Party Planning Guide

Entertaining Made Easy

Cleo & Leo Recipes

Stater Bros. Markets
Hosting a party? These crowd pleasers will hit the right notes for any gathering. Celebrate with family and friends over our great Party Starter trays!

1. **Game Time**
   Includes sliced hard salami, cracker cut spicy pepper jack and tangy cheddar cheese along with grapes.

2. **Dip It**
   Tangy cheddar, spicy pepper jack, and provolone cheeses along with celery, carrot sticks and cucumber slices with plenty of spinach and artichoke dip.

3. **Blazing Buffalo Hot Wings**
   Blazing Buffalo hot wings served with carrot and celery sticks and your choice of Greek-style tangy yogurt dip or ranch dressing.

4. **Say Cheese**
   Spicy pepper jack, mozzarella, jack, tangy cheddar, cojack and Swiss cheeses in bite size cubes.

5. **Fresh N’ Fruity**
   Cantaloupe, watermelon, grapes, pineapple, kiwi and strawberries.
Seaside Party Trays

Bound to be the center of attention, our Seaside Party trays offer a variety of delicious seafood!

6. Shrimper’s Feast
Mounds of shrimp plus cocktail sauce and fresh lemon. Just don't eat it all before you serve it!

7. Neptune Under the Sea
Succulent shrimp, krab legs and our own famous shrimp and krab louie salad finished with fresh lemon and served with our spicy cocktail sauce on the side.

Very Veggie

Our Very Veggie trays are a great medley of vegetarian-friendly combinations that are sure to be a hit. Add a healthy crunch to any get-together!

8. Farmer’s Market
Greek-style yogurt dip or ranch dressing, carrot and celery sticks, sliced mushrooms, zucchini, grape tomatoes, cucumber slices, broccoli and cauliflower.

9. Just Veggin’ Out
Wrapped sandwiches loaded with shredded cabbage and carrots, spinach leaves, red pepper hummus, diced tomatoes and feta cheese all rolled together in a fresh spinach herb wrap served with a classic Greek feta cheese and olive medley.
Timeless Tea Party
Timeless Classic Tea Party Treasures that are always appreciated by any gathering.

10. Killer Vegetarian Sandwich Tray
Start with Dave’s Killer bread and cream cheese with a fresh selection of cucumber slices, shredded cabbage, spinach leaves, hummus and diced tomatoes along with provolone and spicy pepper jack cheeses to make three different styles of Killer sandwiches.

11. Black and White Tray
Delectable assortment for the breakfast cake lover crowd. A mixture of chocolate, butter and marble sliced loaf cakes and fresh strawberries with your choice of whipped topping or Nutella.

12. Morning Glory
A great way to start the day with fresh baked blueberry scones and raspberry strudel bites complemented by mini cinnamon rolls and mini blueberry muffins along with fresh strawberries.

13. Tea Time
Light finger sandwiches with all of your favorites. Roast beef, ham and turkey breast plus Swiss, American and provolone cheeses on fresh white, wheat and marbled rye bread.

14. European Countryside
A great assortment of goodies for any occasion. Chocolate dipped madeleines, brownie bites dusted with powdered sugar and raspberry thumbprint cookies.

15. Taste of Paris
Indulge your guests with an assortment of fresh croissants hand dipped in chocolate or lightly dusted with powdered sugar. Simply over the top when served with our decadent chocolate dipped and fresh strawberries with your choice of Nutella or whipped topping.
All-Time Favorites
Try our All-Time Favorites Sandwich Platters with a variety of options to choose from - grab them and go, or make them yourself! Perfect for picnics, get-togethers and just about any occasion.

16. The Manhattan
Featuring an artisan braided pretzel ring piled high with thinly-sliced pastrami and layered with Swiss cheese, lettuce, pickle chips and slices of red onion and tomatoes.

17. Classic Croissant
Croissant sandwiches made with premium quality roast beef, ham and turkey breast plus Swiss, American and provolone cheeses.

18. Little Munchers
Roast beef, ham and turkey breast with provolone, Swiss and American cheeses and lettuce, all on a fresh mini bun.

19. New York Bistro
Pastrami and Swiss, ham and Swiss, turkey breast and provolone on our very special pretzel rolls.

20. All Rolled Up
Delicious roast beef, turkey breast and ham along with Swiss, American and provolone cheeses, together with red onions, bell peppers and diced tomatoes wrapped in fresh flour tortillas.

21. C’est La Vie Salad Trio
Croissants made with our freshly made tuna, egg and chicken salads.

22. Everything On The Side
Dill pickle chips, freshly sliced tomatoes, red onions and green leaf lettuce along with a generous portion of mayonnaise and Dijon mustard.

23. Big Party Sub
When you have a large hungry crowd to feed, give them what they want - the biggest and the best. A three-foot submarine roll layered with lettuce, roast beef, ham, turkey breast, Swiss cheese, American cheese and freshly sliced tomato. Sliced red onion, bell peppers, pickle chips and pepperoncini all available at your request.
Explore flavors inspired from every corner of the globe with our delicious Around the World trays!

24. Fresca Caprese
Mouth-watering sliced tomatoes and fresh mozzarella slices topped with balsamic vinaigrette.

25. All American
This is as traditional as it gets. Just plenty of great quality roast beef, ham and turkey breast to go along with provolone, Swiss and American cheeses.

26. Chantilly Brie
Creamy Brie served with fresh strawberries and grapes pair perfectly with your favorite champagne.

27. Antipasto Delizia
Classic Italian array of artisan meats and cheeses at their finest. Mortadella, capicola, Genoa salami and ham along with mozzarella and provolone cheeses plus an antipasto mix.

28. Mediterranean Delight
Explore old world flavors from all over the Mediterranean with this delectable delight. Fresh mozzarella, jumbo Calamata olives, hummus, cracker-cut Genoa salami and provolone cheese along with cucumber slices, pita bread and grape tomatoes.
**Wine Lover’s Cheese Collection**

This classic collection offers delectable combinations of Brie, Havarti w/caraway, blue cheese, herb goat cheese, port salut, sharp white cheddar and smoked gouda complemented by orange fig spread, fresh grapes and strawberries to make your party perfect.

### Wine & Food Pairing Guide

#### White Wines
- **Chardonnay**
- **Sauvignon Blanc**
- **Pinot Grigio**
- **Riesling**
- **Gewurztraminer**
- **Chenin Blanc**

#### Sparkling Wines
- **Extra Dry: Medium Dry**
- **Brut: Dry**
- **Prosecco**

#### Blush/Rose Wines
- **White Zinfandel**
- **Rose: Dry**

#### Red Wines
- **Cabernet Sauvignon**
- **Merlot**
- **Pinot Noir**
- **Syrah/Shiraz**
- **Zinfandel**
- **Sangiovese**
- **Chianti**
- **Beaujolais**
- **Petite Sirah**
All-Time Catering
Hosting a party or any special occasion? Save time and be sure it tastes great by letting us help you with your culinary needs. Appeal to everyone in a way that makes your event special and memorable.

30. Fire Roasted Corn and Black Bean Fiesta Salad
Flame roasted corn, onions and red and green peppers are blended with black beans and seasoned with Cuban-influenced spices for a creative, delectable taste.

31. Pork Tamales
Wrapped in cornhusks to preserve the delicious flavor and texture. The mouth-watering pork filling is richly seasoned in an authentic red sauce.

32. Spanish Rice
100% long grain rice, tender vegetables, zesty chicken broth with a special blend of spices sure to complement any dish.

33. Refried Beans
Made with the finest beans and simmered to perfection in a special blend of spices and topped with cheddar cheese, creating an extraordinary dish.

34. 7-Layer Fiesta Dip
Refried beans, salsa, guacamole, pico de gallo, sour cream and shredded cheddar cheese topped with sliced black olives.

35. Carnitas
We use the most tender pork, seasoned with our special recipe of spices to make an authentic, traditional Mexican favorite.
Catering

36. Macaroni Salad
Elbow macaroni with sweet flavored salad dressing along with fresh celery, onion and red bell peppers.

37. Cole Slaw
Barbecue’s favorite sidekick features fresh, crisp, shredded cabbage and carrots with a sweet and tangy dressing.

38. Family Tossed Salads
(Garden or Caesar)
Fresh, healthy salads with romaine lettuce topped with shredded cabbage and carrots and grape tomatoes. Dressing on the side. Your choice of ranch, blue cheese or golden Italian. (Caesar Salad includes grilled chicken, parmesan cheese, croutons and a classic Caesar dressing.)

39. Homestyle Country Potato Salad
Classic recipe features perfectly cooked potatoes, boiled eggs, mayonnaise and pickle relish blended to perfection.

40. Potato Wedges
Golden, deep fried potato wedges with a full flavored batter seasoned to perfection. Perfect with our own special recipe fried chicken.

41. Mashed Potatoes
These traditional creamy red skinned mashed potatoes are sure to delight the pickiest of palettes.

42. Loaded Mashed Potatoes
These rich creamy mashed potatoes are blended with milk, butter, cheddar cheese, and bacon...need we say more!

Filling every occasion with great food and service.
43. Chicken Fritters
Tender chicken strips are coated in a seasoned flour and egg mixture and fried to perfection. Your choice of ranch dressing or BBQ sauce completes this dipping experience delightfully.

44. Lasagna
Your guests will truly enjoy this classic lasagna layered with mozzarella, firm pasta noodles and a delightful, rich beefy red sauce.

45. Pulled Pork
Tender pork, seasoned with our own special recipe of spices with just the right amount of Bull’s-Eye BBQ sauce. We’ll help you serve your guests the best pulled pork sliders in town!

46. Macaroni and Cheese
Tender elbow macaroni in a silky smooth sauce made with skim milk and the finest quality American and cheddar cheeses.

47. General Tso Chicken
Deep fried, hand cut tempura boneless chicken breast chunks, highlighted with a slightly spicy Asian sauce.

48. Rosemary Roasted Red Potatoes
Perfectly fire roasted red skin potato halves with just the right amount of rosemary seasoning.

49. Blazing Buffalo Hot Wings
For those that love a full flavored snack, our spicy Buffalo wings are a crowd pleaser for any gathering.

Great ingredients make great food!
Introducing our Cleo & Leo Classic Cake Line

We have the perfect cake for your celebration.
Special Occasions...we can help make them unforgettable. From traditional elegance to fun and colorful, our Cleo & Leo Classic cakes will be the centerpiece of any party...

**Weddings**... Groom Cakes... **Bachelorette Cakes**...
Something borrowed, something new before you say “I do.” **Birthdays**... Close your eyes and make a wish!... Whether you’re turning 1 or 101, we can create a special cake uniquely designed just for you...

**Special Occasion Selections**... **Baby Shower**, Quinceanera, **Sweet 16**, Princess, Sports Themes, **Dia De Los Muertos**

Complimentary cake kit of your choice with any Cleo & Leo Classic Cake!
We offer all sizes of cakes and a variety of cake kit options!

...we create art with icing!

Cake Serving Guide

- 8” round, 1 layer: serves 6-8 people
- 8” round, 2 layer: serves 8-10 people
- 12” round, 2 layer: serves 20-24 people
- ¼ sheet: serves 20-24 people
- ½ sheet: serves 35-40 people
- Full sheet: serves 70-80 people
- Tiered Cleo & Leo Classic Cakes: serves 70-80 people
Dessert Trays

Loaded with delicious treats, our Sweet Somethings trays are sure to satisfy your sweet tooth! Serve them up after any occasion or as a treat all by themselves.

**50. Brownie Bliss**
Everybody loves chocolate brownies. A mountain of chocolate brownie bites drizzled with more chocolate, paired with our own decadent chocolate-dipped fresh strawberries, and sprinkled with Hershey’s Kisses with your choice of Nutella or whipped topping.

**51. Strawberry Angel Supreme**
Sliced angel food cake, rich chocolate hand dipped palmiers along with plenty of strawberries and customized with your choice of Nutella or whipped topping.

**52. Peanut Butter and Chocolate Dippers Delight**
Freshly baked peanut butter cookies, two-bite brownies, salted caramel brownie brittle paired perfectly with our peanut butter honey dipping spread and Reese’s peanut butter cups.

**53. Decadent Delight**
White or dark chocolate dipped and drizzled fresh baked white chocolate macadamia nut, triple chocolate and chocolate chunk cookies finished with a generous portion of fresh strawberries.

**54. Coconut in Paradise**
Freshly baked coconut pecan and coconut German chocolate cookies, chocolate-dipped coconut macaroons, coconut chocolate bars and chocolate-dipped madeleines, coupled with rich, dark Dove chocolates and fresh strawberries.

**55. Lemon Licious**
Lemon enrobed cake bites, tart lemon bars, lemon sliced loaf cake and white chocolate-dipped lemon madeleines. A lemon lover’s dream come true!
Don’t forget

The Flowers!

Add a special touch to your occasion with flowers! Floral arrangements can be ordered in the store, by phone or on our website at staterbros.com.

Stater Bros

Gift Cards

Friends and family enjoy the gift of choice - Stater Bros. gift cards. Available at all Stater Bros. locations. For large orders of gift cards, visit our website at staterbros.com.

Other items to Consider

• Bar garnishes (lemons, limes, olives)
• Coffee and tea
• Cream and sugar
• Chilled wine, beer, soda, craft micro-brewed beers and champagne
  (check out space for chilled beverages)
• Plenty of ice, plus ice bucket, ice tongs or scoop
• Salt, pepper and any condiments
• Plates (appetizer, salad, dinner and dessert)
• Glasses or cups (for water, wine, beer, mixed drinks, soda or coffee)
• Silverware or plasticware
• Paper towels
• Cocktail napkins (2 per person).
• Wine and bottle opener
• Garbage bags
• If grilling, check the tank, charcoal, lighter fluid, bug spray
Perfect Party Tips

When it comes to entertaining, we'll help you plan so you can enjoy the party with your guests. While the needs of every party vary, here are some simple serving guidelines to get your party on the right track.

**Food Serving Guidelines**

<table>
<thead>
<tr>
<th>Item</th>
<th>Serving Guidelines</th>
</tr>
</thead>
<tbody>
<tr>
<td>Appetizers served before a meal</td>
<td>2 to 3 pieces per person, per hour</td>
</tr>
<tr>
<td>Appetizers served as a meal</td>
<td>5 to 6 pieces per person, per hour</td>
</tr>
<tr>
<td>Chilled Salads</td>
<td>4 oz. per person</td>
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<tr>
<td>Deli Meats</td>
<td>4 oz. per person</td>
</tr>
<tr>
<td>Cheese</td>
<td>1 ½ oz. per person</td>
</tr>
<tr>
<td>Hot Side Dishes</td>
<td>4 oz. per person</td>
</tr>
<tr>
<td>Fried Chicken</td>
<td>2 pc. per person</td>
</tr>
<tr>
<td>Hot Wings</td>
<td>3 pc. per person</td>
</tr>
<tr>
<td>Lunch Entrée Portion</td>
<td>6 - 8 oz. per person</td>
</tr>
<tr>
<td>Dinner Entrée Portion</td>
<td>8 - 12 oz. per person</td>
</tr>
<tr>
<td>Chips</td>
<td>2 oz. per person</td>
</tr>
<tr>
<td>Dip</td>
<td>1 oz. per person</td>
</tr>
<tr>
<td>Rolls/Bread</td>
<td>2 per person</td>
</tr>
<tr>
<td>Dessert</td>
<td>4 oz. per person</td>
</tr>
<tr>
<td>Beverages</td>
<td>Plan on two drinks the first hour and one drink for each additional hour.</td>
</tr>
</tbody>
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**Party Planning Timeline:**

- **4 weeks out:** Choose the date, time, theme and location. Create a guest list and decide on invitations.
- **3 weeks out:** Mail invitations. Plan the menu using the Food Serving Guidelines and all the helpful ideas in our Party Tray Brochure.
- **2 weeks out:** Finalize menu and create shopping list.
- **1 week out:** Order party trays and catering pans from our Deli. Order cakes and other dessert trays from our Bakery. Get a final count on how many guests are coming. Shop for anything else you may need.

Ready to Order?

Look for the Price Guide Insert accompanying the Party Guide for a list of pricing on all party trays and catering items.

Our party trays are custom made and most come in 2 sizes. Place orders at least 48 hours in advance of pick-up date.

Any questions? Ask any Deli or Bakery employee.

**1-877-232-9300 or staterbros.com**

Not all selections available at all locations. We may substitute items based on seasonality and availability. Smaller tray options may not include all varieties.
Look no further... your craft beer headquarters is here at Stater Bros. With everything from Ales to IPAs we're your one stop shop for your favorite brews!

When you're ready to prepare a meal, trust Stater Bros.' "Certified Meat Cutters" to provide the finest meats and seafood for your feast. For 80 years, Stater Bros. Markets has been renowned for its high-quality meat department.

Our apprentice meat cutters go to school for two years and are certified by the State of California. No matter what time of day, our expert meat cutters will cut meats to any thickness you want, tenderize and season your selection to your liking, and even grind meat at your request - at no additional charge!

"Your Cut...Your Way...Every Day!"

California Crafting the Best Brews!

Life is Brewtiful

It's always a good time to try a new Wine

Come shop our expanded selection.
Let us be your guide to a delicious Holiday Season