

## CATERING NOTES

All menu items are sourced with an emphasis on organic and sustainable ingredients. All of our catering menus are packaged with biodegradable and compostable packaging materials.

Catering orders must be placed at least 48 hours in advance of pick-up.

A credit card number must accompany all orders.

Final guest count must be verified with Summer Kitchen 48 hours prior to pick-up. Final counts cannot decrease within 48 hours of pick-up.

Returns of non-disposable catering platters, service ware and serving utensils must occur no later than 48 hours after pick-up, unless otherwise specified.

All catering orders are subject to a 9.75% sales tax.

\$50 delivery service fee is available for orders of \$500 or more within 10 miles of Summer Kitchen Bake Shop.

## ABOUT THE SUMMER KITCHEN

Summer Kitchen Bake Shop was inspired by the traditions created around food and cooking before the days of air conditioning when separate outbuildings, or summer kitchens, were used for preserving the bounty of the farm. This was where the harvest was transformed into delicious meals, preserves, and mouth watering treats. With a modern

interpretation of this classic idea, we strive to be our community's summer kitchen; a place filled with ingredients from local farms, with seasonal produce and provisions from local food artisans. Our hope is that our guests feel that our Summer Kitchen is an extension of their own kitchen.

As chefs, owners and parents, Charlene Reis and Paul Arenstam have a strong commitment to creating an environmentally responsible business. We've created our menu with a dedication to sustainability; we cook what's in season and develop relationships with local growers and producers. The fruits, vegetables, eggs, dairy and fish are largely sourced from local and/or organic producers. All of our meats are contain no hormones or antibiotics. Our coffee is fair-trade, sustainably produced and locally roasted by Blue Bottle in Oakland. All of our products are free of high-fructose corn syrup and trans-fats. In addition we have gone to great lengths to make sure all of our to-go containers are made from biodegradable, compostable or recyclable materials. All of our kitchen grease is turned into biodiesel fuel and our menus are printed on recycled paper.

**SUMMER KITCHEN** *bake shop*  
2944 College Avenue, Berkeley, CA 94705  
(510) 981-0538  
www.summerkitchenbakeshop.com



## CATERING IN THE SUMMER KITCHEN

### BAKERY

#### **Breakfast**

|   |         |
|---|---------|
| Black Currant Scones                          | \$3.25  |
| Lemon Poppy Seed Tarts                        | \$3.50  |
| Individual Fruit Tarts                        | \$4.50  |
| Cage-Free Egg Quiche with Seasonal Vegetables | \$22.00 |
| Fruit Crisp                                   | \$26.00 |

#### **Cookies**

|                                |        |
|--------------------------------|--------|
| Three Chocolate-Chocolate Chip | \$1.50 |
| Double Chocolate Chip          | \$1.75 |
| Coconut Macaroons              | \$1.50 |
| Brownie Bites                  | \$1.50 |

#### **Whole Loaf Cakes**

|                       |         |
|-----------------------|---------|
| Chocolate Marble Cake | \$30.00 |
| Banana Walnut         | \$30.00 |
| Carrot Cake           | \$30.00 |
| Lemon Poppy Seed      | \$30.00 |
| 10" Specialty Cake    | \$45.00 |

#### **Cupcakes**

|  |                  |
|--|------------------|
| Vanilla with Buttercream<br>& Black Cherry Jam   | \$2.99           |
| Lemon Meringue                                   | \$2.99           |
| Chocolate with Cream Cheese<br>& Valrhona Pearls | \$2.99           |
| White Coconut                                    | \$2.99           |
| Miniature Cupcakes                               | \$1.25           |
| Customized Cupcakes                              | add \$0.25 /each |

### BREAKFAST

|  |                 |
|--|-----------------|
| <b>The Breakfast Meeting</b>             | \$9.50 / person |
| Summer Kitchen Granola                   |                 |
| Platter of Seasonal Fruit                |                 |
| Selection of Organic Yogurt              |                 |
| Black Currant Scones                     |                 |
| Cage-Free Egg Quiche with Seasonal Fruit |                 |

|  |                  |
|--|------------------|
| <b>The Weekend Brunch</b>                    | \$12.50 / person |
| Summer Kitchen Granola                       |                  |
| Platter of Seasonal Fruit                    |                  |
| Selection of Organic Yogurt                  |                  |
| Black Currant Scones                         |                  |
| Egg Omelet Sandwiches with Heirloom Tomatoes |                  |
| Applewood Smoked Bacon                       |                  |

## LUNCH

**The Boxed Lunch** **\$12.50 / person**  
(12 person minimum)

*Choice of Sandwich served on Acme Torpedo Rolls*  
Roasted Turkey, Avocado, Lettuce, Tomato & Provolone  
Country Ham, Grain Mustard, Lettuce, Tomato & Swiss  
Egg Salad with Chives  
Heirloom Tomato with Fresh Mozzarella & Basil

*Choice of one Picnic Salad*  
Orzo Salad with Feta, Peppers, Red Onion & Cucumber  
Brentwood Corn Salad with Peppers & Lime  
Country Potato Salad with Grain Mustard & Dill  
Summer Bean Salad with Black Olives & Piquillo Peppers

*Pieces of Whole Seasonal Fruit*  
*Summer Kitchen Brownie Bites*

**Lunch Sandwich Platter** **\$15.00 / person**  
(8 person minimum)

*Selection of Summer Kitchen Specialty Sandwiches*  
BBQ Pulled Pork  
Crispy Chicken Tender with Tarragon Aioli  
Heirloom Tomato & Fresh Mozzarella Panino  
Bacon, Avocado, Piquillo Pepper & Arugula

*Choice of two Plattered Picnic Salads*  
Star Route Greens, Cherry Tomato & Cucumber with  
Balsamic Vinaigrette  
Orzo Salad with Feta, Peppers, Red Onion & Cucumber  
Brentwood Corn Salad with Peppers & Lime  
Country Potato Salad with Grain Mustard & Dill  
Summer Bean Salad with Black Olives & Piquillo Peppers

*Platter of Summer Kitchen Cookies*  
Oatmeal Raisin  
Chocolate Chip  
Double Chocolate Cherry

**Shower Luncheon** **\$19.50 / person**  
(8 person minimum)

*Star Route Farms Mixed Greens with*  
*Cherry Tomatoes & Balsamic Vinaigrette*  
*Orzo Salad with Peppers, Red Onion, Cucumber,*  
*Dill & Feta Cheese*  
*Roasted Broccoli with Garlic, Chili, Lemon,*  
*Pine Nuts & Parmesan Cheese*  
*Grilled Albacore Tuna Nicoise with Haricot Verts,*  
*Black Olives & Hard Cooked Egg*  
*Grilled Breast of Chicken with Chickpeas,*  
*Slow Cooked Tomatoes & Raita*

## PARTY IN A BOX

**Kids Birthday in a Box** **\$12.50 / person**  
(8 person minimum)

*Choice of 12" Brick Oven Pizza (one per 3 children)*  
Mozzarella  
Pepperoni

*Crispy Petaluma Chicken Tenders with*  
*Ranch Dressing (2 pieces per child)*

*Organic Fruit Platter*

*Choice of Summer Kitchen Cupcakes (1 per child)*  
Vanilla with Chocolate Frosting  
Vanilla with Cream Cheese Frosting & Valrhona Pearls

*Birthday Candles & Matches (upon request)*

**Cocktail Party in a Box** **\$15.50 / person**  
(12 person minimum)

*Choice of two 12" Brick Oven Flat Breads*  
Prosciutto & Arugula  
Mushroom & Sage  
Fennel Sausage & Red Onion  
Roasted Broccoli & Pine Nuts

*Roasted Almonds with Sea Salt & Fried Sage*

*Marinated Olives*

*Domestic & Imported Cheeses*

*Garden Crudites Display with Market Vegetables*  
*& Herb Dip*

*Housemade Hummus*

**Backyard BBQ in a Box** **\$19.50 / person**  
(12 person minimum)

*Spicy Berkshire Pulled Pork*  
*Maple & Bacon Glazed Baby Back Ribs*  
*Boccalone Hot Dogs (1 per person, uncooked)*  
*Dry-Rubbed Tri-Tip Steak (marinated, uncooked)*  
*Platter of Summer Kitchen Condiments: Cole Slaw,*  
*Pickles, White Cheddar & Heirloom Tomatoes*  
*Orzo Salad with Feta, Peppers, Red Onion,*  
*& Cucumber*  
*Acme Torpedo Rolls*  
*Sliced Organic Watermelon*

**Harvest Wedding in a Box** **\$32.00 / person**  
(24 person minimum)

*Garden Gazpacho with Shrimp Ceviche*  
*Brentwood Corn Salad with Peppers & Lime*  
*Heirloom Tomato Salad with Parmesan & Watercress*  
*Country Potato Salad with Grain Mustard & Dill*  
*Summer Kitchen Fried Chicken*  
*Housemade Cornbread*  
*Strawberry Shortcake with Sweet Cream*  
*& Mint*