



Haute Stuff

a neighborhood bistro

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Mon - Fri
11 - 2

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Catering

Throughout the San Francisco Bay Area, people in search of distinctive culinary experiences and events have turned to Haute Stuff Catering for creative food, artful presentation and excellent, attentive service. Whether for a social occasion at home, a business conference or a wedding celebration, we are ready to assist you in creating a superb dining experience.

Haute Stuff is also available to host private functions at the bistro and can accommodate groups up to 50.

- [Lunch Menu](#)
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521 Main Street, Martinez, CA 94553

925 / 229-0521

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Catering
Menu



Throughout the San Francisco Bay Area, people in search of distinctive culinary experiences and events have turned to Haute Stuff Catering for creative food, artful presentation and excellent, attentive service.

California Culinary Academy trained, with years of experience at premiere venues, we use seasonal, fresh and local ingredients. With careful attention to the smallest detail and respecting your ideas, wishes and budget, your complete satisfaction is our priority.

Pat English - owner

Hors D'oeuvres

- **Savory Pastry Tarts**
with herbed chèvre and roasted tomatoes
- **Stuffed Mushrooms**
with Italian sausage and toasted pecans
- **Chicken Satay**
with a Thai peanut sauce
- **Stuffed Baby New Potatoes**
with smoked bacon, scallions, parmesan and sour cream
- **Spanikopita**
phyllo pastry with spinach, gruyère and feta
- **California Rolls**
with pickled ginger and wasabi
- **Gorgonzola Cream on Crostini**
with fig jam and toasted walnuts
- **Bruschetta**
with pesto and heirloom tomato relish

- **Seared Ahi Crostini**
with wasabi cream
- **Bacon Wrapped Scallops**
with a red pepper coulis
- **Dungeness Crab Cakes**
served with remoulade sauce
- **Filet Mignon on Crostini**
with roasted garlic and rosemary cream
- **Grilled Baby Lamb Chops**
with an herbed balsamic reduction
- **Grilled Prawns**
with chipotle-citrus sauce
- **Norwegian Smoked Salmon**
served on potato gaufrette with crème fraîche

Stationary Hors D'oeuvres

- **Hot Artichoke Dip**
with green chillies, spinach and parmesan served with foccacia
- **Baked Brie en Croute**
displayed with sweet roasted garlic bulbs and served with sliced baguette
- **Antipasti Platter**
with imported and domestic salami, ham, pepperoncini, roasted red pepper, artichoke hearts, olives and assorted cheeses
- **Artisan Cheese Platter**
regional and imported Artisan cheese specialties served with seasonal fruit and nuts
- **Cheese Platter**
regional and imported cheese specialties served with grapes and gourmet crackers
- **Smoked Salmon Platter**
with mini-bagel, rye points, cream cheese, capers, red onions and lemon
- **Poached Jumbo Prawns**
served chilled with a savory dipping sauce
- **Roasted and Grilled Vegetable Platter**
seasonal vegetables such as zucchini, asparagus, eggplant, peppers, and red potatoes
- **Seasonal Fruit Platter**
seasonal fruits such as melons, pineapple, kiwi, berries, tangerines and plums

Salads

- **Wine Country Salad**
red leaf lettuce with pears or apples, toasted pecans and crumbled feta in a raspberry vinaigrette
- **Classic Caesar Salad**
hearts of romaine lettuce with housemade sourdough croutons and shaved grana
- **Caprese Salad**
with farmer's market heirloom tomatoes, fresh mozzarella and basil with a balsamic reduction drizzle
- **Baby Spinach Salad**
with mandarin oranges, toasted slivered almonds and shaved sweet onions in a honey-Dijon dressing
- **Greek Style Salad**
with assorted lettuces, marinated cucumbers and red onions, kalamata olives and feta in a red wine vinaigrette

Side Dishes

- **Gourmet Rice Pilaf**
brown basmati and red wahani rice with shallots and herbs
- **Roasted Vegetable Couscous**
with lemon, herbs and olive oil
- **Potatoes Gratin**
with caramelized onions and gruyère cheese
- **Roasted Garlic Mashed Potatoes**
with creamy yukon gold potatoes
- **Roasted Baby Potatoes**
baby red and gold fingerling potatoes with caramelized shallots and herbs
- **Creamy Citrus Risotto**
with grated grana and fresh herbs
- **Penne Pasta**
with a pomodoro sauce

Main Entrées

Poultry Entrées

- **Chicken Marsala**
with cremini mushrooms and marsala sauce
- **Mediterranean Chicken**
grilled breast of chicken with olives, capers and dried fruit
- **Chicken Picata**
with Meyer lemon zest and capers
- **Stuffed Breast of Chicken**
with spinach, roasted red pepper and teleme cheese served with a sun-dried tomato cream
- **Pan Seared Duck Breast**
with a dried bing cherry port sauce

Meat Entrées

- **Grilled and Spiced-Rubbed Tri-Tip**
with a wild mushroom demi
- **Grilled Marinated Flank Steak**
with a chipotle-lime sauce
- **Roasted Beef Tenderloin**
prime-aged filet herb roasted and served with a red wine demi and horseradish cream
- **Boneless Stuffed Pork Loin**
house-brined and stuffed with apple, onion and dried fruit compote

Fish Entrées

- **Grilled Salmon Filet**
with a champagne beurre blanc or a lemon-chive aioli
- **Seared Blue Nose Sea Bass**
served with a cucumber-lime salsa
- **Broiled Escolar**
with a lemon-ginger cream or a romesco sauce

Pasta Entrées

- **Handmade Gourmet Ravioli or Tortelloni**
with a creamy alfredo or marinara sauce
- **Ziti Pasta**
with sweet Italian sausage, onions and fennel
- **Manicotti Florentine**
with creamy ricotta and spinach
- **Eggplant Parmesan**
with fresh tomato sauce and dry jack cheese
- **Rigatoni Alla Bolognese**
with freshly grated grana padano