

# ANN'S CATERING



## Spring / Summer 2025 Menu

Platters made to order just for you!

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Ann's Catering • 2922 Domingo Avenue • Berkeley, CA 94705

## About Us

**Ann's Catering is in operation  
seven days a week.**

Our office is staffed Monday through Sunday from 9:00 am to 5:00 pm. Orders must be placed by e-mail. Receipt of your order will be acknowledged within the same business day.

Because everything we do is prepared just for you, we require three days notice for pick-up orders, and more notice for delivery.

It's always wise to allow as much lead-time as possible. Some days we must stop taking orders because we are up to capacity.

**All of our food is prepared to order and is intended to be served at room temperature or slightly chilled.**

### KEY

**GF** = Gluten Free

**VG** = Vegetarian

**V** = Vegan

\* Please be advised. We work in a very small kitchen so there could be traces of allergens in any item.

## BREAKFAST

### Assorted Breakfast Pastry Platter **VG**

Croissants, chocolate croissants, almond croissants, morning buns and cinnamon morning buns

One size: \$90 20 pastries

### House-Baked Muffins & Scones – Full Size **VG**

Bran muffins, along with Rick and Ann's muffins and scones of the day

small: \$65 12 pieces  
large: \$104 24 pieces

### House-Baked Muffins & Scones – Mini Size **VG**

Same as above, but made tiny

small: \$74 28 pieces  
large: \$114 50 pieces

### Sweet Potato Biscuit Platter **VG**

Little house-made sweet potato biscuits, split and filled with your choice of: (one choice on a small; two choices on a large)

- vanilla cream cheese and toasted pecans
- chunky peanut butter and strawberry jam

small: \$91 30 finger sandwiches  
large: \$146 60 finger sandwiches

### Breakfast Biscuit Platter

Little house-made cream biscuits split and filled with your choice of: (one choice on a small; two choices on a large)

- smoked ham and cheddar
- house-made turkey sausage patties and cheddar
- vegetarian breakfast sausage and white cheddar **VG**

small: \$91 30 finger sandwiches  
large: \$146 60 finger sandwiches

### Chia Pudding **V GF**

Coconut milk with chia seeds lightly sweetened with maple syrup; topped with pineapple, blueberries and toasted coconut

one size: \$105 serves 10-15 guests

### Yogurt with Fresh Bananas, Berries & Granola **VG**

Fresh sliced bananas, berries and granola arranged atop a bowl of whole vanilla yogurt

small: \$92 serves 10-15 guests  
large: \$148 serves 20-25 guests

### Muesli with Yogurt & Fresh Fruit **GF VG**

A hearty mixture of toasted oats, almonds, pumpkin seeds, coconut, flax seeds and dried fruit mixed with whole plain yogurt and apples, topped with fresh fruit and drizzled with honey

small: \$92 serves 10-15 guests  
large: \$148 serves 20-25 guests

## BREAKFAST *cont'd*

### Berkeley Bagel Platter

Fresh organic bagels halved and served with shaved red onion, sliced tomatoes, cucumbers and capers, with your choice of two spreads:

VG plain cream cheese	bacon-scallion cream cheese
VG honey-walnut cream cheese	veggie cream cheese VG
	hummus (vegan) V
small: \$70	24 halves
large: \$120	48 halves

(if you would like lox, add \$30 for each pound)

### Brunch Platter

Fresh organic bagels halved and served with egg salad, lox, bacon crumbles, herbed cream cheese, cucumber, tomato, onion, capers & fresh dill

\$154 serves 10-15 guests

### Frittatas

Cut into small rectangles suitable for the fingers, in the following combinations:

- Spanish with red potatoes, onions, peppers and cheese GF VG
  - small: \$61 30 small slices
  - large: \$100 60 small slices
- spinach with mushroom, green peppers and cheese GF VG
  - small: \$64 30 small slices
  - large: \$103 60 small slices
- ham and cheddar with Yukon gold potatoes, onions and fresh herbs GF
  - small: \$76 30 small slices
  - large: \$122 60 small slices

### Chicken Apple Sausage Pinwheels

Chicken apple sausage & puff pastry pinwheels; served with a mustard- maple dipping sauce

small: \$64	30 pieces
large: \$103	60 pieces

### Fresh Fruit Salad GF V

The freshest seasonal fruit cut into bite-size pieces

small: \$75	16 - ½ cup portions
large: \$122	32 - ½ cup portions

### Fresh Fruit Platter GF V

Pineapple, honey dew, cantaloupe, watermelon, kiwi, grapes and berries, cut into portions suitable for the fingers

small: \$78	60 pieces
large: \$129	120 pieces

### Whole Fruit Bowl GF V

Seasonal whole fruit

\$2.75 per person minimum order for 10

### Fresh Berry Bowl GF V

Sliced strawberries, blackberries, blueberries and raspberries

one size: \$104 16 - ½ cup portions

## VEGETARIAN SALADS & SIDES

### Grilled Asparagus GF V

Tender asparagus spears are tossed with olive oil, a little lemon juice, garlic, salt and pepper, then grilled

small: \$65	4.5 lbs.
large: \$105	9 lbs.

### Beet Salad GF VG

Red beets, navel oranges, fennel, shallots, feta and toasted hazelnuts tossed with citrus vinaigrette, mounded on baby greens

small: \$65	16 - ½ cup portions
large: \$105	32 - ½ cup portions

### Roasted Cauliflower & Broccoli Salad GF V

Oven roasted florets of broccoli & cauliflower with toasted pine nuts, tossed in a lemony caper dressing

small: \$65	16 - ½ cup portions
large: \$105	32 - ½ cup portions

### Charred Corn Salad GF V

With avocado, jalapenos, fresh lime juice, green onions, fresh garlic, cilantro and olive oil

small: \$74	16 - ½ cup portions
large: \$126	32 - ½ cup portions

### Watermelon Cucumber Salad GF VG

Cubes of watermelon, cucumber, fresh mint, feta cheese, pistachios and red onion; served with a white balsamic dressing

small: \$66	16 - ½ cup portions
large: \$119	32 - ½ cup portions

### Crunchy Cole Slaw GF VG

Shredded red and green cabbage with carrots and green onion, tossed in a light wholegrain mustard-mayo dressing

small: \$64	16 - ½ cup portions
large: \$103	32 - ½ cup portions

### Kale, Apple and Fennel Slaw GF VG

In a toasted poppy seed and honey dressing

small: \$64	16 - ½ cup portions
large: \$103	32 - ½ cup portions

### Thai Peanut Slaw with Toasted Coconut

Shredded cabbage, carrots, cucumber, peppers and onion tossed with toasted coconut & mint, with a peanut dressing (dressing on the side)

one size: \$103 15 portions

### With Crispy Tofu GF V

one size: \$120 15 portions

### With Grilled Lemongrass Beef GF

one size: \$130 15 portions

### Supreme Veggie & Polenta Platter **GF VG**

A mix of grilled squash, roasted tomatoes, roasted carrots, mushrooms, grilled asparagus and toasted polenta diamonds

one size:	\$145	100 pieces
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### Homestyle Potato Salad **GF VG**

Red skin potatoes with a creamy mayo dressing, hardboiled eggs, celery, green onion and sweet pickles

small:	\$60	16 - ½ cup portions
large:	\$91	32 - ½ cup portions

### Club Med Salad **VG**

Penne pasta with parsley walnut pesto, Kalamata olives, sun-dried tomatoes and feta cheese

small:	\$66	16 - ½ cup portions
large:	\$110	32 - ½ cup portions

### Garden Tortellini & Fresh Mozzarella Salad **VG**

Cheese tortellini with sweet cherry tomatoes, corn, fresh basil and chunks of fresh mozzarella, dressed with fresh basil vinaigrette

small:	\$85	16 - ½ cup portions
large:	\$132	32 - ½ cup portions

### Pasta Primavera **V**

Fusilli with cherry tomatoes, red bell pepper, squash, cauliflower, carrots, radish, celery and onion in a herbed white wine vinaigrette.

small:	\$68	16 - ½ cup portions
large:	\$114	32 - ½ cup portions

### Orzo with Roasted Vegetables Salad **VG**

Orzo pasta with roasted eggplant, red and yellow peppers, caramelized red onion, fresh basil, pine nuts and feta cheese in a fresh lemon vinaigrette

small:	\$68	16 - ½ cup portions
large:	\$114	32 - ½ cup portions

### Asian Vegetable & Noodle Salad **VG**

Asian noodles with sugar snap peas, cabbage, mushrooms and toasted sesame seeds in a garlic, ginger, sesame and rice vinegar dressing

small:	\$68	16 - ½ cup portions
large:	\$114	32 - ½ cup portions

### Thai Noodle Salad **V**

Capellini with carrots, red bell peppers, jalapenos, cucumber and cilantro in a spicy Thai peanut dressing

small:	\$68	16 - ½ cup portions
large:	\$114	32 - ½ cup portions

### Summer Farro Salad **V**

Farro with cherry tomatoes, cucumber, fresh basil and red onion in a red wine vinaigrette

small:	\$64	16 - ½ cup portions
large:	\$103	32 - ½ cup portions

### Springtime Rice Salad **GF V**

Basmati rice with yellow & green squash, fresh peas, red onion, carrot, cherry tomatoes, radishes, fresh herbs and pine nuts in a white wine vinaigrette

small:	\$68	16 - ½ cup portions
large:	\$114	32 - ½ cup portions

### Forbidden Black Rice Salad **V GF**

Black rice salad with naval oranges, roasted pistachios, green onion, dried cherries and a hint of jalapeno in a champagne citrus vinaigrette

small:	\$68	16 - ½ cup portions
large:	\$114	32 - ½ cup portions

### Canellini Bean Salad **V GF**

Canellini beans with marinated artichokes, kalamata olives, roasted red bell pepper, sun dried tomatoes, red onion and fresh basil in a white wine vinaigrette

small:	\$68	16 - ½ cup portions
large:	\$114	32 - ½ cup portions

### Tandoori Roasted Vegetables over Couscous **V**

Cauliflower, broccoli, eggplant, carrots, peppers, onions and tomatoes roasted in tandoori spices; served over couscous and topped with crispy chickpeas

small:	\$85	16 - ½ cup portions
large:	\$132	32 - ½ cup portions

### Quinoa Vegetable Salad **V GF**

With asparagus, red bell pepper, zucchini, squash, cherry tomato, shallots and parsley with a white wine vinaigrette

small:	\$68	16 - ½ cup portions
large:	\$114	32 - ½ cup portions

## SALADS w/ MEAT

### Citrus Sesame Chicken Salad

With grilled chicken breast, napa cabbage, bean sprouts, romaine, sugar snap peas, carrots, oranges, almonds and crispy won ton strips; comes with citrus, sesame and hoisin dressing

one size:	\$134	15 portions
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### Grilled Lemongrass Beef & Noodle Salad **GF**

Rice stick noodles with sliced grilled flank steak, seedless cucumbers, carrots, red onions, mint and cilantro, with a Vietnamese lime sauce (dressing on the side)

small:	\$102	16 - ½ cup portions
large:	\$171	32 - ½ cup portions

### Lemon Pepper Pasta Salad with Grilled Salmon

Bowtie pasta with artichoke hearts, julienne of multicolored bell peppers, capers and grilled salmon lightly dressed with lemon vinaigrette

small:	\$115	16 - ½ cup portions
large:	\$193	32 - ½ cup portions

### BLTQ Salad **GF**

Quinoa mixed with bacon, wild arugula, cherry tomatoes and green onion lightly tossed in a lemon-mayo dressing

small:	\$64	16 - ½ cup portions
large:	\$103	32 - ½ cup portions

## LEAFY GREENS

These salads are composed in a large bowl, not individually packaged, with dressing in a separate container.

### Simple Salad **V GF**

Mixed field greens, carrot curls, cherry tomatoes, cucumber and red onion with white wine vinaigrette

one size: \$86                      15 portions

### Chopped Caesar Salad

Hearts of romaine, Asiago cheese, Kalamata olives and croutons with house-made Caesar dressing

one size: \$92                      15 portions

### Grilled Nectarine Salad **GF VG**

*\*this salad will be available beginning June 15th*

Arugula, grilled nectarines, mozzarella and toasted hazelnuts with balsamic vinaigrette

one size: \$104                      15 portions

### Greek Salad **VG**

Romaine, spinach, cherry tomato, cucumber, Kalamata olives, red onion, feta cheese and seasoned crispy pita strips with herbed red wine vinaigrette dressing

one size: \$104                      15 portions

### Strawberry Spinach Salad **GF VG**

Spinach, strawberries, goat cheese and chopped almonds with a creamy poppy seed dressing

one size: \$109                      15 portions

### Little Gem Salad **GF VG**

Baby gems, mixed greens, radicchio, radishes, cherry tomatoes and marcona almonds with a green goddess dressing

one size: \$104                      15 portions

**Add Grilled Chicken \$30 per salad **GF****

(want just salad dressing? \$18 for a pint or \$32 for a quart)

## LITTLE SANDWICHES

### Island BBQ Pork Sweet Potato Biscuit Platter

Little sweet potato biscuits, split and filled with barbeque glazed pork medallions and pineapple-ginger Island slaw

one size:                      \$148                      60 little sandwiches

### Baby BLT Biscuit Platter

Little house-made cream biscuits split and filled with bacon, tomato slice, lettuce and mayonnaise

small:    \$91                      30 little sandwiches  
large:    \$146                      60 little sandwiches

### Fried Chicken Biscuit Platter

Little house-made cream biscuits split and filled with a fried chicken tender and spicy coleslaw

small:    \$91                      30 little sandwiches  
large:    \$146                      60 little sandwiches

### Finger Biscuit Platter

Little house-made cream biscuits split and filled with your choice of: (one choice on a small platter; two choices on a large platter)

- pepper-crusted steak, arugula and chimichurri aioli
- smoked ham with Jarlsberg cheese and honey Dijon mustard
- turkey breast with smoked gouda and red pepper aioli
- chicken salad with grapes, herbs and marcona almonds
- egg salad with sweet red pepper and fresh dill **VG**
- goat cheese with fire roasted poblano peppers, watercress and a drizzle of balsamic vinegar **VG**

small:    \$91                      30 little sandwiches  
large:    \$146                      60 little sandwiches

### Focaccia Sandwich Platter

Fresh focaccia with mayonnaise, Dijon, onions and tomato with your choice of: (one choice on a small platter; two choices on a large platter)

- house-roasted turkey
- thinly sliced flank steak
- smoked ham
- portobello and brie with spinach and pesto **VG**
- eggplant and goat cheese with lettuce and pesto **VG**
- squash with lettuce, sunflower seeds and olive paste **V**

small:    \$87                      24 little sandwiches  
large:    \$138                      48 little sandwiches

### Tea Sandwich Platter

Made on triangles of crustless sourdough bread with your choice of: (one choice on a small; two choices on a large)

- lox with lemon herbed butter and watercress
- chicken salad with grapes, herbs and marcona almonds
- cucumber with herbed cream cheese and fresh spinach **VG**
- gorgonzola, pears and walnuts **VG**
- egg salad with sweet red pepper and fresh dill **VG**

small:    \$84                      28 triangles  
large:    \$133                      56 triangles

### Mini Baguette Sandwich Platter

Fresh baguette with your choice of two:

- prosciutto, goat cheese, fig compote and balsamic reduction
- manchego cheese, sautéed spinach and arugula **VG**
- caprese with mozzarella, tomato and basil **VG**
- salami, fresh mozzarella and balsamic vinaigrette

small:    \$70                      20 little sandwiches  
large:    \$121                      40 little sandwiches

## PARTY PLATTERS

### Garden Variety Veggie Platter **GF**

Poached broccoli, jicama sticks, red bell pepper wedges, pepperoncini, celery sticks, grilled squash, raw cauliflower, carrots, radishes, sautéed mushrooms, romaine hearts, olives and cherry tomatoes, with your choice of one dip:

- sour cream herb **VG**
- spinach sour cream **VG**
- lemon dill aioli **VG**
- green goddess **VG**
- hummus **V**
- baba ghanoush **V**

small: \$84 150 pieces  
large: \$133 300 pieces

### All Around Cheese Platter **VG**

French brie, aged balsamic, smoked gouda, goat, gorgonzola, jack, pepperjack and cheddar; served with crackers and crostini on the side

small: \$106 75 pieces  
large: \$157 125 pieces

### Winefest Platter **VG**

An arrangement of sliced apples and pears, gorgonzola, French brie and aged balsamic cheese, with grape clusters, roasted sweet and salty pecans, dried apricots and cherries; served with crackers and crostini on the side

one size: \$190 125 pieces

### Fancy Cheese & Fruit Platter **VG**

French brie, aged balsamic, gorgonzola, smoked gouda, goat, jack, pepperjack and cheddar cheeses, with grape clusters, berries, sliced apples and pears; served with crackers and crostini

small: \$111 75 pieces  
large: \$165 125 pieces

### Caprese Platter **VG**

Heirloom tomatoes, fresh mozzarella and fresh basil; served with balsamic vinaigrette and sliced baguette on the side

one size: \$145 120 pieces

### Genoa Salami Platter

Slices of Molinari salami with shaved Asiago cheese, marinated artichokes, fresh mozzarella and marinated mixed olives; served with sliced baguette on the side

one size: \$195 200 pieces

### Charcuterie & Cheese Platter

Sliced Prosciutto di Parma, Molinari salami, coppa, manchego cheese, fresh mozzarella, fire roasted peppers, cherry peppers & marcona almonds; served with stoneground mustard, fig compote and sliced baguette on the side

one size: \$215 200 pieces

### Smoked Salmon Dip

House smoked salmon dip made with fresh dill, capers, red onion and lemon; served with crostini, cucumber and red bell pepper for dipping

one size: \$110 120 pieces

### Fresh Spinach & Feta Dip **VG**

The dip is presented in a hollowed loaf of bread; served with sliced sourdough baguette, carrots, celery sticks, red bell peppers and olives for garnish

one size: \$102 120 pieces

### Genuine Onion Dip **VG**

Caramelized onions pump up the flavor of this classic, made with sour cream and mayonnaise; served with roasted potato wedges for scooping and garnished with crispy onions

one size: \$100 100 pieces

### House-made Hummus Platter **V**

With fresh vegetables, olives and pepperoncini; served with pita crisps on the side

one size: \$118 200 pieces

### Vegetable Antipasto Platter **VG**

Fresh, grilled, roasted and marinated vegetables arranged around bulbs of roasted garlic, herbed goat cheese and garlic aioli; served with crostini on the side

one size: \$180 90 pieces

### Extraveganza Platter **V GF**

Cubes of crispy tofu, poached broccoli florets, snap peas and seared mushrooms; served with coconut peanut dipping sauce

one size: \$126 130 pieces

### Chips-n-Dips **V GF**

Freshly made corn tortilla chips with three accompaniments: salsa fresca, tropical salsa and guacamole

one size: \$140 400 pieces

### Ceviche **GF**

Served with tortilla chips for scooping; choose one type

- classic: shrimp, tomato, onion, radish, cilantro and jalapeno
- tropical: shrimp, mango, cilantro, bell pepper, onion and habanero

one size: \$132 130 pieces

### Hawaiian Style Tuna Poke

Raw sashimi grade Ahi tuna, cubed and mixed with soy sauce, cucumber, chili sauce, ginger, sesame oil, sesame seeds and green onion; served with crispy won ton chips for scooping

one size: \$150 100 pieces

### Mediterranean Delight Platter **V**

Tabouleh, hummus, baba ghanoush, olives, marinated red onions and dolmas; served with quartered pita bread

one size: \$148 100 pieces



## FINGER FOODS

### Deviled Egg Assortment **GF**

Assortment of traditional, bacon, capers and smoked salmon with scallions

small:	\$80	30 halves
large:	\$133	60 halves

### Traditional Only Deviled Eggs **GF VG**

small:	\$77	30 halves
large:	\$127	60 halves

### Crispy Portobello Mushrooms **VG**

Wedges of portobello mushroom are breaded and fried; served with roasted red pepper and garlic aioli

small:	\$115	40 pieces
large:	\$187	80 pieces

### Crispy Chicken Won Ton Purses

Rich ground chicken and water chestnut filling spiced with ginger and garlic; served with fresh pineapple-ginger dipping sauce

one size:	\$140	70 pieces
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### Phyllo Pastry Triangles

Crisp pastry filled with your choice of one of the following:

- spinach, gruyere, feta and pine nuts **VG**
- spicy chicken with jack cheese, sour cream, cumin and jalapenos

small:	\$76	25 pieces
large:	\$123	50 pieces

### Puff Pastry Pinwheels **VG**

Golden and crisp puff pastry pinwheels filled with portobello, shitake and white mushrooms with Havarti and parmesan cheese

small:	\$76	25 pieces
large:	\$123	50 pieces

### Hogs In A Blanket

Pork andouille sausage & puff pastry pinwheels; served with a stoneground honey mustard dipping sauce

small:	\$66	30 pieces
large:	\$110	60 pieces

### Little Shrimp Tostadas **GF**

Crispy bite sized corn tortillas topped with seared wild achiote shrimp, creamy avocado and pickled red onion

one size:	\$134	50 pieces
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### Little Steak Tostadas **GF**

Crispy bite sized corn tortillas topped with grilled chopped steak, guacamole, sour cream and toasted chile de arbol

one size:	\$130	50 pieces
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### Tabouleh Leaves **VG**

Crisp baby romaine cups filled with our fresh lemony tabouleh, topped with crumbled feta cheese

one size:	\$96	50 pieces
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### Falafel Fritters **V GF**

Herbed chickpea fritters with cilantro, parsley and spices. Served with a Mediterranean Tahini sauce

one size:	\$108	60 pieces
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### Multi Colored Stuffed Peppers **VG GF**

Roasted sweet mini peppers stuffed with goat cheese, fresh herbs, and lemon zest

small:	\$65	30 pieces
large:	\$105	60 pieces

### Crostini Platters

Baguette slices are brushed with olive oil and toasted as the foundation for the following topping combinations: (one choice on a small platter; two choices on a large platter)

- grilled peach, ricotta and arugula, drizzled with honey and balsamic reduction \* **available beginning June 15th VG**

small:	\$80	25 pieces
large:	\$133	50 pieces
- grilled summer vegetables, hummus and fresh basil **V**

small:	\$80	25 pieces
large:	\$133	50 pieces
- rosemary-fig compote with prosciutto and shaved manchego

small:	\$86	25 pieces
large:	\$137	50 pieces
- pepper-crust steak with horseradish cream

small:	\$86	25 pieces
large:	\$137	50 pieces
- house-smoked salmon with lemon dill aioli

small:	\$91	25 pieces
large:	\$146	50 pieces
- seared tuna with wasabi aioli

small:	\$95	25 pieces
large:	\$150	50 pieces

### Endive Boats

Crisp endive leaves filled with your choice of one of the following:

- crème fraiche and smoked salmon **GF**
- blue cheese and toasted hazelnuts **VG GF**

small:	\$82	40 pieces
large:	\$132	80 pieces

### Stuffed Potato Platters

Little red potatoes roasted in olive oil, garlic and rosemary, then stuffed with the following combinations: (one choice on a small platter; two choices on a large platter)

- basil pesto and ricotta **VG GF**
- sour cream and crumbled bacon **GF**
- triple cream blue cheese and cracked pepper **VG GF**
- chopped sautéed broccoli with mushroom and garlic **V GF**

small:	\$70	30 pieces
large:	\$121	60 pieces

### Cajun Shrimp **GF**

Wild prawns tossed in our house-made spicy Cajun rub, seared and served with a Cajun remoulade

small:	\$116	30 shrimp
large:	\$194	60 shrimp

### Garlic Shrimp **GF**

Wild prawns marinated with garlic, lemon, paprika and chili flakes, seared and served with traditional cocktail sauce

small:	\$116	30 shrimp
large:	\$194	60 shrimp

**Gingered Chicken Cakes GF**

Made with fresh boneless chicken thighs, seasoned with scallions, garlic and ginger, oven baked till golden, then topped with cilantro-lime mayonnaise and a tiny dice of mango

one size: \$132 60 pieces

**Shrimp & Sweet Potato Cakes**

Crisp and golden brown with red peppers, corn, scallions, cilantro and Latin spices, then topped with chipotle tartar sauce

one size: \$137 60 pieces

**Shrimp & "Grits" GF**

Crispy polenta round topped with Cajun shrimp, tomato relish and parmesan cheese

one size: \$150 50 pieces

**Crispy Quinoa Cakes GF VG**

Little crisp quinoa patties with parmesan cheese and green onions topped with red pepper garlic aioli

one size: \$108 60 pieces

**Summer Rolls: Tofu & Fresh Herbs V GF**

With lettuce, carrot, fresh mint and cilantro wrapped in rice paper; served with peanut sauce

small: \$91 30 pieces  
large: \$146 60 pieces

**Summer Rolls: Shrimp & Fresh Herbs GF**

With lettuce, carrot, fresh mint and cilantro wrapped in rice paper; served with peanut sauce

small: \$96 30 pieces  
large: \$156 60 pieces

**Sesame-Crusted Salmon GF**

Roasted cubes of salmon; served with orange miso dipping sauce

small: \$165 50 pieces  
large: \$235 85 pieces

**MAIN DISHES****Herb-Roasted Chicken**

Sliced boneless chicken breast plattered with salsa verde; served with sliced sourdough baguette on the side

small: \$104 60 small slices  
large: \$172 120 small slices

**Moroccan Spiced Chicken Platter**

Grilled and sliced boneless chicken breast plattered with spiced tomato dip; served with pita bread on the side

small: \$104 60 small slices  
large: \$172 120 small slices

**BBQ Glazed Chicken**

Grilled and sliced boneless chicken breast glazed with house-made barbecue sauce; served with barbeque sauce and little cream biscuits on the side

small: \$104 60 small slices  
large: \$172 120 small slices

**BBQ Glazed Pork Tenderloin Medallions**

Plattered with house-made barbeque sauce; served with little cream biscuits on the side

small: \$123 48 medallions  
large: \$196 96 medallions

**Spice Rubbed Leg of Lamb**

Grilled leg of medium-rare lamb sliced and plattered with mint yogurt dip; served with pita bread on the side

one size: \$247 96 small slices

**Grilled Marinated Flank Steak**

Hand-carved slices of medium to medium-rare flank steak plattered with chimichurri sauce; served with sliced sourdough baguette on the side

small: \$123 48 small slices  
large: \$196 96 small slices

**Roasted Turkey Breast**

Roasted and sliced herb rubbed turkey breast plattered with cranberry chutney; served with little sweet potato biscuits on the side

one size: \$176 approx. 50 large slices  
(5 pounds of turkey)

**Poached Side of Salmon Platter GF**

Whole side of salmon poached in white wine, lemon and herbs with your choice of one sauce: lemon dill aioli or chimichurri aioli

one size: \$165 3 pounds

**House Smoked Side of Salmon Platter GF**

Whole side of salmon cured with brown sugar and smoked with apple wood chips; served with lemon dill aioli

one size: \$165 3 pounds

**Grilled Blackened Salmon Platter GF**

4 oz. filets of salmon coated in a house-made spicy Cajun rub; served with Cajun remoulade

one size: \$235 20 filets  
(add \$14 for each additional 4 oz. filet)

**Seared Fresh Ahi Tuna Medallions GF**

Seared with a sesame seed crust; served with a soy wasabi dip

small: \$175 75 medallions  
large: \$250 125 medallions

**Duo Satay Platter: Malaysian Chicken & Flank Steak GF**

With two dips: coconut peanut and sesame ginger

small: \$116 40 satays  
large: \$194 80 satays

**Malaysian Chicken Satays GF**

Strips of marinated chicken threaded on bamboo skewers and oven roasted; served with coconut peanut dip

small: \$101 40 satays  
large: \$159 80 satays

**Sesame Flank Steak Satays GF**

Strips of marinated flank steak threaded on bamboo skewers and oven roasted; served with sesame ginger dip

small: \$110 40 satays  
large: \$181 80 satays

**Combination Satay Platter: Shrimp, Chicken & Flank Steak GF**

With three dipping sauces: pineapple-ginger, coconut peanut and sesame ginger; (may substitute portobello mushroom for shrimp or steak)

one size: \$235 105 satays

### Buttermilk Fried Chicken Strips

Served with your choice of one dip: house-made ranch or barbeque sauce

small:	\$91	3.5 lbs (approx. 50 pieces)
large:	\$146	7 lbs (approx. 100 pieces)

### Grilled Vietnamese Marinated Tofu V GF

Grilled and sliced Vietnamese marinated tofu plattered with peanut sauce

small:	\$91	56 small slices
large:	\$146	112 small slices

### Grilled Portobello Mushroom V

Grilled and sliced portobello mushroom plattered with chimichurri sauce; served with sliced sourdough baguette on the side

small:	\$115	56 small slices
large:	\$187	112 small slices

### Seared Garlic & Rosemary Portobello Skewers V GF

Served with chimichurri sauce

small:	\$110	40 - 6" skewers
large:	\$182	80 - 6" skewers

### Eggplant, Bell Pepper, Tofu & Shitake Skewers V GF

Served with coconut peanut dipping sauce

small:	\$91	30 - 6" skewers
large:	\$146	60 - 6" skewers

## SWEETS

### Assorted Cookie Platter VG

A selection which may include: chocolate chip, oatmeal raisin, lemon, double chocolate, snickerdoodle, ginger and mint chip

small:	\$75	36 pieces
large:	\$121	72 pieces

### Assorted Dessert Bar Platter VG

A selection of bite-size squares in frilled paper cups, which may include: lemon, pecan, key lime, black & white, berry cheese, caramel brownie, peanut butter brownie and strawberry cobbler

small:	\$77	36 pieces
large:	\$126	72 pieces

### Assorted Cookies & Dessert Bars Platter VG

small:	\$76	36 pieces
large:	\$123	72 pieces

### Brownie Platter VG

A selection which may include: triple chocolate brownie, black and white brownie, peanut butter brownie, mint fudge brownie and caramel turtle brownie

small:	\$77	36 pieces
large:	\$126	72 pieces

### French Macarons Platter VG

A variety of bite size almond meringue cookies sandwiched with buttercream, which includes: lemon, raspberry, vanilla, chocolate, coffee and pistachio

one size:	\$132	72 pieces
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### Little Lemon Tarts VG

House-made lemon curd, topped with seasonal fresh berries in a pastry crust

one size:	\$103	45 pieces
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### Little Strawberry Tarts VG

Old-fashioned fresh strawberry pie filling, finished with whipped cream in a pastry crust

one size:	\$103	45 pieces
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### Fruit Salsa with Cinnamon Tortilla Chips VG

A mixture of fresh fruits: berries, kiwi, apple and lemon; served with toasted cinnamon sugar tortilla chips for scooping

one size:	\$121	96 pieces
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## HOT BEVERAGES

### Regular Coffee ▪ Decaf Coffee ▪ Hot Water for Tea

One beverage type per container

Disposable Joe-to-Go (12 cups)	\$50
Airpot (12 cups)	\$50
2.5 Gallon Cambro (40 cups)	\$115
5 Gallon Cambro (80 cups)	\$210

Hot beverage service includes 8 oz. biodegradable paper hot cups, cup of sugar, pint of half and half, plus wooden stirrers and beverage napkins. Tea service includes an assortment of compostable tea bags along with the usual condiments.

**\* Please let us know if you plan to order hot beverages when getting on our calendar to check for availability.**

## COLD BEVERAGES

**Canned Water** \$2.75 each

**Soft Drink** (cups provided upon request) \$3 each  
We'll choose a selection for you: Coke, Diet Coke, Sprite, Assorted sparkling water, Assorted San Pellegrino sparkling juice

**Fresh Juice** (cups provided upon request) \$26 / gallon  
Orange, Grapefruit, Lemonade

**Ice (30 pounds max):** \$9 per ten-lb bag

**Single Service Items: \$2.75 per person**  
Includes compostable paper plates and wooden eating utensils, paper napkins and reusable plastic serving utensils



**All of these items require reheating in an oven. Reheating instructions will be included with the platter.**

### Oven-Ready Mac & Cheese **VG**

Macaroni pasta with béchamel sauce, sharp white cheddar, jack and parmesan cheese, topped with toasted breadcrumbs

small:	\$80	12 portions
large:	\$150	24 portions

### Oven-Ready Meat Lasagna

Traditional layered pasta with red sauce, Italian sausage, ground beef, mozzarella, ricotta and parmesan cheese

one size:	\$240	24 portions
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### Oven-Ready Vegetable Lasagna

Traditional layered pasta with red sauce, roasted vegetables, mozzarella, ricotta and parmesan cheese

one size:	\$230	24 portions
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### Oven-Ready Phyllo Pastry Triangles

Pastry filled with your choice of one of the following:

- spinach, gruyere, feta and pine nuts **VG**
- spicy chicken with jack cheese, sour cream, cumin and jalapenos

small:	\$73	25 pieces
large:	\$114	50 pieces

## BOX LUNCH MENU

**\$17 each**

~ minimum order of five per type ~

Each box lunch comes with a small pasta salad, your choice of a cookie or a Berkeley Bowl apple, plus a fork and napkin.

**FYI - the entire box lunch is biodegradable.**

(want extras? for \$2 extra you can have both cookie & apple; \$3 for a bag of Kettle chips)

**\* All of the sandwiches on the box lunch menu can be ordered halved & plattered for \$13.00 each (min 5 per type)**

### Meat Sandwiches

- #1 Grilled Chicken Breast and Pepper Jack** with tomato, lettuce and cilantro-jalapeno pesto aioli on a ciabatta roll
- #2 Black Forest Smoked Ham and Swiss** with tomato, lettuce, mustard and mayo on a sweet deli roll
- #3 Classic Tuna Salad** with lettuce on sourdough bread
- #9 Chicken Salad** with grapes, fresh herbs and marcona almonds with lettuce on whole wheat bread
- #12 Vietnamese Style Grilled Pork** with mayo, thinly sliced pickled carrots, cucumbers, cilantro sprigs and jalapeno on baguette
- #14 Italian Prosciutto** with mascarpone cheese, tomato, fresh basil, arugula and house vinaigrette on a sourdough roll
- #22 Grilled Flank Steak and Gorgonzola** with mixed greens, caramelized onions and roasted garlic aioli on focaccia
- #30 Spicy Jerk Chicken and Grilled Pineapple** with island aioli, red onion and lettuce on a sweet deli roll

- #32 House-Roasted Turkey Breast and Swiss** with avocado, lettuce and basil aioli on sourdough bread
- #33 Grilled Pork Loin with House-made Barbeque Sauce** and apple slaw on a ciabatta roll
- #37 Fried Chicken Sandwich** with mixed greens and honey Dijon aioli on a sweet deli roll
- #38 Toscano Salami, Black Forest Ham & Provolone** with lettuce, tomato, cherry peppers, balsamic vinaigrette, mayo and mustard on a sourdough roll

### Vegetarian Sandwiches **VG**

- #6 Roasted Eggplant and Grilled Zucchini** with provolone, fresh spinach and pesto on focaccia
- #16 Roasted Portobello Mushroom and Brie** with pesto, tomato and fresh spinach on focaccia
- #18 Roasted Spicy Eggplant and Goat Cheese** with spinach, pesto and sliced tomato on a sourdough roll
- #70 Havarti and Avocado** with tomato, lettuce, mayo and wholegrain mustard on whole wheat bread

### Vegan Sandwiches **V**

- #19 Hummus and Avocado** with cucumbers and sliced red onions on focaccia
- #21 Vietnamese Style Tofu** with vegan mayo, thinly sliced pickled carrots, cucumbers, cilantro sprigs and jalapeno on baguette

## SALAD IN A BOX

**\$17 each**

**\* Includes a small apple, fork and napkin\***

### Mixed Greens **GF**

Mixed organic field greens with carrot curls, cherry tomatoes, cucumber and red onion; includes a small container of white wine vinaigrette and your choice of protein (below)

### Caesar Salad

Hearts of romaine, Asiago cheese, Kalamata olives and croutons; includes a small container of Caesar dressing and your choice of protein (below)

**Choose ONE from the following:**

- grilled salmon (**add \$7 for grilled salmon**)
- grilled, sliced flank steak (**add \$5 for grilled steak**)
- grilled, sliced boneless chicken breast
- grilled, sliced portobello mushroom (vegan)

## BOX MEAL MENU

\* minimum order of TEN per type

Each box meal comes with a fork, knife and napkin.

- |           |                                                                                                                                                                                |                  |           |
|-----------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------------|-----------|
| <b>#1</b> | <b>Carne Asada Flank Steak</b>                                                                                                                                                 | <b>\$24 each</b> | <b>GF</b> |
|           | Served over fiesta rice with grilled zucchini and fresh corn salsa                                                                                                             |                  |           |
| <b>#2</b> | <b>Teriyaki Glazed Salmon</b>                                                                                                                                                  | <b>\$26 each</b> |           |
|           | Served over Asian noodle salad with stir fried kale and red peppers tossed in a ginger garlic sauce                                                                            |                  |           |
| <b>#3</b> | <b>Vietnamese Style Grilled Pork</b>                                                                                                                                           | <b>\$22 each</b> | <b>GF</b> |
|           | <b>-or- Vietnamese Style Seared Tofu</b>                                                                                                                                       | <b>\$21 each</b> | <b>V</b>  |
|           | <b>GF</b><br>Served over rice noodles with carrots, cucumber, romaine lettuce, fresh mint and cilantro, topped with chopped peanuts. Served with soy lime dressing on the side |                  |           |
| <b>#5</b> | <b>Mediterranean Grilled Chicken</b>                                                                                                                                           | <b>\$22 each</b> |           |
|           | Served over lightly dressed orzo pasta salad with roasted eggplant, peppers, caramelized red onion, fresh basil, feta cheese and pine nuts                                     |                  |           |

## Frequently Asked Questions

### What is the best way to contact you with questions or to place an order?

The best way to reach us is via email. To place an order or get on our calendar we must receive your request in writing (via email). We are not able to schedule anything over the phone. We are available by phone Monday through Sunday from 9:00 am until 5:00 pm. We are frequently on the phone, so please make use of the voice mail.

When you are ready to place your order, type or write out your order, and send it to us via e-mail ([info@anns-catering.com](mailto:info@anns-catering.com)). Please let us know what time you would like to pick up the platters (from 7:30 am to 4:45 pm), or what half-hour window you would like for delivery so that we can check for availability. If we have any questions, we will let you know and ultimately send you a formal order confirmation. **(Important: We are very responsive with our e-mails and if you do not hear from us within 24 hours, please call or reach out to us again. If you do not receive an emailed confirmation, your order has not been placed.)**

### How much notice do I need to give for a catering order?

We usually require at least 7 days notice for orders. During particularly busy seasons, more notice may be required. Please keep in mind that we sometimes book up for a particular day and must stop accepting orders. We always recommend placing your order as soon as you decide to use us to cater your event, we do book on a first come first serve basis. If you do not have your order ready you can always email us with the delivery address, approximate number of guests and the preferred 30-minute delivery window so we can get you on our calendar. We will get right back to you via email to let you know our availability.

### What is your delivery policy?

We schedule half-hour delivery windows, so let us know what your ideal window would be (11:00 to 11:30am or 3:30 to 4:00pm etc.) We may arrive at any point during your scheduled 30- minute delivery window. Our earliest delivery window is 7:30 to 8:00am, and our latest is 4:30pm- 5:00pm. Ideally the end of your delivery window should be at least 15 minutes before your guests arrive, so you have time to set up your buffet. When we deliver, we simply drop off the platters of ready to eat, room temperature/slightly chilled food. All you will need to do is arrange the platters, pop the lids and pour the sauces!

### What is the charge for delivery?

Event Location / City	Minimum Order For Delivery	Delivery Charge
Alameda	\$600	\$50
Albany	\$300	\$35
Berkeley	\$250	\$25
El Cerrito	\$300	\$35
Emeryville	\$250	\$25
Kensington	\$600	\$50
Lafayette	\$600	\$50
Moraga	\$600	\$50
Oakland	\$250	\$25
Orinda	\$300	\$35
Piedmont	\$250	\$25

We're sorry, but if you don't see a city listed here, delivery is not available. Event locations at a park or picnic site may incur additional delivery charges – please contact our catering office for more details.

If an order is so large it requires two people and/or two delivery vehicles, or if there are access challenges (stairs, difficult parking, etc.), additional charges may apply.

### What can I expect when I order from Ann's Catering?

All of our food is prepared to order and is intended to be served at room temperature or slightly chilled. Our philosophy of fresh, healthy food is antithetical to heat-maintained foods. We are somewhat unique in that you can simply order "party platters" for pick-up or delivery. Our prices are published, and are the same for everyone. There are no hidden costs, though some of our prices vary with seasonal availability. In all cases, we will make sure you understand clearly what you are getting, and what it costs. Whether you are trying to figure out how much food to order for an open house, birthday party, or wedding reception, we will be attentive to your needs. Please let us know what you are looking for, and we will do our best to provide helpful information.

### How are the items on your menu packaged, presented, served, etc.?

All of our food is served on or in sturdy white plastic catering trays or black bowls, with pop-off dome lids. They are fully garnished and ready to serve. All you must do is pop off the lid. These platters are disposable and are yours to keep. If you would like to return them to us, we can sanitize the platters (but not the domes) for reuse. Due to space, time, and handling constraints we are unable to use your platters.

### **Can I change my order once it has been placed?**

We are usually able to accommodate changes made at least four days before your event. Let us know when submitting your order if you anticipate making any adjustments. **Please note that we consider all orders final four days before the scheduled event date and are not able to make any changes after this time.**

### **What is your cancellation policy?**

Please let us know as soon as possible if you need to cancel your order. Orders that are canceled less than four full days before the scheduled event date will be charged 100% of the total invoice. This charge is to cover foods that cannot be used, labor, and jobs we may have declined in order to accommodate your event.

### **How do I pay for my order (private customers)?**

You are welcome to pay with cash, credit card (we accept all major credit cards) and checks. Payment is due four days before the pickup or delivery date. We must have payments with cash or check in hand at least 4 days prior to the event date. We will charge your card **3-4 days** before your event date. **If we do not receive full payment two days before the pick-up or delivery time, or are unable to process your credit card for payment, your order will not be fulfilled.**

### **How do I pay for my order (corporate / institutional customers)?**

Established corporate / institutional customers will receive an invoice for the order. Payment is due 1 month from the event date.

### **What are single-service items and how do I get them?**

These items include biodegradable paper plates and eating utensils, paper napkins and plastic serving utensils. They are available upon request at a cost of \$2.50 per guest. We can also provide just the serving utensils for \$2.50 per food item.

### **Do you do tastings?**

Yes, with adequate advance notice we can arrange for you to taste items before you decide to order. In general, we need a week's notice to schedule a tasting. Because we make everything to order, we cannot provide drop-in tasting. Tastings are TO GO only and generally are available for pickup around 3 pm, please+ email us to schedule a tasting.

We offer the tastings TO-GO only. We charge \$20 per item (enough for two to taste), maximum of five items. There are a few items on our menu that cannot be made for tastings – we'll let you know if you've chosen any of these items. If you decide to place an order with us, we will deduct 50% of the tasting charges from your balance due.

### **Can't I just eat at the restaurant to find out what your food is like?**

No, our catering kitchen and cooking staff are separate from the restaurant kitchen and cooking staff, and our menu offerings are quite different. What we do have in common is Ann, of course! We hope you'll love the restaurant food and have a great dining experience, but you will not have sampled the catering food.

### **Is a gratuity automatically added to my order?**

We do not automatically add gratuities to catering orders. We are often asked if tipping is customary, to which we respond that some customers do and others don't. The matter is up to you. Gratuities are shared among all who helped prepare and execute your order and are greatly appreciated!

# Ann's Catering

2922 Domingo Avenue, Berkeley, CA 94705 • Phone: 510-649-0869 • E-mail: info@anns-catering.com

## Order Request Form

Email your completed form to [info@anns-catering.com](mailto:info@anns-catering.com).

**If you do not receive an email confirmation, your order is not confirmed!**

Customer Name:			Today's Date:	
Company / Institution / Dept:		Phone:	Phone (day of event):	
Delivery Address:		E-mail / Fax:		
(include nearest cross street, access challenges, stairs, etc.)				
ENT DAY & DATE		REQUESTED ½-HOUR DELIVERY WINDOW -or- PICK UP TIME		EVENT START TIME
Quantity	Size	Platter Description (please use the names of the platters as they appear on our catering menu)	Unit Price	Total Price
		Single service items (plates, napkins, eating utensils and serving utensils)?	\$2.50 per person	
CC #			Delivery Charge:	
Expiration Date:			Subtotal:	
Billing Address:			Gratuify:	
Security code:			TOTAL DUE:	
We will charge your credit card 2 business days before the order date. * IF EMAILING THIS ORDER YOU CAN CALL US WITH THE PAYMENT INFORMATION FOR YOUR ORDER ONCE WE EMAIL YOU YOUR INVOICE *				
For established corporate / institutional customers only: <b>INVOICE ME</b> <input type="checkbox"/>				