

HAVE YOUR HOLIDAY GATHERING AT FOG MOUNTAIN CAFÉ. AVAILABLE EVENINGS AND WEEKENDS. CALL FOR A DINNER MENU AND SCHEDULE YOUR EVENT.

CALL US FOR INFORMATION REGARDING EVENING MEETINGS, DINNERS, AND PARTIES, OR FOR WEEKEND BRUNCHES, OR RENT OUR SPACE FOR MEETINGS!

ORDER YOUR CLIENT OR EMPLOYEE GIFTS FOR THE HOLIDAYS FROM FOG MOUNTAIN CANDY. CALL FOR AN ORDER FORM OR CHECK OUT OUR WEBSITE AT FOGMOUNTAINCANDY.COM

WE ACCEPT VISA, MASTERCARD, AMERICAN EXPRESS, DISCOVER, CASH, OR COMPANY CHECK



BREAKFAST & LUNCH CATERING MENU

Fog Mountain Café
1000 I Street, Suite 100
Sacramento, CA 95814
916.444.0144
916.444.0124 fax
fogmountaincafe.com

BREAKFAST CATERING

Whole Quiche (serves 6 or 8)

Mushroom Leek.....\$24.00 Sausage Onion.....\$24.00

Or.....quiche by the slice.....\$4.95

Served with fruit garnish

Breakfast Sandwiches (with fruit garnish). Individual boxed breakfasts or breakfast sandwich trays

Black forest ham, scrambled eggs and melted swiss cheese on a grilled ciabatta bun with a side of Dijon mustard and fruit garnish...\$4.95

Or.....

Smoked bacon & scrambled eggs with fresh herbs and melted jack cheese on a grilled ciabatta bun with fruit garnish...\$4.95

Breakfast Fruit Tray....\$4.50/person

Muffin and scone tray w/fruit garnish....\$4.50/person

Combination fruit/muffins/scones....priced per person depending on choices

Inquire about customizing a special tray for your occasion.

LUNCH CATERING

Fog Mountain offers its entire menu “to go” either in individual boxed lunches or family style platters. Sandwich menu listed on next page.

Platter style lunches can have any combination of sandwiches along with a bowl of the chef’s side of the day.

Lunch “on the go” special.....Half sandwich, side of the day & triple chocolate toffee chip or oatmeal raisin chocolate chip cookie available in individual boxed lunches or family style platters.....\$6.00/person

Fruit, cheese, meat and vegetable platters are available for any size meeting, from simple to extravagant.

Sections of the café may be reserved for “in-house” breakfast or lunch meetings. Call ahead to guarantee your time slot.

Fog Mountain Café and the chef take pride in accommodating special menu requests. If there is a specific menu item requirement or desire you have, the chef is available for consultation except between the hours of 10:30 and 1:30. If the chef is occupied, please leave a message with our staff and you will be contacted as soon as possible.

ONE DAY NOTICE REQUIRED ON ALL ORDERS!!

LUNCH MENU

All sandwiches served on fresh baked bread from Bella Bru Bakery with the Chef’s special side dish of the day.

GROWN-UP GRILLED CHEESE

Four (yes, four) types of cheese, garlic and fresh herbs on grilled ciabatta bread, with our special balsamic vinegar dipping oil.....\$6.95

NOT YOUR MOM’S MEATLOAF

House-made moist meatloaf stuffed with jack cheese, sundried tomatoes and basil, topped with fresh marinara and served on sliced country white bread.....\$8.95

ROASTED PORTABELLA ‘SHROOM SAN

Spinach, zucchini, yellow squash, sundried tomatoes, eggplant, pesto and our house vinaigrette served on a ciabatta bun.....\$6.95

BLACK FOREST HAM, CHEESE ‘N MORE

Sauteed asparagus, melted swiss, jack and havarti cheeses, roasted bell peppers, and lemon thyme aioli on a toasted french roll.....\$8.95

ROAST BEEF, RED ONION AND HAVARTI CHEESE MELT

Served on sliced country white bread with creamed horseradish sauce...\$8.95

ROAST TURKEY “BACON-JACK-A-CADO”

Jack Cheese, avocado, applewood smoked bacon and tarragon aioli on a sourdough roll.....\$8.95

NYC HOT PASTRAMI DELI SAN

Piled high on a toasted ciabatta roll with Dijon mustard and melted swiss cheese.....\$7.95

THE “NOBLE” FRENCH DIP

Slow roasted, juicy roast beef, sliced and served warm with melted jack cheese on toasted seeded baquette and au jus made with love.....\$8.95

ROAST CHICKEN BREAST AND APPLEWOOD SMOKED BACON

Roasted bell peppers, baby spinach, melted swiss and pesto aioli on a sourdough roll.....\$8.95

THE FOG MOUNTAIN “B.L.T.”

Applewood smoked bacon, sliced tomato, crisp hearts of romine and an herb medley mayonnaise on sliced country white bread.....\$6.95

FOG MOUNTAIN HOUSE SALAD....Mixed lettuces, tomatoes, cucumbers, carrots, red onion and house vinaigrette.....\$4.95

HAIL CAESAR SALAD....Crisp hearts of romaine, buttery croutons, shaved parmesan with Caesar dressing.....\$6.95

CLASSIC COBB SALAD....Turkey, bacon, crumbled bleu cheese, tomatoes, Olives, chopped egg, crisp romaine hearts with bleu cheese dressing....\$8.95

FOG MOUNTAIN SOUPS...a variety of two to four soups daily. Order individual cup or bowl servings.....\$3.50/cup or \$4.50/bowl; or order a large bowl for a luncheon at a per person charge. The Chef also will take suggestions for a soup you would like him to prepare for your order. Order slices of garlic bread...\$.60/slice.

DESSERT

Fog Mountain Triple Chocolate Toffee Chip Cookies....\$2.00

Fog Mountain Oatmeal Raisin Chocolate Chip Cookies....\$2.00

Fog Mountain White Chocolate Dipped Krispies....\$2.00

Fog Mountain Candy.....\$8.00/half pound

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**FOG MOUNTAIN CAFÉ IS AVAILABLE FOR WEEKEND AND EVENING MEETINGS
AND EVENTS FOR UP TO FIFTY GUESTS. BRUNCH IS OFFERED FOR PARTIES
ON SATURDAYS AND SUNDAYS. DINNER IS OFFERED ALL EVENINGS.
TIMES ARE FLEXIBLE.**

**BRUNCH...SERVED BUFFET STYLE FROM CONTINENTAL BREAKFAST
TO LARGE COMPLETE BREAKFAST BUFFETS INCLUDING.....**

Basic Breakfast - \$8.95 per person

Muffins and scones
Juice and coffee

Add additional items....\$3.00 per item per person

Granola table with yogurt and condiments
Scrambled eggs with many combinations
of vegetables, meats and cheeses
Fritattas
Bacon
Grilled sausages
French toast
House made sage sausage patties
Fruit and cheese board
Fruit salad
Biscuits and gravy

LUNCH.....See our Breakfast & Lunch Catering Menu

**DINNER...A CUSTOM MENU CAN BE CREATED TO ACCOMMODATE
YOUR OCCASION....**

PICK YOUR ENTRÉE.....

BEEF

Eric's Beef Wellington...\$24.95
Grilled Filet Mignon...\$22.95
Roast Prime Rib of Beef...\$22.95
Hoisin Marinated Skirt Steak...\$20.95
Meatloaf Stuffed with Sundried Tomatoes, Jack Cheese and Basil...\$18.95

CHICKEN

Rosemary/Juniper Berry Chicken
Lemon/Garlic Chicken
Mustard Crusted Chicken
Sesame Chicken
Lemon/Thyme Chicken
All chicken dishes...\$18.95

PORK

Dijon Thyme Pork Porterhouse
Rosemary/Garlic Pork Chop
Roasted Pork Loin
All pork dishes...\$20.95

FISH

Salmon (Sautéed, Broiled or Baked)...\$22.95
Halibut (Baked or Sautéed)...\$22.95
Grilled Prawns...\$24.95

Inquire regarding vegetarian dishes.

PICK YOUR STARCH...included in entrée price...choice of one

Red Peppercorn Potato Cake
Roasted Garlic Mashed Potatoes
Horseradish Mashed Potatoes
Gratin Potatoes
Roasted Red Potatoes
Steamed Red or Yukon Gold Potatoes
Roasted Rosemary Potatoes
Risotto
Mushroom Risotto
Vegetable Risotto
Rice Pilaf
Basmati Rice with Fresh Herbs
Caribbean Rice
Curried Rice
Red Beans and Rice
Baked Potatoes
Polenta Cakes
Creamy Rosemary Polenta
Brazilian Black Beans

All entrees served with seasonal vegetables and accompanying sauces.

PICK YOUR SALAD...included in entrée price...choice of one

Fog Mountain House Salad
Hail Caesar Salad

EXTRAS

HORS D'OEUVRE AND APPETIZER TRAYS

Custom made to fit your occasion

PICK YOUR DESSERT.....

New York Cheesecake
Key Lime Tart
Tiramisu
Chocolate Hazelnut Torte