

# The Mitten Building event menus

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## ABOUT CATERING AT THE MITTEN

All catering must be provided and served by The Mitten Building

All menus are served buffets unless noted.

All menus include:

Service staff.

White china dinner and dessert plates, fork, knife, water goblet and champagne flute.

Ice water in 2 wine carafes on each guest table.

Drink station with ice water, iced tea or lemonade, beverage goblets  
and coffee with white china cups, cream and sugar.

Serve staff will pour champagne

Any drinks containing alcohol must be purchased through The Mitten Building.

\*Champagne available through The Mitten Building at \$11 per bottle, 1 bottle serves 8 guests.

Martinelli's sparkling non-alcoholic cider available at \$5 per bottle.

Client may bring in any non-alcoholic packaged drink for our staff to serve.

Serve staff will cut and plate cake. Client may provide cake or other desserts.

Children 2-10 years receive \$4 discount

To add an entree to any menu \$4.95 for chicken, pork or vegetarian entree \$5.95 for beef per guest.

To add a side to any menu add \$3.95 per guest.

Tastings:

Tastings are complementary following booking. Tastings for this menu are held on-site  
at The Mitten Building or as noted on menu.

Please visit [mittenbuilding.com](http://mittenbuilding.com) and click on 'catering/tastings' to schedule your tasting.

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## PASTA BUFFET

All pasta menu options come with grated parmesan cheese, housemade sourdough bread, butter and a Garden salad  
Pasta is penne style.

\$19 for 1 sauce

\$22 for 2 sauces

\$24 for 3 sauces

Choose from these 3 sauces:

Marinara

Four cheese

Sunflower and basil pesto

LASAGNA \$26

Vegetable lasagna or meat lasagna (Choose one)

EXTRAS!

Garlic bread \$0.85 per guest

Meat sauce \$1.75 per guest

Meat balls \$2.25 per guest

Italian Sausage \$2.25 per guest

## SIMPLE BUFFET \$29

APPETIZER: Artisan cheese selection with crackers and olives

ENTREE: Chicken breast with lemon thyme sauce (Free range, hormone free)

SIDES: Roasted garlic mashed potatoes AND Baby carrots

Served with:

Sourdough bread and butter

Garden salad

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## CELEBRATION BUFFET \$36

Includes:

Two appetizers  
Two entrees  
Three sides  
Housemade sourdough bread and butter  
Garden salad

### APPETIZERS

Fresh fruit platter  
Cheese platter with crackers. (Mild cheeses)  
Artisan cheese selection, with crackers and olives  
Smoked salmon cream cheese in Belgian endive  
Caprese skewers of tomato, mozzarella, and basil

### ENTREES

Chicken breast with thyme lemon sauce  
Braised chicken dark meat in tomato zinfandel sauce  
Roasted pork loin dry rubbed in coriander, fennel seed, cracked black pepper  
Roasted salmon with basil and coconut sauce  
Roasted turkey breast with gravy  
Prime rib or tri tip with mushroom cabernet sauvignon sauce. \$5 surcharge

### VEGETARIAN ONLY ENTREES

Grilled tempeh with soy ginger sauce (Vegan)  
Grilled vegetables with tarragon goat cheese  
Sautéed tofu in tomato zinfandel sauce with polenta (Vegan)

### SIDES

Mashed potatoes, garlic mashed potatoes roasted rosemary potatoes, herbed polenta, scalloped sweet potatoes, French Beluga lentils, herbed baby carrots, asparagus or green beans in mustard vinaigrette, baby peas in butter, sautéed sherry mushrooms, roasted cauliflower

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## FULL TABLE SERVICE ELEGANT MENU (not a buffet)

Two choices per event with pre-ordered counts  
All full table menus include Two standard appetizers plus two passed appetizers before dinner, housemade sourdough bread and butter at table and garden salad with balsamic vinaigrette.

### PORK LOIN \$ 39

Hormone free, free range california roasted pork loin dry rubbed in coriander, fennel seed, cracked black pepper  
Caramelized onion sauce  
Herbed scalloped potatoes, baby carrots, roasted fennel

### ROASTED SALMON \$ 42

Roasted salmon with basil coconut sauce  
Jasmine rice cakes, haricot verts, and sweet peas

### CHICKEN BREAST \$ 42

Hormone free, free range california chicken breast  
Lemon thyme sauce  
Mashed potatoes, baby carrots, and haricot vert

### PRIME RIB or TRI TIP \$ 45

Hormone free, free range California beef Roasted Prime rib or Tri Tip  
Mushroom and cabernet beef sauce  
Roasted garlic mashed potatoes, baby carrots, and haricot verts

### VEGETARIAN OPTIONS:

### GRILLED TEMPEH \$ 39

Sauteed tempeh and mushrooms in soy ginger sauce  
Herbed scalloped potatoes  
Roasted baby carrots  
Roasted fennel

### ROASTED VEGETABLES \$ 39

Grilled vegetable bundles of carrots, asparagus, and tomato  
Ratatouille sauce  
Beluga black lentils with herbs de Provence  
Haricot verts  
Sweet peas

### ROASTED TOFU \$ 39

Roasted tofu  
Scalloped sweet potatoes  
Roasted corn with red peppers, cherry tomatoes and basil

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## MEXICAN BUFFET MENU

Choose one Entrée for \$27, two for \$29.50, or Fajitas for \$31.00 (Add an entrée for \$3.95 per guest)  
All options include corn tortillas, beans, rice, salad or fruit.

### APPETIZERS

Add one for \$3.95, two for \$4.95, three for \$5.95 per guest.

Mini tostadas

Choose one: Roasted poblano, and yam

OR

Refried pinto beans, lettuce, tomatoes, and queso fresco

Stuffed jalapeños

Bite size jalapeño chiles stuffed with cream cheese and wrapped in bacon

Mini empanadas

Choose One: Potato and chorizo, Zucchini and Goat Cheese \*OR\* Shredded Pork.

### SALAD OR FRUIT

Green salad

Assorted greens, red onions, black olives, tomatoes and queso fresco topped with Italian dressing.

Fresh Fruit with Chili powder and Crema on the side.

### ENTREES

Al mojo de ajo

Chef's special recipe garlic roasted organic free range chicken breast

Chicken rojo

Organic free range chicken breast marinated and cooked to perfection in achiote spice.

Chili verde

Pork marinated in traditional tomatillo green sauce served with corn tortillas

Enchiladas

Enchiladas stuffed with your choice of cheese or chicken, topped with a choice of cream, tomatillo, or red sauce.

Fajitas

Choice of either vegetable, chicken or beef fajitas. Served with corn tortillas

### SIDES

Rice - Choose EITHER white rice with corn, or traditional Mexican rice with garlic, onion, and tomato.

Beans - Choose EITHER Yucatan black beans topped with queso fresco, or refried pinto beans topped with pepper jack cheese

EXTRAS: Chips and Salsa at buffet \$1 per guest, Sour Cream .75 per guest,  
Guacamole 3.00 per guest (subject to seasonal availability).

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## MILL CREEK BBQ BUFFET COUNTRY CLASSIC MENU

Our carefully slow smoked meats are seasoned to perfection with our award winning rub, served with our secret recipe BBQ sauce on the side.

Most Popular Entrées (Choose 1 for \$32, 2 for \$34, or 3 for \$36):

Hand Carved Tri Tip  
Hand Carved Brisket of Beef  
Slow Roasted Pulled Pork in Citrus Marinade  
St. Louis Pork Spare Ribs  
Mill Creek Savory Chicken  
Chicken Marsala chicken with Sautéed Mushrooms and Marsala Wine Sauce

Potato Choice (Choose 1):

Three Cheese Potato, with Cheddar, Jack and Cream Cheese, Topped with sour cream and crisp bacon.  
Garlic Mashed Potatoes, Perfectly Seasoned with Fresh Roasted Garlic, Whipped with Sour Cream and Butter, served with a gravy or topped with Sour Cream and Fresh Crisp Bacon  
Ultimate Macaroni & Cheese, Delightful Creamy Cheese Sauce over Elbow Pasta, Topped with Crispy Bacon  
For a more country flare: Our made from scratch, Potato Salad, Creamy Cole Slaw or Mill Creek Beans

Vegetable Choice (Choose 1):

Our Medley of Fresh Seasonal Vegetables tossed with Butter Caper Sauce.  
Green Bean Almandine, Always Crisp and Flavorful

Salad Choice (Choose 1):

Garden Fresh Tossed Greens Topped with Diced Tomatoes, Fresh Mushrooms, Marinated Red Cabbage, Cucumbers, Garbanzo beans, and Hand Crafted Creamy Ranch and Balsamic Vinaigrette.  
Baby Mixed Green Salad, Candied Nuts, and Dried Cranberries, Served with a Light Cranberry Dressing

APPETIZERS (\$4.00 + tax per person per item)

Asparagus wrapped in ham with Dijon Mustard  
Deviled Eggs  
Mill Creek Buffalo Wings  
Hand Crafted Brochette  
Stuffed Mushrooms

To schedule a complementary tasting following booking for up to 4 guests please call Melissa at:  
(cell) (951) 453-2808

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## DESSERTS!

All desserts will be served at a buffet even if part of full table service menu.  
White china plates, forks and extra napkins included.

Dessert added to another menu:

Choose one dessert for all guests, \$ 3.95 per guest

Two choices, \$ 4.95 per guest

Three choices \$ 5.95 per guest

Add \$1 for each additional item per guest that you choose.

Dessert Only Events:

When having Dessert only, or providing your own wedding cake/cake, without adding it to an appetizer or dinner menu add \$ 5.00 per guest, comes with ice water, iced tea, lemonade and coffee, cream and sugar at station. Can upgrade your coffee to Augies or Stell Coffee for \$2 per guest additional.

Chocolate sheet cake with chocolate frosting

White sheet Cake w/ white frosting

Plain Cheese cake

Specialty Desserts Add \$2 per item:

Chocolate cake plated with raspberry sauce and chocolate mousse

Cheesecake with seasonal fruit

Chocolate dipped Strawberries

Chocolate Espresso Mousse

Dessert Only Buffet

\$12.95

6 choices from the items above (add \$2 per guest for each specialty dessert chosen)

Includes ice water, iced tea, lemonade and coffee, cream and sugar at station. Can upgrade your coffee to Augies Coffee for \$2 per guest additional.

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## APPETIZERS

TO ADD TO ANOTHER MENU:

Options at \$2.95 per guest per item:

(These options served at station)

Tray of assorted Fresh Fruit  
Tray of assorted Fresh Tropical Fruit  
Tray of assorted Vegetables and dip  
Tray of assorted crackers and cheeses

Options at \$3.95 per guest per item:

(These options may be passed by servers)

Smoked salmon cream cheese in belgian endive  
Coconut jasmine rice cake topped with guacamole and spiced tofu  
Tiny topless burgers  
Tiny lamb shepherd pies  
Braised chicken in cups of phyllo  
Caprese skewers of tomato, mozzarella, and basil  
Bacon wrapped and blue cheese stuffed dates  
Roasted red pepper cream cheese tartlet  
Portobello mushroom cream cheese tartlet

## BUSINESS LUNCH MEETING BUFFET MENU

Guest count up to 15 room rental and set and food: \$500. Guest count above 15 guests add \$15 per guest.

Available Monday through Thursday from 10 AM to 2 PM. Includes exclusive use of room for four hours.

Free range, hormone free chicken breast with lemon thyme sauce  
OR  
Roasted pork loin dry rubbed in coriander, fennel seed, cracked black pepper  
Artisan cheese selection with crackers and olives  
Roasted garlic mashed potatoes and baby carrots  
Housemade sourdough and butter  
Garden salad  
Coffee, tea, and lemonade

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## PRIVATE DINNER, SERVED TO TABLE for 25 to 60 guests in bar area

This menu is offered Monday through Thursday depending on Main Room events schedule.

\$325 flat rental fee plus per-plate cost. Add \$125 for bar service.

3 course dinner	\$ 39	Salad or soup, choice of three entrees, dessert
4 course dinner	\$ 49	Salad or soup, appetizer, choice of four entrees, dessert
5 course dinner	\$ 59	Salad, soup, appetizer, choice of four entrees, dessert
6 course chef tasting	\$ 65	(this menu is preset by chef and host)

### SALAD CHOICES

Green salad with roasted vegetables  
Green salad with artisan cheeses  
Smoked salmon with salad greens  
Beet and goat cheese salad

### SOUP CHOICES

Porcini mushroom soup  
Lentil soup  
Butternut squash soup (October to March)

### APPETIZER CHOICES

Polenta with mushrooms and brie  
Asparagus and mushroom risotto  
Pasta with duck confit  
Shrimp with quinoa and peas  
Sausage over mashed potatoes with fennel sauce

### ENTREE CHOICES

Salmon with basil coconut sauce, beluga lentils, fennel, and carrots  
Roast beef (tenderloin) with mashed potatoes, carrots, and onions  
Portobello Mushroom Wellington with polenta and seasonal vegetables  
Chicken breast with lemon thyme sauce over polenta with seasonal vegetables  
Penne pasta with tomato sauce and mozzarella  
Lamb chops over roasted garlic mashed potatoes and seasonal vegetables

### DESSERT CHOICES

Chocolate cake with raspberry sauce  
Chocolate espresso mousse  
Cheesecake with seasonal fruit

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## BRUNCH MENU \$20

Buffet Includes:

Banana and chocolate french toast  
Quiche with mushrooms and spinach  
Tropical assorted fresh fruit tray  
Gourmet sausages  
Oven-roasted breakfast potatoes  
Orange juice and coffee

## BRIDAL ROOM PRE WEDDING OR PRE DINNER SNACKS

\$12.95 PER PERSON

Dedicated server in private bridal room  
Selection of finger size sandwiches  
Selection of cheeses and crackers  
Fresh fruit  
Chocolate covered strawberries (in season) or cookies  
Non alcoholic beverage service  
Champagne and other beverages available from bar separately

Groom pre event snacks \$12.95 per person

Dedicated bartender in bar area  
Bacon wrapped and blue cheese stuffed dates  
Roasted turkey breast sandwiches (Vegetarian available)  
Fresh fruit  
Cookies  
Non alcoholic beverage service and private bar service

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## BAR SERVICE AT THE MITTEN BUILDING

All bar service requires setup fee of \$450

Setup fee includes: Bartender, glassware, bar-back, full bar setup, busing and cleanup.

All alcoholic beverages must be provided by The Mitten Building. No outside alcohol permitted on property.

Bar is cash only

Additional bartenders are available for \$125.00 per bartender.

Please make any special orders no later than 14 days prior to event.

Bar opens 1 hour before ceremony or at start time of event for events without ceremony.

All beverages and bar service will have tax added.

Proof of age required for service.

- CASH BAR DRINK PRICING -

Domestic Beer \$5 Import Beer \$6, Micro Brew Draft Beer \$8

House wine \$6, Call wine \$8, Premium wine \$10

Well Liquor \$7, Call Liquor \$8, Premium Liquor \$10, 12 year \$12, Soft Drinks \$2

Want to host your guests drinks? Here are the options:

- HOSTED PREPAID BAR -

Client may pre-pay any amount, 10% of amount used will go to bartender as gratuity.

Any leftover pay-ahead will be returned to client no later than 14 days after your event.

- HOSTED PER GUEST PER HOUR -

\*3 hours of hosted hourly service waives bar setup fee\*

\$10 includes: House wine, domestic, import and microbrew beer, soft drinks, bottled water and juice.

\$12 per guest adds call wine and well liquor to above.

\$16 per guest adds call liquor to above.

\$18 per guest per hour adds premium liquors to above.

- CHAMPAGNE BY BOTTLE -

Toast service and flute are included if using Mitten catering.

Opera Prima Brut: \$11, Kenwood Brut: \$14, Once Upon a Vine: \$16, Martini and Rossi sweet Asti spumante: \$20, Wilson Creek Almond: \$21, LeGrand Courtage Brut Rose \$22, Blanc De Bleu \$23, Piper Sonoma Brut, Blanc de Blanc or

Rose: \$29, Piper Heidsieck Brut: \$88 Personal size Blanc De Bleu \$7

Martinellis Sparkling non-alcoholic cider \$5.00

- PREPAID HOSTED DRAFT BEER -

\*Sorry you can't take any leftover prepaid product home with you.

HOSTED DOMESTIC KEGS \$350

124 pints in a 15.5 gallon keg = \$2.82 per pint!

HOSTED IMPORT and MICROBREW KEGS \$450

124 pints in a 15.5 gallon keg = \$3.63 per pint!

or \$198 for most 5.2 gallon 'sixtel' craft beer kegs

\* Prices are subject to change