onions, Mushrooms and Natural Au Jus

Harvest Pork Loin Stuffed with Dried Fruit served with Wine Sauce

Red Snapper, Grilled served with Avocado-Papaya Salsa

Manhattan Beef Tri Tips with a Bourbon Cherry Sauce

Stuffed Chicken Breast with Cheese/Zucchini served with Roasted Red Pepper Sauce

Breast of Chicken stuffed with Roasted Mushrooms, Provolone and Rosemary served with a Sigi's Homemade Marinara Sauce

Chicken Breast Sambuca Stuffed with Prosciutto and Mozzarella, served with Roasted Red Pepper Sauce

\* Choice of two (above) entrees priced at \$16.50 per person

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**ENTREES**

*(continued)*

\$13.50 per person

Roast Leg of Lamb with Garlic & Rosemary

\$200.00

Garnished Whole Cold Poached Salmon with Lemon and Dill Sauce

**PASTAS**

\$6.00

Fettuccini Primavera with Assorted Fresh Vegetables

Penne Pasta with Sigi's Homemade Slow Cooked Marinara

Bow Tie Pasta dressed with a Light, Creamy Tomato Sauce

Angel Hair Pasta with Herb and Garlic Sauce

Linguine dressed with Creamy Alfredo Sauce

Rigatoni with Homemade Pesto Sauce

Penne Pasta Tossed in Olive Oil and Assorted Grilled Vegetables



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**DESSERTS**

*(priced per person)*

\$1.25

Assorted Cookies  
Double Fudge Brownies

Mini Macaroons  
Rice Krispie Treats

\$2.50

Assorted Dessert Bars  
Mini Cheesecakes

Mini Fruit Strudels  
Petit Fours

\$2.50 *(2 pieces per person)*

Chocolate Mousse Tartlettes  
Lemon Tartlettes  
Mini Chocolate Almond Rolls

Mini Baklava  
Mini Éclairs

Pecan Tassies  
Rum Delights

\$4.00

Fresh Fruit Tarts (Seasonal)

Lemon Cream Tarts

Market Price

Assorted Cakes  
Custom Cakes

**BEVERAGES**

Ice - per pound	\$0.50
Assorted Sodas and Bottled Water on Ice <i>(also available by the case)</i>	\$1.50
Assorted Snapple	\$1.50
Coffee Service	\$1.50
Hot Tea Service	\$1.50
Punch, 5 Gallons <i>(Serves 80)</i>	\$80.00

**SERVICE**

*(minimum five hour period)*

Wait staff - \$30/Hour	\$150.00
Bartender - \$35/Hour	\$175.00
Chef in Uniform <i>(for Carving Station)</i> - \$35/Hour	\$175.00



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**RENTALS**

*(priced 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
Linen Napkins <i>(various colors)</i>	\$0.80
China Coffee Cup and Saucer	\$1.25/set
Complete Disposables:	\$2.00/set
Dinner and Dessert Plate, Utensils and Plastic Cup	
White Samsonite Chair <i>(additional styles available)</i>	\$2.00
Glass Pitcher	\$2.50
60" Round Table <i>(seats 8-10 people)</i>	\$8.50
Eight Foot Rectangular Table <i>(seats 8-10 people)</i>	\$8.50
108" Round Linen Tablecloth <i>(various colors)</i>	\$11.00
42" High Cocktail Table	\$12.00
Glass or Stainless Punchbowl with Ladle <i>(2.5 gallon)</i>	\$15.00
Eight Foot Tabledrape <i>(various colors)</i>	\$16.00
Silver Punchbowl with Ladle <i>(4 gallons)</i>	\$30.00
9' Diameter Umbrella with base	\$40.00
Faux Granite Bar	\$50.00
Patio Heater	\$85.00

Additional Rentals Available Upon Request

*The price list above is provided to allow you to estimate the cost of your event  
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*