



CATERING MENU



601 Old County Road
San Carlos, CA 94070
Phone 650 802 0121
www.stationcafesancarlos.com

BREAKFAST

**All prices are per person*

Pastry Assortment

Assorted pastries

\$5.25

Healthy breakfast

Yogurt with honey and granola

Mixed seasonal fruit salad

\$7.50

Eggs

Choose one from below

Frittata with ham and cheese

Frittata vegetarian

Mushroom frittata

Italian frittata with sausage, bell peppers, onions, tomato

Egg white frittata with spinach, feta cheese

California frittata with shrimp, avocado, tomato

Scrambled with feta cheese and spinach

\$ 6.95

Continental Breakfast

Assorted house pastries

Seasonal fruit salad

Fresh squeezed orange juice

\$ 10.50

Beverage service

Coffee / tea (Regular or decaf)

Fresh squeezed orange juice

\$ 1.50

\$ 2.50

Includes creamers, sugar, cups, stirrers

FINGER FOODS

* Prices for 10/20/40 orders

<i>Grilled polenta with tomato sauce and mushrooms</i>	\$40/70/120
<i>Zucchini wrapped with prosciutto oven baked</i>	\$57/95/150
<i>Sausage and bread skewers grilled</i>	\$38/60/100
<i>Mini Meat Balls</i>	\$38/60/100
<i>Fruit Platter</i>	\$38/60/100
<i>Crostini Assortment</i> Grilled slices of bread with choice of three toppings; eggplant, bell peppers, olive tapenade, tomato and garlic, goat cheese and strawberries, tomato, liver and onions	\$39/70/110
<i>Tramezzini Assortment</i> Three types of petite sandwiches with a thin layer of the following choice of fillings; Mascarpone cheese, smoked salmon, capers Mayonnaise, ham and mushrooms mayonnaise, prosciutto di Parma, arugula Tuna, hard boiled egg	\$39/70/110
<i>Assortment of cheeses and cold cuts</i>	\$60/100/170
<i>Babaganouj</i> eggplant dip	\$55/90/140
<i>Hummus</i> garbanzo bean dip	\$55/90/140
<i>Dolmas</i> stuffed grape leaves	\$37/60/100
<i>Falafel plate</i>	\$37/60/100

SALADS

* Prices for 10/20/40 orders

Arabic Salad

\$50/82/130

Tomatoes, cucumbers, onions, minced garlic, green bell peppers, mint, parsley, lemon oil dressing

Fattouche Salad

\$50/85/140

Cucumber, pita bread, onion, spring onion, lettuce, parsley, tomato, mint, garlic, lemon oil dressing

Spinach Salad (Coastal)

\$59/98/160

Baby spinach with toasted almonds, dried cranberries, onion, goat cheese, vinaigrette

Arugula Salad (Italy)

\$60/112/192

Fresh arugula with sliced pears, parmesan shavings, lemon oil dressing

Mixed Green Salad

\$50/82/130

Organic baby greens with gorgonzola cheese, grapes, caramelized walnuts, vinaigrette

Orange Salad (Sicily)

\$55/92/150

Slices of oranges with red onions, avocado, olives, toasted almonds, parsley, citrus dressing

Moroccan Salad

\$55/95/150

Slices of tomatoes, topped with roasted bell peppers tossed in garlic, paprika, cumin, lemon oil dressing

Mediterranean Salad

\$50/82/130

Tomatoes, cucumbers, bell peppers, onions, olives, ricotta cheese, oregano, oil dressing

SOUPS

* Prices for 10/20/40 orders

10 person minimum

All soups served with bread

<i>Butternut Squash</i>	\$60/105/160
<i>Minestrone</i>	\$43/65/100
<i>Swiss Broccoli</i>	\$43/65/100
<i>Tomato Bisque</i>	\$53/90/140
<i>Lentil</i>	\$43/65/100
<i>Zucchini Mint</i>	\$48/80/130
<i>Gazpacho</i>	\$53/90/140
<i>Potato Leek</i>	\$43/65/100
<i>Garbanzo Bean</i>	\$43/65/100
<i>Cabbage</i>	\$48/80/130
<i>Split Pea</i>	\$43/65/100

SANDWICH

* Price person \$7.95

10 person minimum

Choose any three items

Choice of home made baguette, focaccia, or ciabatta bread

Chicken Melt

Provolone cheese, grilled bell peppers, grilled onions

Portobello

Grilled with olive spread, lettuce, tomato, provolone cheese

Vegetarian

Grilled eggplant, zucchini, bell peppers, goat cheese, olive spread

Tuna Salad

Bacon, Lettuce, Tomato

Cold Sandwiches

Choice of turkey, ham, roast beef, salami, pastrami with lettuce, tomato, onions, mayo and mustard

Grilled Eggplant and Fresh Mozzarella

Prosciutto and Tomato

Tri tip with Barbeque Sauce

Roasted Pork Loin with Dijon Mustard

Chicken Salad with Avocado

Pastrami with Pepper Jack Cheese

Mafioso

Mortadella, salami, provolone, balsamic reduction

Caprese

Tomato, fresh mozzarella, basil

PASTA

*prices are marked as serving 10/20/40 respectively

<i>Farfalle al Salmone Affumicato</i>	\$76/130/220
Bow-tie pasta with smoked salmon, onions with tomato cream sauce	
<i>Spaghetti Mare</i>	\$85/150/275
Spaghetti pasta with salmon, bay scallops, garlic in chopped tomato sauce	
<i>Meat Lasagna</i>	\$75/140/260
Pasta sheets layered with Bolognese and besciamella sauces, mozzarella and parmesan	
<i>Penne Funghi Pisselli</i>	\$80/140/280
Penne pasta with mushrooms, peas, onion in cream sauce	
<i>Orichiette Dello Chef</i>	\$85/155/290
Small ear shaped pasta with sausage, peas, leeks, zucchini in white wine sauce	
<i>Penne Norma (vegetarian)</i>	\$65/115/200
Penne pasta tossed with tomato sauce, basil, eggplant topped with ricotta cheese	
<i>Pasta ai Pepperoni (vegetarian)</i>	\$70/122/200
Short pasta tossed with grilled bell peppers, capers, garlic, oregano, toasted bread crumbs	
<i>Vegetarian Lasagna (vegetarian)</i>	75/140/260
Pasta sheets layered with mélange of vegetables, besciamella, mozzarella and parmesan	
<i>Eggplant Parmiggiana (vegetarian)</i>	75/140/260
Sliced eggplant layered with tomato basil sauce, mozzarella and parmesan	
<i>Pasticcio (vegetarian)</i>	\$70/125/220
Oven baked pasta with a mélange of vegetables, tomato sauce, hard boiled eggs	
<i>Polenta Gorgonzola (vegetarian)</i>	\$65/115/200
Corn meal topped with gorgonzola cheese and mushrooms	

*Pastas are served with our home made baguette

MAIN COURSE

*prices are marked as serving 10/20/40 respectively

<i>Veggie Moussaka (vegetarian)</i> Layers of eggplant, zucchini, topped with besciamella and tomatoes	\$70/125/220
<i>Stuffed Eggplant and Bell Peppers</i> Stuffed with ground beef, bread crumbs, and vegetables Also available vegetarian	\$85/160/270
<i>Chicken Pizzaiola</i> Oven baked breast topped with tomato sauce, mozzarella, oregano and basil	\$75/130/240
<i>Whole Roasted Chicken</i> Sliced whole roasted chicken rubbed with garlic, rosemary and lemon	\$75/130/225
<i>Chicken Cacciatore</i> Chicken fillets stewed with, onion, bell peppers, mushrooms, tomatoes, rosemary	\$75/130/240
<i>Stracetti Alla Romana</i> Grilled leg of lamb	\$85/160/300
<i>Grilled NY Steak</i>	\$100/180/300
<i>Grilled Flank Steak</i> Marinated with soy sauce, Worcestershire sauce, garlic, olive oil	\$75/140/260
<i>Calamari Piccata</i> Calamari steak sauteed with lemon, capers in white wine sauce	\$110/200/360
<i>Stuffed Oven Baked Trout</i> With bread crumbs, lemon slices, pine nuts, parsley, chopped tomatoes	\$90/170/300
<i>Gamberi Casanova</i> Sautéed prawns with pancetta, peas, onion, mushrooms and chopped tomatoes	\$80/150/250
<i>Tilapia Livornese</i> Sauteed tilapia w/ olives, spinach, onion, capers, oregano in marinara sauce	\$80/150/250

* Main course entrees are served with potatoes and vegetables

PIZZAS

Pizza sizes	Small (10")	Medium (12")	Large (14")	Extra Large (18")
Serves	1-2	2-3	3-4	4-6
Pizza prices are indicated by [S/M/L/XL] after the pizza name				

Station Cafe Veg [13/17/20/23]
Spinach, portabella mushrooms, goat cheese,
roasted peppers, fresh basil

Station Cafe [14/18/22/25]
Spinach, portabella mushrooms, pancetta,
goat cheese, roasted peppers, fresh basil

Pizza Margherita [12/15/18/20]
Fresh mozzarella, fresh basil

Ham Mushroom [12/15/18/20]
Ham, mushroom

Pesto Chicken [13/16/20/23]
Pesto sauce, mozzarella, caramelized onions,
chicken

Meat Combination [13/16/20/22]
Salami, sausage, mushrooms, bell pepper

Pepperoni [12/15/18/21]
Pepperoni

Vegetarian Symphony [12/16/19/21]
Pesto or tomato sauce, mozzarella,
assorted veggies

White Pear [13/16/19/21]
Goat cheese, caramelized onions, pear (no
sauce)

*Note: All pizzas have tomato sauce and mozzarella cheese as base except these whose ingredients are as is

DESSERTS

*prices are marked as serving 10/20/40 respectively

<i>Chocolate/chocolate cake</i>	45/80/140
<i>Carrot cake</i>	45/80/140
<i>Red Velvet</i>	45/80/140
<i>Tiramisu</i>	40/75/125
<i>Caramel Walnut Tart</i>	50/90/160
<i>Baklava</i>	40/70/120
<i>Canoli</i>	40/70/120
<i>Chocolate Salame</i> Terrine of cookies and chocolate shaped into a Salami, served on a bed of chocolate sauce	45/80/140
<i>Crostata Catalana</i> Lemony cream tart	45/80/140
<i>Chocolate Cheese Cake</i>	45/80/140
<i>Torta Della Nonna</i> Pastry cream with a hint of lemon on a base of short pastry, covered with pine nuts, almonds and powdered sugar	45/80/140
<i>Assortment of Cookies</i>	30/55/90

DRINKS

10 person minimum

Assortment of coffee and teas \$ 1.75
Includes regular and decaffeinated coffee, hot water with assorted teas, creamers, sugars, cups, and stir sticks

Mineral water \$ 2.50

Bottled spring water \$ 1.00

Assorted sodas (pepsi, coke, diets, sprite) \$ 1.50

Italian sodas (sparkling aranciata and limonata) \$ 2.25

Fresh squeezed orange juice \$ 2.50

Iced tea \$ 2.00

Coffee (decaf/regular) \$ 1.50

(Number of drinks should be 10 minimum)

TERMS

Thank you for considering Station Cafe for your catering needs. We will do our very best to make your event a success.

Hours

Business hours Monday – Saturday, 7:00am- 7:00pm

This time frame constitutes the first delivery through our last pick up for the day, everything after or days that we are closed is considered after hours. Additional fee for holidays and after hours.

Event orders - Orders for more than 100 people for one day are considered event orders. They should be given at least 30 days in advance along with 50% deposit. If an event order is cancelled less than 7 days in advance of the start of the event, an additional 15% cancellation fee will be charged. If the order is cancelled less than 48 hours in advance of the event, it will be charged in full.

Regular (non event) orders should be given at least 48 hours in advance and will be charged on the day before the delivery. Regular orders must be for at least \$200.
Any orders cancelled with less than a 24 hours notice will be charged in full

Delivery fees are 15% on total before tax

For any pick ups after hour there will be an additional charge of \$50.00

Buffet catering china service is a max of 100 people \$5.50 x person
(includes porcelain plates, silverware, cloth napkins, disposable aluminum food trays)

Full china service for sit down catering a max of 100 people \$9.00 x person
(includes porcelain plates, chafing dishes, water glasses, bottled water, silverware, cloth napkins)

For parties over 100 please inquire at 650-802-0121

Station Café does not provide tables, chairs, garbage or recycling bins.

Upon delivery all set up should be in place, if we need to move or set up anything an appropriate charge will be added to the catering bill.

Prices and ingredients are subject to change due to availability

Payments can be made by cash or credit cards

If you have any questions or to order, please feel free to call us at 650 802 0121. You can also send an order through order@stationcafesancarlos.com.