



Wilma Lott Catering

HOME PICTURES ABOUT FAQ MENUS VENDORS VENUES SPECIALS CONTACT

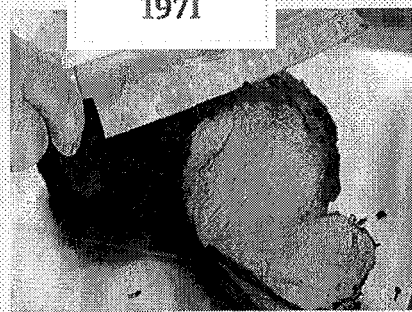
Phone 925.372.8612



Gallery



Since 1971



WELCOME

Thank you for your interest in Wilma Lott Catering! For the past 45 years, we have been providing the Bay Area with our delicious recipes and attentive service.

Family-Owned & Operated - we try to make our clients feel like part of the family. We appreciate the opportunity to provide you with our services, and look forward to hearing how we can assist you with your event.

Robert Lott

INFORMATION

Phone 1.925.372.8612
Email: WilmaLottCatering@att.net

FOLLOW US



ADDRESS

3840 Alhambra Ave.
Martinez, CA 94553

OFFICE HOURS

Mon - Fri 8:30a-4:30p
Saturday
OFFICE CLOSED
Sunday
OFFICE CLOSED





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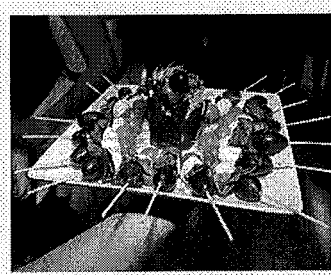
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"No one is *born* a great cook - one learns by *doing*." - Julia Child

MENU IDEAS

These are just ideas - your menu is entirely customizable. Select foods that suit your tastes. Each document is a pdf that will automatically download.



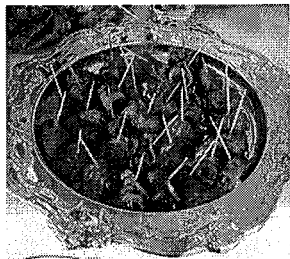
APPETIZERS



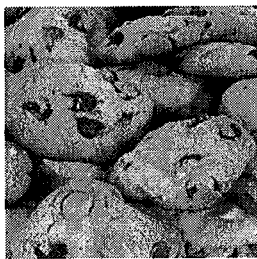
MAIN COURSE



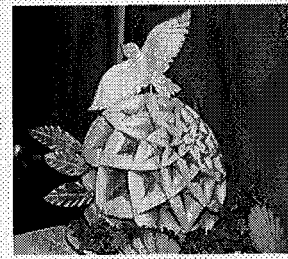
CUPCAKES



Appetizers for Pick-Up or Delivery



DESSERTS



SAMPLE MENUS

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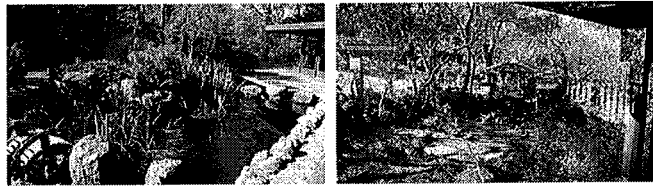
Preferred Venues

- Brownstone Gardens, Oakley
- UC Berkeley Botanical Gardens
- The Gardens at Heather Farms, Walnut Creek
- The Cobra Experience, Martinez
- Hacienda de las Flores, Moraga
- Lafayette Veteran's Hall
- Pleasant Hill Community Center
- Pleasant Hill Senior Center
- The San Ramon Community Center
- Twenty Rows, Napa
- Chabot Space & Science Center, Oakland
- Temple Isaiah, Lafayette
- Temple B'nai Tikvah, Walnut Creek
- The Old Homestead, Crockett
- Rossmoor, Walnut Creek
- Piedmont Community Hall



Wilma Lott Catering has **exclusive use** of the Frank Lloyd Wright Estate in Orinda, Ca. The Estate is the winner of the "Most Beautiful Home in the World" award for 2016. www.franklloydwrightestate.com

Although the Estate is extraordinarily elegant with 22K gold ceilings and a solid copper roof, you're struck by how its design and décor make you feel welcome. This is why its creator, Frank Lloyd Wright, has been named "**the world's greatest architect of all time**" by the American Institute of Architects. What is particularly delightful about this spacious six building, four acre estate is that you have so many options from which to choose. The Estate offers a complimentary premium room for the honeymoon couple and up to twelve of their guests. If you're seeking a smashing venue for a personal celebration or a company soiree, this is the place. And you won't have to worry about keeping your reception private. No other activities are permitted on the Estate while you celebrate your special day!



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Appetizer Ideas

Hot Appetizers

- **Baby Lamb Chops** – Grilled Baby Lamb Chops served with a Mint & Dill Yogurt Dipping Sauce. \$\$\$
- **Mini BBQ Pulled Pork Sliders** – BBQ Pulled Pork on mini homemade slider buns.
- **Lamb Brochette** – Curried Lamb Shoulder Marinated & Grilled with Vegetables on a Bamboo Skewer with Fresh Parsley Garnish.
- **Beef Brochette** – Sapporo Marinated & Grilled Tri Tip with Onions & Mushrooms basted w/Sriracha Sauce OR Orange-Sesame Beef on a skewer
- **Shrimp Brochettes** – Grilled Shrimp with Chili-Lime Sauce OR Coconut Shrimp with Thai Chili Sauce OR Garlic Shrimp on skewer.
- **Chicken Brochettes** – Grilled Chicken Basted with Thai Peanut Sauce OR Grilled Chicken Tagine (Skin-On) with Carrots, Zucchini & Onions OR Fried Chicken w/Ranch Dip OR Teriyaki on a skewer.
- **Tofu Brochettes** - Grilled Tofu with Lemongrass Marinade & Sriracha Sauce OR Fried Tofu with a Sweet & Sour OR Coconut Crusted Tofu on a skewer.
- **Salmon Brochettes** – Grilled Sesame Crusted Salmon on a Bamboo Skewer with Orange-Miso Sauce. - \$\$
- **Puffed Pastry w/Filling** – Veggies *OR* Mixed Organic Mushrooms in a cream sauce served in a round puff pastry.
- **Strudels** – Diced Artichoke Hearts w/Garlic & Parmesan Cheese *OR* Sundried Tomatoes, Goat Cheese & Herbs in a puff pastry.
- **Meatballs** – Sweet & Sour, Italian, Turkey (Cajun), Pork (Bahn Mi), Mac n Cheese, Bourbon-Glazed, OR Lamb with a Mint & Pesto Sauce.
- **Beet & Feta Tart** – Red Beets & Feta Cheese melted in a Puff Pastry Round Tart.
- **Caramelized Onion Tart** – Caramelized Sweet Onions with Gruyere & Crème Fraiche.
- **Stuffed Mushroom** – Vegetarian Stuffing with Mushrooms, Breadcrumbs, Butter & Herbs OR creamy blue cheese & herbs.
- **Crab Cakes** – Crab Cakes with a Tomato-Ginger Jam OR Orange-Saffron Aioli Sauce.
- **Brie en Cruet** – Mini Puff Pastries filled w/Pomegranate & Orange, Fig, Raspberry or Apricot Preserves OR a Whole Large Brie Cheese Round w/crostini.
- **Flatbread Squares** – Caramelized Onions, Pancetta, Goat Cheese & Whole Fried Sage with Olive Oil.
- **Mini Sliders** – Mini Burgers or Cheeseburgers with Homemade Slider Buns, Condiments & Dijon Aioli.
- **Mini Hot Dogs** – Regular or Bratwurst with mini Homemade Hot Dog Buns & Condiments OR Wrapped in puff pastry.
- **Asparagus Fritters** - Beer Battered Asparagus Fritters Deep Fried and Served with a Lemon & Garlic Aioli
- **Mini Quesadillas** – Crab Meat, Oaxaca Cheese, Green Chilies *OR* Grilled Chicken & Pepper Jack with Green Chiles in a Soft Corn or Flour Tortilla.
- **Mini Pizzas** – Tomato & Basil, Plain Cheese or Pesto, Pancetta, Arugula & Goat Cheese pizzas.
- **Mini Quiches or Frittatas** – please ask (multiple variety available)
- **Mini Fish Tacos** – Grilled Cod w/Slaw, Tomatillo Salsa, Cilantro & Cream Sauce in Corn Tortillas.
- **Polenta Cups** – Shredded Smoked Chicken w/Tomatoes, Jerk Spices, Coconut Aioli & Fresh Cilantro.
- **Knishes** – Authentic Jewish potato stuffed pastry.
- **Zucchini, Onion & Goat Cheese Tart** – Mini Zucchini, Caramelized Onion & Goat Cheese Tart.
- **Egg Rolls** –Vegetarian *OR* Shrimp *OR* Pork served w/Soy-Hoisin Dipping Sauce.
- **Butternut Squash Puff Pastry** – Roasted Butternut Squash with Butter, Cinnamon, Nutmeg & Gruyere Cheese in a Puff Pastry.
- **Dolmas** – Greek Stuffed Grape Leaves stuffed w/meat, rice & herbs.
- **Fried Plantain Chips** - Plantain Chips topped with Jerk Beef, Cilantro & a Coconut Aioli.
- **Crab Puffs** – Toasted Crab Imperial in a pristine white bread – rolled with butter & parmesan and toasted
- **Potato Latkes** – Potato Latkes Served with a Dollop of Apple Sauce and Sour Cream w/a Slice of Granny Smith on Top & Cinnamon.
- **BBQ Pulled Pork Tacos** – Soft Taco with BBQ Pulled Pork, Slaw & Tomato Jam.
- **Bacon-Wrapped Items Available:** Tater-Tots, Dried Apricots, Pineapple, Dates stuffed w/bleu cheese, Water Chestnuts marinated in soy glaze, Asparagus, Lil Smokies, Scallops, Shrimp, OR Chicken.
- **Broccoli-Parmesan Fritters:** served with aioli

(Hot Continued)

- **Chicken Wings:** Teriyaki, Buffalo w/bleu cheese, Lemon-Pepper, Bourbon-Glazed, Sweet & Spicy, Grilled Herb, Grilled Citrus, OR BBQ.
- **Bruschetta w/Melted Gorgonzola Cheese & Honey.**
- **Mini Tartlets:** Honey Walnut & Brie, Spinach & Artichoke, Warm Pear & Bleu Cheese, Ham & Cheese Puff Tart, Sausage & Olive, Roasted Tomato, OR Goat Cheese-Leek-Mushroom

Cold Appetizers

- **Apricot Canapé** – Dried Apricot, Fresh Thyme & Goat Cheese on a Black Rye Canapé with Spiced Pecans Garnish on Top
- **French Beans & Bacon** – Haricot Verts wrapped with Applewood Bacon & Basted with maple glaze.
- **Smoked Chicken Round** - Paprika Smoked & Shredded Chicken with Salsa Verde on a Toasted Tortilla Round with Paprika Aioli.
- **Hummus-** Roasted Red Bell Pepper & Garlic Hummus with Pita Crackers.
- **Asparagus & Prosciutto** - Asparagus wrapped with Prosciutto & Basted with a Honey & Balsamic Vinaigrette.
- **Caviar Éclairs** - small éclairs filled with cream cheese and chives and topped with caviar.
- **Tapenade** - Fig & Walnut OR Olive Tapenade Served with Water Crackers, Sliced Baguette, Balsamic & Olive Oil.
- **Pancetta Crisps** – Pear slice topped with crispy pancetta & goat cheese.
- **Seafood Ceviche** – Chilled Crab Meat with Tomato, Onion & Peppers; served w/chips or in a crispy wonton cup.
- **Grilled Tri Tip** – Cold Grilled Tri Tip & Arugala on a Lightly Toasted Crostini with a Garlic & Horseradish Aioli Topped with Crumbled Blue Cheese.
- **Oysters Shucked or Shooters** – Kumamoto & Miyagi Oysters Served with Vodka Cocktail Sauce & Orange Tobiko - \$\$
- **Bruschetta** – Whole Mozzarella, Halved Mixed Colored Cherry Tomatoes & Whole Basil on a Crostini with an Olive Oil Drizzle OR Roasted Red Pepper OR Garlic Shrimp Bruschetta w/Saffron Aioli atop Crostini.

(Cold Continued)

- **Wonton Cups** - Mango & Curry Shrimp Salad in Wonton Cups with Fresh Parsley Garnish on Top.
- **Jalapeno Frittata** - Jalapeno & Cheddar Frittata Triangles.
- **Smoked Salmon Rounds** - Smoked Salmon & Lemon Cream Cheese on a Black Bread Round with Fresh Dill & Fresh Caper Garnish on Top.
- **Crab Claws** – Fresh Crab Claws on Ice served with Cocktail Sauce, Tartar Sauce or Melted Garlic/Butter. -\$\$
- **Ahi Tuna Skewers** - Seared Ahi Tuna & Toasted Black Sesame Seeds with Wasabi Aioli.
- **Lox & Cream Cheese Roll-ups** - Lox, Cream Cheese & Scallions rolled into Pinwheels.
- **Deviled Eggs** – Old-Fashioned.
- **La Vash** – Our own Armenian Cracker Bread Stuffed w/Choice of Fillings: Mustard Cream Cheese, Ham, Salami, Roast Beef & Turkey w/Sprouts, Tomato & Onions
- **Petite Tea Sandwiches** – Mini BLT, Smoked Salmon, Watercress & Cream Cheese, Chicken Salad or Tuna Salad, Ham & Gouda w/Caramelized Onions (Choice of 3 varieties)
- **Ham OR Turkey OR Beef Buns** – Small homemade buns stuffed w/your choice of ham, turkey, or beef with hot sweet mustard.
- **Bocaccini Skewers:** with Mozzarella, Basil, & Grape Tomato
- **Sausage Skewers:** Italian Sausage w/basil, roasted red peppers, sundried tomatoes, and artichoke heart
- **Layered Bean Dip / Homemade Guacamole:** with tortilla chip
- **Cucumber Bites:** Cucumber filled with Roasted Red Pepper Hummus OR Cream Cheese topped w/Tomato (Not Available for Groups with more than 100 guests)
- **Cherry Tomato Pesto Bites:** Cherry Tomatoes filled w/ricotta & pesto (Not Available for Groups with more than 100 guests)
- **Spinach & Cheese Brownies:** with mozzarella & onion.
- **Creamy Dill & Cucumber Crostini**

Stationed Appetizers - \$\$ (50 serving minimum)

- Fresh Seasonal Fruit Display - (*Fruit Carvings Upon Request*)
- Gourmet Cheese Display w/Assorted Crackers & Baguettes
- Crudités Platter – (Assorted Seasonal Vegetables w/Ranch, Dill & Homemade Hummus Dip)
- Prawns Over Ice – with Vodka Cocktail Sauce (*Market price*)

Food Bars - \$\$\$ (50 serving minimum)

- Crostini Bar – Beef Carpaccio, Prosciutto & Coppa Salami, Blue Cheese, Herbed Goat Cheese & Brie, Marinated Olives, Peppers, Grapes, Toasted Almonds & Sliced Crostini
- Spanish Bar - *Choice of 3* – (Chimichurri Grilled Tri Tip, Snapper Ceviche, Crispy Garlic & Lemon Prawns or Prosciutto w/Tomato Jam) Includes: Salad, Grilled Vegetables & Homemade Breads
- Pasta Bar – *Choice of 3* (Any Pasta Type). Includes: Pesto, Roasted Heirloom Tomato & Basil Sauce, Alfredo Sauce & Meat & Marinara Sauce, Parmesan Cheese, Caesar Salad & Garlic Bread

Appetizer Tray Orders:

Platters: 50 pieces (one selection)	\$100.00ea
Platters: 100 pieces (one selection)	\$200.00ea
Platters: 150 pieces (one selection)	\$275.00ea
Platters: 200 pieces (one selection)	\$325.00ea
Appetizers w/Dinner or Lunch Order:	<i>See Event Pricing Estimate</i>
Delivery Fee:	\$ Delivery & Setup fees vary by location
Client Pick Up:	NO CHARGE
Appetizer Party: (25+ guests)	<i>Please Contact Our Office</i>

Please call us with any questions or to discuss customized menus

(925) 372-8612