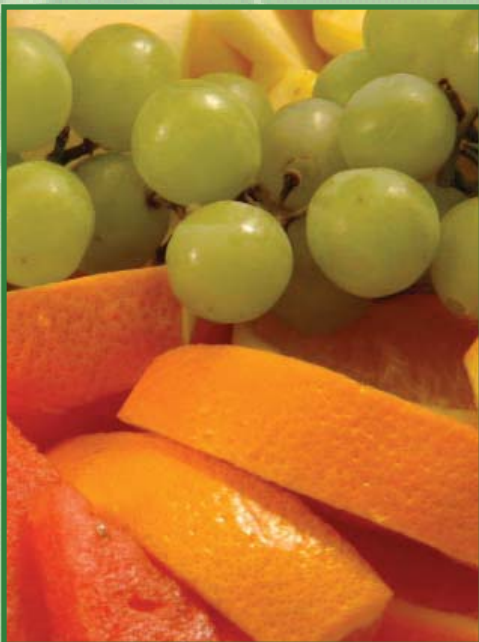
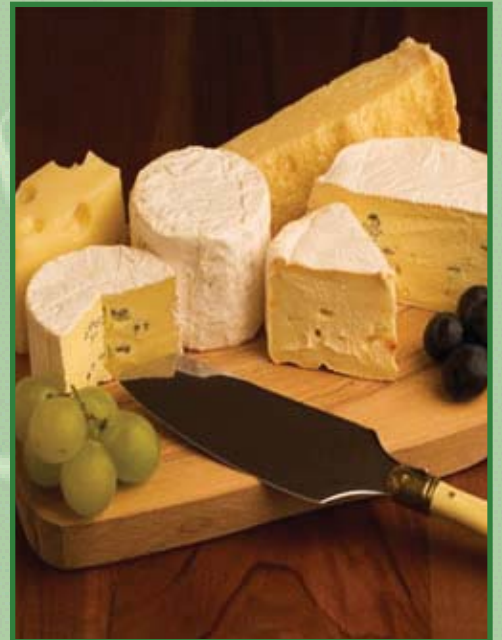




CATERING MENU

Marin's Most Extraordinary Market



PLATTERS

Crudités **\$60/\$90**
Fresh raw vegetables, chilled and served with a pesto aioli.

Fresh Fruit Tray **\$65/\$90**
Colorful assortment of fresh fruit in season, garnished with a honey-yogurt dip.



Gourmet Cheese Platter **\$75/\$95**
Assorted artisanal cheeses garnished with nuts, fresh and dried fruit, served with crackers, crostini and sliced baguette.

Antipasto Platter **\$65/\$90**
Assortment of salami, coppa and bresaola, sliced cheeses, bite-sized mozzarella and garlic olives, served with Paradise crostini.

Mediterranean Platter **\$69/\$95**
Baba ghanoush, hummus, tabbouleh, dolmas, kalamata olives and red peppers, garnished with feta cheese.

Grilled Vegetable Tray **\$75/\$95**
Assortment of fresh vegetables in season, grilled and served with a Parmesan aioli.

Aram Sandwiches **\$65/\$90**
Soft cracker bread layered with cream cheese, lettuce, turkey, ham, roast beef and cheeses, rolled and sliced into pin wheels (vegetarian and smoked turkey, cranberry, cream cheese options).

Seared Ahi Platter **\$75/\$95**
Rolled in sesame seeds, seared and served with pickled ginger and orange aioli.

Smoked Salmon Platter **\$80/\$120**
Thinly sliced Kendall Brook salmon, miniature bagels, cream cheese, capers and sliced red onion.



Assorted Deli Meats and Cheeses **\$65/\$90**
Choice of four sliced deli meats decoratively arranged with cheeses, garnished with grapes and olives.

House Roasted Meat Platter **\$70/\$125**
Choice of three house roasted meats--turkey breast, ham and roast beef--served with assorted cheeses.

Grilled Beef Tenderloin **\$95.00**
Sliced and served with sautéed mushrooms, roasted garlic, sliced French baguette and a horseradish aioli.

Cocktail Shrimp Platter **\$75/\$115**
Jumbo prawns cooked in a court bouillon, chilled and served with our house-made cocktail sauce.



Sushi Platters
A variety of fresh sushi made to order. Priced according to selection.

APPETIZERS

Paradise Guacamole and Salsa **\$40/\$50**
Freshly made, served with corn tortilla chips.

Spanikopita **\$50/\$95**
Individual phyllo wrapped triangles stuffed with spinach and feta cheese.

Original Buffalo Wings **\$50/\$95**
Rolled in a spicy wing sauce and served with blue cheese and celery sticks.

Chicken Satay Platter **\$60/\$120**
Asian style chicken skewers served with Thai peanut dipping sauce.

Mini Chicken Empanadas **\$60/\$120**
Little stuffed pastries, house-made and served with a chimichurri sauce.

Mini Crab and Shrimp Cakes **\$65/\$125**
Crispy, light and delicious, smaller in size, and the perfect appetizer.

SALADS

Chinese Chicken Salad \$4.50 pp
Sliced chicken breast, cabbage, lettuce, bell peppers, carrots and almonds, served with a tangy Chinese dressing.

Caesar Salad \$3.50 pp
Romaine lettuce, croutons and fresh shredded Parmesan cheese with Caesar dressing.

Chicken Caesar Salad \$3.95 pp
Sliced chicken breast, romaine lettuce, croutons and shredded Parmesan cheese with Caesar dressing.

Mixed Green Salad \$3.50 pp
Fresh spring mix, mandarin oranges, cherry tomatoes, crumbled blue cheese and house-made croutons with a robust Italian vinaigrette dressing.

ENTREES

Fresh Grilled Loch Duart Salmon \$21.99 lb
Delicately seasoned and grilled, served with a pesto aioli.



Stuffed Pork Loin \$19.99 lb
Dried apricots, prunes, dried cranberries and bread stuffing, roasted and served with a port wine sauce.

Grilled Beef Tenderloin \$26.99 lb
Whole tenderloin wrapped in fresh herbs and grilled to perfection!

Pork Baby Back Ribs \$11.99 lb
Covered with our house BBQ rub and grilled with a tangy BBQ sauce.

Grilled Beef Tri Tip \$14.99 lb
Covered with our house BBQ rub, grilled and thinly sliced.

Grilled Teriyaki Chicken \$5.99 lb
Rocky free range chicken marinated in teriyaki sauce, cut into quarters, grilled and garnished with sesame seeds.

Balsamic Grilled Chicken Breast \$11.99 lb
Rocky free range chicken breast marinated in a balsamic dressing and grilled.

SIDES

Fresh Baby Broccolini \$7.99 lb
Steamed and served with a light butter sauce.

Fresh Buttered Brussels Sprouts \$7.99 lb
Steamed and tossed with sliced almonds.

Medley of Fresh Vegetables \$7.99 lb
Steamed and seasoned with fresh dill, salt and pepper.

Grilled Vegetables \$8.99 lb
Assortment of fresh vegetables seasoned and grilled.



Fresh Green Beans with Caramelized Onion \$7.99 lb
Tender green beans steamed and mixed with caramelized sweet onion.

Double Baked Potatoes \$4.99 ea
Russet potatoes stuffed and topped with freshly grated cheddar and shaved Parmesan cheeses.

Squash Salad \$8.99 lb
Fresh squash, almonds and shaved Parmesan cheese with red wine vinaigrette.

Potatoes Au Gratin \$4.99 lb
Potatoes thinly sliced and layered with cream, sautéed onions and freshly grated Parmesan cheese.

Roasted Heirloom Potatoes \$4.99 lb
Tiny potatoes roasted and tossed with fresh rosemary, garlic, salt and pepper.

PASTAS

House-Made Lasagna \$35.00 half pan
\$60.00 full pan
Beef, turkey, spinach, artichoke or mushroom layered with traditional cheeses, pesto or marinara sauce and fresh pasta.

BAKERY

Classic Assortment \$4.49 pp

A selection of petite cheese cakes, fresh fruit tarts, nut tarts, cakes and cookies.

Homemade Cookie Platter \$4.89 doz

Bite-sized cookies from the Paradise Bakery: chocolate chip, oatmeal, mudslide, and snickerdoodle.

Assorted Cookies and Bars \$3.49 pp

Lemon bars, apricot bars, brownies and assorted home-made cookies.

Breakfast Platter \$2.49 pp

Freshly baked mini scones, croissants, muffins, cinnamon rolls and sliced tea breads.

Homemade Pies \$13.99 ea

Made with our flaky, buttery pie crust, using only the freshest ingredients. Peach/Blueberry, Apple or Cherry.

Lemon Meringue or Chocolate Cream \$19.99 ea

Galette \$5.99 ea

A rustic, opened faced pie with fresh fruit filling.

Special Occasion Baking Available

- Weddings
- Birthdays
- Anniversaries

Coffee "To Go" \$18.99

Your choice of our Paradise freshly brewed coffees: Paradise Blend, Columbian, French Roast or Decaf. Presented with all the condiments, serves 10 people.



We offer **complete, full-service catering** at Paradise. We can assist you with planning, delivery, set-up, serving and break-down.

In addition to the items listed here, we can help you design your own personal menu. Call or come by and speak with us.

Phone: 415 945-7753

Email: catering@foodsofparadise.com



"Whatever you need, we will meet and exceed your expectations."

David Gilmour

5627 Paradise Drive
Corte Madera 415-945-8855

470 Ignacio Boulevard
Novato 415-883-4600

Open 8am - 9pm Daily
Espresso & Pastries at 7am

PARADISE FOODS

A Classic Market

www.foodsofparadise.com