



HAUTE CUISINE

We are passionate about food!

(650) 279-8965

550 E Remington Dr, Sunnyvale, CA, 94087

info@HauteCuisineCatering.net www.HauteCuisineCatering.net

KIDDUSH LUNCHEON MENU

(minimum 100 people)

PLATTERS

Assorted Bagels & Cream Cheese

assortment of plain, sesame, onion, garlic, poppyseed, everything, whole wheat, and egg bagels, plain & scallion cream cheese, tomatoes, cucumbers, red onion, capers

Smoked Salmon & Bagel Platter

smoked salmon, capers, red onion, tomatoes, cucumbers, assorted bagels, plain & scallion cream cheese

Tuna Salad | Egg Salad | Whitefish Salad

Mediterranean Display

Hummus, babaganoush, dolmas, olives, pickled cucumbers, roasted bell peppers, tzatziki, pita bread

Bourekas

cheese | potato | cheese & spinach

Frittata

potato gruyere basil | mushroom, spinach & cheese

Country Potatoes

classic country-style cooked potatoes with onion and bell peppers

Sweet Breakfast Pastry Assortment

Gourmet Cheese Board

domestic and imported cheeses, fresh and dried fruit, nuts, apricot preserves, crackers & artisan breads

Assorted Seasonal Fresh Fruit & Berry Display

Vegetable Crudité with Trio of Dips

cucumber, cherry tomato, bell pepper, broccoli, carrot with blue cheese, hummus and ranch dips

Seasonal Assorted Grilled Vegetable Display

shaved fennel, asparagus, red and yellow peppers, mushrooms, zucchini, onions with balsamic glaze

Antipasti Display

marinated artichoke hearts, olives, mushroom, roasted bell pepper, onion

Caprese Platter

ripe tomatoes layered with fresh mozzarella and basil, drizzled with balsamic glaze and olive oil

Crostini Trio

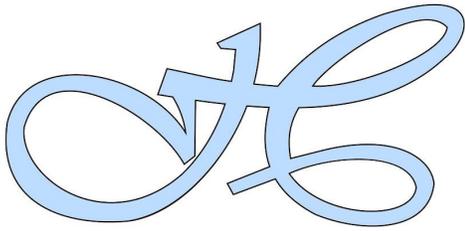
bruschetta, olive tapenade, mushroom tapenade,

Eggplant Delight

roasted eggplant with roasted garlic, sun-dried tomatoes, goat cheese, basil, toasted pine nuts

Roasted Eggplant Bites with Pomegranate Arils

with fresh herb (parsley or cilantro) sauce



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KUGELS

Sweet Noodle Kugel

a cross between a sweetened baked macaroni and cheese (but firmer, not gooey) and a noodle-laced cheesecake.

Yerushalmi Kugel

a uniquely flavored savory kugel of caramelized noodles spiced with black pepper

Potato Kugel

Take a healthy hashbrown, plump it up with more potatoes, onions and a few eggs, and slowly bake it for a couple hours and you'll get this potato kugel.

ENTRÉES

Raspberry Baked French Toast

Stuffed French Toast Casserole

Sweet Cheese Blintzes with Raspberry Sauce & Sour Cream

Orange Blintz Souffle

Eggplant Parmigiana

mozzarella, basil leaf chiffonade & tomato sauce

Spanish Vegetarian Saffron Paella

with artichoke hearts, zucchini, peas, tomatoes

Fresh Salmon Cakes

Mushroom & Spinach Quiche (crustless)

Tofu with Vegan Pesto Sauce

garbanzo bean puree, fresh basil, sauteed onion, lemon zest



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LEAFY GREENS SALADS

Baby Kale, Arugula, Radicchio with Shaved Parmesan

dressed with fresh lemon juice & olive oil

Mediterranean Green Salad

baby lettuce topped with tomatoes, cucumbers, bell peppers, olive and red onions, creamy balsamic vinaigrette on the side

Spring Garden Salad

*crisp iceberg lettuce mixed with sliced cucumbers, shredded carrots, red onions
red cabbage & cherry tomatoes, buttermilk ranch dressing on the side*

Haute Cuisine Special (choose salad & dressing)

- baby lettuce, grapes, toasted almonds, dried cranberries, blue cheese

- baby lettuce, blueberries, toasted pecans, shaved parmesan cheese

*- baby lettuce, pear OR apple, pomegranate, dried cranberries, toasted pecans, goat cheese
choice of*

lemon-thyme vinaigrette | creamy strawberry poppyseed dressing | balsamic vinaigrette | creamy balsamic vinaigrette

Organic Sonoma Greens and Roasted Red Beets

toasted almonds, infused cranberries, goat cheese, balsamic vinaigrette on the side

Mixed Baby Greens and Butter Lettuce

caramelized nuts, cherry tomatoes, dried cranberries, balsamic vinaigrette on the side

Roasted Pear (or Apple) and Toasted Pecan Salad

baby greens, dried cranberries, crumbled blue cheese, light balsamic vinaigrette on the side

Pomegranate, Fresh Pear (Persimmon) & Walnut Salad*

baby greens, goat cheese, toasted walnuts, balsamic vinaigrette on the side

Caesar Salad

romaine, shaved parmesan cheese, freshly made croutons, tossed with Caesar dressing (or on the side) (add anchovies +\$)

Spinach Salad with Strawberries

baby spinach, red onions, toasted walnuts, feta,

house-made balsamic vinaigrette or creamy strawberry-poppy dressing on the side

Fiesta Salad

iceberg lettuce, festive tortilla strips, tomatoes, fresh corn, black beans, onions, queso fresco, lime vinaigrette on the side

Butter Lettuce & Grapefruit

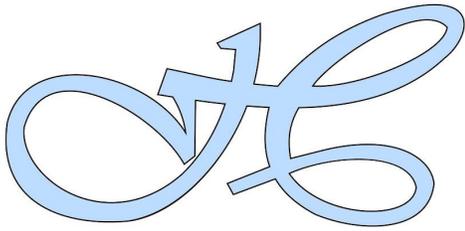
with crumbled blue cheese, toasted walnuts, classic French vinaigrette on the side

Salad Niçoise

*romaine, tuna, green beans, tomatoes, hard-boiled eggs, potatoes, radishes, lemon wedges,
mustard-olive oil dressing on the side*

Salmon Caesar Salad

ginger-soy salmon over romaine hearts with a wasabi cream dressing



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VEGETABLE & FRUIT SALADS

Classic Coleslaw

Deli Health Salad

pickled cabbage, red bell pepper, carrots, sweet onion and cucumber

Thai Cabbage Salad

sesame seeds, green apples, green onions, Asian vinaigrette

Mandarin Sesame Salad

napa cabbage with tangerine, oranges, almonds, green onions, sesame vinaigrette on the side

Mango & Daikon Salad

daikon, carrots, sliced mangoes, red bell peppers, cilantro, green onions, peanuts, citrus vinaigrette

Traditional Israeli Salad

finely diced tomatoes, onions, cucumbers, parsley dressed with lemon juice & olive oil

Greek Salad

ripe tomatoes, cucumbers, feta cheese, and kalamata olives oregano, red wine vinegar, and olive oil

Watermelon Salad with Feta

watermelon, feta, cucumber, red onion, mint, basil, lime vinaigrette

Papaya Salad

papaya, daikon, carrots, cilantro or mint, green onion, topped with roasted peanuts dressed with a zesty vinaigrette

French Green Bean Salad

haricot verts, toasted almonds, Dijon mustard, white wine vinegar, olive oil, fresh dill

Honey Mustard Broccoli Salad

topped with toasted cashews

Sweet Carrot Salad with Raisins

shredded carrots, plump raisins, crushed pineapple, lemon yogurt

Cucumber Salad

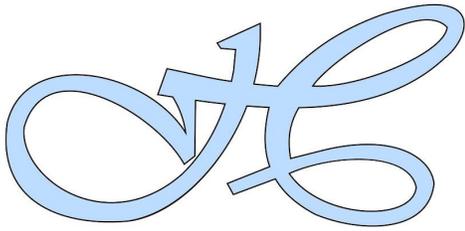
Potato Vinaigrette Salad

Classic Picnic Potato Salad

Pineapple Fusion Salad

served in pineapple halves with shredded cabbage, cranberries, raisins, beets, walnuts, and pineapple chunks

Assorted Grilled Seasonal Vegetables



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GRAIN SALADS

Kasha Varnishkes

kasha (toasted hulled buckwheat), bowtie noodles, slow-cooked onions and roasted garlic confit

Tabbouleh

bulgur, scallion, tomato, parsley, mint, lemon juice, olive oil

Moroccan Quinoa

chickpeas, sauteed onions, carrots, cilantro sauce

Quinoa Salad

white quinoa, tomatoes, cucumbers, onions, cilantro, and avocado, dressed with lemon juice & olive oil

Quinoa, Kale & Dried Fruit Salad

white quinoa, bell peppers, cranberries, raisins, dry apricots, orange segments, onions, parsley dressed with lemon juice & olive oil

Couscous Pilaf with Chickpeas, Sauteed Onions and Carrots

Mediterranean Couscous Salad

Israeli couscous, tomatoes, green onions, cucumbers, mint, citrus vinaigrette

Cranberry Citrus Couscous Salad

with red bell peppers, onions, parsley, orange chunks & orange zest

Moroccan Couscous Salad with Orange Cilantro Dressing

baby greens, dates, oranges, couscous, cilantro, pistachios, orange-cilantro dressing on the side

French Lentil Salad

lentils mixed with sautéed carrots, celery, onions, and parsley, olive oil, lemon juice and mustard vinaigrette

White or Brown Rice Pilaf (wild rice +\$)

rice medley with sauteed vegetables

Armenian Rice Pilaf with Toasted Vermicelli & Pine Nuts



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PASTA & NOODLES

Classic Macaroni & Cheese

Pasta Primavera

zucchini, bell peppers, tomatoes, fresh basil sauteed with olive oil & garlic, parmesan cheese

Vegetarian Lasagna

with marinara sauce, parmesan, ricotta & mozzarella cheese

Penne Pasta with Marinara or Alfredo Sauce or Pesto

Pasta Pomodoro with Olive Oil, Sun-Dried Tomatoes, Garlic and Basil

Classic Macaroni Salad

Asian Fusion Salad

noodles, sprouts, chicken or shrimp or tofu, bell pepper, cilantro, green onion, carrot, peanuts, Asian vinaigrette

Gourmet Pasta Salad

choice of pasta, artichokes, sun-dried tomatoes, bell peppers, and Italian olives, basil aioli

Pasta Salad with Goat Cheese & Arugula

choice of pasta, cherry tomatoes, roasted red peppers, red onions

Smoked Salmon Pasta Salad

STATIONS

Loaded Mashed Potato Bar

can be presented in martini glasses

creamy mashed potatoes with your choice of toppings (choose 6):

vegetables: caramelized onions, sauteed mushrooms, steamed broccoli, scallions, diced tomatoes, roasted garlic

cheeses: parmesan, sharp cheddar, gorgonzola, alfredo sauce, artichoke ragout, olive tapenade, sour cream, butter, salsa, hot sauce

Pasta Station

spaghetti, penne, tortellini, alfredo & marinara sauces, pesto

choose 6 toppings:

roasted red peppers, chopped fresh and sun dried tomatoes, roasted garlic, black olives, artichoke ragout,

sautéed mushrooms, grilled vegetables, sauteed peas, grated parmesan cheese, gorgonzola

Macaroni & Cheese Station

green onions, bell peppers, salsa, olives, grated cheese, marinara sauce, chili flakes, hot sauce

Risotto Bar

Can be presented in martini glasses

Italian arborio rice simmered with aromatic spices with toppings to include:

grilled mushrooms, sauteed onions, artichoke ragout, roasted garlic, sun dried tomatoes, Parmesan, scallions, sautéed peas



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Cereal Bar

(minimum 30 guests)

whole milk | 1% milk | lactose free milk | plain yogurt | vanilla yogurt

CEREALS

(choose 9)

Apple Jacks

Cap'n Crunch

Cinnamon Toast Crunch

Cocoa Puffs

French Toast Crunch

Froot Loops

Frosted Flakes

Fruity Pebbles

Honey Bunches of Oats

Honey Nut Cheerios

Krave Chocolate

Lucky Charms

Reese's Puffs

Rice Crispies

S'mores

Trix

Oreo O's

Granola

FRUIT & NUT TOPPINGS

Bananas | Strawberries | Blueberries | Assorted Melon

Sliced Almonds | Peanuts

Toasted Coconut Flakes

COOKIE & CANDY TOPPINGS

Mini Marshmallows

Brownie Bites

Mini Chocolate Chips

Cookie Crumbles

Cookie Dough

Teddy Grahams | Chocolate Teddy Grahams

Sprinkles | Chocolate Sprinkles

Gummy Bears

M&M's

Reese's Pieces

DRIZZLES

Chocolate Syrup | Strawberry Syrup | Caramel Syrup | Honey



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BEVERAGES

Spa Water Station

lemon or strawberry with mint | cucumber with lemon & mint | grapefruit with rosemary

Fruit Punch | Lemonade

Coffee & Tea Station (decaf +\$)

DESSERT

S'mores Station

(minimum 30 guests)

The Original

Graham Crackers | Hershey's Milk Chocolate Bar | Marshmallow

Grasshopper

Graham Crackers | Andes mints | Marshmallow

Peanut Dream

Graham Crackers | Reese's Peanut Butter Cup | Marshmallow

Sweet N' Salty

Ritz Crackers | Hershey's Milk Chocolate Bar | Marshmallow

Death By Chocolate

Chocolate Graham Crackers | Hershey's Dark Chocolate Bar | Marshmallow

Chocolate Chipper

Chocolate Chip Cookies | Hershey's Milk Chocolate Bar | Marshmallow

Ice Cream Sundae Bar

(minimum 30 guests)

Ice Cream

pareve ice cream + \$2.00/pp

Vanilla | Chocolate | Strawberry

Boats/Bowls/Cones/Cups

banana split boat | waffle cup | sugar cone | small serving bowl

Toppings

(choose 5)

sprinkles, mini chocolate chips, crushed Oreos, crumbled Heath Bars, Reese's Pieces

M&M minis, chopped peanuts, mini peanut butter cups, gummy worms, crushed pretzels

whipped cream topping, maraschino cherries, bananas, strawberries

Sauces

(choose 3)

hot fudge | caramel sauce | marshmallow sauce | peanut butter | strawberry coulis

Assorted Dessert Bites

lemon bars, brownies, cookies

Baklava