



LET'S PARTY!

CATER

WITH SELLAND'S

WWW.SELLANDS.COM



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THE CLASSIC WORKING LUNCH

small serves up to 24 people \$375
medium serves up to 48 people \$750
large serves up to 72 people \$1,125

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
ARTICHOKE CAPRESE
ASIAN CHICKEN SALAD
KALE CAESAR
FRUIT

ADD COOKIES \$30 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) \$89

large (16 sandwiches cut in half, choose 4) \$175

SANDWICH SELECTIONS

most cold sandwiches can be modified to be gluten sensitive

ROAST BEEF

shaved tri tip, peppadew peppers, arugula, basil, red wine vinaigrette, dijon, mayo, french hoagie roll

BLTA

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

TUNA SALAD

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

TURKEY & AVOCADO

jack cheese, tomato, pickle, red onion, romaine, lemon-basil aioli, molasses whole wheat

AVOCADO & JACK

tomato, pickle, red onion, romaine, lemon-basil aioli, molasses whole wheat

THE RAINBOW

avocado, pumpkin and sunflower seeds, tomato, slaw with carrot, cabbage and cilantro, bell peppers, red onion, kalamata olives, lemon 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

BOXED LUNCHES

\$15.95

each boxed lunch features a sandwich of your choice, accompanied by a cold salad side and a chocolate chip cookie; add chips, \$1.75 per bag.

SANDWICH SELECTIONS

most cold sandwiches can be modified to be gluten sensitive

ROAST BEEF (+\$1.25)

shaved tri tip, peppadew peppers, arugula, basil, red wine vinaigrette, dijon, mayo, french hoagie roll

BLTA

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

TUNA SALAD

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

TURKEY & AVOCADO

jack cheese, tomato, pickle, red onion, romaine, lemon-basil aioli, molasses whole wheat

AVOCADO & JACK

tomato, pickle, red onion, romaine, lemon-basil aioli, molasses whole wheat

THE RAINBOW

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

COLD SALAD SIDE SELECTIONS

CAVATAPPI PASTA SALAD, MEDITERRANEAN CUCUMBER, ROASTED BEET, KALE & QUINOA, ARTICHOKE CAPRESE, ASIAN CHICKEN SALAD, 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, peppadew peppers, arugula, red wine vinaigrette, 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

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

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

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 \$27

beef and pork, mushroom-sherry cream sauce

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, peppadew peppers, arugula, red wine vinaigrette, mayo
- roasted chicken, jack cheese, arugula, lemon-basil aioli
- fresh mozzarella, tomato, lemon-basil aioli

“BUILD YOUR OWN” BRUSCHETTA PLATTER *choose one*

- fresh mozzarella, 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, crostini, 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

SWEDISH MEATBALLS sm \$80 | lg \$160

beef and pork, mushroom-sherry cream sauce

TERIYAKI SALMON sm \$116 | lg \$232

sesame seeds, green onion

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

olive oil, lemon, parsley, dill

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

ROASTED RED PEPPER LASAGNA sm \$75 | lg \$140

creamy parmesan, mozzarella, ricotta, 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

BROCCOLI sm \$48 | lg \$96

sautéed with shallots and olive oil

BRUSSELS SPROUTS sm \$54 | lg \$108

peppered bacon, onion

SALADS

small serves up to 12

large serves up to 24

dressing choices:

ranch, red wine vinaigrette, golden balsamic vinaigrette

GARDEN sm \$42 | lg \$84

mixed greens, carrot, cucumber, cherry tomatoes, 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

TURKEY COBB sm \$68 | lg \$136

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

COLD SALAD SIDES

small serves up to 12

large serves up to 24

ROASTED BEET sm \$48 | lg \$96

baby spinach, goat cheese, toasted 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

ARTICHOKE CAPRESE sm \$54 | lg \$108

fresh mozzarella, basil, golden balsamic vinaigrette

ASIAN CHICKEN SALAD sm \$54 | lg \$108

shaved cabbage, shaved carrot, toasted almonds, green onion, sesame ginger 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:

SWEDISH MEATBALLS

beef and pork, mushroom-sherry cream sauce

MINI TRI TIP SANDWICHES

peppadew peppers, arugula, red wine vinaigrette, mayo

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

peppadew peppers, arugula, red wine vinaigrette, 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, laura chene 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
baby spinach, goat cheese, toasted walnuts, golden balsamic vinaigrette

FARMER'S MARKET SALAD
mixed greens, avocado, carrot, cucumber, radish, green onion,
dill, nut and seed mix, choice of dressing

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

ROASTED RED PEPPER LASAGNA

creamy parmesan, mozzarella, ricotta, 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 \$34 | lg \$62

chocolate chip, salted caramel, chocolate brownie chip

SIGNATURE DESSERT PLATTER sm \$45 | lg \$85

carrot cupcakes, chocolate & peanut butter squares,

lemon squares, chocolate chip cookies, salted caramel cookies

SIGNATURE DESSERTS

additional charges may apply for any special requests

LEMON SQUARE \$3.50

shortbread crust, lemon custard

CHOCOLATE & PEANUT BUTTER SQUARE \$3.50

chocolate cookie crust, peanut butter, chocolate ganache

CRÈME BRULEE \$5.95

TIRAMISU \$5.95

marsala mascarpone mousse, espresso soaked ladyfingers

BANANA PUDDING \$5.75

vanilla coconut pudding, bananas, housemade vanilla wafer streusel,
“whipped cream”

COOKIES \$30 dozen

chocolate chip, chocolate brownie chip, salted caramel

CUPCAKES

\$3.75 each / \$44 dozen

HIGH HAT

chocolate cake, chocolate dipped meringue

CARROT

carrot cake, cream cheese frosting, buttered walnuts

WHOLE CAKES

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

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:

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

GLUTEN SENSITIVE CAKE *(72 hour notice)*

chocolate cake, chocolate fudge frosting, chocolate curls

TORTES

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

CHOCOLATE MOUSSE TORTE **\$6.50 bar / \$48 whole**

chocolate cookie crust, whipped cream, cocoa nibs

CHEESECAKE **\$6.50 bar / \$48 whole**

graham cracker crust, whipped cream

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

