

Abbreviated Restaurant Menu

Breakfast

Yogurt Parfait: house made almond-vanilla yogurt, granola, and fresh berries (GF) ~ 8

Cinnamon French Toast: egg dipped brioche bread, fresh fruit ~ 11

Breakfast Sandwich: scrambled eggs, bacon, cheddar cheese on a fresh baked croissant with potatoes O'Brien ~ 12

Bacon and Cheddar Omelet: old school! With potatoes O'Brien and toast ~ 14

Eggs your Way: choice of eggs with bacon, potatoes O'Brien and toast ~ 14

Breakfast Quesadilla: scrambled eggs, bacon, cheddar cheese, guacamole served with homemade salsa and sour cream ~ 14

Just for Kids

Old Fashioned French Toast: maple syrup ~ 6

Cheese Quesadilla: with French fries ~ 6 Add chicken ~ 3

Between some Bread

Served with our famous homemade potato chips

Richards Chicken Salad: with grapes, celery, leaf lettuce, fresh baked croissant ~ 12

California Turkey: Boars Head turkey, bacon, lettuce, avocado, tomato, basil, mayo bleu cheese, whole wheat bread ~ 12

Tuna Salad: homemade tuna salad, lettuce, tomato, marble rye ~ 11

Some Like it Hot

Burger: 8 oz grass fed ground beef, arugula, tomato, caramel iced onion, brioche roll, cheese, French fries ~ 15

Turkey Burger: lettuce sharp cheddar, tomato, caramelized onion, brioche roll, French fries ~ 14

Grilled Cheese Panini: bacon, tomato, avocado, herbed butter, French fries ~ 11

Turkey Panini: apple, Brie, homemade cranberry butter, French fries ~ 14

Quesadillas: your choice of chicken or beef grilled with peppers, onions, cheddarjack cheese, homemade salsa, sour cream, Mexican rice ~ 12

Get your Greens

Caesar Salad: grilled chicken, homemade croutons, Parmesan cheese, Caesar dressing ~ 12

Signature Salad: grilled chicken, apples, pistachios, cran-raisins, bleu cheese, strawberry vinaigrette (GF)~ 13

Spinach Salad: grilled chicken, roasted sweet potatoes, quinoa, feta, red onion, sunflower seeds, avocado, citrus vinaigrette (GF)~ 13

Southwest Salad: blackened chicken, black bean-corn salsa, cheddar jack, avocado, cilantro vinaigrette (GF)~ 13

To place takeout orders

Please call 610-251-9600 Or email catering@aneucatering.com

Thank you!