



Contact Us At: 530.228.3111
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asuwishcatering.com

Catering To Go or Delivered

Please call to order at least 1 week ahead to check availability.

If you are ordering with less notice please call to see what we can do.

Pricing is for a Minimum of 35 people.

Smaller parties please request a quote.

Delivery Charge: \$50 minimum to Homewood or Incline. \$70 to Truckee.

\$100 to South Lake Tahoe. Delivery charges beyond these flexible parameters will be quoted according to distance. Orders can also be picked up from our facility in Tahoe City.

7.5% sales tax and 10% service fee is added to all Delivered and To Go orders.

Packaging Your cooked and ready to eat food order will be packaged in disposable oven safe containers that are the size of a standard hotel pan or half-hotel pan that can be easily inserted into your chafing dishes(not included).

Add Service Staff and a Buffet Line to your party:

Buffet Menus \$3pp: plate/fork/knife, linen napkins, water glasses, salt and pepper shakers. Buffet tables with linen, display menu, risers, chafing dishes, ceramic platters and serving utensils.

Staff: The amount of staff required depends on the number of guests planning to attend and the formality of the event; usually one server and 1 chef for every 20 people depending upon the menu. Additional staff will be charged at \$32 per hour with a Five hour minimum.

7.5% Ca. Sales Tax and 18% Service Fee is not included in the listed prices and will be added to the final bill where staff and buffet line has been included.

If you are hosting a more elaborate event please contact us for our full service catering information.

Tacos \$22pp

**Flour Tortillas, Asada Style Chicken Breast and Tri-Tip
Vegetarian Refried Pinto Beans and Mexican Rice**

Taco Accompaniments:

**Sliced Cucumbers, Diced Tomatoes & Onions, Cilantro, Cheddar,
Fresh Guacamole, Sour Cream, Shredded Lettuce, Jalapenos
Homemade Roasted Tomato-Jalapeno Salsa (medium)**

Barbecue \$29pp

Classic Caesar Salad with Homemade Garlic Croutons, Parmesan

**Grilled Baby Back Ribs, Rosemary-Garlic Marinated Tri Tip
and Lemon-Garlic Marinated Prawns**

Grilled Asparagus, Sweet Peppers and Boiled Corn on the Cobb with Butter

Fresh Homemade Red Potato Salad

Grilled Garlic Bread

Fudge Brownies for Dessert

Everything for your event will be made fresh using
quality ingredients!!

Ala Carte

*Ala Carte Ordering Tip-

You will want 2 to 3 proteins per person; 1 to 2 salad/vegetable items from the below "Salads Etc." list on page 3, and 1 side per person depending upon your guests' appetite. Quantities are designed to give each person a variety to enjoy.

<u>Proteins</u>	<u>Cost pp</u>	<u>Quantities</u>
Barbeque Chicken Breasts (boneless/skinless)	\$4.50	1/4 Pound
Barbeque Baby Back Ribs	\$5.50	1/3 Rack
Rosemary-Garlic Marinated Tri Tip	\$6.00	1/4 Pound
Smoked Bratwurst	\$3.50	1/4 Pound Each
Asian Pulled Pork	\$5.00	1/4 Pound
Lemon-Garlic Sauteed Prawns	\$5.00	4, 20-Count Prawns
Fresh Fish	As Quoted	
<u>Sides</u>		
Cornbread with Honey-Chive Butter	\$2.50	3 x 3" squares
Basmati Wild Rice Pilaf with Dried Cherries and Honey Toasted Almonds	\$3.50	6 oz.
Mashed Yukon Gold Potatoes	\$4.50	6 oz.
Yukon Potato-Jarlsberg Gratin	\$6.00	6 oz.
Creamy Baked Penne Mac & Cheese	\$6.00	6 oz.
Roasted Potatoes	\$4.00	6 oz.
Garlic Bread	\$2.00	
Grilled/Roasted Vegetables	\$5.00	
Salad Etc- Number 1 - 6	\$4.00	
Salad Etc- Number 7 - 9	\$5.00	

Salads Etc-

Additions: Shrimp or Chicken Breast or Tri-Tip \$5pp

- 1. Baby Greens with Sherry-Maple Vinaigrette, Cucumber, Shredded Carrot, Gorgonzola and Toasted Pecans**
- 2. Classic Caesar Salad with Garlic Croutons and Parmesan**
- 3. Spinach, Jicama, Cherry Tomatoes and Laura Chenel Goat Cheese with Champagne-Cider Vinaigrette**
- 4. Baby Green, Balsamic-Shallot Vinaigrette, Quinoa, Cucumber, Cherry Tomatoes, Laura Chenel Goat Cheese, Toasted Walnuts**
- 5. Napa Cabbage with Spicy Soy-Ginger Dressing, Peanuts, Cilantro, Julienne Carrots, Rice Noodles and Grilled Scallions**
- 6. Butter Lettuce, Roasted Beets, Honey Toasted Walnuts, Creamy Maytag Blue Cheese Dressing**
- 7. Red Potato Salad, Egg, Diced Red Bell Peppers, Celery, Scallions, Fresh Herbs**
- 8. Penne Pasta Salad with Roasted Sweet Peppers & Onions, Kalamata Olives, Pine Nuts, Feta, Red Wine-Basil Vinaigrette**
- 9. Mushroom-Caramelized Onion Tart, Baby Greens, Cucumber, Drizzled with Balsamic Reduction**