



## Catering Menu

Available for drop off or pick-up only

### Entrees

- Mesquite Grilled BBQ Chicken (choice of sauce, Citrus marinated, Thai peanut, Shoyu marinated, or traditional BBQ)
  - Hoisin barbecued pork ribs (add \$3)
  - Grilled Italian sausage with sweet onions and peppers
- Pulled pork or chicken sandwiches with cole slaw and jalapeno aioli
  - BBQ rosemary lemon chicken
  - Sauteed 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 \$3)
    - Soy glazed grilled salmon\* (add \$4)
    - 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
- Fresh baked chocolate chip cookies
  - Apple cobbler
  - Raspberry oat bars
- Peanut butter chocolate chip bars
  - Lemon bars

## Pricing

\$22-One main dish, three sides

\$26- One main dish, four sides

\$34-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

\$75 one way (catering equipment returned by client)

\$125 round trip (includes pick up of catering equipment)

Pick-up at restaurant-no charge



1226 Fourth Street, Santa Rosa, CA 95404

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## Appetizers

Seared steak rolled with sun dried tomato, lemon cream cheese -\$1.25 each/24 min.

Thai chicken skewers with peanut sauce -\$2.50 each/12 min.

Baked brie with wild mushrooms and roasted garlic-Half \$75 Whole \$125.00

Rock salt saffron prawns with cocktail sauce \$3.25 each/24 min.

Mushrooms stuffed with Italian sausage-\$2 each/24 min

Crisp wonton chip with ahi tuna tartar-Available in pint or quart-Market Price

Assorted crostini platter- \$1.75 each/24 min

Blue cheese risotto stuffed mushrooms \$2 each/24 min.

Pancetta wrapped prawns with garlic aioli-\$5.25 each/24 min

Puff pastry wrapped Miller hot dogs (served with catsup and mustard)-\$5 each/cut in 4 pieces/12 min

Mini crab cakes-Market price/24 minimum

Spinach and goat cheese phyllo triangles- \$1.50 each/24 min

Risotto fritters with prosciutto and fontina, marinara dipping- \$1.50 each/24 min.

Traditional or curried deviled eggs \$1.25 each/24 min.

Hoisin meatballs-\$1.50 each 24 min.

Seasonal fruit skewers- \$2 each/24 min.

Vegetable Crudite with dill dip -Medium \$40 (serves 12) Large \$75 (serves 24)

Seasonal fruit platter- Medium \$55 (serves 12) Large \$90 (serves 24)

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