

ESTABLISHED 2001  
**SELLAND'S**  
MARKET - CAFE **TO GO**

# PARTY PLATTERS & CATERING

GOOD FOOD MADE FROM SCRATCH

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IF YOU LOVE  
**FOOD & WINE**  
YOU'LL LOVE  
**SELLAND'S**

## COCKTAIL PARTY

**GRILLED BEEF TENDERLOIN CROSTINI**  
with whole grain mustard and caper sauce

**CHILI-LIME PRAWNS**

**FRESH DUNGENESS CRAB CAKES**  
with roasted red pepper aioli

**SELLAND'S STUFFED MUSHROOMS**  
stuffed with croutons, sausage, fontina and sage

**TERIYAKI CHICKEN TENDER SKEWERS**

**SELLAND'S CHEDDAR POTATO CAKES**  
with sour cream and fresh chives

**ROASTED SEASONAL VEGETABLES**  
with herbed garlic aioli

**SELLAND'S SIGNATURE CHEESE PLATTER**

- brie with caramelized onions and garlic
- goat cheese with greek olive tapenade
- point Reyes blue cheese, honey and fresh mint
- crostini and crackers

\$445.00 serves up to 25

\$801.00 serves up to 50

\$1,134.75 serves up to 75

## OPEN HOUSE

**MINI CHICKEN SANDWICHES**  
with lemon-basil mayo

**MINI BEEF TENDERLOIN SANDWICHES**  
with fresh tomato salsa

**LEMON MOUSSE & BAY SHRIMP PLATTER**  
with crostini and crackers

**TOMATO & MOZZARELLA CROSTINI**  
with fresh basil

**FLATBREAD TWO WAYS**

- smoked salmon, cream cheese, capers and red onion
- preserved lemon, goat cheese and kalamata olives

**SEASONAL CRUDITÉ**  
bounty of fresh vegetables with herb dip

**SELLAND'S SIGNATURE CHEESE PLATTER:**

- brie with caramelized onions and garlic
- goat cheese with greek olive tapenade
- point Reyes blue cheese, honey and fresh mint
- crostini and crackers

\$415.00 serves up to 25

\$747.00 serves up to 50

\$1,058.25 serves up to 75

## GARDEN PARTY

**MINI CHICKEN SANDWICHES**  
with lemon-basil aioli

**MINI BEEF TENDERLOIN SANDWICHES**  
with fresh tomato salsa

**MINI GREEK VEGGIE SANDWICHES**  
with feta, cucumbers, green peppers, red onions,  
kalamata olives and vinaigrette

**TOMATO AND FRESH MOZZARELLA CROSTINI**  
with fresh basil

**CLASSIC DEVILED EGGS**

**ASSORTED FLAT BREAD**

- topped with preserved lemon, goat cheese,  
kalamata olives and fresh thyme
- topped with sun dried tomatoes, feta and fresh rosemary

**SEASONAL CRUDITE**  
bounty of fresh vegetables with herb dip

**LEMON MOUSSE AND BAY SHRIMP**  
our savory lemon mousse topped with marinated bay shrimp  
and fresh dill served with crostini and crackers

**SELLAND'S FRESH FRUIT** - best of season

\$485.00 serves up to 25

\$873.00 serves up to 50

\$1,236.75 serves up to 75

## CELEBRATION

**MINI BEEF TENDERLOIN & BLUE CHEESE SANDWICHES**  
with caramelized onions and mayo

**MINI TURKEY SANDWICHES**  
with brie, caramelized onions and curry mayo

**FRUIT SKEWERS**  
best of season fruit with fresh mint

**SMOKED SALMON CROSTINI**  
with cream cheese and capers on crostini

**TERIYAKI CHICKEN TENDERS**

**PROSCIUTTO & BLUE CHEESE FLATBREAD**  
with caramelized onions and toasted walnuts

**SELLAND'S STUFFED MUSHROOMS** (vegetarian)  
stuffed with croutons, fontina and sage

**ROASTED VEGETABLE SKEWERS**  
with lemon aioli

\$375.00 serves up to 25

\$626.00 serves up to 50

\$887.00 serves up to 75

## SIGNATURE PLATTERS

### THE MEDITERRANEAN PLATTER

lemon dill shrimp, prosciutto with cracked pepper and olive oil, french feta with sun dried tomatoes, goat cheese with preserved lemon and olive tapenade, marinated mushrooms and flatbread with rosemary, olive oil and sea salt

small \$79.50 serves up to 15 | large \$156.00 serves up to 30

### THE CALIFORNIAN PLATTER

wood oven roasted beef tenderloin, point reyes blue cheese aioli, rosemary roasted garlic, seasonal grapes, crostini

small \$59.95 serves up to 15 | large \$119.95 serves up to 30

### OUR TRIO OF SKEWERS

- rosemary garlic beef tenderloin
- teriyaki chicken tender
- roasted vegetables with fresh thyme

36 pc. \$64.95

### SAVORY ASSORTED CROSTINI PLATTER

- goat cheese, sun dried tomatoes and fresh basil
- beef tenderloin with caper mustard sauce and arugula
- marinated bay shrimp, lemon mousse and fresh dill

small \$55.95 serves up to 12 | large \$109.95 serves up to 24

### CHARCUTERIE AND FLATBREAD PLATTER

prosciutto, italian salami, chorizo and pepperoni served with flatbread with extra virgin olive oil, sea salt and rosemary

small \$36.50 serves up to 15 | large \$68.00 serves up to 30

### OUR OVEN BAKED FLATBREAD PLATTER

- goat cheese, preserved lemon and greek olive tapenade
- feta, sun dried tomatoes and fresh rosemary
- prosciutto, pt reyes blue, caramelized onions and walnuts

small \$39.95 serves up to 24 | large \$76.95 serves up to 48

### MINI SANDWICH PLATTER

- wood oven roasted beef tenderloin, fresh tomato salsa and mayo
- lemon garlic roast chicken breast, lemon basil mayo
- greek veggie with feta, cucumber, purple onion, red wine vinaigrette

small \$59.95 serves up to 12 | large \$119.95 serves up to 24

### OUR WOOD OVEN ROASTED MEAT PLATTER

hand-carved wood oven roasted beef tenderloin, orange curry roasted turkey breast and lemon garlic roast chicken breast

small \$64.50 serves up to 15 | large \$127.00 serves up to 30

### LEMON GARLIC ROAST CHICKEN BREAST PLATTER

hand-sliced marinated chicken with lemon basil aioli

small \$59.50 serves up to 15 | large \$123.50 serves up to 30

## CHEESE PLATTERS

### OUR SIGNATURE CHEESE PLATTER

- brie with caramelized onions and roasted garlic
- goat cheese with greek olive tapenade
- point reyes blue cheese, honey and fresh mint
- crostini and crackers

small \$47.50 serves up to 15 | large \$89.50 serves up to 30

### ARTISAN CHEESE AND FRUIT PLATTER

st. andre triple cream, humboldt fog creamy goat cheese, point reyes blue cheese, best of season fruit, crostinis and crackers

small \$52.00 serves up to 15 | large \$99.50 serves up to 30

## OUR FRESH SEAFOOD PLATTERS

### SHRIMP TWO WAYS PLATTER

lemon, garlic, dill marinated shrimp and lime, cilantro, jalapeno marinated shrimp

small \$58.95 serves 15 | large \$115.95 serves 30

### SEARED AHI TUNA PLATTER

sesame crusted and served with wasabi and ponzu sauce

small \$54.00 serves up to 15 | large \$101.50 serves up to 30

### LEMON MOUSSE AND MARINATED BAY SHRIMP PLATTER

marinated lemon dill bay shrimp served with a lemony cream cheese mousse with crostini and crackers

small \$42.00 serves up to 15 | large \$82.50 serves up to 30

### ROASTED SIDE OF SALMON PLATTER

cucumber dill sauce, marinated red onion with crostini and crackers

small \$99.95 serves up to 30 | large \$199.95 serves up to 60

## BEST OF SEASON

### ROASTED VEGETABLE PLATTER

best of season vegetables with fresh herbs served with lemon basil aioli

small \$49.50 serves up to 15 | large \$96.00 serves up to 30

### CRUDITE PLATTER

best of season raw veggies with a creamy herb sour cream dip

small \$36.50 serves up to 15 | large \$69.00 serves up to 30

### FRESH FRUIT PLATTER

best of season fruit with fresh mint

small \$48.00 serves up to 15 | large \$85.00 serves up to 30

## SANDWICH PLATTERS

### SELLAND'S SIGNATURE SANDWICH PLATTER

assorted sandwiches of beef tenderloin and tomato salsa, roast turkey with brie and caramelized onion, chicken breast with prosciutto and fontina, avocado with tomato and jack cheese, carnitas with cheddar

small \$96.95 serves up to 15 | large \$179.95 serves up to 30

## SELLAND'S BOX LUNCHES (see page 6)

### INDIVIDUAL BOX LUNCHES ARE COMPLETE WITH FLATWARE AND NAPKIN

choice of one sandwich and one side salad

\$13.50 | \$14.50 includes cookie

choice of three salads, plus bread and butter

\$14.50 | \$15.50 includes cookie

## OUR HOUSEMADE HORS D'OEUVRES

### CRAB CAKES

with roasted red pepper aioli dz. \$33.50

### CHEDDAR POTATO CAKES

with sour cream and fresh chives dz. \$21.00

### SELLAND'S STUFFED MUSHROOMS

stuffed with italian sausage, croutons, fontina and fresh herbs  
dz. \$19.50

### SELLAND'S STUFFED MUSHROOMS (vegetarian)

stuffed with croutons, fontina and fresh herbs  
dz. \$18.50

### MARINATED MUSHROOMS

with roasted red peppers, garlic and parsley dz. \$12.00

### CLASSIC DEVEILED EGGS

with fresh thyme dz. \$12.85

### SEARED AHI TUNA

sesame crusted, thinly sliced, and served with wasabi and ponzu  
lb. \$29.95

### LEMON-DILL PRAWNS

dz. \$18.00

### CHILI-LIME PRAWNS

with sliced jalapeños and cilantro dz. \$18.00

## SKEWERS

### BEEF TENDERLOIN

marinated with garlic, rosemary and red wine dz. \$31.25

### TERIYAKI CHICKEN TENDERS

dz. \$18.00

### SEASONAL ROASTED VEGETABLES

with lemon aioli dz. \$16.00

### FRUIT SKEWER

best of season fruit with fresh mint dz. \$15.00

## CROSTINI

### BRIE & CARAMELIZED ONION

with roasted garlic on crostini dz. \$24.50

### GOAT CHEESE & SUN DRIED TOMATO

with fresh basil on crostini dz. \$24.75

### WOOD-OVEN ROASTED BEEF TENDERLOIN

with caper mustard sauce and arugula on crostini dz. \$28.50

### LEMON MOUSSE & BAY SHRIMP

with fresh dill on crostini dz. \$25.75

### SMOKED SALMON

with cream cheese and capers on crostini dz. \$27.00

## FLATBREADS

### PRESERVED LEMON & GREEK OLIVE FLATBREAD

with goat cheese, and fresh herbs each \$11.50

### SUN DRIED TOMATO FLATBREAD

with feta, extra-virgin olive oil and fresh rosemary each \$11.50

### PROSCIUTTO & PT REYES BLUE CHEESE FLATBREAD

with caramelized onions and roasted walnuts each \$14.50

### SMOKED SALMON FLATBREAD

with cream cheese, red onion, capers and dill each \$16.50

### SEA SALT FLATBREAD

with extra-virgin olive oil and rosemary each \$8.50

## MINI SANDWICHES

### BEEF TENDERLOIN

wood oven roasted beef tenderloin, fresh tomato salsa and mayo  
dz \$33.00

### BEEF TENDERLOIN & BLUE CHEESE

with caramelized onions and mayo  
dz \$33.00

### CHICKEN BREAST

lemon garlic roast chicken breast, lemon basil mayo  
dz \$27.50

### GREEK VEGGI

with feta, cucumber, purple onion and red wine vinaigrette  
dz \$27.50

### TURKEY

with brie, caramelized onions and curry mayo  
dz \$27.50

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## OUR HOUSEMADE ENTRÉES

### ROASTED IN OUR WOOD OVEN

#### BEEF TENDERLOIN

marinated in fresh garlic, rosemary and red wine  
steaks \$9.50 | whole \$29.95 lb.

#### NANCY'S PORK ROAST

slow-cooked \$40.25 serves up to 12

#### LEMON GARLIC CHICKEN BREAST

marinated and oven roasted dz. \$65.50

#### TERIYAKI CHICKEN THIGHS

dz. \$32.50

#### GRANDMA GAIL'S MEATLOAF

whole \$29.95 serves up to 8

#### SELLAND'S CARNITAS

melt in your mouth spicy pork 40.25 serves up to 12

#### OVEN-ROASTED CHICKEN BREAST

with mushroom cream sauce dz. \$84.50

#### EDNA'S ROASTED TURKEY BREAST

citrus-curry marinated then oven-roasted  
\$49.95 serves up to 12 | 89.50 serves up to 24

### TODAY'S FISH

#### PANKO CRUSTED SALMON FILET

in a marinade of lemongrass, ginger and soy  
dz. \$89.50

#### ROASTED SALMON FILET

with preserved lemon, dill and butter  
dz. \$89.50

#### SEARED AHI TUNA FILET

sesame crusted served with wasabi and ponzu sauce  
dz. \$89.95

### CASSEROLES

#### CLASSIC LASAGNA BOLOGNESE

housemade pasta with mozzarella, ricotta, bechamel sauce and parmesan  
½ pan \$71.00 serves 9-12 | full pan \$129.00 serves 18-24

#### 3 CHEESE LASAGNA

housemade pasta with mozzarella, ricotta and parmesan  
½ pan \$66.50 serves 9-12 | full pan \$115.00 serves 18-24

## HOT SIDES

#### POTATOES AU GRATIN

thinly layered with seasoned cream and parmesan  
½ pan \$62.00 serves 9-12 | full pan \$105.00 serves 18-24

#### CHEDDAR POTATO CAKES

with sour cream and chives \$21.00 dz.

#### SELLAND'S 4-CHEESE MACARONI & CHEESE

½ pan \$65.00 serves 15 | full pan \$115.00 serves 30

#### BUTTERED PARSLEY POTATOES

½ pan \$39.00 serves 15 | full pan \$75.00 serves 30

#### CREAMY MASHED POTATOES

½ pan \$42.50 serves 15 | full pan \$79.00 serves 30

#### SEASONAL VEGETABLES

½ pan \$42.50 serves 15 | full pan \$79.00 serves 30

#### OUR OWN ROAST CHICKEN GRAVY

pint \$9.50 | quart \$18.50

#### OVEN ROASTED PORK GRAVY

pint \$9.50 | quart \$18.50

## COLD SIDES

#### CAVATAPPI PASTA SALAD

with tomato, baby arugula, ricotta salata and ranch dressing  
bowl \$62.25 serves up to 15

#### ASIAN CHICKEN PASTA SALAD

with carrots, bell peppers and scallions with a spicy asian dressing  
bowl \$62.25 serves up to 15

#### ROASTED BEET SALAD

with citrus and extra virgin olive oil  
bowl \$74.25 serves up to 15

#### MEDITERRANEAN CUCUMBER SALAD

with feta and red wine vinaigrette  
bowl \$69.50 serves up to 15

#### DEB'S BROCCOLI SALAD

with cashews, sunflower seeds, bacon, celery and raisins  
bowl \$69.50 serves up to 15

#### GREEN BEAN SALAD

with lemon, parmesan and mint  
bowl \$59.25 serves up to 15

#### SUN-DRIED TOMATO PASTA SALAD

with fresh basil and parmesan  
bowl \$59.25 serves up to 15

#### BEST OF SEASON FRUIT SALAD

with fresh mint  
bowl \$75.75 serves up to 15

#### HOMESTYLE POTATO SALAD

with celery, onion and black olives  
bowl \$62.25 serves up to 15

## SALADS W/ GREENS

### BLUE CHEESE AND BACON

mixed greens with peppered bacon, pt. reyes blue, scallions and red wine vinaigrette

bowl \$66.75 *serves up to 15*

### ROMAINE HEART & BLUE CHEESE

with tomato, green onion and ranch dressing

platter \$66.75 *serves up to 15*

### SHRIMP LOUIE ROMAINE HEART

with bay shrimp, tomato, egg and thousand island

platter \$71.50 *serves up to 15*

### GARDEN SALAD

mixed greens, avocado, tomato, green onions, bell peppers, mushrooms and choice of dressing

bowl \$66.75 *serves up to 15*

### GOAT CHEESE AND APPLE

with greens, red onion, toasted walnuts and golden balsamic

bowl \$66.75 *serves up to 15*

## PIZZAS

### CHEESE

tomato coulis, mozzarella and parmesan \$10.00

### MARGHERITA

tomato coulis, tomatoes, fresh mozzarella, parmesan and fresh basil \$13.50

### CHICKEN

béchamel sauce, chicken, bacon, goat cheese, mozzarella, extra virgin olive oil and fresh arugula \$14.75

### PEPPERONI

mozzarella, parmesan, tomato coulis and fresh basil \$14.75

### PROSCIUTTO

fontina cheese, caramelized onions, parmesan and fresh sage \$14.75

### COMBINATION

tomato coulis, salami, pepperoni, sausage, mushrooms, green bell peppers, onions and olives \$14.75

## SOUPS

### HOUSEMADE SOUP

inquire qt \$11.75

### GRANDMA GAIL'S CHILI (seasonal)

ground beef, kidney beans and our secret spices qt \$11.75

## SELLAND'S BOX LUNCHES

### ALL BOX LUNCHES ARE COMPLETE WITH FLATWARE AND NAPKIN

choice of one sandwich and one side salad

\$13.50 | \$14.50 *includes cookie*

choice of three salads, plus bread and butter

\$14.50 | \$15.50 *includes cookie*

(add \$2.00 for beef tenderloin)

## SANDWICHES

### MEATLOAF

with mayo, red onion, lettuce, on levain \$7.50

### TUNA

white albacore with onions, celery, dill pickles, mayo and greens on levain \$7.50

### AVOCADO

with jack cheese, pickles, red onions, tomatoes and greens on organic wheat \$8.50

### BLTA

peppered bacon, tomato, lettuce and avocado with mayo on levain \$8.50

### SALAMI

cheddar cheese, jack cheese, tomato, pickles, lettuce, red onions, mayo and dijon on levain \$8.50

### CARNITAS

pork carnitas with cheddar cheese, tomatoes, red onions and mayo on a soft roll (served warm) \$8.50

### CHICKEN BREAST

with prosciutto, fontina cheese, greens, lemon-basil mayo on levain \$8.75

### TURKEY

citrus and curry marinated breast with brie, caramelized onions and curry mayo on a soft roll (served warm) \$8.75

### BEEF TENDERLOIN

with fresh tomato salsa, red onions and mayo on a soft roll (served warm) \$10.75

### BBQ BEEF BRISKET

on a soft roll (served warm) \$8.75

### BEEF TENDERLOIN AND BLUE CHEESE

with caramelized onions, mayo and arugula on levain \$10.75

### ROAST PORK

caramelized onions, brie and mayo on a soft roll (served warm) \$8.50

## DESSERT PLATTERS

### COOKIE LOVERS

chocolate chip with nuts, chocolate chip, lemon coolers, oatmeal, peanut butter, snickerdoodles, choc-chocolate chip  
24 pc. \$32.00

### DELUXE COOKIES AND BARS

dream bars, raspberry jewel cookies, coconut macaroons, chocolate chip cookies, peanut butter squares, lemon squares, oatmeal cookies, fudge brownies  
24 pc. \$52.00

### LUSCIOUS MINI-DESSERT PLATTER

mini-cheesecakes, chocolate mini-mousse towers, banana cream tart, coconut cupcakes, chocolate eclairs, dream bars 12 pc. \$45.00

### SIGNATURE DESSERT PLATTER

chocolate cupcakes, banana cream tarts, raspberry jewel cookies, creamy cannoli, chocolate mini-mousse towers, red velvet cupcakes, chocolate eclairs, mini-cheesecakes, lemon squares, fudge brownies, coconut cupcakes, oatmeal cookies  
24 pc. \$69.00

### CHOCOLATE LOVER'S PLATTER

chocolate mini-mousse towers, chocolate cupcakes, fudge brownies with nuts, chocolate eclairs, chocolate chip cookies, chocolate dipped macaroons, peanut butter squares and choc-chocolate chip cookies  
24 pc. \$45.50

## CAKES

9" round 3 layer \$36.00 serves 12 - 16

¼ sheet 2 layer \$45.00 serves 16 - 24\*

½ sheet 2 layer \$72.00 serves 32 - 48\*

\*requires 24 hours notice

celebration plaques written on white chocolate

9" round \$3.00

¼ sheet & ½ sheet \$6.00

### FRUIT BASKET CAKE

vanilla sponge cake filled with fresh strawberries and bananas, covered with whipped cream and topped with seasonal fruit

### RICH CHOCOLATE CAKE

rich chocolate cake covered and filled with dark chocolate cream frosting, topped with chocolate shavings

### CARROT CAKE

with toasted walnuts and lemon cream cheese frosting

### GERMAN CHOCOLATE CAKE

rich dark chocolate cake filled and covered with a coconut pecan custard frosting

### RED VELVET

traditional buttermilk cake with cream cheese frosting

## TORTES & TARTS

### CHOCOLATE MOUSSE TORTE

dark chocolate mousse with a chocolate cookie crust topped with whipped cream

10" round \$36.00 serves 12 - 18

### FRUIT TART

pastry cream in a flaky crust topped with this season's best fruit

\$36.00 serves 8 - 12

### RANDALL'S CHEESECAKE

cheesecake with a graham cracker nut crust, topped with seasonal fruit or white chocolate shavings

10" round \$36.00 serves 12 - 18

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## PERSONAL SWEETS

### APPLE CROUSTADE

rustic pie crust filled with apples  
½ dz. \$27.00 | dz. \$54.00

### BANANA CREAM TART

in a flaky crust topped with whipped cream  
½ dz. \$23.00 | dz. \$47.00

### FUDGE BROWNIE WITH NUTS

topped with chocolate and toasted walnuts  
½ dz. \$11.00 | dz. \$23.00

### FUDGE BROWNIE

topped with powdered sugar  
½ dz. \$10.00 | dz. \$21.00

### RANDALL'S MINI-CHEESECAKE

graham cracker nut crust topped with seasonal fruit  
½ dz. \$19.50 | dz. \$39.00

### MINI-MOUSSE TOWER

dark chocolate mousse on a chocolate cookie crust and topped with whipped cream  
½ dz. \$19.50 | dz. \$39.00

### SEASONAL FRUIT TART

housemade pastry cream and fresh fruit in our housemade crust  
½ dz. \$23.50 | dz. \$46.00

### DREAM BAR

chocolate chips, pecans, coconut, and a creamy custard filling on a graham cracker crust  
½ dz. \$13.50 | dz. \$27.00

### CHOCOLATE ÉCLAIR

filled with fresh pastry cream and covered with chocolate  
½ dz. \$23.00 | dz. \$46.00

### CLASSIC CANNOLI

filled with fresh ricotta and hand-shaved chocolate  
½ dz. \$21.00 | dz. \$42.00

### LEMON SQUARE

made with fresh lemon juice  
½ dz. \$11.00 | dz. \$22.00

### PANNA COTTA

italian custard with maple caramel or candied orange topping  
½ dz. \$21.00 | dz. \$42.00

### CHOCOLATE AND PEANUT BUTTER SQUARE

with a chocolate cookie crust  
½ dz. \$13.50 | dz. \$27.00

### PETITS FOURS

seasonally themed and made by divine delights of sonoma  
½ dz. \$13.50 | dz. \$27.00

## CUPCAKES

### COCONUT

with cream cheese frosting and fresh coconut  
½ dz. \$15.00 | dz. \$30.00

### CHOCOLATE OR VANILLA

with chocolate fudge frosting  
½ dz. \$15.00 | dz. \$30.00

### CHOCOLATE OR VANILLA

with vanilla frosting  
½ dz. \$15.00 | dz. \$30.00

### CHOCOLATE

with peanut butter frosting and chocolate sprinkles  
½ dz. \$15.00 | dz. \$30.00

### RED VELVET

with cream cheese frosting  
½ dz. \$15.00 | dz. \$30.00

### CARROT

with cream cheese frosting  
½ dz. \$15.00 | dz. \$30.00

### GERMAN CHOCOLATE

with coconut pecan custard frosting  
½ dz. \$15.00 | dz. \$30.00

### MINI CUPCAKES – choose from above

dz. \$21.00 (requires 48 hours notice)

### SPECIAL CUSTOM CUPCAKES (inquire)

## OUR HOMEMADE COOKIES

### CHOCOLATE CHIP

dz. \$12.00

### CHOCOLATE CHIP WITH WALNUTS

dz. \$12.00

### GRANDMA RUTH'S OATMEAL RAISIN

dz. \$12.00

### PEANUT BUTTER

dz. \$12.00

### SNICKERDOODLE

dz. \$12.00

### LEMON COOLER

dz. \$12.00

### CHOCOLATE CHOCOLATE CHIP

dz. \$12.00

### COCONUT MACAROON

dipped in chocolate  
dz. \$15.50

### RASPBERRY JEWEL

dz. \$16.50

## BEVERAGES

### SODAS (cans) - \$1.25 each

Pepsi  
Diet Pepsi  
Coke  
Diet Coke  
Dr. Pepper  
Diet Dr. Pepper  
7-Up  
San Pellegrino Limonata  
San Pellegrino Aranciata

### SODAS (bottles)

Boylan Black Cherry - \$1.50 each  
Boylan Grape  
Orange Crush - \$1.65 each  
River City Root Beer - \$1.99 each  
Ed & Pete's Lemonade - \$1.65 each  
Reed's Ginger Ale - \$2.25 each

### WATER

Fiji Water - \$1.65 each  
San Pellegrino Sparkling Water (8 oz) - \$1.40 each  
San Pellegrino Sparkling Water (16 oz) - \$1.95 each

### MILK - \$1.45 each

Milk 2%  
Chocolate Milk

### ODWALLA - \$3.49 each

Carrot Juice  
Orange Juice  
Mango Tango  
Pomegranate Limeade  
Original Superfood

### TEAS' TEA all natural, unsweetened - \$2.50 each

Green White  
Green Jasmine  
Lemon-grass Green  
Pure Green

### HARNEY & SONS TEA organic - \$2.50 each

Big Berry & Tea  
Black Tea

## BREADS

**GARLIC BREAD** loaf \$10.50

**LEVAIN** (sliced) 2 lb. loaf \$4.99

**WHOLE BATARD** \$3.75

**BAQUETTE** \$2.75

**ORGANIC WHOLE WHEAT** (sliced) \$5.99

**FLATBREAD** with olive oil, sea salt and rosemary each \$8.50

**BUTTER** per serving \$0.15

## CHEESES

**HUMBOLDT FOG** \$23.75 /lb

**ST. ANDRE TRIPLE CREAM** \$18.75 /lb

**BRIE** \$11.00 /lb

**AGED GOUDA** \$16.00 /lb

**COTSWOLD** with Chive and Onion \$20.50 /lb

**POINT REYES BLUE** \$16.50 /lb

## POTATO CHIPS

**DIRTY CHIPS** - \$1.25 each

Salt & Vinegar  
Mesquite BBQ  
Lightly Salted  
Cracked Black Pepper  
Maui Onion  
Jalapeño

*At Selland's, we aim to bring you the finest products available. Much of our seasonal produce comes straight from the local Farmer's Markets, and we are committed to using local, sustainable and organic produce and hormone-free meats wherever possible.*

*All of our salad dressings, soups, gravies and aiolis are made from scratch using the freshest ingredients and no fillers or additives.*

## POLICY AND MAP

1) Our Catering Specialist is available to help you with menu planning and quantities Monday through Friday from 10:30 am - 2:00 pm. Call anytime to place your order.

2) A 48-hour notice may be required on some menu items.

- To help us to determine whether orders should be delivered/picked up hot or cold - Please specify when you will be serving the food you order.

- Please specify if you would like all food packed to go (so that it may be transferred to your own serving dishes) or ready to serve on disposable platters/chafing dishes.

The fee for a disposable platter is \$6.00 and \$14.00 for a chafing dish. Disposable serving pieces are also available for \$1.00 each.

- Please place your order as early as possible to insure availability. We will do our best to accommodate last minute orders but can not always do so.

## DELIVERY

- We offer delivery for orders over \$125.00. Delivery charges will apply. We are only able to deliver within a limited area. Please inquire.

## POLICIES

- To secure your order you will need to return a signed copy of the estimate by email or fax with a credit card number. A 48-hour cancellation notice is required to avoid charges.

All prices subject to change.

**COME IN AND EAT ON SITE  
OR TAKE YOUR FOOD OUT**

**CALL YOUR ORDER IN  
FOR FASTER SERVICE**

**CATERING IS OUR SPECIALTY**

**DELIVERY AVAILABLE**

**HOURS:  
MON - SAT  
10:30AM TO 8:00PM**



**WWW.SELLANDS.COM**

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