

Linn's Group Catering Menu

Prices are based on a 50-person minimum. Add 10% for groups under 50.

We also offer discounts for larger groups. 5% for groups 76-99, 10% for groups 100-149, 15% for groups over 150.

Final billing is based on actual guest count provided to Linn's one week before the event. Set-up and tear-down is \$150 per event.

Labor is \$40hr. per attendant/bartender. Three-hour minimum required. Labor is billed upon completion of the event.

Substitutions can be made by request and may result in additional cost.

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| <p>OPTION ONE</p> <p><u>SINGLE ENTRÉE</u> BUFFET STYLE</p> <p>\$26.00 Per Person</p> | <p>OPTION TWO</p> <p><u>DOUBLE ENTREE</u> BUFFET STYLE</p> <p>\$30.00 Per Person</p> | <p>*Option One & Two do not require a gratuity if we don't provide serving staff.</p> | <p>OPTION THREE</p> <p><u>SINGLE ENTREE</u> FULL SERVICE REQUIRED</p> <p>\$32.00 Per Person</p> | <p>OPTION FOUR</p> <p><u>DOUBLE ENTREE</u> FULL SERVICE REQUIRED</p> <p>\$38.00 Per Person</p> |
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ALL CATERED FOOD, BEVERAGES AND SERVICE REQUIRE STATE OF CALIFORNIA SALES TAX.

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| <p>Buffet-Style BBQ Menu (Includes two BBQ entrees at Option ONE pricing.)</p> <p>Two Choices: Country-Style Barbecued Pork, Tri-Tip or Chicken</p> <p>Four Sides:</p> <ul style="list-style-type: none"> •Hearty Chili Beans •Garden-Fresh Caesar Salad •Homemade Salsa or BBQ Sauce •Garlic Bread | <p>Buffet-Style Meal Menu (Option ONE or TWO pricing. Select a single or double ENTRÉE from section below.)</p> <p>Four Sides:</p> <ul style="list-style-type: none"> •Caesar, Spinach or Mixed Green Salad •Fresh Roasted Vegetables •Rice, Mac & Cheese, Polenta Cakes or Potatoes •Multi-Whole Grain or Pain Rustique Ciabatta Bread & Butter | <p>Full Service Meal Menu (Option THREE or FOUR pricing. Select a single or double ENTRÉE from section below.)</p> <p>Four Sides:</p> <ul style="list-style-type: none"> •Caesar, Spinach or Mixed Green Salad •Roasted or Sauteed Fresh Vegetables •Rice, Mac & Cheese, Polenta Cakes or Potatoes •Pain Rustique Ciabatta, Focaccia or Multi-Whole Grain with Butter or Dipping Oil |
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ENTRÉE CHOICES: *Prices are subject to current market value and will require updated information.

Beef

Sliced Tri-Tip with Linn's Homemade Salsa, Tender Slow-Roasted Pot Roast with Au Jus, *Roast Sirloin Bordelaise, *Filet Mignon, Meatloaf, *Sliced Beef Tenderloin, *Prime Rib

Pork

Pork Medallions with Raspberry Port Sauce, *Stuffed Pork Chops, *Sliced Pork Loin with Herbed Satsuma Plum Glaze, Spiral Cut Ham

Chicken

Marsala, boneless breast with sautéed fresh mushrooms & a cream marsala sauce
Mediterranean, boneless breast stuffed with red pepper, ricotta & spinach with marinara sauce
Cordon Bleu, boneless breast stuffed with ham & cheese and finished with veloute sauce
Piccata, boneless breast finished with white wine, lemon & capers
Thai, boneless breast in a spicy Thai peanut sauce finished with coconut milk
Greek, boneless breast finished with Meyer lemon, garlic & kalamata olives
Scallopine, boneless breast with sautéed mushrooms, white wine & capers
Paprika, boneless breast slow cooked in paprika cream sauce with a touch of sour cream
Fried Chicken

Seafood

Salmon Dill Beurre Blanc, *Halibut, Crab Cakes, *Prawn Entrees, *Lobster Newberg, Salmon Mornay, *Halibut Piccata Sauce, *Lobster Thermidor, *Halibut Beurre Blanc, *Seasonal Fresh Fish

Pasta

Classic Lasagna, Fettuccini Alfredo, Spaghetti with Meatballs, Beef Stroganoff

Linn's Classic Pot Pies

Chicken, Beef, Vegetable Herb, Seafood

CALL 805-927-1499 FOR CONSULTATION

Catered items are not limited to this menu. Prices and offerings subject to change with availability.

Trays, Appetizers, Soups, Sides & Desserts

Fresh or Roasted Veggie Tray w/Dip

(Broccoli, Cauliflower, Carrots, etc.)

12" tray serves 20-30: \$60

18" tray serves 30-40: \$80

24" tray serves 40-60: \$120

Shepherd's Tray \$2⁵⁰ per person

Bread with Spinach, Onion or Artichoke Dip

Seasonal Fruit Tray

(Pineapple, Strawberries, Melon, etc.)

12" tray serves 20-30: \$60

18" tray serves 30-40: \$95

24" tray serves 40-60: \$150

Meat 'n' Cheese Tray

Turkey, Ham, Provolone, Cheddar

12" tray serves 20-30: \$95

18" tray serves 30-40: \$140

24" tray serves 40-60: \$175

Add 15% for separate condiment tray with lettuce, tomatoes, pickles & pepperoncinis.

Add 25% for separate condiment tray with bread.

Jumbo Prawns – Market Price

Served with cocktail sauce.

12" tray 30 pieces serves 20-25: \$140

18" tray 60 pieces serves 40-60: \$195

24" oval 120 pieces serves 60-75: \$275

Antipasto Tray

(Artisan Cheese, Salami, Olives, Spreads & Flatbread Crostini)

12" tray serves 20-30: \$100

18" tray serves 30-40: \$150

24" tray serves 40-60: \$195

Chicken Satay

Served with peanut dipping sauce.

12" tray serves 20-30: \$100

16" tray serves 40-60: \$140

18" oval serves 60-75: \$175

Meatballs

Served with demiglace or barbeque sauce.

Half tray-5 lbs./80 pieces: \$80

Full tray-10 lbs./160 pieces: \$125

Fish

Poached or Smoked Salmon – **Market Price** with Lemon Dill Caper Dipping Sauce and Sliced Cucumber & Cream Cheese, serves 25

Quiche – 10" serves 6-8: \$35

Served at room temperature.

Lorraine (Bacon & Spinach)

Roasted Garden Vegetable

Salmon & Artichoke Hearts

Spinach-Mushroom with Swiss Cheese

Turkey-Broccoli with Cheddar Cheese

Western: Ham, Bell Pepper & Onion

Tuscan Chicken with Sundried Tomato

Green Chilé Chicken

Deli Sandwich Pick-Me-Ups - \$8⁰⁰

Comparable to a half-sandwich served on Artisan rolls or Croissants. Your choice of:

•Smoked Ham & Swiss

•Roast Beef, Cheddar & Horseradish Cream

•Avocado, Cheddar & Jack with Sunflower Seeds

•Turkey with Raspberry-Orange Cranberry Sauce

Sandwich Loaf: 20 one-inch slices - \$50

Appetizers \$2⁵⁰ Per Person/2 items ea.

Polenta Squares with Sundried Tomato & Feta

Herb-Stuffed Cherry Tomatoes

Stuffed Jalapeno Pepper Half

Devilled Egg

Chips & Salsa

Appetizers \$3⁰⁰ Per Person/2 items ea.

Bacon-wrapped Dates in Kahlua Cream

Sausage-Stuffed Mushroom • Hot Chicken Wings

Baby New Potatoes, Herb Cream Cheese

Vegetarian Thai Mango Wrap

Crostini:

•Tomato Basil Mozzarella

•Chèvre with Tapenade

•Honey Sage Pork Loin with Cream Cheese,

Olive and Olallie Sweet Heat Sizzling Topper

•Caprese - Lettuce Leaf, Mozzarella, Pesto

and Sun-dried Tomato Vinaigrette Dressing

•Spanakopita - Spinach & Feta in Filo Dough

•Potstickers – Pork

•Beef or Chicken Taquitos, Sour Cream & Salsa

•Quiche (see flavor choices in first column)

Appetizers \$4⁰⁰ Per Person/1 item ea.

Char-broiled Artichokes

Appetizers \$6⁰⁰ Per Person/2 items ea.

Bacon-wrapped Scallops • Crab or Salmon Cakes

Beef Tenderloin Tips • Spinach & Feta Pinwheels

Coconut Prawns w/Orange Sweet Heat Sauce

Farmer's Market Spareribs – Market Price

Crispy Calamari • Seared Ahi

Hotel Pan Pastas: serves 20-25

•Lasagne with ground beef & Italian sausage \$95

•Linguini with Marinara and Meat Balls \$75

•Chicken Pesto • Vegetarian \$85

Soups

\$13⁹⁵ QT \$45 GALLON

•Clam Chowder • Turkey & Black Bean Chili

•Tomato Basil • Seasonal Specials

Side Dishes (25 person minimum)

\$75⁰⁰/hotel pan (feeds 25-30)

Rental chafing dish for hot dishes \$25 EACH

•Polenta Cakes • Scalloped or Au Gratin Potatoes

•Garlic or Classic Mashed Potatoes

•Rosemary Roasted Red Potatoes

•Golden Harvest Rice Pilaf • Jasmine Rice

•Mac 'n' Cheese

\$14⁹⁵ QT. 4 Quart Minimum, Serves 6-8

•Asian Noodle Salad (vegetarian)

•Potato Artichoke Salad, Vinaigrette Style

\$11⁹⁵ QT. Serves 6-8

•Barbequed Beans • Dilly Potato Salad

•Spicy Peanut Coleslaw

•Creamy Pineapple Cole Slaw (4 qt. minimum)

•Pasta w/Roasted Vegetables (4 qt. minimum)

\$3⁰⁰ PER PERSON

•Caesar Salad

\$3⁵⁰ PER PERSON

•Mixed Green Salad with choice of dressing

Bread \$1⁵⁰ PER PERSON

Served with Linn's Herbed

Dipping Olive Oil or

Olallie Preserves & Butter

•Pain Rustique Ciabatta

•Multi Whole Grain Loaf

Desserts

•Assorted Cookies \$11⁹⁵ DOZ.

•Mini-Brownies (50) \$95

•Mini-Fruit Bars (50) \$90

•Cookies, Mini-Brownies &

Mini-Fruit Bars (60 pieces) \$95

•Mini-Pie Wedges \$1²⁵ EACH

Pies \$20⁰⁰ - \$25⁰⁰

9" Extra Deep serves 6-8

•Olallieberry

•Old-fashioned Apple

•Raspberry-Rhubarb

•Peach Blueberry

•Red Tart Cherry

•Dutch Apple

•Apricot

•Pecan

Seasonal Options

•Apple Cranberry

•True Blueberry

•Satsuma Plum

•Mincedmeat

•Pumpkin

Cakes

See Cake Order Form Pricing

•Chocolate Orange Tiramisu

•Café Mocha Tiramisu

•Lemon Coconut

•Black Magic

•Oreo Cream

•Tres Leches

•Chocolate Raspberry

Bavarian Cream

•Central Coast Carrot

•Boston Cream Pie

•Olallieberry Cream

Cheesecake

•Classic Creamstyle

•Olallieberry or Chocolate

Beverages

(25 person minimum)

Coffee & Tea \$4⁵⁰ PERSON

All other drinks \$1²⁵ PERSON

•Olallieberry Lemonade

•Iced Tea

\$50⁰⁰ 3 gallon jug

Delivery fees range from \$15 up depending on location.

June 2018