



Expect something beautiful
Since 2007

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SAMPLE EVENT MENUS

Fall Sit Down Dinner
Spring Baby Shower
Summer Engagement
Holiday Party
Baptism
Company Party
Stationary/Passed Hors D'oeuvres

FALL SIT DOWN DINNER

Hors d'Oeuvres

Stuffed Mushrooms
with fromage blanc, roasted leeks and
drizzled with truffle oil

Black Mission Figs with Blue Cheese & Prosciutto
drizzled with pomegranate reduction

First Course

Sausalito Watercress Salad
Sonoma goat cheese, pancetta, shaved persimmon,
toasted pumpkin seeds in sherry-walnut vinaigrette

Entree

Roasted Chicken Breast
braised rainbow chard, fingerling potatoes, chanterelle
mushrooms and roasted chicken jus

or

Roasted Rosemary Rack of Lamb
celery root & potato puree, port wine demi-glace
and sautéed broccoli rabe

Dessert

Warm Chocolate Truffle Cakes
hazelnut caramel sauce & fresh whipped cream

or

Apple Crisp
with vanilla bean ice cream

SPRING BABY SHOWER

Passed Hors d'Oeuvres

Crab Cakes
with wasabi aioli

Smoked Chicken Quesadillas
topped with guacamole & sour cream

Coconut Shrimp
with apricot ginger dipping sauce

Gougeres
Stationary Hors d'Oeuvres

Selection of Local and Imported Cheeses
with seasonal fruit, accompanied with crostini and crackers

Selection of Seasonal Roasted Vegetables with Truffle Aioli
baby artichokes, asparagus, beets, purple potatoes, sugar snap peas

Bite Size Pirozhki
filled with caramelized onions & potatoes
served with sour cream

Hummus and Baba Ghanoush Platter
with fresh pita triangles, carrots and marinated olives

Beef Bulkogi Skewers
with soy ginger dipping sauce

Lamb Sliders
with harissa dressing

Dessert

Assorted Cupcakes
vanilla coconut & chocolate

SUMMER ENGAGEMENT

Stationary Hors d'Oeuvres

Selection of Local and Imported Cheeses
with seasonal fresh fruit, accompanied with crostini and crackers

Antipasto Platter

prosciutto wrapped asparagus spears
a selection of Italian salami, cured meats and pate
with marinated mushrooms, pepperoncini, cornichon pickles,
marinated olives, crackers and sliced fresh baguette

Smoked Salmon on Pumpernickel Rounds
with chive cream cheese and crème fresh

Pizzas

fig, caramelized onion and gorgonzola cheese
mushrooms & rosemary with fontina cheese

Bruschetta

grilled baguette with tomato basil salsa

Mini BLT Sandwiches
on brioche with basil

Roasted Turkey on Rosemary Biscuits
with rhubarb chutney

Dessert

Individual Fresh Fruit Tarts

CORPORATE HOLIDAY PARTY

Passed & Stationary Appetizers

Selection of Local and Imported Cheeses
with seasonal fresh fruit, accompanied with crostini and crackers

Gougeres
cheese pastry with gruyere cheese

Black Mission Figs with Blue Cheese & Prosciutto
drizzled with balsamic vinegar reduction

Indian Samosas
filled with potatoes, peas and onions served with tamarind chutney

Lemon Chili Shrimp Skewers
grilled shrimp marinated with garlic, ginger, cilantro
sweet chili sauce

Fresh Local Seafood Bar

Shucked Oysters, Clams, Dungeness Crab, Jumbo Shrimp
with cocktail sauce, hot sauce, horseradish, meyer lemons, classic mignonette sauce,
chipotle mignonette, ginger-lime relish

Served Buffet Dinner

Artisan Bread Baskets with Sweet Butter
placed on each table

Kale & Baby Spinach Salad
with orange segments, pickled red onions, candied almonds, shaved parmesan cheese in citrus vinaigrette

Garlic, Sea Salt, Cracked Pepper & Rosemary Roast of Beef
with creamy horseradish, chimichurri & roasted tomato beef jus

Stuffed Chicken Breasts with Roasted Mushrooms, Rosemary, & Provolone
with wild mushroom sauce

Vegetarian Stuffed Acorn Squash
quinoa, lentils, mushrooms, tomatoes, goat cheese

Herb Roasted Fingerling Potatoes
with romesco sauce

Truffle & Butternut Squash Ravioli
with brown butter & sage

Roasted Cauliflower with Grapes, Capers & Lemon Zest

Late Night Snacks

Bite Size Grilled Cheese Sandwiches with Gouda
and caramelized onion

Pulled Pork on Two-Bite Buns
with homemade pickles

Dessert

Assorted Sweets Buffet
an assortment of bite-sized sweets
bourbon pecan pie tarts, pumpkin pie tarts, brownie bites, lemon bar bites,
chocolate truffles, & assorted cupcakes

BAPTISM

Passed Hors d'oeuvres

Thai Chicken Peanut Cakes
with sweet chili sauce

Indian Samosas
filled with potatoes, peas, and onions served with tamarind chutney

Buffet Lunch

Sonoma Greens Salad with Grilled Pears
candied walnuts, blue cheese in balsamic vinaigrette

Tamari-Ginger Panko Crusted Salmon
with mirin cucumber salad

Tri-Tip Roast with Garlic, Sea Salt, Cracked Pepper & Rosemary
with creamy horseradish & chimichurri sauces

Rice Pilaf with Fresh Herbs

Crispy Cauliflower
with pine nuts, fennel seeds, garlic, white wine, & fresh mint

Asian-Style Ratatouille

Kid's Meal

Macaroni and Cheese

Breaded Chicken Tenders
with ranch and ketchup

Sautéed Carrots, Green Beans, & Peas

Dessert

Assorted Bite Sized Sweets

COMPANY PARTY

Passed & Stationary Hors d'oeuvres

Selection of Seasonal Summer Vegetables with Truffle Aioli
summer squash, green beans, golden beets, cucumbers, purple potatoes, bell peppers, tomatoes

Lemongrass Chicken Satay
with peanut dipping sauce

Mini Tacos with Skirt Steak
guacamole and crema

Caprese Skewers
imported marinated buffalo mozzarella, tear drop tomatoes and fresh basil
drizzled with olive oil

Vegetarian Quesadillas
filled with cheese and topped with guacamole and sour cream

Flank Steak on Two Bite Buns with red pepper relish

Bite Size Grilled Cheese Sandwiches with Gouda and caramelized onion

Dessert

Assorted Bite-Sized Desserts

STATIONARY/PASSED HORS D'OEUVRES

Lemon Chili Shrimp Skewers
grilled shrimp marinated with garlic, ginger, cilantro chili sauce honey and soy sauce

Hazelnut Crusted Scallops with pear puree

Sirloin Crostini with tapenade and black truffle vinaigrette

Phyllo Triangles filled with Moroccan chicken and served with mint raita

Indian Potato Samosas with tamarind-date and mint chutneys

Lemongrass Chicken Satay with peanut dipping sauce

Beverages

Champagne Toast