



LET'S PARTY!

CATER

WITH SELLAND'S

WWW.SELLANDS.COM



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THE CLASSIC WORKING LUNCH

small serves up to 24 people \$435
medium serves up to 48 people \$870
large serves up to 72 people \$1,305

includes:

ASSORTED SANDWICH PLATTER

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

FARMER'S MARKET SALAD

mixed greens, avocado, cucumber, cherry tomatoes,
carrot, 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
KALE CAESAR
FRUIT

ADD COOKIES \$35 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) \$97

large (16 sandwiches cut in half, choose 4) \$194

SANDWICH SELECTIONS

most cold sandwiches can be modified to be gluten sensitive

ROAST BEEF

shaved tri tip, peperonata, arugula, red wine vinaigrette,
lemon-basil aioli, 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,
whole wheat

AVOCADO & JACK

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

THE RAINBOW

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

BISTRO BOXED LUNCH

each bistro boxed lunch comes with bread and butter

ROASTED SALMON FILET ON QUINOA \$15.25

pecans, dill, green onion, lemon vinaigrette

TURKEY COBB \$15.25

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

CHICKEN CAESAR \$14.50

chopped romaine, shaved parmesan, croutons, chives

BOXED LUNCHES

\$17.75

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 (+\$1.75)

shaved tri tip, peperonata, arugula, red wine vinaigrette, lemon-basil aioli, 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, whole wheat

AVOCADO & JACK

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

THE RAINBOW

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

COLD SALAD SIDE SELECTIONS

CAVATAPPI PASTA SALAD, MEDITERRANEAN CUCUMBER, ROASTED BEET, KALE & QUINOA, 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 **\$42**
- tri tip, peperonata, arugula, red wine vinaigrette, lemon-basil aioli **\$45**
- roasted chicken, jack cheese, arugula, lemon-basil aioli **\$40**
- fresh mozzarella, tomato, lemon-basil aioli **\$40**

SKEWERS

- teriyaki chicken with sesame vinaigrette **\$33**
- roasted vegetable with lemon-basil aioli **\$27**
- tomato, fresh mozzarella, basil with lemon-basil aioli **\$27**

DEVILED EGGS \$22

mayo, touch of mustard, thyme

FLATBREADS \$16.50

- blue cheese, bacon, caramelized onion, cream cheese, green onion
- feta, sun-dried tomatoes, cream cheese, kalamata olives, parsley

QUICHE BITES \$28.50 *(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 **\$36**
- bacon, cheddar, sour cream, chive **\$39**

STUFFED MUSHROOMS

- sage-walnut & pesto, garlic, fontina, breadcrumbs, fresh herbs **\$33.50**
- italian sausage, fontina, breadcrumbs, fresh herbs **\$33.50**

PARTY PLATTERS

small serves up to 12

large serves up to 24

SELLAND'S MINI SANDWICH PLATTER sm \$90 | lg \$175

- turkey breast, jack cheese, caramelized onion, mayo
- tri tip, peperonata, arugula, red wine vinaigrette, lemon-basil aioli
- 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 \$72**
- feta, sun-dried tomato **sm \$72**
- lemon marinated bay shrimp, cream cheese mousse **sm \$76**

ROASTED SALMON PLATTER lg \$129

cucumber-dill sauce, marinated red onion, lemon

SELLAND'S SIGNATURE CHEESE PLATTER sm \$67 | lg \$123

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

CHEESE & FRUIT PLATTER sm \$67 | lg \$123

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

ROASTED LEMON MARINATED PRAWN PLATTER sm \$73 | lg \$133

cocktail sauce, 2 per person

ROASTED VEGETABLE PLATTER sm \$57 | lg \$99

lemon-basil aioli

FRESH VEGETABLE CRUDITÉS PLATTER sm \$42 | lg \$65

ranch dressing

FRESH FRUIT PLATTER sm \$42 | lg \$65

best of the season

BAGUETTE, CROSTINI & CRACKER PLATTER sm \$21

HOT ENTRÉES

small serves up to 12

large serves up to 24

SALMON FILET PROVENCAL sm \$129 | lg \$258

roasted cherry tomatoes, leeks, rosemary, thyme, oregano

HERB SALMON FILET sm \$123 | lg \$246

olive oil, lemon, parsley, dill

TERIYAKI CHICKEN THIGH sm \$63 | lg \$126

sesame seeds, green onion

LEMON CHICKEN BREAST sm \$111 | lg \$222

lemon, garlic, thyme

MUSHROOM CHICKEN BREAST sm \$117 | lg \$234

sherry, cream

CLASSIC MEATLOAF \$60 (whole)

beef and pork with tomato, onion, cheddar

LASAGNA BOLOGNESE sm \$89 | lg \$178

meat sauce, mozzarella, ricotta, parmesan

THREE CHEESE LASAGNA sm \$85 | lg \$170

tomato sauce, mozzarella, ricotta, parmesan

BUTTERNUT SQUASH & LEEK LASAGNA sm \$89 | lg \$178

béchamel, mozzarella, sage, parmesan

HOT SIDES

small serves up to 12

large serves up to 24

MACARONI & CHEESE sm \$59 | lg \$118

cheddar, gruyère, parmesan, toasted breadcrumbs

MASHED POTATOES sm \$49 | lg \$98

hand mashed

BROCCOLI sm \$52 | lg \$104

sautéed with shallots and olive oil

ROASTED BRUSSELS SPROUTS sm \$59 | lg \$118

peppered bacon, onion, balsamic

MAPLE BUTTERNUT SQUASH sm \$59 | lg \$118

red onion, sage

SALADS

small serves up to 12

large serves up to 24

dressing choices:

ranch, red wine vinaigrette, golden balsamic vinaigrette

GARDEN sm \$52 | lg \$104

mixed greens, carrot, cucumber, cherry tomatoes, green onion, choice of dressing

FARMER'S MARKET sm \$68 | lg \$136

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

GOAT CHEESE & APPLE sm \$68 | lg \$136

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

CLASSIC CAESAR sm \$63 | lg \$126

chopped romaine, shaved parmesan, croutons, chives

BACON & BLUE CHEESE sm \$69 | lg \$138

chopped romaine, cherry tomatoes, pickled red onion, green onion, ranch

POWER CAESAR sm \$68 | lg \$136

mixed greens, avocado, fried shallots, cherry tomatoes, parmesan, puffed quinoa, farm egg

TURKEY COBB sm \$76 | lg \$152

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 \$53 | lg \$106

pistachios, feta, red onion, green onion, golden balsamic vinaigrette

MEDITERRANEAN CUCUMBER sm \$53 | lg \$106

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

CAVATAPPI PASTA SALAD sm \$53 | lg \$106

tomato, arugula, feta, scallions, ranch

KALE & QUINOA sm \$53 | lg \$106

pecans, dill, green onion, lemon vinaigrette

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

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

KALE CAESAR sm \$53 | lg \$106

parmesan, croutons

FRUIT sm \$56 | lg \$112

best of season

PARTY PACKAGES

THE COCKTAIL PARTY

small serves up to 24 people \$535
medium serves up to 48 people \$1,070
large serves up to 72 people \$1,595

includes:
CARAMELIZED ONION, BACON & GRUYÈRE DIP
baguette

MINI TRI TIP SANDWICHES
peperonata, arugula, red wine vinaigrette, 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 \$705

medium serves up to 48 people \$1,415

large serves up to 72 people \$2,095

includes:

MINI CHICKEN SANDWICHES

jack cheese, arugula, lemon-basil aioli

MINI TRI TIP SANDWICHES

peperonata, arugula, red wine vinaigrette, lemon-basil aioli

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 \$795
medium serves up to 48 people \$1,595
large serves up to 72 people \$2,295

includes:

MUSHROOM CHICKEN BREAST

sherry, cream

HERB SALMON FILET

olive oil, lemon, parsley, dill

MACARONI & CHEESE

cheddar, gruyère, parmesan, toasted breadcrumbs

ROASTED BEET

pistachios, feta, red onion, green onion, golden balsamic vinaigrette

FARMER'S MARKET SALAD

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

PARTY PACKAGES

THE LASAGNA PARTY

small serves up to 24 people \$415
medium serves up to 48 people \$795
large serves up to 72 people \$1,195

choice of:

LASAGNA BOLOGNESE

meat sauce, mozzarella, ricotta, parmesan

THREE-CHEESE LASAGNA

tomato sauce, mozzarella, ricotta, parmesan

BUTTERNUT SQUASH & LEEK LASAGNA

béchamel, mozzarella, sage, parmesan

includes:

ROASTED VEGETABLE PLATTER

lemon-basil aioli

CLASSIC CAESAR

chopped romaine, shaved parmesan, croutons, chives

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 \$40 | lg \$80

chocolate chip, salted caramel, chocolate brownie chip,
peppermint hot chocolate, ginger molasses, apple cinnamon snickerdoodle

SIGNATURE DESSERTS

additional charges may apply for any special requests

LEMON MERINGUE PIE PARFAIT \$6.50

lemon curd, graham cracker streusel, torched meringue

PEANUT BUTTER & CHOCOLATE PARFAIT \$6.50

chocolate streusel, peanut butter mousse, whipped cream,
peanut butter pieces

BANANA PUDDING PARFAIT \$6.50

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

HIGH HAT CUPCAKE \$3.95 each / \$47 dozen

chocolate cake, chocolate dipped meringue

CHOCOLATE MOUSSE BAR \$6.95

whipped cream, chocolate cookie crust, cocoa nibs

EGGNOG CHEESECAKE BAR \$6.95

egg nog cheesecake, whipped cream, graham cracker crust

COOKIES \$35 dozen

chocolate chip, salted caramel, chocolate brownie chip,
peppermint hot chocolate, ginger molasses, apple cinnamon snickerdoodle

WHOLE CAKES & TORTES

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

SALTED CARAMEL CAKE

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

CHOCOLATE MOUSSE TORTE \$6.95 bar / \$56 whole

whipped cream, chocolate cookie crust, cocoa nibs

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

CELEBRATION PLAQUES WRITTEN ON FONDANT:

9" round **\$3.75** each

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:

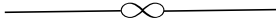
- We provide delivery with a minimum purchase of \$500, with a small fee based on location.
- We provide disposable platters, plates, napkins and flatware for a small fee.
- A 48-hour notice may be required on some menu items.
- We allow for last minute orders based on availability. However, dates do 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

