

"(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.

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. 45 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. 5.00 per person (3 bites per person)

Housemade Cookies *

A smaller version of our large cookies for the bite menu 1.50 per bite

Fudge Brownie Bites *

Fudgy individual bites of brownie 2.00 per bite

Lemon Bar Bites *

Deliciously tart lemon filling on shortbread crust. 2.00 per bite

Raspberry Sammie Bar Bite *

Shortbread crust with a layer of raspberry jam and topped with a crumbly topping. 2.00 per bite

Sour Cream Apple Pie Bite *

Bite size individual New York Style cheesecakes 2.00 per bite

Blondie Bites *

Bite size individual blondies. Choose white chocolate macadamia or butterscotch 2.00 per bite

Jack Daniel’s Pecan Pie Bites *

Just like our famous Pecan Pie but bite size 2.00 per bite

Mississippi Mud Bar Bites *

Combo of white & dark chocolate with pecans and peanut butter 2.00 per bite

Pumpkin Pie Bites *

Seasonal bites just like a pumpkin pie 2.00 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. Market price

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 1500.00 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