



LET'S PARTY!

CATER

WITH SELLAND'S

WWW.SELLANDS.COM



TABLE OF CONTENTS

THE CLASSIC WORKING LUNCH	1
SANDWICH PLATTERS.....	2
BISTRO BOXED LUNCHES	3
BOXED LUNCHES	4
HORS D'OEUVRES	5
PARTY PLATTERS	6
HOT ENTREES	7
HOT SIDES	8
SALADS	9
COLD SALAD SIDES	10
PARTY PACKAGES	11-14
DESSERTS	15-16



THE CLASSIC WORKING LUNCH

small serves up to 24 people \$365
medium serves up to 48 people \$735
large serves up to 72 people \$1,100

includes:

ASSORTED SANDWICH PLATTER

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

FARMER'S MARKET SALAD

mixed greens, avocado, carrot, cucumber, radish,
green onion, dill, nut and seed mix,
choice of dressing

choice of one cold side:

ROASTED BEET

MEDITERRANEAN CUCUMBER

CAVATAPPI PASTA SALAD

KALE & QUINOA

DELICATA SQUASH & ROASTED APPLE CAPRESE

KALE CAESAR

FRUIT

ADD COOKIES \$23 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

TURKEY, BACON & CRANBERRY

jack cheese, mayo, toasted soft roll

CHICKEN BANH MI

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

CURRY CHICKEN SALAD

chicken salad with celery, golden raisins, cashews, green onion, curry dressing, arugula, mayo, 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

BISTRO BOXED LUNCH

each bistro boxed lunch comes with bread and butter

ROASTED SALMON FILET ON QUINOA \$14.75

pecans, dill, green onion, lemon vinaigrette

TURKEY COBB \$13.50

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

CHICKEN CAESAR \$14

romaine, parmesan, croutons, shaved radish

BOXED LUNCHES

\$14.50

each boxed lunch features a sandwich of your choice, accompanied by a cold salad side and a 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

TURKEY, BACON & CRANBERRY

jack cheese, mayo, toasted soft roll

CHICKEN BANH MI

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

CURRY CHICKEN SALAD

chicken salad with celery, golden raisins, cashews, green onion, curry dressing, arugula, mayo, 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,
KALE & QUINOA, DELICATA SQUASH & ROASTED APPLE CAPRESE,
KALE CAESAR, 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, jack cheese, caramelized onion, mayo **\$36**
- tri tip, caramelized onions, arugula, horseradish mayo **\$38**
- roasted chicken, jack cheese, arugula, lemon-basil aioli **\$33**
- fresh mozzarella, tomato, lemon-basil aioli **\$32**

SKEWERS

- teriyaki chicken with sesame vinaigrette **\$30**
- roasted vegetable with lemon-basil aioli **\$24**
- tomato, fresh mozzarella, basil with lemon-basil aioli **\$24**

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**

GREEK CHICKEN MEATBALLS \$27

feta, lemon, oregano *(gravy upon request)*

PARTY PLATTERS

small serves up to 12

large serves up to 24

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

- turkey breast, jack cheese, caramelized onion, mayo
- tri tip, caramelized onions, arugula, horseradish mayo
- roasted chicken, jack cheese, arugula, lemon-basil aioli
- fresh mozzarella, tomato, lemon-basil aioli

“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**

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

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

lemon-basil aioli

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

GREEK CHICKEN MEATBALLS sm \$80 | lg \$160

feta, lemon, oregano, 3 per person (*gravy upon request*)

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

roasted cherry tomatoes, leeks, rosemary, thyme, oregano

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

olive oil, lemon, parsley, dill

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

coconut milk, sambal, ginger, lime, cilantro

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

meat sauce, mozzarella, ricotta, parmesan

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

tomato sauce, mozzarella, ricotta, parmesan

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

béchamel, mozzarella, sage, leeks, parmesan

HOT SIDES

small serves up to 12

large serves up to 24

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

three cheeses, toasted breadcrumbs

MASHED POTATOES sm \$45 | lg \$90

hand mashed

MAPLE BUTTERNUT SQUASH sm \$54 | lg \$108

red onion, sage

BROCCOLI sm \$48 | lg \$96

sautéed with shallots and olive oil

BRUSSELS SPROUTS sm \$54 | lg \$108

peppered bacon, onion

CHICKPEA & CHERRY TOMATO CONFIT sm \$48 | lg \$96

roasted garlic, bell peppers, thyme

SALADS

small serves up to 12

large serves up to 24

dressing choices:

ranch, red wine vinaigrette, golden balsamic vinaigrette

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

green onion, choice of dressing

FARMER'S MARKET sm \$52 | lg \$104

mixed greens, avocado, carrot, cucumber, radish, green onion, dill, nut and seed mix, 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

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

pomegranate, almonds, green onion, golden balsamic vinaigrette

TURKEY COBB sm \$68 | lg \$136

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

SESAME SEARED AHI sm \$80 | lg \$162

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

CRAB LOUIE sm \$95 | lg \$152

romaine, avocado, tomato, cucumber, red onion, farm egg, thousand island

COLD SALAD SIDES

small serves up to 12

large serves up to 24

ROASTED BEET sm \$48 | lg \$96

oranges, baby chard, honey roasted walnuts, golden balsamic 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, feta, scallions, ranch

KALE & QUINOA sm \$48 | lg \$96

pecans, dill, green onion, lemon vinaigrette

DELICATA SQUASH & ROASTED APPLE CAPRESE sm \$54 | lg \$108

fresh mozzarella, red onion, toasted walnuts, sage, golden balsamic vinaigrette

CURRY CHICKEN sm \$75 | lg \$150

chicken salad with celery, golden raisins, cashews, green onion, curry dressing

SALMON NICOISE sm \$75 | lg \$150

green beans, red potatoes, roasted tomatoes, olives, capers, hardboiled egg, red wine vinaigrette

KALE CAESAR sm \$48 | lg \$96

parmesan, croutons

FRUIT sm \$48 | lg \$96

best of season

PARTY PACKAGES

THE COCKTAIL PARTY

small serves up to 24 people \$495

medium serves up to 48 people \$985

large serves up to 72 people \$1,475

includes:

GREEK CHICKEN MEATBALLS

feta, lemon, oregano (*gravy upon request*)

CRAB CAKES

lemon-basil aioli

ROASTED LEMON MARINATED PRAWN PLATTER

cocktail sauce

TERIYAKI CHICKEN SKEWERS

sesame vinaigrette

MINI TWICE BAKED POTATOES

cheddar, sour cream, chive

ITALIAN SAUSAGE STUFFED MUSHROOMS

fontina, breadcrumbs, fresh herbs

ROASTED VEGETABLE SKEWERS

lemon-basil aioli

PARTY PACKAGES

THE CELEBRATION PARTY

small serves up to 24 people \$570
medium serves up to 48 people \$1,025
large serves up to 72 people \$1,445

includes:

MINI CHICKEN SANDWICHES

jack cheese, arugula, lemon-basil aioli

MINI TRI TIP SANDWICHES

caramelized onions, arugula, horseradish mayo

LEMON MARINATED BAY SHRIMP BRUSCHETTA PLATTER

cream cheese mousse

ROASTED VEGETABLE PLATTER

lemon-basil aioli

FETA & SUN-DRIED TOMATO FLATBREAD

cream cheese, kalamata olives, parsley

MINI TWICE BAKED POTATOES

cheddar, sour cream, chive

SIGNATURE CHEESE PLATTER

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

SEASONAL FRUIT PLATTER

best of season

PARTY PACKAGES

SELLAND'S CLASSICS

small serves up to 24 people \$545
medium serves up to 48 people \$985
large serves up to 72 people \$1,525

includes:

MUSHROOM CHICKEN BREAST
sherry, cream

HERB SALMON FILET
olive oil, lemon, parsley, dill

MACARONI & CHEESE
three cheeses, toasted breadcrumbs

ROASTED BEET
oranges, baby chard, honey roasted walnuts, golden balsamic vinaigrette

GOAT CHEESE & APPLE
mixed greens, toasted walnuts, red onion, golden balsamic vinaigrette

PARTY PACKAGES

THE LASAGNA PARTY

small serves up to 24 people \$375
medium serves up to 48 people \$645
large serves up to 72 people \$965

choice of:

LASAGNA BOLOGNESE

meat sauce, mozzarella, ricotta, parmesan

THREE-CHEESE LASAGNA

tomato sauce, mozzarella, ricotta, parmesan

BUTTERNUT SQUASH LASAGNA

béchamel, mozzarella, sage, leeks, parmesan

includes:

ROASTED VEGETABLE PLATTER

lemon-basil aioli

CLASSIC CAESAR

romaine, parmesan, croutons

GARLIC BREAD

DESSERT PLATTERS

small serves up to 12 people

large serves up to 24 people

additional charges may apply for any special requests

COOKIE LOVERS PLATTER sm \$28 | lg \$52

chocolate chip, salted caramel, triple chocolate, lemon crinkle, honey roasted peanut butter, frosted shortbread

DELUXE COOKIES & BARS PLATTER sm \$38 | lg \$72

chocolate chip cookies, lemon crinkle cookies, salted caramel cookies, chocolate & peanut butter squares, lemon squares, caramel apple cupcakes

SIGNATURE DESSERT PLATTER sm \$41 | lg \$76

red velvet whoopie pies, caramel apple cupcakes, chocolate & peanut butter squares, lemon squares, chocolate chip cookies, salted caramel cookies

SIGNATURE DESSERTS

additional charges may apply for any special requests

RED VELVET WHOOPIE PIE \$4.95

cream cheese filling

OATMEAL CREAM WHOOPIE PIE \$4.95

soft oatmeal cookie, cream cheese filling

APPLE HAND PIE \$5.95

LEMON SQUARE \$3.50

shortbread crust

CHOCOLATE & PEANUT BUTTER SQUARE \$3.50

chocolate cookie crust

CRÈME BRULEE \$5.95

CHOCOLATE COCONUT MILK PUDDING \$5.75

topped with toasted coconut

CHOCOLATE MALT TART \$5.75

chocolate ganache, malted whipped cream, chocolate crisp pearls

COOKIES \$23 dozen

chocolate chip, lemon crinkle, honey roasted peanut butter, salted caramel, triple chocolate

FROSTED SHORTBREAD \$2.75

CUPCAKES

\$3.75 each / \$44 dozen

HIGH HAT

chocolate cake, chocolate dipped meringue

CARAMEL APPLE

apple cake, cream cheese frosting, caramel drizzle

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

CARROT CAKE

cream cheese frosting, toasted walnuts

SALTED CARAMEL CAKE

chocolate cake, salted caramel filling,
chocolate frosting, salted caramel crisp pearls

LEMON BUTTERMILK CAKE

lemon bavarian cream filling, lemon buttercream

RED VELVET CAKE

red velvet cake, cream cheese frosting

GLUTEN SENSITIVE CAKE

chocolate cake, chocolate fudge frosting, chocolate curls

TORTES

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

BROWNIE MOUSSE TORTE \$6.50 bar / \$48 whole

whipped cream, cocoa nibs

CHEESECAKE \$6.50 bar / \$48 whole

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

