



PARTY FOOD TO GO

MENU

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



ABOUT OUR CATERING DEPARTMENT

From the family behind the Kitchen Restaurant and Ella Dining Room and Bar... Selland's Market-Cafe is proud to be a part of your festivities. Whether we are creating your meal from beginning to end, or just supplementing what you've created - we're happy to be there with you.

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, organic produce and hormone-free meats wherever possible.

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

Take a peek at what we have (or come in and have a taste) and let us know how we can help you. Our Catering Specialists are available to help you get exactly what you are looking for.

Of course, all the items on the menu are available in quantity. And if there are any 'special' requests that you might have, please inquire. We will do our best to accomodate!



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PARTY STARTERS

All appetizers are packed to go or on table-ready platters

Sellands Mini Sandwiches

- Albacore Tuna, red onion, celery, pickles, mayo, soft roll **\$30 dz**
- Curried chicken and cashew, baguette **\$30 dz**
- Prime rib, tomato and red onion salsa, mayo, soft roll **\$36 dz**
- Citrus turkey, caramelized onion, brie, citrus curry mayo, soft roll **\$33 dz**
- Roasted chicken, lemon basil mayo, soft roll **\$30 dz**
- BLT, peppered bacon, lettuce, tomato, mayo, baguette **\$33 dz**

Mini Wraps on Lavosh

- Greek veggie, cucumbers, tomato, cream cheese, feta, red onion, kalamata olives **\$30 dz**
- Smoked salmon, cream cheese, lemon, dill, capers, red onion **\$33 dz**
- Roast turkey, cranberry, cream cheese **\$30 dz**

Skewers

- Teriyaki chicken **\$24 dz**
- Roasted prime rib **\$30 dz**
- Tomato, fresh mozzarella, fresh basil **\$21 dz**
- Fresh fruit, best of the season **\$21 dz**

Deviled Eggs

- Mayo, thyme and a touch of mustard **\$18 dz**

Crostini – crispy bread rounds beautifully presented

- Marinated bay shrimp, lemon mousse, dill **\$27 dz**
- Prime rib, mustard caper sauce, arugula **\$30 dz**
- Fresh mozzarella, prosciutto, olive oil, fresh basil **\$27 dz**
- Goat cheese, sundried tomato, basil **\$27 dz**
- Smoked salmon, lemon cream cheese, red onion, dill, capers **\$30 dz**

PARTY STARTERS

Flatbreads

- Preserved lemon & greek olive, goat cheese, fresh herbs **\$11.50 ea**
- Sun-dried tomato, feta, extra virgin olive oil, fresh rosemary **\$11.50 ea**
- Prosciutto & Pt Reyes blue cheese, caramelized onions, roasted walnuts **\$14.50 ea**
- Smoked salmon, cream cheese, red onion, capers, dill **\$16.50 ea**
- Sea salt, extra virgin olive oil, fresh rosemary **\$8.50 ea**

Sliders “Build Your Own” - on fresh mini rolls

- BBQ beef brisket, pickled red onions, horseradish cream **\$36 dz**
- Pulled pork, caramelized onions, mayo **\$30 dz**
- Carnitas, cheddar, salsa, mayo **\$33 dz**

Buffalo Chicken Drumettes

- Roasted chicken tossed with real butter and hot sauce with ranch dressing and celery **\$15 dz**

Dungeness Crab Cakes

- Dungeness crab cakes with roasted red pepper aioli **\$33 dz**

Quiche Squares – flaky crust made fresh daily in our bakery

- Spinach and mushroom **\$30 dz**
- Bacon and cheddar **\$30 dz**
- Lorraine **\$30 dz**

Bruschetta “build your own”

- Fresh mozzarella, Prosciutto **\$30 dz**
- Chicken, goat cheese, sundried tomato **\$30 dz**
- Fresh mozzarella, tomato, basil **\$27 dz**
- Smoked Salmon, lemon cream cheese, red onion, dill and capers **\$36 dz**

Mini Twice Baked Potatoes

- Cheddar, sour cream, chives **\$30 dz**
- Bacon, cheddar, sour cream, chives **\$33 dz**

PARTY STARTERS

Mini Salads* – served in our signature scallop kraft petit box

- Fresh shrimp louie **\$45 dz**
 - Fresh Dungeness crab louie **\$78 dz**
 - Asian noodle salad **\$39 dz**
- * Available with any of our cold case salads

Mini Casseroles – served in our signature kraft petit box

- Mac & Cheese **\$45 dz**
- Turkey, mushroom, mornay, cavatappi, gratin **\$66 dz**

Seared Ahi Tuna

- Sushi-grade sesame-crusting ahi tuna , wasabi, ponzu sauce **\$24 dz**

Chilled Prawns

- Chili-lime, jalapeños, cilantro **\$24 dz**
- Lemon-dill **\$24 dz**

Stuffed Mushrooms

- Spinach, fontina and our sourdough croutons **\$27 dz**
- Sausage, fontina and our sourdough croutons **\$27 dz**

CASUAL FAVORITES

Selland's Mini Sandwich Platter

- Wood oven roasted prime rib, fresh tomato salsa, mayo
- Lemon garlic roast chicken breast, lemon basil mayo
- Greek veggie with feta, cucumber, purple onion, red wine vinaigrette

Sm \$69 serves up to 12 Lg \$139 serves up to 24

Selland's Signature Sandwich Platter

Includes:

- Turkey & brie w/ caramelized onions and curry mayo
- Pork carnitas, cheddar, onions and tomato salsa
- Albacore Tuna, celery, pickles, red onions and lettuce
- Chicken prosciutto, fontina, lettuce and lemon basil aioli
- Avocado, jack, tomato, pickle, red onions, lettuce and mayo
- Turkey, tomato, onions, jack cheese, lettuce and mayo

Sm \$79 serves up to 12 Lg \$155 serves up to 24

Our Oven-Baked Flatbread Platter

- Goat cheese, preserved lemon and greek olive tapenade
- Feta, sun-dried tomato and fresh rosemary
- Prosciutto, Point Reyes blue cheese, caramelized onions and walnuts

Sm \$42 serves up to 12 Lg \$79 serves up to 24

Our Roasted Sliced Meats and Cheese Platter

Our hand-carved, oven-roasted turkey, prime rib, salami, jack cheese and cheddar cheese

Sm \$72 serves up to 12 Lg \$137 serves up to 24

Smoked Salmon Platter

Cream cheese, cucumber, tomato, capers, red onion, fresh dill, lemon & crostini

Sm \$99 serves up to 12 Lg \$178 serves up to 24

Marinated Bay Shrimp & Lemon Mousse Platter

Sm \$42 serves up to 12 Lg \$76 serves up to 24

CASUAL FAVORITES

Prosciutto Platter

Prosciutto, fresh mozzarella, celery, parsley, celery salt, garnish
Sm \$62 serves up to 12 Lg \$115 serves up to 24

Grilled Salmon Platter

With cucumber dill sauce and marinated red onion
\$98 serves up to 10 as entree, up to 24 as appetizer

Selland's Signature Cheese Platter

Brie with caramelized onions, goat cheese with Greek olive tapenade,
Point Reyes blue cheese, honey, walnuts, mint & water crackers
Sm \$48 serves up to 12 Lg \$86 serves up to 24

Cheese and Fruit Platter

Creamy Brie, Laura Chenel Chèvre, Point Reyes blue cheese
and best of the season's fruit & water crackers
Sm \$46 serves up to 12 Lg \$82 serves up to 24

Farmers Market Roasted Vegetable Platter

With our lemon aioli
Sm \$48 serves up to 12 Lg \$86 serves up to 24

Fresh Vegetable Crudités Platter

With our sour cream herb dip
Sm \$33 serves up to 12 Lg \$59 serves up to 24

Fresh Fruit Platter – the season's best

Sm \$30 serves up to 12 Lg \$55 serves up to 24

Baguette, Crostini and Cracker Platter

Sm \$15 serves up to 12 Lg \$28 serves up to 24

BOX LUNCHES

(includes napkin and flatware)

Choice of Sandwich and one side Salad

\$12.95 | \$13.95 with cookie

TURKEY (served warm) Citrus and curry marinated breast with brie, caramelized onions and curry mayo on a soft roll

MEATLOAF (served warm) with mayo, red onion and lettuce on levain

ROAST PORK (served warm) Caramelized onions, brie and mayo on a soft roll

CARNITAS (served warm) Spicy pork with cheddar cheese, salsa, red onions, and mayo on a soft roll

BBQ BEEF BRISKET (served warm) Marinated red onions and horse-radish mayo on a soft roll

TURKEY Tomato, onion, jack cheese, lettuce, and mayo on wheat

AVOCADO AND JACK Pickles, red onions, tomatoes, greens and mayo on wheat

BLTA Peppered bacon, tomato, lettuce, avocado and mayo on levain

SALAMI Cheddar, jack, tomatoes, pickles, red onions, pepperoncini, olive oil, vinegar, mayo and dijon on levain

TUNA White albacore with onions, celery, dill pickles, mayo, and greens on levain

CHICKEN BREAST Prosciutto, Fontina, greens, lemon-basil mayo on levain

CURRY CHICKEN Curry chicken salad and arugula on wheat

Choice of three Salads with Bread and Butter

\$10.95 | \$11.95 with Cookie

(See "Salads - non leafy" for choices)

ENTREES

Turkey Breast

Wood oven roasted, citrus-curry marinade

\$59 serves up to 12

Teriyaki Chicken Thighs

Marinated overnight, wood oven roasted

\$33 dz

Chicken Breast

Wood oven roasted, lemon, char-donnay, garlic

\$66 dz

Mushroom Chicken Breast

Wood oven roasted with sherry mushroom cream sauce

\$90 dz

Classic Meatloaf

Whole \$29 serves 8

Beef Tenderloin

Wood oven roasted, herb crusted

\$32 lb

Pork Roast

Slow-roasted in our wood oven, garlic and onions

\$33 serves up to 12

Beef Brisket

Braised in our own BBQ sauce

\$44 serves up to 12

Pork Carnitas

Slow-braised with chipotle chili and spices

\$39 serves up to 12

Panko Crusted Salmon Filet

Lemongrass, ginger, soy

\$105 dz

Roasted Salmon Filet

Wood oven roasted, preserved lemon, dill, butter

\$93 dz

Seared Ahi Tuna Filet

Sesame crusted, wasabi, ponzu sauce

\$120 dz

Lasagna Bolognese

Housemade pasta, béchamel, mozzarella, ricotta, parmesan

\$65 half pan

\$129 whole pan

3 Cheese Lasagna

Housemade pasta, mozzarella, ricotta, parmesan

\$59 half pan

\$115 whole pan

Quiche

Housemade buttery, flaky crust

- *Bacon cheddar*
- *Spinach and mushroom*
- *Lorraine*

\$25 Serves up to 8

SIDES

Potatoes Au Gratin

Thinly layered potatoes layered in seasoned cream, parmesan and swiss gruyère

Half pan, \$45 Serves up to 12 Full pan, \$89 Serves up to 24

Macaroni & Cheese

4 cheeses and topped with toasted bread crumbs

Half pan, \$59 Serves up to 12 Full pan, \$112 Serves up to 24

Mashed Potatoes

Half pan, \$39 Serves up to 12 Full pan, \$78 Serves up to 24

Buttered Parsley Potatoes

Half pan, \$36 Serves up to 12 Full pan, \$72 Serves up to 24

Roasted Vegetables

Best of season

Half pan, \$39 Serves up to 12 Full pan, \$78 Serves up to 24

Roast Chicken Gravy

Pint \$9 Quart \$18

Roasted Pork Gravy

Pint \$9 Quart \$18

HOUSEMADE SOUP

Seasonal

Several selections made daily with fresh vegetables and housemade stocks

\$11.95 serves 2-4

Nancy's Chili (seasonal)

Beef, kidney beans garnished with cheddar and red onions

\$12.50 serves 2-4

SALADS

leafy

Garden

Greens, tomato, avocado, mushrooms, green bell peppers, and red onions

choice of dressing – golden balsamic vinaigrette, ranch or thousand island

\$49 Serves up to 12

Goat Cheese and Apple

Greens, toasted walnuts, red onions and golden balsamic vinaigrette

\$49 Serves up to 12

Crab and Bay Shrimp Louie

Fresh dungeness crab, bay shrimp, thousand island dressing, hard boiled egg and chives

\$72 Serves up to 12

Turkey Cobb

Roast turkey, tomato, blue cheese, bacon, avocado, hard boiled egg and ranch dressing

\$65 Serves up to 12

Shrimp Louie Heart of Romaine

Romaine, bay shrimp, cucumber, tomatoes, egg, green onion with thousand island dressing

\$66 dz

Blue Cheese Heart of Romaine

Romaine, blue cheese, tomatoes, green onions with a house made ranch dressing

\$49 Serves up to 12

SALADS

non-leafy

Cavatappi

Tomato, arugula, ricotta salata and buttermilk dressing

Sm \$43 Serves up to 12 Lg \$82 Serves up to 24

Asian Noodle

Carrot, bell peppers, scallions, peanuts and a spicy sesame dressing

Sm \$43 Serves up to 12 Lg \$82 Serves up to 24

Toasted Couscous

With roasted seasonal vegetables and parmesan, lightly tossed in olive oil and lemon

Sm \$43 Serves up to 12 Lg \$82 Serves up to 24

Penne

Tomato, fresh mozzarella, Greek olives, basil

Sm \$43 Serves up to 12 Lg \$82 Serves up to 24

Broccoli Salad

Cashews, sunflower seeds, bacon, celery, and raisins

Sm \$43 Serves up to 12 Lg \$82 Serves up to 24

Best of Season Fruit Salad

Ask about our seasonal fruit salad

Sm \$43 Serves up to 12 Lg \$82 Serves up to 24

Best-Ever Potato

Celery, pickle, onion, black olives, hardboiled egg

Sm \$43 Serves up to 12 Lg \$82 Serves up to 24

Mediterranean Cucumber

With bell peppers, feta cheese, kalamata olives, tomatoes and red onions

DESSERT PLATTERS

COOKIE LOVERS PLATTER

chocolate chip cookies, lemon coolers, oatmeal, peanut butter, snickerdoodles, triple chocolate chip cookies

24 pc. \$34

COOKIES AND BARS PLATTER

chocolate chip cookies, lemon squares, fudge brownies, triple chocolate chip cookies, raspberry bars, snickerdoodle cookies

12 pc. \$28

DELUXE COOKIES AND BARS PLATTER

dream bars, raspberry bars, coconut macaroons, chocolate chip cookies, chocolate and peanut butter squares, lemon squares, oatmeal cookies, fudge brownies

24 pc. \$58

LUSCIOUS DESSERT PLATTER

mini-cheesecakes, chocolate cake bites, banana cream tarts, coconut cupcakes, cannoli, dream bars

12 pc. \$47

SIGNATURE DESSERT PLATTER

chocolate cupcakes, banana cream tarts, raspberry bars, cannoli, chocolate cake bites, red velvet cupcakes, chocolate and peanut butter squares, mini-cheesecakes, lemon squares, fudge brownies, coconut cupcakes, oatmeal cookies

24 pc. \$75

CHOCOLATE LOVER'S PLATTER

chocolate mousse towers, chocolate cupcakes, fudge brownies, cannoli, chocolate chip cookies, chocolate dipped macaroons, chocolate and peanut butter squares, triple chocolate chip cookies

24 pc. \$68

DESSERTS

our homemade cookies

CHOCOLATE CHIP
\$15 dz

CHOCOLATE CHIP WITH WALNUTS
\$15 dz

GRANDMA RUTH'S OATMEAL RAISIN
\$15 dz

TRIPLE CHOCOLATE CHIP
\$15 dz

FROSTED SHORTBREAD COOKIES
seasonal themes
\$3 ea

PEANUT BUTTER
\$15 dz

SNICKERDOODLE
\$17 dz

LEMON COOLER
\$15 dz

COCONUT MACAROON
dipped in chocolate
\$16 dz

our homemade cupcakes

**require 48 hr notice*

VANILLA
vanilla cake with real vanilla frosting
\$30 dz

CHOCOLATE
chocolate cake with vanilla frosting
\$30 dz

CHOCOLATE
chocolate cake with dark chocolate frosting **\$30 dz**

COCONUT
coconut cake with cream cheese frosting and fresh coconut **\$30 dz**

GERMAN CHOCOLATE
chocolate cake topped with coconut pecan custard frosting **\$30 dz**

LEMON
lemon cake with lemon curd and meringue frosting **\$30 dz**

RED VELVET
rich red velvet cake with cream cheese frosting and sprinkles **\$30 dz**

STRAWBERRY
strawberry cake with real strawberry frosting and whipped cream **\$30 dz**

CARROT *
carrot cake with cream cheese frosting and toasted walnuts **\$30 dz**

MINI CUPCAKES*
choose from above
(excluding LEMON) **\$21 dz**

SPECIAL CUSTOM CUPCAKES
(inquire)

DESSERTS

cakes

6" round 3 layer **\$30.00 serves 6 - 8**

9" round 3 layer **\$42.00 serves 12 - 16***

¼ sheet 2 layer **\$52.00 serves 16 - 24***

½ sheet 2 layer **\$89.00 serves 32 - 48***

**orders must be placed by noon 48 hours in advance*

Celebration Plaques written on white chocolate

6" and 9" round **\$3.50**

¼ sheet & ½ sheet **\$6.50**

RICH CHOCOLATE CAKE

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

CARROT CAKE

with cream cheese frosting and toasted walnuts

GERMAN CHOCOLATE CAKE

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

RED VELVET *

traditional red velvet buttermilk cake with cream cheese frosting

LEMON COCONUT *

Lemon cake with lemon curd filling, lemon buttercream frosting, garnished with coconut

CHOCOLATE RASPBERRY CAKE *

chocolate cake with raspberry filling and a milk chocolate buttercream frosting

FRUIT BASKET CAKE *

vanilla or chocolate cake filled with fresh berries and bananas, covered with whipped cream and garnished with seasonal fruit

DESSERTS

tortes & tarts

**orders must be placed by noon 48 hours in advance*

CHOCOLATE MOUSSE TORTE

dark chocolate mousse with a chocolate cookie crust topped with freshly whipped cream
10" round **\$44.00 serves 12 - 18**

RANDALL'S CHEESECAKE

creamy cheesecake with a graham cracker crust, garnished with freshly whipped cream and seasonal fruit or white chocolate chips
10" round **\$44.00 serves 12 - 18**

BANANA TART *

housemade pastry cream, fresh bananas and freshly whipped cream in our shortbread cookie crust
\$36.00 serves 8 - 12

FRUIT TART *

pastry cream in a housemade shortbread cookie crust topped with this season's best fruit
\$36.00 serves 8 - 12

personal sweets

CLASSIC CANNOLI

crisp cannoli shell filled with fresh ricotta and hand-shaved callebaut chocolate
\$43 dz

PANNA COTTA

italian custard with real maple syrup or wild Italian cherry topping
\$45 dz

LEMON SQUARE

shortbread crust topped with housemade lemon curd
\$24 dz

FUDGE BROWNIE

rich chocolate brownie topped with powdered sugar
\$24 dz

DESSERTS

personal sweets

SELLAND'S CAKE BITES

rich chocolate cake with a hint of real peanut butter, and coated in chocolate

\$27 dz

RASPBERRY BARS

shortbread crust topped with raspberry preserves and streusel almond topping

\$26 dz

CHOCOLATE AND PEANUT BUTTER SQUARE

layers of chocolate and peanut butter with a dark chocolate cookie crust

\$28 dz

BANANA CREAM TART

in a shortbread cookie crust topped with whipped cream

\$49 dz

DREAM BAR

chocolate chips, pecans, coconut, and a creamy custard filling on a graham cracker crust

\$28 dz

APPLE CROUSTADE

flaky pie crust filled with fresh apples and cinnamon

\$56 dz

RANDALL'S MINI-CHEESECAKE *

graham cracker crust topped with freshly whipped cream

\$49 dz

CHOCOLATE MOUSSE MINIS *

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

\$49 dz

SEASONAL FRUIT TART

housemade pastry cream and fresh fruit in our shortbread cookie crust

\$49 dz

PETITS FOURS

seasonally themed and made by Divine Delights of Sonoma

\$30 dz

BEVERAGES & CHIPS

SODAS (cans) - \$1.50 ea

Pepsi • Diet Pepsi • Coke • Diet Coke • Dr. Pepper
Diet Dr. Pepper • 7-Up

IMPORTED (cans) - \$1.75 ea

San Pellegrino Limonata or Aranciata

SODAS (bottles)

Boylan Black Cherry - \$1.95 ea
Orange Crush - \$1.95 ea
River City Root Beer - \$2.25 ea
Ed & Pete's Lemonade - \$1.95 ea
Reed's Ginger Ale - \$2.25 ea
Coca Cola - \$2.25 ea

WATER

Fiji Water - \$1.75 ea
San Pellegrino Sparkling Water (16 oz) - \$2.00 ea, (29 oz) - \$3.00 ea

MILK / JUICE

Milk 2% or Chocolate Milk - \$1.85 ea
Orange Juice - \$2.25 ea
TEAS' TEA all natural, unsweetened - \$2.60 ea
Green Jasmine • Pure Green
HARNEY & SONS TEA organic - \$2.60 ea
Big Berry & Tea • Black Tea

DIRTY CHIPS

Assorted flavors - \$1.25 ea

MORE

Carr's Crackers - \$3.75 box
Selland's Crackers - \$4.95 bag
Baguette - \$2.75 ea
Housemade Crostini - \$2.75 dz

PARTY PACKAGES

“COCKTAILS”

Beef Crostini

Prime rib, arugula, whole grain mustard and caper sauce

Dungeness Crab Cake

Roasted red pepper aioli

Chili-Lime Prawns

Sliced jalapeño, cilantro

Teriyaki Chicken Skewers

Mini Twice Baked Potatoes

Cheddar, Sour cream and chives

Stuffed Mushrooms

Sausage and Fontina

Roasted Vegetable Skewers

Best of the season

\$475 Serves up to 25

\$895 Serves up to 50

\$1275 Serves up to 75



add a Chocolate Lovers Platter \$65

“SLIDER PARTY”

Mini Rolls – Build Your Own

BBQ brisket, Pulled Pork, Carnitas

Macaroni and Cheese

Four cheese

Roasted Vegetable Platter

Best of the season

Seasonal Fruit Platter

Best of the season

Garden Salad

\$479 Serves up to 25

\$899 Serves up to 50

\$1279 Serves up to 75



add a Signature Dessert Platter \$73

PARTY PACKAGES

“CELEBRATION”

Mini Chicken Sandwiches

Lemon-basil aioli on mini rolls

Mini Prime Rib Sandwiches

Tomato and onion “salsa,” on mini rolls

Smoked Salmon Crostini

Cream cheese, lemon, dill, capers

Roasted Vegetable Platter

Best of the season

Turkey Cranberry & Cream Cheese

Pinwheel

Mini Twice Baked Potatoes

Cheddar, sour cream, chives

Selland’s Signature Cheese Platter

Brie with caramelized onions, goat cheese with Greek olive tapenade, Point Reyes blue cheese, honey, walnuts, mint

Seasonal Fruit Platter

Best of the season

\$525 Serves up to 25

\$975 Serves up to 50

\$1395 Serves up to 75



add a Rich Chocolate Cake

\$52

“GARDEN PARTY”

Mini Chicken Sandwiches

lemon-basil aioli on mini rolls

Mini Prime Rib Sandwiches

Tomato and onion “salsa,” mayo

Tomato and Fresh Mozzarella Crostini

with fresh basil

Classic Deviled Eggs

Spinach & Mushroom Quiche

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

Seasonal Fruit Platter

Best of the season

\$495 Serves up to 25

\$940 Serves up to 50

\$1336 Serves up to 75



add a Fruit Basket Cake \$52

PARTY PACKAGES

“LASAGNA PARTY”

Bolognese or cheese

Roasted Vegetable Platter callebaut

Garden Salad

Garlic Bread

\$399 Serves up to 24

\$755 Serves up to 48

\$1075 Serves up to 72



add a Cannoli Platter \$86

“LUNCH PARTY”

Selland's Signature Sandwich Platter

Cavatappi Salad

Garden Salad

\$340 Serves up to 25

\$637 Serves up to 50

\$916 Serves up to 75



*add a Cookies Lovers Platter
\$32*

POLICIES

Our catering specialists are available to assist you with planning Monday through Friday from 9:00AM-4:00PM, however, you may place an order anytime during regular store hours if you do not require planning assistance.

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

Please specify when you will be serving the food you order. This will allow us to determine whether your order should be delivered/picked up hot or cold.

Please specify if you would like all food packed to go (so that it may be transferred to your own serving dishes) or on ready to serve platters and/or chafing dishes available for an additional fee, along with serving pieces.

We are unable to arrange food on your own dishes/platters for reasons of storage space and liability.

We always do our best to accommodate last minute orders but cannot always do so. To ensure availability, please place your order at your earliest convenience.

Delivery is available for orders of \$175.00 or more. Delivery is available in a limited area. Delivery charges will apply. Please inquire.

All prices are subject to change.

To secure your order we require a signed copy of the estimate with a credit card number. An emailed or faxed copy is acceptable. A 48-hour cancellation notice is required to avoid charges.



EAST SACRAMENTO

5340 H Street, Sacramento, CA 95819
TEL 916.736.3333 • FAX 916.736.3488



EL DORADO HILLS

4370 Town Center Blvd. Ste. 120 EDH, CA 95762
TEL 916.932.5025 • FAX 916.932.5020

WWW.SELLANDS.COM
GOOD FOOD MADE FROM SCRATCH