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BOILERHOUSE  
CATERING



WEDDING PACKAGES



## **BoilerHouse Catering**

We have designed catering menus to fit each events needs. Whatever the event—a breakfast meeting, conference luncheon, evening reception, banquet, wedding, conference, lecture or concert —you'll find that we offer the freshest food, prepared with creativity and presented with style.

BoilerHouse Catering will ensure the success of your event as we prepare menus that meet and exceed the expectations of our guests.

### **CATERING SERVICE INFORMATION**

**Business Hours:** Our catering department offers all levels of service to fit your needs. Catering Business hours of operation Monday-Friday 9:00am to 5:00pm, weekends and holidays will require additional staff requirements. Our business phone hours are 9:00 A.M. to 5:00 P.M., Monday through Friday. All On-Line or Faxed orders received after 4:00 P.M. will be reviewed on the next business day. To ensure that your event is a success, we ask that orders be placed and confirmed with a guaranteed number of guests 72 hours before the start of your event. For dinners, large complex events or all-day conference catering, we require 14 working days confirmation on guest attendance. Our staff is happy to assist you with all your catering needs.

Our Catering Manager will get back to you, first thing!

Our phone number is: (510)215-6000 or toll free 877-297-2845 Our Fax is: (510)235-5816

### **1414 Harbour Way South Delivery is Complimentary**

Off-Site Delivery and Fuel Charges of \$40.00 per order will apply. Evening and weekend service will require additional staff rate requirements.

**China:** Dinner plates, wine goblets, water glasses and three-piece flatware are included in the prices listed below. Additional china is available. Compostable plates, napkins and utensils are included in the prices listed below.

**The following packages can accommodate anywhere from 10 to 350 people. We are happy to create specific proposals for groups over 350. Four hours of wait service is included in all packages.**

**Please note that tax and service charge (gratuity) are not included in the following prices.**

**Orders Cancelled less than 24 hours will be charged in full.**



## STERLING WEDDING PACKAGE

\$55 per person, Includes Champagne Toast, Dinner Rolls and Butter,  
Iced Tea, Water and Coffee and Tea Service and Cake Cutting Fee

*Choose Three of the following:*

BoilerHouse Cheese Course  
Organic Vegetable Crudités  
Sicilian Style Antipasto Board  
Stuffed Brie en Croûte  
Pavilion Fruit Platter  
Crostiti

Gougeres  
Sausage Stuffed Mushrooms  
Prosciutto & Fig Triangles  
Chicken Curry Puff Pastry  
Niman Ranch Carne Asada  
Quesadillas

Bay Shrimp Tacos  
Thai Chicken, Beef or Tofu Satay  
Mini Risotto Cakes  
Spinach Dip  
Tortilla Chips and Salsa  
Buffalo Chicken Wings

*Choose Two of the following:*

**NAPA VALLEY ROSEMARY AND GARLIC CHICKEN**

Marinated in Olive Oil, Rosemary, Garlic, and Spices,  
Roasted with Whole Garlic Cloves  
Fresh Seasonal Vegetables

**LOCAL NIMAN RANCH TRI-TIP WITH MUSHROOMS**

Marinated and Grilled Medium-rare,  
Wild Mushroom Demi Glace,  
Oven-roasted Baby Red Potatoes, Seasonal Vegetables

**CARVING STATION**

Roasted Turkey or Prime Rib  
Additional \$5.00 per person.

**SALMON VIN BLANC**

Grilled, Shallot Champagne Beurre Blanc Sauce,  
Parsley Baby Red Potatoes, Seasonal Vegetables

**PENNE PORTOBELLO**

Egg Penne Pasta Sautéed with Wild and Domestic  
Mushrooms, Arugula, House Tomato Sauce or  
Roasted Garlic Cream Sauce, Wild Greens

**ORGANIC CAESAR SALAD**

Organic Romaine Lettuce Leaves  
House Garlic and Cheese Croutons,  
Parmesan Cheese, Black Pepper,  
Housemade Caesar Dressing

*Choose One of the following:*

**MIXED GREENS SALAD**

Seasonal Greens, Spinach, Bell Pepper,  
Sunflower Seeds, Sprouts, Carrot, Broccoli, Cabbage  
Lemon Flax Vinaigrette Dressing

# IT'S GOLDEN WEDDING PACKAGE

\$65 per person, Includes Champagne Toast, Dinner Rolls and Butter,  
Iced Tea, Water and Coffee and Tea Service and Cake Cutting Fee

## *Choose Four of the following:*

BoilerHouse Cheese Course  
Organic Vegetable Crudités  
Sicilian Style Antipasto Board  
Stuffed Brie en Croûte  
Pavilion Fruit Platter  
Crostiti

Gougeres  
Sausage Stuffed Mushrooms  
Prosciutto & Fig Triangles  
Chicken Curry Puff Pastry  
Niman Ranch Carne Asada  
Quesadillas

Bay Shrimp Tacos  
Thai Chicken, Beef or Tofu Satay  
Mini Risotto Cakes  
Spinach Dip  
Tortilla Chips and Salsa  
Buffalo Chicken Wings

## *Choose Two of the following:*

### **NAPA VALLEY ROSEMARY AND GARLIC CHICKEN**

Marinated in Olive Oil, Rosemary, Garlic, and Spices,  
Roasted with Whole Garlic Cloves  
Fresh Seasonal Vegetables

### **CHICKEN KIEV**

Breaded , Stuffed with Herb Butter  
Herbed Rice or Roasted Red Potatoes  
Fresh Seasonal Vegetables

### **TANGINE CHICKEN OR LAMB**

Braised and Infused with North African Tangine Spices  
Cous Cous, Fresh Seasonal Vegetables

### **LOCAL NIMAN RANCH TRI-TIP WITH MUSHROOMS**

Marinated and Grilled Medium-rare  
Wild Mushroom Demi Glace  
Oven-roasted Baby Red Potatoes, Seasonal Vegetables

### **RED WINE BRAISED SHORT RIBS**

Braised in a Red Wine reduction sauce  
Mashed Potatoes, Fresh Seasonal Vegetables

### **CARVING STATION**

Roasted Turkey or Prime Rib  
Additional \$5.00 per person.

### **ORGANIC CAESAR SALAD**

Organic Romaine Lettuce Leaves  
House Garlic and Cheese Croutons,  
Parmesan Cheese, Black Pepper,  
Housemade Caesar Dressing

### **BEEF BOURGUIGNON**

Red Wine braised Beef stew, Pearl Onions, Vegetables  
Mashed Potatoes, Fresh Seasonal Vegetables

### **PORK LOIN**

Brined with Mustard Glaze and Port Jus  
Roasted Red Potatoes or Mashed Yukon Gold Potatoes  
Fresh Seasonal Vegetables

### **SALMON VIN BLANC**

Marinated, Grilled, Shallot Champagne Beurre Blanc  
Sauce, Parsley Baby Red Potatoes, Seasonal Vegetables

### **PENNE PORTOBELLO**

Egg Penne Pasta Sautéed with Wild and Domestic  
Mushrooms, Arugula, with House Tomato Sauce or  
Roasted Garlic Cream Sauce, Wild Greens

### **RAVIOLI**

Cheese and Herb Stuffed Ravioli,  
House Tomato Sauce or Roasted Garlic Cream Sauce  
Wild Greens

## *Choose One of the following:*

### **MIXED GREENS SALAD**

Seasonal Greens, Spinach, Bell Pepper,  
Sunflower Seeds, Sprouts, Carrot, Broccoli, Cabbage  
Lemon Flax Vinaigrette Dressing

# BLING BLING WEDDING PACKAGE

\$75 per person, Includes Champagne Toast, Dinner Rolls and Butter,  
Iced Tea, Water and Coffee and Tea Service and Cake Cutting Fee

## *Choose Five of the following:*

BoilerHouse Cheese Course  
Organic Vegetable Crudités  
Sicilian Style Antipasto Board  
Stuffed Brie en Croûte  
Pavilion Fruit Platter  
Crostini  
Gougeres

Sausage Stuffed Mushrooms  
Prosciutto & Fig Triangles  
Chicken Curry Puff Pastry  
Niman Ranch Carne Asada  
Quesadillas  
Bay Shrimp Tacos

Thai Chicken, Beef or Tofu Satay  
Mini Risotto Cakes  
Spinach Dip  
Tortilla Chips and Salsa  
Buffalo Chicken Wings

## *Choose Two of the following:*

### **NAPA VALLEY ROSEMARY AND GARLIC CHICKEN**

Marinated in Olive Oil, Rosemary, Garlic, and Spices,  
Roasted with Whole Garlic Cloves  
Fresh Seasonal Vegetables

### **CHICKEN KIEV**

Breaded, Stuffed with Herb Butter  
Herbed Rice or Roasted Red Potatoes, Seasonal Vegetables

### **TANGINE CHICKEN OR LAMB**

Braised and Infused with North African Tangine Spices  
Cous Cous, Fresh Seasonal Vegetables

### **RACK OF LAMB**

Grilled, Herb Marinated, Lemon Oregano Sauce  
Roasted Red Potatoes, Seasonal Vegetables

### **LOCAL NIMAN RANCH TRI-TIP WITH MUSHROOMS**

Marinated and Grilled Medium-rare, Wild Mushroom  
Demi Glace, Oven-roasted Baby Red Potatoes  
Seasonal Vegetables

### **FILET**

Marinated and Grilled Medium-rare  
Red Wine Demi Glace  
Potato Gratin, Seasonal Local Vegetables

### **RED WINE BRAISED SHORT RIBS**

Braised in a Red Wine reduction sauce  
Mashed Potatoes, Fresh Seasonal Vegetables

### **ORGANIC CAESAR SALAD**

Organic Romaine Lettuce Leaves  
House Garlic and Cheese Croutons,  
Parmesan Cheese, Black Pepper,  
Housemade Caesar Dressing

### **BEEF BOURGUIGNON**

Red Wine braised Beef stew, Pearl Onions, Vegetables  
Mashed Potatoes, Fresh Seasonal Vegetables

### **PORK LOIN**

Brined with Mustard Glaze and Port Jus  
Roasted Red Potatoes or Mashed Yukon Gold Potatoes  
Fresh Seasonal Vegetables

### **SALMON VIN BLANC**

Marinated, Grilled, Shallot Champagne Beurre Blanc  
Sauce, Parsley Baby Red Potatoes, Seasonal Vegetables

### **SALMON SPINACH ROULADE**

Atlantic Salmon, Lemon Butter, Organic Baby Spinach  
Herbed Rice, Local Seasonal Vegetables

### **PENNE PORTOBELLO**

Egg Penne Pasta Sautéed with Wild and Domestic  
Mushrooms, Arugula, House Tomato Sauce or  
Roasted Garlic Cream Sauce, Wild Greens

### **RAVIOLI**

Cheese and Herb Stuffed Ravioli  
House Tomato Sauce or Roasted Garlic Cream Sauce  
Wild Greens

### **CARVING STATION**

Roasted Turkey or Prime Rib  
Additional \$5.00 per person.

## *Choose One of the following:*

### **MIXED GREENS SALAD**

Seasonal Greens, Spinach, Bell Pepper,  
Sunflower Seeds, Sprouts, Carrot, Broccoli, Cabbage  
Lemon Flax Vinaigrette Dressing