



CASS

Thank you for your interest in Cass Catering. Below you will find our catering item list and catering contract for you to view.

We will work with you to create a menu you love and that fits your budget. Our Chef really focuses on using local and organic foods. Please view our catering list for menu ideas; if you have any other items you wish to see we can accommodate all requests. We want this menu to be as personal to you as possible.

Our catering costs typically range from \$40-\$60 per person plus tax and gratuity. This cost per person includes the food as well as staffing to dress tables, serve, and clear the event. To secure our catering services we require a signed contract and \$500 payment. All rental items are coordinated separately.

Once you have contracted Cass as your caterer a Complimentary menu tasting is offered. If you would like to set up a tasting prior to contracting Cass as your caterer the cost is \$40 for 2 people and is refunded if you book Cass Catering. Please note your event date is not guaranteed until a contract has been signed.

For any questions please contact our Hospitality Director; Kelley Hutcheson.

Kelley Hutcheson
Hospitality Director
Cass Winery
805.239.1730 x 101
Kelley@casswines.com
www.casswines.com

CASS CATERING

Thank you for choosing CASS Catering for your upcoming event

*limited seasonal availability (Sp) = Spring, (Su) = summer, (F) = Fall (W) = Winter

*limited style of service (B) = Buffet, (FS) = Family Style, (P) = Plated

Appetizers

Assorted Cheeses, Water Crackers, Grapes **Gluten Free Crackers available upon request*

Artisan Cheeses, Water Crackers, Grapes **Gluten Free Crackers available upon request*

Artisan Cheese, Charcuterie, Castelvetrano Olives, Water Crackers, Dried Fruit

Parmesan Truffle Popcorn

Baby Vegetables & Soft Pita Bread (Choose your hummus flavor)

Sundried Tomato

Traditional

Preserved Lemon

Garden Herb (Su)

Margarita pizza

Tomatoes, Mozzarella, Fresh Basil, Extra-virgin Olive Oil

Mini Sourdough & Baby Swiss Grilled Cheese (Choose your side)

Homemade Strawberry Preserves,

Shooter of Chef's Tomato Bisque

Truffle French Fries

Crispy Fries, Truffle Salt, House-Made Ketchup

Havarti-Stuffed Arancini Balls

Lemon Zest, Garden Parsley

Grilled Ratatouille Salad & Andouille

Oak-Grilled Tomatoes, Squash, Peppers, Eggplant, Garden Herbs

Chilled Avocado Soup Shooter

Bruschetta, Local Olive Oil

Garden Gazpacho Shooter (Su)

Chilled Puree Soup of Garden Tomatoes, Cucumbers, Peppers

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Garlic Rubbed Crostini (choose crostini topping)
Heirloom Tomato Bruschetta, Organic Basil
Burrata, Caramelized Onion, Bacon Bits, Balsamic Glaze
Olive Tapenade, Chevre, Garden Chive
Roasted Red Pepper, Spanish Chorizo, Midnight Moon Goat Gouda

Signature Mini Crab Cakes
Cucumber Slice, Smoked Paprika Rémoulade

Edamame & Snapper Ceviche *(Sp, Su, F)
Coconut Milk, Wonton Crisp

Seasonal Tropical Fruit Ceviche
Lime, Lemon Juice

House Cured Lox *(Sp, Su, F)
Cucumber Blade, Crème Fraiche

Bacon Wrapped Scallop
Chili Powder

Hawaiian Style Ahi Poke & Wonton Crisp

White Chicken Pizza
Creamy Roasted Garlic Sauce, Shaved Parmesan, Grilled Chicken, Garden Basil, Red Onion

Teriyaki & Sesame Chicken Wings

Mini Chicken Tacos
Crunchy Taco Shell, Tequila Salsa & Spicy Cabbage Slaw

Gyoza
Bite-Size Chicken and Vegetable Dumplings

Smoked Chicken Salad Butter Lettuce Cup & Crispy Wontons

Mushroom Cupcakes (choose your filling)
Caramelized Shallot, Potato Mousse
Braised Short Rib, Potato Mousse
Italian Sausage, Warm Bruschetta

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Appetizers

Gourmet Skewers

Seasonal Melon Skewers-Ginger Glaze & Mint

Caprese Skewer

Garlic Butter Shrimp Skewers

Chicken & Lemongrass

Curried Chicken

Tequila Lime Chicken

Chicken Satay & Peanut Sauce

Chicken Teriyaki

Thai Inspired Beef

Steak House Skewer-Tri Tip, Mushrooms, Tomatoes

Ancho Rubbed Beef

Short Rib Ragout

Crispy Polenta Cake, Crème Fraiche, Chives

Beef Sliders

Baby Arugula, Pickled Onions, Peppered Ketchup, Local French Roll

Tri-Tip Sliders

Roasted Garlic Aioli, Sliced Tomato, Local French Roll

Pulled Pork Sliders

Pickled Onions, Chef's BBQ Sauce, Local Brioche Roll

Crispy Pork Belly Sliders

Tangy BBQ Sauce, Fennel Slaw, Telera Roll

Mini Stuffed Baked Potatoes

Bite-size Potatoes, Loaded with Garlic Butter, Crème Fraiche, Bacon Bits, Chives

Italian Pork Sausage Meatball

Rustic Marinara

Bacon Wrapped Asparagus

Balsamic Reduction

Bacon Wrapped Dates Stuffed with Goat Cheese

Prosciutto Wrapped Baby Arugula with Fresh Chevre *(Under 50pp1, F,W,Sp)

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Salads

Local Organic Mixed Baby Green Salad

Pomegranate Vinaigrette, Sliced Almonds, Dried Currants

Local Organic Mixed Baby Green Salad

Pomegranate Vinaigrette, Candied Pecans, Smokey Blue Cheese Crumbles, Dried Currants

House Wedge

Iceberg, Blue Cheese Crumbles, Housemade Bacon, Caramelized Onion, Buttermilk Dill Dressing(FS, P)*

Caesar Salad

Homemade Caesar Dressing, Garlic Croutons, Parmesan Cheese

Baby Romaine

Avocados, Pancetta Lardons, Meyer Lemon Vinaigrette

Pear & Gorgonzola Salad

D'Anjou Pear, Gorgonzola Cheese, Toasted Walnuts, Butter Lettuce, Cass Sparkling Vinaigrette

Wild Arugula Salad

Ruby Grapefruit Segments, Hooks Paradise Smokey Blue Cheese, Candied Pecans, Citrus Vinaigrette

Watermelon Salad

*Arugula, Feta Cheese Rice Wine Vinaigrette *(Late Sp, Su, F)*

Classic Italian Caprese Salad *(Su, F)

Balsamic Reduction

Chilled Local Organic Spinach Salad

Crumbled Bacon, Feta Cheese, Eggs, Shallot Vinaigrette

Roasted Heirloom Beet Salad (F, W, Sp)

Local Arugula, Spinach, Feta Cheese, Truffle Vinaigrette

California Shrimp Salad

Arugula, Citrus Aioli

House-Smoked Local Salmon Salad *(Late Sp, Su, Early F)

Pancetta Lardons, Poached Egg, Baby Greens Champagne Vinaigrette

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Salads

Classic Three Bean Salad

Penne Pasta Salad

Artichoke Hearts, Sundried Tomatoes, Kalamata Olives

Potato Salad

Red Potatoes, Carrots, Celery, Bacon, Creamy Dressing

Cole Slaw

Shredded Cabbage & Carrots, Sweet Vinaigrette

Cucumber Mint Salad

Lemongrass Vinaigrette

Grilled Summer Corn Salad *(Sp, Su)

Tomatoes, Avocados, Tarragon Vinaigrette

Side dishes

Grains

Cilantro & Lime Rice

Fresh Herb Rice Pilaf

Toasted Orzo, Pear Tomato, Garden Herbs

Wild Rice Pilaf

Cremini Mushrooms, Sautéed Leeks

Creamy Polenta

Local Fresh Goat Cheese, Garden Herbs

Tabbouleh Wheat Salad

Arugula, Cherry Tomatoes, Feta Cheese, Herbs

Grilled Polenta Cakes

Creamy Parmesan Quinoa

Creamy Risotto (pick your flavor):

Mushroom, Pea

Lemon, Garden Herbs

Leek, Shaved Parmesan

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Side dishes

Potatoes

Roasted Fingerling Potatoes

Roasted Baby Red Potatoes

Rosemary & Garlic Butter

Smashed Red Potatoes with Roasted Garlic

Traditional Whipped Potatoes

Cream, Butter, Chives

Creamy Horseradish Potatoes

Pesto Mashers

Smashed Russet Potatoes, Basil Pesto, Cream, Butter

Loaded Mashed Potatoes

House-Made Bacon, Cheddar Cheese, Butter, Sour Cream, Green Onions

Caramelized Yams *(F, W)

Brown Sugar, Cinnamon

Roasted Sweet Potatoes with Coriander Butter *(F, W)

Scalloped Potatoes *(B, FS)

Parmesan Cheese, Cream, Panko Crust

Au Gratin Potato

Gruyere Cheese, Caramelized Onions, Garlic, Red Potato Slices

Loaded Baked Potato *(B)

Butter, Sour Cream, House-Cured Bacon Bits, Cheddar Cheese, Scallions

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Side dishes

Vegetables

Sautéed Farmer's Market Vegetable Medley

Grilled Seasonal Vegetables

Balsamic Reduction

Honey Glazed Baby Heirloom Carrots

Creamed Organic Spinach

Roasted Brussels Sprouts

House-Cured Bacon Bits, Sweet Onion, Garden Herbs

Grilled Asparagus

Balsamic Reduction, Local Olive Oil, Parsley

Green Bean Almondine

Haricots Verts with Garlic

Roasted Winter Vegetables *(W)

Turnips, Carrots, Sweet Potatoes

Winter Root Vegetable Puree *(F,W)

Creamy Blend Parsnips, Turnips, Celeriac

Roasted Organic Butternut Squash (F, W)

Wilted Organic Kale

Braised Swiss Chard

Bourbon & Bacon Baked Beans

Ranch-Style Pinto Beans

Jalapeno, Onions, Garlic

Grilled Organic Sweet Corn*(Late Sp, Su)

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Pasta Dishes

Roasted Garlic Bolognese Sauce
Ground Beef, Pork Sausage, Mushroom

Creamy Chicken Alfredo
Linguine Pasta, Parmesan, Poached Broccoli Rabe

Classis Meat Lasagna (B, FS)
Ground Beef, Pork Sausage, Ricotta, Pomodoro Sauce

Mediterranean Ziti Bake (B, FS)
Artichoke, Sundried Tomato, Kalamata Olives, Feta Cheese

Vegetarian Lasagna (B, FS)
Creamy Alfredo Sauce, Wilted Spinach, Button Mushroom, Ricotta

Butternut Squash Ravioli (F, W)
Brown Butter, Walnuts, Sage

Pork

Slow Braised Pork Osso Bucco
Herb Gremolata

Smoked Pork Loin
Jalapeno Honey Glaze, Apples, Garlic, Onions

Oak-Grilled Pork Porterhouse Steak

Pan Seared Pork Tenderloin
Bourbon Maple Glaze

Braised Pork Belly
Herb Pistou

Slow Roasted Whole Pig
Brown Sugar, Cracked Pepper Rub

Smoked Baby Back Ribs
Tender Marinated Pork Ribs, Chef's BBQ Sauce

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Poultry/ Fowl

Free Range Organic Bone-In BBQ Chicken

Glazed in Chef's Homemade BBQ Sauce

BBQ Chicken Breast

Glazed in Chef's Homemade BBQ Sauce

Cilantro Lime Chicken

Chimichurri Sauce

Jalapeno Honey Grilled Chicken Breasts

Chicken Saltimbocca

Provolone, Prosciutto, Sage, Warm Bruschetta

Chicken Marsala

Lightly Coated Chicken Breast, Sautéed Mushrooms

Chicken Piccata

Seared Chicken Breast, Lemon Zest, Capers

Seared Duck Breast

Orange Glaze, Onion Ragout

From the sea

Roasted Local Halibut

Roasted Pacific Salmon *(Late Sp, Su, Early F)

Seared Ahi

Shrimp, Scallop, & French Tarragon Risotto

Fish Topper Options:

Dijon & Pistachio Crust

Viognier, Lemon, Fresh Dill

Jalapeno Beurre Blanc

Lime Crème Fraiche

House-made Pesto

Gremolata

Mango Salsa

Saffron Aioli

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Beef

Oak Grilled New York Strip Steak

Oak Grilled Filet Mignon

Oak Grilled Prime Grade Top Sirloin

Oak Grilled Flat Iron Steak

Smoked Tri-Tip

Seared, Boneless Rib Eye Steak

Steak Roulade *(Under 75ppl)
Pancetta, Asparagus, Roasted Red Peppers

Braised Boneless Beef Short Ribs

Grilled Korean Short Ribs
Thinly Sliced Kalbi-Style Beef Short Ribs

Carving Station Options:

Estate Oak Smoked Prime Beef Tenderloin
Roasted New York Strip
Salt-Crusted Prime Rib
Roasted Tri-Tip

Steak Topper Options:

Syrah Cranberry Reduction
Smokey Blue Cheese
Peppered Demi-Glace
Garlic & Mushroom Demi-Glace
Natural Au Jus
Horseradish Cream
Chef's Charred Tomato Salsa
Chimichurri Sauce
Sautéed Onions & Mushrooms
Balsamic Steakhouse
Italian Salsa Verde
Dijon Mustard Sauce

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Dessert

Crème Brulée Bar

Vanilla Bean, Chocolate, Espresso

Smore Bar

Graham Cracker

Chocolate Assortment

Reese's Peanut Butter Cups

Marshmallows

Fresh Seasonal Fruit Crisp

Hand-Whipped Cream

Flourless Chocolate Torte

Vanilla Cream, Berry Coulis

Chocolate Lava Cakes (Under 30 ppl)

Bourbon Vanilla Cream

Chocolate Souffle Cake

Flaky Crusted Rich Chocolate Cake, Syrah Soaked Berries

Mini Cheesecakes (choose your flavor)

Bourbon, Bacon, Maple Glaze

Chocolate, Hand Whipped Cream

Espresso, Hand-Whipped Cream

Traditional, Cherry Compote

Frangelico, Toasted Hazelnuts, Caramel

Strawberry Buñuelos

Layers of Strawberry and Fried Cinnamon-Sugar Dough, Freshly Whipped Cream

Strawberry Pizza

Sugar Cookie Crust, Cream Cheese Frosting, Fresh Strawberries

Composed Cheese Plate

Hook's Paradise Bleu Cheese, Honeycomb, Marcona Almonds, Shortbread

Prosciutto Wrapped Melon Skewers

Chiffonade of Mint

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CASS

Customer's Name: _____

Home Telephone: _____

Full Address: _____

Cell: _____ Office: _____

Email: _____

Start & End Time of Function: _____

Date of Function: _____

Location(s) of Function: _____

Type of Function: _____

Booking Fee: \$ 500

Estimated Total # of Guests _____

Price Per Person Agreed Upon \$ _____

Bar Staff Needed: _____

Gratuuity: 20% is added on to the total catering cost.

Guarantee

We must be notified of the exact number for which you wish to guarantee services for not later than **14 working days** before the event. In the event a guarantee service number is not received, the original estimated attendance count will be prepared and charged. The charge for each additional person set up at patron's request will be made and patron agrees to pay at Cass Catering's established rate of the agreed upon food cost per person \$ _____ plus 20%.

Taxes

All applicable state and local taxes will be imposed and paid by the client. If the client's organization is tax exempt, Cass Catering must receive a certificate reflecting the client's exemption status not later than five working days before the event. If Cass Catering does not receive this certificate, the client agrees to pay all taxes associated with the event.

Cancellations

If the client cancels a contracted food and beverage event, and/or facility, Cass Catering will retain the original \$500 payment and will refer to the cancelation timeline for all or a portion of the retainer fee as liquidated damages.

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Catering Contract

1. I, _____, agree, to pay for all guests attending plus tax and gratuity. Arrangement for additional guests and menu changes must be made at least fourteen (14) days prior to the functions and such final guarantee, whether oral or written, shall be binding on patron as if originally guaranteed.

Payment schedule as follows:

- 1) A non-refundable booking fee of \$500 is required to book date of event and services
- 2) Two Weeks prior final guest count is due
- 3) All remaining payment 1 week prior to the event date

2. _____(IN) The change of each additional person set up at patron's request after the fourteen (14) day period prior to event will be made and patron agrees to pay at Cass Catering's established rate of original cost per person plus 20%.

3. _____(IN) Any bar staff contracted through Cass Catering will be at the rate of \$20 per bartender per hour. Number of Bar Staff Needed _____.

4. _____(IN) All dietary restrictions and food allergies need to be identified upon choosing a menu and no later than 3 weeks prior to the event .

5. _____(IN) The following is included with the establish price per person:

- 1) Preparation and execution of food day of event.
- 2) Cost for all Chef's, dishwashers and servers are included in the established rate.
- 3) SET UP: Cater is responsible to dress the dinner tables with table linens, china, flatware, glassware, favors and menus. Please note: client is responsible for the dinner tables and dinner chairs to be set up and in place by caterer's arrival. Cater is not responsible for setting up ceremony, cocktail area or décor.
- 4) TEAR DOWN: Cater is responsible for putting all dinner tablecloths and napkins in their laundry bags, rinse (not wash) china, glassware and flatware and store in their correct crates or locations. Cater will remove all trash at the end of the night. Please note: client is responsible for tearing down the dinner tables, dinner/ceremony chairs, cocktail area and reception area décor.

6. _____(IN) Rentals are not included in this invoice. Client is responsible for conducting and organizing a rental quote. Cater is more than happy to give local company recommendations.

7. _____(IN) If venue does not offer ice or water the caterer will coordinate these service at the clients expense.

8. _____(IN) No event will be permitted to run over the time agreed upon without Cass Catering's approval. Cass Catering reserves the right to charge \$150 per hour for events running beyond the time agreed upon.

9. _____(IN) In the event patron cancels or otherwise breaches this agreement, Caterer shall retain \$500 booking fee and additional cost if 2 weeks prior to event (breakdown stated below) and/or any reasonable out-of-pocket expenses incurred by Caterer of deposit for damages. A schedule of cancellation charges follows:

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- 1) **Cancelations 2 weeks prior:** Client is responsible for 20% of the estimated total number of guest _____ (as stated in contract above).
 - 2) **Cancelations 1 weeks prior:** client is responsible for 50% of the estimated total number of guest _____ (as stated in contract above).
 - 3) **Cancelation 6-1 day before event:** Catering cost is non-refundable.
10. _____ (IN) Any balance due will be paid within seven (7) days of the start time of function.
11. _____ (IN) Delinquent Accounts - we reserve the right to assess finance charges on any amount unpaid when due at an interest rate of 1 ½% per month or the maximum rate permitted by law.
12. _____ (IN) In the event that the caterer must seek legal remedies to complete execution of this contract, the client agrees to pay all reasonable attorney fees.
13. _____ (IN) Any vendors that require a meal to be provided during the event (such as. Photographer, assistant, coordinator, venue coordinator, band, dj etc.) will be paid for by client. Required vendor meals will be added into the overall guest count and will be charged at the same established catering cost per person.
14. _____ (IN) All food must be supplied by Cass Catering except baked goods such as a wedding cake.
15. _____ (IN) Cass Catering reserves the right to substitute items that become unavailable in the open market or that exceeds reasonable market costs. Caterer will notify patron for approval if time allows.
16. _____ (IN) Clients assumes responsibility for any damages to any property rented to client that may be caused by clients, members, guests or invitees.
17. _____ (IN) Cass Catering shall have no responsibility or liability for failure to supply any services when prevented from doings so by strikes, accidents or any cause beyond Cass Catering's control, or by orders of any governmental authority, except to return said retainer fee within sixty (60) days.
18. _____ (IN) For parties greater than 10 people, 20% gratuity will be added to final invoice.

This agreement constitutes the entire agreement between the parties. No modifications or cancellations thereof shall be valid nor of any force effect unless in writing signed by Cass Catering. The undersigned acknowledges that (s)he has read and accepted all the terms of CATERING AGREEMENT and had executed the Agreement on the: (Date) _____ by returning it within ten (10) working days. Failure to comply will risk securing the aforementioned contracted day of function.

CLIENT

CATERER

DATE _____

DATE _____