



PICASSO'S

where great food is a work of art®

Full-Service Catered Arts

Menu Selections & Packages

Catering to Southern California Since 1989

Follow Us:



www.picassoscafe.com

Catering 24/7

6070 N. Irwindale Ave. Suite A-D

Irwindale, CA 91706

p: 626.969.6100 | f: 626.969.8700

Picasso's Catering has established itself as one of Southern California's Premier Catering companies. At Picasso's Catering, we are dedicated to providing you a fresh, beautifully presented and affordably priced menu for every event we cater. Our staff can cater all size events from intimate gourmet parties for 5, to giant corporate events and receptions of 15,000. At Picasso's, no event is too large or too small, and each is a unique, catered work of art. We are here to meet all of your catering needs for any type of event, and Picasso's Catering strives in contributing to its success.

Our Corporate Menu

As a full-service catering company, we are happy to work with you to develop custom menus best suited to your budget and catering needs. Please inquire about additional menu and seasonal menu items that do not appear in this brochure. Picasso's Full Service Catered Art Selections in this catalog are elegant, first class catering menu packages for your most important off-site social occasions, corporate events, and special events. Picasso's Full Service Catering Department can accommodate all your needs from drop off and set-up only, to serving personnel, bartenders, on location chefs, individual menu creations, display cooking table-side, buffet style services, or plated and served to your guests. Our full time staff of professional caterers coupled with our dramatic chef creations makes every Picasso Full Service Catered Art Selection Event a true "work of art." Picasso's Display Platters are perfect for quick and easy working or business related breakfasts, lunches, or afternoon meetings, and can also be used for your personal affairs. When you are looking for something fast, fresh, and flavorful, we can create a show of catering trays for delivery or pick-up. Choose from our wide variety of display platters (see Picasso's "Catering Trays Brochure" for more information). Picasso's Catered Art Seasonal Menus are additional menu selections offering the latest trends in food display and tastes for the present time of year. Please ask your Account Executive Event Coordinator for the current Picasso's Catered Art Seasonal Menu.

Ordering

Please allow at least 48 hours notice when placing orders. We prefer all orders to be finalized the Thursday of the week before your event. We do our best to accommodate last-minute orders. We ask that all breakfast orders be placed by 12 noon and lunch orders be placed by 2 p.m. the day prior to your event. Orders accommodated under this time frame are subject to a minimum \$30 special handling charge and applicable service charge rates. Changes to catering orders, menus, or quantities after authorization signoffs are received are subject to a "change order" processing fee and applicable additional charges.

Delivery & Set-Up

Catering by Picasso's delivers to the entire Los Angeles, San Gabriel Valley, Orange County and Inland Empire areas. Orders including chafing dishes or equipment pick-ups include additional pickup charge. Please consult your Event Coordinator Account Executive for delivery rate to your destination.

Cancellation

Cancellation requires 24-hour notice. Orders cancelled less than 24 hours prior to the event will result in a 100% charge to the client, including event cancelled due to inclement weather (see Picasso's Cancellation Policy pages 30 & 32).

Billing

We accept Visa, MasterCard, & American Express. All payments made by credit card may be subject to additional credit card processing fees. Corporate accounts are available by completing an account application and providing a credit card number on file. Credit terms for our corporate clients are net 30 days and require a credit card number on file. Accounts are billed net 10 days; interest will be charged on all outstanding invoices beyond 30 days.

Payment

All events must be paid in full one week before your event and/or prior to delivery.

Equipment

Your corporate drop-off order will be presented on disposable black serving platters. If specified, we can provide attractive silver and glass platters at an additional charge. Picasso's can also provide chafing dishes, linens, fine china, glasses, silverware, linens, tables, and chairs (see page 26 for additional services).

Service Personnel

Our professional staff, which includes event coordinators, chefs, waiters, and bartenders, is available upon request. We suggest the addition of service staff for all hot food orders and events of 25 guests or more (see page 28).

Full Service Events

Picasso's employs a team of Account Executive Certified Special Event Professional Coordinators that are on site daily to help plan, coordinate, direct, and answer any questions you may have when booking and planning your catering event. Your Event Coordinator Account Executive can also help build a custom menu for your event and will assist you with all of your party needs, including personnel, décor, linens, equipment, valet and floral arrangements (see page 28). Please call one of our Event Coordinator Account Executives to custom design your event, or feel free to use the enclosed pre-designed menus. It's never too early to book your event--all you have to do is call or email us and we'll reserve your date, as dates book fast! Our Special Event Coordinators are ready to help you!





Table of Contents

Breakfast Cuisine	3
Hot & Cold Deli Cuisine	6
Italian Cuisine	8
Latin Cuisine	9
BBQ Cuisine	10
Poultry, Beef & Fish Cuisine	11
Hawaiian & Polynesian Cuisine	17
Morning & Afternoon Snacks	18
Display Cuisine	19
Hors d'oeuvre Selection	21
Vintage Wine Selections	25
Extra Services Offered	26
Picasso's Catering Policies	27
Payment & Cancellation Schedule	29



Picasso's Traditional Continental Breakfast

Freshly Baked Assorted Mini Danish & Assorted Mini Muffin Tray.
Full Selection of Sliced Fresh Fruits in Season, Professionally Decorated on Trays.
"We Proudly Brew" Starbucks Regular & Decaf Coffee with Condiments.
\$14.50 per person
with Assorted Bottled Juices \$16.25 per person
with Freshly Squeezed Orange Juice, Grapefruit, Apple & V8 Juices \$17.50 per person
Subject to Minimum Guest Count

VIP Continental Breakfast

Freshly Baked Assorted Mini Danish, Assorted Mini Muffin,
Mini Bagels & All-Butter Croissant Tray with
Assorted Dickenson's Preserves & Real Butter Pats.
Full Selection of Sliced Fresh Fruits in Season, Professional Decorated on Trays.
Sliced Norwegian Lox Presented with Regular & Fat-Free Cream Cheese,
Garnished with Sliced Red Vine-Ripened Tomatoes, Red Onions & Capers.
"We Proudly Brew" Starbucks Regular & Decaf Coffee with Condiments.
\$26.50 per person
with Assorted Bottled Juices \$28.50 per person
with Freshly Squeezed Orange Juice, Grapefruit, Apple & V8 Juices \$29.75 per person
Subject to Minimum Guest Count

Country Gathering

Choice of Hot Ham & Cheese croissants,
Picasso's Quiche Lorraine, or Pablo's Breakfast Wraps.
Freshly Baked Assorted Mini Danish & Assorted Mini Muffin Tray.
Full selection of Sliced Fresh Fruits in Season, Professionally Decorated on Trays.
"We Proudly Brew" Starbucks Regular & Decaf Coffee with Condiments.
\$19.75 per person
with Assorted Bottled Juices \$21.75 per person
with Freshly Squeezed Orange Juice, Grapefruit, Apple & V8 Juices \$23.00 per person
Subject to Minimum Guest Count

VIP Country Gathering

Choice of Hot Ham & Cheese croissants,
Picasso's Quiche Lorraine, or Pablo's Breakfast Wraps.
Freshly Baked Assorted Mini Danish & Assorted Mini Muffin Tray.
Fresh Seasonal Berries topped with Real Cream & Brown Sugar.
"We Proudly Brew" Starbucks Regular & Decaf Coffee with Condiments.
\$21.00 per person
with Assorted Bottled Juices \$23.00 per person
with Freshly Squeezed Orange Juice, Grapefruit, Apple & V8 Juices \$24.50 per person
Subject to Minimum Guest Count



Breakfast B-4 Business

Eggs with Choice of Two Meats:

Double-Smoked Applewood Bacon, Club Link Sausage, or Center Cut Smoked Ham Steak.

Served with Picasso's Home Roasted Potatoes.

Freshly Baked Assorted Mini Danish & Assorted Mini Muffin Tray.

Full Selection of Sliced Fresh Fruit in Season, Professionally Decorated on Trays.

"We Proudly Brew" Starbucks Regular & Decaf Coffee with Condiments.

\$21.00 per person

with Assorted Bottled Juices \$23.00 per person

with Freshly Squeezed Orange Juice, Grapefruit, Apple & V8 Juices \$24.50 per person

Subject to Minimum Guest Count

VIP Breakfast B-4 Business

Individually Prepared Halves of Melon filled with

Fresh-Cut Hawaiian Pineapple, Red Flame Grapes, Washington State Apples
& Other Fresh Fruits in Season.

Egg with Choice of Two Meats:

Smoked Applewood Bacon, Club Link Sausage, or Center Cut Smoked Ham Steak.

Served with Picasso's Home Roasted Potatoes.

Freshly Baked Assorted Mini Danish, Assorted Mini Muffins, Mini Bagels
& All-Butter Croissant Tray with Assorted Dickenson's Preserves,

Real Butter Pats, Regular & Fat-Free Cream Cheese.

"We Proudly Brew" Starbucks Regular & Decaf Coffee with Condiments.

\$26.00 per person

with Assorted Bottled Juices \$28.00 per person

with Freshly Squeezed Orange Juice, Grapefruit, Apple & V8 Juices \$29.50 per person

Subject to Minimum Guest Count



Monterey Supreme

Individually plated Toasted English Muffin topped with Canadian Bacon, Eggs Picasso, Avocados, Tomato, Melted Monterey Jack Cheese & Garnished with Olive and Pimiento.

Choice of Two Meats:

Double Smoked Applewood Bacon, Club Link Sausage, or Center Cut Smoked Ham Steak.

Served with Picasso's Home Roasted Potatoes.

Full Selection of Fresh Fruit in Season, Professionally Arranged and Decorated on Trays.

"We Proudly Brew" Starbucks Regular & Decaf Coffee with Condiments.

\$27.95 per person

with Assorted Bottled Juices \$29.95 per person

with Freshly Squeezed Orange Juice, Grapefruit, Apple & V8 Juices \$31.25 per person

Subject to Minimum Guest Count

Chef Prepared-to-Order Omelette Bar

Uniformed Chef will Prepare-to-Order Assorted Omelettes

Complete with all the Accompaniments.

Served with Picasso's Home Roasted Potatoes.

Freshly Baked Assorted Mini Danish, Assorted Small Muffins, Mini Bagels

& All-Butter Croissant Tray with Assorted Dickenson's Preserves,

Real Butter Pats, Regular & Fat-Free Cream Cheese.

Full Selection of Fresh Fruit in Season, Professionally Arranged and Decorated on Trays.

"We Proudly Brew" Starbucks Regular & Decaf Coffee with Condiments.

\$34.50 per person

with Assorted Bottled Juices \$36.50 per person

with Freshly Squeezed Orange Juice, Grapefruit, Apple & V8 Juices \$37.25 per person

Minimum Count 30 Guests



Picasso's Deli Buffet

Hand Sliced European Cold Cuts with Imported and Domestic Cheese Trays.
Freshly Baked Assorted Bambino Rolls with Fresh Vegetable Garnish Tray (Tomatoes, Lettuce, Onions, Pickles, Pepperoncinis, Olives) & Mustard, Whole Egg Mayonnaise & Imported Dijon Mustard.
Freshly Baked Cookie Tray or Freshly Baked Brownie Tray.
Assorted Mineral Waters, Soft Drinks & Snapple Iced Teas.

Choice of Four Meats:

Rare Roast Beef | Premium Select Breast of Turkey
Imported Danish Ham | Molinari Salami | Mortadella
Pastrami | Capocollo* | Prosciutto*

Choice of Three Cheeses:

American | Mozzarella | Swiss | Smoked Provolone | Pepper Jack

Choice of Two Picasso Freshly Prepared Deli Salads:

Fresh Red Rose & Dill Potato Salad
Fresh Cold Pasta Salad
Fresh Tomato, Cucumber, Feta Cheese & Kalamata Olives Salad
Fresh Fruit in Season Salad
Fresh Cut Garden Salad

\$23.50 per person

Subject to Minimum Guest Count

*Extra Charge for these Meat Selections

Picasso's Deli Buffet VIP

Picasso's Deli Buffet Menu with the Following Additions:
Picasso's Gourmet Relish Tray (Marinated Mushrooms, Artichokes & Baby Corn)
Sliced Norwegian Lox Presented with New York Bagels & Regular and Fat-Free Cream Cheese, Garnished with Sliced Red Vine-Ripened Tomatoes, Red Onions, Capers & Assorted Mini Italian Pastry Tray.
\$29.50 per person

New York-New York | City Lights | Las Vegas Casino Night

Chef-Carved Hot Deli Buffet to Include:
Pastrami, Roast Beef, Ham & Premium Select Breast of Turkey with Sliced Assorted Freshly Baked Rolls & Au Jus, Mustard, Mayonnaise, Dijon & Horseradish.
Fresh Red Rose & Dill Potato Salad, Fresh Cold Pasta Salad, Fresh Tomato Cucumber Salad & Fresh Fruit Salad.
Mini Dessert Extravaganza.
Assorted National Name Soft Drinks, Mineral Waters & Freshly Brewed Iced Tea.
\$39.50 per person
Minimum Count 35 Guests



CEO Concourse Luncheon

Choice of One of the Following Entrées:

Roast Breast of Chicken a la Citron Platter, Marinated Artichokes & Spinach Cilantro
in a Fresh Asparagus Vinaigrette Dressing.

Marinated Cold Roast Beef Platter in a Basil Tomato Vinaigrette Dressing.

Pear & Spinach Gorgonzola Salad in a Balsamic and Walnut Vinaigrette.

Focaccia Sandwich with Choice of Roast Beef, Turkey, Ham & Choice of Cheeses.

Served with:

Fresh Fruit Compote of Chef's Selection of Soup of the Day

Assorted Freshly Baked Rolls with Real Butter Pats

Assorted Mini Pastry Tray

Assorted Mineral Waters, Soft Drinks & Snapple Iced Teas

\$34.50 per person

The Via Verde Select Entrée Salads

Choice of One of the Following 10 Gourmet Entrée Salads:

- ❖ Chicken Oriental Salad | \$23.50 per person
- ❖ Smoked Turkey & Spinach Salad with Warm Bacon Dressing | \$23.50 per person
- ❖ Salad Niçoise (Assorted Mixed Greens, White Albacore Tuna, Tomato, Green Beans, Black Olives, Chilled Boiled New Potatoes) | \$26.50 per person
- ❖ Chilled Pasta Primavera Salad with Smoked Turkey & Baby Bay Shrimp | \$28.50 p/p
- ❖ Grilled Chicken Caesar Salad with Homemade Croutons | \$28.50 per person
- ❖ Poached Chicken & Kiwi Salad | \$28.50 per person
- ❖ Sicilian Turkey Salad | \$31.50 per person
- ❖ Chilled Poached Salmon Salad | \$32.50
- ❖ Bel Vintage Salad Surprise (Romaine Lettuce, Tomato & Cucumbers, Cold Smoked Turkey, Chilled Braised & Marinated Flank Steak, Cold Poached Salmon) | \$34.50 p/p
- ❖ Pan Seared Ahi Peppered Tuna & Micro Greens Salad with Orange Basil Vinaigrette | \$34.50 per person

Any of the Above Served with:

Fresh Fruit Compote or Chef's Selection of Fresh Soup of the Day

Assorted Freshly Baked Rolls with Real Butter Pats

Fresh Fruit Tartlets or Chef's Selection of Dessert

Assorted Mineral Waters, Soft Drinks & Snapple Iced Teas

All of the Above Subject to Minimum Guest Count



Picasso's Pasta Buffet

Choice of:

Penne Marinara | Linguini Aglio Olio* | Spaghetti with Meatballs or Sausage*

Fresh Cut Garden Salad with Zesty Italian, Creamy Ranch
& Lo-Fat Italian Dressings

Chef's Selection of Fresh Hot Vegetable Medley in Season

Choice of Garlic Bread or Assorted Freshly Baked Rolls with Real Butter Pats

Assorted Italian Cookie Tray

Assorted Mineral Waters, Soft Drinks & Snapple Iced Teas

\$23.50 per person | *Add \$2.50 for These Selections

Subject to Minimum Guest Count

Picasso's Italian Florentine Buffet

Choice of One of the Following Entrées:

Jumbo Cheese Ravioli

Lasagna Perfecto

Pasta Primavera

Rigatoni Bolognese

Stuffed Pasta Shells

Antipasto Salad with Zesty Italian & Creamy Ranch Dressings.

Chef's Selection of Fresh Hot Vegetable Medley in Season.

Garlic Bread or Assorted Italian Rolls with Real Butter Pats.

Assorted Mini Italian Pastry Tray.

Assorted Mineral Waters, Soft Drinks & Snapple Iced Teas.

\$27.50 per person

Subject to Minimum Guest Count

Italiano Festa*

Choice of One of the Following Entrées:

- ❖ Osso Buco* (Veal Shanks Braised)
- ❖ Pollo Cacciatore (Hunter Style Chicken)
- ❖ Pollo Marsala (Chicken in a Marsala Wine Mushroom Sauce)
- ❖ Pollo Picatta (Chicken in Lemon Butter Sauce with Capers)
- ❖ Scampi in Garlic Sauce*
- ❖ Vitello Saltimbocca* (Medallions of Veal, Cheese & Prosciutto with Fresh Sage Sautéed in Olive Oil and Wine)
- ❖ Vitello Milanese* (Veal Cutlet Milano Style)

Served with:

Pasta or Risotto, Chef's Selection of Garden Hot Vegetable
Medley in Season & Salad Italiano.

Choice of Garlic Bread or Assorted Freshly Baked Rolls with Real Butter Pats.

Assorted Mini Italian Pastry Tray.

Assorted Mineral Waters, Soft Drinks & Snapple Iced Teas.

\$32.50 per person

*Extra Charge for These Selections



Picasso's Olé Buffet | Number One

Clam Shell Tostadas with Choice of Fresh Breast of Shredded Chicken or Shredded Beef.
Shredded Lettuce, Colby Blend Cheese, Fresh Tomato, Fresh Diced Onions, Sliced Olives, Real
Sour Cream, Fresh Avocados (in season), Sliced Jalapeños & Fresh Picasso Salsa.

Picasso's Refried Beans.

Freshly Baked Pan Dulce, Churros or Freshly Baked Cookie Trays.

Assorted Mineral Waters, Soft Drinks & Snapple Iced Teas.

\$23.50 per person

Subject to Minimum Guest Count

Picasso's Olé Buffet | Number Two

Cheese, Chicken or Beef Enchiladas Garnished with
Real Sour Cream, Sliced Olive, Sliced Jalapeños & Diced Green Onions.

Sonora Rice & Picasso's Refried Beans.

Corn or Flour Tortillas.

Freshly Baked Pan Dulce, Churros or Freshly Baked Cookie Trays.

Assorted Mineral Waters, Soft Drinks & Snapple Iced Teas.

\$23.50 per person

Subject to Minimum Guest Count

Picasso's Olé Buffet | Number Three

Chili Rellanos Garnished with
Real Sour Cream, Sliced Olive, Sliced Jalapeños & Diced Green Onions.

Sonora Rice & Picasso's Refried Beans.

Corn or Flour Tortillas.

Freshly Baked Pan Dulce, Churros or Freshly Baked Cookie Trays.

Assorted Mineral Waters, Soft Drinks & Snapple Iced Teas.

\$28.50 per person

Subject to Minimum Guest Count

Cinco de Mayo | Quinceañera

Choice of One of the Following Entrées:

- ❖ Bisteca Ranchera Asada (Ranch Style Steak)
- ❖ Camarones al Mojo de Ajo* (Garlic Shrimp)
- ❖ Chuletas de Puerco Poblano (Pork Chops with Poblano Chilis)
- ❖ Enchiladas de Jalisco (Pork & Beef Enchiladas)
- ❖ Pechugas de Pollo Con Ragas (Chicken Breast with Chili)
- ❖ Red Snapper Vera Cruz
- ❖ Tacos de Jaiba* (Crab Tacos)

Served with:

Albondigas Soup or Fiesta Salad, Arroz a la Mexicana, Guacamole,
Frijoles al Charro (Spicy Whole Beans) & Salsa Caesar.

Freshly Baked Churros & Pan Dulce.

\$34.50 per person

*Extra Charge for These Selections



Corporate Picnic | Cowboy BBQ | Country Rodeo*

The Great Backyard BBQ

¼ Piece BBQ Chicken, 3 Bean Bake & Summer Gold Corn on the Cob.
Garden Salad or Cole Slaw.
Fresh Red & Rose Dill Potato Salad, Freshly Baked Rolls or Cornbread.
Assorted Freshly Baked Cookie & Brownie Trays.
Assorted Mineral Waters, National Name Soft Drinks & Snapple Iced Teas
\$27.50 per person

Southwestern BBQ

BBQ Pork Ribs, Cilantro Lemon Chicken or BBQ Chicken, 3 Bean Bake.
Garden Salad or Cole Slaw.
Fresh Red Rose & Dill Potato Salad, Freshly Baked Rolls or Cornbread.
Assorted Freshly Baked Cookie & Brownie Trays.
Assorted Mineral Waters, National Name Soft Drinks & Snapple Iced Teas.
\$34.50 per person

Texas Style BBQ

Choice Tri-Tip Steak, Cilantro Lemon Chicken or BBQ Chicken,
3 Bean Bake & Summer Gold Corn on the Cob.
Garden Salad or Cole Slaw.
Fresh Red Rose & Dill Potato Salad.
Freshly Baked Rolls or Cornbread.
Assorted Freshly Baked Cookie & Brownie Trays.
Assorted Mineral Waters, Soft Drinks & Snapple Iced Teas.
\$39.50 per person

The Elegant Garden Party BBQ

Grilled Choice New York Steak, ¼ BBQ Chicken or Cilantro Lemon Chicken,
3 Bean Bake & Garden Salad or Cole Slaw.
Fresh Red Rose & Dill Potato Salad.
Freshly Baked Rolls or Cornbread.
Assorted Freshly Baked Cookie & Brownie Trays.
Assorted Mineral Waters, Soft Drinks & Snapple Iced Teas.
\$48.50 per person



Picasso Royal Buffet

Choice of One of the Following Entrées:

- ❖ Baked Virginia Ham Glazed with Honey Mustard & Served with a Port Wine Raisin Sauce
- ❖ Breaded Chicken Cutlets with Country Gravy
- ❖ Center Cut Grilled Pork Chops
- ❖ Chicken Cacciatore
- ❖ Chicken with Bread Stuffing, Citrus Cranberry Relish
- ❖ Fresh Broiled Red Snapper with Lemon Dill Beurre Blanc
- ❖ Lemon Chicken
- ❖ Manicotti
- ❖ Roasted Herb Turkey with Maple Brandy Glaze
- ❖ Sliced Baron of Beef, Au Jus & Creamed Horseradish
- ❖ Stuff Pasta Shells

Served with:

Fresh Cut Garden Salad with Zesty Italian, Creamy Ranch & Lo-Fat Italian Dressings.

Rice Pilaf Maison, Picasso Potatoes or Pasta*

Chef Selection of Garden Fresh Hot Vegetables.

Assorted Rolls with Butter.

Chef Selection of Dessert.

Assorted Mineral Waters, Soft Drinks & Snapple Iced Teas.

\$32.50 per person

*Fettuccini Alfredo add \$4.50 per person



Picasso Rochelle Buffet

Choice of One of the Following Entrées:

- ❖ Beef or Chicken Shish-Ka-Bobs
- ❖ Beef Stroganoff
- ❖ Braciola alla Napoletana (Flank Steak Rolled & Filled with Chopped Veal, Italian Herbs, Pine Nuts Cooked in Tomato Sauce & White Wine)
- ❖ Chicken & Mushroom Crepes
- ❖ Chicken Hawaiian
- ❖ Chicken in a White Cream Mushroom Sauce
- ❖ Chicken Marsala
- ❖ Chicken Picatta
- ❖ Chicken Parmesan
- ❖ Fresh Grilled Atlantic Salmon in Lemon Dill Buerre Blanc
- ❖ Fresh Orange Roughy, Lemon Dill Beurre Blanc (Seasonal)
- ❖ Fresh Peppered Seared Ahi Tuna with Sauce
- ❖ Grilled Chicken Fettuccini Alfredo
- ❖ Grilled Japanese Eggplant with Lemon Butter Sauce
- ❖ Ham & Asparagus Crepes with Au Gratin Sauce
- ❖ Oriental Chicken & Shrimp on Rice
- ❖ Oriental Beef & Vegetables on Rice
- ❖ Pennini Vincenzo: Penne Pasta with Sundried Tomatoes, Artichokes & Pine Nuts
- ❖ Quiche Lorraine or Quiche Florentine
- ❖ Sliced Beef Teriyaki
- ❖ Stautéed Beef Tenderloin Tips
- ❖ Seafood Newburg
- ❖ Turkey Crepe Divan with Cheddar Cheese Sauce
- ❖ Vegetarian Lasagna with Pesto & Pine Nuts

Choice of One Salad:

Classic Caesar Salad or European Salad with Raspberry Vinaigrette Dressing
or Traditional Garden Salad with Zesty Italian, Creamy Ranch
& Lo-Fat Italian Dressing.

Picasso Roasted Baby Red Rose Potatoes, Rice Pilaf Maison or Pasta.*

Chef Selection of Garden Fresh Hot Vegetables in Season.

Freshly Baked Assorted Rolls with Real Butter Pats.

Chef Selection of Mousses, Cakes, Cheesecakes, Tortes or Fresh Fruit Tartlets.

Assorted Mineral Waters, Soft Drinks & Snapple Iced Teas.

\$37.50 per person

*Add \$4.50 per person for Fettuccini Alfredo



Picasso Rendition Buffet

Stuffed Roast Pork Loin with Apple Grand Marnier Sauce.
Iceberg & Romaine Salad with Balsamic Vinaigrette Dressing.
Picasso Confetti Wild Rice Pilaf.
Candied Cinnamon Carrots with Brown Sugar Glaze.
Assorted Freshly Baked Rolls with Real Butter Pats.
Chef Selection of Dessert.
Assorted Mineral Waters, Soft Drinks & Snapple Iced Teas.
\$39.50 per person

Picasso Rondo Buffet

Stuffed Rock Cornish Game Hens.
Iceberg & Romaine Salad with Choice of Three Dressings.
Picasso Confetti Wild Rice Pilaf.
Chef Selection of Garden Fresh Hot Vegetables in Season.
Citrus Cranberry Relish.
Assorted Freshly Baked Rolls with Real Butter Pats.
Chef Selection of Mousses, Cakes, Cheesecakes, Tortes or Fresh Fruit Tartlets.
Assorted Mineral Waters, Soft Drinks & Snapple Iced Teas.
\$46.50 per person

The Michelangelo

Choice of One of the Following Entrées:

- ❖ Braised Flank Steak in Fresh Fruit Salsa
- ❖ Camarones al Mojo Ajo
- ❖ Chicken Fennengano
- ❖ Chicken Forrester
- ❖ Chicken Tarragon with Baby Artichokes & Sun Dried Tomatoes
- ❖ Fresh Chilean Sea Bass in a Caper Beurre Blanc Sauce
- ❖ Grilled Fresh Swordfish Steak in a Lemon Dill Beurre Blanc
- ❖ Linguini di Piquele (Seafood Pasta in a Light Tomato & Wine Basil Sauce)
- ❖ Peking Plum Duck
- ❖ Potato & Horseradish Encrusted Filet of Salmon in a Vodka Chive Beurre Blanc
- ❖ Tournedos of Beef with Bernaise or Bordelaise Sauces
- ❖ Veal Picatta

Served with:

Fresh Baby Spring Salad with Raspberry or Balsamic Vinaigrette.
Chef Selection of Garden Fresh Hot Vegetables in Season.
Choice of Picasso Baby Red Rose Potatoes, Rice Pilaf Maison or Pasta.*
Assorted Freshly Baked Rolls with Real Butter Pats.
Tiramisu del Casa Dessert.
Assorted Mineral Waters, Soft Drinks & Snapple Iced Teas.
\$48.50 per person

*Add \$4.50 per person for Fettuccini Alfredo
Subject to Minimum Guest Count



The Continental Buffet

Choice of One of the Following Entrées:

Chef Carved Roast Prime Ribs of Beef with Au Jus & Creamed Horseradish
Roasted Loin of Pork Stuffed with Wild Mushrooms & Whole Grain Mustard Sauce

Served with:

Iceberg Romaine Salad with Bleu Cheese Dressing.
Parsley Buttered New Potatoes or Confetti Rice Pilaf or
Twice Baked Potato with Real Sour Cream with Butter & Fresh Chives.
Chef Selection of Two Garden Fresh Hot Vegetables in Season.
Assorted Freshly Baked Rolls with Real Butter Pats.
Assorted French Pastry Tray.
Assorted Mineral Waters, Soft Drinks & Snapple Iced Teas.

\$49.50 per person

Subject to Minimum Guest Count

The Masters

Petite Filet Mignon with Mushroom Cap.
Fresh Fruit Compote.
Iceberg & Romaine Salad with Baby Bay Shrimp.
Parsley Buttered New Potatoes or Confetti Rice Pilaf or Twice Baked Potato
with Real Sour Cream, Butter & Fresh Chives.
Chef Selection of Garden Fresh Hot Vegetables in Season.
Assorted Freshly Baked Rolls with Real Butter Pats.
Choice of Picasso's Strawberry Cheesecake, Assorted French Pastries,
Tiramisu or Fresh Fruit Tartlets.
Assorted Mineral Waters, Soft Drinks & Snapple Iced Teas.
\$54.50 per person



New Orleans | Mardi Gras | French Café

Choice of One of the Following Entrées:

- ❖ Canard l'Orange (Orange Duck)
- ❖ Carre d'Agneau Roti a la Bouguetiere (Loin of Lamb with Roasted Vegetables)
- ❖ Gigot Agneau Roti a la Boulangere (Baby Spring Leg of Lamb Garnished with Roasted Vegetables & Herbs)
- ❖ Langue de Boeuf (Beef Tongue)
- ❖ Ragout de Boeuf Bordelaise (Chunks of Sirloin in a Red Wine Sauce with Vegetables & Mushrooms)
- ❖ Supreme de Volaille Au Fromage (Breast of Chicken in White Wine Sauce & Gruyere Cheese)
- ❖ Supreme de Volaille Aux Champignons (Breast of Chicken in White Wine Mushroom Sauce)

Choice of One of the Following Accompaniments:

- Pommes de Terre Au Gratin Potatoes
- Pommes de Terre Persillees (Roasted Parsley Garlic Potatoes)
- Risotto a la Piemontaise (Rice with Cheese)
- Riz Pilaf (Rice Pilaf)

Choice of One of the Following Desserts:

- Deluxe French Pastries
- White Chocolate & Raspberry Crème Brûlée Gratinéed to Order*

Served with Bourbon Street Salad
(Romaine, Vine-Ripened Tomatoes, Roquefort in Vinaigrette Dressing)
Chef Selection of Garden Fresh Hot Vegetables in Season.

\$56.50 per person

*Extra Charge for Crème Brûlée

The Stradivarius

Choice of One of the Following Entrées:

- ❖ Cioppino alla "Picasso" (Mussels, Clams, Fish, Shrimp & Calamari in Light Tomato & Wine Sauce Served over Linguini)
- ❖ Pesce Spada alla Griglia (Grilled Swordfish & Topped with Dressing Made of Arugala, Olives, Capers, Olive Oil & Oregano)
- ❖ Picasso Pasta della Casa.
- ❖ Veal Saltimbocca

Served with:

Chef Selection of Garden Fresh Hot Vegetables in Season.
Fresh Cut Romaine Salad with Italian Balsamic Vinaigrette Dressing.
Assorted Freshly Baked Rolls with Real Butter Pats.

Freshly Baked Italian Pastries.

Assorted Mineral Waters, Soft Drinks & Snapple Iced Teas.

\$59.50 per person



The Masterpiece

Choice of One of the Following Entrées:

- ❖ Halibut Ai Carciofini Sautéed with Garlic, Artichokes & Parsley in White Wine Sauce
- ❖ Rack of Lamb alla "Rosella"
- ❖ Salmone Balsamico (Filet of Salmon Sautéed with Onions, Parsley, Balsamic Vinegar & Dijon Mustard)
- ❖ Tenderloin of Beef Wrapped in Double Smoked Applewood Bacon
- ❖ Veal Osso Buco alla Milanese

Served with:

Iceberg & Romaine Salad with Baby Bay Shrimp.

Fresh Fruit Compote.

Parsley Buttered New Potatoes, Confetti Rice Pilaf or Twice Baked Potato with Real Sour Cream, Butter & Fresh Chives.

Chef Selection of Garden Fresh Hot Vegetables in Season.

Assorted Freshly Baked Rolls with Real Butter Pats.

Choice of Picasso's Strawberry Cheesecake, Assorted French Pastries or Tiramisu.

Assorted Mineral Waters, Soft Drinks & Snapple Iced Teas.

\$62.50 per person

Picasso's Grand Polonaise

Choice of One of the Following Entrées:

Bacon Wrapped Filet Mignon & Shrimp Scampi

Veal Emmentaler (Grilled Veal Chop with Stewed Mushrooms & Imported Emmentaler Cheese)

Served with:

Smoked Salmon, Sliced Red Potatoes, Onions & Capers Appetizer.

San Francisco Salad (Assorted Baby Lettuce, Tomato, Baby Shrimp & Fresh Crab).

Potatoes au Gratin.

Chef Selection of Garden Fresh Hot Vegetables in Season.

Assorted Freshly Baked Rolls with Real Butter Pats.

French Pastries Royale.

Assorted Mineral Waters, Soft Drinks & Snapple Iced Teas.

\$67.50 per person



Hawaiian Luau Theme Buffet*

- ❖ Carved Roast Pork Shoulder
- ❖ Coconut Shrimp Skewers with Mango Salsa*
- ❖ Ginger-Orange Mahi-Mahi*
- ❖ Grilled Teriyaki Chicken & Pineapple Kabobs
- ❖ Ham & Pineapple Skewers
- ❖ Hawaiian Chicken
- ❖ Macadamia Nut Crust Mahi-Mahi*
- ❖ Polynesian Beef Ribs
- ❖ Seafood Kabobs with Ginger Lime Sauce*
- ❖ Sweet & Sour Stir Fry Pork
- ❖ Whole Roasted Suckling Pig** (Serves 100 Guests)

Served with:

Tropical Fresh Fruit Display.

Stir-Fried Island Fresh Hot Vegetable Medley or Fresh Vegetable Crudités with Hawaiian Style Dip.

Fried Rice & Polynesian Romaine Salad with Orange-Ginger Dressing

(Romaine Lettuce with Olives, Snow Peas, Cherry Tomatoes & Cucumbers)

Hawaiian Sweet Rolls or Assorted Freshly Baked Rolls with Real Butter Pats.

Pineapple Upside Down Dessert Cake.

Assorted Mineral Waters, Soft Drinks & Snapple Iced Teas.

Choice of One Entrée- \$39.50 per person plus tax & gratuity

Choice of Two Entrées- \$49.50 per person plus tax & gratuity

*Extra \$3.50 Charge for These Menu Selections

**Extra \$7.50 per person



Morning Lite #1

Assorted Dry Snacks & Assorted Bottled Juices

1-24 people- \$8.50 per person

25+ people*- \$8.00 per person

Morning Lite #2

Assorted Dry Snacks, Small Muffin Tray & Lo-Fat Yoplait Yogurt

Assorted Bottled Juices

1-24 people- \$9.50 per person

25+ people*- \$9.00 per person

Morning Lite #3

Assorted Dry Snacks, Small Muffin Tray & Lo-Fat Yoplait Yogurt

Bowl of Fresh Whole Fruit in Season

Assorted Bottled Juices

1-24 people- \$11.50 per person

25+ people*- \$11.00 per person

Afternoon Lite #1

Assorted Dry Snacks with Assorted Mineral Waters & Soft Drinks

1-24 people- \$10.50 per person

25+ people*- \$10.00 per person

Afternoon Lite #2

VIP Assorted Dry Snacks with Assorted Mineral Waters & Soft Drinks

1-24 people- \$12.50 per person

25+ people*- \$12.00 per person

Afternoon Lite #3

VIP Assorted Dry Snacks with Assorted Cubed Cheeses & Crackers

Assorted Mineral Waters & Soft Drinks

1-24 people- \$14.50 per person

25+ people*- \$14.00 per person

Afternoon Lite #4

VIP Assorted Dry Snacks with Assorted Cookies & Mini Pastries

Assorted Mineral Waters & Soft Drinks

1-24 people- \$15.50 per person

25+ people*- \$15.00 per person

*Extra Charge



Gourmet Salad Station

Uniformed Picasso's Chefs will Individually Prepare to Order

Gourmet Salads to Include:

Caesar Salad with Fresh Homemade Garlic Croutons
European Salad with Raspberry or Balsamic Vinaigrette Dressing
Insalata del Picasso with Zesty Italian, Creamy Ranch
& Whole Grain Honey Mustard Dressings
Served with Fresh Garlic Breadsticks or Knot Rolls

\$16.50 per person

Minimum Order 50 Guests

Fajita Station

Uniformed Picasso's Chefs will Individually Prepare to Order

Chicken, Beef or Pork Fajitas.

Served with:

Fresh Chopped Cilantro
Fresh Green Onions
Jalapenos & Salsa Picasso
Wheat or White Flour Tortillas

\$19.50 per person

Minimum Order 50 Guests

Gourmet Pasta Station

Uniformed Picasso's Chefs will Individually Prepare to Order

Gourmet Pastas to Include:

Penne Pasta
Tri-Color Rotelle Pasta
Rigatoni Pasta
Alfredo Sauce
Marinara Sauce
Pesto Sauce

Lavishly Appointed Gourmet Condiments to Include:

Sweet & Spicy Fresh Italian Sausage, Fresh Breast of Chicken, Fresh Tomato,
Fresh Diced Bell Peppers, Baby Artichokes, Sun-Dried Tomatoes, Toasted Pine Nuts,
Fresh Button Mushrooms, Fresh Basil, Sliced Olives, Capers,
Fresh Garlic, Extra Virgin Olive Oil, Red Pepper Chili Flakes,
Fresh Shredded Imported Parmesan Reggiano &
Pecorino Romano Cheeses.

Served with Freshly Baked Assorted Knot Rolls.

\$24.50 per person

Minimum Count 50 Guests



Gourmet Carving Stations

A Uniformed Picasso's Chef will Individually Carve to Order

One of the Following:

- ❖ U.S.D.A. Choice Baron of Beed with Creamed Horseradish & Au Jus
\$19.50 per person | Minimum Order 50 Guests
- ❖ Roasted Loin of Pork with Wild Mushrooms & Whole Grain Mustard Sauce
\$19.50 per person | Minimum Order 50 Guests
- ❖ Stuffed Roasted Pork Loin with Apple Grand Marnier Sauce
\$19.50 per person | Minimum Order 50 Guests
- ❖ U.S.D.A. Choice Roasted Prime Ribs of Beef with Creamed Horseradish & Au Jus
\$29.50 per person | Minimum Order 30 Guests
- ❖ Colorado Rack of Lamb, Brushed Fresh Rosemary, Fresh Garlic & Mint Jelly
\$31.50 per person | Minimum Order 25 Guests
- ❖ Stuff Veal Loin with Shiitake, Portabello, Crimini Mushrooms & Balsamic Jolie
\$34.50 per person | Minimum Order 30 Guests

Choice of 2- Deduct \$4.00 per person

Choice of 3- Deduct \$6.00 per person

Choice of 4- Deduct \$8.00 per person



Iced Seafood Extravaganza Station

An Extravaganza of Fresh Iced Seafood to Include:
Jumbo Shrimp on Ice, Fresh Oysters, Littleneck Clams, Cracked King Crab Legs,
Dungeness Crab, Baby Langostino, Greenlip Mussels, Norwegian Smoked Salmon,
Smoked Oysters, Fresh Smoked Ahi Tuna & Assorted Seafood Sauces.

\$59.50 per person
Minimum Order 40 Guests

Gourmet Fresh Fruit, Cheese & Vegetable Crudité Presentation

Lavish Display of Assorted Garden Fresh Fruits & Vegetables,
Sized for Dipping with Assorted Sauces.

A Variety of Imported & Domestic Cheeses,
Displayed with Lavosh & Assorted Gourmet Crackers.
Freshly Baked Breads, Breadsticks & Baguettes.

\$18.50 per person

Dessert Extravaganza

Lavish Display of Assorted Fresh Mini Pastries, Cream Puffs,
Eclairs, Napoleons, Raspberry Mousse Tarts, Mousse Filled Mini-Cakes
& Fresh Fruit Tartlets.

White & Dark Chocolate Dipped Butterfly Stem Strawberries*
A Variety of Assorted Freshly Baked All-Butter Cookies.
Sheet Cake with Theme of Event.

\$18.50 per person
With Champagne- \$24.50 per person
*Seasonal

Hot & Cold Hors d'oeuvres Buffet

Choose from the Following List of Hot & Cold Hors d'oeuvres

Selection of 2 Hot, 2 Cold or Selection of Four Total
12 pieces per person | \$19.50 per person

Selection of 3 Hot, 3 Cold or Selection of Six Total
16 pieces per person | \$26.50 per person

Selection of 4 Hot, 4 Cold or Selection of Eight Total
20 pieces per person | \$33.50 per person

Selection of 6 Hot, 6 Cold or Selection of Twelve Total
28 pieces per person | \$46.50 per person



Hot Hors d'oeuvres

Items with * are Subject to Higher Pricing

- ❖ Adobe Chicken in Beggar's Purse*
- ❖ Andouille Sausage & Shrimp Kabobs*
- ❖ Argentine Beef Empanadas
- ❖ Artichoke & Parmesan in Beggar's Purse*
- ❖ Asian Short Rib Pot Pie*
- ❖ Baby Fried Artichoke Hearts with Lemon Butter Sauce
- ❖ Beef Bourguignon*
- ❖ Beef Kabobs*
- ❖ Beef & Pearl Onion Brochettes*
- ❖ BBQ Pork in Biscuit Dough
- ❖ Breaded Parmesan Artichoke Hearts*
- ❖ Buffalo Chicken Cornucopia*
- ❖ Mini Burgers with Caramelized Onions & Gorgonzola*
- ❖ Mini Burgers with Smoked Bacon & American*
- ❖ Mini Burgers with American Cheese & Pickles*
- ❖ Mini Burgers with Green Chili & Jack Cheese*
- ❖ Calamari Fritti with Zesty Marinara Sauce
- ❖ Calamari Napolitano* (Grilled & Marinated Calamari with Extra Virgin Olive Oil, Rosemary & Balsamic Vinegar)
- ❖ Cashew Chicken Spring Rolls*
- ❖ Cheese Puffs
- ❖ Cheese Quesadilla Trumpets*
- ❖ Chicken & Cheese Empanadas*
- ❖ Chicken Chilito*
- ❖ Chicken Dijon with Asparagus*
- ❖ Chicken Drumettes with Choice of Sauce
- ❖ Chicken Fingers in Sauce Verde
- ❖ Chicken Galantines*
- ❖ Chicken Kabobs with Pineapple*
- ❖ Chicken Quesadillas*
- ❖ Chicken Sesame Yakitori with Apricot Glaze*
- ❖ Chicken Thigh Meat Satay*
- ❖ Chicken Tikka Marsala Satay*
- ❖ Chicken Vegetable Kabob*
- ❖ Chicken Wellington*
- ❖ Chicken Wontons with Sweet Soy, Sesame & Ginger Dressing
- ❖ Chili Lime Chicken Kabobs*
- ❖ Chili Lime Salmon Satay*
- ❖ Chipotle Churrasco Steak Kabobs*
- ❖ Chipotle Shrimp Empanadas*
- ❖ Chorizo Empanadas*
- ❖ Chorizo Sausage Calzone*
- ❖ Coconut Chicken Tenders*
- ❖ Coconut Lobster Tail*
- ❖ Coconut Shrimp*
- ❖ Combination Siciliana* (Jumbo Shrimp & Calamari Sautéed in White Wine Italian Herbs & Fresh Garlic in a Spicy Marinara Sauce)
- ❖ Country Pate in Puff Pastry*
- ❖ Crab Cakes*
- ❖ Crab & Cheese Croustades*
- ❖ Crab Rangoon with Orange-Ginger Sauce*
- ❖ Cream Cheese Caviar Garlic Toast Canapés*
- ❖ Crispy Asparagus with Asiago in Filo*
- ❖ Cuban Sandwiches*
- ❖ Date-Walnut Bacon Wraps*
- ❖ Deep Fried Mozzarella with Marinara, Fresh Garlic & Basil
- ❖ Duck a l'Orange In Beggar's Purse*
- ❖ Duck Tarragon Sausage with Basil Remoulade*
- ❖ Egg Rolls (Vegetarian)
- ❖ Fontina Chicken Bites*
- ❖ French Onion Soup in Mini Bread Boule*
- ❖ Fried Beer Battered Mushrooms
- ❖ Fried Beer Battered Tater Rounds with Cheese
- ❖ Fried Beer Battered Wild Chilies
- ❖ Fried Beer Battered Zucchini Sticks with Marinara
- ❖ Grilled Baby Garlic Chicken Sausages with Bell Pepper Marinara*
- ❖ Grilled Vegetable Flatbread*
- ❖ Ham & Cheese Mini Croissants*
- ❖ Honey Dijon Salmon & Asparagus Tulip*
- ❖ Hot Antipasto Tart*
- ❖ Island Shrimp Canapés*
- ❖ Lobster Bisque in Mini Bread Boule*
- ❖ Lobster Empanadas*
- ❖ Lobster Pot Pie*
- ❖ Louisiana Crab Cakes with Spicy Cilantro Remoulade*
- ❖ Malito Coconut Shrimp*
- ❖ Mediterranean Chicken, Fig & Tomato Kabob*
- ❖ Melanzane Napolenta* (Baked Eggplant Stuffed with Fresh Ricotta, Spinach & Fresh Herbs in a Light Marinara with a Touch of Cream)
- ❖ Mini Crab Cakes with Homemade Dijon Remoulade*
- ❖ Mini Egg Rolls with Sweet & Sour Sauce
- ❖ Mini Jamaican Pineapple Pork Pizzas
- ❖ Mini Meatballs Italiano (Teriyaki or Sweet Thai Chili)
- ❖ Mini Pizza Italiano
- ❖ Mini Quiche* (Florentine, Lorraine, in Filo Cup, Black Bean & Pepper Jack Cheese, or Goat Cheese & Roasted Red Peppers)
- ❖ Moroccan Chicken Lollipops*
- ❖ Moroccan Lamb Lollipops*
- ❖ Mushroom Caps Florentine*



Hot Hors d'oeuvres Continued

Items with * are Subject to Higher Pricing

- ❖ Mushroom Tarts*
- ❖ Onion Croustades
- ❖ Panang Shrimp*
- ❖ Parmesan Artichoke & Peppadews in a Trumpet*
- ❖ Pecan Chicken Tenders*
- ❖ Peking Orange Chicken Drummettes*
- ❖ Philly Style Steak Sandwich*
- ❖ Pigs in a Blanket
- ❖ Pistachio Chicken Pinwheel*
- ❖ Pizza Squares* (With Cheese, Mushrooms, or Pepperoni)
- ❖ Pork Potstickers*
- ❖ Pork Wontons with Sweet & Sour Sauce
- ❖ Portobello & Sun-Dried Tomatoes in Filo Purse*
- ❖ Portobello Mushroom in Filo Purse* (Non Dairy)
- ❖ Portobello Puff*
- ❖ Ratatouille Tart*
- ❖ Reuben Puffs*
- ❖ Roasted Red Pepper Hummus Swans*
- ❖ Roasted Red Potato Wedges with Sour Cream
- ❖ Roasted Root Vegetable Kabob*
- ❖ Rumaki
- ❖ Salmon & Spinach Puff*
- ❖ Sausage Empanadas
- ❖ Sausage Filled Mushroom Caps*
- ❖ Sautéed Mushrooms
- ❖ Scallops Wrapped in Bacon*
- ❖ Seafood & Risotto in Phyllo Pyramid*
- ❖ Sesame Chicken*
- ❖ Shrimp & Grits Crisp*
- ❖ Shrimp & Pineapple Wontons*
- ❖ Sirloin with Gorgonzola Wrapped in Bacon*
- ❖ Smoked Salmon Pinwheels*
- ❖ Smoked Salmon Roses*
- ❖ Sonoran Chicken Spring Rolls*
- ❖ Southwestern Corn Cakes
- ❖ Southwest Spring Rolls*
- ❖ Spanakopita
- ❖ Spicy Drummettes with Bleu Cheese Dipping Sauce
- ❖ Spinach & Artichoke Dip n' Chip*
- ❖ Spinach & Feta in Phyllo
- ❖ Spinach Pesto & Cheese Puff*
- ❖ Stuffed Bread Stromboli Slices*
- ❖ Stuffed Grape Leaves
- ❖ Stuffed Jalapeño Poppers
- ❖ Stuffed Mushrooms with Italian Sausage
- ❖ Sweet Potato Puff*
- ❖ Szechuan Teriyaki Beef Satay*
- ❖ Tandoori Chicken Satay*
- ❖ Thai Cilantro-Ginger Meatballs*
- ❖ Thai Drummettes
- ❖ Thai Peanut Chicken Satay*
- ❖ Tomato-Cheddar Pesto Bisque in Mini Bread Boule*
- ❖ Tri-Color Cheese Tortellini Skewers* (With Italian Dressing)
- ❖ Vegetable Empanadas*
- ❖ Vegetable Potstickers*
- ❖ Vegetable Samosas*
- ❖ Vegetable Spring Rolls*
- ❖ Vegetarian Maizadas Empanadas*
- ❖ Vongole Vicente* (Fresh Littleneck Clams with White Wine, Fresh Garlic, Italian Herbs & Fresh Diced Tomatoes)
- ❖ Wild Mushroom Purse*
- ❖ Wild Mushroom Voi Au Vent*
- ❖ Yakitori Chicken*

Kosher Hors d'oeuvres Selection

Items with * are Subject to Higher Pricing

- ❖ Kosher Beef Wellingtons*
- ❖ Kosher Cashew Chicken Spring Rolls*
- ❖ Kosher Chicago Dogs*
- ❖ Kosher Chicken Marsala Puff*
- ❖ Kosher Chicken Wellingtons*
- ❖ Kosher Coconut Chicken Tenders*
- ❖ Kosher Deep Dish Pizza Assortment*
- ❖ Kosher Pigs in a Blanket*
- ❖ Kosher Honey BBQ Chicken Satays*
- ❖ Kosher Mini Burgers*
- ❖ Kosher Mongolian Beef Kabobs*
- ❖ Kosher Mushroom Voi Au Vent*
- ❖ Kosher Spanakopita*
- ❖ Kosher Teriyaki Beef Satay*



Cold Hors d'oeuvres

Items with * are Subject to Higher Pricing

- ❖ Andouille Sausage en Croute*
- ❖ Antipasto alla Italiana (Assorted Cold Cuts, Mozzarella, Roasted Red Peppers, Grilled Eggplant & Black Olives)
- ❖ Antipasto alla Milanese (Caprese Salad, Prosciutto, Roasted Peppers & Grilled Eggplant)
- ❖ Antipasto Kabob with Fresh Mozzarella*
- ❖ Antipasto Kabob with Prosciutto*
- ❖ Arancini with Gouda Cheese*
- ❖ Assorted Seafood Canapés*
- ❖ Beef Wellingtons*
- ❖ Brie & Raspberry in Phyllo*
- ❖ Brie en Croute*
- ❖ Bruschetta al Pomodoro
- ❖ Bruschetta alla Romano* (Italian Bread Toasted & Topped with Fresh Tomato Garlic, Onions, Capers, Black Olives, Fresh Basil & Extra Virgin Olive Oil)
- ❖ Butter Pecan Shrimp*
- ❖ Caramel Apple & Goat Cheese in Phyllo*
- ❖ Cheese Sampler
- ❖ Cheese Tortellini Skewers in Vinaigrette
- ❖ Chutney Cheese Log
- ❖ Cold Canapés*
- ❖ Country Pate in Torte Shell*
- ❖ Cranberry & Brie in Phyllo*
- ❖ Creamy Brie Cold Canapés*
- ❖ Deviled Eggs
- ❖ Eggplant Artichoke Caponata
- ❖ Feta & Sundried Tomatoes*
- ❖ Fig & Goat Cheese in Phyllo*
- ❖ Fresh Fruit Watermelon Peacock with Fruit Skewers*
- ❖ Fruit Kabobs
- ❖ Fresh Mini Kabobs with Yogurt Dipping Sauce*
- ❖ Fresh Vegetable Crudité
- ❖ Hawaiian Ham Rolls
- ❖ Iced & Decorated Whole Salmon with Company Logo or Personal Message*
- ❖ Imported & Domestic Cheese Brochettes
- ❖ Insalata al Frutti di Mare* (Shrimp, Calamari & Crab Meat Marinated in a Fresh Lemon Vinaigrette)
- ❖ Jumbo Shrimp on Ice with Seafood Sauce*
- ❖ Kalamata & Artichoke Tarts*
- ❖ Lavosh Pirouettes
- ❖ Layered Santé Fe Bean Dip
- ❖ Lobster & Brie Blossom*
- ❖ Mascarpone, Bleu Cheese & Red Onion*
- ❖ Mozzarella Caprese* (Slices of Fresh Tomato Topped with Buffalo Mozzarella Cheese & Fresh Basil Drizzled with Extra Virgin Olive Oil)
- ❖ Mexican Cheesecake
- ❖ Olive Manchego Bites*
- ❖ Peaches & Brie Puff*
- ❖ Pear & Brie*
- ❖ Prosciutto & Grissini*
- ❖ Prosciutto with Melon*
- ❖ Roasted Red Potato Wedges with Sour Cream
- ❖ Salami Coronets
- ❖ Salmon Cheesecake*
- ❖ Salmon Mousse Canapés*
- ❖ Salmon Mousse on Belgian Endive with Capers*
- ❖ Seafood Buchees*
- ❖ Stuffed Artichoke Hearts*
- ❖ Shrimp & Avocado
- ❖ Shrimp & Caramelized Garlic*
- ❖ Shrimp & Lichi with Soy Sauce Glaze*
- ❖ Smoked Salmon & Dill Torte*
- ❖ Southwestern Hummus Dip with Pita Chips
- ❖ Stuffed Baby Artichokes Hearts with Fire Roasted Red & Green Bell Peppers*
- ❖ Stuffed Celery with Spicy Dill Cream Cheese
- ❖ Stuffed Mushrooms with Crab*
- ❖ Stuffed Mushrooms with Tapenade*
- ❖ Tuna Dill Pate*

Desserts & Petit Fours Selection

Items with * are Subject to Higher Pricing

- ❖ Cheesecake Pops* (With or Without Nuts)
- ❖ Cheesecake Purse Assortments*
- ❖ Chocolate-Cannel Mini Cheesecake Assortment*
- ❖ Decadent French Chocolate Truffle Dessert Purses*
- ❖ Macaroons Imported from France*
- ❖ Petit Fours "Chocolate Lovers"*
- ❖ Petit Fours "Coffee Lovers"*
- ❖ Petit Fours "Traditional"*
- ❖ Petit Fours "Absolute Chocolate" (Imported from France)
- ❖ Petit Fours Assortment*
- ❖ Petit Fours Tuxedo Assortment*
- ❖ Tropical Mini Cheesecake Assortment*



PICASSO'S CATERING *Vintage Wine Selections*

Luna di Luna

	Glass	Bottle
Pinot Grigio/Pinot Bianco	7.00	20.00
Chardonnay/Pinto Grigio	7.00	20.00
Merlot/Cabernet	7.00	20.00
Moscato Frizzante Style	-	30.00

Chardonnay

	Glass	Bottle
Camelot 2008 Central Coast, California	7.00	18.50
Calina Reserve* 2009 Casablanca Valley, Chile	7.00	18.50
La Crema 2008 Sonoma Coast, California	-	38.50
La Crema 2007 Sonoma Coast, California	-	32.50

Cabernet Sauvignon

	Glass	Bottle
Camelot Central Coast, California	7.00	18.50
Calina Reserve 2009 Talca, Chile	-	18.50

Merlot

	Glass	Bottle
Camelot Central Coast, California	7.00	18.50
Calina Reserve 2008 Talca, Chile	-	18.50

Pinot Noir

	Glass	Bottle
Camelot 2009 Central Coast, California	7.00	22.00
La Crema 2009 Sonoma Coast, California	-	43.75

Murphy Goode

	Glass	Split	Bottle
Fume Blanc	-	18.00	-

Pinot Grigio

	Glass	Bottle
Pepi 2008 Northeastern Italy	7.00	20.75

Chianti

	Glass	Bottle
Falchini 2004 San Gimignano, Italy	-	37.00



*Please ask us about additional varietals available. We have access to virtually all wines produced.

PICASSO'S CATERING *Extra Services Offered*

Picasso's Event Coordination:

Site Visits- \$50.00 per hour weekdays | \$75.00 per hour evenings & Saturdays | \$100.00 per hour Sundays
Rental Check-In & Set-Up- \$60.00 per hour weekdays | \$90.00 per hour evenings & Saturdays | \$120.00 per hour Sundays
On-Site Event Coordination- \$85.00 per hour weekdays | \$100.00 per hour evenings & Saturdays | \$125.00 per hour Sundays
Rental Schedule Preparation- \$85.00 per hour
Floral Coordination- \$85.00 per hour
Balloon Coordination- \$85.00 per hour
Theme Event & Décor Coordination- \$95.00 per hour
Set-Up & Tear-Down of Event Service- Based on the size, date & time of your event

Picasso's Catering Services:

Picasso's Director of Catering Service- \$57.50 per Director per hour*
Picasso's Serving Personnel Service- \$45.00 per Server per hour*
Picasso's Executive Chef Service- \$57.50 per hour*
Picasso's Su Chef Service- \$45.00 per Chef per hour*
Picasso's Culinary Assistants Service- \$37.50 per Assistant per hour*
Picasso's Bartender Service- \$42.00 per Bartender per hour*
Picasso's Dishwasher Service- \$22.50 per Dishwasher per hour*
Picasso's Valet Service- quoted on event size & per event
Picasso's Audio-Visual Technician Service- quoted per event
Picasso's Ice Carver Service- quoted per event
Picasso's Theme Event Attire Service- quoted per event

*4 Hours Minimum

Picasso's Miscellaneous Services:

Cake Cutting Fee- \$3.95 per person
Corking Fee- \$15.00 per bottle
Bartender Service Fee- \$120.00 for client provided Bars/Beverages per bar per event

Weekends & Prime Holiday Rates for Above:

Weekend Labor Rates are Double. All Labor Fees on Holidays in Triple Time



PICASSO'S CATERING *Important Policies*

Sales Tax Policy: The applicable California sales tax will be applied to the total cost of your event, including all food, beverage, rentals & services purchased.

Service Charge Policy: A 15% - 22% service charge will be applied to the final cost of your event, including tax, all food & beverage for all corporate accounts. Private & weekend events will be assessed a 20% service charge.

Damage Policy: A \$250.00 minimum Damage Fee Charge will be applied to your account for broken equipment or non-returned items.

Children Rates Policy: Picasso's charges the same rate per plate for all guests, regardless of age, unless the guest is a baby in arms who will not be using a plate, chair, etc.

DJ, Photographer, Florist, Employees, Etc. Policy: Please include your professional contractors or additional employees in your final guest count & inform your event coordinator if this is your wish & we will invite them to join the other guests or prepare a special plate during foodservice.

Server, Chef & Bartender Ratios Policy: Server & Bartender ratios are at the discretion of Picasso's Event Coordinator based on the specs of your event. All servers, bartenders, chefs & event coordinators can arrive on-site many hours prior to event start time for set-up & stay many hours after event is over for tear-down depending on the specs for your event. All Picasso estimates include these hours, when needed, and are based on our professional experience in the industry.

Food Delivery Rates & Time Policy: Food delivery is based on the specs of your event, time of day, travel distance, travel time & market gasoline prices. Minimum delivery is \$12.00. Delivery times are not exact. Please allow 1/2 hour prior and post window of your scheduled time for travel conditions.

Weekends & Prime Holiday Rate Policy: All labor fees on holidays is triple time. Weekend labor rates are double.

Event Coordination & Site Visit Policy: In efforts to provide you with the best possible service, Picasso's reserves the right to request a 25% non-refundable deposit on or prior to first site visit and/or extensive event planning. This deposit is non-refundable should you wish to cancel your event.

Holding Dates Policy: A 25% non-refundable deposit is required on the booking of your on-site or off-site event & is applicable toward your event. This deposit is non-refundable in the case of cancellation. (See our catering cancellation policy).

Dinner Price Policy: Picasso's Catering Menus are designed for luncheon entrée portions. All dinner menus are automatically subject to a \$5.00 to \$10.00 per person price increase due to increased portion size & will be based on entrée and menu selected.

Split Entrées & Multiple Entrée Selection within a Picasso Culinary Collection Catering Menu Policy: Picasso's Catering Menus are designed for one entrée selection. Additional entrée selection within a menu is subject to an additional \$7.50 to \$9.50 per person, and is a full serving portion size of each entrée selected. Split menu entrée selection is subject to an additional \$5.50 per person, and is a 1/2 serving portion size of each entrée selected.

Paper Goods Policy: Heavy Duty White Disposable Paper goods for your event may be purchased through Picasso's and include all the paper goods for your menu ordered including beverages. Standard Breakfast/Snack or Dessert disposables are from \$1.25 per person. Standard Lunch/Dinner/or Hors d'oeuvres. Disposables are from \$2.00 per person. Upgraded paper goods are to-be-determined per your event spec.

Sub-Rental, and Sub-Vendor Policy: All rental equipment and event coordination services are subject to the same policies as listed here.

Order Balances, Final Guest Count, Rental Schedule, Timed Schedule of Event, and Order Change Policy: All due in full the seven working days prior to the event (weekends not included). A 5% service charge may be added to orders processed less than 48 hours lead-time. Changes to catering orders, menus or quantities after authorization signoffs are received are subject to a change order processing fee and applicable additional charges.

Payment and Cancellation Policy: The terms of payment, method, and timing of payments are governed by the separate Picasso's Payment and Cancellation schedule. Cancellations, and changes to final guest count or timed schedule of events contracted will incur automatic forfeiture of deposit. (See Payment and Cancellation Schedule attachment.)



PICASSO'S CATERING *Important Policies*

Surcharge Policy: A surcharge of 10% to 100% total cost of your event will be applied for deviation of set-up times, serving times, day of service changes, or any changes to original agreed terms listed on contract.

Payment Option Policy: Picasso's accepts Visa, MasterCard, Diner Club and American Express with a minimum \$30.00 catering purchase. All payments made by credit card are subject to additional credit card processing fees. Cash, Company and Personal Checks also welcome. A \$125 charge will be applied to returned checks. Corporate Accounts and terms are available with a company credit card on file for authorization of each event, and completion of credit references.

Special Handling and Re-Traying Charge Policy: If requested, a minimum \$36.00 special handling and re-traying charge for all left over food will be assessed and all liability of leftover food will become the responsibility of contracted party.

Equipment Handling Charge Policy: All off site catering for display on silver and glass is subject to a \$36.00 minimum sanitation and sterilization handling charge.

Third Party Failure Liability Policy: The performance by Picasso's Café shall be excused (without creating liability of any kind to Picasso's) in the event and to the extent that any act, event or circumstances beyond the reasonable control of Picasso's renders such performance, in whole or in part, impossible or difficult to accomplish, including, without limitation, any war, union strike, hostility, civil disorder, fire, tornado, wind storm, earthquake, power failure, an energy price increase to the extent that it was unforeseeable at the time this contract was entered, explosion, failure of communications system (or part thereof), or any other third-party failure. Despite its excused performance under this paragraph, Picasso's shall be entitled to full payment under this contract in the event that any such act makes Picasso's performance impossible or difficult to accomplish.

Fuel and Energy Surcharge Policy: Both parties to this contract understand that there is a potential volatility of the price of energy in California. In order to share the risk of the price volatility, the parties agree that purchaser shall immediately pay to Picasso's a flat-fee amount of \$3.00, in addition to the other amounts contained in this agreement, for the energy charges associated with completing the terms of this agreement. For all reasons, this fee is non-refundable once deposited. In the event that during the performance of the terms of this contract, energy prices increase beyond what can be reasonably foreseen by either party at the time of contracting, Picasso's shall have the right to either be excused from performance and to be paid in full for all prices and charges under this contract OR fully perform the contract and assess the other party to this contract the full amount of energy charges incurred that exceed the flat-fee amount, listed above.

Client's Responsibility To Check Patrons Are of Legal Drinking Age Policy: It is understood between the parties to this agreement that all patrons of the event that is subject to this contract are of legal drinking age. Client fully assumes all responsibility of checking identification of the patrons and admitting only those who are of legal drinking age. Picasso's will rely on Client to ensure that patrons are of legal drinking age.

Right to Refuse Service Policy: Picasso's has the right to refuse service to any individual who appears intoxicated or who is obnoxious or rude.

Hold Harmless Policy: Client agrees to indemnify, defend, and hold harmless, Picasso's Café, Bakery, and Catering Company and each of its owners, employees, agents, successors, or representatives against any and all liability, loss, damages, costs, expenses, lawsuits, or claims of any kind or nature which may be suffered or incurred in any manner that arise in any way related to the service of food, beverages, or alcohol at the event that is subject of this contract.

Effect of Headings: The subject headings of this Agreement are included for purposes of convenience only, and shall not affect the construction or interpretation of any of its provisions.

Right to Use Digital Camera Pictures: Picasso's has the right to use pictures taken of or at your event for Picasso's marketing purposes (website, advertising, etc). Please notify us in writing if we cannot use your company name or pictures.

Timeliness: Client agrees to run the function according to the timed schedule of events listed on Catering Cancellation Agreement. If the event runs overtime, the client agrees to pay Picasso's and/or any contracted vendors under Picasso's overtime fees as calculated by Picasso's event coordinator within 24 hours of the conclusion of the event.

Right to Substitute: Picasso's reserves the right to substitute items of that become unavailable in the open market or that exceed reasonable market costs with items of equal or lesser value and reserves the right to change listed pricing at anytime.



PICASSO'S CATERING *Payment & Cancellation Schedule*

A deposit (determined on size and date of event) is required on the booking of your On-site or Off-site event. Balance, Final Guest Count, and Timed Schedule of Events are due seven working days prior to event. Any changes to Catering Contract, Final Guest Count, Rentals, or Timed Schedule of Events are subject to appropriate charges. Corporate Charge Accounts will be billed accordingly, and do not require a deposit.

All cancellations or changes to Final Guest Count or Timed Schedule of Events contracted may be subject to the following charges:

Automatic Forfeiture of Deposit

- 50% total cost of your event for cancellations or changes from date of booking to seven working days before event
- 75% total cost of your event for cancellations or changes 3-5 days before event
- 100% cost of event for cancellations or changes within 72 hours of your event
- Surcharge of 10% to 100% of the total event cost for deviation of set up times, serving times, day of service changes, or any changes related to original agreed terms from date of contract.

All sub-rental equipment or sub-vendor contracts are subject to the same charges as above or after items have been shipped and received on site location or at Picasso's Café, Bakery & Catering Co.

Notice of Cancellation: All notice to Picasso's under this agreement including cancellations and modifications must be called into Event Coordinator and be sent in writing by facsimile to Picasso's at 626.969.8700. All faxes are deemed received by Picasso's only on business days during the business hours of 7:00 a.m. to 2:30 p.m. Any notices sent on weekends, holidays, or after business hours are not deemed received until the following business day. Special events, Holiday Season, or other prime dates may be subject to 100% event cancellation charge at the discretion of Picasso's management.

