



**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**

**CHERRY TOMATO CAPRESE**

**MEDITERRANEAN CUCUMBER**

**CURRIED CAULIFLOWER COUSCOUS**

**QUINOA & KALE**

**KALE & GOLDEN BEET**

**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, pickled red onion, 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

### **ACHIOTE CHICKEN**

cabbage, carrot and cilantro slaw, pickled red onion, jalapeño, chipotle ranch, hoagie roll

### **TURKEY & AVOCADO**

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

### **AVOCADO & JACK**

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

### **THE RAINBOW**

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

# 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, cherry tomatoes,  
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, pickled red onion, 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

### **ACHIOTE CHICKEN**

cabbage, carrot and cilantro slaw, pickled red onion, jalapeño, chipotle ranch, hoagie roll

### **TURKEY & AVOCADO**

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

### **AVOCADO & JACK**

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

### **THE RAINBOW**

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

## **COLD SALAD SIDE SELECTIONS . . . . .**

CURRIED CAULIFLOWER COUSCOUS, ROASTED BEET,

CHERRY TOMATO CAPRESE, QUINOA & KALE,

MEDITERRANEAN CUCUMBER, KALE & GOLDEN BEET, 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, pickled red onion, arugula, red wine vinaigrette, lemon-basil aioli **\$45**
- achiote chicken, pickled red onion, arugula, chipotle ranch **\$40**
- fresh mozzarella, tomato, lemon-basil aioli **\$40**

## SKEWERS

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

## DEVEILED 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

## 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, pickled red onion, arugula, red wine vinaigrette, lemon-basil aioli
- achiote chicken, pickled red onion, arugula, chipotle ranch
- 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

**ROASTED RED PEPPER LASAGNA sm \$89 | lg \$178**

creamy parmesan, mozzarella, ricotta, 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**

cream, butter

## **BROCCOLI sm \$52 | lg \$104**

shallots and olive oil

## **ROASTED ZUCCHINI sm \$59 | lg \$118**

cherry tomatoes, leeks, garlic, rosemary, thyme, oregano

## **RAINBOW CHARD sm \$57 | lg \$114**

spiced butter, ginger, garlic

# 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

## **POWER CAESAR sm \$68 | lg \$136**

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

## **TURKEY COBB sm \$76 | lg \$152**

mixed greens, bacon, avocado, farm egg, cherry tomatoes, blue cheese crumble,  
ranch

# COLD SALAD SIDES

*small serves up to 12*

*large serves up to 24*

## **CHERRY TOMATO CAPRESE sm \$62 | lg \$124**

fresh mozzarella, basil, golden balsamic vinaigrette

## **CHICKEN & EDAMAME SALAD sm \$62 | lg \$124**

cabbage, carrot, green onion, cilantro, toasted peanuts, ginger-peanut vinaigrette

## **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

## **CURRIED CAULIFLOWER COUSCOUS sm \$62 | lg \$124**

almonds, celery, dried apricot, dried cranberry, curry-date vinaigrette

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

pecans, dill, green onion, lemon vinaigrette

## **KALE & GOLDEN BEET sm \$53 | \$106**

carrot, sprouts, pumpkin and sunflower seeds, aminos, lemon vinaigrette

## **FRUIT sm \$56 | lg \$112**

best of season

## **SEASONAL BERRIES sm \$59 | lg \$118**

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**

pickled red onion, arugula, red wine vinaigrette, lemon-basil aioli

### **ROASTED LEMON MARINATED PRAWN PLATTER**

cocktail sauce

### **TERIYAKI CHICKEN SKEWERS**

ginger-peanut vinaigrette

### **“BUILD YOUR OWN” BRUSCHETTA PLATTER**

fresh mozzarella, tomato, basil, olive oil

### **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:*

**ACHIOTE CHICKEN SANDWICHES**  
pickled red onion, arugula, chipotle ranch

**MINI TRI TIP SANDWICHES**  
pickled red onion, 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

**SAGE-WALNUT & PESTO STUFFED MUSHROOMS**  
garlic, fontina, breadcrumbs, fresh herbs

**SIGNATURE CHEESE PLATTER**  
creamy brie, laura chenal 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

### ROASTED RED PEPPER LASAGNA

creamy parmesan, mozzarella, ricotta, parmesan

*includes:*

### ROASTED VEGETABLE PLATTER

lemon-basil aioli

### CLASSIC CAESAR

chopped romaine, 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 sandwich, brownie chip turtle, white chocolate cherry macadamia

## **SIGNATURE DESSERT PLATTER sm \$48 | lg \$90**

high hat cupcakes, cheesecake bars, chocolate chip cookies, salted caramel sandwich cookies

## **DELUXE DESSERT PLATTER sm \$74 | lg \$148**

strawberry mascarpone parfait, banana pudding parfait, high hat cupcake, hummingbird cupcake, blueberry citrus tart, coffee caramel tart

# SIGNATURE DESSERTS

*additional charges may apply for any special requests*

## **STRAWBERRY MASCARPONE PARFAIT \$6.75**

pound cake, strawberry jam, vanilla streusel

## **BANANA PUDDING PARFAIT \$6.75**

vanilla coconut pudding, banana, vanilla streusel, “whipped cream”

## **HIGH HAT CUPCAKE \$3.95 each | \$47 dozen**

chocolate cake, chocolate dipped meringue

## **HUMMINGBIRD CUPCAKE \$3.95 each | \$47 dozen**

banana-pineapple spiced cake, cream cheese frosting, pecans

## **CHOCOLATE MOUSSE BAR \$6.95**

whipped cream, chocolate cookie crust, cocoa nibs

## **RASPBERRY CHEESECAKE BAR \$6.95**

whipped cream, graham cracker crust

## **CHEESECAKE BAR \$6.95**

whipped cream, graham cracker crust

## **BLUEBERRY CITRUS TART \$6.95**

blueberry compote, valrhona yuzu ganache, whipped cream

## **COFFEE CARAMEL TART \$6.95**

valrhona caramel creme, whipped coffee ganache

**COOKIES \$35 dozen**

churro, chocolate fudge peanut butter, salted caramel sandwich,  
white chocolate coconut macadamia, oatmeal pecan chocolate chunk,  
chocolate chip

**WHOLE CAKES & TORTES**

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

**HUMMINGBIRD CAKE \$46 (9" round serves 10-12)**

banana-pineapple spiced cake, cream cheese frosting, pecans

**SALTED CARAMEL CAKE \$46 (9" round serves 10-12)**

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

**RASPBERRY CHEESECAKE \$6.95 bar | \$56 whole**

whipped cream, graham cracker crust

**CHEESECAKE \$6.95 bar | \$56 whole**

whipped cream, graham cracker crust

**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

