



Catering Menu

The following catering menus can be customized. Epicurean will make our Executive Chef available to assist in menu planning for your special event.

If additional service is required, Epicurean will work with LBNL to determine specific needs.

Catering office hours are Monday – Friday 7:00 a.m. to 5:00 p.m. All faxed orders received after 4:00 pm will be reviewed on the next business day.

Ordering Guidelines:

Monday – Friday

Beverage Services	4 Hours Advanced Notice
Catering Event	24 Hours Advanced Notice
Events for 200 or More	5 Working Days Advanced Notice
Weekend Service	Minimum of 5 Working Days Advance Notice

www.BayViewCafeLBL.com

To Place Your Order Please Call Greg Nasser 510.486.5357

Or Email greg@epicurean-group.com

BEFORE NOON

10 Person Minimum

Bagel Platter

Fresh Bagels halved with Shaved Red Onion, Sliced Tomatoes, Cucumbers and Tomatoes with Choice of Two Spreads
\$ 3.65 per person

Pastry Platter

A Selection of Croissants, Danish, Muffins, and Scones Served with Butter and Jam
\$ 3.95 per person

House-Baked Muffins and Scones

with Butter and Jam
\$ 3.75 per person

Yogurt, Fresh Berries and Granola

\$ 5.50 per person

Frittata with Caramelized Onions, Bacon, Thyme and Gruyere Cheese

\$ 6.50 per person

Seasonal Fresh Fruit Salad

Summer - \$2.50 per person
Winter - \$3.50 per person

Seasonal Fresh Fruit Platter

Summer - \$2.50 per person
Winter - \$3.50 per person

A.M. Booster

A Selection of Croissants, Danish, Muffins, and Scones Served with Butter and Jam, Crunchy Granola with Individual Fruit Yogurts, Local Seasonal Fruit Display, Orange or Cranberry Juice, Coffee, Regular and Decaf with Tea Service
\$ 7.95 per person

LBL Buffet

Scrambled Eggs, Crisp Hash Browns or Home-Style Potatoes, Maple Bacon, or Sausage Links, Assorted Pastries, or House Cinnamon Coffee Cake with Crème, Orange or Cranberry Juice, and Coffee, Regular and Decaf with Tea Service
\$ 9.95 per person

The Express

Our Sun's Up Cage-Free Egg Individual Sandwiches, Seasonal Fruit Spears, and Orange Juice, Coffee, Regular and Decaf with Tea Service
\$ 8.95 per person

SANDWICHES

10 Person Minimum

Box Lunches or Buffet-Style

Our sandwich favorites are paired with your choice of fresh side salad.
Assortment of chips may be substituted for side salad.

SAN FRANCISCO DELI

Thinly-sliced Roast Beef, Maple Ham, House-roasted Turkey Breast,
Natural Cheddar, Natural Swiss and Provolone Cheeses, with
Condiments on Freshly-baked Baguette, Served with Wavy Chips
\$ 6.95 per person

FOCCACIA SANDWICH

Marinated, Grilled Chicken Breast Sliced and Served on Focaccia Bread,
with Honey Mustard Spread, Wild Spring Greens, Provolone Cheese, Fresh Avocado
and Diced Tomatoes, Served with Wavy Chips
\$ 7.95 per person

LOCAL NIMAN RANCH STEAK SANDWICH

Thinly-sliced Grilled Niman Ranch Steak, Caramelized Red Onions,
Gorgonzola and Arugula on Rustic Ciabatta
\$ 10.95 per person

ITALIAN-STYLE PANINI

In-house Roasted Turkey Breast, Roast Beef, Grilled Eggplant,
or Grilled Chicken Breast served on Freshly-baked Italian Rolls with Pesto and Sun-dried Tomato Tapenade
Fresh Spinach and Basil Leaves, and Smoked Mozzarella Cheese
\$ 8.95 per person

PORTABELLO MUSHROOM SANDWICH

Marinated, Grilled, Portabello Mushroom Served on Whole Wheat Roll
with Caramelized Onions, Sweet Red Peppers,
Wild Spring Greens, Crumbled Blue Cheese, and Balsamic Vinaigrette
\$ 9.95 per person

SIDE SALADS

Fresh Central Valley Garden Greens

Signature Heirloom Tomato Salad (Seasonal)

Couscous Salad

House Potato Salad

Asian Basmati Salad

Bistro Lunch

**Boxed or Buffet Wraps or Salad Buffet
8 Person Minimum**

COBB SALAD WRAP

Fresh Romaine and Leaf Lettuces Tossed with Crumbled Blue Cheese,
Sliced Grilled Chicken Breast, Bacon, Tomato and Hard-boiled Egg, Diced Avocado,
Olives and Cucumbers and Finely Minced Scallions, Served with Our Own
House-made Ranch Dressing Wrapped in a Tomato Flour Tortilla
\$ 8.95 per person

CHICKEN CAESAR SALAD WRAP

Fresh Romaine Lettuce Leaves Tossed with Grilled Chicken Breast Strips, Freshly-grated Parmesan Cheese,
Cracked Black Pepper, and Our Own House-made Caesar Dressing
Wrapped in a Spinach Flour Tortilla
\$ 7.95 per person

VEGETARIAN PAD THAI SALAD WRAP

Spicy Glass Noodles Dressed with a Spicy Chile Garlic Sauce
with Snow Peas, Crisp Garlicky Tofu, Julienne Red Bell Peppers,
Bean Sprouts, Sliced Scallions and Lettuce
Wrapped in a Flour Tortilla
Vegetarian Option Available
\$ 7.95 per person

SOUTHWESTERN CHICKEN SALAD WRAP

Grilled Chile and Lime-marinated Chicken Breast, Sliced and on a Bed of Romaine Lettuce with a Black Bean and
Roasted Corn Salsa, Diced Avocados, Cherry Tomatoes, Crispy Tortilla Strips and Tequila Tomatillo Vinaigrette
Wrapped in a Whole Wheat Tortilla
\$ 7.95 per person

NIMAN RANCH STEAK SALAD WRAP

Grilled Flank Steak In a Whole Wheat Tortilla, Chopped Romaine Lettuce, Tomatoes
and Diced Cucumber, Dressed with Yogurt Horseradish Dressing
\$ 10.95 per person

Additional Items:

Wavy Chips \$.75 per person
Seasonal Fruit Side Salad \$2.50 per person
Winter \$2.95 per person

LUNCHEON OR DINNER SERVICE OR BUFFETS

Lunch minimum of 10 Guests and Dinner Minimum of 50 Guests

NAPA VALLEY ROSEMARY AND GARLIC CHICKEN

Marinated in Olive Oil, Rosemary, Garlic, and Spices, Roasted with Whole Garlic Cloves and Served with Wild Rice Pilaf and Fresh Seasonal Vegetables

Lunch \$ 9.95/Dinner \$ 14.95

RIO GRANDE FAJITA BUFFET

Thinly-sliced Chicken, Beef, or Tofu Fajitas Served with White Flour or Wheat Tortillas with Salsa, Sour Cream, and Guacamole, Ranchero Beans or Organic Black Beans, Garlicky Rice

Lunch \$ 11.25/Dinner \$ 14.95

with Grilled Beef

Lunch \$ 13.50/Dinner \$ 16.50

TURKEY PICCATA

Scaloppini Sautéed with Lemon, Garlic, Capers, and White Wine Sauce with Pesto Linguine and Fresh Seasonal Vegetables

Lunch \$ 11.95/Dinner \$ 14.95

LOCAL NIMAN RANCH TRI-TIP WITH MUSHROOMS

Tri-Tip Marinated and Grilled Medium-rare, Sliced and Served with Wild Mushroom Demi Glace, Oven-roasted Baby Red Potatoes and Seasonal Local Vegetables

Lunch \$ 15.95/Dinner \$ 19.95

NEW YORK STEAK AU POIVRE

Crusted-cracked Black Pepper New York Strip Steak, Grilled and Served with Green Peppercorn and Cognac Sauce, Garlic Mashed Potatoes, and Seasonal Local Vegetables

Lunch \$ 17.95/Dinner \$ 22.95

PENNE PORTABELLO

Egg Penne Pasta Sautéed with Italian Sausage, Portabello Mushrooms, Arugula, with House Tomato Sauce or Roasted Garlic Cream Sauce Served with Wild Greens

Lunch \$ 11.95 / Dinner \$ 15.95

PORTOLA LASAGNA BOLOGNESE

Individual Hand-rolled Egg Pasta Lasagna Sheets Layered with Sautéed Ground Beef, Veal and Pork, Ricotta Cheese, Grated Mozzarella Cheese Blend, and Our Own Marinara Sauce, Served with Garlic Cheese Bread

Lunch \$ 11.95/ Dinner \$ 14.95 (vegetarian option available)

SALMON VIN BLANC

Wild-caught Salmon Filet Marinated, Grilled, and Served with Shallot and Champagne Beurre Blanc Sauce, Parsley-boiled Baby Red Potatoes and Local Seasonal Vegetables

Lunch/Dinner A.Q.

**SIDE SALAD BUFFET
OR PLATED SERVICE**

Lunch Minimum of 10 Guests and Dinner Minimum of 50 Guests

LOCAL ORGANIC SPINACH SALAD

Local Spinach, Toasted Pine Nuts, Heirloom Tomatoes (in season), and Shaved Parmesan,
Served with Balsamic Dressing
\$ 5.95 per person

ROASTED BEET SPRING SALAD

Mixed Baby Greens, Roasted Red Beets, Shaved Fennel, Local Goat Cheese, Toasted Walnuts,
Served with Herbed Balsamic Vinaigrette
\$ 5.95 per person

ORGANIC CAESAR SALAD

Organic Romaine Lettuce Leaves Tossed with House Garlic and Cheese Croutons,
Freshly-grated Parmesan Cheese, Cracked Black Pepper and Our Own House-made Caesar Dressing
\$ 5.95 per person

GARDEN GREENS SALAD

Fresh Garden Seasonal Greens, Spinach, Bell Pepper, Sunflower Seeds, Sprouts, Carrot, Broccoli, Cabbage
Served with Lemon Flax Vinaigrette Dressing
\$ 3.95 per person (V)

DESSERTS

Three (3) Dozen Minimum Order for the Following

MINI APPLE TATINS

Chunks of Caramelized Apples on Puff Pastry

\$ 1.25 each

TINY SHORTCAKES WITH STRAWBERRIES

\$ 1.25 each

MINI ÉCLAIRS

Filled with Vanilla Custard and Dipped in Chocolate

\$ 1.75 each

CARAMELIZED LEMON TARTLETS

Lemon Custard-filled Tartlet

\$1.75 each

BARBECUE BUFFETS

PIEDMONT BARBECUE

Lunch Minimum of 20 Guests and Dinner Minimum of 50 Guests
Lunch or Dinner \$ 15.95 per person

Includes One (1) of the following:

**GRILLED LONDON BROIL AND
BALSAMIC AND HERB PORTABELLA MUSHROOMS**

OR

Substitute with **GRILLED WILD SALMON...A.Q. AND
BALSAMIC AND HERB PORTABELLA MUSHROOMS**

Add the Following Item for an *Additional \$ 3.00 per person*

CILANTRO AND LIME-MARINATED PRAWN SKEWERS

Select Two (2) of the Following

ORGANIC SPINACH SALAD

Fresh Spinach, Toasted Pine Nuts, Roma Tomatoes, and
Shaved Parmesan
Served with Balsamic Dressing

ROASTED RED POTATO SALAD

Roasted Baby Red Potatoes with Crispy Prosciutto, Scallions
Dressed in Balsamic Vinaigrette

LOCAL SPRING SALAD

Local Baby Greens, Candied Walnuts, Crumbled Gorgonzola Cheese,
Served with Raspberry Vinaigrette

CORN-ON-THE-COB

Select one (1)
of the Following Desserts

**ASSORTED FUDGE BROWNIES
ASSORTED LEMON
AND FRUIT BAR COOKIES
ASSORTED FRESHLY-BAKED COOKIES**

HOUSE-MADE PIZZA SELECTIONS

Lunch Minimum of 20 Guests

Please Allow Two Days for Orders Over 10 Pizzas

All of our pizzas are topped with house-made pizza sauce and our signature cheese blend. We use only fresh toppings and real cheese. Our pizzas are all 16-inch round pizzas cut into 8 slices (we estimate 2 slices per person).

PIZZA PARTY

Fresh Garden Greens with Your Choice of Dressing or Caesar Salad
Selection of Pizzas
Assorted Freshly-baked Cookies and Assorted Sodas and Water
\$ 10.00 per person

Design Your Own Signature Pizza

\$15.95 + \$1.50 per Topping

Anchovies	Pepperoni
Baby Spinach	Pineapple
Bacon	Provolone
Black Olives	Red Onion
Broccoli	Roasted Green Peppers
Caramelized Onions	Sautéed Mushrooms
Crumbled Feta	Tomatoes
Extra Mozzarella	Artichoke Hearts
Fresh Basil	Green Olives
Garlic (Slow-Roasted)	Roasted Red Peppers
Green Onions	Sliced Chicken Breast
Honey-Cured Ham	Sun-Dried Tomatoes
Jalapeños	Pesto Sauce
Mild Italian Sausage	

SNACKS

Minimum 12 people per Item

\$ 2.75 per selection per person

Spinach Dip in Sourdough Bowl
Tortilla Chips and Salsa
Potato Chips and House-made French Onion Dip
Large Soft Pretzels with Mustard
(1 per person)
Mini Egg Rolls (2 per person)
Layered Bean Dip with Fresh Tortilla Chips
Buffalo Chicken Wings (3 per person)
Honey Chipotle Wings (3 per person)
Mini Corn Dogs (2 per person)
Mini Hot Dogs Wrapped in Phyllo Dough (2 per person)

\$ 2.95 per selection per person

Jalapeño Poppers
(2 per person)
Mozzarella Sticks
(3 per person)
Mushroom Caps with Pesto and Mozzarella (3 per person)
Zucchini Slices
(3 per person)
Beer-battered Mushrooms
(3 per person)
Cheese-stuffed Artichokes
(2 per person)
Mediterranean Pita Chips with House-made Spreads
(2 per person)
Chicken en Croûte Puffs
(2 per person)
Chipotle Chicken Popper
(2 per person)

SPECIALTY HORS D'OEUVRE PLATTERS

The specialty appetizer menu will be customized for each event and budget.

AFTERNOON BREAK

ASSORTED BAKED COOKIES

Chocolate Chip, Oatmeal Raisin, Double Chocolate Chip,
Sugar and Peanut Butter
\$ 16.50 per dozen

PETITE COOKIES

\$ 12.00 per dozen

MINI CUPCAKES

Black and White, Carrot, Poppy Seed and Red Velvet
\$ 21.00 per dozen

ASSORTED BROWNIES

Chocolate Nut, Chocolate Fudge, and Cream Cheese
\$ 21.00 per dozen

BAR COOKIES

Lemon *\$ 21.00 per dozen*
Raspberry *\$ 21.00 per dozen*
Pecan Nut *\$ 21.00 per dozen*

TEA AND BUTTER COOKIES

\$ 21.00 per dozen

BEVERAGES

Minimum 20 people

BEVERAGE SERVICE ONLY

Bottled Water, Juice, Canned Soda, Coffee, Decaf, Hot Tea
\$ 3.75 per person

COFFEE SERVICE

Freshly-brewed Coffee, Regular and Decaf and Tea Service
\$1.95 per person

SUSTAINABLE BEVERAGES

Homemade Lemonade

\$ 24 per Gallon

Agua Fresca

\$ 25 per Gallon

Horchata

\$ 24 per Gallon

Canned Soft Drinks

Diet & Regular *\$ 1.50 each*

Mineral Water *\$ 1.50 each*

Spring Water *\$ 1.50 each*

Bottled Juice Squeeze *\$ 1.50 each*

NATURAL

Assortment of Naked Juice

\$ 4.50