

Too Caterers

918 Industrial Avenue, Palo Alto, CA 94303 Ph: (650) 322-4189 Fax: (650) 322-1023

STATIONS MENU SUGGESTIONS

(please choose 3 of the following stations)

ITALIAN STATION

“Al Dente” Penne Pasta and Linguini

offered with a classic cream sauce
as well as home made pesto

Ravioli Filled with Spinach and Roasted Garlic

tossed lightly with olive oil and fresh herbs
topped with seasoned roma tomatoes

A Variety of Pasta Toppings

julienne red and yellow peppers, chopped artichoke hearts,
sautéed mushrooms, toasted pine nuts, julienne carrots and zucchini,
minced scallions, sliced olives and freshly grated parmesan cheese

Classic Caesar Salad

small cut romaine hearts
tossed with our homemade caesar dressing
accented with rustic croutons and parmesan cheese

Distinctive Miniature Pizzas

goat cheese, rosemary and sausage
grilled eggplant, roasted peppers and sun dried tomatoes

Antipasto Display

assorted italian meats, marinated artichokes and mushrooms,
feta cheese cubes, a variety of olives, pepperoncini and cherry peppers

Homemade Focaccia Bread

tomato and mushroom
pesto and onion

MEDITERRANEAN STATION

Freshly Made Falafel

our homemade recipe starting with fava beans,
sesame seeds, onions, garlic and parsley
offered onto pita quarters with a tomato and lettuce salad
and hummus tahini sauce

Spinach and Caramelized Onion Borekahs

Traditional Cheese Borekahs
sprinkled with toasted sesame seeds
baked fresh just before serving

Seven Vegetable Couscous

with garbanzo beans and minced carrots
served with a spicy onion harissa sauce

Grilled Seasonal Vegetables

including tender asparagus and portobello mushrooms
surrounding a lima bean hummus

Summer Chopped Salad

snap peas, edamame, jicama, white corn, black beans,
tiny "sweet 100's" cherry tomatoes, cucumbers and avocados
tossed in an adriatic vinaigrette

Flat Bread Triangles with Za'tar

ASIAN STATION

Chinese Barbecued Pork

wrapped into mu shu pancakes in front of your guest
accented with hoisin sauce and scallions

Asian Noodle Toss

chow mein noodles with water chestnuts, snow peas,
shiitake mushrooms and julienne carrots
presented in miniature chinese take out containers with chop sticks

Distinctive California Roll Sushi

specially made with brown rice, crab, avocado and cucumber
offered with soy sauce, pickled ginger and wasabe

ASIAN STATION (cont'd.):

Steamed Shoamai

authentic pork and shrimp dumplings
offered with soy sauce and chinese hot mustard

Thai Spring Rolls

rolled with soft rice noodles and asian vegetables
offered with a thai chili sauce

A Variety of Oriental Sauces and Mustards

Fortune Cookies

FUN FAJITA STATION

Make Your Own Fajitas

Sautéed Beef Strips and Chicken Strips

prepared in front of your guests on our portable stoves
braised with red peppers and onions
offered with warm flour tortillas

Fajita Condiments

shredded cheeses, chopped tomatoes, shredded lettuce
sour cream, guacamole and salsa

Mexican Rice

our zesty homemade recipe

Black Beans

with caramelized onions and red and yellow peppers

“Walkaway” Tostada

our layered mexican creation
with refried beans, sour cream, guacamole, scallions, and chopped tomatoes
surrounded by blue and gold tortilla chips

Fresh Sliced Seasonal Fruit

including fresh and tropical varieties
attractively displayed on cascading levels of marble

Southwest Cornbread

baked with mild green chilies, roasted red peppers
and cheddar cheese

INDIAN STATION

Indian Chicken Curry

thin sliced chicken breast and vegetables
simmered in a traditional curry sauce

Curry Condiments

assorted papadams, peanuts, golden raisins,
banana chips and mango chutney

Navrattan Korma

a variety of vegetables with cheese, nuts,
and a mild tomato cream sauce

Biryani

flavorful basmati rice
with minced vegetables and saffron

Naan Bread

CARVING TABLE PRESENTATION

Herb Crusted Baron of Beef

Fresh Roasted Turkey Breast

carved fresh in front of your guests
onto herbed focaccia triangles and small dinner rolls
offered with the appropriate condiments

Smoked Atlantic Salmon Display

offered with a dilled chive sauce, minced bermuda onions,
spanish capers, egg mimosa and thin sliced lemons
served with thinly sliced european breads and light and dark cocktail rye

Fresh Sliced Seasonal Fruit

attractively displayed on multiple levels

Grilled Seasonal Vegetables

including tender asparagus and portobello mushrooms
surrounding a sun dried tomato aioli

Assorted Imported and Domestic Cheeses

decorated with colorful grapes and fresh strawberries
offered with water crackers and walnut wine baguettes

DESSERT STATION

Crepes Filled with Bananas Foster
offered with vanilla bean ice cream

Chocolate Truffle Tort
garnished with crushed almonds

Mango Cheesecake
swirled with raspberry puree

Assorted Seasonal Berries
presented in martini glasses
topped with crème anglais

Russian Tea Cookies
dusted with powdered sugar

Chocolate Dipped Strawberries
both white and dark belgian chocolate