



The Athenian School



Sustainable Catering Guide

Fall 2019

Athenian School Catering Prodecure

Need Catering?

Whether planning a simple breakfast or an upscale executive luncheon, you will find all of our most popular menu selections in your Athenian Catering Guide.

Kindly follow these steps to secure your next catered event. Click on the link to start the process:

<http://www.athenianschooldining.com/catering/>

Please take the time to fill out the online form in its entirety and Chef/ Manager, Rafa Calderon, will get back to you within 24 hours of your submission. Should you send your request after 3 pm, Chef Rafa may take additional time to respond. After Rafa has confirmed your catering order, he will send you confirmation with pricing.

Our catering menus are at the top of the 'Need Catering' tab on our website outlined above for your convenience. Additionally, Chef Rafa takes a lot of pride in custom tailoring menus based on your event needs. Let Chef know what you have in mind so he can work on something truly special.

Please keep in mind our Catering Guide changes seasonally for some of our offerings.

Should you need last minute catering, please see Rafa at the kitchen to see if he is able to accommodate your catering needs.

Athenian School Catering Policy

Thank you for using Epicurean Group catering at The Athenian School. Please contact us if you have any questions. We have provided a comprehensive Catering Guide with a lot of variety but if you wish us to customize a menu for you, Chef Rafa would be happy to create a menu that exceeds your expectations.

Please follow these simple policy guidelines when placing your catering order. Doing so will ensure a successfully catered event. We will do our best to accommodate requests that are outside of our standard policies.

ROOM RESERVATIONS

- Room Reservations for Catered Events: Whenever possible, please reserve your meeting room 30 minutes prior to and following your meeting to allow catering staff sufficient time for setup and clean-up. If the room is not booked 30 minutes prior, we cannot guarantee on-time delivery.

ORDERING PROCEDURES AND LEAD TIMES

While we will do our best to accommodate orders with less than minimum lead time, we cannot guarantee that the product wanted will be available without correct lead times. For late orders, please confirm verbally with the chef.

Lead Time: For us to best meet your needs, catering orders must be placed prior to the scheduled event, at a minimum, as follows:

- Continental Breakfast- 48 hours minimum
- Cold Food Lunches- 48 hours minimum
- Hot Food Lunches- 72 hours minimum
- Complex or Evening events- 14 days

**** Due to the current production facility space and equipment limitations, our management on site will work with a few of our Epicurean Group accounts nearby for large and specialized event needs. Our intention is always to serve the community to the best of our ability.**

SAME-DAY ORDERS

- Same-day orders will only be accepted on a first come, first serve basis and will be subject to staffing and food availability. Same-day orders will be restricted to items available on site.
- We cannot guarantee delivery times for late orders or same-day orders.

GENERAL GUIDELINES

These general guidelines are necessary to allow us to provide the best possible catering service:

- We can cater events from morning until evening, Monday through Sunday. However, during peak or busy times, additional charges may apply. Any additional charges will be reflected in the costs confirmed back to you by Chef Rafa.
Please contact us for details, as the amount of the service charges will depend on the type of services requested.
- Basic Buffet Service includes the following sustainable dining table service:
 - Compostable paper plates, Compostable coffee cups, Compostable cold cups, Compostable silverware, Compostable napkins, Proper service utensils (based on menu)
- Table Service/Linen: Additional charges will be applied for all catered events that require additional setups and services beyond our basic service level. Any additional linen needed for an event will also be charged. Please contact us for details and rates, as these charges will be dependent on your style of event and specific needs.
- Minimum orders: The minimum value for each order is \$25.00 per event.
- Cancellation Policy: Any changes to your order or guest count must be received 24 hours in advance or be subject to staffing and food availability.
- Additional Services: Our catering department is happy to provide you with any additional services you may need: wait staff, floral arrangements, décor, rented custom linen and china. All can be arranged for your gathering. Call the chef for more information.

Please contact your Chef/ Manager, James Cruz, at James@epicurean-group.com and cc your Chef, Miguel Aguilar, at Miguel.Aguilar@epicurean-group.com with any questions regarding these policies and if you need any assistance planning your event. We are very flexible and will work with you so that your event exceeds your expectations.

BEFORE NOON

Breakfast Buffets:

BAY AREA JUMPSTART

Assortment of Petite Danish, Muffins, Scones, Croissants,
and Mini Bagels with Cream Cheese,
Served with House Blend and Decaffeinated Coffees, and Assorted Teas
Sliced Fresh Fruit
Fresh Squeezed Orange Juice
\$4.50

MARIN BREAKFAST

A Selection of Croissants, Danish, Muffins, and Scones Served with Butter and Jam, Crunchy
Granola with Individual Fruited Yogurts,
Fresh Sliced Seasonal Fruit Display,
House Blend and Decaffeinated Coffees, and Assorted Teas
Selection of Chilled Orange or Cranberry Juice
\$5.50

ENGLISH MUFFIN, BAGEL, TORTILLA OR CROISSANT BREAKFAST

Scrambled Eggs, Crisp Bacon, and Sliced Cheddar Cheese
Served with Home-Style Potatoes, Sliced Seasonal Fruit Display,
Orange and Cranberry Juice,
House Blend and Decaffeinated Coffee, Assorted Teas
\$ 6.50 per person

MARIN HEADLANDS FRITTATA BREAKFAST

Artichoke & Roasted Red Pepper Frittata with Onions, Bacon and Cheese

Served with Home-Style Potatoes, Bacon or Sausage Links, Sliced Seasonal Fruit Display,
Orange and Cranberry Juice,
House Blend and Decaffeinated Coffees, Assorted Teas with Hot Water
\$ 7.95 per person

SANDWICHES

Box Lunches or Buffet Style

A quick way to order a complete luncheon!
Our sandwich favorites are paired with a side salad, cookie and beverage
to make ordering quick & easy!
(Assortment of chips may be substituted for side salad)

DELI SANDWICHES

Thinly Sliced Rare House Roast Beef, Maple Ham, In-House Roasted Diestel Turkey Breast,
Italian Dry Salami with Aged Cheddar, Natural Swiss and Provolone Cheeses
Served with Condiments on Freshly Baked Assorted Deli Rolls and Croissant,
\$ 7.95 per person
A la carte sandwiches \$5.95 per person

MUFFALETTA

Thinly Sliced Italian and Cotto Salami, Provolone Cheese,
Green & Black Olives, Fresh Sliced Tomato on Sourdough Bread
\$ 8.50 per person

NORTH BEACH ITALIAN-STYLE PANINI

In House Roasted Turkey Breast, Roast Beef, Grilled Eggplant, Tomato and Mozzarella
or Grilled Chicken Breast Served on Assorted Freshly Baked Italian Rolls
with Pesto and Sun-dried Tomato Spread,
Fresh Organic Baby Spinach Leaves, Basil Leaves, and Smoked Mozzarella Cheese
\$ 7.95 per person

BAY TRAIL PORTABELLO MUSHROOM SANDWICH

A Marinated, Grilled Portobello Mushroom served on a Whole Wheat Roll with Caramelized Onions, Sweet Red Peppers, Wild Spring Greens, Crumbled Blue Cheese, and a House-made Balsamic Vinaigrette
\$ 8.95 per person

FOCACCIA SANDWICH

Marinated and Grilled Chicken Breast, Sliced and Served on Fresh Focaccia Bread with a Honey Mustard Spread, Wild Spring Greens, Provolone Cheese, Fresh Avocados and Diced Tomatoes
\$ 8.50 per person

SALAD OR WRAPS

CALIFORNIA COBB SALAD OR WRAP

Fresh Romaine and Leaf Lettuces
Tossed with Crumbled Blue Cheese, Sliced Grilled Chicken Breast, Applewood Smoked Bacon, Tomatoes, Hard-boiled Egg, Diced Avocado, Olives and Cucumbers
Served with Our Own House-made Ranch Dressing
Wrapped in a Tomato Flour Tortilla
\$ 8.95 per person

GRILLED CHICKEN CAESAR SALAD OR WRAP

Fresh Romaine Lettuce Leaves Tossed with Grilled Chicken Breast Strips, Freshly Grated Parmesan Cheese, Cracked Black Pepper, and Our Own House-made Caesar Dressing.
Wrapped in a Spinach Flour Tortilla
\$ 7.95 per person

VEGETARIAN PAD THAI SALAD OR WRAP

Glass Noodles Dressed with a Spicy Chile-Garlic Sauce with Snow Peas, Firm Tofu, Julienne Red Bell Peppers, Bean Sprouts, Sliced Scallions and Lettuce
Wrapped in a Red Pepper Flour Tortilla
\$ 7.50 per person

GOLDEN GATE HAND ROLLED LAVOSH WRAP

Lavosh Cracker Bread with Sun-dried Tomato Cream Cheese Spread, Lettuce, and Your Choice of Sliced Roast Beef, Maple Ham, or Turkey Breast
\$ 7.95 per person

ASIAN CHICKEN SALAD OR WRAP

Romaine Lettuce and Shredded Cabbage, Julienne Carrots, Celery,
Red Bell Peppers, Water Chestnuts, Bean Sprouts, Sliced Scallions
Topped with Sliced Grilled Chicken Breast
and Dressed with Ginger-Sesame Dressing
\$ 7.95 per person

SIDE SALAD CHOICES

\$1.00 per person

POTATO SALAD

Diced Red Potatoes with Onions, Celery, and Herbs
In a Creamy Vinaigrette Dressing

PASTA SALAD

Pasta Tossed with Julienne Carrots and Tri-colored
Bell Peppers, Sliced Black Olives and Diced Tomatoes
with a Sun-dried Tomato Vinaigrette

ANCIENT GRAIN SALAD

Farro, Feta Cheese, Dried Cranberries and Kale dressed
with a Honey Lime Vinaigrette

ASIA BASMATI SALAD

Basmati Rice, Peas, Grilled Corn, Artichokes and Olives
dressed with a Honey Dijon Dressing

BAY AREA COLE SLAW

Grated Cabbage, Carrots, Onion, Julienne Green Peppers
Dressed with a Sweet Mustard Dressing

ORGANIC SPINACH SALAD

Fresh Organic baby Spinach, Toasted Almonds, Roma Tomatoes,
Served with a Balsamic Dressing

PALEO SPRING SALAD

Arugula, Roasted Walnuts, Strawberries
Served with Dijon Lemon Dressing

GRILLED BALSAMIC MARINATED VEGETABLES

SEASONAL FRUIT SALAD

Fresh Cantaloupe, Honeydew Melon, Pineapple, and Other Seasonal Fruits and Berries

HOUSE-MADE PIZZA SELECTIONS

All of our pizzas are topped with freshly made pizza sauce and our own signature Italian Cheese Blend. We use only fresh toppings and real cheese in all of our pizzas. Our pizzas are all 16-inch round pizzas cut into either 8 or 10 slices (we estimate one pizza per every 4 guests). Please ask about our drop service.

WHY NOT HAVE A PIZZA PARTY!

PIZZA PARTY

Fresh Tossed Garden Green Salad with choice of dressing or Caesar Salad
Selection of pizzas from the following:
Assorted fresh baked cookies and assorted Sodas and Water.
\$ 10.95 per person

5 Order Minimum

BAY TRAIL CHEESE PIZZA

Our own pizza dough, fresh sauce, and four kinds of cheese piled high
and baked until lightly browned
\$ 5.95 each

PEPPERONI PIZZA

Our own pizza dough, fresh sauce, four kinds of cheese,
and fresh pepperoni slices, topped with more cheese and baked until lightly browned
\$ 6.95 each

COMBINATION PIZZA

Our own pizza dough, fresh sauce, four kinds of cheese,
fresh pepperoni slices, Italian sausage, sliced mushrooms, bell peppers, red
onions, and black olives, topped with more cheese and baked until lightly browned
\$ 7.95 each

SAUSAGE AND MUSHROOM PIZZA

Our own pizza dough, fresh sauce, four kinds of cheese,
and fresh Italian sausage and sliced mushrooms,
topped with more cheese and baked until lightly browned
\$ 6.95 each

MARGARITA PIZZA

Our own pizza dough, fresh sauce,
fresh mozzarella, fresh tomato, and organic basil
topped with more cheese and baked until lightly browned
\$ 6.95 each

VEGETARIAN PIZZA

Our own pizza dough, fresh sauce, four kinds of cheese,
fresh mushrooms, bell peppers, black olives & red onions
topped with more cheese and baked until lightly browned
\$ 6.95 each

HAWAIIAN-STYLE PIZZA

Our own pizza dough, fresh sauce, four kinds of cheese,
smoked ham slices, pineapple chunks, and
topped with more cheese and baked until lightly browned
\$ 6.95 each

NIMAN RANCH MEAT LOVER'S PIZZA

Our own pizza dough, fresh sauce, four kinds of cheese,
fresh pepperoni slices, Italian salami, Italian sausage and
linguica sausage, topped with more cheese and
baked until lightly browned
\$ 7.95 each

NAPA VALLEY GARDEN TOMATO AND BASIL PESTO PIZZA

Our own pizza dough, fresh pesto sauce,
topped with Fresh Tomato and mozzarella cheese, and baked until lightly browned. Topped with
Fresh Basil and Cracked Pepper
\$ 7.95 each

PRAWN AND BACON PIZZA

Our own pizza dough, fresh sauce, four kinds of cheese,
fresh sliced prawns, and crumbled bacon,
topped with more cheese and baked until lightly browned
\$ 7.95 each

HOT LUNCHEON OR DINNER BUFFETS

Includes Fresh Baked Bread & Butter, Salad and Cookies

HERBED MUSHROOM CHICKEN BREAST

Marinated and Grilled, Served with an Herbed Mushroom Sauce and
Garnished with Fried Onion Straws,
Served with Roasted Baby Red Potatoes and Fresh Seasonal Vegetables
Lunch \$9.95 / Dinner \$12.95

TURKEY PICATTA

Grilled Turkey Cutlets Served with a Lemon-infused Demi Glace
Garnished with Capers and Chopped Parsley,
and Served with Wild Rice Pilaf and Fresh Seasonal Vegetables
Lunch \$9.95/ Dinner \$12.95

NIMAN RANCH TRI-TIP WITH MUSHROOMS

Tri-Tip Marinated and Grilled Medium-rare, Sliced and
Served with Wild Mushroom Demi Glace, Oven Roasted Baby Red
Potatoes and Fresh Seasonal Vegetables
Lunch \$ 11.95 / Dinner \$ 15.95

CHINATOWN ASIAN PORK LOIN ROAST

A Whole Pork Loin Roast Marinated in Garlic, Ginger, Soy, and Herbs.
Roasted and Carved to order.
Served with Pan Juices and a Pineapple, Mango, and Papaya Relish,
Sticky Rice and Fresh Seasonal Vegetables
Lunch \$ 9.95 / Dinner \$ 12.95

GRILLED SALMON

Fresh Wild Salmon Fillet Marinated, Grilled, and Served with Red Onion
Marmalade and Pinot Noir Beurre Blanc Sauce, Parsley Boiled Baby
Red Potatoes and Fresh Seasonal Vegetables
Lunch / Dinner A.Q.

PENNE PORTOBELLO

Egg Penne Pasta Sautéed with Italian Sausage,
Grilled Chicken, Portobello Mushrooms, Arugula,
With House Tomato Sauce or Roasted Garlic Cream Sauce
Served with Garlic Cheese Bread
Lunch \$8.95 / Dinner \$12.95

BUFFET SALADS

ORGANIC SPINACH SALAD

Fresh Spinach, Toasted Pine Nuts, Roma Tomatoes, and Shaved Parmesan
Served with Balsamic Dressing
\$3.95 per person

SPRING SALAD

Mixed Baby Greens, Candied Walnuts, Crumbled Gorgonzola Cheese,
Served with Raspberry Vinaigrette
\$3.95 per person

CAESAR SALAD

Fresh Romaine Lettuce Leaves Tossed with Garlic and Cheese Croutons,
Freshly Grated Parmesan Cheese, Cracked Black Pepper and
Our Own House-made Caesar Dressing
\$3.95 per person

CENTRAL VALLEY GREENS SALAD

Mixed Garden Greens, Shredded Vegetables, Tomatoes
Served with House Made Ranch Dressing
\$3.95 per person

SPECIALTY HORS'DOEUVRES PLATTERS

Cheese Course

Featuring Selections Such as Swiss, Brie, Feta, Gouda, & Havarti
Served with Assorted Crackers and Sliced Baguette
\$3.50 per person

Local Organic Vegetable Crudités

A Medley of Sweet Carrots, Broccoli, Cauliflower, Celery, Cherry Tomatoes,
and Seasonal Vegetables served with a Homemade Ranch Dressing
\$ 1.95 per person

Antipasto Board

Roasted Garlic Spread, Marinated Roasted Rosemary Red Potatoes, Roasted Red,
Yellow, & Green Bell Peppers, Marinated and Grilled Zucchini and Yellow Squash,
With Cherry Tomatoes, Cherry Peppers, and Pepperoncini, Sliced Italian Salami,
Prosciutto-Wrapped Provolone Cheese, Sliced Smoked Mozzarella Cheese,
and Mixed Marinated Italian Olives and Mushrooms Served with Baguette Slices
\$3.50 per person

Central Valley Fruit Platter

The season's finest selection of fresh Seasonal fruits
\$ 2.25 per person
\$3.55 per person (Winter fruit)

PITA CHIPS WITH SPREADS

Fresh Pita Bread Wedges Lightly Salted and Toasted and Served with
Spicy Hummus and Tzatziki, a Creamy Dip Made with Yogurt,
Cream Cheese, Cucumbers, Mint, Garlic and Dill
\$1.95 per person

CHIPS WITH SALSAS

Fresh Red and White Corn Tortilla Chips Served with Spicy Smoked
Tomato Salsa Fresca and Mild Green Tomatillo Salsa Verde
\$1.25 per person

LOCAL ORGANIC GRILLED AND STEAMED SEASONAL VEGETABLES

Oven-Roasted Red Potatoes, Assorted Grilled Bell Peppers, Eggplant, Yellow Squash,
Zucchini, Steamed Broccoli and Cauliflower, Cherry Tomatoes, and Scallions
Served with a Chipotle Pepper Dipping Sauce
\$2.25 per person

BREAK

ASSORTED BAKED COOKIES

Chocolate Chip, Oatmeal Raisin, Double Chocolate Chip,
Sugar Cookie and Peanut Butter
\$ 12.00 per dozen

PETITE COOKIES

\$8.95 per dozen

ASSORTED BROWNIES

Chocolate Nut, Chocolate Fudge, & Cream Cheese
\$ 12.00 per dozen

BAR COOKIES

Lemon \$ 12.00 per dozen
Raspberry \$ 12.00 per dozen
Pecan Nut \$ 12.00 per dozen
Cappuccino Truffle \$ 12.00 per dozen
Coconut Toffee \$ 12.00 per dozen

TEA AND BUTTER COOKIES

\$ 12.00 per dozen

PIES

Apple, Pumpkin, Banana Cream or Cherry
\$ 10.00 per pie

BEVERAGE SERVICE ONLY

Bottled Water, Juice, Canned Soda, Coffee, Decaf, Hot Tea
\$ 1.25 per person

COFFEE SERVICE

Freshly Brewed Gourmet Coffee, Decaf and Hot Tea Service
\$1.00 per person

REFRESHING BEVERAGES

Homemade Lemonade \$2 per Gallon
Agua Fresca \$4 per Gallon (Winter Fruit Price \$ 10 per gallon)
Horchata \$5 per Gallon
Spa Water \$1 per Gallon

Canned Soft Drinks

Diet & Regular \$ 1.00 each
Mineral Water \$ 1.25 each
Spring Water \$ 1.25 each
Bottled Juice Squeeze \$ 1.50 each

NATURAL

Assortment of Naked Juice \$ 2.25-3.95 each