

The Mitten Building event menus

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 \$6.95 for chicken, pork or vegetarian entree \$7.95 for beef per guest.

To add a side to any menu add \$5.95 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 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.

\$29 for 1 sauce

\$32 for 2 sauces

\$35 for 3 sauces

Choose from these 3 sauces:

Marinara

Four cheese

Sunflower and basil pesto

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 \$39

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 \$46

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

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 \$ 49

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 \$ 52

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

CHICKEN BREAST \$ 52

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

PRIME RIB or TRI TIP \$ 55

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 \$ 49

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

ROASTED VEGETABLES \$ 49

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

ROASTED TOFU \$ 49

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

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MEXICAN BUFFET

Choose one Entrée for \$37, two for \$39.50, or Fajitas for \$41.00 (Add an entrée for \$5.95 per guest)
All options include corn tortillas, beans, rice, salad or fruit.

APPETIZERS

Add one for \$5.95, two for \$6.95, three for \$7.95 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 \$2 per guest, Sour Cream .75 per guest,
Guacamole 3.00 per guest (subject to seasonal availability).

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BBQ BUFFET

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 \$42, 2 for \$44, or 3 for \$46) :

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

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

FOR BBQ MENU ONLY:

TASTINGS AT MILL CREEK RESTAURANT WEDNESDAYS AND THURSDAYS AFTER 4 PM.

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APPETIZERS

TO ADD TO ANOTHER MENU:

Options at \$3.95 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 \$4.95 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

BRUNCH MENU \$30

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

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BRIDAL ROOM PRE WEDDING OR PRE DINNER SNACKS

\$22.95 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 45 minutes 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 \$6 Import Beer \$7, Micro Brew Draft Beer \$9

House wine \$7, Call wine \$9, Premium wine \$11

Well Liquor \$8, Call Liquor \$9, Premium Liquor \$11 Soft Drinks \$2

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

Any hosting must be paid for 2 weeks prior to event. No tab-running available.

- 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, Piper Sonoma Brut, Blanc de Blanc or Rose: \$29, Piper Heidsieck Brut: \$88

Martinelli's 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