



## CATERING MENU



601 Old County Road  
San Carlos, CA 94070  
Phone 650 802 0121  
[www.stationcafesancarlos.com](http://www.stationcafesancarlos.com)

# BREAKFAST

\*All prices are per person

*Pastry Assortment* \$5.25  
Assorted pastries

*Healthy breakfast* \$7.50  
Yogurt with honey and granola  
Mixed seasonal fruit salad

*Eggs* \$ 6.95  
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

*Continental Breakfast* \$ 10.50  
Assorted house pastries  
Seasonal fruit salad  
Fresh squeezed orange juice

*Beverage service*  
Coffee / tea (Regular or decaf) \$ 1.50  
Fresh squeezed orange juice \$ 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>	\$39/70/110
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	
<i>Tramezzini Assortment</i>	\$39/70/110
Three types of petite sandwiches with a thin layer of the following choice of filings; Mascarpone cheese, smoked salmon, capers Mayonnaise, ham and mushrooms mayonnaise, prosciutto di Parma, arugula Tuna, hard boiled egg	
<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

<i>Arabic Salad</i>	\$50/82/130
Tomatoes, cucumbers, onions, minced garlic, green bell peppers, mint, parsley, lemon oil dressing	
<i>Fattouche Salad</i>	\$50/85/140
Cucumber, pita bread, onion, spring onion, lettuce, parsley, tomato, mint, garlic, lemon oil dressing	
<i>Spinach Salad (Coastal)</i>	\$59/98/160
Baby spinach with toasted almonds, dried cranberries, onion, goat cheese, vinaigrette	
<i>Arugula Salad (Italy)</i>	\$60/112/192
Fresh arugula with sliced pears, parmesan shavings, lemon oil dressing	
<i>Mixed Green Salad</i>	\$50/82/130
Organic baby greens with gorgonzola cheese, grapes, caramelized walnuts, vinaigrette	
<i>Orange Salad (Sicily)</i>	\$55/92/150
Slices of oranges with red onions, avocado, olives, toasted almonds, parsley, citrus dressing	
<i>Moroccan Salad</i>	\$55/95/150
Slices of tomatoes, topped with roasted bell peppers tossed in garlic, paprika, cumin, lemon oil dressing	
<i>Mediterranean Salad</i>	\$50/82/130
Tomatoes, cucumbers, bell peppers, onions, olives, ricotta cheese, oregano, oil dressing	

# SOUPS

10 person minimum  
All soups served with bread

\* Prices for 10/20/40 orders

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

\*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 Cacciatoro</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> Sautéed 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>	45/80/140
Terrine of cookies and chocolate shaped into a Salami, served on a bed of chocolate sauce	
<i>Crostata Catalana</i> Lemony cream tart	45/80/140
<i>Chocolate Cheese Cake</i>	45/80/140
<i>Torta Della Nonna</i>	45/80/140
Pastry cream with a hint of lemon on a base of short pastry, covered with pine nuts, almonds and powdered sugar	
<i>Assortment of Cookies</i>	30/55/90

# DRINKS

10 person minimum

<i>Assortment of coffee and teas</i>	\$ 1.75
Includes regular and decaffeinated coffee, hot water with assorted teas, creamers, sugars, cups, and stir sticks	
<i>Mineral water</i>	\$ 2.50
<i>Bottled spring water</i>	\$ 1.00
<i>Assorted sodas ( pepsi, coke, diets, sprite)</i>	\$ 1.50
<i>Italian sodas ( sparkling aranciata and limonata)</i>	\$ 2.25
<i>Fresh squeezed orange juice</i>	\$ 2.50
<i>Iced tea</i>	\$ 2.00
<i>Coffee (decaf/regular)</i>	\$ 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](mailto:order@stationcafesancarlos.com).