

DAILY MENU



ABOVE ALL
CATERING

BREAKFAST

CONTINENTAL BREAKFAST

**10 guest count minimum per selection*

assorted danishes and scones, coffee cake, mini muffins and fresh fruit bowl

BREAKFAST BURRITO

**10 guest count minimum per selection*

**add fresh fruit bowl for an additional cost*

includes eggs, cheddar cheese, homestyle potatoes, wrapped in a 12-inch flour tortilla served with fresh salsa

PROTEIN

**select one*

choice of: ham, bacon, sausage, vegetables, or chorizo

**gluten-free options available upon request*

BREAKFAST SANDWICH

**10 guest count minimum per selection, includes ketchup and hot sauce packets*

**add fresh fruit bowl for an additional cost*

sunrise sandwich - ham, bacon, or sausage patty, egg, cheese on a croissant

everything bagel- egg, bacon, cheddar, tomato, paprika aioli

veggie sandwich- croissant, egg, cheese, spinach, roasted tomato

ALL AMERICAN BREAKFAST

**10 guest count minimum per selection*

scrambled eggs, potatoes o'brien, crispy bacon 2pp or sausage links 2pp and fresh fruit platter

FRITTATAS

**10 guest count minimum per selection, includes fresh salsa*

**add fresh fruit bowl for an additional cost*

ham and cheddar frittata- black forest ham, sharp cheddar, red and green bell pepper

bacon frittata- crispy bacon, shredded cheese, diced tomato, red potato

chorizo frittata- chorizo and egg, monterey jack cheese, red potato

mushroom frittata- mushrooms, sun-dried tomato, mozzarella, spinach

spanish omelet frittata- confit potatoes, caramelized onion, paprika

above all frittata- bacon, ham, sausage, diced bell pepper, shredded cheese (upgrade +\$1)

**breakfast enhancements on page 3*

BUILD YOUR OWN BREAKFAST

**10 guest count minimum per selection
add fresh fruit bowl for an additional cost

BREAKFAST BREADS

*assorted danishes, cinnamon rolls, scones and mini croissants
substitute (additional cost): 4-inch buttermilk pancake 2pp or classic
french toast 1pp, butter, syrup*

EGGS

**select one*

*scrambled eggs, scrambled eggs with cheese + chives or egg scramble
with mixed vegetables*

STARCH

**select one*

*potatoes o'brien with bell pepper and onions, roasted red potatoes or
hash brown patty*

PROTEIN

**select one*

*crispy bacon 2pp, breakfast sausage links 2pp or chicken apple sausage links 2pp
vegan breakfast patty (upgrade), add an additional protein (upgrade)*

CHEF OMELET STATION CR

*includes: fresh salsa, hot sauce, fresh fruit platter, potatoes
o'brien, eggs, egg whites, and fried eggs made to order*

TOPPINGS:

*includes: bacon, ham, cheddar cheese, spinach, mushrooms, bell pepper, tomato,
onions, jalapenos, salsa and hot sauce*

ADD ANY ENHANCEMENT TO YOUR
BREAKFAST FOR AN ADDITIONAL COST
SEE PAGE 3

**breakfast enhancements on page 3*

BREAKFAST ENHANCEMENTS

**10 guest count minimum per selection*

FRESH SEASONAL FRUIT BOWL

fresh seasonal fruit

SEASONAL FRUIT PLATTER

fresh seasonal fruit and berries

FRESH FRUIT CUP

watermelon, jicama, cucumber, pineapple, kiwi, limes, tajin

COCONUT CHIA PARFAIT Ⓥ

mango puree with blueberries or berry compote with seasonal berries

VANILLA YOGURT PARFAIT

granola, seasonal berries

SCRAMBLED EGGS

with cheese

POTATOES O'BRIEN

OATMEAL STATION

brown sugar, berries, sliced almonds, honey, dried cranberries, milk

BUTTERMILK PANCAKE

butter chips, syrup

CLASSIC FRENCH TOAST

butter chips, syrup

BELGIAN SUGAR WAFFLES

butter chips, syrup

UPGRADE ANY PANCAKE, WAFFLE, OR FRENCH TOAST TO A STATION TO INCLUDE:
fresh berries, chantilly, and warm maple syrup

ASSORTED BAGELS

cream cheese, assorted preserves

LARGE CROISSANT

ASSORTED MINI DANISHES

PETITE CINNAMON ROLLS

ASSORTED PETITE SCONES

HARD BOILED EGGS

GUACAMOLE 16oz (serves 10)

SALSA 16oz (serves 10)

SOUR CREAM 16oz (serves 10)

MORNING BEVERAGES

REGULAR OR DECAF COFFEE

assorted creamers & sugars

GOURMET COFFEE SERVICE

half & half, cinnamon, whipped cream, flavored syrups

ASSORTED HOT TEA

honey, sliced lemon, sugar

HOT CHOCOLATE

GOURMET HOT CHOCOLATE BAR

whipped cream, chocolate shavings, marshmallows

JUICES

orange or cranberry in beverage dispensers

SPARKLING WATER

assorted flavors in 12 oz cans

BOTTLED WATER

WATER IN A DISPENSER

SANDWICHES AND WRAPS

**10 guest count minimum per selection*

**includes 2 sides and choice of bread*

**make any sandwich into a boxed lunch with choice of one side*

bread: ciabatta, croissant, palm size rolls (2 per person) or wrap

SPECIALTY SANDWICHES

ABOVE ALL CLUB

turkey, bacon, baby wild arugula, roma tomato, smashed avocado, cracked pepper aioli

TURKEY

provolone cheese, green leaf, roma tomato, crispy onion, rosemary aioli

CALIFORNIA CHICKEN

grilled chicken breast, monterey jack cheese, baby greens, roasted tomato, ranch aioli

ASIAN CHICKEN WRAP

sliced grilled chicken, napa cabbage, shredded carrots, sesame ginger aioli, golden raisins on a tomato basil wrap

BLACK FOREST HAM

black forest ham, swiss cheese, mixed greens, roma tomato, caramelized onion, garlic aioli

SLOW ROASTED BEEF

baby wild arugula, caramelized peppers + onions, pepper jack cheese, horseradish aioli

ITALIAN

genoa salami, capicola, mortadella, baby greens, sliced tomato, provolone cheese and italian spread

CAPRESE

heirloom tomato, sliced mozzarella, baby wild arugula, balsamic glaze, pesto aioli

GRILLED VEGETABLE STACK

zucchini, bell pepper, red onion, mushroom, squash, mozzarella, baby wild arugula, cracked pepper aioli

MEDITERRANEAN CHICKEN

grilled mediterranean chicken breast, baby greens, roma tomato, pickled red onion, hummus spread

MEDITERRANEAN VEGGIE WRAP

roasted vegetables, baby spinach, feta, hummus, tabbouleh, cucumber yogurt sauce

THE CLASSIC SANDWICH

BREAD

choose one: ciabatta, croissant, palm size rolls (2 per person) or wrap

MEAT

choose one: oven roasted turkey, black forest ham, slow roasted beef or grilled vegetables

INCLUDES

cheese, lettuce, sliced tomato and house spread

SIDES

FRESH FRUIT CUP

PASTA SALAD

CLASSIC POTATO SALAD

HOUSE KETTLE CHIPS

BAG OF CHIPS

CHOCOLATE CHIP COOKIE

SPECIALTY SANDWICH BUNDLES

small bundle serves 12-15

large bundle serves 18-20

**all sandwiches are served on ciabatta bread*

THE CALIFORNIA PACKAGE

*california chicken sandwich
turkey sandwich
grilled vegetable stack sandwich
includes: pasta salad, house kettle chips and cookies*

THE TUSCAN PACKAGE

*italian sandwich
turkey sandwich
caprese sandwich
includes: pasta salad, house kettle chips and cookies*

THE MEDITERRANEAN PACKAGE

*mediterranean chicken sandwich
turkey sandwich
mediterranean veggie wrap
includes: pasta salad, house kettle chips and cookies*

CHEFS ENTREES

**10 guest count minimum per selection
(includes: rolls & butter, 2 sides or 1 side and 1 salad selection)*

CHEFS ENTREES

CHEF REQUIRED

CHICKEN ENTREES

CHEF REQUIRED

CALIFORNIA CHICKEN GF

chicken breast, sun-dried tomatoes,
artichoke hearts, basil, lemon herb sauce

CHEF REQUIRED

CHICKEN TIKKA MASALA

chicken breast, onion, tikka masala

CHEF REQUIRED

KEY WEST CHICKEN GF

chicken breast, mango, red bell peppers,
cilantro, honey lime sauce

CHEF REQUIRED

MEDITERRANEAN CHICKEN GF

chicken thighs, green onion, blistered
cherry tomatoes

CHEF REQUIRED

GRILLED BBQ CHICKEN GF

chicken thighs, sweet and spicy bbq sauce,
roasted corn, grilled onions

CHEFS ENTREES

BEEF ENTREES

CHEF REQUIRED

BEEF STROGANOFF

garlic butter egg noodles

CHEF REQUIRED

BRAISED BEEF BURGUNDY GF

carrot, crimini mushroom, rich burgundy
wine sauce

CHEF REQUIRED

GRILLED TRI TIP GF

roasted garlic demi

CHEF REQUIRED

GRILLED FLAT IRON STEAK GF

chimichurri

CHEF REQUIRED

SLOW BRAISED SHORT RIB GF

pearl onion, classic demi-glaze

CHEFS ENTREES

VEGETARIAN ENTREES

CHEF REQUIRED

EGGPLANT PARMESAN

mozzarella and marinara

CHEF REQUIRED

GRILLED VEGETABLE WELLINGTON

zucchini, squash, bell pepper, tomato jus

CHEF REQUIRED

SEARED CAULIFLOWER STEAK GF V

blistered tomatoes, lemon aioli, gluten-
free breadcrumbs

CHEF REQUIRED

QUINOA STUFFED BELL PEPPERS GF

feta, leeks, marinara

CHEF REQUIRED

GRILLED ARTICHOKE

herb panko breadcrumbs with garlic aioli

CHEFS ENTREES

PORK ENTREES

CHEF REQUIRED

HERB ROASTED PORK GF

lemon, garlic, pan jus

CHEF REQUIRED

BROWN SUGAR PORK LOIN GF

bourbon glaze, golden raisins, rosemary,
citrus jus

CHEFS ENTREES

ASIAN ENTREES

CHEF REQUIRED

BEEF TERIYAKI

flank steak, teriyaki, peppadew peppers,
sesame seeds, green onion

CHEF REQUIRED

TERIYAKI CHICKEN

chicken thighs, grilled pineapple,
green onions

CHEF REQUIRED

ORANGE CHICKEN

diced breaded chicken, orange sauce

CHEF REQUIRED

KATSU CHICKEN

japanese style chicken breast cutlet, panko

CHEF REQUIRED

KUNG PAO CHICKEN

chicken thighs, zucchini, bell pepper, peanuts,
onion, chili

CHEF REQUIRED

CHICKEN CURRY GF

chicken breast, japanese curry, potatoes,
carrots

CHEF REQUIRED

KOREAN BEEF BULGOGI GF

bulgogi sauce, gochujang chili

CHEF REQUIRED

BROCCOLI BEEF GF

flank steak, broccoli, stir fry sauce

CHEF REQUIRED

SPICY BEEF CURRY GF

japanese curry, potatoes, carrots

CHEF REQUIRED

KALUA PORK GF

hawaiian style pulled pork

CHEF REQUIRED

CANTONESE CHAR SIU PORK GF

rice vinegar bbq sauce, toasted peanuts,
scallions

CHEF REQUIRED

GRILLED SALMON

shoyu shitake sauce, scallions

CHEF REQUIRED

ISLAND STYLE MAHI MAHI GF

fresh mango salsa, coconut ginger sauce

**sides and salad options on page 7 and 8*

ITALIAN BUFFET

**10 guest count minimum per selection
(includes: rolls & butter, 2 sides or 1 side and 1 salad selection)*

ITALIAN ENTREES

CREAMY PESTO CHICKEN 
*grilled chicken breast, creamy pesto sauce,
garnish with oven roasted tomatoes*

CHICKEN PARMESAN
*parmesan breaded chicken breast,
marinara, melted mozzarella*

CHICKEN SCALLOPINI
*parmesan breaded chicken breast, capers,
lemon butter cream sauce*


CHICKEN MARSALA
*lightly breaded chicken breast cutlets,
fresh herbs, mushroom marsala sauce*

EGGPLANT PARMESAN
marinara, mozzarella

TRI COLOR CHEESE TORTELLINI
parmesan cream, basil

PENNE PASTA WITH GRILLED CHICKEN
*diced grilled chicken, creamy pesto
sauce, basil*

PASTA AND ITALIAN MEATBALLS
*penne, slow braised beef meatballs, roma
tomato sauce*

ITALIAN SAUSAGE WITH PEPPERS 
grilled sausage, sautéed peppers and onions

UPGRADED ENTREE

PAN ROASTED SALMON 
picatta sauce (upgrade)

MUSHROOM RAVIOLI
parmesan cream sauce and basil (upgrade)

SHRIMP SCAMPI
butter, garlic and parsley (upgrade)

SUGGESTED SIDES

CHEF’S SEASONAL
VEGETABLES

PASTA POMODORO

BROCCOLI AND CAULIFLOWER
GREMOLATA

SUGGESTED SALADS

GARDEN SALAD

CLASSIC CAESAR SALAD

SONOMA SALAD

PRE-FIXED ITALIAN

LASAGNA BOLOGNESE
*bechamel, ricotta, house bolognese
served with: chef’s seasonal vegetables,
caesar salad, and garlic bread sticks.
half pan serves 10-12
full pan serves 20-24*

GRILLED VEGETABLE
LASAGNA

*grilled seasonal vegetables, ricotta, basil
served with: chef’s seasonal vegetables,
caesar salad and garlic bread sticks.
half pan serves 10-12
full pan serves 20-24*

**sides and salad options on page 7 and 8*

LATIN BUFFET

**10 guest count minimum per selection
(includes: chips & salsa orr rolls & butter, 2 sides or 1 side and 1 salad selection)*

LATIN ENTREES

CHICKEN MONTERREY GF
grilled chicken breast, poblano, pepper jack cream sauce

CHICKEN VERACRUZ GF
chicken thighs, manzanilla olives, capers, slow roasted tomato sauce

CHIPOTLE CHICKEN GF
grilled chicken thighs, marinated in chipotle seasoning, peppers & onions, fire-roasted chili salsa

CHICKEN FAJITAS GF
grilled chicken thigh, peppers, onions

CHILE VERDE GF
pork, tomatillo sauce, citrus, poblano chilies

PORK CARNITAS GF
confit pork shoulder, pico de gallo

TILAPIA VERACRUZ GF
tomato, olives, capers, oregano

UPGRADED ENTREE

PICADILLO GF
slow cooked ground beef, chili sauce, red potatoes (upgrade)

STEAK FAJITAS GF
grilled tri tip, peppers, onion (upgrade)

GARLIC BUTTER SHRIMP GF
garlic, butter, chili flake (upgrade)

SUGGESTED SIDES

SPANISH RICE

CILANTRO LIME RICE

REFRIED PINTO BEANS

BLACK BEANS

SUGGESTED SALADS

SPANISH CAESAR SALAD

SOUTHWESTERN SALAD

GARDEN FRESH SALAD

PRE-FIXED LATIN

GREEN CHICKEN ENCHILADAS

*shredded chicken, poblano chili, roasted corn, cheese, tomatillo sauce served with: spanish caesar salad, rice, sour cream, chips and salsa
half pan serves 10-13
full pan served 20-25*

RED BEEF ENCHILADAS

*ground beef, shredded cheese, guajillo sauce served with: spanish caesar salad, rice, sour cream, chips and salsa
half pan serves 10-13
full pan served 20-25*

SALADS

SALADS

**10 guest count minimum per selection*

SIDE SALADS

**10 minimum per selection*

CLASSIC CAESAR SALAD

romaine, garlic croutons, shaved parmesan, caesar dressing

GARDEN FRESH SALAD GF

seasonal mixed greens, cherry tomatoes, cucumber, red cabbage, carrot, ranch or balsamic dressing

SPANISH CAESAR SALAD

romaine hearts, tortilla strips, tomatoes, cotija cheese, cilantro caesar dressing

UPGRADED SALADS

SOUTHWESTERN SALAD GF

romaine, tortilla strips, corn, black beans, tomato, cotija, cilantro caesar dressing

FOUR SEASONS GF

baby spinach, candied walnuts, dried cranberries, blue cheese, white balsamic vinaigrette

GREEK SALAD GF

seasonal mixed greens, cherry tomatoes, garbanzo beans, cucumber, red onion, greek feta, kalamata olives, red wine vinaigrette

ASIAN SALAD GF

napa cabbage, red cabbage, bell pepper, carrots, peanuts, cilantro leaves, sesame ginger dressing

PEAR AND PECAN SALAD GF

seasonal mixed greens, pears, candied pecans, golden raisins, goat cheese crumbles, champagne vinaigrette

GREEN GODDESS GF

romaine, red onion, cucumber, carrot, radish, tarragon dressing

SONOMA SALAD GF

mixed greens, orange segments, sonoma goat cheese, tomatoes, candied pecans, champagne vinaigrette

ENTRÉE SALADS

**10 minimum per selection*

BLTA SALAD

romaine, heirloom cherry tomato, avocado, crumbled bacon, focaccia croutons, buttermilk ranch dressing

GRILLED CHICKEN COBB SALAD GF

chopped romaine hearts, cherry tomato, bacon, hard boiled egg, avocado, gorgonzola blue cheese dressing or buttermilk ranch

ITALIAN CHOPPED SALAD GF

chopped romaine hearts, mozzarella, salami, chickpeas, black olives, bell pepper, cherry tomato, pepperoncini, red wine vinaigrette

FLAT IRON STEAK SALAD GF

california baby greens and frisee, cherry tomato, yellow corn, avocado, tarragon dressing

NICOISE SEARED AHI TUNA GF SALAD

seasonal baby spring mix, fingerling potato, olives, green beans, hard boiled egg, red onion julienne, cherry tomato, red wine vinaigrette

BYO SALAD BAR

**15 minimum per selection*

GREENS (SELECT 2)

spinach, seasonal spring mix, arugula, baby kale, chopped romaine hearts

DRESSINGS (SELECT 2)

balsamic vinaigrette, ranch, italian, caesar dressing, champagne vinaigrette, red wine vinaigrette

INCLUDES

diced grilled chicken, tomatoes, sliced white mushroom, shredded carrots, red cabbage, broccoli florets, sliced cucumber, mixed olives, croutons, shredded cheddar, rolls and butter

PROTEIN

**additional cost per selection*

crispy bacon, diced ham, diced turkey

SIDES AND BEVERAGES

*10 guest count minimum per selection

SIDES

**add extra side for an additional cost*

- JASMINE RICE PILAF GF
- CREAMY MASHED POTATO GF
- STEAMED RICE GF V
- RED ROASTED POTATOES GF V
- CHEF’S SEASONAL VEGETABLE GF V
- SPANISH RICE GF
- CILANTRO LIME RICE GF
- REFRIED PINTO BEANS GF V
- BLACK BEANS GF V
- STIR FRY VEGETABLES GF V
- PASTA POMODORO
- GARDEN SALAD
- PASTA SALAD
- CLASSIC POTATO SALAD
- HOUSE KETTLE CHIPS
- BAG OF CHIPS
- CHOCOLATE CHIP COOKIE

UPGRADED SIDES

- SAUTEED GREEN BEANS GF V
with shallots and garlic
- STEAMED BASMATI RICE GF
- SCALLOPED POTATOES GF
- WILD RICE PILAF GF
- GRILLED ASPARAGUS GF V
- YUKON GOLD MASHED POTATO GF
with roasted garlic
- ROASTED BRUSSEL SPROUTS GF
with balsamic glaze
- BROCCOLI AND CAULIFLOWER GREMOLATA GF V
- KOREAN FRIED RICE GF
with kimchi and gochujang
- CHINESE FRIED RICE GF
peas, carrots and egg
- BUTTERED BROCCOLI GF

BEVERAGES

**served in a dispenser*

- ASSORTED HOT TEA*
- ICED TEA*
- LEMONADE*
- FRUIT PUNCH*
- WATER*
- REGULAR OR DECAF COFFEE*
- GOURMET COFFEE SERVICE*
half & half, cinnamon, whipped cream, flavored syrups

- BOTTLED WATER
- ASSORTED CANNED SODAS
- SPARKLING WATER
assorted flavors in 12 oz cans