

# The Sink's Catering Package 2016



Valued Customer,

We strive to offer you a wide variety of options to fit your budget while delivering a unique and memorable culinary experience for your guests. Below, we have outlined potential menus for five popular culinary themes, and offer three different levels of pricing for each theme.

These are our ideas, but we are happy to work with you throughout the planning process to craft a menu that will be the most well-received by your guests. We look forward to working with you and helping to ensure your event is a success!

Chef Mark Gordon and The Sink Team



## Tiers of Pricing:

### ON A BUDGET: (~\$10/head)

- **Classic Sink** - The Ugly Crust Pizza Party: pizza, garden salad with dressings
- **The Italian Job** - Baked ziti, cheesy bread with marinara, and garden salad. Served with parmesan cheese
- **Smokehouse Barbecue** - Pulled pork or pulled chicken sandwiches, macaroni salad, homemade potato chips
- **Baja Beach** - Taco Bar: pulled chicken or ground beef, tortilla chips, salsa verde, picante, pico; pinto beans, sour cream, cheese, lettuce, Mexican rice, corn (hard-shell) or flour tortillas. Guacamole available for an additional charge.
- **Wraps:** buffalo chicken, chicken caesar, turkey bacon ranch, vegetarian Med wrap, etc. (can mix and match). Served with homemade chips, and garden salad with dressings

Included non-alcoholic beverages: Your choice of bottled water, soda cans,  
5 gallon containers of iced tea/homemade lemonade

### THE CROWD PLEASER: (~\$18/head)

- **Classic Sink** - Sinkburger bar - Beef or portobello burgers. We will bring our famous toppings. Burgers cooked to order by our Chefs at the action station. Served with macaroni salad and housemade chips. Comes with your choice of: chocolate chip cookies, cinnamon-sugar churros, tres leches cake, or fresh fruit
  - Choose 2 cheeses: American, cheddar, swiss, provolone
  - Choose 4 toppings: crispy onion straws, jalapeno straws, mushrooms, ale onions, guacamole, bacon
  - **Build Your Own Slider Party** - (quicker, convenient) mini Sinkburger sliders with American cheese and lettuce, tomato, red onion, and pickles. Add your own condiments.
- **The Italian Job** - Strombolis with marinara dipping sauce, Italian sausage or mini meatball sandwiches, bruschetta, pasta primavera salad, and a cannoli tray for dessert
- **Smokehouse Barbecue:** Smoked chicken, pulled pork, barbecue ribs, white bread, corn on the cob, potato salad, southern coleslaw
- **Baja Beach:** fish tacos, tropical fruit salad, tequila lime shrimp skewers, tortilla chips with mango salsa, toasted almond avocado quinoa
- **Mediterranean Medley:** hummus, tabouli, tapenade & tzatziki tray, gyro action station (pitas, sliced gyro meat, cucumbers, red onion, tomatoes, feta), caprese salad

Included non-alcoholic beverages: Your choice of bottled water, soda cans,  
5 gallon containers of iced tea/homemade lemonade



**AN ELEGANT EVENING:** (\$~30/head) - buffet-style with action station, OR plated with passed apps

- **Classic Sink** - shrimp cocktail, Buffalo prime rib (carving station), twice-baked potato, steamed asparagus with hollandaise, spinach salad, triple chocolate mousse cake
- **The Italian Job** - sausage and peppers app, chicken piccata, veal marsala (sautee action station) wild mushroom risotto, caprese salad, tiramisu
- **Smokehouse Barbecue:** suckling pig (carving station), Santa Fe beans, southwest potato salad, super slaw, dinner rolls, German chocolate cake
- **Baja Beach:** mini crab cakes with remoulade, sea bass tacos (action station), shrimp and avocado ceviche, lobster mac and cheese, key lime tarts
- **Mediterranean:** roasted leg of lamb (slicing station), cucumber Israeli couscous salad, mussels action station, yellow Greek potatoes, sauteed spinach with garlic, baklava

Included non-alcoholic beverages: Your choice of bottled water, soda cans,  
5 gallon containers of iced tea/homemade lemonade

### **Trays - Serve 15-20 guests**

**Market Fresh Crudités** - Seasonal vegetables (i.e. carrots, celery, cherry tomatoes, broccoli and cauliflower florets, julienne summer squash, zucchini, red bell peppers, etc.) with housemade bleu cheese, ranch, and cilantro lime vinaigrette dressing

**Imported and Domestic Cheese Boards** smoked gouda, Haystack Mountain chevre, select imported Brie, and Cambozola with assorted crackers, assorted nuts, sliced baguettes and seasonal fruit

**Antipasto Platter** roasted turkey, Genoa salami, Capicola, housemade roast beef, assorted cheeses, marinated olives, roasted red peppers, house pickles

**Layered Greek Dip** hummus, Tzatziki, cucumbers, tomato, Kalamata olives, feta cheese, green onions and toasted pita triangles

**Seven Layer Taco Dip** - Refried beans, salsa, guacamole, cheddar-jack cheese, sour cream, green onions, black olives, and house fried tortilla chips

**Tri-Dip** - Served with freshly fried tortilla chips, bruschetta toast, and assorted vegetables

Choose from:

**Spinach and Artichoke Dip**

**Crab Dip** - A creamy blend of blue crab and cream cheese with scallions

**Hummus** - Roasted red pepper hummus

**Guacamole** - Guadalajara-style guacamole - Alejandro's secret recipe!

**Tzatziki** - a housemade yogurt, garlic, and cucumber dip with lemon



## Tiers of Service:

Our catering team is professional, experienced, and eager to make your event run smoothly. We offer a range of service options to fit your budget and event layout.

**Pick-up:** Client will pick up the food and equipment at The Sink, and return all equipment at an agreed upon time (if applicable).

*Pick-up Fee:* No additional charge. Deposit may apply for equipment.

**Delivery Drop-Off:** The Sink will deliver the food and equipment to the venue, and client is responsible for set-up and breakdown. The Sink will then pick up the equipment at the conclusion of the event.

*Delivery Fee:* Event dependant

**Delivery Set-Up:** The Sink will deliver the food and equipment to the venue, and set up the serving tables, chafing dishes, hot plates, etc. When the event is over, The Sink staff will return to break down the equipment.

*Delivery Set-Up Fee:* Event dependant

**Service:** The Sink will deliver the food and equipment to the venue, and set up the serving tables, chafing dishes, hot plates, etc. Our staff will be on-hand throughout the event to prepare and pass out appetizers, rotate out buffet food items in a timely manner, keep the serving station clean, ensure everything is stocked, throw away used plates, etc.

*Recommended number of servers per head:* 1/25

*Fee per server:* \$20/hr

### **Seated Service:**

*Recommended number of servers per head:* 1/10

*Fee per server:* \$20/hr

### **Bartending:**

*Recommended number of servers per head:* 1/35

*Fee per server:* \$20/hr

## **Bar Service:**

The client will independently purchase the desired amount of beer, liquor, and wine and bring it to the venue. The Sink can provide at cost the following:

- Mixers: Coke products, ginger beer, root beer, lime juice, lemon juice, olive juice, pineapple juice, cranberry juice, bloody mary mix, margarita mix, soda water, tonic water, etc.
- Garnishes: lemons, limes, cherries, oranges, olives, bleu cheese olives, etc.
- straws, napkins, cocktail straws, cocktail napkins

*Complimentary:* up to 10 bags of ice, bottle openers, wine openers, shakers, cocktail stirrers

The Sink will provide TIPS certified bartenders who are at ease pouring beers and crafting specialty cocktails. *Ask about our deal on beer from West Flanders Brewing Co.!*

