

# SARA J PASTRIES & CAKES

## CATERING MENU



*"Creating sweet moments to last a lifetime."*

7307 Canoga Avenue,  
Canoga Park, CA 91703  
Sarajpastry.com  
info@sarajpastry.com

Hours of Operation  
Monday – Friday  
7am to 5:30pm  
Saturday  
7am to 2pm  
Closed Sunday

## EARLY BIRD SPECIALS

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### Fresh Fruit

Colorful arrangement of cut fresh fruit

### Morning Pastries

assortment of 7 pastries: butter croissant, chocolate croissant, cinnamon swirl danish, cheese plait danish, raspberry danish

### Crudité Display

beautiful arrangement of assorted fresh vegetables served w/ guacamole & spinach dip

### Curried Chicken Salad

chicken breast salad seasoned w/ curry served in bite-size cherry tomatoes

### Smoked Salmon

delicate slices of gravlax, dill flavored lox, & pastrami cured lox served atop black rye bread & accompanied w/ boiled eggs, sliced Bermuda onions & imported capers

### Cold Poached Salmon

beautiful whole poached salmon served w/ cucumber dill sauce & fresh mango salsa

## SALADS

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### House Salad

mixed green salad w/ artichoke hearts & hearts of palm served w/ mustard tarragon vinaigrette

### Boston Lettuce Salad

grilled eggplant, red & yellow peppers served in boston lettuce cup & topped w/ garlic croutons & balsamic vinaigrette

### Spinach Salad

mushrooms & toasted pine nuts on a bed of spinach served w/ a warm cabernet, shallot & dijon vinaigrette

### Grilled Asparagus & Portabello Salad

layers of grilled asparagus & portabello mushrooms served w/ balsamic vinaigrette

### Seared Ahi Salad

ahi tuna & enoki mushrooms on a bed of baby greens served w/ wasabi vinaigrette

### Fresh Asparagus Salad

asparagus, cherry tomatoes, marinated mushrooms, belgian endive, radicchio & toasted pine nuts tossed w/ red wine vinaigrette

### Greek Salad

fresh tomato, cucumber, onions, feta cheese & olives on a bed of romaine lettuce dressed w/ lemon juice & olive oil

### Tuna Salad

tuna, hard-boiled egg, fresh onions, cherry tomatoes, corn, avocado & mushrooms on a bed of mixed baby greens tossed in a caesar dressing

### Santa-Fe Salad

roasted bell peppers, fresh red onions & romaine lettuce tossed in our homemade santa fe dressing topped w/ sliced avocado, corn, tomato, black beans & crisp tortilla strips

## CHINESE SELECTIONS

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### Kung Pao Chicken

boneless chunks of chicken sautéed in a ginger-soy sauce served w/ rice noodles & topped w/ green onions & peanuts

### Beef & Broccolini

tender steak slices marinated in hoisen sauce & stir fried w/ fresh broccolini

### Vegetable Egg Rolls

crispy fried vegetarian egg rolls served w/ a tangy plum sauce

### Mandarin Dumplings

chicken & cilantro filled dumplings pan fried to perfection & served in our homemade Szechwan sauce

### Lo Mein

assorted chinese vegetables stir-fried w/ soft noodles  
choices: vegetarian, chicken or beef

### Sweet & Sour Chicken

boneless chicken pieces stir fried w/ assorted bell peppers in a pineapple sauce

### Fried Rice

rice stir fried w/ bok choy, mushrooms, bean sprouts, & peas  
choice of: vegetable, chicken or beef

### Wontons

chicken or beef filled dumplings fried & steamed to perfection then served w/ plum sauce & hot chinese mustard

### Chinese Chicken Salad

crispy iceberg lettuce, red cabbage, mandarin oranges, green onions, toasted almonds, sesame seeds, & crispy chinese noodles tossed in our delicious oriental dressing

## JAPANESE DELIGHTS

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### Teriyaki Steak

marinated tender skirt steak on a skewer w/ pineapple & teriyaki sauce

### Chicken Teriyaki

marinated chicken breast on a skewer w/ a pineapple & teriyaki sauce

### Tempura Bar

zucchini, mushrooms, sweet potato, broccoli, & Chinese long string beans fried in a light tempura batter & served w/ a spicy soy dipping sauce

### Stir Fried Vegetables

broccolini, bak choy, string beans, mushrooms, bean sprouts, onions, bell peppers & carrots stir fried w/ white wine, garlic & sesame oil

### Coconut Chicken Strips

boneless chicken strips encrusted in panko bread crumbs & shredded coconut served w/ plum sauce



## ARABIAN NIGHTS

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### Bastilla

filo wrapped chicken, almonds, raisins baked to flakey goodness, sprinkled lightly w/ cinnamon & powdered sugar

### Cigarillos

crispy little cigars of filo dough wrapped spicy beef

### Shish Kabobs

chicken, beef, lamb or chicken skewered w/ mushrooms, bell peppers, onion & tomatoes in a persian-style marinade

### Stuffed Grape Leaves

marinated grape leaves filled w/ seasoned rice, bread & fresh mint

### Persian Rice

fluffy basmati rice prepared w/ saffron, fresh dill & cooked lima beans

## LITTLE ITALY

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### Pasta Bar

angel hair, linguine, bowtie & penne pasta served prepared tableside w/choice of pesto, marinara & alfredo sauces

### Eggplant Parmesan

layers of seasoned eggplant served w/ mushrooms & tangy marinara sauce

### Bruschetta

delicious blend of diced fresh roma tomatoes, fresh basil, garlic & olive oil served on slices of toasted baguette

### Chicken Marsala

Grilled medallions of chicken breast sautéed w/ our marsala wine & mushroom sauce

### Exotic Mushroom Bar

sautéed portabella, shitake & oyster mushrooms prepared tableside w/ wine, fresh cilantro, garlic & assorted spices

## NEW YORK DELI

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### Franks En Crout

cocktail franks baked in puff pastry served w/ ketchup & mustard

### Jewish Rumaki

cocktail franks wrapped in spicy pastrami

### Stuffed Cabbage

miniature meat & rice filled cabbage leaves in our own sweet & sour sauce

### Potato Pancakes

served w/ apple sauce & tofutti sour cream

### Knishes (Bourekas)

puff pastry dough filled w/ your choice of flavors: potato, pizza, cheese, olive & cheese, mushroom & onions, spinach

## ENTREES

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### FILET OF CHICKEN BREAST

Served in one choice of the following presentations

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#### Lemon Rosemary

prepared with lemon and seasoned with rosemary

#### Apricot Raisin & Almonds

prepared with sweet apricots, raisins and almonds

#### Apple Balsamic Reductions

served w/ sautéed mushrooms

#### Piccatta

filets of chicken lightly breaded in a lemon caper sauce & served w/ sautéed mushrooms

#### Marsala

prepared in a sweet marsala wine sauce w/ sautéed fresh button mushrooms

#### Milanese

butterflied chicken breast encrusted in seasoned bread crumbs served w/ light tomato sauce

### STUFFED BONELESS CHICKEN BREAST

served in one choice of the following presentations

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#### Spinach & Fettuccini

served in a marsala sauce

#### Wellington

en croute w/ sautéed mushrooms

#### Wild Rice & Apple

served w/ marsala sauce

#### Florentine

spinach & mushroom filling served w/ marsala sauce

## BEEF

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#### Beef Prime Rib

served w/ horseradish sauce & au jus

## LAMB

Served w/ one choice of the following presentations

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#### Rack of Lamb

roasted & served w/ minted port wine glaze, sautéed forest mushrooms, natural jus & rosemary

## ENTREES

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### VEAL

served in one choice of the following presentations

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#### Apple Balsamic Reduction Sauce

served w/ sautéed mushrooms

#### Traditional Peppercorn Sauce

served on garlic portobello mushroom

#### Milanese

encrusted in seasoned bread crumbs served w/ light tomato sauce

#### Veal Piccata

filets of veal lightly breaded in a lemon caper sauce

#### Medallions of Veal

stuffed w/ spinach & porcini mushrooms in a marsala wine sauce

#### Mustard Seed Crusted

crusted served w/ mustard & rosemary sauce

### FISH

Served w/ one choice of the following presentations

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#### Filet of Salmon

served w/ a hot dill sauce on a bed of lemon, dill & wild mushroom risotto

#### Sesame Honey Glaze

served over ginger sautéed cabbage & topped w/ citrus salsa

#### Corn Husk Grilled

served w/ a tropical salsa & a chive sauce

#### Parchment Baked

served on a bed of julienne vegetables

#### Pan Seared Lake Superior Whitefish

served w/ roasted shallots on a potato crisp, topped w/ sautéed mushrooms

#### Chilean Sea Bass Filet

served on a bed of fire-roasted leeks w/ citrus basil sauce or cabernet sauce

# SANDWICHES

sandwiches served on french baguette or multi-grain bâtard



## Omelet Sandwich

egg omelet, mayo fresh tomato & cucumber

## Halloumi Sandwich

grilled halloumi cheese, cream cheese, lettuce, fresh tomato, pickles

## Salmon Sandwich

smoked salmon, cream cheese, fresh red onions, tomato, lettuce

## Avocado Sandwich

avocado, red onions, feta cheese, lettuce, tomato, oregano & olive oil

## Tuna Sandwich

house special tuna salad, hard-boiled egg, fresh tomato, lettuce onions

## Grilled Veggie Sandwich

grilled eggplant, bell peppers, mushrooms, onions, goat cheese & pesto

## Chicken Sandwich

chicken breast, cucumber, tomato, lettuce, hummus

## Tunisian Sandwich

tuna, hard-boiled egg, potato, cucumber, tomato, spicy lemon, olives on spicy bread

## Exotic Sandwich

chicken strips grilled to perfection, peppers, green onions, carrots drizzled w/ sweet chili sauce

## Sabich Sandwich

grilled eggplant, potato, hard-boiled egg, grilled onions, hummus, tahini & pickles

## Turkey Sandwich

sliced turkey, fresh tomatoes, cucumber, lettuce & mayo

## KIDS MENU

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Chicken Nuggets  
Hamburger  
Hot Dog  
Teriyaki Skewers  
BBQ Beef Sandwich  
Crispy Chicken Sandwich  
Fajitas  
Falafel

## SIDE DISHES

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French Fries  
Onion Rings  
Penne Pasta w/ Marinara sauce  
Corn on the Cob  
Garlic Bread  
Baked Beans  
Mashed Potatoes  
House Salad  
Fruit

## DESSERTS

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### Mini Cake Assortment

assortment of gourmet miniature cakes and desserts

### Individual Cake Assortment

assortment of individual sized cakes and desserts

### Mini Tart Assortment

assortment of mini tarts

### French Macarons

almond macarons (minimum order 100)

### Chocolate Dipped Strawberries

minimum order 50

### Brownie Bounty

Assortment of chocolate fudge brownie, cream cheese brownie, white chocolate blondie

### Gourmet Cookies

### Ice Cream Sundae Bar

flavors – vanilla, chocolate, strawberry cookies n' cream & mint chip  
toppings – nuts, sprinkles, syrup, whipped cream, etc.

### Gourmet Cookies

### Frozen Bananas