



LET'S PARTY!

CATER

WITH SELLAND'S

WWW.SELLANDS.COM



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THE CLASSIC WORKING LUNCH

small serves up to 24 people \$340
medium serves up to 48 people \$670
large serves up to 72 people \$975

includes:

ASSORTED SANDWICH PLATTER

choose from a selection of signature cold sandwiches
(see selections on page 2)

GARDEN MIXED GREENS SALAD

mixed greens, red cabbage, avocado, cherry tomatoes,
carrot, green bell pepper, green onion,
choice of dressing

choice of one cold side:

ROASTED BEET

SESAME-GINGER BROCCOLI

MEDITERRANEAN CUCUMBER

CAVATAPPI PASTA SALAD

HARVEST QUINOA

CAPRESE

FRUIT

ADD COOKIES \$21 PER DOZEN

*PLEASE CONTACT OUR
CATERING SPECIALIST
TO DISCUSS ANY
DIETARY NEEDS.*

Please be aware that our gluten sensitive products are prepared in kitchens that handle many other wheat products. Therefore we cannot and do not guarantee that any menu item is completely gluten-free.

SANDWICH PLATTERS

SIGNATURE SANDWICH PLATTER

small (8 sandwiches cut in half, choose 4) \$84

large (16 sandwiches cut in half, choose 4) \$168

SANDWICH SELECTIONS

most cold sandwiches can be modified to be gluten sensitive for an additional \$1

ROAST BEEF & CHIMICHURRI

tomato, red onion, arugula, mayo, toasted baguette

CHICKEN BANH MI

cabbage, carrot, cucumber, cilantro, mint, sweet chili mayo, toasted soft roll

CHICKEN, APPLE, PEAR & BRIE

fried shallots, arugula, mayo, baguette

CURRY CHICKEN SALAD

chicken salad with celery, golden raisins, cashews, green onion
and curry mayo, arugula, molasses whole wheat

BLTA

peppered bacon, romaine, tomato, avocado, mayo, sourdough

TUNA SALAD

tuna and celery salad, red onion, pickle, romaine, mayo, sourdough

TURKEY & AVOCADO

jack cheese, tomato, pickle, red onion, romaine, mayo, molasses whole wheat

AVOCADO & JACK

tomato, pickle, red onion, romaine, mayo, molasses whole wheat

THE RAINBOW

avocado, pumpkin and sunflower seeds, tomato, cabbage, carrot,
bell peppers, red onion, kalamata olives, red wine vinaigrette,
vegan “mayo”, molasses whole wheat

BOXED LUNCHES

\$14.50

each sandwich boxed lunch features a sandwich of your choice, accompanied by a cold salad side and chocolate chip cookie; add chips, \$1.35 per bag.

SANDWICH SELECTIONS

most cold sandwiches can be modified to be gluten sensitive for an additional \$1

ROAST BEEF & CHIMICHURRI

tomato, red onion, arugula, mayo, toasted baguette

CHICKEN BANH MI

cabbage, carrot, cucumber, cilantro, mint, sweet chili mayo, toasted soft roll

CHICKEN, APPLE, PEAR & BRIE

fried shallots, arugula, mayo, baguette

CURRY CHICKEN SALAD

chicken salad with celery, golden raisins, cashews, green onion and curry mayo, arugula, molasses whole wheat

BLTA

peppered bacon, romaine, tomato, avocado, mayo, sourdough

TUNA SALAD

tuna and celery salad, red onion, pickle, romaine, mayo, sourdough

TURKEY & AVOCADO

jack cheese, tomato, pickle, red onion, romaine, mayo, molasses whole wheat

AVOCADO & JACK

tomato, pickle, red onion, romaine, mayo, molasses whole wheat

THE RAINBOW

avocado, pumpkin and sunflower seeds, tomato, cabbage, carrot, bell peppers, red onion, kalamata olives, red wine vinaigrette, vegan "mayo", molasses whole wheat

COLD SALAD SIDE SELECTIONS

CAVATAPPI PASTA SALAD . MEDITERRANEAN CUCUMBER . ROASTED BEET .

HARVEST QUINOA . SESAME-GINGER BROCCOLI . CAPRESE . FRUIT

HORS D'OEUVRES

by the dozen (minimum of 2 dozen per item required)

all items are packed to go, table ready platters are available for an additional charge

SELLAND'S MINI SANDWICHES

- turkey breast, caramelized onion, mayo \$35
- roast beef, chimichurri, tomato, arugula, mayo \$38
- roasted chicken, arugula, lemon-basil aioli \$32
- fresh mozzarella, tomato, pesto, mayo \$32

SKEWERS

- teriyaki chicken \$29
- roasted vegetable \$23
- tomato, fresh mozzarella, basil \$23

DEVEILED EGGS \$18

mayo, touch of mustard, thyme

FLATBREADS \$14.50

- blue cheese, bacon, caramelized onion, cream cheese, green onion
- feta, sun-dried tomatoes, cream cheese, kalamata olives, parsley
- smoked salmon & dill cream cheese spread, capers, red onion, parsley

QUICHE BITES \$26 *(minimum purchase of 2 dozen per flavor)*

- roasted red pepper
- bacon, caramelized onion
- spinach, sun-dried tomatoes, feta

CRAB CAKES \$42

housemade lemon-basil aioli (contains shrimp)

MINI TWICE BAKED POTATOES

- cheddar, sour cream, chive \$33
- bacon, cheddar, sour cream, chive \$36

STUFFED MUSHROOMS

- spinach, garlic, fontina, breadcrumbs, fresh herbs \$30
- italian sausage, fontina, breadcrumbs, fresh herbs \$30

SWEDISH MEATBALLS

beef and pork with mushroom-sherry sauce \$30

PARTY PLATTERS

small serves up to 12

large serves up to 24

SELLAND'S MINI SANDWICH PLATTER sm \$75 | lg \$145

- turkey breast, caramelized onion, mayo
- roast beef, chimichurri, tomato, arugula, mayo
- roasted chicken, arugula, lemon-basil aioli
- fresh mozzarella, tomato, pesto, mayo

"BUILD YOUR OWN" BRUSCHETTA PLATTER *choose one*

- fresh mozzarella, prosciutto, tomato, basil, olive oil **sm \$65**
- feta, sun-dried tomato **sm \$65**
- lemon marinated bay shrimp, cream cheese mousse **sm \$70**
- roast beef, mustard-caper sauce, arugula **sm \$70**

ROASTED SALMON PLATTER lg \$115

cucumber-dill sauce, marinated red onion, lemon

SIGNATURE CHEESE PLATTER sm \$60 | lg \$112

creamy brie, laura chene chevre and shaft blue cheese served with caramelized onion, olive tapenade, roasted nuts, dried fruit, crostini, water crackers

CHEESE & FRUIT PLATTER sm \$60 | lg \$112

creamy brie, laura chene chevre and shaft blue cheese, best of the season fruit, water crackers

ROASTED LEMON MARINATED PRAWN PLATTER sm \$69 | lg \$129

cocktail sauce, 2 per person

FARMERS MARKET ROASTED VEGETABLE PLATTER sm \$52 | lg \$92

marinated in garlic and tamari

FRESH VEGETABLE CRUDITÉS PLATTER sm \$38 | lg \$68

ranch dressing

FRESH FRUIT PLATTER sm \$38 | lg \$65

best of the season

BAGUETTE, CROSTINI & CRACKER PLATTER sm \$19 | lg \$38

HOT ENTREES

small serves up to 12

large serves up to 24

SWEDISH MEATBALLS sm \$90 | lg \$180

beef and pork with mushroom-sherry sauce, 3 per person

SALMON FILET PROVENCAL sm \$128 | lg \$256

cherry tomatoes, leeks, rosemary, thyme, oregano

HERB SALMON FILET sm \$116 | lg \$232

olive oil, lemon, parsley, dill

HARISSA CHICKEN THIGH sm \$50 | lg \$100

honey, thyme

TERIYAKI CHICKEN THIGH sm \$50 | lg \$100

sesame seeds, green onion

LEMON CHICKEN BREAST sm \$104 | lg \$208

lemon, garlic, thyme

MUSHROOM CHICKEN BREAST sm \$114 | lg \$228

sherry, cream

BBQ BRISKET sm \$96 | lg \$192

slow-smoked, housemade BBQ sauce

CLASSIC MEATLOAF \$45 (whole)

beef and pork with tomato, onion, cheddar

LASAGNA BOLOGNESE sm \$75 | lg \$140

pasta and meat sauce, mozzarella, ricotta and parmesan

THREE CHEESE LASAGNA sm \$65 | lg \$125

pasta and tomato sauce, mozzarella, ricotta and parmesan

BUTTERNUT SQUASH LASAGNA sm \$75 | lg \$140

béchamel, mozzarella, sage, parmesan, leeks

HOT SIDES

small serves up to 12

large serves up to 24

MACARONI & CHEESE sm \$54 | lg \$108

four cheeses, toasted breadcrumbs

MASHED POTATOES sm \$45 | lg \$90

hand mashed

MAPLE BUTTERNUT SQUASH sm \$48 | lg \$96

red onion, butter, sage

BRUSSELS SPROUTS sm \$48 | lg \$96

roasted with peppered bacon and onion

BROCCOLI sm \$48 | lg \$96

sautéed with shallots and olive oil

SALADS

small serves up to 12

large serves up to 24

dressing choices:

ranch, maple-sherry vinaigrette, red wine vinaigrette, golden balsamic vinaigrette

SIMPLE MIXED GREENS sm \$40 | lg \$80

green onion, choice of dressing

GARDEN MIXED GREENS sm \$52 | lg \$104

mixed greens, red cabbage, avocado, cherry tomatoes, carrot, green bell pepper, green onion, choice of dressing

GOAT CHEESE & APPLE sm \$54 | lg \$108

mixed greens, toasted walnuts, red onion, golden balsamic vinaigrette

CLASSIC CAESAR sm \$52 | lg \$104

romaine, parmesan, croutons

POWER CAESAR sm \$58 | lg \$116

kale, chard, spinach, romaine, avocado, fried shallots, cherry tomatoes, parmesan, puffed quinoa, farm egg

SUPER GREENS sm \$58 | lg \$116

kale, chard, spinach, roasted beets, red cabbage, sunflower seeds, pumpkin seeds, maple-sherry vinaigrette

GREEK sm \$52 | lg \$104

romaine, tomato, cucumber, green bell pepper, red onion, feta, kalamata olives, red wine vinaigrette

TURKEY COBB sm \$68 | lg \$136

mixed greens, bacon, avocado, farm egg, tomato, blue cheese crumble, ranch

CHINESE CHICKEN SALAD sm \$62 | lg \$124

romaine, cabbage, carrot, green onion, cucumber, broccoli, cilantro, almonds, sesame vinaigrette

SESAME SEARED AHI sm \$70 | lg \$140

mixed greens, cabbage, carrot, cucumber, cilantro, mint, fried shallots, sesame vinaigrette

SHRIMP LOUIE sm \$70 | lg \$140

mixed greens, avocado, tomato, cucumber, green onion, farm egg, thousand island

COLD SALAD SIDES

small serves up to 12

large serves up to 24

ROASTED BEET sm \$48 | lg \$96

chard, red cabbage, green onion, sunflower seeds,
maple-sherry vinaigrette

SESAME-GINGER BROCCOLI sm \$48 | lg \$96

almonds, green onion, sesame vinaigrette

MEDITERRANEAN CUCUMBER sm \$48 | lg \$96

red bell pepper, red onion, feta, kalamata olives, red wine vinaigrette

CAVATAPPI PASTA SALAD sm \$48 | lg \$96

tomato, arugula, ricotta salata, scallions, ranch

HARVEST QUINOA sm \$48 | lg \$96

shaved brussels sprouts, dried cranberries, pumpkin seeds, pecans,
green onion, lemon vinaigrette

CAPRESE sm \$54 | lg \$108

cherry tomatoes, fresh mozzarella, olive oil, basil

FRUIT sm \$48 | lg \$96

pineapple, honeydew, cantaloupe, grapes

PARTY PACKAGES

THE COCKTAIL PARTY

small serves up to 24 people \$530
medium serves up to 48 people \$1,050
large serves up to 72 people \$1,550

includes:

ROAST BEEF BRUSCHETTA PLATTER
mustard-caper sauce, arugula

CRAB CAKES
lemon-basil aioli

ROASTED LEMON MARINATED PRAWN PLATTER
cocktail sauce

TERIYAKI CHICKEN SKEWERS

MINI TWICE BAKED POTATOES
cheddar, sour cream, chive

ITALIAN SAUSAGE STUFFED MUSHROOMS
fontina, breadcrumbs, fresh herbs

ROASTED VEGETABLE SKEWERS

PARTY PACKAGES

THE CELEBRATION PARTY

small serves up to 24 people \$585
medium serves up to 48 people \$1,035
large serves up to 72 people \$1,485

includes:

MINI CHICKEN SANDWICHES

arugula, lemon-basil aioli

MINI ROAST BEEF SANDWICHES

chimichurri, tomato, arugula

LEMON MARINATED BAY SHRIMP BRUSCHETTA PLATTER

cream cheese mousse

ROASTED VEGETABLE PLATTER

marinated in garlic and tamari

FETA & SUN-DRIED TOMATO FLATBREAD

cream cheese, kalamata olives, parsley

MINI TWICE BAKED POTATOES

cheddar, sour cream, chive

SIGNATURE CHEESE PLATTER

creamy brie, laura chenele chevre and shaft blue cheese served with caramelized onion, olive tapenade, roasted nuts, dried fruit, crostini, water crackers

SEASONAL FRUIT PLATTER

best of the season

PARTY PACKAGES

THE GARDEN PARTY

small serves up to 24 people \$520
medium serves up to 48 people \$970
large serves up to 72 people \$1,420

includes:

MINI TURKEY SANDWICHES

caramelized onion, mayo

MINI ROAST BEEF SANDWICHES

chimichurri, tomato, arugula, mayo

TOMATO & FRESH MOZZARELLA BRUSCHETTA PLATTER

prosciutto, basil, olive oil

CLASSIC DEVEILED EGGS

mayo, touch of mustard, thyme

ITALIAN SAUSAGE STUFFED MUSHROOMS

fontina, breadcrumbs, fresh herbs

FRESH VEGETABLE CRUDITÉ PLATTER

ranch dressing

LEMON MARINATED BAY SHRIMP BRUSCHETTA PLATTER

cream cheese mousse

SEASONAL FRUIT PLATTER

best of the season

PARTY PACKAGES

THE LASAGNA PARTY

small serves up to 24 people \$375
medium serves up to 48 people \$655
large serves up to 72 people \$975

choice of:

LASAGNA BOLOGNESE

pasta and meat sauce, mozzarella, ricotta and parmesan

THREE CHEESE LASAGNA

pasta and tomato sauce, mozzarella, ricotta and parmesan

BUTTERNUT SQUASH LASAGNA

béchamel, mozzarella, sage, parmesan, leeks

includes:

ROASTED VEGETABLE PLATTER

marinated in garlic and tamari

CLASSIC CAESAR

romaine, parmesan, croutons

GARLIC BREAD

DESSERT PLATTERS

small serves up to 12 people

large serves up to 24 people

COOKIE LOVERS PLATTER sm \$25 | lg \$46

chocolate chip, salted caramel, oatmeal butterscotch, ginger spice, snickerdoodle, white chocolate cranberry

DELUXE COOKIES & BARS PLATTER sm \$35 | lg \$66

chocolate dipped macarons, chocolate chip cookies, salted caramel cookies, chocolate & peanut butter squares, lemon squares, salted caramel & pecan brownies

SIGNATURE DESSERT PLATTER sm \$40 | lg \$75

chocolate cupcakes, caramel apple cupcakes, chocolate & peanut butter squares, lemon squares, chocolate dipped macarons, salted caramel cookies

COOKIES, BARS & SIGNATURE SWEETS

by the dozen

PUMPKIN WHOOPIE PIE \$54

cream cheese filling

APPLE HAND PIE \$66

cinnamon spice

SALTED CARAMEL & PECAN BROWNIE \$40

maldon sea salt, candied pecans

LEMON SQUARE \$39

shortbread crust

CHOCOLATE & PEANUT BUTTER SQUARE \$40

chocolate cookie crust

COOKIES \$21

chocolate chip, white chocolate cranberry, snickerdoodle, salted caramel, oatmeal butterscotch, ginger spice

COCONUT MACAROON \$21

dipped in chocolate

FROSTED SHORTBREAD \$4.25 each

CUPCAKES

\$44 per dozen

HIGH HAT

chocolate cake, chocolate dipped meringue

RED VELVET

red velvet cake, cream cheese frosting

CARAMEL APPLE

fresh apple cake, whipped mascarpone frosting, caramel drizzle

GLUTEN SENSITIVE CUPCAKE

chocolate cake, chocolate fudge frosting, chocolate curls

WHOLE CAKES

all orders must be placed by noon, 48 hours in advance

6" round 3 layer **\$33** (serves 6-8)

9" round 3 layer **\$46** (serves 12-16)

1/4 sheet 2 layer **\$60** (serves 16-24)

1/2 sheet 2 layer **\$95** (serves 32-48)

CELEBRATION PLAQUES WRITTEN ON FONDANT:

6" & 9" round **\$3.75** each

1/4 sheet & 1/2 sheet **\$6.75** each

CARROT CAKE

cream cheese frosting, toasted walnuts

DOUBLE CHOCOLATE CAKE

chocolate cake, chocolate fudge filling, chocolate fudge frosting, chocolate curls

GERMAN CHOCOLATE CAKE

dark chocolate cake, coconut pecan filling, chocolate fudge frosting, toasted pecans

RED VELVET CAKE

red velvet cake, cream cheese frosting

GLUTEN SENSITIVE CAKE

chocolate cake, chocolate fudge frosting, chocolate curls

WHOLE TORTES

all orders must be placed by noon, 48 hours in advance

CHOCOLATE MOUSSE TORTE 10" round \$48 (serves 12-18)

chocolate cookie crust, whipped cream, chocolate curls

CHEESECAKE 10" round \$48 (serves 12-18)

graham cracker crust, whipped cream, white chocolate curls

Whether we are creating your meal from beginning to end, or just supplementing what you've created, we're here to help. Here are some details to consider:

- We provide delivery with a minimum purchase of \$250, with a small fee based on location.
- We provide disposable platters, plates, napkins and flatware for a small fee.
- A 48-hour notice may be required on some menu items.
- We allow for last minute orders based on availability. However dates do fill up quickly, especially during peak seasons, so please place your order at your earliest convenience.
- We cater events, big or small, however we do not provide wait staff or party rentals.
- All menus and pricing are subject to change.

We look forward to serving you!

CATERING

OUR LOCATIONS

5340 H STREET
SACRAMENTO, CA 95819
916.736.3333 PHONE



915 BROADWAY
SACRAMENTO, CA 95818
916.732.3390 PHONE



4370 TOWN CENTER BLVD.
EL DORADO HILLS, CA 95762
916.932.5025 PHONE

