

ABOVE ALL CATERING

INDIVIDUALLY PACKAGED MENU

BREAKFAST

ⓘ Weekdays (minimum \$200 order) Weekends (minimum \$500 order).
One menu selection per 15 guests. Vegetarian/Vegan requests
accommodated with a minimum of 5 orders of the same meal.
Served from 6AM-10AM daily.

MAINS

THE CONTINENTAL mini danish, yogurt parfait, fresh fruit cup	\$6.50
FRENCH TOAST a sweet treat of thick texas bread soaked in a cinnamon vanilla custard with maple syrup. served with scrambled eggs and choice of bacon OR sausage	\$7.95
BUTTERMILK PANCAKES two 6" pancakes served with scrambled eggs, maple syrup, and choice of bacon OR sausage	\$7.95
BELGIAN WAFFLES waffles served with maple syrup, scrambled eggs, and choice of bacon OR sausage (strawberries and whipped cream add 1.25 p/p)	\$7.95
BREAKFAST BURRITOS flour tortillas filled with scrambled eggs, cheese, breakfast potatoes, and choice of bacon, sausage, OR grilled vegetables. served with chips and salsa	\$7.95
BREAKFAST ENCHILADAS corn tortillas rolled with eggs and choice of bacon, sausage OR grilled vegetables, covered with enchilada sauce and cheese. served with breakfast potatoes	\$8.95
STEAK & EGGS thinly sliced tri-tip (3 oz per person) served with housemade steak sauce, scrambled eggs, potatoes o'brien, and mini croissants with butter and preserves	\$12.50
BREAKFAST CROISSANTS scrambled eggs, cheese, and choice of roasted tomato, bacon or sausage. served with breakfast potatoes	\$7.95
QUICHE MUFFINS (1 selection per 15) selections: bacon and cheddar sausage and jack cheese roasted vegetable and goat cheese wild mushroom and swiss. served with breakfast potatoes	\$8.75
BREAKFAST BOWLS (1 selection per 15) a bowl of scrambled eggs, cheese, breakfast potatoes, and tossed with: bacon, ham or sausage assorted vegetables chorizo	\$7.95
BREAKFAST EGG BITES (1 selection per 15) selections: bacon & cheddar peppers & zucchini with feta wild mushroom & goat cheese ham, gruyere & tomato. served with breakfast skillet potatoes	\$7.95

A LA CARTE *WHEN ADDED TO A MEAL

YOGURT PARFAIT WITH GRANOLA 4OZ.	\$2.95
OATMEAL CUPS 6 OZ. WITH BROWN SUGAR, RAISINS AND MILK	\$2.50 \$3.25
ASSORTED FRESH FRUIT CUP (4 OZ.)	\$1.75
SALSA 2 OZ.	\$1.25
GUACAMOLE 2 OZ.	\$1.95
TORTILLA CHIPS 2 OZ.	\$1.50
TAPATIO PACKETS	\$0.20

BAKED SCRAMBLE BOWL \$9.50

SPANISH SCRAMBLE
scrambled eggs with diced sausage, crispy potatoes, mild
green chilis, cheddar cheese, and corn tortillas. served with salsa

CALIFORNIA SCRAMBLE
scrambled eggs with crisp tater tots, grilled chicken, tomatoes,
mushrooms and swiss cheese. served with fire roasted salsa

VEGGIE SCRAMBLE
grilled fresh vegetables, roasted tomatoes, crispy potatoes
and feta cheese

BEVERAGES

REGULAR OR DECAF COFFEE WITH CREAMERS AND SUGARS SERVES 10	\$19.50
HOT TEA WITH LEMON AND HONEY SERVES 10	\$21.95
BOTTLED WATER 16 OZ	\$1.25
INDIVIDUAL MILK 12 OZ	\$1.95
INDIVIDUAL ORANGE OR CRANBERRY JUICE 4OZ	\$1.25

DELI BOXED LUNCHES

① Individual Packaged / weekdays (minimum \$200 order) Weekends (minimum \$500 order).
One menu selection per 15 guests. Vegetarian/Vegan requests accommodated with a minimum of 5 orders of the same meal. We are happy to fulfill special menu requests/items/delivery times, however additional fee's may apply. Served from 10AM-3PM daily.

SPECIALTY SANDWICHES AND WRAPS- \$12.75

INCLUDES: CHOICE OF TWO SIDES AND ONE DESSERT | **CHOICE OF:** CIABATTA ROLLS, CROISSANTS OR WRAPS
CHOOSE TWO: POTATO SALAD, PASTA SALAD OR BAGGED CHIPS | **CHOOSE ONE:** COOKIE OR FUDGE BROWNIE

ALBUQUERQUE TURKEY

roasted turkey, crisp greens, tomato, roasted anaheim chilis, jack cheese and light mayonnaise

PANINO ITALIANO

sliced italian meats, provolone cheese, lettuce, tomatoes and sun-dried tomato spread

ABOVE ALL CLUB

layered with turkey, crisp bacon, lettuce, tomato, chunky avocado aioli spread

THE COBB

sliced ham, turkey, tomato, lettuce, bacon strips, avocado and bleu cheese spread

THE BUILDER

ham and turkey piled on with tomato, lettuce, colby cheese and mayonnaise

CALIFORNIA CHICKEN

grilled chicken breast with jack cheese, baby greens, roasted tomatoes and a ranch aioli

TUNA MATATA SALAD

tuna salad with red onions, celery, sweet relish, and dill mayonnaise

TURKEY AND AVOCADO

sliced roasted turkey, leafy greens, chunky avocado aioli spread

CHINESE CHICKEN WRAP

sliced chicken, napa cabbage, shredded carrots with a sesame ginger aioli

TRI TIP DELUXE **ADD \$2.00**

carved tri-tip, caramelized onions, baby greens, and a tarragon aioli

ARGENTINEAN BEEF **ADD \$2.00**

sliced slow roasted sirloin, spring greens, roasted peppers, jack cheese and chimichurri spread

VEGGIE STACK

grilled seasonal vegetables, roasted tomato and grilled onion with sun-dried tomato spread

WALDORF CHICKEN SALAD

roasted chicken mixed with celery, raisins, and gala apples, with a toasted walnut spread

MOZZARELLA ALLA CAPRESE

an italian classic with thick slices of fresh mozzarella, tomatoes and fresh basil spread

SMOKED TURKEY & SWISS

swiss cheese, lettuce, roma tomatoes, fried onions, and crisp romaine with a rosemary aioli

BUFFALO SOLDIER

grilled fresh vegetables, roasted tomatoes, crispy potatoes and feta cheese

TUSCAN CHICKEN

grilled marinated chicken breast, tender greens, oven roasted tomatoes, smoked mozzarella with pesto spread

OC "HAM"ER

black forest ham, swiss cheese, baby greens and caramelized onion spread

MEDITERRANEAN CHICKEN

grilled chicken breast, roasted peppers, leaf lettuce, slivered red onions, and feta cheese aioli

THE CLASSIC BOX **\$11.95**

select bread: our signature ciabatta, two cheese crusted palm size rolls, or flaky croissant | **choose 2:** potato salad, pasta salad or bagged chips | **choose 3:** oven roasted turkey, black forest ham or grilled vegetables | **includes:** cheese, lettuce, sliced tomato, pickle, mustard and mayonnaise packets | **choose 1:** cookie or fudge brownie
*roast beef available for additional \$0.50 per person

BOXED SALADS

INCLUDES: FRESH BAKED ROLL AND BUTTER

SONOMA MIXED GREENS

spring mixed greens, orange segments, sonoma goat cheese, tomatoes and champagne vinaigrette

\$6.95

CRISP APPLE SALAD

mixed field greens, granny smith apples, celery, smoked gouda, candied walnuts and apple cider vinaigrette

\$6.95

FOUR SEASONS

mixed greens, candied walnuts, dried cranberries, bleu cheese, and white balsamic vinaigrette

\$6.95

PEAR & PECAN SALAD

spring mix, pears, candied pecans, golden raisins, goat cheese crumbles and champagne vinaigrette

\$6.95

ATHENIAN GREEK SALAD

romaine, sun-dried tomatoes, garbanzo beans, cucumber, red onion, feta, olives, and lemon herb

\$6.95

HOUSE TOSSED GREENS

garden vegetable accents on fresh greens. choice of ranch, italian, or champagne vinaigrette dressing

\$6.95

SPINACH SALAD

crispy bacon, slivered red onions, hard boiled eggs and balsamic vinaigrette

\$6.95

CLASSIC CAESAR

crisp romaine, shredded parmesan, seasoned croutons, tomato garnish and creamy caesar dressing

\$5.95

RUSTIC ITALIAN PASTA SALAD

penne pasta, baby arugula, sun-dried tomatoes, buffalo mozzarella, fresh basil and balsamic vinaigrette

\$6.95

THE COBB

crisp iceberg, diced turkey, ham, boiled eggs, bacon, bleu cheese crumbles, avocado, tomatoes and ranch dressing

\$10.95

CHEF SPECIAL

mixed greens, slices of ham, roast beef, turkey, swiss cheese, tomatoes, cucumbers, egg and ranch dressing

\$10.95

BUFFALO CHICKEN SALAD

spicy buffalo chicken, clipped greens, celery, tomatoes, cucumbers and bleu cheese dressing

\$10.95

ITALIAN CHOPPED

romaine, salami, shredded mozzarella, olives, pepperoncinis, tomatoes and italian dressing

\$10.95

SOUTHWESTERN CAESAR

clipped romaine, sliced tomatoes, roasted pepitas, cotija cheese, tortilla strips and caesar cilantro dressing vinaigrette

\$6.95

ADD CHICKEN BREAST TO ANY SALAD FOR \$4.00 P/P

HOT LUNCHES

⑦ Individual Packaged / weekdays (minimum \$200 order) / weekends (minimum \$500 order).
One menu selection per 15 guests. Vegetarian/Vegan requests accommodated with a minimum
of 5 orders of the same meal. We are happy to fulfill special menu requests/items/delivery times,
however additional fee's may apply. Served from 10AM-3PM daily.

INCLUDES: entrée, vegetable and choice of side dish.

CHEF INSPIRED POULTRY \$10.95

CALIFORNIA CHICKEN
sun-dried tomatoes and artichoke hearts in lemon herb sauce

BBQ CHICKEN
flame broiled and smothered in sweet hickory BBQ sauce

MILLBROOK CHICKEN
sautéed tomatoes, onions, thyme and garlic

FENNEL DUSTED CHICKEN
fennel, capers, and lemon zest, in a brown butter cream sauce

CHICKEN GILROY
mushrooms in a creamy tomato garlic sauce

CITRUS GLAZED CHICKEN
fresh citrus fire roasted tomatoes and capers

CHAR-BROILED CHICKEN
sautéed mushrooms and onion pan sauce

BLACKENED CHICKEN
tomatoes, red onions, basil, and crumbled goat cheese

KEY WEST CHICKEN
fresh mangos, cilantro, red bell peppers, honey lime sauce

SOUTHWEST POULTRY \$10.95

SMOKED CHICKEN
corn relish and hints of chili and lime

CHIPOTLE CHICKEN
spicy roasted tomato and chipotle sauce

SOUTHWEST CHICKEN
corn, sweet peppers, black beans and southwest spices

POLLO ASADA
grilled chicken thighs with house adobo seasoning,
topped with cheese and fresh cilantro

CHICKEN VERDE
sautéed onions, and a spicy tomatillo sauce

CHICKEN VERA CRUZ
roasted tomatoes, manzanilla olives, capers, garlic,
onions, and oregano

PEPPERJACK CHICKEN
baked with a pepper jack cheese sauce

EUROPEAN POULTRY \$10.95

CHICKEN MARSALA
sweet marsala wine sauce with mushrooms, onions and thyme

PESTO CHICKEN
marinated and grilled and drizzled with fresh basil pesto sauce

CHICKEN SCALLOPINI
prosciutto, capers, mushrooms and artichokes in a white wine
lemon butter reduction

CHICKEN PICATTA
flour dusted with a white wine, lemon, butter and caper sauce

CHICKEN CACCIATORE
simmered with tomatoes, onions, peppers, garlic, and herbs

CHICKEN PARMIGIANA
parmesan breaded and topped with marinara sauce and
mozzarella cheese

FRENCH ONION CHICKEN
grilled breast topped with sautéed onion, and swiss cheese

CHICKEN PROVENCAL
french style braised with mushrooms, tomatoes, onions,
and garlic

MEDITERRANEAN CHICKEN
olives, capers and diced tomatoes in a white wine sauce

ASIAN POULTRY \$10.95

PACIFIC RIM CHICKEN
edamame, roasted corn, tomatoes, peppers, basil citrus sauce

ORANGE CHICKEN
tempura fried with bell peppers, onions, zesty orange sauce

TERIYAKI CHICKEN
teriyaki glaze, roasted pineapples, and green onions

STIR FRY CHICKEN
chicken, noodles, bamboo shoots, peppers, onions and
ginger soy sauce

SWEET-N-SOUR CHICKEN
tempura style with fresh bell peppers, onions, sweet
and sour sauce

THAI LEMON GRASS CHICKEN
marinated with lemongrass and ginger then grilled and
topped with bamboo shoots, bell peppers, and scallions

TURKEY DISHES

TURKEY & SUN-DRIED TOMATO MEATLOAF \$10.95
with fresh herbs, sun-dried tomatoes and garlic gravy

TURKEY CUTLETS \$11.50
with toasted pecan cream sauce and dried cranberries

BEEF ENTREES

HOMESTYLE MEATLOAF \$10.95
traditional style meatloaf with brown gravy

BRAISED BEEF TIPS \$12.95
with bacon and mushrooms, red wine demi glaze

BEEF BURGUNDY \$12.95
beef tips and mushrooms, burgundy wine sauce

CHILE COLORADO \$12.95
slowly stewed beef cuts, rich tomato and chile sauce

POT ROAST \$15.95
carrots, onions, celery and seasonings

BEEF TERIYAKI \$15.95
peppers and onions in a sweet teriyaki glaze

STIR FRY BEEF WITH BROCCOLI \$15.95
sirloin with broccoli in a ginger soy stir fry sauce

ROASTED TRI-TIP \$17.95
USDA choice beef thinly sliced and served with your
choice of sauce: sautéed mushrooms and onions |
roasted garlic demi-glaze | barbecue | teriyaki |
chimichurri (spicy)

BEEF "ESPAGNOLE" \$17.95
tri-tip with herbs and peppers, rich tomato demi glaze

PORK ENTREES

SWEET-N-SOUR PORK \$12.50
tempura style stir fried pork, fresh bell peppers and
onions, in sweet and sour sauce

CARNITAS \$12.50
with flour tortillas, chips, salsa, cilantro, and onions

HAWAIIAN KALUA PORK \$12.50
special island marinade

BACON WRAPPED PORK LOIN \$12.50
with sautéed mushrooms and pan sauce

MAPLE GLAZED PORK \$12.50
sage, brown sugar and maple infused pork loin,
topped with caramelized apples and cider glaze

MANGO PORK \$12.50
pork loin roasted and cilantro mango relish

ROASTED PORK LOIN \$12.50
oven roasted with a choice of sauce: sweet-n-sour |
rosemary | burgundy cider | peppercorn demi glaze

SIDE DISH OPTIONS FOR HOT MEALS

Additional selections \$1.50 per person.

PENNE MARINARA

PENNE ALFREDO

PENNE PESTO

TOMATO, BASIL AND FETA ORZO

AROMATIC HERB RICE

STEAMED JASMINE RICE

CHINESE FRIED RICE

QUINOA WITH MUSHROOMS AND
LEAKS (ADD \$0.50)

STEAM BROWN RICE

SPANISH RICE

REFRIED BEANS

BLACK BEANS WITH COTIJA CHEESE

ROASTED GARLIC MASHED POTATOS

MASHED POTATOES

POTATO WEDGES WITH BACON
AND CHEDDAR

ADDITIONS

SIDE SALADS

\$2.95 PER PERSON | Served individually with dressing on the side. Minimum 15 orders per selection.

HOUSE TOSSED GREENS

garden vegetables on fresh greens
select one dressing: ranch, italian, balsamic
or champagne vinaigrette

SPINACH SALAD

fresh spinach, crispy bacon, slivered red onions,
hard boiled eggs and balsamic vinaigrette

CLASSIC CAESAR

crisp romaine, shredded parmesan, seasoned croutons,
tomato garnish and creamy caesar dressing

SOUTHWESTERN CAESAR

crisp romaine, sliced tomatoes, roasted pepitas,
cotija cheese, tortilla strips and cilantro caesar dressing

THAI PEANUT SLAW

napa cabbage, carrots, red peppers, cilantro, scallions,
roasted peanuts and sweet sesame peanut dressing

ASIAN SALAD

napa cabbage, bamboo shoots, water chestnuts, red bell
peppers, toasted almonds and sesame ginger dressing

ROTELLI PASTA SALAD

rainbow rotelli, seasonal cut vegetables, fresh basil
and zesty creamy italian dressing

RED SKIN POTATO SALAD

diced celery, boiled eggs, onions, and parsley,
tossed in our homemade dressing

"BAKED" POTATO SALAD

russet potatoes with chopped bacon, cheddar cheese,
chives and sour cream dressing

SONOMA MIXED GREENS

spring mixed greens, orange segments, sonoma
goat cheese, tomatoes and champagne vinaigrette

CRISP APPLE SALAD

mixed field greens, granny smith apples, celery,
smoked gouda, candied walnuts and apple cider
vinaigrette

FOUR SEASONS

mixed greens, candied walnuts, dried cranberries,
bleu cheese, and white balsamic vinaigrette

PEAR AND PECAN SALAD

spring mix, pears, candied pecans, golden raisins, goat
cheese crumbles and champagne vinaigrette

ATHENIAN GREEK SALAD

romaine, sun-dried tomatoes, garbanzo beans,
cucumber, red onion, feta, olives, and lemon herb
vinaigrette

RUSTIC ITALIAN PASTA SALAD

penne pasta, baby arugula, sun-dried tomatoes, buffalo
mozzarella, fresh basil and balsamic vinaigrette

SOUTHWEST SWEET POTATO SALAD

diced sweet potatoes, black beans, avocado, roasted
corn, red bell peppers, onions, cilantro, and chile-lime
vinaigrette

VEGGIE & BROWN RICE SALAD

steamed brown rice tossed with grilled seasonal
vegetables and fresh garlic-basil vinaigrette

DESSERTS

Individually packaged. Minimum purchase of \$150, unless accompanied by a meal purchase.

COOKIES \$1.75 PER PERSON

CHOCOLATE CHIP, WHITE CHOCOLATE MACADAMIA NUT, TRIPLE CHOCOLATE, OATMEAL, PEANUT BUTTER

FUDGE BROWNIES \$1.50 PER PERSON

DECORATED SUGAR COOKIES- PRICE PER QUOTE

PRE FIXE ENTREES

ENCHILADA CASSEROLE seasoned chicken layered with corn tortillas, enchilada sauce, jack and cheddar cheese. served with spanish rice, refried beans and hot sauce packet	\$10.75	MEAT LASAGNA layered with ground beef and three cheeses in a bolognese sauce. served with vegetables and garlic bread stick	\$10.75
ENCHILADA "SUIZAS" CASSEROLE seasoned chicken layered with corn tortillas, tomatillo sauce, jack and cheddar cheese. served with spanish rice, refried beans and sour cream drizzle	\$10.75	VEGETABLE LASAGNA layeres of cheeses and julienne vegetables in a creamy garlic sauce. served with vegetables and garlic bread stick	\$10.75
CHICKEN FAJITAS grilled chicken with sautéed onions and bell peppers. served with 3" corn tortillas, spanish rice, refried beans and hot sauce packet	\$12.95	BUTTERNUT SQUASH LASAGNA lasagna layered with butternut squash, cheese, fresh sage, and garlic in a white cream sauce. served with vegetables and garlic bread sticks	\$10.75
STEAK FAJITAS grilled sirloin, sautéed onions and peppers. served with 3" corn tortillas, cheese, spanish rice, refried beans and hot sauce packet	\$14.95	CHICKEN MOZZARELLA LASAGNA layers of three cheeses, grilled chicken and creamy garlic sauce. served with vegetables and garlic bread sticks	\$10.75
ARROZ CON POLLO chicken rancheros served over spanish rice and topped with cheese. served with hot sauce packet	\$11.50	PASTA MILANO bow-tie pasta, grilled chicken, diced carrots, and peas in a roasted garlic cream sauce. served with vegetables and garlic bread sticks	\$10.75
THREE CHEESE BAKED ZITI penne pasta casserole layered with cheeses and marinara sauce. served with vegetables and garlic bread sticks	\$10.75	"WET" BURRITO grilled chicken or carne asada (add \$1 p/p), stuffed in a large flour tortilla with spanish rice, and cheese covered in a zesty rancheros sauce. served with refried beans and hot sauce packet	\$10.75
SHEPARD'S PIE hearty layers of seasoned ground beef, carrots, celery, and onions topped with a parmesan potato crust. served with vegetables	\$11.75	SURFSIDE BURRITO chicken or carne asada (add \$1 p/p) stuffed with cheese, french fries, sour cream, and guacamole. served with Spanish rice and hot sauce packet	\$10.75
BEEF STROGANOFF tender cuts of sirloin braised in a mushroom sour cream sauce. served with egg noodles and vegetables	\$13.95		

SPECIALTY BOWLS

CHICKEN TERIYAKI BOWL grilled chicken, steamed rice and sautéed vegetables, with teriyaki sauce drizzle and siracha sauce packet	\$10.75
CHICKEN FAJITA BOWL grilled chicken, sautéed onions and peppers with Spanish rice and hot sauce packet	\$10.75
TACO BOWL choose 1: seasoned ground beef or grilled chicken with spanish rice, black beans, roasted corn, cheese, pico de gallo, tortilla strips, chipotle sour cream drizzle	\$10.75
LACOSTA BOWL cilantro rice, black beans, roasted corn, cotija cheese, fire roasted salsa, tortilla strips and avocadó crema drizzle. select one: carnitas carne asada pollo asada talapia	\$12.50
STUFFED BAKED POTATO BOWL fresh baked russet potatoes. selections include: diced chicken, bacon bits, cheddar cheese, scallions, sour cream drizzle, and butter chili, cheese, diced red onions, sour cream drizzle roasted vegetable, cheddar, cheese sauce	\$11.50

VEGETARIAN SUBSTITUTIONS

Minimum of 5 per selection.

GRILLED VEGETABLE PUFF WITH TOMATO JUS
VEGETABLE ENCHILADAS
CURRY CAULIFLOWER SAUTÉED WITH TOMATOES
QUINOA STUFFED BELL PEPPERS WITH FETA AND LEEKS
EGGPLANT PARMESAN WITH MARINARA
BLACK BEAN VEGETABLE LOAF WITH SOUTHWESTERN SAUCE
PORTABELLA FAJITAS

BEVERAGE OPTIONS

REGULAR OR DECAF COFFEE
WITH CREAMERS AND SUGARS
SERVES 10 \$19.50

HOT TEA
WITH LEMON AND HONEY
SERVES 10 \$21.95

BOTTLED WATER \$1.25

ASSORTED CANNED SODAS \$1.50

SNACK PACKS

FRESH FRUIT PACK 6 OZ.
assorted seasonal fresh fruit and berries

\$3.95

ANTIPASTO PACK
sliced italian meats, cheeses, pepperoncini's, artichokes, grilled peppers, tomatoes and olives. served with toasted breads

\$12.50

VEGETARIAN SNACK PACK
fresh vegetable crudite with ranch dressing

\$3.95