



Picasso's café • bakery • catering



FULL-SERVICE CATERED ARTS MENU SELECTIONS & PACKAGES

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We proudly accept Visa • MasterCard • American Express

Café Hours: Monday - Friday 7:00 AM - 2:30 PM

"Where Great Food is a Work of Art!"



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 tableside, buffet style services, or plated and served to your table. 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 the day before and lunch orders be placed by 2 p.m. the day before. 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 AND 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 pickups 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 page 32).

BILLING

We accept Visa, MasterCard, & American Express. All payments made by credit card are 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 28 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!

Phone: (626)969-6100

Fax: (626)969-8700

Site: www.picassoscafe.com

Email: catering@picassoscafe.com



PICASSO'S FULL SERVICE CATERING SELECTIONS



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Picasso's Catering Breakfast Cuisine

Catered Art Notes



Picasso's Traditional Continental Breakfast

Freshly Baked Assorted Mini Danish and Assorted Small Muffin Trays.

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

“We Proudly Brew” Starbucks Regular and Decaf Coffee with Condiments.

\$11.99 per person

w/ assorted Bottled Juices- \$13.50 per person

w/ Freshly Squeezed Orange Juice, Grapefruit, Apple and V8 Juices*- \$14.50 per person

*Subject to Minimum Guest Count

VIP Continental Breakfast

Freshly Baked Assorted Mini Danish, Assorted Small Muffins, Mini Bagels,
and All Butter Mini Croissant Trays with

Assorted Dickenson's Preserves and Real Butter Pats.

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

Sliced Norwegian Lox presented with Regular and Fat Free Cream Cheese,
garnished with Sliced Red Vine Ripened Tomatoes, Red Onions, and Capers.

“We Proudly Brew” Starbucks Regular and Decaf Coffee with Condiments.

\$22.95 per person

w/ assorted Bottled Juices- \$24.50 per person

w/ Freshly Squeezed Orange Juice, Grapefruit, Apple and V8 Juices*- \$25.50 per person

*Subject to Minimum Guest Count

Country Gathering

Choice of Hot Ham and Cheese Croissants,

Picasso's Quiche Lorraine or Pablo's Breakfast Wraps.

Freshly Baked Assorted Mini Danish and Assorted Mini Muffin Trays.

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

“We Proudly Brew” Starbucks Regular and Decaf Coffee with Condiments.

\$16.50 per person

w/ assorted Bottled Juices- \$18.99 per person

w/ Freshly Squeezed Orange Juice, Grapefruit, Apple and V8 Juices*- \$19.99 per person

*Subject to Minimum Guest Count

VIP Country Gathering

Choice of Hot Ham and Cheese Croissants,

Picasso's Quiche Lorraine or Quiche Florentine or Pablo's Breakfast Wraps.

Freshly Baked Assorted Mini Danish and Assorted Small Muffin Trays.

Fresh Seasonal Berries topped with Real Cream and Brown Sugar.

“We Proudly Brew” Starbucks Regular and Decaf Coffee with Condiments.

\$17.99 per person

w/ Assorted Bottled Juices- \$20.50 per person

w/ Freshly Squeezed Orange Juice, Grapefruit, Apple and V8 Juices*- \$21.50 per person

*Subject to Minimum Guest Count



Picasso's Payment and 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.

Picasso's Catering Breakfast Cuisine

Breakfast B-4 Business

Eggs with choice of two:

Double Smoked Applewood Bacon, Club Link Sausage, or Center Cut Smoked Ham Steak.
Picasso's Home Roasted Potatoes.

Freshly Baked Assorted Mini Danish and Assorted Small Muffin Trays.
Full Selection of Sliced Fresh Fruits in Season, Professionally Decorated on Trays.
"We Proudly Brew" Starbucks Regular and Decaf Coffee with Condiments.

\$17.99 per person
w/ assorted Bottled Juices- \$20.50 per person

w/ Freshly Squeezed Orange Juice, Grapefruit, Apple and V8 Juices*- 21.50 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
and other Fresh Fruits in Season.

Eggs with choice of two:
Smoked Applewood Bacon, Club Link Sausage, or Center Cut Smoked Ham Steak.
Picasso's Home Roasted Potatoes.

Freshly Baked Assorted Mini Danish, Assorted Small Muffins, Mini Bagels, and
All Butter Mini Croissant Trays with Assorted Dickenson's Preserves,
Real Butter Pats, Regular and Fat Free Cream Cheese.

"We Proudly Brew" Starbucks Regular and Decaf Coffee with Condiments.
\$22.50 per person

w/ Assorted Bottled Juices- \$25.00 per person
Or w/ Freshly Squeezed Orange Juice, Grapefruit, Apple and V8 Juices*- \$26.00 per person
*Subject to Minimum Guest Count



Picasso's Catering Breakfast Cuisine

Monterey Supreme

Individually plated Toasted English Muffin topped with Canadian Bacon, Eggs Picasso, Avocados, Tomato, Melted Monterey Jack Cheese, And garnished with Olive and Pimiento, and Fresh Fruit in Season.

Picasso's Home Roasted Potatoes.

Choice of two:

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

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

“We Proudly Brew” Starbucks Regular and Decaf Coffee with Condiments.

\$23.99 per person

w/ Assorted Bottled Juices- \$26.50 per person

w/ Freshly Squeezed Orange Juice, Grapefruit, Apple and V8 Juices*- \$27.50 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.

Picasso's Home Roasted Potatoes.

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

and All Butter Mini Croissant Trays with Assorted Dickenson's Preserves,

Real Butter Pats, Regular and Fat Free Cream Cheese.

Full Selection of Fresh Fruit in Season, Professionally Arranged and Decorated on Trays. “We Proudly Brew” Starbucks Regular and Decaf Coffee with Condiments.

\$29.99 per person

w/ Assorted Bottled Juices- \$32.50 per person

w/ Freshly Squeezed Orange Juice, Grapefruit, Apple and V8 Juices*- \$33.50 per person

Minimum Guest Count 30

Picasso's Catered Art Policies



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, beverage, and/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 Catered Art Policies



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.)

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 accessed 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.

Picasso's Catering Hot & Cold Deli Cuisine

Picasso Deli Buffet

Hand Sliced European Cold Cuts with Imported and Domestic Cheese Trays

Choice of four Meats:

Rare Roast Beef, Premium Select Breast of Turkey, Imported Danish Ham, Molonari Salami
Mortadella, Cappocollo*, Pastrami, Prosciutto*

Choice of three Cheeses:

American, Mozzarella, Swiss, Smoked Provolone, Pepper Jack

Choice of two Picasso Freshly Prepared Deli Salads:

Potato, Pasta, Fruit, Tomato Cucumber, Traditional Garden Salad.
Fresh Vegetable Condiment Tray (tomatoes, lettuce, onions, pickles, pepperoncinis, olives).
Mustard, Whole Egg Mayonnaise, and Imported Dijon Mustard.

Freshly Baked Assorted Bambino Rolls.

Freshly Baked Cookie Tray or Freshly Baked Brownie Tray.

Assorted Mineral Waters, Soft Drinks, and Snapple Iced Teas.

\$19.99 person

Subject to Minimum Guest Count; *extra charge for these meat selections

Picasso Deli Buffet VIP

Picasso's Deli Buffet Menu with the following additions:

Antipasto Tray.

New York Bagels,

with Regular and Fat Free Cream Cheese, Sliced Tomatoes, Red Onions, and Capers.

Sliced Norwegian Smoked Salmon Fillet.

Assorted Italian Mini Pastry.

\$27.99 per person

New York- New York / City Lights/ Las Vegas Casino Night*

Chef Carved Hot Deli Buffet to include:

Pastrami, Roast Beef, Ham and Premium Select Breast of Turkey.

Sliced Assorted Freshly Baked Rolls.

Horseradish, AuJus, Mustard, Mayonnaise, and Dijon.

Fresh Red Rose and Dill Potato Salad.

Fresh Pasta Salad.

Fresh Tomato Cucumber Salad.

Fresh Fruit Salad.

Mini Dessert Extravaganza.

Assorted National Name Soft Drinks, Mineral Waters, and Freshly Brewed Iced Tea.

\$34.99 per person

Minimum order 35 guests

626.969.6100
FAX: 626.969.8700



Picasso's Catering Hot & Cold Deli Cuisine

CEO Concourse Luncheon

Choice of one of the following entrees:

Roast Breast of Chicken a la Citron Platter with marinated Artichokes and Spinach Cilantro.

Dressings with Fresh Asparagus Vinaigrette.

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

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

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

Served with:

Choice of: Fresh Fruit Compote or Chef Selection of Soup.

Assorted Freshly Baked Rolls with Butter.

Assorted Mini Pastries.

Assorted Mineral Waters, Soft Drinks, and Snapple Iced Tea.

\$29.99 per person

The Via Verde Select Entree Salads

Choose from Any of these 9 Gourmet Entree Salads:

- Chicken Oriental Salad, \$19.99 per person
- Smoked Turkey and Spinach Salad with Warm Bacon Dressing, \$19.99 per person
- Salad Nicoise (Assorted Mixed Greens, White Albacore Tuna, Tomato, Green Beans, Black Olives, Cold Boiled New Potatoes), \$22.50 per person
- Cold Pasta Primavera Salad with Smoked Turkey and Baby Bay Shrimp, \$23.99 per person
- Grilled Chicken Caesar Salad with Homemade Croutons, \$23.99 per person
- Poached Chicken and Kiwi Salad, \$23.99 per person
- Sicilian Turkey Salad, \$26.50 per person
- Cold Poached Salmon Salad
- Bel Vintage Salad Supreme, (Romaine Lettuce, Tomato and Cucumbers, Cold Smoked Turkey, Cold Braised and Marinated Flank Steak, Cold Poached Salmon), \$29.99 per person
- Pan Seared Ahi Peppered Tuna and Micro Greens Salad with a Orange Basil Vinaigrette, \$29.99 per person

Any of the above served with:

Marinated Fresh Fruit Compote or Chef Selection of Fresh Soup of the Day.

Assorted Freshly Baked Rolls with Butter.

Fresh Fruit Tartlets or Chef Selection of Dessert.

Assorted Mineral Waters, Soft Drinks, and Snapple Iced Teas.

All of the above subject to minimum guest count.

Picasso's Catered Art Policies



Sales Tax Policy: An 8.25% sales tax will be applied to the total cost of your event, including all food, beverage, rentals, and services purchased.

Service Charge Policy: A 15% -20% service charge will be applied to the final cost of your event, including tax, all food, and beverage for all corporate accounts. Private and weekend events will be accessed 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 and inform your event coordinator if this is your wish, and we will invite them to join the other guests or prepare a special plate during foodservice.

Server, Chef, and Bartender Ratios Policy: Server and Bartender ratios are at the discretion of Picasso's Event Coordinator based on the specs of your event. All servers, bartenders, chefs, and event coordinators can arrive on site many hours prior to event start time for set-up, and 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 and Time Policy: Food delivery is based on the specs of your event, time of day, travel distance, travel time, and 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 and Prime Holiday Rate Policy: All labor fees on holidays is triple time. Weekend labor rates are double.

Event Coordination and 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 nonrefundable should you wish to cancel your event.

Holding Dates Policy: A \$300.00 or 25% (whichever is greater) nonrefundable deposit is required to "Hold" a date for your event, and is applicable to the final cost of your event. This deposit is nonrefundable in the case of cancellation. Corporate Accounts will be billed accordingly.

Deposit Policy: A 25% nonrefundable deposit is required on the booking of your onsite or offsite event, and is applicable toward your event. This deposit is nonrefundable 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, and will be based on entrée and menu selected.

Split Entrees and 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-\$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.



Picasso's Catered Art Extra Services



Picasso's Event Coordination

Site Visits- \$50.00 per hour weekdays, \$75.00 per hour evenings and Saturdays, \$100.00 per hour Sundays

Rental Check-In and Set-Up- \$60.00 per hour weekdays, \$90.00 per hour evenings and Saturdays, \$120.00 per hour Sundays

On-Site Event Coordination- \$75.00 per hour weekdays, \$100.00 per hour evenings and Saturdays, \$125.00 per hour Sundays

Rental Schedule Preparation- \$75.00 per hour

Floral Coordination- \$95.00 per hour

Balloon Coordination- \$95.00 per hour

Theme Event and Décor Coordination- \$95.00 per hour

Set Up and Tear Down of Event Service

Based on the size, date, and time of your event

Picasso's Catering Services

Picasso's Director of Catering Service- \$48.50 per Director per hour (4 Hour minimum)

Picasso's Serving Personnel Service- \$34.50 per Server per hour (4 Hour minimum)

Picasso's Executive Chef Service- \$47.50 per hour (4 hour minimum)

Picasso's Su Chef Service- \$37.50 per Chef per hour (4 Hour minimum)

Picasso's Culinary Assistants Service- \$30.00 per Culinary Assistant per hour (4 hour minimum)

Picasso's Bartender Service- \$42.00 per Bartender per hour (4 hour minimum)

Picasso's Dishwasher Service- \$22.20 per Dishwasher per hour (4 hour minimum)

Picasso's Valet Service- quoted on event size and 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

Picasso's Miscellaneous Services

Cake Cutting Fee- \$3.00 per person

Corking Fee- \$15.00 per bottle

Bartender Service Fee- \$120.00 for client provided Bars/ Beverages per bar per event

Weekends and Prime Holiday Rates for above:

Weekend Labor Rates are double. All labor fees on Holidays is triple time.

Picasso's Catering Italian Cuisine

Picasso Pasta Buffet

Choice of: Penne Marinara, Linguini Alio Olio*, Spaghetti with Meatballs or Sausage*.

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

Chef Selection of Fresh Hot Vegetable Medley in Season.

Choice of Garlic Bread or Assorted Rolls with Butter.

Assorted Italian Cookie Tray.

Assorted Mineral Waters, Soft Drinks, and Snapple Ice Teas.

\$19.99 per person; *add \$2.50 for these selections

Subject to Minimum Guest Count

Picasso Italian Florentine Buffet

Choice of one of the following entrees:

- Jumbo Cheese Ravioli
- Lasagna Perfecto
- Pasta Primavera
- Rigatoni Bolognese
- Stuffed Pasta Shells

Antipasto Salad with Zesty Italian and Creamy Ranch Dressings.

Chef Selection of Fresh Hot Vegetable Medley in Season.

Garlic Bread or Assorted Crusty Rolls with Butter.

Assorted Italian Mini Pastry Tray.

Assorted Mineral Waters, Soft Drinks, and Snapple Ice Teas.

\$23.99 per person; Subject to Minimum Guest Count

Italiano Festa*

Choice of one of the following entrees:

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

Served with:

Assorted Freshly Baked Rolls or Garlic Bread.

Chef Selection of Garden Hot Vegetable in Season.

Pasta or Risotto, Salad Italiano, and Italian Mini Pastries.

Assorted Mineral Waters, Soft Drinks, and Snapple Iced Teas.

\$27.99 per person

*Extra charge for these entrees



Picasso's Catering

Latin Cuisine

Picasso Ole 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 Jalapenos, and Fresh Picasso Salsa.
Picasso Refried Beans.
Freshly Baked Pan Dulce, Churros, or Freshly Baked Cookie Trays.
Assorted Mineral Waters and Soft Drinks.
\$21.99 per person
Subject to Minimum Guest Count

Picasso Ole Buffet Number Two

Cheese, Chicken, or Beef Enchiladas, garnished with
Real Sour Cream, Sliced Olive, Sliced Jalapenos, and Diced Green Onions.
Sonora Rice and Refried Beans.
Corn or Flour Tortillas.
Freshly Baked Pan Dulce, Churros, or Freshly Baked Cookie Trays.
Assorted Mineral Waters, Soft Drinks, and Snapple Iced Teas.
\$19.99 per person
Subject to Minimum Guest Count

Picasso Ole Buffet Number Three

Chili Rellenos garnished with
Real Sour Cream, Sliced Olives, Sliced Jalapenos, and Diced Green Onions.
Sonora Rice and Refried Beans.
Corn or Flour Tortillas.
Freshly Baked Pan Dulce, Churros, or Freshly Baked Cookie Trays.
Assorted Mineral Waters, Soft Drinks, and Snapple Iced Teas.
\$24.99 per person
Subject to Minimum Guest Count

Cinco de Mayo/ Quinciniera*

Choice of one of the following Entrees:

- 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 and 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 a la Charro (Spicy Whole Beans), Salsa Caesar.
Freshly Baked Churros and Pan Dulce.
\$29.99 per person; *extra charge for these items

Vintage Wine Selections

Glass Split Bottle

~Pinot Noir~

Camelot 2002, California Central Coast	6.00	19.00
Clos La Chance 2002, San Martin, California		36.00
La Crema 2004, Sonoma Coast, California		38.00
Hartford 2004, Sonoma Coast, California		63.00

~Pinot Grigo~

Pepi 2003, Northeastern Italy	6.00	18.00
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~Sauvignon Blanc~

Oyster Bay, Marlborough 2005	6.00	30.00
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~Chianti~

Falchini 2004, San Gimignano, Italy		32.00
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*Please ask us about additional veritals available.

*We have access to virtually all wines produced.



Vintage Wine Selections

	Glass	Split	Bottle
~Chardonnay~			
Camelot 2001, California Central Coast	6.00		15.00
Calina Reserve* 2002 Casablanca Valley, Chile	6.00		15.00
La Crema 2004, Sonoma Coast			30.00
La Crema 2003, Sonoma Coast	9.00		32.00
Clos La Chance, Napa Valley, California	10.00		34.00
Hartford 2004, Sonoma Coast			42.00
~Cabernet Sauvignon~			
Camelot 2001, California Central Coast	6.00		15.00
Calina Reserve 2001, Talca, Chile			15.00
~Merlot~			
Camelot 2001, California Central Coast	6.00		15.00
Calina Reserve 2002, Talca, Chile			15.00
Clos La Chance 2002, Santa Cruz Mountains California Central Coast			34.00

Picasso's Catering BBQ Cuisine

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 and Dill Potato Salad, Freshly Baked Rolls or Cornbread.
Assorted Freshly Baked Cookie and Brownie Trays.
Assorted National Name Soft Drinks and Snapple Ice Teas.
\$23.99 per person

Southwestern BBQ-

BBQ Pork Ribs.
Cilantro Lemon Chicken or BBQ Chicken.
3 Bean Bake.
Garden Salad or Cole Slaw.
Fresh Red Rose and Dill Potato Salad.
Freshly Baked Rolls or Cornbread.
Assorted Freshly Baked Cookie and Brownie Trays.
Assorted National Name Soft Drinks and Snapple Ice Teas.
\$29.99 per person

Texas Style BBQ-

Choice Tri-tip Steak.
Cilantro Lemon Chicken or BBQ Chicken.
3 Bean Bake and Summer Gold Corn on the Cob.
Garden Salad or Cole Slaw.
Fresh Red Rose and Dill Potato Salad.
Freshly Baked Rolls or Cornbread.
Assorted Freshly Baked Cookie and Brownie Trays.
Assorted Mineral Waters, Soft Drinks, and Snapple Iced Teas.
\$34.99 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 and Dill Potato Salad.
Freshly Baked Rolls or Cornbread.
Assorted Freshly Baked Cookie and Brownie Trays.
Assorted Mineral Waters, Soft Drinks, and Snapple Iced Teas.
\$41.99 per person

626.969.6100 FAX: 626.969.8700



Picasso's Catering

Poultry, Beef, and Fish Cuisine

Picasso Royal Buffet

Choice of one of the following Entrees:

- Baked Virginia Ham Glazed with Honey Mustard and 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, Aujus and Creamed Horseradish
- Stuffed Pasta Shells

Served with:

Fresh Cut Garden Salad with Zesty Italian, Creamy Ranch, and 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, and Snapple Ice Teas.

\$27.50 per person

* Fettuccini Alfredo add \$4.50 per person

Picasso's Catering

Hor D'oeuvre Selection

- Grilled Baby Garlic Chicken Sausages with Bell Peppers Marinara*
- Ham and Cheese Mini Croissants*
- Indonesian Peanut Curry Meatballs
- Jerk Chicken Pasties
- Louisiana Crab Cakes with Spicy Cilantro Remoulade*
- Melanzane Napolenta* (Baked Eggplant Stuffed with Fresh Ricotta, Spinach, and Fresh Herbs in a Light Marinara with a Touch of Cream)
- Mini Crab Cakes with Homemade Dijon Remoulade*
- Mini Eggplant
- Mini Egg Rolls with Sweet and Sour Sauce
- Mini Jamaican Pineapple Pork Pizzas
- Mini Meatballs Italiano
- Mini Pizza Italiano
- Mini Quiche
- Onion Croustades
- Peking Orange Chicken Drumettes
- Pigs in a Blanket
- Pizza Squares
- Pork Wontons with Sweet and Sour Sauce
- Roasted Red Potato Wedges with Sour Cream
- Rumaki
- Sausage Empanadas
- Sautéed Mushrooms
- Southwestern Corn Cakes
- Spicy Drumettes with Blue Cheese Dipping Sauce
- Spinach and Feta in Phyllo
- Stuffed Grape Leaves
- Stuffed Jalapeno Poppers
- Stuffed Mushrooms with Italian Sausage
- Thai Cilantro Ginger Meatballs
- Thai Drumettes
- Tri Color Cheese Tortellini Skewers
- Vongole Vicente* (Fresh Littleneck Clams with White Wine, Fresh Garlic, Italian Herbs, and Fresh Diced Tomato)

Picasso's Catering

Hot Hors d'oeuvre Selection

- Shrimp and Avocado*
- Shrimp and Caramelized Garlic*
- Shrimp and Leechy with Soy Sauce Glaze*
- Smoked Salmon Pinwheels*
- Smoked Salmon and Dill Torte*
- Southwestern Hummus Dip
- Stuffed Baby Artichoke Hearts with Fire Roasted Red and Green Bell Peppers
- Stuffed Celery with Spicy Dill Cream Cheese
- Stuffed Mushrooms with Crab*
- Stuffed Mushroom with Tepenade*
- Tuna Dill Pate

Hot Hors d'oeuvres

- Argentine Beef Empanadas
- Baby Fried Artichoke Hearts with Lemon Butter Sauce
- Beef and Pearl Onion Brochettes
- Calamari Fritti with Zesty Marinara Sauce
- Calamari Napolitana* (Grilled and marinated Calamari with Extra Virgin Olive Oil, Rosemary, and Balsamic Vinegar)
- Cheese Puffs
- Chicken Drumettes with Choice of Sauce
- Chicken Fingers in Sauce Verde
- Chicken Galintines
- Chicken Sesame Yakatori with Apricot Glaze*
- Chicken Won Tons with Sweet Soy, Sesame, and Ginger Dressing
- Combination Siciliana* (Jumbo Shrimp and Calamari Sautéed in White Wine Italian Herbs and Fresh Garlic in a Spicy Marinara Sauce)
- Country Pate in Puff Pastry
- Crab and Cheese Croustades*
- Crab Rangoon with Orange Gingersauce*
- Cream Cheese Caviar Garlic Toast Canapés*
- Date Walnut Bacon Wraps*
- Deep Fried Mozzarella with Marinara, Fresh Garlic and Basil
- Duck Tarragon Sausage with Basil Remoulade*
- Egg Rolls
- Fried Beer Battered Mushrooms
- Fried Beer Battered Tater Rounds with Cheese
- Fried Beer Battered Wild Chilis
- Fried Beer Battered Zucchini Sticks with Marinara

Picasso's Catering

Poultry, Beef, and Fish Cuisine

Picasso Rochelle Buffet

Choice of one of the following entrees:

- Beef or Chicken Shish-ka-bobs
- Beef Stroganoff
- Braciola alla Napoletana (Flank Steak Rolled and Filled with Chopped Veal, Italian Herbs, Pine Nuts Cooked in Tomato Sauce and White Wine)
- Chicken and Mushroom Crepes
- Chicken Hawaiian
- Chicken in a White Cream Mushroom Sauce
- Chicken Marsala
- Chicken Picatta
- Chicken Parmesan
- Curried Lamb and Eggplant
- 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 and Asparagus Crepes- Au Gratin Sauce
- Oriental Chicken and Shrimp on Rice
- Oriental Beef and Vegetables on Rice
- Pennini Vincenzo: Penne Pasta with Sundried Tomatoes, Artichokes, and Pinenuts
- Quiche Lorraine or Quiche Florentine
- Sliced Beef Teriyaki
- Sautéed Beef Tenderloin Tips
- Seafood Newburg
- Turkey Crepe Divan with Cheddar Cheese Sauce
- Vegetarian Lasagna with Pesto and 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, and Lo-Fat Italian Dressing.

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

Chef Selection of Garden Fresh Hot Vegetable in Season.

Freshly Baked Assorted Rolls with Butter.

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

Assorted Mineral Waters, Soft Drinks, and Snapple Iced Teas.

\$32.50 per person

*Add \$4.50 per person for Fettuccini Alfredo

Picasso's Catering

Poultry, Beef, and Fish

Picasso Rendition Buffet

Stuffed Roast Pork Loin with Apple Grand Marnier Sauce.
Iceberg and Romaine Salad with Balsamic Vinaigrette Dressing.
Picasso Confetti Wild Rice Pilaf.
Candied Cinnamon Carrots with Brown Sugar Glaze.
Assorted Freshly Baked Rolls with Butter.
Chef Selection of Dessert.
Assorted Mineral Waters, Soft Drinks, and Snapple Iced Teas.
\$34.00 per person

Picasso Rondo Buffet

Stuffed Rock Cornish Game Hens.
Iceberg and Romaine Salad with Choice of Three Dressings.
Picasso Confetti Wild Rice Pilaf.
Chef Selection of Garden Fresh Hot Vegetable in Season.
Citrus Cranberry Relish.
Assorted Freshly Baked Rolls with Butter.
Chef Selection of Mousses, Cakes, Cheesecakes, Tortes, or Fresh Fruit Tartlets.
Assorted Mineral Waters, Soft Drinks, and Snapple Iced Teas.
\$39.99 per person

The Michelangelo

Choice of one of the following entrees:

- Braised Flank Steak in Fresh Fruit Salsa
- Camarones al Mojo de Ajo
- Chicken Fennegano
- Chicken Forrester
- Chicken Tarragon with Baby Artichokes and 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 Piquete (Seafood pasta in a Light Tomato and Wine Basil Sauce)
- Peking Plum Duck
- Potato and 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 Hot Vegetable Medley in Season.
Choice of Picasso Baby Red Rose Potatoes, Rice Pilaf Maison, or Pasta.*
Assorted Freshly Baked Rolls with Butter.
Tiramisu del Casa Dessert.
Assorted Mineral Waters, Sodas, and Snapple Iced Teas.
\$41.99 per person
Subject to Minimum Guest Count; *add \$4.50 per person for Fettuccini Alfredo

Picasso's Catering

Hor D'oeuvre Selection

Cold Hors d'oeuvres

- Antipasto alla Italiana (Assorted Cold Cuts, Mozzarella, Roasted Bell Peppers, Grilled Eggplant and Black Olives)
- Antipasto alla Milanese (Caprese Salad, Prosciutto, Roasted Peppers, and Grilled Eggplant)
- Assorted Seafood Canapés
- Brie En Croute
- Bruschetta al Pomodoro
- Bruschetta alla Romano* (Italian Bread Toasted and Topped with Fresh Tomato Garlic, Onions, Capers, Black Olives, Fresh Basil, and Extra Virgin Olive Oil)
- Cheese Sampler
- Cheese Tortellini Skewers in Vinaigrette
- Chutney Cheese Log
- Country Pate in Torte Shell
- Cucumbers with Bay Shrimp
- Deviled Eggs
- Eggplant Artichoke Caponata
- Fresh Fruit Watermelon Peacock with Fruit Skewers*
- Fruit Kabobs
- Fresh Mini Fruit Kabobs with Yogurt Dipping Sauce*
- Fresh Vegetable Crudite
- Hawaiian Ham Rolls
- Iced and Decorated Whole Salmon with Company Logo or Personal Message*
- Imported and Domestic Cheese Brochettes
- Insalata ai Frutti di Mare* (Shrimp, Calamari, and crabmeat Marinated in a Fresh Lemon Vinaigrette)
- Jumbo Shrimp on Ice with Seafood Sauce*
- Lavosh Pirouettes
- Layered Sante Fe Bean Dip
- Mozzarella Caprese* (Slices of Fresh Tomato topped with Buffalo Mozzarella Cheese and Fresh Basil Drizzled in Extra Virgin Olive Oil)
- Mexican Cheese Cake
- Prosciutto and Grisini
- 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
-

Picasso's Catering

Hor D'oeuvre Selection

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, and Assorted Seafood Sauces.

\$52.50 per person

Minimum order 40 guests

Gourmet Fresh Fruit, Cheese, and Vegetable Crudite Presentation

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

A Variety of Imported and Domestic Cheeses,
Displayed with LaVosh, and Assorted Gourmet Crackers.

Freshly Baked Breads, Bread Sticks, and Baguettes.

\$13.99 per person

Dessert Extravaganza

Lavish Display of Assorted Fresh

Mini Pastries, Cream Puffs, Eclairs, Napoleons,

Raspberry Mousse Tarts, Mousse Filled Mini-Cakes, and Fresh Fruit Tartlets.

White and Dark Chocolate Dipped Butterfly Stem Strawberries.*

A Variety of Assorted Freshly Baked All Butter Cookies.

Sheet Cake with Theme of Event.

\$13.99 per person

\$17.99 per person Champagne

*Seasonal

Hot and Cold Hors d'oeuvres Buffet

Choose from the following list of Hot and Cold Hors d'oeuvres

(Items with * are subject to higher prices):

Chef Selection of 2 Cold, 2 Hot or Selection of Four Total

\$16.75 per person

Chef Selection of 3 Cold, 3 Hot, or Selection of Six Total

\$22.75 per person

Chef Selection of 4 Cold, 4 Hot, or Selection of Eight Total

\$28.75 per person

Chef Selection of 6 Cold, 6 Hot, or Selection of Twelve Total

\$39.95 per person

Picasso's Catering

Poultry, Beef, and Fish

The Continental Buffet

Choice of one of the following entrees:

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

Served with:

Iceberg Romaine Salad with Blue Cheese Dressing.

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

Chef Selection of Two Garden Fresh Vegetables.

Assorted Freshly Baked Rolls with Butter.

Assorted French Pastry Tray.

Assorted Mineral Waters, Soft Drinks, and Snapple Iced Teas.

\$44.50 per person

Subject to Minimum Guest Count

The Masters

Petite Filet Mignon with Mushroom Cap.

Fresh Fruit Compote.

Iceberg and Romaine Salad with Baby Bay Shrimp.

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

Chef Selection of Fresh Hot Vegetable in Season.

Assorted Freshly Baked Rolls with Butter.

Choice of Picasso's Strawberry Cheesecake, Assorted French Pastries,

Tiramisu, or Fresh Fruit Tartlets.

Assorted Mineral Waters, Soft Drinks, and Snapple Iced Teas.

\$47.99 per person

Picasso's Catering

Poultry, Beef, and Fish

New Orleans/ Mardi Gras/ French Cafe*

Choice of one of the following Entrees:

- Canard l'Orange (Orange Duck)
- Carre d'Agneau Roti a la Bouquetiere (Loin of Lamb with Roasted Vegetables)
- Gigot Agneau Roti a la Boulangere (Baby Spring Leg of Lamb garnished with Roasted Vegetables and Herbs)
- Langue de Boeuf (Beef Tongue)
- Ragout de Boeuf Bordelaise (Chunks of Sirloin in a Red Wine Sauce with Vegetables and Mushrooms)
- Supreme de Volaille Au Fromage (Breast of Chicken in a White Wine Sauce and 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 and Raspberry Creme Brulee Gratinneed to Order*

Served with Bourbon Street Salad

(Romaine, Vine Ripened Tomato, Roquefort in a Vinaigrette Dressing)

Chef Selection of Garden Hot Vegetable in Season

\$46.50 per person

* Extra charge for Creme Brulee

The Stradivarius

Choice of one of the following entrees:

- Cioppino alla "Picasso" (Mussels, Clams, Fish, Shrimp and Calamari in a light tomato and wine sauce served over Linguini)
- Pesce Spada alla Griglia (Grilled Swordfish and topped with a dressing made of arugala, olives, capers, olive oil, and oregano.)
- Picasso Pasta della Casa.
- Veal Saltimbocca.

Chef Selection of Fresh Garden Hot Vegetable Medley in Season.

Fresh Cut Romaine Salad with Italian Balsamic Vinaigrette Dressing.

Assorted Freshly Baked Rolls with Butter.

Freshly Baked Italian Pastries.

Assorted Mineral Waters, Soft Drinks, and Snapple Iced Teas.

\$51.50 per person

Picasso's Catering

Display Cuisine

Gourmet Carving Stations

A Uniformed Picasso's Chef will Individually Carve to Order one of the following:

- USDA Choice Baron of Beef with Creamed Horseradish and Au Jus
\$15.50 per person, Minimum Order 50 guests
- Roasted Loin of Pork with Wild Mushrooms and Whole Grain Mustard Sauce
\$16.50 per person, Minimum Order 50 Guests
- Stuffed Roast Pork Loin with Apple Grand Marnier Sauce
\$16.50 per person, Minimum Order 50 Guests
- U.S.D.A. Choice Roast Prime Ribs of Beef with Creamed Horseradish and Au Jus
\$23.50 per person, Minimum Order 30 guests
- Colorado Rack of Lamb, Brushed Fresh Rosemary and Fresh Garlic
Served with Mint Jelly
\$26.50 per person, Minimum Order 25 Guests
- Stuffed Veal Loin with Shiitake, Portabello, and Crimini Mushrooms
Balsamic Joulee
\$27.50 per person, Minimum Order 30 Guests

*Choice of 2 deduct \$2.00 per person

*Choice of 3 deduct \$3.00 per person

*Choice of 4 deduct \$4.00 per person

Picasso's Catering

Display Cuisine

Gourmet Salad Station

Uniformed Picasso Chefs will individually prepare to order

Gourmet Salads to include:

- Caesar Salad with Fresh Homemade Garlic Croutons
- European Salad with Raspberry or Balsamic Vinaigrette Dressings
- Insalata del Picasso with Zesty Italian, Creamy Ranch, and Whole Grain Honey Mustard Dressings

Served with Fresh Garlic Breadsticks or Knot Rolls

\$13.99 per person

Minimum Order 50 guests

Fajita Station

Uniformed Picasso Chefs will individually prepare to order Chicken, Beef, or Pork Fajitas.

Served with:

Fresh Chopped Cilantro.

Fresh Green Onions.

Jalepenos and Salsa Picasso.

Wheat or White Flour Tortillas.

\$15.99 per person

Minimum order 50 guests

Gourmet Pasta Station

Uniformed Picasso 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 and 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, and Pecorino Romano Cheeses.

Served with Freshly Baked Assorted Knot Rolls.

\$19.99 per person

Minimum 50 Guests

Picasso's Catering

Poultry, Beef, and Fish

The Masterpiece

Choice of one of the following entrees:

- Halibut Ai Carciofini sautéed with garlic, artichokes, and parsley in a white wine sauce
- Rack of Lamb alla "Rosella"
- Salmone Balsamico (Filet of Salmon sautéed with Onions, Parsley, Balsamic Vinegar, and Dijon Mustard)
- Tenderloin of Beef Wrapped in Double Smoked Applewood Bacon
- Veal Ossobuco alla Milanese

Fresh Fruit Compote.

Iceberg and Romaine Salad with Baby Bay Shrimp.

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

Chef Selection of Fresh Hot Vegetable in Season.

Assorted Freshly Baked Rolls with Butter.

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

Assorted Mineral Waters, Soft Drinks and Snapple Iced Teas.

\$54.50 per person

Picasso's Grand Polonaise

Choice of one of the following entrees:

- Bacon Wrapped Filet Mignon and Shrimp Scampi
- Veal Emanthaler (Grilled Veal Chop with Stewed Mushrooms and Imported Emanthaler Cheese)

Served with:

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

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

Potatoes au Gratin.

Chef Selection of Garden Fresh Hot Vegetable Medley in Season.

Assorted Freshly Baked Rolls with Butter.

French Pastries Royale.

Assorted Mineral Waters, Soft Drinks, Snapple Iced Teas.

\$54.99 per person

Subject to Minimum Guest Count

Picasso's Catering

Hawaiian & Polynesian Cuisine

Hawaiian Luau Theme Buffet*

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

Tropical Fresh Fruit Display.

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

Polynesian Romaine Salad with Orange-Ginger Dressing
(Romaine Lettuce w/ Olives, Snow Peas, Cherry Tomatoes, and Cucumbers).

Hawaiian Sweet Rolls or Assorted Freshly Baked Rolls with Butter.

Pineapple Upside Down Cake Dessert.

Assorted Mineral Waters, Soft Drinks, and Snapple Iced Teas.

Choice of One Entrée- \$34.50 per person plus tax and gratuity

Choice of Two Entrees- \$42.50 per person plus tax and gratuity

*extra \$3.50 charge for these menu selections

**extra \$7.50 per person

Picasso's Catering

Morning and Afternoon Snacks

Morning Lite #1

Assorted Dry Snacks and Assorted Bottled Juices.

1-24 people- \$6.99 per person

25+ people*- \$6.75 per person

Morning Lite #2

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

Assorted Bottled Juices.

1-24 people- \$7.99 per person

25+ people*- \$7.75 per person

Morning Lite #3

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

Bowl of Fresh Whole Fruit in Season.

Assorted Bottled Juices.

1-24 people- \$9.99 per person

25+ people*- \$9.75 per person

Afternoon Lite #1

Assorted Dry Snacks and Assorted Mineral Waters and Soft Drinks

1-24 people- \$8.49 per person

25+ people*- \$8.25 per person

Afternoon Lite #2

VIP Assorted Dry Snacks and Assorted Mineral Waters and Soft Drinks

1-24 people- \$10.99 per person

25+ people*- \$10.75 per person

Afternoon Lite #3

VIP Assorted Dry Snacks with Assorted Cubed Cheeses and Crackers.

Assorted Mineral Waters and Soft Drinks.

1-24 people- \$11.99 per person

25+ people*- \$11.75 per person

Afternoon Lite #4

VIP Assorted Dry Snacks with Assorted Cookies and Mini Pastries.

Assorted Mineral Waters and Soft Drinks.

1-24 people- \$13.49 per person

25+ people*- \$13.25 per person

*extra charge