



Menus

A sampling of our menus follow. We would be happy to customize a menu based on your preferences, theme, and/or budget.

Pricing on the following menus is based on a minimum of 50* guests. Menus can be ordered **for delivery and setup as priced plus delivery charge and sales tax**

or

full service with staff to grill on site, tend the buffet and clean up.

For such full service events, we will gladly provide a detailed quote with labor based on your menu, number of guests, and length of service as well as service charge and sales tax.

*We travel throughout the Greater Bay Area but deliveries outside of Alameda County and the Tri-Valley require a 100 guest minimum and service charge is also added to the total.

our commitment to you

Because Picnic Time Productions is a division of Miraglia Catering which has catered to the Bay Area for over 60 years, the same Miraglia dependability and standard of quality is behind every picnic we produce. Therefore,

- ALL of our entrées and side dishes are prepared by our chefs. There will be no pre-made commercial salads at your event!
- Since picnics often produce healthy appetites and a more than average return for “seconds” – all of the menus contained herein provide 1.75 - 2 entrées overall per guest.
 - Environmentally friendly bio-disposable plates and utensils are included in all of our picnic menus.
- Children (ages 3-10) eat at the adult buffet for half price. For groups with 50 or more children, separate special priced children’s buffets are available, if desired.
 - We always include a vegetarian option with all of our menus. If you have more than the usual number (normally 5-10%), just let us know ahead of time.



The All American – Design Your own Barbecue Buffet

*your choice of three sides
your selected entrée combination
your choice of bread*

Select Three Sides:

Mixed Greens With Ranch Dressing
Old Fashioned Potato Salad
Ranch Style Barbecue Beans
Cole Slaw
Roasted Potato Salad With Fresh Basil
Couscous Salad With Olives And Roasted Peppers
Creamy Pesto Pasta Salad
Fresh Fruit Salad (+.50)
Caesar Salad
Corn On The Cob (Seasonal)
Carolina Slaw
Pasta Primavera Salad
Watermelon Wedges (Seasonal)
Kettle Chips

Select Entree combination:

1/4 Lb Burgers, 8” Miller’s Hot Dogs, and Garden Burgers for Vegetarians

with lettuce, tomatoes, onions, relish, cheddar,
mustard, catsup, and mayo
13.25 per guest

St. Louis Style Pork Ribs and Barbecued Boneless Skin-On Chicken Breasts, Grilled Seitan with Barbecue Sauce for Vegetarians

17.95

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Entree Combination (cont)

**Herb Marinated USDA Choice Tri-Tip and Boneless Skin-On Chicken Breasts
with Texas Barbecue Sauce,
Grilled Seitan with Barbecue Sauce for Vegetarians**
17.95 per guest

1/3 Lb Angus Burgers, ¼ Lb Millers Hot Dogs, and Garden Burgers for Vegetarians
with lettuce, tomatoes, onions, relish, cheddar,
mustard, catsup, and mayo
15.75 per guest

**Baby Back Ribs with Guava Barbecue Sauce and Marinated Breast of Chicken
with Lime, Cilantro, and Garlic,
Grilled Seitan with Barbecue Sauce for Vegetarians**
18.95 per guest

Select Bread:

(except on hamburger/hot dog menus)

Corn Muffins and Butter
Sourdough Rolls and Butter
Our Signature Cheesy Garlic Bread (+.50)
Pecan Corn Muffins and Butter
Ranch Rolls and Butter

Want to mix and match or add more entrées or sides? No problem!
Call or email us and we'd be happy to provide a quote.



Looking for Something for Everyone?

our Most Popular Menu: The corporate connection

Tossed Salad with Croutons, Roma Tomatoes, Cucumber, Radishes –
with choice of two dressings – ranch and low fat Italian

Pasta Primavera Salad
corkscrew pasta with diced garden vegetables

Western Chili (vegetarian or meat)

Grilled Vegetable Platter with Sun-Dried Tomato Aioli

Hot Off the Grill:
Tender Pork Ribs with Texas Barbecue Sauce
Grilled Flank Steak Marinated In Olive Oil and Herbs
Chicken Pieces with Cajun Pecan Barbecue Sauce
Garden Burgers with All the Fixings

Cheesy Garlic Bread

Watermelon Wedges

19.95 per guest

A DIVISION OF MIRAGLIA CATERING

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Have a Theme?

Here are just a few theme menu ideas – we'd be happy to custom design a menu to fit your vision.

South of the Border

Mixed Greens with Cilantro Vinaigrette
Fresh Fruit Salad
Ranch Beans
Corn on the Cob with Chili Lime Butter
Hot off the Grill:
Marinated Chicken and Beef – Fajita Style
Flour Tortillas, Shredded Cheese, Shredded
Lettuce, Green Onions, Sliced Olives,
Guacamole, Sour Cream and Salsa
Chile Corn Muffins

17.95 per guest

Miami Spice

Florida Slaw
with mango, star fruit, yellow and red peppers, and black sesame seeds
Watermelon Salad with Kumquat Dressing
Pasta Primavera Salad
Black Beans and Rice
Hot Off the Grill:
Grilled Chicken with Adobo Marinade
boneless breast marinated in orange juice and olive oil with cumin,
oregano, thyme, cilantro, and garlic
and
Baby Back Ribs with Guava Barbecue Sauce
Pecan Corn Bread with Honey Butter

21.95 per guest



A Lil Bit of Texas

Creamy Cole Slaw
Red Bliss Potato Salad with Sour Cream and Dill
Baked Beans
Hot off the Grill:
Dry Rubbed Barbecue Beef Brisket
and
Boneless Skin On Breast of Chicken with Texas Barbecue Sauce
Corn Muffins and Butter
18.95 per guest

Hawaiian Luau

Mixed Greens with Bay Shrimp and Island Dressing
Watermelon Basket with Fresh Fruit Salad
Polynesian Rice
Grilled Vegetable Platter
Hot off the Grill:
Linguisa Links with Sourdough Rolls and
Breast of Chicken with Orange Ginger Glaze and Mango Chutney
Hawaiian Sweet Bread
17.95 per guest

Festa Italiana

Marinated Green and Black Olives
Classic Caesar Salad with Garlic Croutons
Fresh Fruit Salad
Tri-Color Tortellini Salad with Sun-Dried Tomatoes
Hot Off the Grill:
Mild (and/or Hot) Italian Sausage Marinated in Wine and Garlic
Boneless Breast of Chicken Marinated with Lemon and Rosemary
Housemade Foccacia
16.50 per guest



Wild Western Round-Up

Mixed Greens with Jicama and Tequila-Orange Vinaigrette
Roasted Potato Salad
Cowboy Beans
Corn on the Cob with Lime Chile Butter
Hot Off the Grill (select one combination):
Lip Smackin' Pork Ribs and
Chicken Pieces with
Authentic Texas BBQ Sauce
Or
Marinated Chicken Breast and Herbed Tri-Tip
Soft Rolls and Corn Muffins
17.95 per guest

Vegetarian Picnic

Chopped Salad with Tomato, Egg, Mushrooms, Red Pepper,
Carrots, Broccoli Florets, and Ranch Dressing
Artichoke and Rice Salad
Fresh Fruit Salad
Roasted Potato and Corn Salad
Hot off the Grill:
Grilled Balsamic Portabello Mushroom On Kaiser Roll
and
Five Spice Eggplant "Steaks" on Ciabatta Roll
and
Garden Burgers on Sesame Roll
Condiments
catsup, mustard, relish, mayonnaise, sliced tomato,
sliced bermuda onion, lettuce
cheddar, mozzarella, and provolone
16.50 per guest



Santa Maria Style

Mixed Greens with Orange-Tequila Vinaigrette
Fresh Fruit Salad
Baskets of Blue Tortilla Chips with Guacamole
Ranch Style Pinto Beans
Hot Off the Grill:
Grilled Breast of Chicken Marinated in Lime and Cilantro
Flat Iron Steak with Salsa Cruda
Corn Muffins and Butter
Watermelon Wedges
22.95 per guest

California Grill

Mixed Greens with Raspberry Vinaigrette
Fresh Fruits of the Season with Lemon Daiquiri Dip
Oven Roasted New Potatoes with
Olive Oil and Rosemary
Grilled Vegetable Platter with Sun-Dried Tomato Aioli
Hot Off the Grill:
Boneless Breast of Champagne Dijon Chicken and
Barbecued Salmon Fillet in a Citrus Basil Marinade
Acme Sourdough Batard and Walnut Levain with Butter
23.50 per guest



LITTLE TYKE OPTIONS

(children ages 3 - 10 years old; under 3 are free)

children may eat at the adult buffet at HALF THE ADULT PRICE

OR

they may feast at a "Kids Only" table as described in the following menu.
This "Kids Only Table" option is available for groups of 50 children
or more with adult groups of 100 or more.

Another option is to add hot dogs to the adult buffet but adults
can't seem to resist so we'll portion accordingly.

Carrot and Celery Sticks with Ranch Dip

Fresh Strawberries and Grapes

Hot Dogs and Hamburgers with Mustard, Catsup, and Relish

Assorted Bags of Chips

8.50 per guest



DESSERTS

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| Cookies: chocolate chunk, cranberry nut, white chocolate macadamia, and oatmeal raisin | 1.25 ea |
| Gourmet Fudge Brownies | 1.50 ea |
| Gourmet Bar Assortment: toffee almond, rocky road brownie, and luscious lemon | 2.25 ea |
| Cupcake Assortment (12 per tray) | 32.00 per tray |
| Apple or Cherry Pie (increments of ten) | 2.75 per slice |
| Assorted Ice Cream and Fruit Bars | 1.95 ea |
| Interactive Bars: | |
| Ice Cream Sundae Bar | 5.95 per guest |
| Tropical Sorbet and Gelato Bar | 6.95 per guest |
| All American Pie Bar | 5.95 per guest |

BEVERAGES

We would be happy to customize
a beverage package based on your preferences and event timeline.

Eco-Friendly Package
(all bulk with compostable cups and ice)
Lemonade, Iced Tea and Fruited Ice Water
3.95 per person

| | |
|--|---------------|
| Individual: | |
| Assorted Soft Drinks | 1.25 ea |
| Bottled Waters | 1.25 ea |
| Green Planet Bottled Water (bio-degradable bottle) | 1.95 ea |
| Sparkling Waters with Juice | 1.95 ea |
| Fruit Juices | 1.95 ea |
| Juice Boxes for Kids | 1.00 ea |
| Assorted Snapple Teas | 1.95 ea |
| Wine | call for list |
| Beer: Domestic, Imported, or Micro-Brew | call for list |

Ice is included in all of the above.