



Corporate Catering Menu 2018

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Server Standing By Catering

109 South Boulevard San Mateo, CA 94402~ Phone: 650-342-5753~Fax: 650-342-5060~ www.serversstandingby.com

Servers Standing By Catering is a family owned catering company that has had the very good fortune to provide catering services in the greater Bay Area for almost 20 years. Our professional chefs come from diverse culinary backgrounds from all around the world. Our culinary team is able to create the finest cuisines by combining their professional experience, training and knowledge along with their unique talents and skills. Our chefs take full advantages of all that California has to offer, by using the freshest local produce, meats and seafood. We take great pride in serving only the very best of ingredients. Servers Standing By is a full service catering company that focuses on Corporate Events. We specialize in providing daily company breakfast, luncheons, trainings and events.

Please call our office for additional information or visit our website at www.serversstandingby.com

Corporate Breakfast and Luncheon

All orders must be submitted via email by 12:00 noon one business day prior to your event

A confirmation will be sent via email upon receipt of all orders

We do request that all cancellations be made more than 24 hours in advance

50% of invoice total will be charged for all cancellations made without a 24 hour notice

Delivery and Pick-up information

We offer deliveries to business location from Mountain View to Downtown San Francisco

Delivery Fee Pricing

20-50 people \$25.00

51-100 people \$30.00

101+ people \$35.00

Please inquire about delivery fees for other locations

Deliveries are made within a 30 minute window before your desired drop off time

Pick-ups will be made within a 30 minute window of the agreed pick-up time

Delivery and Pick-up Schedule

Monday through Friday

Breakfast Delivery: 6:00am to 9:30am Breakfast Pick-up: 1:00pm to 4:00pm

Lunch Delivery: 10:00am to 1:30pm Lunch Pick-up: 1:00pm to 4:00pm

Evening and Weekend Deliveries are available upon special request (Please inquire)

****Pricing and minimums may vary outside of normal business delivery times and locations****

Breakfast

Delivery Between 6:00am-9:30am

Continental

Minimum of 20 Orders

Basic Continental

Assorted Freshly Baked
Pastries & Bagels
w/Cream Cheese, Assorted
Jams and Butter
Fruit Salad
Coffee, Tea, Orange Juice
\$10.50

Deluxe Continental

Fruit Yogurt and Granola
Assorted Freshly Baked
Pastries & Bagels
w/Cream Cheese, Assorted
Jams and Butter
Fruit Salad
Coffee, Tea, Orange Juice
\$11.50

Smoked Salmon Platter

Freshly Baked Bagels
Smoked Salmon, Cucumber
Tomato, Red Onion, Capers
Cream Cheese
Fruit Salad
Coffee, Tea, Orange Juice
\$13.00

Hot Breakfast Entrees

Minimum of 20 Orders

The Works

Scrambled Eggs
Home Fried Potatoes
Bacon & Sausage
Fruit Salad
\$10.50

Breakfast Muffins

Sausage Patty, Cheese and
Egg on an English Muffin
Herbed Hash Brown
Yogurt and Granola
Fruit Salad
\$10.50

Chorizo Scramble

Chorizo Sausage Scramble
w/Sautéed Peppers
Spiced Black Beans
Soft Corn Tortillas
Pico de Gallo & Sour Cream
Pineapple Slices
\$10.50

French Toast

Cinnamon Vanilla Scented
French Toast
Maple Syrup & Butter
Scrambled Eggs
Bacon & Sausage
Fruit Salad
\$12.00

Breakfast Burrito

Bacon, Egg, Peppers, Onion
& Cheese Burrito
Spanish Hash
Fire Roasted Salsa
Sour Cream
Fruit Salad
\$10.50

Breakfast Quiche

Bacon & Cheddar Quiche
Potatoes O'Brien
Aidell's Chicken Apple Sausage
Fruit Salad
\$11.50

(Vegetarian Entrees Available Upon Request)

Add-ons: House Brewed Peet's Coffee and Tea \$2.25/person

Fresh Orange Juice \$2.00/person

Hot Breakfast Entrees

Minimum of 20 Orders

SSB Scramble

Scramble Eggs w/Mushroom
Green Onion, Tomato & Cheese
Herbed Hash Brown
Bacon & Sausage
Fresh Fruit
\$11.00

Biscuits and Gravy

Buttermilk Biscuit
Sage Sausage Gravy
Cheesy Scrambled Eggs
Bacon & Sausage
Fruit Salad
\$10.50

Chorizo Breakfast Sandwich

Pepperjack Cheese, Egg on a
Ciabatta Roll
Black Bean Corn Potato Hash
Fruit Salad
\$11.00

New Mexican Scramble

Aidell's New Mexico Chicken
Sausage Scramble w/Tortilla
Chips, Onion & Jack Cheese
Topped w/Simmered Salsa
Soft Corn Tortillas
Guacamole & Sour Cream
Tropical Fruit Salad
\$11.50

Cali Breakfast Wraps

Chicken Apple Sausage, Pico
de Gallo, Feta Cheese and
Egg in a Wheat Tortilla
Poblano Sweet Potato Hash
Fruit Salad
\$11.00

Shrimp and Grits

Cajun Shrimp
Cheddar Grits
Creole Scrambled Eggs
Buttermilk Biscuit
Fruit Salad
\$12.00

French Toast Bread Pudding

Maple Cream, Berry
Compote, Whipped Cream
Peppered Candied Bacon
Fruit Salad
\$11.00

Provencal Scramble

w/Roasted Chicken, Sundried
Tomato, Zucchini, Basil, Capers,
Caramelized Onion and Feta
Rosemary Chive Potatoes
Fruit Salad
\$11.00

Buttermilk Waffle

Whipped Cream
Strawberry Topping
Banana Caramel Sauce
Scrambled Eggs
Chicken Apple Sausage
Fruit Salad
\$11.00

Corned Beef and Hash

Cheesy Scallion Scrambled
Eggs
Buttermilk Biscuit and Butter
Fruit Salad
\$11.50

Chia Seed Parfait Bar

Vegan Chia Seed Pudding
Dried Cranberries, Granola,
Sunflower Seeds, Strawberries
Cinnamon Coffee Cake
Fruit Salad
\$11.00

(Vegetarian Entrees Available Upon Request)

Add-ons: House Brewed Peet's Coffee and Tea \$2.25/person

Fresh Orange Juice \$2.00/person

Lunch

Delivery Between 10:00am-1:30am

Deli Style Lunch-Sandwich

Minimum of 20 Orders

Basic Deli

Assorted Sandwiches
Bag of Chips
Mixed Green Salad
Fresh Baked Cookie
\$12.00

Deluxe Deli

Assorted Sandwiches
Potato *or* Pasta Salad
Mixed Green Salad
Assorted Dessert Bars
\$13.00

Assorted Deli Wraps

Assorted Wraps
Potato *or* Pasta Salad
Mixed Green Salad
Fresh Baked Cookie
\$12.00

Italian Deli

Assorted Focaccia Sandwiches
*Turkey Pesto-Dijon Chicken-
Roasted Eggplant*
Tortellini Pasta Salad
Mixed Green Salad
Chef's Assortment of Desserts
\$14.50

Basic Box Lunch

Assorted Sandwiches
Bag of Chips
Whole Fruit
Fresh Baked Cookie
\$12.00

Deluxe Box Lunch

Assorted Sandwiches
Potato *or* Pasta Salad
Fruit Salad
Fresh Baked Cookie
\$13.00

One choice for every 5 Orders

Gourmet Sandwich Selections

Ham & Swiss
Roast Turkey & Provolone
Roast Beef & Cheddar
Pesto Chicken
Chicken Caesar
Italian Delight(Ham, Salami, Provolone, Sweet Pepper Relish)
Chicken Club
Tunacado(White Albacore Tuna Salad & Avocado)
Chicken Salad w/Golden Raisins
Roasted Portobello(V)
Grilled Eggplant(V)
Caprese(V)

Build your own Sandwich Bar

(Minimum of 40 Orders)

Assortment of Artisan Breads-Gourmet Deli Meats & Cheeses-Assorted Mustards & Mayo
Lettuce, Tomato, Onion
Potato or Pasta Salad
Mixed Green Salad
\$13.50

Deli Style Lunch-Salad

Minimum of 20 Orders

Classic Salad Luncheon

SSB Cobb Salad

*Grilled Chicken, Bacon, Blue Cheese, Avocado,
Tomato, Green Onion*

Garden Green Salad

*Tomato, Cucumber, Olive, Carrot, Garbanzo
Bean*

Artisan Bread and Butter

Chef's Assortment of Desserts

\$13.00

Italian Salad Trio

Steak Panzanella Salad

*Balsamic Grilled Steak, Green Beans, Mushroom,
Tomato, Roasted Garlic, Toasted Bread*

Tortellini Pasta Salad

Caesar Salad

Focaccia Spears

Biscotti

\$14.50

Asian Salad Trio

Chinese Chicken Salad

*Poached Chicken Breast, Cabbage, Carrot
w/Sweet Plum sauce*

Udon Noodle Salad

Mandarin Orange Salad

Vegetarian Eggroll

Fortune Cookie

\$13.00

Gourmet Salad Trio

Truffle Chicken Salad

w/Roasted Butternut Squash & Arugula

Roasted Beet Salad

w/Green Beans & Mustard Vinaigrette

Mixed Green Salad

Artisan Bread and Butter

Chef's Assortment of Desserts

\$14.00

Build your own Salad Bar

Assortment of Gourmet Topping

Fresh Vegetables, Meats, Cheeses, Assorted Dressings

Grilled Chicken Platter

Spring Mix, Romaine Lettuce, Baby Spinach

Bread and Butter

Chef's Assortment of Desserts

\$13.00

(Vegetarian Entrees Available Upon Request)

Add-ons: Soup du Jour \$4/person ~ Fresh Fruit Salad \$1.50/person

Poultry

Minimum of 20 Orders

Rosemary Roasted Chicken

Garlic Mashed Potatoes
Roasted Seasonal Vegetable
Green Salad
\$13.00

Italian Chicken Breast

Stuffed w/Herb & Cheese
Topped w/Bruschetta
Topping
Creamy Polenta
Grilled Vegetable Platter
Mixed Green Salad
\$14.00

Chicken Piccata

Served w/Lemon Caper
Sauce
Herbed Farfalle
Grilled Balsamic Tomato
Caesar Salad
\$13.00

Barbeque Chicken

Baked Macaroni & Cheese
Green Salad
Corn Bread
Watermelon Slices
\$13.50

Jerk Chicken

Cilantro Rice
Curried Vegetable Salad
Jicama Salad
\$13.00

Chicken ala King

Served w/Buttermilk Biscuit
Buttered Corn
Mixed Green Salad
Fresh Fruit Salad
\$13.00

Grilled Citrus Chicken

Sliced Chicken Breast
w/Creamy Citrus Caper
Sauce
Rice Pilaf
Grilled Vegetable
Arugula Salad
\$13.00

Mediterranean Chicken

w/Sundried Tomato,
Artichoke Sauce
Coriander Rice
Grilled Eggplant w/Caper
Vinaigrette
Mediterranean Salad
\$13.50

Cumin Crusted Chicken Breast

w/Green Chili Cream Sauce
Tex-Mex Rice
Cotija Corn Salad
Mexican Salad
\$13.50

Pesto Baked Chicken

w/Sundried Tomato Confit
Couscous Almandine
Roasted Vegetable Medley
Mixed Green Salad
\$14.00

Pan Roasted Chicken

w/Saffron Cream Sauce
Roasted Fingerling Potatoes
Sautéed Leeks and Carrot
Spinach Salad
\$14.00

Beef

Minimum of 20 Orders

Hearty Beef Stew

Garlic Mashed Potatoes
Garden Salad
Bread and Butter
\$15.00

Italian Pot Roast

Creamy Polenta
Anti Pasto Platter
Caesar Salad
\$15.50

Barbeque Tri Tip

Baked Macaroni and Cheese
Corn on the Cobb
Coleslaw
\$16.00

Home-Style Meatloaf

w/Mushroom Gravy
Mashed Potatoes
Peas and Carrot
All American Salad
\$13.00

Herb & Garlic

Roasted Tri Tip

Roasted Potato Medley
Spinach Carrot Sauté
Arugula Salad
\$16.00

Grilled Flank Steak

w/Sweet Onion Jus
Olive Oil Mashed Potato
Seasonal Veggie Succotash
Mixed Green Salad
\$16.00

Sliced Beef Tenderloin

w/Roasted Garlic Demi-Glace
Yukon Gold Mashed Potatoes
Grilled Asparagus
Spinach Salad
\$29.50

New York Strip Loin

w/Sautéed Mushroom and
Onion
Roasted Fingerling Potatoes
Sautéed Green Beans
Roasted Beet Salad
\$26.50

Pork

Minimum of 20 Orders

BBQ Pulled Pork

Sandwich

Potato Salad
Coleslaw
Fruit Salad
\$13.00

Chili Verde

Buttered Rice
Pinto Beans
Soft Corn Tortilla
Iceberg Salad
Sour Cream
\$13.00

Jerk Pork

w/Pineapple Salsa
Cilantro Rice
Black Eye Pea Salad
Mixed Green Salad
\$14.00

Pork Scaloppini

Herbed Orecchiette Pasta
Mushroom Artichoke Salad
Tuscan Salad
\$14.00

Asiago Pork Chop

w/Mushroom Pesto Compote
Creamy Polenta
Grilled Tomato
Arugula Salad
\$14.50

Grilled Pork Cutlet

w/Horseradish Dijon Cream
Garlic Mashed Potato
Spinach Carrot Sauté
Mixed Green Salad
\$14.50

Kahlua Pork

Steamed Rice
Macaroni Salad
Pineapple Slaw
\$13.00

SSB Pork Medallion

Topped w/Grilled Corn,
Bacon & Pepper Jack Cheese
Sofrito Rice
Roasted Hominy Veg Salad
Garden Salad
\$14.00

Seafood

Minimum of 20 Orders

Herb Roasted Salmon

w/Lemon Caper Buerre
Blanc
Rice Pilaf
Grilled Vegetable Medley
Mixed Green Salad
\$17.00

Baked Tilapia

w/Rustic Chemicurri
Buttered Rice
Grilled Asparagus
Arugula Salad
\$14.00

Calamari Salad

Tortellini Salad
Roasted Artichoke Salad
Italian Salad
Focaccia Spears
\$13.50

Shrimp & Sausage

Etoufee

Bay Leaf Steamed Rice
Cajun Caesar Salad
Corn Bread
\$14.00

Mediterranean Salmon

w/Balsamic Caper Jus
Roasted Fingerling Potato
Grilled Tomato
Mixed Green Salad
\$19.00

Parmesan Crusted Tilapia

w/Bruschetta Topping
Creamy Arborio Rice
Grilled Vegetable
Garden Salad
\$14.00

Scampi Style Prawns

Linguini Noodles
Sautéed Green Beans
Citrus Arugula Salad
\$17.00

Coconut Curry Catfish

Cashew Rice
Garlic Broccoli Salad
Green Papaya Leaf Salad
\$18.00

Creamy Cajun Shrimp

Pasta

Mixed Green Salad
Fruit Salad
Garlic Bread
\$13.50

South of the Border

Minimum of 20 Orders

Carne Asada Taco Bar

Refried Beans
Chili Lime Corn Sauté
Corn Tortilla
Lettuce, Sour Cream, Cheese
Pico de Gallo, Guacamole
Aztec Salad
\$14.50

Chili Colorado

(Red Chili Simmered Beef)
Buttered Rice
Fajita Vegetables
Iceberg Salad
\$15.00

Fajita Bar

Chicken Fajita
Spanish Rice and Black Bean
Flour Tortillas
Mexican Salad
Chips and Salsa
Guacamole and Sour Cream
\$13.00
Substitute Steak: \$15.00

Pork Carnitas

Refried Beans
Buttered Rice
Aztec Salad
Soft Corn Tortilla
Chips and Salsa
Sour Cream
\$13.00

Traditional Enchilada

Choice of Chicken *or* Beef
Refried Beans
Spanish Rice
Mexican Salad
Chips and Salsa
Sour Cream
\$13.00

Green Chili Shrimp

Enchilada
Buttered Rice
Black Beans
Mixed Green Salad
Sour Cream
\$14.00

Peruvian Roasted

Chicken

w/Aji Verde Sauce
Garlic Rice with Pinto Beans
Roasted Vegetable Medley
Aztec Salad
\$13.00

Camarones ala Diabla

Buttered Rice
Steamed Vegetable
Iceberg Salad
\$16.00

Pork Pozole

Spanish Rice
Soft Corn Tortilla
Mexican Salad
Sour Cream
Fruit Salad
\$13.00

Old World Classic

Minimum of 20 Orders

Chicken Fettuccini

Alfredo

Roasted Mushroom Salad
Classic Caesar Salad
Slice Ciabatta
Fruit Salad
\$13.00

Chicken Cacciatore

Farfalle Pasta
Roasted Cauliflower Salad
Italian Salad
\$13.00

Spaghetti & Meatballs

All Beef Meatballs
Grilled Vegetable
Classic Caesar Salad
Cheesy Ciabatta Bread
\$14.00

Lasagna Bolognese

Anti Pasto Platter
Caesar Salad
Garlic Bread
\$14.00

Spanish Paella

Roasted Artichoke Salad
Mediterranean Salad
Fruit Salad
\$14.00

Baked Chicken Pasta

Greek Salad
Mixed Green Salad
Focaccia Spears
\$13.00

Classic Pasta Bar

Fettuccine and Penne Pasta
Creamy Pesto Sauce
Classic Alfredo
All Beef Bolognese
Grilled Chicken Breast
Caesar Salad
Garlic Bread
\$14.00

Chicken Parmigiana

Creamy Mashed Potato
Grilled Vegetable
Tuscan Salad
\$14.00

Pacific Rim

Minimum of 20 Orders

Chicken Tikka Masala

Basmati Rice
Spiced Spinach and Lentils
Iceberg Salad
Naan Bread
\$13.50

Chinese BBQ Pork

Udon Noodle Salad
Baby Bak Choy Salad
Mandarin Salad
\$14.00

Chicken Stir-Fry

Steamed Rice
Broccoli Salad
Asian Salad
\$13.00

Filipino Beef Sisig

Garlic Steamed Rice
Coconut Braised Squash
Mixed Green Salad
\$14.00

Indian Beef Curry

Sweet Pea Basmati Rice
Tomato Cucumber Salad
Garlic Naan
\$15.50

Chicken Teriyaki

Japanese Rice
Miso Glazed Eggplant
Sesame Green Salad
\$13.00

Water Chestnut Chicken

Steamed Rice
Sautéed Vegetables
Mixed Asian Salad
\$13.00

Korean Taco Bar

Spiced Pork
Jasmine Rice Salad
Kimchee Cabbage Slaw
Corn Tortilla
Siracha Aioli, Sesame Bean
Sprout, Spiced Pico de Gallo
\$13.00

All American Favorites

Minimum of 20 Orders

Baked Potato Bar

Hearty Beef Chili
Tomato, Butter, Cheese
Bacon, Sour Cream
Green Onion
Garden Salad
Bread and Butter
\$14.00

Barbeque Chicken n Ribs

Baked Macaroni and Cheese
Collard Greens
Mixed Green Salad
Watermelon Slices
Corn Bread
\$19.00

Jambalaya

w/Chicken and Andouille
Cajun Caesar Salad
Fruit Salad
Spiced Corn Bread
\$13.00

Grilled Cheese Sandwich

Ham and Cheddar
Turkey and Swiss
Tomato Bisque
Garden Salad
Fruit Salad
\$14.00

Roasted Turkey Breast

Mashed Potato
Buttered Corn
Mixed Green Salad
\$14.00

Hearty Chicken Noodle Soup

All American Salad
Dinner Roll and Butter
Fruit Salad
\$13.00

Bacon Wrapped Hot Dog

Potato Salad
Mixed Green Salad
Chipotle Aioli, Tomato
Sautéed Onions, Jalapenos
\$13.00

New England Clam Chowder

Roast Butternut Squash Salad
Spinach Salad
Fruit Salad
Sliced Ciabatta
\$13.00

Snacks and Beverages

Must meet \$250 Food and Beverage Minimum
Minimum of 20 Orders-Priced Per Person

Specialty Snack Platters

Deli Pinwheel or Finger Sandwiches

\$2.50

Simple Charcuterie Platter

Prosciutto, Coppa, Salami-Cornichon, Pickled Pearl Onion, Grain Mustard, Sliced Baguette

\$5.50

Seasonal Fruit Platter

\$3.00

Fresh Crudité Platter

w/Hummus and House-made Ranch

\$3.50

Cheese Platter

Assortment of Imported and Domestic Cheese w/Assorted Crackers and Bread

\$4.50

Cold Beverages

Assorted Canned Sodas

\$1.50 each

Bottled Water

\$1.50 each

Assorted Bottled Juices

\$2.50 each

Brewed Ice Tea and Lemonade

\$2.00 per person

Ginger Limeade or Strawberry

Lemonade

\$2.50 per person

Hot Beverages

Coffee Service

Freshly Brewed Peet's Coffee

(Decaf Available Upon Request)

Assorted Bigelow Teas

Whole Milk, Sugar, Sugar Substitutes

\$4.00 per person

Hot Chocolate

House-made Ghirardelli's Hot Chocolate

Mini Marshmallows and Whipped Cream

\$3.00 per person

Hot Apple Cider

\$3.00 per person

Dessert

Freshly Baked Brownies	\$1.50/person	Assorted Cake Slices	\$3.00/person
Assorted Dessert Bars	\$2.00/person	Mini Cream Puffs and Éclairs	\$2.00/person
Freshly Baked Cookies	\$1.75/person	Chef's Assortment of Desserts	\$2.00/person