



## Catering Menu

Available for drop off or pick-up only

### Appetizers

- Seared New York steak rolls stuffed with sun dried tomato and lemon\* (add \$2)
  - Thai chicken skewers with peanut sauce
  - Baked brie with wild mushrooms
- Rock salt saffron prawns with cocktail sauce\* (add \$3)
- Imported and domestic cheese board\* (add \$4)

*Selection of domestic and imported cheese served with roasted garlic, grapes, apples and sliced baguettes*
- Crimini mushrooms stuffed with Italian Sausage
- Crisp wonton chip with ahi tuna tartar\* (add \$5)
  - Assorted crostini platter
- Blue cheese risotto stuffed mushrooms

### Entrees

- Mesquite Grilled BBQ Chicken (choice of sauce, Citrus marinated, Thai peanut, Shoyu marinated, or traditional BBQ)
  - Hoisin barbecued pork ribs
  - Assorted grilled sausages with sweet onions and peppers
- Pulled pork or chicken sandwiches with cole slaw and jalapeno aioli
  - BBQ rosemary lemon chicken
  - Sautéed chicken breast, sherry wine mushroom sauce
- Braised beef short ribs with horseradish cream on the side\* (add \$4)
  - Beef stroganoff with herb butter noodles\* (add \$2)
    - Soy glazed grilled salmon\* (add \$3)
    - Bruno's homemade meatloaf

## Salads and vegetables

- Caesar salad with parmesan croutons
  - Baby red potato and bacon salad
- Fresh tomato, mozzarella and basil salad, balsamic vinaigrette (seasonal)
- Wedge salad with bacon, tomato and house made blue cheese dressing
  - Seasonal fresh fruit
- Baby green with oranges, candied walnuts and goat cheese
- Chopped salad with tomato, cucumber, shredded carrots, croutons with herb vinaigrette
  - Seasonal grilled vegetable platter

## Pasta, Potatoes and Rice

- Buttermilk macaroni salad
  - Guinness baked beans
- Roasted garlic mashed potatoes
  - Cheesy potato gratin
- Grilled corn and black bean salad, southwestern vinaigrette (seasonal)
  - Creamy four cheese macaroni and cheese
  - Cheese tortellini with tomato cream sauce
- Three bean chili with sharp cheddar and green onions
  - Herb roasted potato medley
- Thai lemon rock shrimp and shell pasta salad\* (add \$2)
  - Old fashioned potato salad
- Italian fuscilli pasta salad with herb vinaigrette, cherry tomatoes, fresh basil, black olives
  - Vanilla bean jasmine rice

## Breads

- Corn bread with honey butter
  - Pull apart dinner rolls
  - Sliced ciabatta bread

## Desserts

- Double chocolate brownies
- Assorted fresh baked cookies
  - Apple cobbler
  - Mini eclairs

## Pricing

\$20-One main dish, three sides

\$24- One main dish, four sides

\$32-Two main dish, five sides

*Custom menus and individual dishes also available, call us!*

## Selecting your menu

### Main Dish

Choose from any of the main dishes above.

*Main dishes with an \* will incur an additional charge.*

### Sides

Choose your sides from the following categories-  
appetizers, salads and vegetables, pasta, potatoes and rice, bread or desserts.

*Side dishes with an \* will incur an additional charge.*

Price includes, serving platters, chafing dishes and serving utensils

Tax and delivery additional

Delivery, within Santa Rosa City limits

\$30 one way (catering equipment returned by client)

\$50 round trip (includes pick up of catering equipment)

Pick-up at restaurant-no charge



1226 Fourth Street, Santa Rosa, CA 95404

[tanya@brunosonfourth.com](mailto:tanya@brunosonfourth.com) 707-569-8222