

Bishop's

3361 G Street El Portal Plaza
P: 209-726-6262

Banquet & Catering Menu/Price List

Breakfast

Bishop's Café Sol Serves Daily Fresh Baked Breads, Organic Fruits, Vegetables, Lettuce, and Eggs

~Continental Breakfast~

Housemade Muffins, Scones, Croissants, Bagels, Cream Cheese, Seasonal Fresh Fruit, Yogurt, Granola, Juices, Coffee and Hot Tea Service.
\$11.95/person

~Ultimate Breakfast~

*Eggs Benedict
Choice of Bacon or Sausage
Includes: Potatoes, Pancakes, Pastry Selection, Fruit Salad, Coffee and Tea Service.*
\$20.00/person

~Burrito Bar Buffet~

*Make your own Burritos!
With Eggs, Sausage, Potatoes, Cheese, Tortillas, Sour Cream, Salsa, Coffee and Tea Service*
\$15.00/person

Brunch

~Bishop's Café Sol Brunch~

*\$23.00/person, Includes:
Housemade Muffins, Scones, Croissants, Bagels, Cream Cheese,
Seasonal Fresh Fruit, Yogurt, Granola, Juices, Coffee and Hot Tea Service.
And Choose Three:
Spinach Bacon Frittata
Cheese Blintzes with Warm Peaches
Eggs with Ham and Bell Pepper
Scrambled Eggs
Crispy potatoes
Smoked Bacon
Italian Sausage*

Box Lunches

Choice of Café Sandwich, One Salad, Cookie or Brownie, Soda or Bottled Fiji Artesian Water
\$15.00 per person

Sandwich Choices:

Bishop's Café Sol Serves Daily Fresh Baked Breads, Organic Fruits, Vegetables, Lettuce, and Eggs

Bishop's Ménage a Troi ~

Ham, Smoked Turkey and Swiss on Sourdough

Café Sol California Croissant ~

Turkey, Bacon, Avocado, Lettuce and Tomato on a Croissant

Veggie Panini ~

Avocado, Sprouts, Cucumber, Red Onion, Roasted Bell Peppers, Tomato, Wild Mushrooms, Garlic Herb Cream Cheese & Swiss on Grilled Whole Wheat

Yellow Fin Tuna Club ~

Yellow Fin Tuna Seared & Served with Thinly Sliced Red Onion, Organic Greens, Tomato, Apple Wood Smoked Bacon, Wasabi Aioli on Brioche

Madras Curry Chicken ~

Curried Chicken Salad with Organic Raisins, Sweet Red Onion, Vine Ripe Tomato, Organic Butter Lettuce Wrapped in Gourmet Tortilla

Grilled Cheese ~

Roasted Wild Mushrooms, Organic Greens, Creamy Swiss and Pepperjack Cheese, on Grilled Dutch Crunch

Roasted Turkey~

All Natural Turkey, Garlic Herb Cream Cheese, Homemade Cranberry Sauce, Candied Walnuts, Red Onions, Tomato, Organic Greens

The Café Dip ~

Half Pound Café Dip, Roasted Painted Hills Tri Tip, Sauteed Wild Mushrooms, Creamy Swiss, Cheddar, & Pepper Jack Cheese, Home Made Au Jus

Chicken Pesto ~

Roasted Chicken, Organic Pecan, Basil & Arugala Pesto, Sun Dried Tomatoes, Sweet Onions, Fresh Herbs, Organic Butter Lettuce

The Café Sol Classic ~

Black Forest Ham, Swiss Cheese, Organic Lettuce, Vine Ripe Tomato, Honey Dijon Mustard on Grilled Sourdough

Chicken Club Wrap ~

All Natural Chicken, Apple Wood Smoked Bacon, Vine Ripe Tomato, Sweet Onion, Organic Greens, Horseradish Aioli, Grilled Tortilla

Small Salads Serve approximately 7 to 10 \$ 50.00

Medium Salads Serve approximately 12 to 16 \$ 70.00

Large Salads Serve approximately 18 to 25 \$ 90.00

REMEMBER!! Bishop's Café Sol serves only organic lettuce and fixens and believes our customers deserve only the best ingredients.

Salad Choices:

Roasted Red Potato Salad ~

Blue Lake Green Beans, Capers, Rosemary & Thyme, Sweet Red Onion, & Whole Grain Mustard Vinaigrette

Farfalle Pasta Salad ~

Bow Tie Pasta tossed with Assorted Fresh Vegetables, Kalamata Olives, Sun Dried Tomatoes, Parmesan, Artichoke Hearts and Greek Vinaigrette

Greek Salad ~

Organic English Cucumbers, Kalamata Olives, Peppercini, Sun Dried Tomato, Sweet Red Onion, Smoked Gallo Salami, Feta Cheese, Yogurt Dill Dressing

Caesar Salad ~

Hearts of Romaine, Garlic Breadcrumbs, Anchovy Egg Dressing, Shredded Parmesan

House Salad ~

Organic Mixed Greens, Candied Walnuts, Cranberries, Point Reyes Blue Cheese Crumbles, Cucumbers, Vine Ripe Tomato, Sweet Onions, Tossed with a Strawberry Watermelon Pineapple Balsamic Vinaigrette

Assorted Cookies to Include ~

Chocolate Chip, Peanut Butter, White Chocolate Chip, Oatmeal Raisin

Beverages to Include ~

Regular and Diet Sodas, Bottled Fiji or Perrier Water, Italian Sodas

Luncheon Platters

Assorted Sandwich Platter ~

*Assorted Gourmet Sandwiches cut in half
Half Platter (13 sandwiches halved) \$130.00
Full Platter (25 sandwiches halved) \$250.00*

Finger Sandwiches ~

*Assortment of Turkey, Tri Tip, and Black Forest Ham
with Organic Greens, Tomato, Onion, Cheese.
\$88.00 / platter*

Sandwich Wraps Variety ~

All The Above Sandwiches Can Be Made Into Wraps Upon Request

*Half Platter \$130.00
Full Platter (25 wraps) \$250.00*

Asian lettuce wraps

*Soy sesame pork, green leaf lettuce
~ 85.00*

Luncheon Buffets

(all selections serve 25 approximately unless otherwise indicated)

Deli Buffet

Assorted Meats, Cheeses, Gourmet Breads, Sandwich Garnishes, Condiments Potato or Pasta Salad, Caesar or Mixed Green Salad, Cookies and Brownies
Sodas/Water
\$17.00/person

Southwestern Buffet

Choice of Chicken or Steak Fajita Meat with Onions and Bell Peppers with Zesty Beans and Rice
Includes:
Cheese, Guacamole, Sour Cream, Salsa, Lettuce, Tomatoes, Warm Tortillas & Carrot Cake
\$19.00/person

Hot Entrée Buffet

Lemon Caper Chicken or Beef Stroganoff Rice Pilaf, Vegetable Medley, Green Salad, Garlic Bread
Assorted Desserts
\$18.00 / person

Italiano Pasta Buffet

Baked Four Cheese Pasta
Caesar Salad and Garlic Bread
Tiramisu
\$17.50 / person

Baked Potato Bar Buffet

Potatoes, a variety of toppings, garden salad & garlic bread
\$15.00 / person

Grilled Spice-Rubbed Tri Tip

With Roasted Garlic Mashed Potatoes, sautéed seasonal vegetables, garden salad & bread
\$22.00/ person

Powerhouse Ribs

St. Louis pork spareribs, roasted red potato salad, coleslaw, cornbread
\$19.00/ person

Beverages

Assorted Sodas & Italian Sodas
\$2.50/person

Fiji Artisan Water & Perrier Sparkling Water
\$3.00

Coffee/Tea Service
\$2.50/person

(Ask about our corporate discount available with quarterly bookings)

ASSORTED PLATTERS FOR ALL OCCASIONS

Small Platters Serve approximately 7 to 10

Medium Platters Serve approximately 12 to 16

Large Platters Serve approximately 18 to 25

CRUDITE		\$ 45.00	small
Fresh cut vegetables with one or more of our homemade dips. Medium and large include hollowed pumpernickel bread filled with dips.	\$ 60.00		medium
	\$ 75.00		large
CHEESE AND FRUIT		\$ 55.00	small
An assortment of domestic and imported cheeses, assorted crackers and crisp breads garnished with fresh fruit.	\$ 70.00		medium
	\$ 90.00		large
FRESH FRUIT PLATTER		\$ 50.00	small
Fresh cut seasonal fruit beautifully arranged.	\$ 65.00		medium
	\$ 90.00		large
WATERMELON BASKET		\$ 75.00	medium
A hollowed watermelon filled with fresh fruit.	\$ 95.00		large
BAKED BRIE EN CROUTE		\$ 45.00	medium
French Brie wrapped in puff pastry, ready to be baked, with an assortment of crackers and garnished with fresh fruit.	\$ 80.00		large
BAKED BRIE TORT EN CROUTE		\$ 60.00	medium
French Brie wrapped in puff pastry, ready to be baked, with an assortment of crackers and garnished with fresh fruit.	\$ 85.00		large
Stuffed with choice of apricot & pecans, pesto & sundried tomatoes, or raspberry & almonds			
BRIE FONDUE PLATTER		\$ 50.00	medium
French Brie with white wine baked in a hollowed bread with French bread, crisp breads and fresh fruit	\$ 80.00		large
CHARCUTERIE		\$ 55.00	small
Choice of summer sausage, French garlic sausage, pepperoni, salami, Landjaeger and arranged with crackers, crisp breads, and honey mustard.	\$ 75.00		medium
	\$ 95.00		large
PATE PLATTER		\$ 55.00	small
Choice of pâté (mousse truffle, country, vegetable terrine) with an assortment of crackers, Monterey toasts, crisp breads and cornichons.	\$ 75.00		medium
	\$ 95.00		large
HOLLOWED BREAD WITH DIP		\$ 48.00	small
Florentine Spinach Dip; Garlic Dip; Champagne Cheddar, Ale Cheddar or Horseradish Cheddar; or Artichoke Spinach and Cheese in hollowed pumpernickel, or sour dough bread.	\$ 58.00		medium
	\$ 75.00		large
BRUSCHETTA PLATTER		\$ 38.00	small
plum tomatoes, garlic & basil on herbed baguette toasts.	\$ 52.00		medium
	\$ 65.00		large
GOAT CHEESE AND KALAMATA OLIVE BRUSCHETTA PLATTER		\$ 52.00	small
	\$ 66.00		medium
	\$ 80.00		large
MEXICAN 7 LAYER DIP		\$ 45.00	small

Refried beans, salsa, guacamole, sour cream, black olives, cheddar and sliced jalapeños with tortilla chips. (onions optional)	\$ 60.00 \$ 75.00	medium large
GUACAMOLE PLATTER fresh avocado dip and salsa displayed with tortilla chips.	\$ 65.00 \$ 80.00 \$ 95.00	small medium large
CHEESE QUESADILLA PLATTER displayed with guacamole, salsa and sour cream.	\$ 48.00 \$ 62.00 \$ 75.00	small medium large
CHICKEN & CHEESE QUESADILLA PLATTER displayed with guacamole, salsa and sour cream.	\$ 50.00 \$ 65.00 \$ 80.00	small medium large
HUMMUS PLATTER or BABA GHANOUSH PLATTER our homemade creamy hummus displayed with fresh veggies & pita crisps.	\$ 55.00 \$ 75.00 \$ 78.00	small medium large
COLD CRAB DIP PLATTER Alaskan crab dip with crackers and crisp breads.	\$ 55.00 \$ 75.00 \$ 95.00	small medium large
HOT CRAB DIP PLATTER Alaskan crab dip in a hollowed bread, ready to be baked, with crackers and crisp breads.	\$ 45.00 \$ 65.00 \$ 98.00	small medium large
SHRIMP AND CRAB COCKTAIL DIP layers of cream cheese, cocktail sauce, shrimp and crabmeat with crackers, crisp breads and fresh fruit.	\$ 60.00 \$ 75.00 \$ 100.00	small medium large
SHRIMP COBB SALAD PLATTER large shrimp displayed with chopped egg yolk, egg white, crisp bacon, bleu cheese & chopped tomatoes with Sauce Louis.	\$ 65.00 \$ 90.00 \$ 115.00	small medium large
NICOISE SALAD PLATTER beautiful display of grilled tuna, tomatoes, hard boiled eggs, crisp green beans, flageolet, cucumbers, artichoke hearts, green peppers, olives and French vinaigrette.	\$ 65.00 \$ 90.00 \$ 115.00	small medium large
SALAD SAMPLER PLATTER chicken salad, tuna salad, country potato salad and cole slaw displayed on a bed of greens with hard boiled eggs, tomato wedges & garnish.	\$ 50.00 \$ 65.00 \$ 90.00	small medium large
GRILLED VEGETABLE PLATTER (ALL ORGANIC) marinated and grilled zucchini, yellow squash, red & green peppers, red onion, asparagus, carrots and eggplant beautifully arranged on a platter.	\$ 55.00 \$ 65.00 \$ 88.00	small medium large
MONTEREY CAPRESE PLATTER Fresh homemade mozzarella with sliced tomatoes (or red roasted peppers), fresh basil & balsamic.	\$ 55.00 \$ 75.00 \$ 98.00	small medium large

FRESH MOZZARELLA ROULADE PLATTER	\$ 60.00	small
mozzarella rolled with prosciutto, grilled eggplant, red roasted peppers and pesto. Garnished with green & black olives and aged balsamic.	\$ 80.00	medium
	\$ 105.00	large
ANTIPASTO PLATTER	\$ 70.00	small
Genoa salami, pepperoni, imported provolone, fresh mozzarella, roasted red peppers, marinated artichoke hearts, marinated mushrooms, green and black olives, hot peppers and imported anchovies.	\$ 95.00	medium
	\$ 115.00	large
COCKTAIL MEATBALLS	\$ 48.00	small
• By the pan	\$ 65.00	medium
	\$ 90.00	large
BUFFALO WINGS	\$ 48.00	small
by the pan (mild or hot, traditional or BBQ) with celery & bleu cheese dip.	\$ 65.00	medium
	\$ 80.00	large
COLD POACHED SALMON PLATTER	\$80.00	1 Filet
Whole fish or filets poached and beautifully displayed with dill sauce, aspic and garnish. A delicious centerpiece!	\$145.00	2 Filets
	\$210.00	whole fish
SMOKED SALMON PLATTER	\$ 70.00	small
Nova or Norwegian salmon with cream cheese, onions, capers and black bread or mini-bagels.	\$ 95.00	medium
	\$ 115.00	large
SCOTCH SALMON PLATTER	\$ 85.00	small
Our best imported Scotch Salmon with cream cheese, onions, capers and black bread or mini-bagels.	\$ 115.00	medium
	\$ 155.00	large
SMOKED FISH PLATTER		Priced Accordingly
Choice of smoked salmon, trout, whitefish, Nova, sturgeon, kippered salmon, whitefish salad and salmon with sliced tomatoes and onions, cream cheese, lemons and garnish.		
CAVIAR PLATTER	\$ 58.00	small
American Sturgeon caviar displayed with sour cream, chopped egg, red onion and capers in radicchio cups, and served with toast points, caviar crackers and garnish.	\$ 89.00	medium
	\$ 115.00	large
Available at additional cost: Beluga, Sevruga, Osetra, Tobbiko, Keta, Blinis and Potato Latkes.		
SALMON MOUSSE MOLD PLATTER	\$ 55.00	small
• with crackers, crisp breads and garnish	\$ 75.00	medium
	\$ 98.00	large
MARYLAND CRABCAKE PLATTER	\$ 65.00	small
	\$ 92.00	medium
	\$ 116.00	large

- with remoulade sauce and chef's special sauce

SHRIMP PLATTER	\$ 4.50	each (large)
Large or jumbo shrimp arranged on a bed of lettuce and served with lemon and choice of cocktail sauce , remoulade, or ginger sauce.	\$ 6.00	each (jumbo)
SEAFOOD PLATTER	\$15.95	per person
May include any combination of Little Neck clams, oysters, cocktail shrimp, marinated mussels, served with lemon, cocktail sauce and garnish.	market price	
DELUXE SEAFOOD PLATTER may also include snow crab claws, lobster and ceviche		
FRESH ROASTED TURKEY		
Our fresh roasted turkey carved and replaced on the frame with cranberry relish and garnish (or condiment platter.)	\$ 11.95	per lb.
HONEY GLAZED HAM		
Our famous All-Natural Hatfield smoked ham - glazed, then sliced and displayed on a platter with garnish and honey mustard sauce (or condiment platter).	\$ 11.95	per lb.
MEDALLIONS OF CHICKEN BREAST	\$ 10.95	per person.
Grilled chicken breast sliced and displayed on a platter with mango salsa (or honey mustard sauce) & garnish.		
SLICED TENDERLOIN OF BEEF	\$ 95.00	small
Fresh roasted prime tenderloin of beef sliced and arranged on platter with horseradish sauce (or pesto sauce).	\$ 155.00	medium
	\$ 195.00	large
GRILLED FLANK STEAK PLATTER		
• Marinated, grilled flank steak sliced and displayed on a platter with grilled pineapple & tomato relish (or bourbon sauce) and garnish.	\$ 85.00	small
	\$ 115.00	medium
	\$ 145.00	large
BREAKFAST BASKET	\$ 55.00	small
A basket of fresh baked croissants, muffins, scones, bagels, and fruit breads with cream cheese, butter and preserves.	\$ 70.00	medium
	\$ 90.00	large
	\$ 7.50	per person
BAGEL BASKET	\$ 40.00	small
Basket of fresh bagels with whipped cream cheese, vegetable cream cheese, butter and preserves.	\$ 55.00	medium
	\$ 70.00	large
	\$ 7.50	per person
BAKED EGG & CHEESE CASSEROLE	\$ 50.00	medium
	\$ 75.00	large

- With cheddar cheese and fresh herbs.

FRESH BAKED GOURMET COOKIE AND BROWNIE PLATTER	\$ 45.00	small	
Assorted fresh baked cookies with finger size brownies and crunch bars.	\$ 60.00	medium	
	\$ 85.00	large	
	\$ 6.75	per person	
ASSORTED MINI PASTRIES	\$ 70.00	2	doz
Mini fresh fruit tarts, cream puffs, eclairs, petit fours, cannolis, chocolate dipped strawberries etc...	\$ 90.00	3 1/2	doz
	\$ 155.00	5	doz
	\$ 4.00	each	
PLATTER OF LEMON SQUARES & RASPBERRY SQUARES	\$ 60.00	small	
	\$ 80.00	medium	
	\$ 105.00	large	
PLATTER OF ASSORTED BISCOTTI	\$ 55.00	small	
	\$ 70.00	medium	
	\$ 95.00	large	
PLATTER OF FRESH BAKED LINZER HEART COOKIES, SHORTBREAD COOKIES, ASSORTED MACAROONS and RUGLACH	\$ 65.00	small	
	\$ 80.00	medium	
	\$ 105.00	large	
MINI CHEESECAKE PLATTER	\$ 50.00	small	
• Assortment of bite-sized mini cheesecakes with various toppings and swirls including strawberries, raspberry swirl, chocolate chips, blueberries, and chocolate curls	\$ 70.00	medium	
	\$ 95.00	large	

Free Delivery in Merced City Limits

All Prices are subject to 8.0% Sales Tax & 20% Gratuity

209-726-6262

Bishop'sCafeSol.com

Email Orders & Or Requests To Chef Marshall @ BishopsCafeSol@yahoo.com

Call us!...We'll answer!

Bishop's Café Sol gladly accepts all major credit cards, for your convenience.



Dinner Style or Family Gathering Buffets

All food and Beverage prices are subject to 8% California Sales Tax and 20% service charge

**BBQ Chicken Breast
Red Roast Potatoes
Tossed Green Salad
Rolls and Butter
Fudge Brownies
\$18.95 per person**

**Slow Roasted Rosemary Chicken
Julienne Vegetables
Wild Rice
Rolls and Butter
Assorted Cookies
Mixed Greens
\$18.95 per person**

**Chicken Marsala
Garden Wild Rice
Fresh Fruit Platter
Tossed Green Salad
Rolls and Butter
Fudge Brownies
\$18.95**

**Teriyaki Chicken
Steamed Wild Rice
Assorted Vegetables
Mixed Greens
Rolls and Butter
Assorted Cookies
\$18.95 per person**

PASTA ENTREES

Meat or Vegetable Lasagna
Fresh Fruit Platter
Caesar Salad
Garlic Bread
Assorted Cookies
\$16.95 per person

Parmesan Chicken
Penne Pasta Marinara
Julienne Vegetables
Mixed Greens
Garlic Bread
Fudge Brownies
\$18.95 per person

Chicken Linguini
Fresh Pesto Sauce
Mixed Vegetables
Tomato, Cucumber and Onion Salad
Garlic Bread
Assorted Cookies
\$18.95

Santa Fe Chicken
Fettuccini with White Cream Sauce
Grilled Vegetables
Tortilla Salad
Rolls and Butter
Assorted Cookies
\$18.95

SPECIALTIES

Teriyaki Kabobs
White Rice
Julienne Vegetables
Mixed Greens
Pita Bread
Assorted Fruits
\$21.95 per person

New York Strip Steak
Red Roast Potatoes
Julienne Vegetables
Caesar Salad
Rolls and Butter
Assorted Cookies
\$29.95 per person

Baby Back Ribs
Marshall's Baked Beans
Garden Pasta Salad
Mixed Greens

Rolls and Butter
Fudge Brownies
\$22.95 per person

Halibut Filet with Lemon Dill Sauce
Rice Pilaf
Vegetable Medley
Mixed Greens
Rolls and Butter
Fresh Fruit
\$22.95 per person

All American Cookout
Grilled Hamburgers
Hot Dogs
Potato Salad or Chili
Fresh Baked Brownies
14.95 per person

Café Sol Chuckwagon BBQ
All Natural Tri Tip
BBQ ¼ Chicken
Homemade Chili
Corn Bread
Steamed Vegetables
Garden Salad or Potato or Pasta Salad
Baked Brownies
\$21.95 per person

Café Sol Western BBQ
¼ Chicken
Pork Ribs
Corn Cobbetes
Potato or Pasta Salad
Green Salad
Chili Beans
Corn Bread
Brownies
\$21.95 per person

Café Sol Annual Round-Up
All Natural Range Fed Rib Eye
Chicken Picatta
Steamed Vegetables
Baked Potato plus fixens
Green Salad
Rolls
Chef Choice Dessert
Double Entrée \$28.95 per person

Sample Menus

Here are just a few sample items. Café Sol believes in customizing your menu but we do have a few samples to look at. Please allow 14 days notice on all of the following items.

Lobster Medallion with Ginger
Smoked Salmon & Bay Shrimp
Prosciutto Wrapped Asparagus
Grilled Vegetable Napoleon
Cheese & Fruit Canape
Duck Pate with Pistachios
Smoked Chicken Breast Tartlet
Stuffed Egg with Salmon Caviar
Smoked Oyster Tartle
Curry Shrimp with Mango Tartlet
Shrimp Confit Tail
Curry Shrimp with Mango Tartlet
Shrimp Confit Tail
Shrimp and Asparagus
Grilled Vegetable Napoleon
Phyllo Pouches
Artichoke Bottom with Shrimp or Crab
King Crab Meat Bouche

Beef, Pepper, and Onion Brochette
Coco Chicken Brochette
Pork with Pepper & Onion Brochette
Duck Brochette
Seafood Brochette
Cajun Chicken Brochette
Bacon Wrapped Shrimp
Empanadas
Beef/Chicken/Pork Sate
Stuffed Mushrooms with Italian Sausage
Breaded Jalapenos Stuffed with Cream Cheese
Mini Beef/Chicken/Vegetable Wellingtons
Mini Quiches

Grilled Beef Medallions with a Honey Miso Sauce
Filet Mignon with Wild Mushroom and Porcini Sauce
Roasted Half of Muscovy Duckling with Mango Chutney
Chilean Sea Bass with Creamy Wine Sauce
Sesame Seared Tuna Loin with Plum Sauce
Slow Roasted Salmon with a Moroccan Spice Sauce
Grilled Lamb Chops with Blackberry Vinaigrette
Crab Cakes with Creole Mustard Sauce
Ravioli with Maine Lobster with a Saffron Sauce
Crispy Lemon Grass Chicken with Red Wine Curry Sauce
Mediterranean Chicken with Lemon Garlic Sauce
Grilled Chicken Breast with Mango Salsa
Breast of Chicken Tarragon
Shrimp and Asparagus
Grilled Vegetable Napoleon
Ravioli with Grilled Chicken and Spinach

All entrees include salad of mixed greens with fresh bread and butter