
ABOVE ALL CATERING

INDIVIDUALLY PACKAGED

BREAKFAST

Weekdays (minimum \$200 order) Weekends (minimum \$500 order).

One menu selection per 15 guests. Vegetarian or Vegan requests accommodated with a minimum of 5 orders of the same meal. Served from 6AM - 10AM daily.

MAIN

THE CONTINENTAL.....\$7.95

mini danish, yogurt parfait, fresh fruit cup

FRENCH TOAST.....\$10.95

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

BUTTERMILK PANCAKES.....\$10.95

two 6" pancakes served with scrambled eggs, maple syrup, and choice of bacon OR sausage

BREAKFAST BURRITOS.....\$8.95

flour tortillas filled with scrambled eggs, cheese, breakfast potatoes, and choice of bacon, sausage, OR grilled vegetables. served with chips and salsa

BREAKFAST SANDWICH.....\$8.95

scrambled eggs, cheese, and choice of roasted tomato, bacon or sausage. served with breakfast potatoes

QUICHE MUFFINS.....\$8.95

selections: bacon and cheddar, sausage and jack cheese, roasted vegetable and goat cheese, wild mushroom and swiss. served with breakfast potatoes (1 selection per 15)

BREAKFAST BOWLS.....\$9.95

Scrambled Eggs, Cheese, Breakfast Potatoes, and Tossed with: Bacon, Ham, or Sausage, Chorizo, Assorted Vegetables

ALL A CARTE

(when added to a meal)

YOGURT PARFAIT WITH GRANOLA 4OZ....\$3.95

OATMEAL CUPS 6 OZ.....\$3.95

with brown sugar, raisins, and milk

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.....20¢

BAKED SCRAMBLE BOWL....\$9.95

SPANISH SCRAMBLE

Chorizo, Green Chilies, Crispy Potatoes, Cheddar Cheese. Served with: Corn Tortillas and Salsa

BACON SCRAMBLE

Crispy Potatoes, Caramelized Onions, Cheddar Cheese. Served with: Croissants

HAM SCRAMBLE

Spinach, Mushrooms, Potatoes, Mozzarella Cheese, Fire Roasted Salsa. Served with: Croissants

GRILLED VEGETABLE SCRAMBLE

Crispy Potatoes, Jack Cheese. Served with: Croissants

DELI BOXED LUNCHES

One menu selection per 15 guests. Vegetarian or Vegan requests are accommodated with a minimum of 5 orders of the same meal. Served from 10AM - 3PM daily. Entrees are Served with Boneless/Skinless Sliced Chicken Breast; Unless Otherwise Noted.

THE CLASSIC SANDWICH.....\$13.95

Includes: Choice of 2 Sides + 1 Dessert

Bread:

Two Cheese Crusted Palm Size Rolls, Ciabatta, or Croissants, (Gluten Free Options Available)

Meat:

Oven Roasted Turkey, Black Forest Ham, Roast Beef, Vegetarian

Sides:

Potato Salad, Pasta Salad, or Bagged Chips

Dessert:

Cookie or Brownie

Includes:

Cheese, Lettuce, Sliced Tomatoes, & House Spread

*Minimum of 5 Sandwiches per Selection & Max of Three Sandwich Choices Per Order

*Substitute Bagged Chips for Homemade Chips for an additional +.25¢

SPECIALTY SANDWICH & WRAPS.....\$14.50

Includes: Choice of 2 Sides + 1 Dessert

Bread:

Croissants, Ciabatta, or Tortilla Wraps (Gluten Free Options Available)

Sides:

Potato Salad, Pasta Salad, or Bagged Chips

Dessert:

Cookie or Brownie

*Minimum of 5 Sandwiches per Selection & Max of Three Sandwich Choices Per Order

*Substitute Bagged Chips for Homemade Chips for an additional +.25¢

Turkey Molcajete

Roasted Tomatoes, Anaheim Chillies, Spicy Lime Slaw, Jack Cheese, Tapatio Mayo

Turkey & Cheddar

Leaf Lettuce, Roma Tomatoes, Crispy Onions, Rosemary Aioli

Mozzarella Caprese

Thick Sliced Mozzarella, Seasoned Tomatoes, Sweet Basil-Roasted Garlic Spread

Black Forest Ham & Swiss

Tender Greens, Caramelized Onion Spread

Cuban

Slow Roasted Pork Loin, Black Forest Ham, Swiss Cheese, Sliced Pickle, Dijonaise

Grilled Stacked Vegetables

Provolone Cheese, Baby Greens, Tomato Aioli

California Chicken

Grilled Chicken Breast with Jack Cheese, Baby Greens, Roasted Tomatoes, and a Ranch Aioli

Chinese Chicken Wrap

Sliced Chicken, Napa Cabbage, Shredded Carrots with a Sesame Ginger Aioli

Tuscan Chicken

Grilled Marinated Chicken Breast, Tender Greens, Oven Roasted Tomatoes, Mozzarella with Pesto Spread.

Grilled Mushroom & Mozzarella

Arugula, Roasted Tomatoes, Tapenade Aioli

Herb-Marinated Chicken Breast

Jack Cheese, Baby Greens, Roasted Tomatoes, Ranch Aioli

Above All Club.....(+ \$1.50 pp)

Turkey, Crisp Bacon, Baby Arugula, Sliced Tomatoes, Smashed Avocado, Cracked Pepper Aioli

Italiano.....(+ \$2.00 pp)

Sliced Italian Meats, Provolone Cheese, Lettuce, Tomato, Sun-Dried Tomato Spread

Beef Chimichurri.....(+ \$2.00 pp)

Thinly Sliced Sirloin, Marinated Tomatoes, Spicy Greens, Sweet Onions, Feta Cheese

Slow Roasted Beef.....(+ \$2.00 pp)

Colby Cheese, Caramelized Onions, Leaf Lettuce, Tomato, Cracked Pepper Spread

SALADS

Not Included in Pre-Fixe Entrees
Additional Salad +\$1.95 per person
Boxed Salads Include Fresh Baked Rolls & Butter

BOXED ENTREE SALADS

Garden House Salad.....\$7.95

Tender Greens, Ranch or Balsamic
Vinaigrette Dressing

Arugula Salad.....\$9.50

Cherry Tomatoes, Shaved Parmesan Cheese,
Cashews, Celery, Champagne Dressing

Sonoma Mixed Greens.....\$9.50

Spring Mixed Greens, Orange Segments,
Sonoma Goat Cheese, Tomatoes, Champagne
Vinaigrette

Four Seasons.....\$8.50

Mixed Greens, Candied Walnuts, Dried
Cranberries, Bleu Cheese, White Balsamic
Vinaigrette

Greek Salad.....\$9.50

Romaine, Sun-Dried Tomatoes, Garbanzo
Beans, Cucumber, Red Onion, Feta, Olives,
Lemon Herb Vinaigrette

Italian Chopped.....\$10.95

Romaine, Salami, Shredded Mozzarella, Olives,
Pepperoncinis, Tomatoes, and Italian Dressing

Spinach Salad.....\$8.50

Baby Spinach, Crispy Bacon, Slivered Red
Onions, Hard Boiled Eggs, and Balsamic
Vinaigrette

The Cobb.....\$14.95

Crisp Iceberg, Diced Turkey, Ham, Boiled Eggs,
Bacon, Bleu Cheese Crumbles, Avocado,
Tomatoes, and Ranch Dressing

Southwestern Caesar.....\$7.95

Romaine Hearts, Tortilla Strips, Tomatoes,
Cotija Cheese, Cilantro Caesar Dressing

Asian Salad.....\$9.50

Napa Cabbage, Bamboo Shoots, Water
Chestnuts, Red Bell Peppers, Toasted Almonds,
and Sesame Ginger Dressing

Crisp Apple Salad.....\$9.95

Mixed Field Greens, Granny Smith Apples,
Celery, Smoked Gouda, Candied Walnuts, and
Apple Cider Vinaigrette

Pear & Pecan Salad.....\$10.95

Spring Mix, Pears, Candied Pecans, Golden
Raisins, Goat Cheese Crumbles, and
Champagne Vinaigrette

SIDE SALADS

Garden House Salad

Tender Greens, Ranch or Balsamic Vinaigrette Dressing

Classic Caesar

Hearts of Romaine, Croutons, Diced Tomatoes, Parmesan Cheese, Caesar Dressing

Southwestern Caesar

Romaine Hearts, Tortilla Strips, Tomatoes, Cotija Cheese, Cilantro Caesar Dressing

*Add 4oz. Sliced Chicken Breast to Any Salad - \$6.00

POULTRY ENTREES \$13.95

One menu selection per 15 guests. Vegetarian or Vegan requests accommodated with a minimum of 5 orders of the same meal.

Served from 10AM - 3PM daily.

Entrees are Served with Boneless/Skinless Sliced Chicken Breast; Unless Otherwise Noted. Includes: Entree & Choice of 2 Side Dishes.

CHEF'S CHOICE

Malibu Chicken

Sliced Ham, Melted Swiss Cheese, Creamy Dijon Sauce

Parsley Pesto Chicken

Roasted Garlic Sauce, Oven Cured Tomatoes

California Chicken

Sun Dried Tomatoes, Artichoke Hearts, Basil, Lemon Herb Sauce

Cracked Mustard Chicken

Grilled Onions, Creamy Mushroom Sauce

BBQ Chicken

Sweet & Spicy BBQ Sauce, Roasted Corn, Grilled Onions

Key West Chicken

Mango, Red Bell Peppers, Cilantro, Honey Lime Sauce

Tandoori Chicken

Charred Onions, Coriander-Lime Sauce

Creole Chicken

Garlic, Creole Sauce

Chicken Chimichurri

Blistered Cherry Tomatoes

EUROPEAN INSPIRED

Mushroom Chicken

Caramelized Onions, Swiss Cheese Béchamel

Chicken Parmesan

Parmesan Breaded, Marinara, Melted Mozzarella Cheese

Mediterranean Chicken

Toasted Fennel Seed, Citrus, Tomatoes, Fine Herbs

Rosemary Grilled Chicken

Creamy Madeira Sauce, Red Onion, Julienne Zucchini

Chicken Scallopini

Flour Dusted with Prosciutto, Capers, Onions, Artichokes, White Wine Butter Sauce

ASIAN INSPIRED

Teriyaki Chicken

Grilled Pineapple, Green Onions

Sweet & Sour Chicken

Tempura Fried, Sweet Peppers, Onions

Lemon-Thai Basil Chicken

Ginger Sauce, Shredded Carrots, Cabbage, Toasted Sesame

Chicken Karaage

Orange Peel, Cashews, Celery, Onion, Sweet Peppers, Garlic Sauce

Sesame Crusted Chicken

Crispy Broccoli, Korean Barbecue Sauce

Chicken Shawarma

Garlic, Coriander, Cumin, Cardamom Cayenne Pepper

SOUTHWESTERN INSPIRED

Cilantro Marinated Chicken

Fire Roasted Chili Salsa

Chipotle Chicken

Peppers, Onions, Chipotle Cream Sauce

Tomatillo Chicken

Arbol Chilies, Cumin, Cilantro

Achiote Pollo Asado

Crispy Grilled Thighs, Sauteed Onions, Citrus Jus

Pollo con Corona

Crispy Grilled Thighs Marinated in Beer, Spices, Topped with Butter Braised Onions

Chicken Monterrey

Ortega Chilis, Pepper Jack Cheese, Cream Sauce

Chicken Vera Cruz

Roasted Tomatoes, Manzanilla Olives, Capers, Garlic, Onions, and Oregano

ENTREES

TURKEY

- Turkey Breast Florentine.....\$16.00**
Creamy Spinach, Crispy Sweet Onions
- Turkey**
- Cutlets.....\$16.00**
Toasted Pecan Cream Sauce, Dried Cranberries
- Turkey Cutlets Marsala.....\$16.00**
Rosemary, Mushrooms and Onions
- Turkey Breast Scallopini.....\$16.00**
Prosciutto, Capers, Mushrooms, Artichokes,
Chardonnay-Butter Sauce

BEEF

- Beef Stroganoff.....\$14.95**
Garlic Buttered Egg Noodles
- Beef Burgundy.....\$14.95**
Tender Beef Tips, Mushrooms, Rich Burgundy Wine
Sauce
- Tri Tip.....\$23.50**
- Roasted Garlic Demi
- Chimichurri: Blistered Tomatoes, Crispy Potatoes
- Au Poivre: Pepper Crusted, Wild Mushrooms, Green
Peppercorn Brandy Sauce
- Mexican Beef Stew.....\$14.95**
Tender Beef Braised with Chilies, Tomatoes,
Potatoes, Spices
- Carne Asada.....\$16.95**
Onions, Cilantro, Garlic, Jalapenos, Citrus Jus
- Bacon Wrapped Meatloaf.....\$14.95**
Sweet and Sour Tomato Sauce
- Italian Braised Meatballs.....\$13.95**
Bold Roma Tomato-Oregano Sauce
- Shoyu Marinated Sirloin Steak.....\$16.95**
Grilled Pineapple, Maui Onions, Island Style Steak
Sauce
- Beef Teriyaki.....\$16.95**
Green Cabbage, Shredded Carrots, Toasted Sesame

FISH

- Grilled Salmon.....\$27.50**
Shoyu Shiitake Sauce, Scallions
- Pan Roasted Salmon.....\$27.50**
Picatta Sauce
- Tilapia Vera Cruz.....\$14.95**
Roasted Tomatoes, Manzanilla Olives, Capers, Garlic,
Onions, Oregano
- Island Style Mahi Mahi.....\$20.50**
Fresh Mango Salsa, Coconut Ginger Sauce

PORK

- Peppercorn Crusted Pork Loin.....\$12.95**
Creamy Brandy Mustard Seed Sauce
- Brown Sugar Pork Loin.....\$12.95**
Bourbon Glaze, Golden Raisins, Rosemary, Citrus Jus
- Kalua Pork.....\$13.95**
Slow Roasted Smoke Marinade
- Herb Roasted Pork.....\$13.95**
Lemon, Garlic, Pan Jus
- Cantonese Char Siu Pork.....\$13.95**
Rice Vinegar BBQ, Toasted Peanuts, Scallions
- Crispy Pork Loin.....\$13.95**
Green Cabbage, Snow Peas, Jalapeno, Ginger Sauce
- Chili Verde.....\$13.95**
Tender Pork, Tomatillo Sauce, Citrus, Poblano Chilies
- Carnitas.....\$13.95**
Flour Tortillas, Cilantro, and Onions

VEGETARIAN

- Grilled Vegetable Puff**
- with Tomato Jus.....\$12.95**
- Vegetable Enchiladas.....\$12.95**
- Curry Cauliflower Sauteed**
- with Tomatoes.....\$12.95**
- Quinoa Stuffed Bell Peppers**
- with Feta & Leeks.....\$12.95**
- Eggplant Parmesan with Marinara.....\$12.95**
- Black Bean Vegetable Loaf with**
- Southwestern Sauce.....\$12.95**
- Portobello Fajitas.....\$12.95**

PRE FIXE ENTREES

Pasta Milano	\$13.95
Bow-tie Pasta, Grilled Chicken, Diced Carrots and Peas, Roasted Garlic Cream Sauce, Caesar Salad, Daily Vegetable Selection, Garlic Bread Stick	
Chicken Fajitas	\$16.50
Peppers, Onions, Southwestern Caesar with Romaine Hearts, Tortilla Strips, Tomatoes, Cotija Cheese and Cilantro Caesar Dressing, Spanish Rice Includes: Tortilla Chips, Salsa, Sour Cream	
Steak Fajitas	\$17.50
Peppers, Onions, Southwestern Caesar with Romaine Hearts, Tortilla Strips, Tomatoes, Cotija Cheese and Cilantro Caesar Dressing, Spanish Rice Includes: Tortilla Chips, Salsa, Sour Cream	
Chicken Teriyaki Bowl	\$11.95
Grilled Chicken Thigh Meat, Steamed Rice, and Sauteed Vegetables, with Teriyaki Sauce Drizzle and Sriracha Sauce Packet.	
Chicken Fajita Bowl	\$12.95
Grilled Chicken, Sauteed Onions, and Peppers with Spanish Rice and Hot Sauce Packet.	
Taco Bowl	\$12.95
Choose One: Seasoned Ground Beef or Grilled Chicken with Spanish Rice, Black Beans, Roasted Corn, Cheese, Pico De Gallo, Tortilla Strips, (Chipotle Sour Cream On the Side)	
Vegetable Lasagna*	\$13.95
Layers of Cheeses and Julienne Vegetables in a Creamy Garlic Sauce, Served with Vegetables and Garlic Bread Stick.	
Meat Lasagna*	\$13.95
Ground Beef, Three Cheeses, Marinara Sauce, Daily Vegetable Selection, Garlic Bread Sticks.	
Chicken Enchilada Casserole*	\$13.95
Shredded Chicken Breast, (2) Corn Tortillas, Jack and Cheddar Cheeses, Spanish Rice, Tortilla Chips, and Salsa.	

*Add Sour Cream for .75¢ Per Person

SIDES

Not Included in Pre-Fixe Entrees
Additional Side Dish +\$1.95 per person.
*Seasonal Selections at Market Price

Spanish Rice
Herb Rice
Mashed Potatoes
Red Roasted Potatoes

Black Beans
Refried Beans
Penne Marinara
Chefs Vegetables

Add Seasonal Fresh Fruit Platter to Your Meal (4oz.pp).....\$1.95

UPGRADED SIDES

Jasmine Rice.....+.25¢
Olive Oil Toasted Pepitas, Parsley

Basmati Rice.....+.25¢

Wild Rice Pilaf.....+.25¢

Brown Rice.....+.25¢
Almonds, Lemon, Parsley, Parmesan

Quinoa.....+.25¢
Tomato, Lemon, Parsley, Sunflower Kernels

Orzo.....+.50¢
Basil, Feta, Red Onion

Swiss Potato

Au Gratin.....+.50¢

Scalloped Potatoes.....+.50¢
Yellow Cheddar Cheese

Potato Wedges.....+.50¢
Bacon, Cheddar

Fettuccine Alfredo.....+.50¢

Tortillas.....+.50¢
Choice of Corn or Flour, Two Per Person

Asparagus*

Green Beans Almondine*

Brussel Sprouts*

DRINKS & DESSERTS

DRINKS

Hot Tea (12oz.).....	\$1.95	Regular or Decaffeinated Coffee (10oz.)...\$1.75
Iced Tea (12oz.).....	\$1.50	Gourmet Coffee Service.....\$3.95
Lemonade (12oz.).....	\$1.50	Half and Half, Cinnamon, Whipped Cream,
Fruit Punch (12oz.).....	\$1.50	Flavored Syrups
Assorted Canned Sodas (12oz.).....	\$1.50	Gourmet Hot Chocolate Bar.....\$3.95
Bottled Water (16oz.).....	\$1.25	Whipped Cream, Peppermint Sticks, Marshmallows

SNACK PACKS

Fresh Fruit Pack.....	\$5.95
Assorted Seasonal Fresh Fruit and Berries.	
Grilled Vegetable Crudite.....	\$5.95
Fresh Vegetable Crudite with Ranch Dressing.	
Antipasto Pack.....	\$13.95
Sliced Italian Meats, Cheeses, Pepperoncini's, Artichokes, Grilled Pepper, Tomatoes, and Olives. Served with Toasted Breads.	

DESSERTS

(Individually packaged. minimum purchase of \$150, unless accompanied by a meal purchase)

Cookies

White Chocolate Cranberry.....	\$1.75
Chocolate Chip.....	\$1.75
Double Chocolate.....	\$1.75
Oatmeal.....	\$1.75
Snickerdoodle.....	\$1.75

*Gluten Free Upon Request

Brownies.....	\$1.50
----------------------	---------------