

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*

**upgrade to a quiche 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*

BREAKFAST

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 and jalapenos*

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

**breakfast enhancements on page 3*

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, 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*

CHEF REQUIRED



GLUTEN FREE




VEGAN

CHEFS ENTREES

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

CHICKEN ENTREES

CALIFORNIA CHICKEN 

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


CHICKEN TIKKA MASALA

chicken breast, onion, tikka masala

KEY WEST CHICKEN 
*chicken breast, mango, red bell peppers,
 cilantro, honey lime sauce*

MEDITERRANEAN CHICKEN 


*chicken thighs, green onion, blistered
cherry tomatoes*

GRILLED BBQ CHICKEN 

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

BEEF ENTREES

BEEF STROGANOFF
garlic butter egg noodles

BRAISED BEEF BURGUNDY 
*roasted carrot, mushroom, onions,
burgundy wine sauce*

GRILLED TRI TIP 
*choice of sauce- roasted garlic demi,
 chimichurri, au poivre*

ACHO GRILLED FLAT IRON
cilantro chimichurri



SLOW BRAISED SHORT RIB 
cabernet demi-glace

VEGETARIAN ENTREES

EGGPLANT PARMESAN

mozzarella and marinara

GRILLED VEGETABLE WELLINGTON
zucchini, squash, bell pepper, tomato jus

SEARED CAULIFLOWER STEAK  

*parsley, extra virgin olive oil, lemon
zest, pine nut vinaigrette*

QUINOA STUFFED BELL PEPPERS
feta, leeks, marinara

GRILLED ARTICHOKE
herb panko breadcrumbs with garlic aioli

PORK ENTREES

HERB ROASTED PORK GF
lemon, garlic, pan jus

BROWN SUGAR PORK LOIN 
*bourbon glaze, golden raisins, rosemary,
citrus jus*

ASIAN ENTREES

BEEF TERIYAKI

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

TERIYAKI CHICKEN
*chicken thighs, grilled pineapple,
green onions*

ORANGE CHICKEN
diced breaded chicken, orange sauce

KATSU CHICKEN
japanese style chicken breast cutlet, panko

KUNG PAO CHICKEN
*chicken thighs, zucchini, bell pepper, peanuts,
onion, chili*

CHICKEN CURRY 

chicken breast, japanese curry, potatoes, carrots

KOREAN BEEF BULGOGI
bulgogi sauce, gochujang chili

BROCCOLI BEEF
flank steak, broccoli, stir fry sauce

SPICY BEEF CURRY (GF)
japanese curry, potatoes, carrots

KALUA PORK (GF)
hawaiian style pulled pork

CANTONESE CHAR SIU PORK (GF)
*rice vinegar bbq sauce, toasted peanuts,
 scallions*

GRILLED SALMON
shoyu shitake sauce, scallions

ISLAND STYLE MAHI MAHI (GF)
fresh mango salsa, coconut ginger sauce

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

CR CHEF REQUIRED

GF GLUTEN FREE

V VEGAN

ITALIAN BUFFET

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

CLASSIC CAESAR

SONOMA

upgraded cost

PRE-FIXED ITALIAN

LASAGNA BOLOGNESE

*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

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, pepper jack cream sauce

CHICKEN VERACRUZ GF

chicken thighs, 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,

PORK CARNITAS GF

confit pork shoulder

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

chili flake (upgrade)

SUGGESTED SIDES

SPANISH RICE

CILANTRO LIME RICE

REFRIED PINTO BEANS

BLACK BEANS

SUGGESTED SALADS

SPANISH CAESAR

SOUTHWESTERN

(upgraded cost)

GARDEN FRESH

PRE-FIXED LATIN

GREEN CHICKEN

ENCHILADAS

*shredded chicken, roasted corn, cheese, tomatillo sauce served with: spanish caesar salad, rice, sour cream, chips and salsa
half pan serves 10-12
full pan served 20-24*

RED BEEF

ENCHILADAS

*ground beef, shredded cheese, guajillo sauce
served with: spanish caesar salad, rice, sour cream, chips and salsa
half pan serves 10-12
full pan served 20-24*

SALADS

SALADS

**10 guest count minimum per selection*

SIDE SALADS

**10 minimum per selection*

CLASSIC CAESAR

romaine, garlic croutons, shaved parmesan, caesar dressing

GARDEN FRESH GF

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

SPANISH CAESAR

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

UPGRADED SALADS

SOUTHWESTERN GF

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

FOUR SEASONS GF

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

GREEK GF

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

ASIAN GF

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

PEAR AND PECAN 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 GF

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

ENTRÉE SALADS

**10 minimum per selection*

BLTA

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

GRILLED CHICKEN COBB GF

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

ITALIAN CHOPPED GF

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

FLAT IRON STEAK GF

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

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

CR CHEF REQUIRED

GF GLUTEN FREE

V VEGAN

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

HERBED RED ROASTED
POTATOES GF V

CHEF’S SEASONAL
VEGETABLES GF V

STEAMED BASMATI RICE GF V

SPANISH RICE GF

CILANTRO LIME RICE GF

REFRIED PINTO BEANS GF V

BLACK BEANS GF V

STIR FRY VEGETABLES

PASTA POMODORO V

GARDEN SALAD GF V

PASTA SALAD

CLASSIC POTATO SALAD GF

HOUSE KETTLE CHIPS GF V

BAG OF CHIPS GF V

CHOCOLATE CHIP COOKIE

UPGRADED
SIDES

SAUTEED GREEN BEANS GF V
with shallots and garlic

THREE CHEESE SCALLOPED
POTATOES GF

WILD RICE PILAF GF

GRILLED ASPARAGUS GF V

YUKON GOLD MASHED
POTATO GF

ROASTED BRUSSEL
SPROUTS GF V
with balsamic glaze

BROCCOLI AND
CAULIFLOWER GREMOLATA GF V

KOREAN FRIED RICE
with kimchi and gochujang

CHINESE FRIED RICE
peas, carrots and egg

BUTTERED BROCCOLI GF

BEVERAGES

**served in a dispenser*

ASSORTED HOT TEA*

ICED TEA*

LEMONADE*

FRUIT PUNCH*

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

WATER*