

*"(fill in your name here)"* threw the best Party we have ever had GUARANTEED!!!

Dear Catering Guest:

That's exactly what your guests or clients will be saying when you decide to use

First St. Café for your next event.

Next to public speaking, the biggest fear most people have is looking bad in front of their peers.

When a caterer doesn't live up to your expectations, you open yourself up to looking bad in front of **many** people.

**Most people hire a caterer without checking important facts like.....**

- What do their guests say about them? (ask to see testimonials)
- What is their quality of food? (a caterer should insist you sample their food before you commit!)
- Will the food be "re-heated" or *fresh*? (nothing worse than dry, tasteless food)
- Do they have different options to fit your budget?
- Are they consistently "*on-time*" with their service?
- What are the size of the portions you are paying for? (a lower price might equate to less food)
- How much notice is needed to book a catering? (wouldn't it be nice to have the ability to feed 100 people with 24 hours notice?)
- Can you get a written proposal the same day you called?
- What service is included in this catering? (you don't want any surprises on the day of your event)
- What if more people show up than expected, or you run out of food? (**this area leaves you the most vulnerable with your peers.**)
- What "Guarantee" do they provide?

Well, you're definitely are armed with some "food for thought". Please use these questions as a guide when searching for a caterer.

The right answers will make you look like a "hero" in front of your guests.

You can call **Mark Krull** at **707-745-2666** to answer your questions and for an invitation to try our critically acclaimed food.

**First St. Café unconditionally guarantees our food & service. If you are dissatisfied for any reason we will gladly replace the item or remove it from the bill and give you credit on your next event.**

**Mark R Krull**

Owner & Operators of First St. Café Benicia

To see pictures of previous catering event we have produced and to see samples of our food visit [www.firststcafe.com](http://www.firststcafe.com).

P.S. - If I had a magic wand and could give you one wish for your event, what would it be? Call me and tell me and I will tell you how we can make that one thing happen for your upcoming event. Call today.

# First St. Café

## Appetizer Menu

**Appetizer Combo Orders** – a great way to try a combination of our great appetizers...

Choose any 3 appetizers 2.25 per each or less... 5.95 per person

Choose any 5 appetizers 2.25 per each or less... 9.95 per person

Choose any 8 appetizers 2.25 per each or less... 16.00 per person

### **Brie Tartlets with Caramelized Onion & Granny Smith Apple**

Caramelized sweet onion and tart granny smith apple baked on puff pastry then topped with brie and quickly baked again to melt the cheese. An amazing combination. 1.75 per tartlet

### **Bruschetta with Artichoke Tapenade & Goat Cheese**

Marinated artichoke hearts, combined with capers, parmesan cheese, lemon juice, lemon zest, extra virgin olive oil to create the tapenade, then spread atop ACME brand long Italian toasted spread with our herbed goat cheese mixture. 2.25 per each slice

### **Bruschetta with Fresh Roma Tomato, Basil & Feta Cheese**

Fresh Roma tomato, basil, Feta, balsamic vinegar, extra virgin olive oil, salt, pepper and red chili flakes mixed then placed on Acme long Italian toasts. 2.25 per each slice

### **Spankopita**

Spinach and cheese wrapped in phyllo dough, baked to a golden brown. Served hot or at room temperature. 1.75 per each

### **Double Baked Stuffed Red Potatoes**

Small red potatoes, baked then stuffed with potato, scallions, sour cream and parmesan cheese. Then baked again. 1.75 per individual potato

### **FSC Sliders**

Your choice of beef, chicken or pulled pork. 3.95 per slider

### **Green Chili Won Ton Cup**

Baked won ton cups filled with Monterey Pepper Jack cheese, sour cream, red onion, black olives, diced green chilies, cumin & oregano. Then baked. Served hot or at room temperature. 1.95 per each cup

### **Hoisin Chicken Skewers**

boneless, skinless breast of chicken skewered on bamboo skewers, grilled or broiled to order & topped with hoisin sauce. 1.95 per skewer

### **Pot Stickers**

Chicken pot stickers fried and tossed with our Housemade Hoisin dipping sauce. 1.95 per potsticker

### **Meatballs**

Meatballs with your choice of our spicy BBQ sauce or our hoisin sweet & sour sauce 1.75 per meatball

### **Mini Quiche**

Miniature quiche in a variety of flavors 1.50 per quiche

### **Asparagus Wrapped with Prosciutto**

Tender asparagus spears wrapped with thinly slice prosciutto. 1.95 per spear

### **Crostini with Basil Pesto, Roasted Red Pepper & Cheese**

Thinly sliced Acme brand Long Italian bread topped with basil pesto, roasted red bell pepper & cheese (choose from Brie, Blue or Fontina) then baked. Served hot or at room temperature. 1.95 per Crostini

### **Crab Cakes**

Housemade snow crab cakes served with our spicy cocktail sauce. 3.95 full cake 2.25 half cake

### **Chevre (goat cheese) & Sun-dried Tomato Cups**

Baked won ton cups filled with Chevre, pine nuts, scallions, red wine marinated sun dried tomatoes and fresh basil. Then baked. Served hot or at room temperature. 1.95 per individual cup

# First St. Café

## **Appetizer Menu**

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### **Lavosh**

#### **Smoked Turkey Breast**

Smoked turkey breast, Housemade cranberry sauce, Dijon mustard & fresh spinach. 2.75 per piece  
25.00 per roll (10 pieces)

#### **Roast Beef**

Roast beef with horseradish mayonnaise, cream cheese, spinach, & choice of cheese (Monterey Jack or Pepper jack, Cheddar, Mozzarella)  
2.75 per piece 25.00 per roll (10 pieces)

### **London Broil Skewers**

Soy marinated flank steak, sliced thin, skewered, & cooked to order. 2.95 per skewer

### **Polenta Squares**

Housemade herb polenta cut into squares and served at room temperature with our Housemade roasted red bell pepper sauce. 1.95 per square

### **Pork Tenderloin**

Rubbed pork tenderloin, seared & baked then cooled. Cut into medallions and served with our Housemade West Texas Red BBQ sauce. **Market price**

### **Spicy Spinach Dip**

Chopped spinach, mayonnaise, sour cream, scallions, water chestnuts, spices & herbs served in a sourdough bread bowl with ACME baguette. Serves ~20 guests 29.95 per order

### **Stuffed Mushrooms**

Large mushroom caps, tossed with garlic, butter, parsley, green onion, salt and pepper then stuffed with your choice of brie or blue cheese & baked. 2.25 per mushroom

### **Oysters on the half shell**

Fresh seasonal oysters shucked on the half shell & served with our Housemade mignonette sauce or spicy cocktail sauce **Market price**

### **Sea Scallop Appetizer**

Fresh sea scallops cooked then topped with crispy prosciutto, goat cheese & balsamic vinegar 2.75/ea

### **Shrimp cocktail**

Tender medium sized shrimp served with our Housemade spicy cocktail sauce for dipping. 16.00/dozen

### **Sushi California Rolls**

Traditional California roll with crab, avocado, sushi rice, wrapped in nori served with chopsticks, pickled ginger, soy sauce & wasabi. 8 pieces per order 11.95 per order

### **Ahi Seared**

Fresh Ahi seared rare with black & white sesame seeds & served with our soy Dijon sauce. **Market price per pound**

### **Ahi Nachos**

Fresh Ahi seared rare with cumin & other Mexican spices & served atop an avocado-corn salsa on a large tortilla chip. 2.95 per nacho

### **Our World Famous Dungeness Crab & Artichoke Spread**

Dungeness crab, artichoke hearts, parmesan cheese, yellow onion, mayonnaise & Italian parsley baked golden brown. Served with ACME baguette. 1 order serves ~4-6 guests. 15.25 per order

# First St. Café

## **Trays & Bowls**

### **Fresh Fruit Tray**

*Fresh cantaloupe, honeydew melon, watermelon (in season), kiwi, red seedless grapes, pineapple, strawberries (in season). Feeds ~35 65 full tray - 35 half tray*

### **Fresh Vegetable Tray**

*Fresh mushrooms, bell peppers, broccoli, cauliflower, carrot sticks, celery sticks, cucumbers, & cherry tomatoes accompanied by our Housemade Bleu Cheese dressing or ranch dressing for dipping. Feeds ~40 60 full tray - 35 ½ tray*

### **Relish Tray**

*Kosher dill spears, sweet gherkins, black olives, pimiento stuffed green olives, baby corn, assorted peppers and asparagus vinaigrette. Feeds ~ 30-40 60 full tray - 35 half tray*

### **Cheese Tray**

*Contains almost 6 pounds of assorted cheeses. Assortment of a variety of cheeses which may include Monterey Pepper jack, Cheddar, Muenster, Provolone. Havarti dill or Swiss. Feeds~50 80 full tray - 45 half tray - 25 quarter tray*

### **Antipasto Tray**

*Black forest ham, dry salami, pepperoni, hot coppocola, Pepperoncinis, black olives, mushrooms, green onions, provolone and smoked mozzarella cheeses. Feeds ~ 35. 70 full tray - 40 half tray*

### **Deli Meat Tray**

*Turkey breast, roast beef, and/or black forest ham with fresh roma tomato, spinach, thinly sliced red onion, Monterey jack cheese, sliced cheddar cheese, mayonnaise & Dijon mustard with assorted ACME breads to allow your guests to create their own sandwiches. Minimum of 10 guests for this package please. 10.95 per person*

### **FSC Chicken Salad Bowl**

*Our famous First St. Café recipe of fresh boneless, skinless, chicken breast, red seedless grapes, roasted almonds, celery, Granny Smith Apples, fresh basil leaves all tossed in a Balsamic Vinegar - mayonnaise dressing. Feeds ~20-30 guests. 90 full bowl - 50 half bowl*

### **Pasta Salad Bowl**

*Fresh seasonal vegetables, garbanzo beans, kidney beans, parmesan cheese, tossed with penne pasta in an Italian dressing. Other variations are available. Feeds ~20-30 guests. 40 full bowl – 25 half bowl*

### **Caesar Salad Bowl**

*Baby romaine leaves tossed with our Housemade Caesar dressing, fresh croutons, grated parmesan cheese & pecorino Romano cheese. Feeds ~20 guests. 45 full bowl – 25 half bowl*

### **Spinach Salad Bowl**

*Fresh spinach leaves tossed with our Housemade Balsamic Vinaigrette dressing, roma tomatoes, pine nuts & crumbled Feta cheese. Feeds ~20 guests. 40 full bowl – 25 half bowl*

### **House Salad Bowl**

*Fresh spring mix tossed with our Housemade Balsamic Vinaigrette, chopped Granny smith apple & roasted pecans. Feeds ~20 guests. 32 full bowl – 20 half bowl*

### **Fruit Salad Bowl**

*~10 pounds of fruit, including cantaloupe, honeydew melon, watermelon (in season), kiwi, red seedless grapes, strawberries (in season) & any other seasonally fresh fruit available at the time of the event. Feeds ~20-30 guests. 60 full bowl - 35 half bowl*

### **Mexican Chop Salad Bowl**

*Fresh chopped hearts of romaine tossed with black beans, tomato, jicama, corn kernels, radish, avocado, bell pepper and Feta cheese with our honey-lime dressing. Feeds ~20-30 guests. 60 full bowl - 30 half bowl*

# First St. Café

## **Breakfast Packages**

### **Continental Breakfast**

**Silver** – A combination of berry & oat scones, blueberry coffee cake, breakfast breads (bagels with cream cheese on request) served with French Roast coffee or decaf, oj and fruit salad. 10.97/person

**Gold** - The silver continental breakfast with Housemade granola, milk & low fat yogurt. 12.97/person

**Platinum** - The gold continental breakfast with 3 oz. smoked salmon per person. 19.97/person

### **Smoked Salmon Continental Breakfast**

Your choice of bagel served with 3 oz. smoked salmon, sliced cucumber, sliced roma tomato, sliced red onion, capers, fresh dill and cream cheese. French roast coffee and fruit salad. 18.97 per person

### **Full Breakfast**

**Light** - **For those who just need a full small portion breakfast.** Choice of Thick sliced bacon, Aidell's chicken & apple sausage or Black forest ham steak, with one large egg, breakfast bread, red potatoes and fresh roast coffee. 9.97/person

**Silver** - Thick sliced bacon, Aidell's chicken & apple sausage or Black Forest Ham Steak, two large eggs, scone, bagel, coffee cake or muffin, red breakfast potatoes and French Roast coffee. 11.97 per person

**Gold** - The silver full breakfast with orange juice. 13.97 per person

**Platinum** - The Gold full breakfast with fresh fruit salad. 15.97 per person

*all packages include disposables on request  
(disposable silverware, plates, napkins, cups as needed)  
All packages are plus tax and delivery*

*all packages that are booked UPSTAIRS @ THE CAFÉ will include a 20% gratuity for crewmembers who are required & are also subject to possible set up & cleaning fees or room charges (please see room fee page)*

# First St. Café

## **Sandwich Menu**

**All sandwiches are served on your choice of Fresh ACME bread delivered daily:**

*Long Levain (sourdough), New York Rye, Whole Wheat Seed, Whole Wheat Walnut,  
Olive Bread, Herb Slab, Sweet Deli Roll.*

### **Dungeness Crab & Artichoke Sandwich**

***FEATURED IN THE R.S.V.P. SECTION OF BON APPETIT MAGAZINE IN MARCH 2005***  
served open face with yellow onions, fresh Roma tomatoes, and melted Monterey Jack cheese 14.25

### **Turkey Breast Sandwich**

House roasted turkey breast with cranberry sauce, Dijon mustard & Spinach 9.75

### **FSC Club Sandwich**

House roasted turkey, black forest ham, pepper jack cheese, artichoke tapenade, mayonnaise, fresh spinach, roma tomato & red onion 12.25

### **Steak Sandwich**

Choice steak, seasoned and grilled to order, topped with sautéed mushrooms, yellow onions & melted cheese 13.75

### **Bacon, Spinach & Tomato Sandwich**

with thick sliced bacon, sliced roma tomato, baby spinach & mayonnaise 9.50

### **Premium Albacore Tuna Sandwich**

Long line solid white albacore packed in spring water, lemon, capers, low-fat dill mayonnaise, roma tomatoes & fresh spinach 9.75      make it a Tuna melt 11.75

### **Housemade Chicken Salad Sandwich**

with spinach, toasted almonds, apples, celery & grapes in balsamic mayonnaise dressing 9.75

### **Housemade Meatloaf Sandwich**

with spicy tomato catsup, spinach & mayonnaise 9.50

### **Black Forest Ham Sandwich**

grilled and served with melted smoked cheddar cheese, fresh baby spinach, roma tomato, Dijon mustard & mayonnaise 9.50

### **Portabella Mushroom Sandwich (Vegetarian)**

marinated, grilled and served with basil pesto, roasted garlic mayonnaise, fresh baby spinach & Roma Tomato 9.50

### **Roasted Eggplant Sandwich (Vegetarian)**

with roasted bell peppers, fresh Mozzarella cheese, Kalamata olive tapenade & roasted garlic aioli 9.25

All sandwiches are cut in half, except the steak sandwich. We can cut them into thirds to make smaller portions, if needed. Our chicken salad sandwich is better when left in two halves.

Gluten free bread available. (additional charge)

When sandwiches are part of a package, the sandwiches are arranged on a tray for your event.

# First St. Café

## **Packages for any occasion...**

### **Sandwich Choices:**

*Choose from full sandwiches on sandwich page (except Crab, Steak & Club)*

### **Salad Choices:**

*House salad, Pasta Salad, Panzanella (Italian Bread Salad), Taboullah, Potato Salad  
Caesar Salad or Spinach  
Cobb Salad, Mexican Chop Salad (add 1 to package per person)  
Chicken Caesar Salad, FSC Chicken Salad (add 3 to package per person)*

### **Beverage Choices (for delivery):**

*Coke, Pepsi, Diet Coke, Diet Pepsi, Sprite, Snapple Tea, Juice Squeeze, Sparkling Water, Bottled Water*

### **Standard Dessert Choices:**

*Housemade Cookie, House made Fudge Brownie, Lemon Bar, Raspberry Sammie, Mississippi Mud bar,  
seasonal fruit (apple, pear, orange, grapes)*

### **Dessert "Bite" Choices:**

*House Made Cookie, House Made Fudge Brownie, Lemon Bar, Raspberry Sammie, House Made Mississippi  
Mud Bar, House Made Sour Cream Apple Pie*

### **Premium Dessert Choices:**

*Berry Crisp, Bread Pudding, Sour Cream Apple Pie, Jack Daniel's Pecan Pie, Tiramisu, Crème Brulee,  
Carrot Cake, Pumpkin Pie, Cherry Pie, Sweet Potato Pie, Cheesecake, Chocolate Silk Pie*

### **Silver Sandwich Package**

*Includes sandwich choice, beverage choice and 2 dessert bite choices. 11.97 per person*

### **Gold Sandwich Package**

*The Silver lunch package with soup or salad added 13.97 per person*

### **Platinum Sandwich Package**

*The gold lunch package with one premium dessert per person 18.97 per person*

### **Half Sandwich Package**

*Includes Sandwich choice, salad choice, beverage choice & 2 "bites" dessert 10.97 per person*

### **Deli Meat Tray Package**

*Smoked Turkey breast, Roast Beef, Pastrami & Black Forest Ham with ACME bread, fresh  
spinach, roma tomato, red onion, mayonnaise, Dijon mustard so your guests can create their  
own sandwich. Includes salad choice, beverage choice & 2 "bite" dessert choices. 15.97 per  
person (10 guest minimum please)*

### **Salad Sampler Package:**

*Choose 3 salads from Salad Choices menu above. Includes ACME baguette, beverage & standard  
dessert choice or 2 "bite" choices 15.97 per person*

### **Salad Bar Package:**

*Romaine lettuce with chicken breast, corn kernels, cheese, olives, kidney beans, garbanzo beans,  
carrots, celery, dried cranberries, walnuts, balsamic vinaigrette & Maytag blue cheese or ranch  
dressing. Includes ACME baguette, beverage & standard dessert choice or 2 "bite" choices 16.97 per  
person*

### **Vegetarian Pasta Package**

*Penne pasta tossed with your choice of Tuscan tomato sauce or creamy alfredo sauce with parmesan  
cheese, ACME bread with butter, salad choice, beverage choice & 2 "bite" choices 13.97 per person*

# First St. Café

## ***Packages for any occasion...***

### **Chicken Pasta Package**

*Penne pasta tossed with boneless chicken breast & your choice of Tuscan tomato sauce or creamy alfredo sauce with parmesan cheese, ACME bread with butter, salad choice, beverage choice & 2 dessert "bite" choices 15.97 per person*

### **Cheese Tortellini Package**

*Cheese tortellini tossed with your choice of Tuscan tomato sauce or creamy alfredo sauce with parmesan cheese, ACME bread with butter, salad choice, beverage choice & 2 "bite" choices 14.97 per person*

### **Lasagna Packages**

**Silver** Lasagna (vegetarian or with Bolognese sauce), ACME bread, Caesar salad, beverage choice 14.97 per person

**Gold** Lasagna (vegetarian or with Bolognese sauce), ACME bread, Caesar salad, beverage choice & 2 "bite" choices 16.97 per person

**Platinum** Lasagna (vegetarian or with Bolognese sauce), ACME bread, Caesar salad, beverage choice & premium dessert choice 19.97 per person

### **Chicken Lunch Package**

*Boneless, skinless chicken breast marinated in Dijon mustard, garlic, extra virgin olive oil, herbs, baked and topped with our house made apricot-cilantro tomato sauce, chicken Marsala, chicken Picatta or Lemon herb chicken with house salad, fresh sautéed vegetables, ACME bread, 2 dessert "bites" 16.97 per person*

### **London Broil Lunch Package**

*Marinated London broil, grilled and served with house salad, fresh sautéed vegetables, ACME bread, 2 dessert "bites" 16.97 per person*

### **Pork Tenderloin Lunch Package**

*Spice rubbed pork tenderloin, grilled & topped with our Cajun gravy, served with house salad, fresh sautéed vegetables, ACME bread & butter, beverage & 2 dessert "bites" 16.97 per person*

### **Spiral Ham Package**

*Spiral sliced ham, house salad, fresh sautéed vegetables, ACME bread, beverage, & 2 dessert "bites" 15.97 per person*

### **Roasted Turkey Breast Package**

*Roasted turkey breast, house salad, fresh sautéed vegetables, ACME bread, beverage & 2 dessert "bites" 16.97 per person*

### **Roasted Tri-Tip Package**

*Sliced, roasted marinated tri-tip sliced, house salad, fresh sautéed vegetables, ACME bread & butter, beverage & 2 dessert "bites" 17.97 per person*

### **Turkey Enchilada Lunch Package**

*2 turkey & spinach enchiladas with Mexican chop salad, beverage & 2 dessert "bites" 15.97 per person*

*all packages include disposables on request (plastic silverware, plates, napkins, cups as needed)*

*All Packages can be individually boxed. All packages are plus tax and delivery  
all packages that are booked UPSTAIRS @ THE CAFÉ will include a 20% gratuity for crewmembers who are required & are also subject to possible set up & cleaning fees or room charges depending on size of group.*



# First St. Café

## **Dinner Entrée Menu**

All our catering entrees come with your choice of our house Caesar Salad or mixed seasonal greens in our balsamic vinaigrette dressing, Acme bread and appropriate accompaniments (fresh sautéed vegetables & roasted rosemary red potatoes) (no vegetables or potato on pasta, jambalaya, lasagna dishes)

### **Chicken- Apricot Cilantro**

8 oz. chicken breast marinated in Dijon mustard, garlic, extra virgin olive oil, herbs, grilled and topped with our Housemade apricot- cilantro tomato sauce 18.97 per person

### **Chicken- Marsala**

8 oz. boneless skinless chicken breast pan fried and topped with our Marsala wine sauce.  
19.97 per person

### **Chicken Jambalaya**

Spicy Cajun sausage, Tasso ham & chicken with tomato sauce and rice topped with scallions  
18.97 per person

### **Lasagna - Vegetarian Style or Bolognese**

Our own recipe with a variety of fresh vegetables, cheeses & our Tuscan tomato sauce. Or made with our spicy Bolognese sauce. 17.97 per person

### **Prime Rib of Beef**

Slowly roasted bone out prime rib served with au jus.

8 oz. cut 21.97

12 oz. cut 25.97

16 oz. cut 33.97 per person

### **Pork Tenderloin**

lightly seasoned with extra virgin olive oil, BBQ pork spices then grilled and served with a Cajun gravy  
19.97 per person

### **New York Steak**

lightly seasoned grilled and topped with our fresh mushroom demi glace.

8 oz. steak 19.97

12 oz. steak 25.97

16 oz. steak 33.97 per person

### **Fresh Fish**

We do a variety of fresh fish cooked to order with a variety of toppings and butters. The fish that are usually available are: Atlantic Salmon, Mahi, Seabass, Ahi Tuna, Trout, Pacific Red Snapper, Cod. If you have a special request we will do our best to acquire it for you **MARKET PRICE per person**

### **Beef Brochette**

tender pieces of choice beef marinated and skewered with fresh vegetables served on a bed of rice.  
19.97 per person

### **Grilled Australian Lamb Sirloin**

Marinated in extra virgin olive oil, Dijon mustard and garlic, grilled and served with an herb topping baked to a golden brown. 27.97 per person

### **Basil Garlic Prawns**

7 large shrimp baked with our Housemade basil garlic butter with Basmati rice and fresh sautéed vegetables. 24.97 per person

### **London Broil**

tender marinated flank steak, grilled and au jus served with roasted potatoes & fresh sautéed vegetables. 20.97 per person

### **Tri Tip Dinner**

8 oz. of perfectly roasted & marinated tri-tip beef sliced. 23.97 per person

### **Roast Turkey Dinner**

8 oz. Roasted turkey breast, house salad, roasted garlic mashed potatoes, cornbread stuffing, fresh sautéed vegetables, ACME bread & butter & pumpkin pie with whipped cream . 22.97 per person

**If you don't see what you were looking for in the way of choices, please ask.  
This is only a partial list of all we are able to do.**

# First St. Café

## **Bulk meats & sides menu**

### **Carved Roasted Turkey Breast**

*Roasted and carved on a buffet line. One whole breast serves up to ~20 guests. 175 per roast*

### **Carved Roasted Ham**

*Slow cooked with Dijon mustard, honey and herbs. One ham serves up to ~20 guests. 175 per roast*

### **Carved Roast Beef**

*Slow cooked Top Round. One roast serves up to 15 guests 175 per roast*

### **Carved Prime Rib**

*Slow cooked & seasoned prime rib. One roast serves ~ 15-20 guests 250 per prime rib*

### **Carved Marinated Pork Loin**

*Slow roasted marinated pork loin, carved on buffet. One roast serves ~ 10 guests 80 per roast*

### **Carved Marinated Tri-tip**

*Slow roasted marinated tri-tip, carved on buffet. One roast serves ~ 5 guests. 30 per roast*

### **Roasted Red Potatoes**

*Medium size red potatoes, roasted with Extra Virgin Olive Oil, fresh garlic, Kosher salt, coarse ground pepper and fresh rosemary. One full pan serves ~ 25 guests. 60 per full pan*

### **Wild Rice Stuffing**

*Brown rice, wild rice, herbs, cranberries and macadamia nuts cooked until tender. One full pan serves ~ 25 Guests. 60 per full pan*

### **Rice Pilaf**

*Jasmine rice cooked with vegetable stock, mushrooms, onions, bell peppers. One full pan serves ~ 25 guests. 50 per full pan*

### **Fried Rice**

*Jasmine rice cooked with vegetable stock, then fried with egg & tossed with edamame, bell pepper, garlic, fresh ginger, soy sauce, seasoned rice vinegar & onion. One pan serves ~ 20 guests. 30 per pan*

### **Three Cheese potatoes**

*Thinly sliced russet potatoes, cooked with leeks, herbs, milk, blue cheese, cheddar cheese and Parmesan cheese. One full pan serves ~20 Guests. 75 per full pan*

### **Chicken or Shrimp Jambalaya**

*Spicy Cajun sausage, Tasso ham & chicken with tomato sauce and rice topped with scallions. Serves up to 10 Guests 100 per pan for chicken 125 per pan for shrimp*

### **Lasagna Vegetarian Bulk**

*Lasagna noodles, Tuscan tomato sauce, roasted vegetables, parmesan, ricotta and mozzarella cheeses. One tray serves 18 Guests 150 per pan*

### **Lasagna Bolognese Bulk**

*Lasagna noodles, our Housemade spicy Bolognese sauce, vegetables, parmesan, ricotta and mozzarella cheeses. One tray serves 18 Guests 165 per pan*

### **Tuscan Pasta in bulk**

*Our Housemade tasty Tuscan marinara sauce with your choice of pasta noodles, served in a hotel pan topped with parmesan cheese. 10 per person*

***If you would like us to carve the meat as your guests enjoy your buffet there will be a 25 per hour fee for the carving cook. Not needed for drop off or pick up.***

# First St. Café

## **Dessert Menu**

### **Sour Cream Apple Pie**

*Voted Best Dessert in Solano County in 2006! Granny smith apples baked then topped with a crumble topping of flour, brown sugar & pecan pieces. Serves up to 10. 30.00 per whole pie 6.95 per slice*

### **Key Lime Pie**

*Sweet and tart key lime juice in a graham cracker crust topped with fresh whipped cream and lime zest. Serves up to 8 guests. 25.00 per whole pie 5.95 per slice*

### **Jack Daniel's Pecan Pie**

*A traditional pecan pie with a "kick" from the Jack Daniel's bourbon that we add. Serves up to 10 guests. 38.95 per whole pie 6.95 per slice*

### **Jack Daniel's Walnut Pie**

*Similar to a pecan pie but using walnuts, with the same "kick" from Jack Daniel's bourbon. Serves 8-10. 38.95 per whole pie 6.95 per slice*

### **Berry Crisp**

*Berries slightly sweetened with sugar baked with our Crisp topping consisting of flour, oats, butter, brown sugar. Serves up to 10 guests. 50.00 per whole crisp 6.95 per portion*

### **Bread Pudding**

*Marinated sweet baguette stuffed with berries and baked until golden brown. Topped with a light layer of brown sugar. Serves up to 10 guests. 50.00 per whole bread pudding 6.95 per portion*

### **Tiramisu`**

*The Italian traditional preparation using lady fingers, espresso, brandy, zabaglione and mascarpone. Serves up to 12 guests. 96.00 per whole dish 7.95 per individual portion*

### **Cheesecake**

*Available in many different flavors or New York style for those who like just regular cheesecake. Serves up to 12 guests. 50.00 per whole cake 6.95 per slice*

### **Chocolate Caramel Pots de Creme**

*Made entirely in house. Rich bittersweet chocolate mousse topped with a layer of housemade caramel, then topped with a hard bittersweet chocolate crust with sea salt sprinkled on top. 7.95 per portion*

### **Chocolate Silk Pie**

*Dense, rich chocolate mousse on a fudge brownie crust. Serves up to 12 guests. 50.00 per whole pie 6.95 per slice*

### **Mississippi Mud Bars**

*A combination of white and semi sweet chocolate, peanut butter, pecans and butter. Serves up to 12 guests 50.00 per whole dish 6.95 per portion*

### **FSC's Famous Peanut Butter Pie!**

*Oh man, you gotta try this one. An Oreo crust filled with a rich peanut butter mousse and topped with chocolate fudge. 40.00 per whole pie 6.95 per slice*

### **Molasses Pumpkin Pie**

*Our traditional pumpkin pie with a little extra flavor from black strap molasses. Serves up to 8. 25.00 per whole pie 5.95 per slice*

### **Crème Brulee**

*Traditional creamy custard with crisp sugar crust 5.95 per dish*

### **Cherry Pie**

*Tart & tangy cherry pie with lattice puff pastry crust 30 per whole pie 6.95 per slice*

# First St. Café

## ***Dessert Menu (continued)***

*Most of our Desserts are house made and can be sold by the portion or by the whole.*

### **Housemade Cookies**

*House baked large cookies. We regularly bake chocolate chip, white chocolate macadamia nut, peanut butter, oatmeal, ginger & more. 2.00 per large cookie*

### **Housemade Fudge Brownies**

*Our very fudgy, decadent chocolate brownie. 2.00 per brownie*

### **Lemon Bar**

*Deliciously tart lemon filling on shortbread crust. 5.95 per lemon bar*

### **Raspberry Sammie Bar**

*Shortbread crust with a layer of raspberry jam and topped with a crumbly topping. Cut into bars.. 5.95 per raspberry sammie bar*

### **Chocolate Fountain! A great dessert indulgence and a lot of fun!!!**

*Semi sweet chocolate melted and flowing from our fountain. Served with a variety of items to dip including fresh fruit, pretzels, graham crackers, marshmallows, brownie bites, & cream puffs. Minimum of 10 people for use of the fountain. 14.00 per person, minimum 10 guests.*

# **Dessert “Bites” Menu**

*Smaller size desserts that make a great buffet of flavors, colors and textures.*

## **FSC Bite Combo**

*You choose 3 of the starred items. 3.00 per person (3 bites per person)*

## **Housemade Cookies \***

*A smaller version of our large cookies for the bite menu 1.25 per bite*

## **Fudge Brownie Bites \***

*Fudgy individual bites of brownie 1.25 per bite*

## **Lemon Bar Bites \***

*Deliciously tart lemon filling on shortbread crust. 1.50 per bite*

## **Raspberry Sammie Bar Bite \***

*Shortbread crust with a layer of raspberry jam and topped with a crumbly topping. 1.50 per bite*

## **Sour Cream Apple Pie Bite \***

*Bite size individual New York Style cheesecakes 1.25 per bite*

## **Blondie Bites \***

*Bite size individual blondies. Choose white chocolate macadamia or butterscotch 1.50 per bite*

## **Jack Daniel’s Pecan Pie Bites \***

*Just like our famous Pecan Pie but bite size 1.50 per bite*

## **Mississippi Mud Bar Bites \***

*Combo of white & dark chocolate with pecans and peanut butter 1.50 per bite*

## **Pumpkin Pie Bites \***

*Seasonal bites just like a pumpkin pie 1.25 per bite*

## **Mini Cheesecakes Bites \***

*Bite size individual New York Style cheesecakes 2.00 per bite*

## **More smaller Desserts**

### **Lemon Pastry Cups**

*Small pastry cups filled with lemon curd & topped with fresh whipped cream 2.25 per each*

### **Fresh Fruit Pastry Cups**

*Small pastry cups filled with pastry cream & topped with fresh seasonal berries 2.25 per each*

### **Crème Brulee Minis**

*Traditional creamy custard with a crisp sugar crust 3.95 per small dish*

### **Chocolate Hand Dipped Strawberries**

*Large fresh stem on strawberries dipped by hand in semi-sweet chocolate. 3.95 per each*

### **Chocolate Caramel Pots de Crème minis**

*Made entirely in house. Rich bittersweet chocolate mousse topped with a layer of housemade caramel, then topped with a hard bittersweet chocolate crust with sea salt sprinkled on top. 3.95 per each*

# First St. Café

## **Miscellaneous Charge Menu**

*Here is a list of some of the miscellaneous items we provide as needed  
These items are for offsite catering only. Many of these items are included in the  
room fee for events upstairs at the First St. Café.*

### **All Crew (Staffing)**

*Cooks, Servers, Bartenders, Busser or any other Crewmember 25.00 per hour  
This fee applies to all events both upstairs and offsite.*

### **Tablecloths**

*for banquet tables, round tables or other needed sizes 7.00 per tablecloth*

### **Linen Napkins (for offsite events only)**

*variety of colors are available .50 per napkin*

### **Chafing dishes**

*for hot hors d'oeuvres or entrees 18.00 per full chafer 10 per half chafer*

### **China (for offsite events only)**

*Salad, Dinner, Dessert Plate .65 per plate*

### **Cutlery (for offsite events only)**

*Fork, Knife & Teaspoon 0.40 per piece*

### **Glassware (for offsite events only)**

*Wine, Champagne, Water Glasses .50 per glass*

### **Tables, Chairs (for offsite events only)**

*Per each for delivery **Ask Kay for pricing***

### **Delivery**

*depending on size of event and location **Ask Kay for pricing***

### **Paper goods per person for delivery (not part of package)**

*small plate, plastic knife, fork & spoon with napkin 1.00 per set*

### **Mark to Supervise at Your Event**

*75.00 per hour*

### **Gratuity Charge**

*20% gratuity will be charged for all food & beverage items on all events requiring crew / staff*

### **Corkage Fee**

*Per 750 ml bottle of wine.*

*We will waive one corkage fee for every bottle ordered from our wine list. 15.00 per bottle*

# Upstairs @ the First St. Café

## **Private Room Rates**

*Our upstairs facility will accommodate up to 49 Guests  
Minimums may apply depending on day of the week of event.*

*Food must be provided by First St. Café.*

*(some exceptions for cakes and other special needs. Ask Mark for details)*

**20% gratuity will be added to all food & beverage on all events upstairs.**

<u>Time of Event</u>	<u>Room Style</u>	<u>Cost</u>
Day event Mon.-Fri.	Room cocktail style, no linens on cocktail tables, buffet (add 10 for linens on cocktail tables)	30
Day event Mon.-Fri.	Banquet tables, linen on table, buffet or service	40
Day Event Mon.-Fri.	Round tables, linen on tables, buffet or service	50
Night event Sun.-Wed.	Room cocktail style, no linens on cocktail tables, buffet (add 10 for linens on cocktail tables)	30
Night event Sun.-Wed.	Banquet tables, linen on table, buffet or service	40
Night event Sun-Wed.	Round tables, linen on tables, buffet or service	50
Night event Thursdays	If event is held and completed before 7:00 pm use pricing for Sun-Wed night above. If event will go beyond 7:00 pm call Mark for pricing	
Night event Fridays	On Friday we will only book events that are completed by 7:30 pm. Use Sun-Wed. pricing above for layout of room	
Day event Saturday-Sunday	Room cocktail style, no linens on cocktail tables, buffet (add 10 for linens on cocktail tables)	40
Day event Saturday-Sunday	Banquet tables, linen on table, buffet or service	50
Day event Saturday-Sunday	Round tables, linen on tables, buffet or service	60
Night event Saturday	We usually have entertainment booked ahead of time. For events that are booked far in advance we will eliminate the entertainment unless the guest would like us to book it. The price for the room is the same regardless of the configuration of the room. Minimum for this night is 1000.00 for the total bill including tax, gratuity, food, beverage, servers.	100

## **First St. Café in the Press!**

“After a terrific breakfast at the First St. Cafe in Benicia, where the defining moment might have been a perfect bite of a cashew- golden raisin scone dripping with lemon curd, a fellow who has lived in the little burg for more than 35 years summed up the place: “Benicia chic.” “What’s happening,” he explained, “is you’ve got a lot of the artsy types here now.”

For the town of 28,000, that’s not necessarily a bad thing. On any given weekend, you’ll find lots of Contra Costa residents strolling First Street, poking through antique shops and watching anglers try for salmon along the rocky edge of the strait.

With its elaborate wooden back bar, butcher-block tables and boisterous atmosphere, First St. Cafe fits perfectly into the scene. Mark and Terry L. Krull, Southern California transplants, took over the cozy restaurant and its tiny kitchen in 1996 and polished the menu with an eye toward homey comfort food with a twist of California freshness and style...”

***San Francisco Chronicle***

“An upstairs room that swings. First St. Café has served its famous chicken salad, jambalaya and other entrees for years but until July 2003 the restaurant had been relatively quiet. That’s when the café’s owners added a cloud-level second floor room for live performances with views of First Street and the Carquinez Strait...”

***Solano Magazine***

“The First St. Café will supply your breakfast coffee-and-carbohydrate needs”...

***Sunset Magazine***

“First Street Café chef a hit at the county fair...”

***Benicia Herald***

“...with our sandwich we had one of the best black bean soups we’ve ever tried: thick and rich tasting with the beans holding their shape, with many bits of shredded ham in the mix...”

“...Stylish, chic yet homey, the First Street Café makes you feel relaxed just walking in...”

“...Fresh seasonal ingredients are simply prepared here...”

***Contra Costa Times***

“First Street Café serves first-rate food” “...they had picked the right place to inaugurate the holiday. The day before Christmas, First Street Café was festooned with pine needles and bright lights and was sweet-smelling and inviting. The blond wood tables were simply decorated with purple flowers and brown sugar cubes, the glass case was filled with pies and puddings, and little kids were dutifully sucking down Italian sodas with big straws...”

***The Reporter Vacaville***

“Crab and Artichoke Sandwich recipe”

***Bon Appetit Magazine R.S.V.P. column March 2005***

Winner of best chowder in Northern California 2004

***A Taste of Soup - Bay Area Family Services***



## **More Featured in the media**

*“...Karen and I walked around the corner to the First Street Café for our own spicy dinner, starting with an appetizer of hefty crab cakes made from the local catch. Karen’s chicken jambalaya cam packed with tender morsels of meat. I could barely drop the fork from my apricot-and-cilantro chicken long enough to keep up my end of the conversation...”*

***Los Angeles Times***

*“...When it’s time for a break, sit down for a cozy lunch at **First Street Café** (440 First St., 707/745-1400), which offers a Napa-worthy wine list...”*

***San Francisco Magazine***

***Hidden San Francisco and Northern California***

***Bay Area Back roads***

## **Here is what our guests are saying about our services.**

*“This year we decided to ask First St. to cater our annual holiday party. I’ve done all the cooking myself the last 10 years. What a great relief to know the party was in such good hands. There was virtually no stress in my house leading up to and during the event. That’s Huge!!*

*First St. comes in and makes it happen. I don’t have to “direct” – they know what they’re doing. Peace of mind. My guests raved about the food and service – Macy & Mark were fabulous – I’m never cooking for a party again.”*

***Katy Dunmire, Lafayette California December 20, 2004***

*“boy am I glad we didnt do this...because NO-ONE can eat just a little of anything you make!!!!!!  
First of all Mark.Thank you,thank you, thank you!!!!!!!!!!!!!!how do you explain when everything not only lives up to what you expect but surpasses it?...we havent come down yet.The food was wonderful people I meet are still talking about the food...the wine list ,.. the girls were GREAT!!!! the room was perfect....there just arent enough words to tell you how wonderful it was....and I have to thank you Mark for helping me thru this, making suggestions just being there and always answering my many questions!!!!!!Bill says it was the most wonderful party he ever had....and none of that would have happened without you and First St Cafe!!!!!!!!!!!!love you Jackie”*

***Jackie Piona, Benicia California, November 22, 2009***

*“Hi Mark,*

*It was a top night - the food was superb and the service was great!! I even placed my order for some goodies to have on Thanksgiving. You can't go wrong with that fabulous crab dip and a Jack Daniel's pecan pie!! :)*

*Thanks for asking for my opinion.”*

***Kirsty Law, Benicia California, November 21, 2009***

*“Hi Mark,*

*Amanda and I are getting back into the swing of our lives up in Seattle after our wedding/honeymoon, but I just wanted to express our thanks for the wonderful job you and your staff did before and during our wedding. I really appreciate how quick and reliable you were about getting changes and estimates together during the planning process - we dealt with a lot of vendors through this, and you were by far the most responsive and solid one, which made everything much easier for us.*

*Additionally, I can't say enough about the quality of your staff on site: they performed extremely professionally, and dealt very well with an event that probably had quite a few non-standard aspects to it. Throughout the event they were both extremely helpful, and consistently maintained an air of confidence and skill, and were very accommodating for any requests made of them. Additionally, the staff on hand at the rehearsal dinner did an admirable job serving our large group and made that a very good experience.*

*Finally, we couldn't have been happier with the food itself: it was delicious, consistent, and (as far as I could tell) well estimated in terms of quantity. We received lots of compliments on it from guests, and we even managed to get to enjoy it ourselves.*

*In all, we're very happy that we chose First Street, and we'd definitely do it again. All the best for the future, and we'll definitely be by for a meal next time we're in Benicia.*

*Thanks again,  
Elliot and Amanda”*

***Elliot & Amanda Levin, Seattle Washington, July 20, 2009***