

Catering Menu

Breakfast is \$50/per person

*Options to be selected from one category, cannot mix and match
Snacks and drinks served all day.

BREAKFAST MENU

BREAKFAST AMERICANA

Buffet Style Breakfast: Scrambled eggs, breakfast potatoes, bacon & sausage served with assorted bagels.

BREAKFAST SANDWICHES

All sandwiches served on bagels:

*Egg, cheddar & ham | Egg, cheddar & bacon
Egg, cheddar & sausage | Egg & cheddar (v)*

BREAKFAST BURRITOS

Scrambled eggs, house potatoes, cheddar cheese, bacon, ham or sausage, flour tortilla & salsa

(v) Available without meat

ADD ONS

MUST BE ORDERED IN ADDITION TO MEALS

BREAKFAST BREAD TRAY \$37 PER DOZEN

assorted bagels, pastries & muffins

PARFAIT CUPS \$5.50 PER PERSON

vanilla yogurt, seasonal berries & granola

LIGHT BREAKFAST GROUPS OF 10 AND UNDER

INCLUDES:

Assortment of muffins and bagels, individual yogurts, fruit and juice.



PLEASE LET US KNOW ABOUT ANY DIETARY RESTRICTIONS
DRINKS AND SNACKS ARE AVAILABLE ALL DAY

Catering Menu

Lunch is \$58/per person

*Options to be selected from one category, cannot mix and match
Snacks and drinks served all day.

LUNCH MENU MINIMUM ORDER OF 10

-Grilled Lemon Thyme Chicken:

white wine caper sauce; served with roasted red potatoes, spring mix salad with raspberry vinaigrette, dinner rolls with butter & assorted desserts

-Beef & Chicken Kabobs:

onions, bell peppers & garlic; served with lemon herb rice pilaf, Greek salad with balsamic vinaigrette, pita bread & assorted desserts

--Chicken Parmesan:

breaded chicken breast, penne pasta, mozzarella & parmesan blend, tomato basil marinara with caesar salad, dinner rolls with butter & assorted desserts

(V) Substitution can be eggplant parmesan

-Enchiladas:

chicken, cheese or beef served with spanish rice, refried beans, chips, salsa, & cinnamon crisps

- (V) Quinoa Stuffed Acorn Squash:

seasonal roasted vegetables, quinoa

- (V) Roasted Stuffed Bell Pepper:

brown rice, black beans, roasted corn, salsa fresca, cotija cheese, cilantro

SANDWICHES (MIN OF 4 PER TYPE)

Sandwiches are served with side caesar salad and a cookie.

- California Club:

turkey, ham, bacon, swiss, pesto aioli, lettuce, tomato on artisan bread

- Roasted Turkey:

dill havarti, lettuce, tomato on whole wheat bread

- Slow Roasted Roast Beef:

blue cheese aioli, onion chutney, lettuce, tomato on artisan bread

- (V) Caprese:

fresh mozzarella, tomato, spinach, red onion, pesto-mayo on focaccia

- Cajun Chicken:

pepper jack, chipotle aioli, avocado, lettuce, tomato on artisan bread

SALADS (MIN OF 4 PER TYPE)

Salads served with dinner roll, apple and a cookie.

- Cobb:

romanie, grilled chicken, cherry tomatoes, gorgonzola, hard boiled egg, bacon & ranch dressing

(V) Can be made without meat

- Grilled Cajun Chicken:

mixed greens, roasted corn & black bean relish, cotija cheese, crispy tortilla strips & cilantro ranch dressing

- (V) Greek:

iceberg, feta, tomatoes, cucumbers, red onion, garbanzo beans, kalamata olives & balsamic vinaigrette

PLEASE LET US KNOW ABOUT ANY DIETARY RESTRICTIONS
DRINKS AND SNACKS ARE AVAILABLE ALL DAY