

# DINNER

## Menu Options

### STANDARD PACKAGES

#### \$15 PER PERSON

- 1 Standard Meat / Main Entrée Option
- 2 Side Options
- 1 Dessert Option
- 1 Bread Option

#### \$18 PER PERSON

- 1 Standard Meat / Main Entrée Option
- 3 Side Options
- 1 Dessert Option
- 1 Bread Option

### PREMIUM PACKAGES

#### \$20 PER PERSON

- 1 Premium Meat / Main Entrée Option
- 2 Side Options
- 1 Dessert Option
- 1 Bread Option

#### \$23 PER PERSON

- 1 Premium Meat / Main Entrée Option
- 3 Side Options
- 1 Dessert Option
- 1 Bread Option

### DELUXE PACKAGES

#### \$25 PER PERSON

- 2 Meat/ Main Entrée Options  
(Standard or Premium)
- 2 Side Options
- 1 Dessert Option
- 1 Bread Option

#### \$28 PER PERSON

- 2 Meat/ Main Entrée Options  
(Standard or Premium)
- 2 Side Options
- 2 Dessert Options
- 1 Bread Option

**OR**

- 2 Meat/ Main Entrée Options  
(Standard or Premium)
- 3 Side Options
- 1 Dessert Option
- 1 Bread Option

### BUILD YOUR OWN

Quote will depend on your selections and guest count. You may select from both Luncheon and Dinner menus.

# DINNER Menu



## MEAT / MAIN ENTREES

### STANDARD

- Grilled Marinated Chicken
- Chicken and Broccoli Alfredo
- Baked or Smoked Tri-Tip
- \*vg Enchiladas (Chicken, Beef, and Vegetables)
- Traditional Lasagna
- vg Roasted Garlic & Vegetable Lasagna
- Fried Tilapia or Catfish

### PREMIUM

- Bar-b-que Pork Ribs
- Bar-b-que Beef Ribs
- Teriyaki Chicken Skewers
- Baked or Grilled Chicken Breasts
- Braised Ox Tails with Rice
- Brisket
- Gumbo with Rice

## ADD-ONS

### BREAD

- Wheat or White Dinner Rolls
- Cornbread (Traditional or Muffins)
- Jalapeño Cornbread Muffins

### SALSA (PER QUART)

- v Sadie's Signature Mango Salsa

### DESSERT (PER 25 CT)

- v Cheesy Joi Gourmet Cheesecake

### BEVERAGES (PER GALLON)

- Robert Sheldon
- Champagne Punch (Non-Alcoholic)
- Arnold Palmer
- Infused Water (Cucumber or Lemon)
- Teas and Coffee (Sugar, Cream, & Honey)

## SIDES & SALADS

### SIDES

- vg Baked Three Cheese Mac n Cheese
- vg Sadie's Super Bowl Beans
- vg Red Beans and Rice
- v,vg Rice (Jasmine, Curry, or Green)
- vg Garlic Mashed Potatoes
- vg Not Your Momma's Potato Salad
- v Sweet & Spicy Cole Slaw
- v Braised Cabbage
- v Sadie's Collard Greens
- v Green Beans and Red Potatoes

### SALADS

- vg Broccoli, Cauliflower, & Cashew Salad
- vg Mixed Greens Salad
- vg Pasta Salad
- Caesar Pasta Salad
- Caesar Salad

## DESSERT PLATTERS

- Sadie's Extreme Chocolate Cake
- Sadie's Specialty Dump Pie
- Just "Peachy" Cobbler
- Brielle's Chocolate Delight
- My Momma's Poundcake

v vegan

vg vegetarian

\* can be accommodated

\*\*Inquire about special dietary needs

All services are invoiced upon contract with 50% deposit & paid two weeks prior to event. 50% cancellation fee at two weeks.

\*\*Catering minimum \$300.00

# LUNCHEON

## *Menu Options*

### **STANDARD PACKAGE**

\$12 PER PERSON

- 1 Meat or Sandwich Option
- 1 Fruit & Veggie Option
- 1 Dessert Option

### **PREMIUM PACKAGE**

\$15 PER PERSON

- 1 Meat Option
- 1 Sandwich Option
- 1 Fruit & Veggie Option
- 1 Dessert Option

### **DELUXE PACKAGE**

\$20 PER PERSON

- 2 Meat Options
- 1 Sandwich Option
- 1 Fruit & Veggie Option
- 1 Dessert Option
- 1 Bread Option

**or**

- 1 Meat Options
- 2 Sandwich Option
- 2 Fruit & Veggie Option
- 1 Dessert Option

### **BUILD YOUR OWN**

Quote will depend on your selections and guest count. You may select from both Luncheon and Dinner menus.

(951) 870-9389

[sadieskitchenllc.com](http://sadieskitchenllc.com)



# LUNCHEON Menu



## MEAT PLATTERS

- Chicken Wings (Teriyaki, Bar-b-que, Mild, Spicy, Habanero, & Variety)
- Teriyaki Chicken Skewers
- Grilled Marinated Chicken (Toothpick Size)
- Meatballs
- Grilled Sausage (Toothpick Size)
- \*v Lumpia Eggrolls
- \*v Fajita Bar
- \*v Taco Bar

## FRUIT & VEGGIE PLATTERS

- v Fresh Fruit (in season)
- vg Fruit and Cheese (variety)
- vg Fresh Veggies & Dip (Broccoli, Cauliflower, Celery, Carrots, Tomatoes, Snow Peas, & Red Onions on request)

- |   |
|---|
| <ul style="list-style-type: none"><li>v vegan</li><li>vg vegetarian</li><li>* can be accommodated</li></ul> |
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\*\*Catering minimum \$300.00

## SANDWICH PLATTERS

- Pate
- Chicken Salad
- Tuna Salad
- Cold Cuts & Cheese (Available as Panini)
- vg Veggie Panini

## DESSERT PLATTERS

- Cookies (variety)
- Brownies (bite-sized)
- Cupcakes (Chocolate, Vanilla, or Mixed)

## ADD-ONS

### BREAD

- Wheat or White Dinner Rolls
- Crackers

### DESSERT (PER 25 CT)

- v Cheesy Joi Gourmet Cheesecake

### BEVERAGES (PER GALLON)

- Robert Sheldon
- Champagne Punch (Non-Alcoholic)
- Arnold Palmer
- Infused Water (Cucumber or Lemon)
- Teas and Coffee (Sugar, Cream, & Honey)