



LET'S PARTY!

CATER

WITH SELLAND'S

WWW.SELLANDS.COM



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THE CLASSIC WORKING LUNCH

small serves up to 24 people \$470

medium serves up to 48 people \$940

large serves up to 72 people \$1,410

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,
carrot, radish, green onion, dill,
nut and seed mix, choice of dressing

choice of one cold side:

ROASTED BEET

ARTICHOKE & ROASTED PEPPER CAPRESE

MEDITERRANEAN CUCUMBER

CURRIED CAULIFLOWER COUSCOUS

QUINOA & KALE

KALE & GOLDEN BEET

FRUIT

ADD COOKIES \$36 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) \$99

large (16 sandwiches cut in half, choose 4) \$198

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

TARRAGON CHICKEN

tarragon chicken salad with pecans, radish, celery, dried cranberry, pink peppercorn ranch, arugula, mayo, whole wheat focaccia

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 \$17.75

pecans, dill, green onion, lemon vinaigrette

TURKEY COBB \$15.25

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

CHICKEN CAESAR \$17.75

chopped romaine, shaved parmesan, croutons, chives

CHOPPED CHICKEN & FUJI APPLE \$14.95

romaine, arugula, kale, shaved brussels sprouts, golden raisins,
toasted pepitas and sunflower seeds, crispy chickpeas,
maple-sherry vinaigrette

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

TARRAGON CHICKEN

tarragon chicken salad with pecans, radish, celery, dried cranberry, pink peppercorn ranch, arugula, mayo, whole wheat focaccia

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,
ARTICHOKE & ROASTED PEPPER 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**
- achiole 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**

CARAMELIZED ONION DIP \$35

sliced baguette

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 \$150 | lg \$300

roasted cherry tomatoes, leeks, rosemary, thyme, oregano

HERB SALMON FILET sm \$144 | lg \$288

olive oil, lemon, parsley, dill

TERIYAKI CHICKEN THIGH sm \$75 | lg \$150

sesame seeds, green onion

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

lemon, garlic, thyme

MUSHROOM CHICKEN BREAST sm \$123 | lg \$246

sherry, cream

CLASSIC MEATLOAF \$60 (whole)

beef and pork with tomato, onion, cheddar

LASAGNA BOLOGNESE sm \$99 | lg \$188

meat sauce, mozzarella, ricotta, parmesan

THREE CHEESE LASAGNA sm \$95 | lg \$180

tomato sauce, mozzarella, ricotta, parmesan

BUTTERNUT SQUASH & LEEK LASAGNA sm \$99 | lg \$188

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

cream, butter

BROCCOLI sm \$43 | lg \$86

shallots and olive oil

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

red onion, sage

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

peppered bacon, onion, balsamic

SALADS

small serves up to 12

large serves up to 24

dressing choices:

ranch, red wine vinaigrette, golden balsamic vinaigrette

GARDEN sm \$64 | lg \$128

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

FARMER'S MARKET sm \$72 | lg \$144

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

CHOPPED CHICKEN & FUJI APPLE sm \$72 | lg \$144

romaine, arugula, kale, shaved brussels sprouts, golden raisins,
toasted pepitas and sunflower seeds, crispy chickpeas,
maple-sherry vinaigrette

CLASSIC CAESAR sm \$68 | lg \$136

chopped romaine, shaved parmesan, croutons, chives

POWER CAESAR sm \$69 | lg \$138

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

ARTICHOKE & ROASTED PEPPER 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

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

“BUILD YOUR OWN” BRUSCHETTA PLATTER

lemon marinated bay shrimp, 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 chenel 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 \$650

medium serves up to 48 people \$1,175

large serves up to 72 people \$1,830

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, carrot, radish, green onion, dill,
nut and seed mix, choice of dressing

PARTY PACKAGES

THE LASAGNA PARTY

small serves up to 24 people \$465
medium serves up to 48 people \$820
large serves up to 72 people \$1,285

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, 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

churro, butter nutter sandwich, salted caramel sandwich, maple pecan, chocolate brownie chip, chocolate chip

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

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

SIGNATURE DESSERTS

additional charges may apply for any special requests

MAPLE PECAN TART \$6.95

caramel pecan filling, maple whipped cream

PUMPKIN PIE PARFAIT \$6.75

pumpkin cream cheese mousse, gingersnap streusel, whipped cream

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

CARROT CUPCAKE \$3.95 each | \$47 dozen

carrot cake, cream cheese frosting, walnuts

GERMAN CHOCOLATE CUPCAKE \$3.95 each | \$47 dozen

chocolate cake, chocolate frosting, coconut, pecan

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

COOKIES \$36 dozen

churro, butter nutter sandwich, salted caramel sandwich, maple pecan, chocolate brownie chip, chocolate chip

WHOLE CAKES & TORTES

all orders must be placed by noon, 72 hours in advance

GERMAN CHOCOLATE CAKE \$47 (9" round serves 10-12)
chocolate cake, chocolate frosting, coconut, pecan

CARROT CAKE \$47 (9" round serves 10-12)
carrot cake, cream cheese frosting, walnuts

SALTED CARAMEL CAKE \$47 (9" round serves 10-12)
chocolate cake, salted caramel filling, chocolate frosting,
salted caramel crisp pearls

CHOCOLATE MOUSSE TORTE \$56 (whole serves 12-14)
whipped cream, chocolate cookie crust, cocoa nibs

RASPBERRY CHEESECAKE \$56 (whole serves 12-14)
whipped cream, graham cracker crust

CHEESECAKE \$56 (whole serves 12-14)
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:

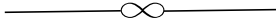
- We provide delivery with a minimum purchase of \$500, with a small fee based on location.
- We provide disposable platters, plates, napkins, and flatware for a small fee.
- A 72-hour notice may be required on some menu items.
- We allow for last-minute orders based on availability. However, dates do 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

