



Mission Statement

Thunder Road opened its doors in 1987 as a facility dedicated to guiding adolescents in their recovery from substance abuse and mental health issues. Our mission is to assist and counsel teenagers and their families confronting the realities of the abuse of alcohol, drugs and nicotine, and mental health management through the challenges of recovery and to support their transition into a healthy, clean and sober lifestyle. We are a dually licensed facility uniquely qualified to provide a high quality of care in both areas of treatment. Our services include Intensive Outpatient, Residential and Aftercare programs that enables us to track our clients growth after they have graduated from our program. Thunder Road is an exemplary program for teenagers and their families living with substance abuse and mental health issues. We educate, listen, nurture and encourage our clients and help them believe in their own abilities to succeed long term. We are a permanent source of support in their sobriety.

Culinary Arts Program History

Launched in 2009, The Culinary Arts Program at Thunder Road aims to provide expert, hands-on instruction in the culinary arts. Under the guidance and direction of its Director and Executive Chef, Sebastien Pinson, our goal is to provide our adolescent clients with real-life culinary training; equipping them with a transferable skill set which can be used to pursue employment in the food industry. The clients learn food preparation, teamwork, project management and the importance and value of meeting deadlines.

Culinary Arts Program Goals

The program curriculum inspires self-reflection, self-confidence, leadership and transformation in clients' personal development. Clients are selected for the program based on their interest, which is demonstrated through their written application for the program.

Instruction of the curriculum is provided while maintaining a low client to staff ratio. Clients attend lectures lead by the Executive Chef & the instructor, Armando Corpus, where they receive a comprehensive education and application of the cooking arts. During eight-week training cycles, culinary students attend hands-on cooking labs, visit local restaurant kitchens and bakeries, assist with client and staff meals, and prepare most of the facility's snacks and desserts. Program participants are also instrumental in catering large events, including the Taste of the East Bay fundraiser, Staff Appreciation Dinner, client graduations, and numerous Alta Bates Summit Medical Center functions and private events



Thunder Road Catering

Recipe for a better life

Breakfast

Continental \$9.95
Pastries & Buns, Hot Beverages, Fruits, Juice

Full Breakfast \$14.95
Egg Dish, Meats, Fruits, Breads, Pastries, Hot & Cold Beverages

Snacks

Light Snack \$8.95
Fruit Platter, Dessert, Beverage

Full Snack \$10.95
Fruit & Cheese Platter, Beverage, Dessert

Executive Snack \$13.95
Fruit & Cheese, Finger Food, 2 Desserts, Beverage

Appetizers

Small Appetizers \$7.95
Choice of Savory & Sweet Item

Medium Appetizers \$9.95
Choice of 2 Savory Items & 1 Sweet

Full Appetizers \$12.95
Choice of 2 Meats, 2 Vegetarian &/or Dessert

Executive Appetizers \$19.95
2 meats, 2 Vegetarian &/or Dessert, Fruit & Cheese Platter, Beverage

Reception Appetizers \$25.95
2 Meats, 2 Vegetarian, Fruit & Cheese Platter, 2 Desserts, 2 Beverage

A la Carte

Fruit Platter \$5.45
Fruit & Cheese Platter \$7.45
Cold Drinks \$1.95
Hot Drinks \$2.95
Cookies \$3.55
Appetizers \$3.95
Assorted Desserts \$3.55
Assorted Desserts \$4.50
Deli Bar \$15.95
selections of meats, spreads & condiments with artisan breads

Lunch Box

Salad Box \$12.95
Salad, Dessert, Bread, Beverage

Sandwich Box \$12.95
Beverage, Sandwich, Bag of Chips or Side Salad or Soup, Cookie

Lunch

Light Lunch \$10.95
Entrée, Beverage

Full Lunch \$13.95
Entrée, Dessert, Beverage

Executive Lunch \$17.95
Salad or Appetizer, Entrée, Dessert, Beverage

Pizza

2 slices each (min 18 orders), Green salad, Desert, Drink \$14.00

Charges That May Apply

On Site Service \$20.00
Charged per Hour per Staff

Delivery \$25.00
For deliveries further than 8 miles & complicated deliveries

Emergency Order 15%
% charged for orders made within 48hrs (business days)

Chaffer Service \$25.00
charges apply when holding units are requested

Pick up \$25.00
if not using disposable a pick up charge may apply

Late Cancellation 45%
% charged for cancellations made within 48hrs (business days)



Open Face Sandwiches

Sea

Bagnat Cauda
Oyster Po'Boy with Comfit Shallot Aioli
Egg Salad & Anchovies
Fresh Tuna, Tomatoes & Lemon Mayonnaise
Fried Catfish & Lime Cole Slaw
Pan Bagnat with Fresh Tuna
Smoked Salmon Spread & Crispy Fresh Lettuce
Tuna Salad Sandwich & Marinated Cucumbers

Farm

Asparagus, Poached Egg, Parmesan & Prosciutto Tartine
Baked Meatball Sandwich with Sharp Jack Cheese
Egg Salad & Crispy Bacon
Open Face Croque Madame
Roast Beef, Hazelnuts & Fontina Gratin
Roasted Lamb & Caramelized Onions Sandwich

Field

Asparagus, Poached Egg, Parmesan & Prosciutto
Baked Wild Mushrooms
Canellini Bean Salad & Greens
Capresse Sandwich
Cauliflower Puree with Fontina & Hazelnuts
Egg Salad & Roasted Peppers
Egg Salad & Truffle
Mushroom, Béchamel, Egg & Gruyere
Roasted Beets, Walnuts & Goat Cheese
Spinach Frittata
Tian Tartine



Closed Face Sandwiches

Sea

Bagnat Cauda
Oyster Po'Boy with Comfit Shallot Aioli
Fresh Tuna, Tomatoes & Lemon Mayonnaise
Pan Bagnat with Fresh Tuna
Smoked Salmon Spread & Crispy Fresh Lettuce
Tuna Salad Sandwich & Marinated Cucumbers

Farm

Asparagus, Poached Egg, Parmesan & Prosciutto Tartine
Beef Roast with Chipotle Aioli
BLT with Crispy Bacon
Braised Pulled Pork Butt
Chicken & Spicy Hummus
Chipotle Chicken
Crispy Chicken Tenders & Spicy Cole Slaw
Croque Monsieur or Madame
French Baguette with Butter & Prosciutto
Lamb Burger with Spicy Harissa Aioli
Lime & Tomato Braised Chicken
Lime Marinated Grilled Chicken & Avocado
Olive-Chicken Salad with Mixed Baby Greens Panini
Pork Roast with Onion Chutney
Pork Rillettes with French Pickles
PLT with Crispy Pancetta
Roasted Beef & Fresh Horse Radish Cream
Roasted Lamb & Caramelized Onions

Field

Capresse Tartine
Goat Cheese & Roasted Pepper Panini
Portobello Mushrooms, Braised Endives & Havarti Cheese
Roasted Vegetables with Spicy Hummus
Slow Roasted Tomato, Fresh Mozzarella & Arugula
Spanish Fried Eggs, Salsa Romanesque & Sheep's Milk Cheese
Spanish Potato Omelet & Roasted Garlic Aioli
Swiss Chard & Ricotta Focaccia



First Course

Appetizers

Baked Goat Cheese Fresh Crostini Topped with Bell Pepper Stew
Crispy Bacon, Apple & Spinach Salad with Warm Curry Dressing
Pesto Shrimps Skewer over a Tomato Bruschetta
Ripe Tomatoes & Fresh Mozzarella Capresse

Salads

Served with Croutons

Choice of Lettuces
Spring Mix, Baby Spinach, Red Leaf Lettuce, Chef's Market Greens or Romaine Hearts
Choice of Dressing
Dijon, Roasted Bell Peppers, Caesar

Soups

Served With Bread & Butter

Creamy Tomato Soup
French Lentil Minestrone
Honey Carrot Puree
Lentil & Lemon Thyme Potage
Warm Potato & Leek Puree
Spiced Zucchini Soup
Roasted Capsicum & Chili soup
Chicken & Matzo Ball Soup
Miso & Tofu Broth
Fried Eggplant & Miso Soup
Spring Pea & Spinach Puree
Asparagus & Noodle Broth
Onion & Fennel Soup
Spinach, Garbanzo Bean & Fried Garlic soup
Creamy Polenta & Cheese Pot



Entrees

Entrée Quiches

Served with Green Salad & Dressing

English Peas, Bacon & Basil Quiche
Gruyere, Bacon & Ham Quiche
Red Peppers Comfit & Caramelized Onion Quiche
Slow Roasted Tomatoes & Goat Cheese Quiche
Smoked Salmon, Roasted Potatoes & Fennel Quiche
Spinach & Feta Quiche
Wild Mushroom & Green Onion Quiche

Entrée Salads

Served With Grilled Bread Or Croutons

Chicken Caesar Salad
Cobb Salad with Blue Cheese or Chive Dressing
Grilled Fresh Tuna "Sashimi" Salad with Wasabi Dressing
Grilled Paprika Chicken Salad with Grilled Corn Salsa
Tea Smoked Trout Salad with Grilled Pears & Lemon-Chive Dressing
Tuna Niçoise Salad

Entrée Pies

Served With Green Salad & Dressing

Braised Boneless Beef Short Ribs Pot Pie
Marsala Chicken & Vegetable Pot Pie
Ripe Tomatoes, Basil & Ricotta over Puff Pastry Pie
Roasted Leg of Lamb & Caramelized Onions over Puff Pastry Pie
Roma Tomatoes, Dijon Mustard & Shallots over Puff Pastry Pie
Tarte Tatin of Tomatoes with Red Onion Marmelade

Entrée Soups

Served with Grilled Bread Or Croutons

Creamy Clam & Corn Chowder
New England Clam Chowder
Boneless Beef Short Ribs & Vegetables Pot Au Feu
Mussel, Chorizo & White Bean soup
Thai Coconut Chicken & Rice Noodle Soup
Braised Beef, Crunchy Vegetables & Shitake Mushroom Soup
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Entrees

Sea

Recommended Side Dishes May Be Substituted

Salmon Fish Cakes with a Creamy Shallot Sauce
Green Salad with Cucumbers, Potato Wedges

Grilled Lemon-Teriyaki Tuna with Ponzu Sauce
Soba (Buckwheat) Noodles, Sautéed Spinach

Sautéed Bass with Caper Beurre Blanc
Buttermilk Mashed Potatoes, Sautéed Kale

Grilled Spiced Rock Cod with Cucumber-Yogurt Salsa
Basmati Rice Pilaf, Roasted Tomatoes

Farm

Recommended Side Dishes May Be Substituted

Grilled Lemon-Curry Whole Chicken, Cooking Jus
Tomato, Bulgur & Parsley Tabouli

Roasted Lime & Chile Chicken Breast with Pico De Gallo
Spanish Rice, Paprika Zucchini

Roasted Herbed Chicken Breast, Cooking Jus
Roasted Red Bee Potatoes, Sautéed Swiss Chard

Peppered Roast Beef with Shallot & Cracked Pepper Jus
Tomato-Pasta Gratin, Steamed Greens

Grilled Beef Tri-Tip with Hot Mustard & Horseradish Cream
Green Salad, Cheese Potato Gratin

Pork Tenderloin Tournedos with Warm Spicy Apple Sauce
Candied Sweet Potatoes, Roasted Tomatoes

Slow Roasted Pork Loin In a Milk & Rosemary Broth
Steamed Red Bee with Parsley Butter, Green Beans

Roasted Leg of Lamb with Roasted Garlic Sauce
Indian Vegetable Rice, Grilled Eggplants



Entrees

Field

Served with Green Salad & Dressing

Baked Polenta with Chunky Tomato Sauce & Parmesan Crust
Stuffed Eggplant with Ricotta Cheese & Provolone
Grilled Asparagus with Lemon, Walnut Pesto & Tomato Mignonette
Twice Baked Tomato Stuffed with Niçoise Vegetable Ragout
Gnocchi Gratin with Pecorino Cheese, Wild Mushrooms & Fresh Basil Sprigs
Potato Comfit in Crème Fraîche & Gruyere
Wild Mushroom Risotto with Shaved Parmesan
Char Grilled Seasonal Vegetables with Balsamic Reduction & Fresh Basil



Pasta

All Pasta Dishes Are Served With Garlic Bread

Penne Arrabbiata

Fried Garlic, Fresh Tomatoes, Chiles, Parsley, Olive Oil, Cracked Pepper

Rigatoni Pomodoro & Meatballs

Fresh Ground Meat, Tomato & Basil Sauce, Parmesan

Gnocchi Alla Rustica

Baked Potato Gnocchi with Italian Sausage & Arrabbiata

Parpadelle Alaska

Basil Cream Sauce, Smoked Salmon, Fresh Salmon, Peas

Fresh Pasta Mushroom Alfredo

5 Cheese Alfredo Sauce, Wild Mushroom Mix

Cannelloni O Lasagna Bolognese

Choice of Fresh Lasagna or Cannelloni Bolognese Sauce, Béchamel, 5 Cheese

Cannelloni O Lasagna Alla Foresta

Choice Of Fresh Lasagna or Cannelloni with Mushrooms & Béchamel

Eggplant & Ricotta Lasagna

Roasted Eggplants, Ricotta Cheese, Béchamel, Tomato Sauce

Baked Rigatoni With Smoked Chicken & Mushroom

Smoked Chicken In White Sauce, Roasted Mushrooms, Parmesan

Tagliatelle With Shrimps & Pesto Cream

Fresh Walnut Pesto Cream, Diced Tomatoes, Shrimp, Fresh Basil Leaves

Rigatoni With Chile Pesto

Rigatoni, Fresh Chiles, Walnut Pesto, Diced Tomatoes, Fresh Basil

Penne Alla Bolognese

Classic Bolognese With Diced Fresh Tomatoes

Macaroni Gratinati

Italian Style Macaroni & Cheese With 5 Cheese Blend

Fresh Pasta Carbonara

Italian Bacon, Garlic, Parmesan & Romano Cheese, Cream



Pizza

Served With Green Salad & Dressing

Pepperoni

Pepperoni

Forest

Black Forest Ham, Mushrooms

Capresse

Fresh Mozzarella, Tomatoes, Basil

Cheese

Provolone, Mozzarella, Parmesan

Greek

Tomatoes, Bell Peppers, Feta, Spinach, Anchovies

Sicilian

Italian Sausage, Tomatoes, Basil,

Hawaiian Pizza

Ham, Pineapple, Bell Pepper, Onions

Garden

Roasted Zucchini, Squash, Goat Cheese, Spinach

Funghi

Assorted Wild Mushrooms, Caramelized Onions, Alfredo Sauce

Chicken Alfredo

Chicken, Alfredo Sauce, Mushroom

Calzone

Closed Ham & 4 Cheese Pizza



Cookies

Almond Shortbread
Chinese Almond Cookie
Chocolate Chip Cookies
Chocolate Shortbread
Ginger Snap Cookies
Gingerbread
Lemon Sugar Cookie
Mexican Shortbread
Oatmeal Crispy Cookies
Oatmeal Lace Cookies
Pecan Sandies
Raisin Spice Bar
Spice Cookies
Sugar Cookies
Triple Chocolate Cookies
Walnut Shortbread
Apple Walnut Cake
Blondie's
Brownies
Churros
Coconut Macaroons
Crunchy Peanut Butter Cookies
Date Nut Bread
Granola Bars
Jam-Filled Thumbprint Cookies
Lemon Bars
Oatmeal Lace Cookies
Peach Squares
Pear Cheesecake Squares
Pecan Squares
Raspberry Squares
Rhubarb Streusel Squares
Rugelach
Russian Tea Cakes
Seven Layer Bars



Desserts

Apple Strudel
Banana Bread
Cherry Clafoutis in Puff Pastry Pie
Chocolate Cake
Chocolate Flan with Caramel Sauce
Chocolate Mousse Cake
Coconut Bread Pudding with Pineapple Sauce
Coconut Mousse with Candied Pineapple
Caramel Flan
Frozen Honey-Pecan Parfait
Glazed Angel Food Cake
Mango Mousse
Pear Cheesecake with Gingerbread Crust
Pineapple Upside Down Cake
Blueberry Mousse with Vanilla Swirl
Pumpkin Spice Cake
Strawberry Cheesecake
Pineapple Mousse with Coconut Caramel
Mixed Wild Berries Mousse
Frozen Nougat
Lemon Parfait



Cocktail Appetizer Suggestions

Sea

Salmon-Mango Skewers with a Citrus Glaze
Shrimp Bacon Skewers with Lemon Tarragon Sauce
Grilled Lime & Chile Marinated Catfish

Farm

Jerk Chicken with Pineapple Salsa
Artisan Pizza
BBQ Ribs
Breaded Fried Chicken Tenders with Honey Dijon Dipping Sauce
Chicken Caesar Salad
Chef Salad
Chicken Satay Skewers with Peanut Sauce
Hot Wings
Mini Calzones
Pepperoni Stromboli
Pineapple BBQ Chicken
Pork Spring Rolls with Peanut or Plum Sauce
Sweet & Sour Chicken
Steak Salad with Fried Onion Rings
Teriyaki Chicken

Field

Roma Tomato And Mozzarella Tart
Artisan Pizza
Asian Cole Slaw
Caesar Salad
Corn Fritters with Jalapeno Aioli
Frittata Squares
Fruit & cheese Platter
Mini Calzones
Ratatouille in Puff Pastry Purse
Roasted Roma Tomatoes with Spinach and Parmesan
Roma Tomato and Mozzarella Tart
Spring Rolls with Peanut or Plum Sauce
Vegetable Crudités & Dips Platter
Vegetable Tempura