



CATERING

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assemblerestaurant.com

assemble

BREAKFAST

50 PERSON MINIMUM

FRESH FRUIT with Assorted Breakfast Pastries \$11 per person

HOUSE-MADE GRANOLA and Straus yogurt \$13 per person
with Assorted Breakfast Pastries (veg)

SCRAMBLED EGGS AND HOME FRIES \$14 per person
with Assorted Breakfast Pastries (veg)

Assorted Breakfast Pastries

CHOOSE ANY 3

BLUEBERRY MUFFINS (nf, veg)

LEMON GINGER MUFFINS (nf, veg)

APPLE OAT MEAL MUFFINS (nf, veg)

BANANA NUT MUFFINS (veg)

CHOCOLATE CHIP MUFFINS (nf, veg)

CARROT MUFFINS (veg)

LEMON POPPY SEED BREAD (nf, veg)

ZUCCHINI BREAD (nf, veg)

ORANGE CRANBERRY BREAD (nf, veg)

SOUR CREAM COFFEE CAKE (nf, veg)

ALMOND COFFEE CAKE (veg)

CRANBERRY COFFEE CAKE (nf, veg)

SCRAMBLED EGGS, HOME FRIES AND SAUSAGE \$16 per person
or pepper bacon (gf, nf)

BENTON'S COUNTRY HAM AND BISCUITS, \$18 per person
hard cooked egg, fresh fruit cocktail (nf)

FRIED CHICKEN AND BUTTERMILK WAFFLES, \$18 per person

fresh fruit cocktail served with Bourbon maple syrup (nf)

BEVERAGES

FRESH SQUEEZED JUICE \$4.75 each
orange juice or grapefruit juice

JUICE \$15 per pitcher
orange, grapefruit, cranberry or apple juice

HOUSE-MADE LEMON MINT SODA \$18 per pitcher

ICED TEA \$15 per pitcher

SODA \$2 each
coke, diet coke, sprite

BOTTLED WATER \$2 each

COFFEE AND DECAF (EACH)

1 gallon (serves 12 to 14) \$25

2.5 gallon (serves 30 to 35) \$50

5 gallon (served 60 to 70) \$100

HOT WATER WITH ASSORTED TEA BAGS

1 gallon (serves 12 to 14) \$25

2.5 gallon (serves 30 to 35) \$50

5 gallon (served 60 to 70) \$100

assemble

LUNCH or DINNER

20 PERSON LUNCH MINIMUM
50 PERSON DINNER MINIMUM
AVAILABLE FOR BUFFET OR SIT-DOWN MEALS

PASSED APPETIZERS

MINIMUM ORDER 3 PLATTERS
(20 PIECES PER PLATTER)

AMERICAN

- MINI TUNA MELTS \$55
- DEVILED EGGS (nf, gf, veg) \$40
- HAWAIIAN TUNA POKE on wonton chips (nf) \$65
- FRITO PIE WITH FRITOS, pork and beef chili, jack and cheddar cheeses, pickled jalapenos (nf) \$55
- BUFFALO WINGS with blue cheese dipping sauce (nf, gf) \$55
- POTATOES wrapped with benton's bacon and sage (nf, gf) \$40
- BAY SHRIMP COCKTAIL, fresh oregon bay shrimp, fresh horseradish cocktail sauce (nf, gf) \$75
- GREEN CHILI & CHEDDAR CHEESE SLIDERS (nf) \$65
- VEGETARIAN GREEN CHILI & CORN SLIDERS (nf, veg) \$55

LATIN AMERICAN

- CHILEAN SOPAPILLAS with salsa pebre and guacamole (nf, veg) \$40
- MINI CARNITAS TOSTADAS, slow braised pork shoulder in mexican coca cola and orange juice (nf, gf) \$55
- MINI CHICKEN TINGA TOSTADAS, chicken, house made chorizo, tomato and chipotle (nf, gf) \$55
- MINI FRESH TUNA TOSTADAS, confit tuna in salsa fresca (nf, gf) \$65
- HABANERO BBQ OYSTERS, hama hama oysters, habanero chili, butter and garlic (nf, gf) \$55

MEDITERRANEAN

- ROCKY JUNIOR CHICKEN SPIEDINI with bread, cilantro, chiles and onion (nf) \$55
- SQUID SPIEDINI with calabrian chili, lemon and oregano (nf, gf) \$55
- SICILIAN CAPONATA CROSTINI with eggplant, currants, pine nuts, hot pepper and cocoa (gf, veg, ve) \$45
- GREEN OLIVE TAPENADE CROSTINI (nf, veg, ve) \$40
- STUFFED MUSHROOMS with spicy fennel sausage (nf, gf) \$55
- PATATAS BRAVAS, fried potatoes with spicy tomato sauce and alioli (nf, gf, veg, ve) \$40
- FRIED CALAMARI with mojo picon (nf) \$55
- GRILLED SEASONAL VEGETABLE PINCHOS with garlic-parsley oil (nf, gf, veg, ve) \$45
- GRILLED LAMB PINCHOS MORUNOS (nf) \$55
- TURKISH MUSSELS stuffed with rice and dill (nf, gf) \$55
- PORK AND PIQUILLO PEPPER EMPANADAS (nf) \$55
- CROQUETTAS with rice, chorizo and squid ink (nf) \$55
- MORTADELLA with gnocco frito (nf) \$55

ASIAN

- BUDDHA'S FEAST BAO (nf, veg) \$65
- CURRY CHICKEN SPRING ROLLS with green chili dipping sauce \$55
- VEGETARIAN SPRING ROLLS with 10-spice honey dipping sauce (veg) \$55
- DEEP FRIED CHICKEN AND CHILI WONTON with pickled ginger dipping sauce (nf) \$55
- SPICY LAMB TURNOVERS (nf) \$55



LUNCH or DINNER

STATIONARY APPETIZER PLATTERS

SERVES 20

- ARTESIAN AMERICAN CHEESE PLATTER with Acme rustic baguette (nf, veg, ve) \$75.
- ROASTED AND GRILLED VEGETABLES with romesco sauce (veg, ve) \$75.
- ASSORTED AMERICAN COUNTRY HAMS and cured meats, Acme rustic baguette (nf) \$75.
- SEASONAL FRUIT PLATTER (nf, gf, veg, ve) \$55.
- TACO BAR, chicken tinga, carnitas, rajitas, with soft tortillas, salsa roja and salsa verde (nf, gf) \$125.
- TORTILLA CHIPS with salsa roja and salsa verde (nf, gf, veg, ve) \$40.
- HOUSE-MADE BBQ POTATO CHIPS and onion dip (nf, gf, veg, ve) \$40.
- RAW OYSTERS ON THE HALF SHELL (40) (nf, gf) Gravstein apple cider \$100

FIRST COURSE

SOUPS

FOR BUFFET SERVICE ONLY

\$6 PER PERSON

SELECT ONE

HOT SOUPS

- CREAM OF SEASONAL MUSHROOM (nf, gf, veg)
- ROASTED BUTTERNUT SQUASH
and fried sage (nf, gf, veg, ve)
- NEW ENGLAND CLAM CHOWDER (nf, gf,)
- MANHATTAN CLAM CHOWDER (nf, gf,)
- TASSO HAM AND CORN CHOWDER (nf, gf,)
- CARROT GINGER (nf, gf, veg, ve)
- MINESTRONE (nf, gf, veg,)
- SPLIT PEA WITH SMOKED PORK (nf, gf,)
- CHICKEN NOODLE (nf, gf,)
- POTATO LEEK (nf, gf, veg)
- SHRIMP BISQUE (nf, gf,)

COLD SOUPS

- GAZPACHO (nf, gf, veg, ve)
- CUCUMBER GAZPACHO (nf, gf, veg, ve)
- VICHYSSEOISE (nf, gf, veg)
- BEET, CARROT AND APPLE (nf, gf, veg, ve)

SALADS

\$8 PER PERSON

SELECT ONE

- CAESAR HEARTS OF ROMAINE, garlic, anchovy, dijon, croutons and parmigiano reggiano (nf)
- MIXED GREENS, champagne vinaigrette (nf, gf, veg, ve)
- BABY SPINACH, warm bacon dressing, peanuts, egg and onion rings
- RANCH SALAD, romain iceberg, raddicio with ranch dressing, heirloom tomato, red onion and pumpkin seeds

assemble

LUNCH or DINNER

ENTRÉE COURSE

\$28 PER PERSON FOR LUNCH FOR TWO CHOICES

\$35 PER PERSON FOR DINNER FOR TWO CHOICES

3 CHOICES FOR BUFFET ONLY WITH ADDITIONAL \$10.00 PER PERSON

INCLUDES ACME RUSTIC BAGUETTE AND SWEET BUTTER

PLATED UP TO 250 GUESTS, BUFFET UP TO 400 GUESTS

MEDITERRANEAN

MUSHROOM BOLOGNESE with portobello, porcini and crimini mushrooms tossed with penne pasta

RISOTTO AL TUTTO MARE with clams, mussels, shrimp and calamari (nf, gf)

MOUSSAKA with lamb, eggplant, yukon gold potatoes, mizithra cheese and béchamel (nf)

GRILLED CHICKEN A LA COSTA BRAVA, rocky junior chicken rubbed with fresh herbs and spices, grilled scallion and roasted potatoes (nf, gf)

ROAST DUCK LEG, farro, savoy cabbage and “brovada” pickled turnips (nf)

SPINACH LASAGNA spinach, mozzarella and pesto ricotta (veg)

AMERICAN

ROCKY JUNIOR ROASTED CHICKEN with parsley potatoes and broccolini (nf, gf,)

BRAISED LAMB SHANK with mashed potatoes and roasted root vegetables (nf, gf,)

ROCKY JUNIOR FRIED CHICKEN with cabbage salad, mashed potatoes and gravy (nf)

CHICKEN POT PIE with cheddar cheese crust, baby carrots, english peas, corn and poblanos (nf)

SPICY MUSHROOM POT PIE, seasonal mushrooms, cipollini onion, english peas and mushroom veloute (nf, veg)

GRILLED CREEKSTONE TRI-TIP with seasonal mushrooms, oven roasted potatoes and blue lake bean(nf)

AMERICAN STYLE BEEF STROGANOFF with english peas, and buttered egg noodles (nf)

ASIAN

STEAMED BLACK COD with ginger black bean vinaigrette, baby bok choy, fried rice (nf, gf)

KALBI BBQ BEEF SHORT RIBS with steamed rice and kimchi (nf, gf)

TEA SMOKED QUAIL with chili orange noodles and ginger pickled red cabbage slaw (nf)

PREMIUM ENTREES

ADD \$10 PER PERSON

GRILLED SKUNA BAY SALMON with salsa verde, parsley potatoes and sautéed greens (nf, gf)

GRILLED FILET MIGNON with potato gratin, green beans almandine, sauce bordelaise (gf)

ROASTED RACK OF DIXON LAMB, parsley bread crumbs, roasted potatoes, brussels sprouts and house-made mint jelly (nf)

CIDER BRINED NIMAN RANCH PORK LOIN CHOP with savory bread budding, baby carrots and spiced apple sauce (nf)

CARVING STATION

(BUFFET SERVICE ONLY)

SERVED WITH CHOICE OF POTATO AND SEASONAL VEGETABLE

\$10 ADDITIONAL PER PERSON ON ALL ITEMS EXCEPT BEEF TENDERLOIN

\$15 PER PERSON ADDITIONAL ON BEEF TENDERLOIN

BRINED AND ROASTED TURKEY with ginger- orange cranberry sauce (nf, gf)

GINGER ALE GLAZED VIRGINIA HAM with creole mustard (nf, gf)

SLOW ROASTED CREEKSTONE TOP ROUND with au jus and fresh horseradish cream (nf, gf)

JAMAICAN JERKED PORK picnic shoulder with mango chutney (nf, gf)

CREEKSTONE PRIME RIB with au jus and fresh horseradish cream (nf, gf)

CREEKSTONE BEEF TENDERLOIN with point reyes blue cheese sauce (nf, gf)

assemble

LUNCH or DINNER

SPECIALTY BUFFETS

20 PERSON LUNCH MINIMUM

50 PERSON DINNER MINIMUM

BARBEQUE

\$45 PER PERSON

CHOICE OF TEXAS STYLE BBQ BEEF BRISKET or BBQ ROCKY JUNIOR CHICKEN

with magic dust with green salad, potato salad, chili beans and jalapeno corn bread (nf)

GREEK FEST

\$45 PER PERSON

YOGURT AND LEMON MARINATED ROCKY JUNIOR CHICKEN or LEG OF DIXON LAMB

with house-made pita bread, red onion, tomato, feta marinated in oregano and olive oil, tzatziki, hummus, and greek salad (nf)

PAELLA MIXTA OR VEGTARIANO

\$55 PER PERSON

CLAMS, MUSSEL, SHRIMP, CHICKEN & CHORIZO IN A LOBSTER BROTH with English peas & piquillo peppers (nf, gf,)

or

ROASTED SEASONAL MUSHROOMS, GARBANZOS, CAULIFLOWER, ARTICHOKEs, in a mushroom broth

with English peas & piquillo peppers (nf, gf, veg, ve) with escarole salad with toasted garlic vinaigrette (nf)

GRILLED ACME RUSTIC BAGUETTE rubbed with garlic, tomato and arbequina olive oil (veg, ve)

LATIN AMERICA FIESTA

\$50 PER PERSON

TORTILLIA CHIPS with salsa roja and salsa verde

CHILEAN SOPAPILLAS with Salsa Pebre and Guacamole papusa

TACO BAR

CHICKEN TINGA, CARNITAS, RAJAS, with soft corn tortillas

CINNAMON BLACK BEANS

GREEN RICE

TORTILLA

BEVERAGES

FRESH SQUEEZED JUICE \$4.75 each orange juice or grapefruit juice

JUICE \$15 per pitcher orange, grapefruit, cranberry or apple juice

HOUSE-MADE LEMON MINT SODA \$18 per pitcher

ICED TEA \$15 per pitcher

SODA \$2 each coke, diet coke, sprite

BOTTLED WATER \$2 each

COFFEE AND DECAF (EACH)

1 gallon (serves 12 to 14) \$25

2.5 gallon (serves 30 to 35) \$50

5 gallon (served 60 to 70) \$100

HOT WATER WITH ASSORTED TEA BAGS

1 gallon (serves 12 to 14) \$25

2.5 gallon (serves 30 to 35) \$50

5 gallon (served 60 to 70) \$100

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DESSERT

\$8 PER PERSON

- CLASSIC NEW YORK CHEESECAKE (nf, veg)
- CHOCOLATE MARBLE CHEESECAKE (nf, veg)
- LEMON CHEESE CAKE (nf, veg)
- LEMON PUDDING CAKE (nf, veg)
- PANNA COTTA (nf, veg)
- TIRAMISU (nf, veg)
- TRES LECHES CAKE (nf, veg)
- OLD FASHIONED CHOCOLATE CAKE (nf, veg)
- CARROT CAKE WITH CREAM CHEESE FROSTING (nf, veg)
- PECAN PIE (nf, veg)
- KEY LIME PIE (nf, veg)
- CARAMEL APPLE PIE (nf, veg)
- MINI CHOCOLATE TORT (nf, veg)
- COOKIE ASSORTMENT (nf, veg)
- GLUTEN FREE COOKIE ASSORTMENT (nf, gf, veg)
- SEASONAL FRUIT TARTS (nf, veg)
- ASSORTED PETIT FOUR (ask for seasonal choices)
- ASSORTED BARS AND BROWNIE PLATTER (nf, veg)

CHOOSE ANY 3

- BROWNIE
- LEMON
- RASPBERRY
- PEANUT BUTTER
- PECAN
- OAT MEAL BAR