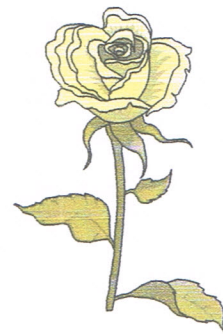




ALEXANDER'S CATERING



Thank you for considering Alexander's Catering for your upcoming event. We have been in the food service business for over 35 years and take great pride in our quality of service and presentation. Enclosed are menu selections for your review. Both buffet and full-service functions are available. Full service dinners are priced higher due to labor & equipment costs. We don't pre package our menus. We like our clients to customize their own menus with as many or few options as they choose. Once your selections are made along with all of the details of your event, we'll provide you with a per person price, plus tax & gratuity. We have most of our own equipment so there is no need to rent. We also provide pricing for disposable ware. Clients may choose to have real china dinner plates & very nice clear plastic cake plates for instance. Regardless we always provide real stainless flatware. All food is prepared on site with our mobile kitchen, and our staff is second to none. I'm also at all my events from beginning to end, to coordinate & oversee all activities during your function.

All prices include the following: labor, setup, china, flatware, most stemware & table skirting for all service tables with four colors to choose from. Depending on the facility where the event will be held may require rental of some equipment such as linens, tables & chairs which are rental items that can be arranged by us at no additional fee. Or the client can rent on their own. Cake cutting and serving of the wedding cake along with corkage for all wine and champagne service is always complimentary. Bartender's, (if client provides their own alcohol) is the only additional labor fee. All other labor is included in our per person price. A gratuity of 18% and sales tax of 8.265% for all taxable events will be added to the final bill.

Any function not beginning or ending at contracted times are subject to overtime charges. We request only a \$500.00 deposit to hold the date for your event. Final payment must be made seven days prior your event. Any additional charges will be added to the final invoice & due at the conclusion of the event. Any balance not paid in full are subject to a twenty-five dollars (\$25) per day late charge. A \$50.00 deposit is required to cover any broken or missing glassware in addition to any missing rental items. Broken glassware will be added to the final invoice at \$4.50 ea. We try to keep our prices as low as possible therefore, If a client wishes to pay using a credit card a 3% additional charge will be added to the total invoice.

If you have any certain requests, we would be happy to discuss all options. Please take advantage of our complementary consultation regarding your special event. We look forward to working with you in the near future. If you have, any questions regarding your upcoming event do not hesitate to call!

Sincerely

*Alex Corneil
Owner*

*RENO * LAKE TAHOE * CARSON VALLEY
PHONE & FAX: 775-853-0877 • CELL: 775-813-4495*

ALEXANDER'S CATERING

BARBECOE MENU

Salads

- + Green Salad, with Tomatoes & Cucumber Garnish Choice of Dressing
- + Spinach Salad, Red Onion, Mushroom, and Cranberries
- + Artichoke and Shrimp Salad
- + Three Bean Salad
- + Fresh Fruit Salad
- + Caesar Salad tossed with Parmesan Cheese and Seasoned Croutons
- + Mixed Greens Tossed with Dried Cranberries, Feta Cheese, Walnuts and a Raspberry Vinaigrette Dressing
- + Greek Pasta Salad
- + Red Jacket Potato Salad

Main Course

- + Beef Tri-Tip Marinated in Molasses Soy Sauce, Red Wine, Garlic, and Fresh Herbs., Grilled to Medium Rare
- + Baby Back Ribs, Oven Baked then Grilled with a Tequila-Lime BBQ Sauce
- + Boneless Skinless Chicken Breast, served with a Papaya and Mango Salsa
- + Roasted, then Grilled Chicken Quarters with Our Signature Barbeque Sauce
- + Beef Tenderloin Grilled to perfection served with a Cabernet Demi Glaze
- + Hamburgers, Fresh ½ Pound Patties Served With All The Fixens
- + Assorted Grilled Sausages to include Polish, Italian, Hot Links, Andouille, Chicken & Apple Or Beef Franks (Choose Three)
- + Beef or Chicken Brochettes with Bell Pepper, Onions, Mushrooms & Tomatoes
- + Pork Tenderloin Marinated Then Hand Rubbed with Garlic, Cracked Pepper & Fresh Herbs, Grilled Or Roasted
- + Barbecue Roasted Salmon, Marinated in Pineapple & Lemon Juice, Hand Rubbed With Brown Sugar, Chili Power, Cumin & Fresh Herbs

Starches

- + Wild Rice Pilaf
- + Yukon Gold Garlic Mashed Potatoes Or Roasted New Potatoes
- + Penne Pasta Tossed with Fresh Basil, Roma Tomatoes, Olive Oil and Garlic
- + Oven Baked Beans with Brown Sugar and Bacon

Desserts

- + Chocolate Fudge Nut Brownies & Assorted Cookies
- + Apple Pie or Berry Pie
- + Key Lime Pie
- + Chocolate Mousse Cake
- + Cheese Cake with Fresh Strawberries
- + Assorted Ice Cream Bars

Menus and pricing are customized to All pricing is based on a per person price and does not include tax or gratuity.

Pricing for some disposable ware is also available and can save on costs.

Carving stations are available for an additional \$250.00 (set-up and labor fee)

Tables, chairs & linens are rental items which we can rent for you at no additional cost.

Some menu items may be subject to availability.

ALEXANDER'S CATERING

Buffet or Sit Down Entrée Menu's

Salads

Spinach Salad: With Feta Cheese, Mushrooms
& Dried Cranberries Tossed With Spinach Dressing
Green Salad / Tomato Cucumber & Choice Of Dressings
Caesar Salad: With Fresh Croutons & Parmesan Cheese
Mixed Greens: With Feta Cheese, Walnuts, Dried Cranberries
And A Raspberry Vinaigrette Dressing

Chicken

Chicken Marsala: Chicken Breast Sautéed With A Marsala Wine And Fresh Mushrooms
Blackened Chicken: Served With A Tomato & Corn Salsa
Chicken Piccata: Prepared With Lemon And Capers In A White Wine Sauce
Chicken Chardonnay: White Wine, Garlic & Fresh Herbs With An Artichoke Heart & Mushroom Cream Sauce
Chicken Stroganoff: Sautéed With White Wine And Mushrooms, With Choice Of Rice Pilaf Or Fettuccini
Chicken Carbonara: Chicken Breast Sauteed With White
Wine, With A Pancetta Cream Sauce & Green Peas

Beef, Lamb & Pork

Slow Roasted Prime Rib, Rock Salt And Herb Crusted Served With Au Jus And Creamed Horse Radish
Tri-Tip Roasted To Medium-Rare Marinated In Molasses, Red Wine, Garlic & Herbs
Slow Roasted Baby Back Ribs Brushed With A Tangy Barbecue Sauce Than Grilled To Perfection
Grilled New York Steaks 10 oz. Served With Sautéed Mushrooms
Broiled Filet Mignon 9 oz. Served With Caramelized Onions And A Cabernet Sauce
Lamb Chops Broiled To Perfection With A Rosemary And Mint Demi Glaze
Beef Stroganoff, Sautéed With Red Wine And Mushrooms, With Choice Of Rice Pilaf Or Fettuccini
Roasted Pork Tenderloin, With Cracked Pepper & A Red Wine Reduction

Seafood

Fresh Baked Salmon With A Dijon Mustard & Dill Sauce
Fresh Pacific Baked Salmon With A Blackberry Brandy And Cranberry Sauce
Shrimp Scampi, Sautéed with White Wine, Shallots, Mushrooms, Tomatoes and Garlic (For Parties Of 40 Or Less)
Roasted Salmon, Marinated in Pineapple and Lemon Juice. Hand Rubbed with Brown Sugar, Cumin And Fresh Herbs
Fresh Baked Mahi Mahi With A White Wine, Tarragon & Caper Sauce

Pastas

Meat Or Vegetable Lasagna
Cheese Tortellini Or Ravioli

Penne Pasta Tossed With Basil,
Tomatoes, Garlic & Olive Oil

Penne With Tomato, Artichoke
Hearts & A Mushroom Cream Sauce

Choice Of Delicious Sauces

Marinara Sauce, Pesto Sauce, Vodka Sauce Fresh
Roma Tomatoes, Basil, Garlic & Olive Oil

Starches & Vegetables

Roasted New Potatoes, Garlic Mashed Potatoes
Wild Rice Pilaf, Penne Pasta With Choice Of Sauce
Green Beans With Bacon Butter & Almonds
Steamed Or Sauteed Vegetables

We Can Provide A Dessert Lists Upon Request & Are Based On Availability. Full Service Dinners Are Priced Higher Due To Additional Labor & Equipment Costs. Per Person Prices Are Based On Menu Choices In Addition To All Of The Details Of Each Individual Event. Carving Stations Add \$250.00 For Set Up & Chef Labor Fee. Please Give Us A Call For Menu Descriptions Or Questions You May Have. If Client Wishes To Pay With A Credit Card, Please Add A 3% Additional Fee To The Total Bill.

Alexander's Catering

(775) 853-0877

HORS D'OEUVRES (priced per person, 2 to 3 Pieces Per Person)

Other Than Platters Which Are Based On Per Person

Poke Style Ahi

Marinated Ahi Tuna With Toasted Sesame Seeds & Shredded Cabage,
Served On Crostinies, Drizzled With A Ginger Wasabi Sauce.

Baked Bruschetta

Sliced Baked Baguettes, Brushed With Olive Oil & Fresh Garlic
Garlic Topped With Roma Tomatoes, Fetta Cheese & Fresh Basil.

Stuffed Mushrooms

Baked Mushroom Filled With A Mild Sausage, Celery & Onion
Topped With Parmesan Cheese

Cheese Platter

Assorted Domestic, Imported Cheeses & Brie, Garnished With Grapes
& Strawberries, Served With Sliced Baguettes And Assorted Crackers.

Caramel Apple & Goat Cheese Beggars Purse

Goats Cheese, Caramel Apple & Walnuts Baked In Phyllo Dough.

Baked Brie

Imported Brie, Lightly Baked Than Garnished With Fresh Strawberries
& Grapes, Served With Sliced Baguettes And Assorted Crackers.

Vegetable Crudite Platter

Platter Of Assorted Fresh Vegetables With Ranch Or Spinach Dip.

Fig & Brie Pastry Puff

A Blend Of Figs, Sherry & Inported Creamy Brie Cheese
Nestled In A Buttery Puffed Pastry.

Chicken Satay

Skewed Chicken Marinated Than Grilled Served With A
Peanut Sauce For Dipping.

Mascapone & Blue Cheese Tartlets

Baked Tartlets Filled With Mascapone, Blue Cheese
And Caramelized Onions.

Baked Andoulie Sausage

Bite Size Andoulie Sausage Baked In A Tangy Sauce.

Celery sticks

Filled With Creamy Blue Cheese & Sprinkled With Walnuts.

Artichoke Hearts

Filled With A Blend Of Roasted Red Peppers & Sour Cream
Garnished With Cheddar Cheese.

Sliced Cucumbers with Salmon Mousse

Sliced Cucumbers Topped With A Creamy Salmon Mousse
Garnished With Fresh Dill.

Marinated Prawns

Marinated With A Mildly Spicy Thai Marinade

Tortilla & Salami Roll Ups

Salami, Olives, Lettuce, And Cream Cheese, Rolled In Flour
Tortillas And Sliced.

Spinach Dip or Artichoke Dip

Prepared In A Fresh-Baked Bread Round, Served With Assorted
Crackers And Sliced Sourdough Baguettes.

Vegetable Dip

Served With Assorted
Crackers And Sliced Sourdough Baguettes.

Artichoke & Roasted Red Pepper Bruschetta

Garlic And Parmesan Toasted Baguettes Topped
With An Artichoke & Roasted Pepper Tapenade.

Mini Caprisie Skews

Sweet Grape Tomatoes, Fresh Basil And Marinated Mozzarella
On Skews Drizzled With A Balsamic Vinaigrette.

Assorted Baguette Sandwiches

Prepared With Thinly Shaved Ham, Turkey, And Roast Beef
With A Dijon/Mayonnaise Spread. Served Open Face.

Chicken Salad & Cranberry Cup

A Blend Of Diced Chicken, Cranberries, Brie Cheese & Scallions
Nestled In A Phyllo Cup.

Wild Mushroom Tarts

Mini Tartlet Filled With A Blend Of Finely Chopped Wild Mushrooms,
Shallots, Thyme And Garlic.

Fresh Fruit Platter

Assorted Fresh Seasonal Fruit & Berries.

Baked Italian Meatballs

Baked In Our Own Sweet & Sour Sauce Than Topped With Parmesan.

Artichock & Parmesan Purse

Pieces Of Artichocks Marinated With Fresh Herbs & Parmesan Cheese
Wrapped In Phyllo.

Oriental Chicken Tartlets

Baked Phillo Tartlets Filled With Oriental Chicken Salad.

Mini Crab Cakes

Fresh Baked Crab Cakes Made With Snow And Blue Crab Served
With A Medium Spicy Avocado And Cilantro Pesto.

Cajun Chicken Strips

Spicy Chicken Strips Served With Our Spicy Orange Marmalade Sauce.

Phyllo Pockets

Spinach & Feta Cheese In Phyllo Baked To A Golden Brown.

Smoked Salmon Platter

Served With Chopped Onion, Capers And Cream Cheese Buffet
Rye & Mini Toasted Bagels

Chilled Prawns

Tender Chilled Prawns, Served With Our Own Cocktail Sauce.

Mini Beef Satay

Marinated And Grilled Served With A Peanut Sauce For Dipping.

Baked Brie Tartlets

Baked Tartlets Filled With Brie Cheese And Fresh Herbs.