



MARKETPLACE

ELAINE BELL  CATERING

SONOMA - NAPA - MARIN - AND BEYOND

GOURMET SANDWICH BOXES

INDIVIDUAL BENTO BOXES

DELICIOUS BOWLS

YUMMY SALADS

**fresh,
delicious
& tasty**



GOURMET SANDWICH BOXES

'Rocky's' Katsu Chicken Breast

Golden Panko Crust, Shredded Carrot, Angel Hair Red Cabbage, Green Onion Asian Slaw
Romaine Lettuce, Sriracha Aioli, Toasted Brioche Bun

Shaved Roasted Turkey Breast

Sharp Cheddar Cheese, Applewood Smoked Bacon, Sliced Beefsteak Tomatoes, Baby Arugula Greens
Grainy Mustard Dressing, Fresh Raspberry Aioli, Toasted Ciabatta Roll

Thai Yellow Curry Chicken Salad

Chunks Of 'Rocky's' Roasted Chicken Breast, Tiny Dice of Carrot and Red Onion, Golden Raisin
Fuji Apple, Thai Basil, Spicy Aromatic Curried Mayonnaise, Butter Lettuce Leaves, Toasted Brioche Bun

Garlic Herb Roasted Portobello Mushroom v

Thinly Sliced Roasted Portobello Mushroom, Grilled Red Onion, Oven Roasted Tomatoes
Petite Wild Arugula Greens, Fire Roasted Green Chili Vegan Aioli, Toasted Vegan Brioche Bun

Point Reyes Blue Cheese Bistro Steak

Horseradish Grilled Petite Beef Steak, Crumbled Point Reyes Blue Cheese
Caramelized Shallots and Red Onions, Balsamic Baby Spinach, Fig Jam, Toasted Ciabatta Bun

Caprese

Buffalo Mozzarella, Red Cluster Tomatoes, Fresh Basil Leaves, Petite Wild Arugula Greens, Balsamic
Glaze, Roasted Garlic Aioli, Ciabatta Bun

Chicken Caesar Wrap

Thinly Sliced Chicken Breast, Parmesan Cheese, Sour Dough Croutons, Baby Romaine Hearts
House Made Caesar Dressing, Spinach Flour Tortilla

'Napa' Turkey Salad Wrap

Diced Celery, Red Grapes, Roasted Pecans, Baby Spinach Greens, Honey Poppy Seed Aioli
Spinach Flour Tortilla

Chili Crisp Roasted Cauliflower Salad Wrap v. GF

Roasted Cauliflower, Chili Crisp Green Onion Aioli, Romaine Lettuce
Vegan GF Tortilla

- o Per person price \$30
- o Choice of sides, Greek Salad or Israeli Cous Cous Salad with Arugula and Mint
- o Gourmet Sandwich Boxes include kettle chips and a homemade chocolate chip cookie
- o There is a required minimum of 10 sandwiches of one flavor
- o Please add \$2.00 for gluten free bread, wraps and cookies

INDIVIDUAL BENTO BOXES

Garlicky Herb Grilled Akaushi Bistro Steak

American Wagyu Beef, Blistered Cherry Tomatoes, Grainy Mustard Drizzle

Greek Feta Orzo Salad, Simple Salad of Mixed Baby Lettuces, Black Olive Ciabatta Bread Bite

Sea Salt Caramel Rice Krispy Treat \$45

Grilled Chicken Breast, Lemon Confit

Baby Arugula Greens, Lemon Confit Dressing

Charlie Bird's Farro Salad, Chopped Black Kale, with Zante Currant Salad

Black Olive Ciabatta Bread Bite, Sea Salt Caramel Rice Krispy Treat \$36

Pesto Grilled Salmon Fillet

Baby Spinach Greens, Toasted Pine Nuts

Israeli Cous Cous Salad with Sonoma Goat Cheese, Arugula, Herbs and Fennel Salad

Black Olive Ciabatta Bread Bite, Sea Salt Caramel Rice Krispy Treat \$45

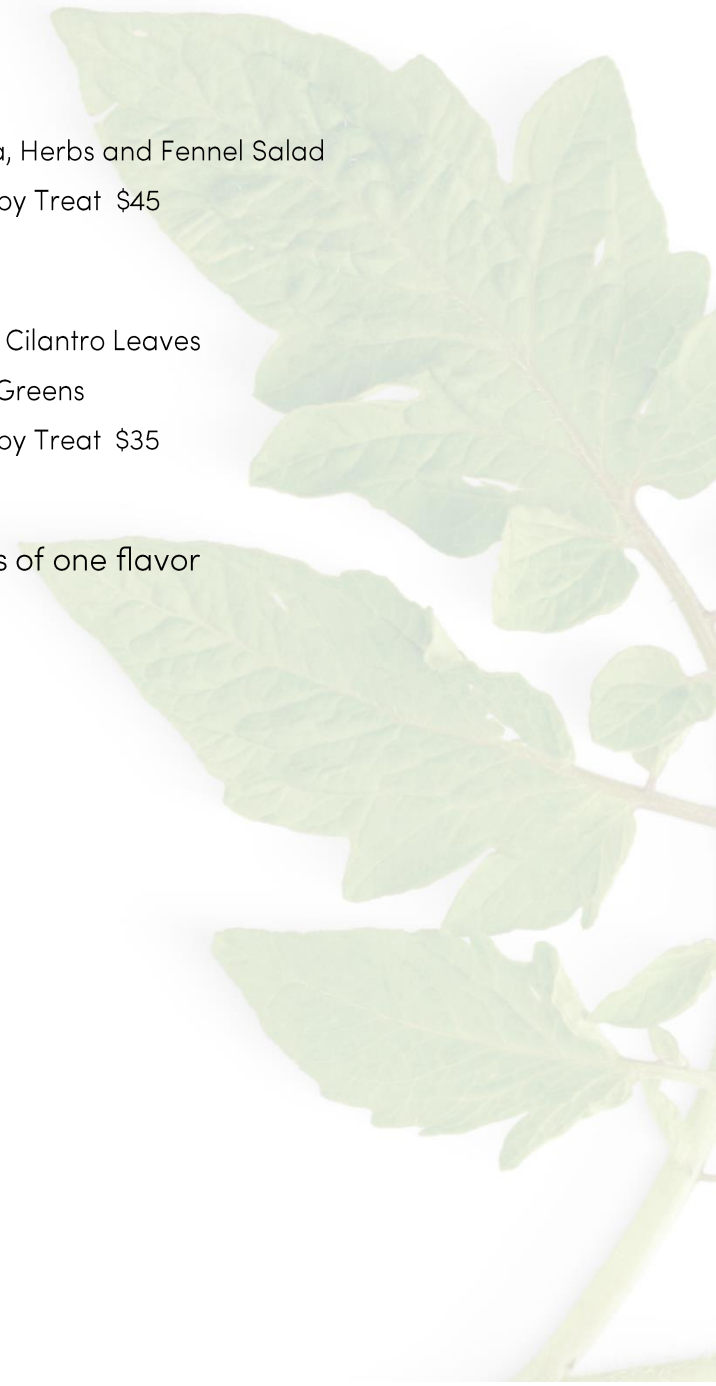
Asian Glazed Portobello Mushroom Steak

Chili Crisp Marinated, Pickled Cucumber, Julienned Carrots, Cilantro Leaves

Chopped Red Kale and Quinoa Salad, Simple Mixed Baby Greens

Black Olive Ciabatta Bread Bite, Sea Salt Caramel Rice Krispy Treat \$35

- There is a required minimum of ten Bento Boxes of one flavor



DELICIOUS BOWLS

Spicy Ahi Tuna Poke

Chopped Green Onions, Edamame, Toasted Black Sesame Seeds, Sliced Red Radish, Crispy Onions
Furikake Seasoning, Korean Chili Threads, Sriracha Aioli, Steamed White Sushi Rice \$24

Citrus Grainy Mustard Marinated Salmon Filet

Sugar Snap Peas, Watermelon Radish, Charred Green Onions, Whipped Greek Feta Cheese
Lemon Basil Orzo Pasta \$27

Thai Chili Chicken Bowl

Chili Crisp Marinated Chicken Breast
Bean Sprouts, Julienned Rainbow Carrots, Yellow and Red Bell Peppers
Spicy Peanut Sauce, Thai Basil, Mint and Cilantro, Toasted Peanuts, Black Forbidden Rice \$22

Mexican Street Corn and Chicken (Seasonal)

Mexican Street Food Corn Salad, Black Beans, Toasted Pumpkin Seeds
Shredded Romaine Lettuce, Cilantro, Charred Scallion Roasted Green Chili Buttermilk Dressing \$23

Harissa Roasted Rainbow Cauliflower Vegan/GF

Crunchy Chickpeas, Persian Cucumbers, Shaved Red Onion, Cherry Tomatoes
Red Quinoa, Tzatziki Splash (Vegan Yogurt), Chopped Fresh Mint
Preserved Lemon Dressing \$19

Herb Roasted Beef Tender with Charlie Bird's Farro Salad

Cherry Tomatoes, Toasted Pistachios, Sliced Red Radish
Shaved Parmesan Cheese, Baby Arugula Greens, Chopped Fresh Mint, Farro Cooked in Apple Cider \$26

- There is a required minimum of ten bowls of one flavor
- Delicious Bowls include a homemade chocolate chip cookie
- Please add \$1.00 for GF cookie

YUMMY SALADS

Grainy Mustard Grilled Salmon Cobb

Crispy Applewood Bacon Crumbles, Point Reyes Blue Cheese, Avocado, Hard Boiled Egg
Cherry Tomatoes, Ciabatta Croutons, Mixed Baby lettuces, Creamy Herb Vinaigrette \$29

Vegan Lebanese Fattoush

Blistered Red Cherry Tomatoes, Crunchy Sumac Chickpeas, Persian Cucumber, Shaved Red Onion
Red Radishes, Crispy Pita Pieces, Fresh Mint, Parsley, Arugula Greens, Preserved Lemon Dressing \$17

Rocky's Grilled Chicken Breast Caesar Salad

Lemon Basil Marinated Chicken, Baby Romaine Hearts, Shaved Red Russian Kale
Grated Grano Padano Cheese, Sourdough Croutons, Garlicky Caesar Dressing, Bacon Dust Sprinkle \$19

Roasted Chioggia Beet Salad

Sonoma County Goat Cheese, Honey Roasted Walnuts, Pickled Red Onion, Dried Black Mission Figs
Chopped Fresh Basil, Honey Poppyseed Dressing \$20

Southwestern Grilled Bistro Steak

Roasted Corn, Black Beans, Jicama, Cherry Tomatoes, Crispy Tortillas, Baby Romaine Hearts
Chopped Green Onions, Cilantro Hatch Chili Dressing \$25

Asian Peanut Chicken Salad

Bachan's Japanese Barbeque Sauce Marinade, Fresh Tangerines, Red Bell Peppers, Cucumbers
Watermelon Radish, Green Onions, Chopped Romaine Lettuce, Angel Hair Red Cabbage, Toasted Peanuts
Fresh Mint and Basil, Spicy Peanut Dressing \$25

- o Yummy Salads include olive ciabatta bread bite and homemade chocolate chip cookie
- o There is a required minimum of 10 salads of one flavor
- o Please add \$2 for gluten free bread and cookies

COOL BEVERAGES

Mountain Valley Spring Waters

Spring Mineral

Sparkling Spring

Lime Twist Sparkling Water

Blueberry Pomegranate Sparkling Water

\$3.50

Something & Nothing

Premium Rose Hibiscus Soda

Premium Cucumber Soda

\$5.00

Rishi Sparkling Botanical Teas

Grapefruit Quince

Dandelion Ginger

\$4.50



ALL THE DETAILS

When To Order

Orders should ideally be placed at least three business days in advance. Shorter leads times may be accommodated, please contact us as soon as possible.

How Do I Order?

Call Jackie Dinelli at 707-815-4908 or email us at info@elainebellcatering.com. Payment may be made by check or credit card and is due at the time of the order.

Minimums

For each menu, there is a minimum of ten (10) of each menu item selection and a minimum of forty (40) total items.

What's Included?

Sandwiches, Wraps, Bowls, and Salads are packaged in compostable and biodegradable containers with bamboo utensils and napkins. Bento Box meals are delivered in stylish, reusable Bento Boxes with utensils and napkin.

Delivery And Pick Up

We deliver to the North Bay; your order will be delivered within a thirty-minute window that has been previously scheduled. Please notify our staff in advance of any parking restrictions, property access or anything we should be aware of. Delivery fees are based on distance from our Napa kitchen. When you place your order, we will calculate the charge for you. No charge for Pick up is also available.

What If I Have To Cancel?

Things happen, there is no charge if you cancel or decrease your orders 48 hours before your delivery date.