



CORPORATE CATERING MENU



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ORDERING INFORMATION

AS A FULL SERVICE CATERER WE ARE PLEASED TO WORK W/ YOU ON CUSTOMIZING MENUS SUITED TO MEET YOUR NEEDS. FROM GOURMET S&WICHES SERVING 10 TO A COCKTAIL RECEPTION FOR 5,000 WE ARE COMMITTED TO EXCEEDING ALL OF YOUR CATERING NEEDS.

PLEASE FEEL FREE TO INQUIRE ABOUT CUSTOMIZED MENUS.

ORDERING

WE DO OUR BEST TO ACCOMMODATE LAST MINUTE ORDERS & APPRECIATE YOUR ORDER AS FAR IN ADVANCE AS POSSIBLE.

ORDERS CAN BE PLACED W/ OUR CATERING OFFICE MONDAY THRU FRIDAY 8:30 AM -5:00 PM. FOR YOUR CONVENIENCE, ORDERS MAY BE PLACED DIRECTLY TO CUSTOMERSERVICE@ZCATER.COM & ARE RETRIEVED THE FOLLOWING BUSINESS DAY.

✓ DELIVERIES BETWEEN 8PM & 4AM DURING THE WEEK, ON WEEKENDS & ON HOLIDAYS ARE SUBJECT TO ADDITIONAL CHARGES. Achieving quality means providing excellent service st&ards. Part of that service is remaining available to you when you need us. You can reach our owner, Gary Khaz, directly at (949) 295-6097, w/ any questions or concerns.

CANCELLATION POLICY

All orders begin the preparation stage 24 hours prior to the order start time. For this reason; cancellations may not take place less than 24 hours in advance. Orders cancelled less than 24-hours prior to the event will result in a 100% charge to the client.

DELIVERY & SET-UP

There is a nominal delivery charge, which is based on distance. St&ard deliveries are scheduled 7 days a week from 6:00 AM till 10:00 PM w/in a thirty-minute window. Drop-off orders are presented on disposable black serving platters (cold entrees) or in foil pans (hot entrees). W/ your request, we will provide st&ard chafing dishes. All orders are served w/ Bio-degradable heavy duty paper plates, flatware, paper napkins & service ware at no charge. Our uniformed drivers will set up your buffet at no additional charge. Zcater is now offering a variety of set-up packages to accommodate your specific set-up requirements.

PICK UP ORDERS

If you wish to pick up your order, our staff will assist you w/ all packing & loading of your vehicle. All orders will be packaged in foil pans. Insulated heat bags will not be provided. The 15% service & delivery charge will be waived. You will only be charge for disposable service ware if needed. All orders can be picked up at: 17290 Newhope Street, Suite A, Fountain Valley, CA 92708.

SERVICE CHARGE

A Service charge will be added to the cost of food & beverage on all orders. This charge helps to defray the cost involved in order processing as well as to compensate our drivers for their services. This is not a gratuity.

GRATUITY

All gratuities "tips" are greatly appreciated by our delivery drivers/serving staff. Gratuity may be added at your discretion.

BILLING

We accept Visa, Master Card, American Express, Corporate Checks or Cash. Any orders over \$1,000.00 paid by credit card will be charged a 3% credit card processing fee. Accounts are available for all of our Corporate Clients (subject to credit approval & updated credit card on file). Credit terms for corporate accounts are Net 30. Please ask your Account Executive for an application.

PRICING

The following menu prices are based on "corporate drop off" orders only. Prices, menu items, & Policy & Procedures are subject to change w/out notice. We reserve the right to correct any errors in pricing, & to cancel any order based on an incorrect quote.

Delivery Presentation Options

- A. Classic:** (Included w/ every order) Our St&ard Package: signature paper plates, plastic utensils, serving utensils, napkins & cups when needed.
- B. Environmentally Friendly:** ZCater is now offering a full line of Green Products—Our plates, bowls, & cutlery are produced from 100% sustainable raw materials. \$2.75 per person
- C. Boardroom:** Chafers, Sternos, basic Black Buffet Linen, Disposable High Quality clear, white, or black disposable plastic plates, bowls, cutlery, beverage cups, & napkins. \$3.75 per person
- D. VIP:** All China, Plates, Glassware, Silverware, Chafers, Linens, basic Polycotton Linen & basic Polycotton Linen Napkins. Additional rentals will be charged accordingly. Serving utensils will be provided w/ each order. \$12.00 per person

At Your Service

RENTALS

For an additional charge, we can provide upgraded Chafing Dishes, Linens, Fine China, Glassware, Stemware, Silverware, Tables & Chairs through our subsidiary company, A-Z Party Rentals. An additional charge will be added for delivery, set-up, breakdown & pick-up services.

BAR SERVICE

We offer a variety of Hosted & Cash Bar packages. Please contact Zcater for additional information.

SERVICE PERSONNEL

Our professional staff including Captains, Chefs, Service Staff & bartender are available upon request.

FULL SERVICE EVENTS

ZCATER specializes in Weddings, Receptions, Fundraisers & Social Events. Your account executive will help you build a custom menu for your event & will assist you w/ all of your event planning needs.


✓ Delivery & Menu Pricing Subject to Change w/out Notice.

Sunrise Breakfast

Minimum of 10 Guests per Order
Includes Disposable Plates, Cutlery & Service Ware

Continental Breakfast \$ 9.50 pp 

Assortment of Fresh Baked Croissants, Danishes, Muffins, Scones, Biscotti, Breakfast Breads
w/ Fresh Fruit Salad. Orange Juice or Coffee

Deluxe Continental Breakfast \$ 10.50 pp 

Assortment of Fresh Baked Croissants, Danishes, Muffins, Biscotti, Scones, Sliced Bagels & Breakfast Breads Served w/ Fruit Preserves, Creamy Butter, Individual Cream Cheese, Fresh Fruit Display & Assorted 10 Oz Individual Juices or Coffee
(Orange, Cranberry, Apple)

Assorted Croissant Breakfast \$ 9.50 pp

Assortment of Fresh Baked Croissants Served w/Fresh Fruit Salad. Orange Juice or Coffee

◇ Choice of Two:

- Plain Croissants, w/ Preserves & Creamy Butter
- Ham & Swiss Cheese
- Assortment of Filled Croissants

Breakfast Bagel Bar \$ 9.50 pp 

Fresh Baked Bagel Assortment, Sliced Swiss & Cheddar Cheese, Fruit Preserves, Creamy Butter, Whipped Plain & Vegetable Cream Cheese.
Served w/ Fresh Fruit Salad. Orange Juice or Coffee

Traditional American Breakfast \$ 14.50 pp 

Farm Fresh Scrambled Eggs Served w/ Applewood Smoked Bacon (2 pp) & 2 Oz. Breakfast Link Sausage (1 pp), O'brien Potatoes.
Served w/ Sliced Breakfast Breads, Fresh Fruit Salad. Orange Juice or Coffee

◇ Add

- Additional Bacon \$2.00 pp
- Additional Sausage for \$2.00 pp
- Thick Ham Slices \$3.50 pp
- Turkey Bacon or Sausage \$3.50 pp
- Hot Links or Polish Sausage \$4.50 pp
- Grilled Tofu \$2.50 pp
- French Toast \$4.00 pp
- Breakfast Pancakes \$4.00 pp
- Vegan Eggs \$4.00 pp
- Low Fat Yoplait Yogurt \$3.00 pp

Traditional French Toast \$ 12.50 pp 

Sliced Thick Egg Bread Dipped In Vanilla Cinnamon Butter & Grilled To Perfection.

Served w/ Powder Sugar & Side of Breakfast Syrup & Cream Butter, Fresh Fruit Salad. Orange Juice or Coffee

◇ Add

- 2 Scrambled Eggs \$ 4.00 pp
- Applewood Smoked Bacon (2 pp) \$2.00 pp
- Breakfast Sausage \$2.00 pp
- Thick Ham Slices \$3.50 pp
- Turkey Bacon or Sausage \$3.50 pp
- Hot Links or Polish Sausage \$4.50 pp
- Hash Browns Patties \$ 3.00 pp
- O'brien Potatoes \$ 3.00 pp

New York Breakfast \$19.50 pp 

Platter of Sliced Smoked Atlantic Salmon; Served w/ Assorted Bagels, Whipped Plain Cream Cheese, Sliced Tomatoes, Sliced Onions, Sliced Swiss & Cheddar Cheese, Fresh Fruit Salad & Assorted 10 Oz Individual Juices or Coffee

Breakfast On the Run \$ 10.50 pp

Individually Packed Paper Bags w/ Fresh Baked Muffin, Low Fat Yoplait Yogurt, Whole Fruit (Banana, Apple Or Orange) & 10 oz. Individual Juices



Add \$ 3.50 pp for individually boxed hot/cold menu items

Breakfast Sandwich \$ 13.50 pp 


Choice of Individually Wrapped Fresh Baked Plain Croissant, Cibatta Bread, or a Bagel Assortment,
Served w/ Fresh Fruit Salad. Orange Juice or Coffee

◇ Your Choice of:

- Sunrise – Scrambled Eggs w/ Grilled Canadian Bacon & Jack Cheese
- Denver – Scrambled Eggs w/ Diced Ham, Bell Peppers, Onions & Cheddar Cheese
- Florentine – Scrambled Eggs w/ Mushrooms, Spinach, Tomatoes & Feta Cheese (V)
- Vegetarian – Scrambled Eggs w/ Grilled Bell Peppers, Mushrooms, Red Onions, Avocado & Cheddar Cheese (V)

◇ Add

- Hash Browns Patties \$ 3.00 pp O'brien Potatoes \$ 3.00 pp Vegan Eggs \$5.00 pp

Breakfast Burrito \$ 14.50 pp 

Served w/ O'brien Potatoes & Salsa Fresca & Fresh Fruit Salad. Orange Juice or Coffee

Large Flour Tortilla Filled w/ Scrambled Eggs and:

◇ Your Choice of:

- Porker Scramble – Breakfast Sausage, Bacon, Tomatoes, Spanish Salsa & Shredded Cheese
- Jamon Scramble – Ham, Red & Green Bell Peppers, Tomatoes & Shredded Cheese
- Chorizo Scramble – Pork Chorizo or Chicken Chorizo, Peppers, Tomatoes, Onions & Cheese
- Vegetable Scramble – Sautéed Tofu, Fresh Vegetables w/ Queso Fresco (V)

◇ Add

- Hash Browns Patties \$ 3.00 pp Vegan Eggs \$5.00 pp
- Wet Burrito w/ Salsa Verde or Salsa Fresca Melted Cheese Add \$2.00 pp

Breakfast Burrito Boxes \$ 12.50 pp

Served w/ Whole Fruit & Salsa Fresca

Large Flour Tortilla Filled w/ Scrambled Eggs, Grilled Tomatoes, Onions, Spanish Salsa, Shredded Cheese

◇ Your Choice of Two + Veg:

- Ham
- Breakfast Sausage
- Applewood Smoked Bacon
- Vegetarian

◇ Add

- Hash Browns Patties \$3.00 pp Vegan Eggs \$5.00 pp Orange Juice \$3.00 Coffee \$2.25 Fruit Cup \$2.50

Breakfast Sandwich Boxes \$ 12.50 pp

Fresh Baked Plain Croissant or Cibata Bred Filled w/ Scrambled Eggs Sliced Cheese

◇ Your Choice of Two + Veg:

- Ham
- Breakfast Sausage
- Applewood Smoked Bacon
- Canadian Bacon
- Vegetarian & Cheddar Cheese

◇ Add

- Hash Browns Patties \$ 3.00 pp Vegan Eggs \$5.00 pp Orange Juice \$3.00 Coffee \$2.25 Fruit Cup \$2.50



Add \$3.50 pp for individually boxed hot/cold menu items

Breakfast Buffet Menu

Minimum of 10 Guests per Order

Includes Disposable Plates, Cutlery & Service Ware

Served w/ O'brien Potatoes, Fresh Fruit Salad, Assorted Breakfast Pastries Sliced Bagels & Breakfast Breads Served w/ Assorted Jellies, Creamy Butter, Individual Cream Cheese, Fresh Fruit Bowl & Assorted 10 Oz Individual Juices & Coffee

☐ All American Breakfast \$ 15.50 pp

Farm Fresh Scrambled Eggs, French Toast Or Buttermilk Pancakes, Applewood Smoked Bacon (2 pp) & 2 Oz Breakfast Link Sausage (1 pp)
Served w/ O'brien Potatoes, Fresh Fruit Salad, Sliced Bagels & Breakfast Breads Served w/ Assorted Jellies, Creamy Butter, Fresh Fruit Sald & Assorted 10 Oz. Individual Juices or Coffee

◇ Choice of One:

○ French Toast ○ Buttermilk Pancakes

◇ Add:

○ Grilled Bacon (2 ea.) \$ 2.00 pp

○ Grilled 2 Oz Sausage Links (1 ea.) \$2.00 pp

○ Grilled Ham \$ 3.50 pp

○ Turkey Bacon \$3.50 pp

○ Turkey Sausage \$ 3.50 pp

○ Hot Links or Polish Sausage \$ 4.00 pp

○ Grilled Tofu \$ 2.50 pp

○ Vegan Eggs \$ 5.00 pp

☐ French Toast Soufflé & Eggs \$ 14.50 pp

Oven Baked French Toast Soufflé, Farm Fresh Scrambled Eggs Served w/ Fresh Fruit Salad, Fresh Baked Assorted Breakfast Breads, Assorted Jellies, Creamy Butter, Powdered Sugar & Side of Breakfast Syrup Assorted 10 oz Individual Juices or Coffee

◇ Choice of One:

○ Mixed Berries

○ Apples & Raisins

○ Bananas & Raisins

◇ Topped w/ Choice of One:

○ Fresh Cut Strawberries ○ Nutella ○ Homemade Cappuccino Whipped Cream.

☐ Breakfast Frittata \$15.50 pp

Served w/ O'brien Potatoes, Fresh Fruit Salad, Assorted Breakfast Pastries Sliced Bagels & Breakfast Breads Served w/ Assorted Jellies, Creamy Butter, Individual Cream Cheese, & Assorted 10 oz Individual Juices or Coffee.

Farm Fresh Scrambled Eggs with

◇ Choice of One:

○ Ham, Mushrooms & Provolone Cheese

○ Chorizo, Salsa & Shredded Cheese

○ Sausage, Tomatoes, Bell Peppers & Swiss Cheese

○ Assortments Of Grilled Vegetables & Feta Cheese (V)

☐ Breakfast Quiche \$16.50 pp

Served w/ O'brien Potatoes, Fresh Fruit Salad, Assorted Breakfast Pastries Sliced Bagels & Breakfast Breads Served w/ Assorted Jellies, Creamy Butter, Individual Cream Cheese, & Assorted 10 oz Individual Juices or Coffee

Farm Fresh Scrambled Eggs with

◇ Choice Of One:

○ Lorraine – w/ Bacon & Swiss Cheese

○ Florentine (V) –w/ Spinach & Feta Cheese

○ Mexican – Chorizo w/ Sautéed Onion, Tomatoes, & Chipotle Cream

○ Meat Lovers – Ham, Bacon, Sausage, Shredded Cheese & Tomatoes

○ Greek – Spinach, Tomato, Bacon & Feta Cheese

☐ Steak & Eggs \$24.50 pp

Grilled 6 oz Filet Mignon Served w/ Farm Fresh Scrambled Eggs & O'brien Potatoes

Served w/ Fresh Fruit Salad, Assorted Breakfast Pastries, Assorted Jellies, Creamy Butter, & Assorted 10 oz Individual Juices or Coffee



Add \$3.50 pp for individually boxed hot/cold menu items

Country Skillet Scramble \$16.50 pp

Served w/ O'Brien Potatoes, Fresh Fruit Salad, Assorted Breakfast Pastries Sliced Bagels & Breakfast Breads Served w/ Assorted Jellies, Creamy Butter, Individual Cream Cheese, & Assorted 10 oz Individual Juices or Coffee
Farm Fresh Scrambled Eggs w/ Shredded Cheese & Avocado Sauce Over O'Brien Red Potatoes

◇ Choice Of One:

- Grilled Bacon, Sausage Tomatoes & Onions,
- Mushroom, Spinach, Broccoli & Tomatoes (V)
- Chicken Chorizo, Mushrooms, Cilantro & Tomatoes

Egg Scramble \$16.50 pp

Served w/ O'Brien Potatoes, Fresh Fruit Salad, Assorted Breakfast Pastries Sliced Bagels & Breakfast Breads Served w/ Assorted Jellies, Creamy Butter, Individual Cream Cheese, & Assorted 10 oz. Individual Juices or Coffee
3 Eggs Scrambled with

◇ Your Choice of Three:

- | | | | | | | | |
|---------------------------------|------------------------------------|-----------------------------|--------------------------------------|--------------------------------------|-------------------------------------|-----------------------------|-----------------------------------|
| <input type="radio"/> Bacon | <input type="radio"/> Sausage | <input type="radio"/> Ham | <input type="radio"/> Avocado | <input type="radio"/> Spanish Salsa | <input type="radio"/> Cheddar | <input type="radio"/> Swiss | <input type="radio"/> Pepper Jack |
| <input type="radio"/> Turkey | <input type="radio"/> Chorizo | <input type="radio"/> Onion | <input type="radio"/> Black Olives | <input type="radio"/> Tortilla Chips | <input type="radio"/> Munster | <input type="radio"/> Gouda | <input type="radio"/> Feta Cheese |
| <input type="radio"/> Mushrooms | <input type="radio"/> Bell Peppers | | <input type="radio"/> Ortega Chilies | <input type="radio"/> Green Salsa | <input type="radio"/> Queso Fresco; | | |
| <input type="radio"/> Tomatoes | <input type="radio"/> Cilantro | | <input type="radio"/> Red Onion | <input type="radio"/> Green Onions | | | |

Healthy Start

Minimum Of 10 Guests per Order Includes Disposable Plates, Cutlery & Service Ware

Power Breakfast \$ 10.50 pp 

Assorted Cliffs Energy Bars, Granola Bars, Assorted Individual Low Fat Fruit Yogurts.

Served w/ Fresh Fruit Salad Orange Juice or Coffee

Granola Breakfast Buffet \$ 10.50 pp

Greek Vanilla Yogurt w/ Chef's Choice Granola


Served w/ Flax Seeds, Honey, Sliced Almonds.

Served w/ Assorted Muffins, Fresh Fruit. Orange Juice or Coffee

◇ Choice Of Toppings

Select Two:

- | | |
|---|---|
| <input type="radio"/> Mixed Berries Compote | <input type="radio"/> Diced Mixed Dried Fruit |
| <input type="radio"/> Blueberry Compote | <input type="radio"/> Fresh Mixed Berries |
| <input type="radio"/> Sliced Fresh Strawberries | <input type="radio"/> Banana & Kiwi |
| <input type="radio"/> Sliced Apples & Raisins | |

Morning Glory \$ 12.50 pp 

Homemade Greek Low Fat Vanilla Yogurt Parfaits w/ Granola & Mixed Berries Compote.

Served w/ Assorted Breakfast Breads, Sliced Seasonal Fruit Platter Orange Juice or Coffee

Classic Hot Oatmeal Buffet \$ 10.50 pp

Served Hot, w/ Brown Sugar, Flax Seed, Honey, Low Fat Milk.

Served w/ Fresh Fruit Salad. Orange Juice or Coffee ◇ Choice Of One:

- Bananas & Raisins
- Diced Dried Apricots, Dry Raisins & Cranberries
- Cinnamon Spiced Apples & Raisins
- Sliced Fresh Kiwi, Bananas & Strawberries

◇ Add

- Yoplait Yogurt \$ 2.00 ea. Add Vanilla Yogurt Parfait \$ 4.50 ea.

☐ Low Cal Hot Breakfast \$14.50 pp



Egg White Omelet w/ Grilled Tofu, Fresh Mushrooms, Spinach, & Bell Peppers;

Served w/ Fresh Salsa, Whole Wheat Bagels & Low Fat Cream Cheese, Fresh Fruit Salad. ○ Orange Juice or ○ Coffee

☐ Low Carb Hot Breakfast \$14.50 pp



Egg Whites or Egg Beaters Scramble, Side of Grilled Turkey Bacon & Turkey Sausage Links;

Served w/ Low Fat Cottage Cheese, Fresh Fruit Salad. ○ Orange Juice or ○ Coffee

☐ Whole Wheat Breakfast Burrito Wraps \$14.50 pp



Served w/ Low Fat Cottage Cheese, Fresh Fruit Salad. ○ Orange Juice or ○ Coffee

◇ Your Choice:

- Egg Whites w/ Feta Cheese, Tomatoes & Spinach
- Scramble Egg Beaters w/ Turkey Sausage, Mushrooms, Tomatoes & Cheddar Cheese
- Scramble Egg Beaters w/ Turkey Bacon, Bell Peppers, Tomatoes, Avocado & Pepper Jack Cheese



Add \$3.50 pp for individually boxed hot/cold menu items

Breakfast Made to Order

Minimum 30 Guests, Price Per Serving w/ Maximum 2 Hour Event Time

☐ Omelet Bar \$22.50 pp

Our Exhibition Chef Will Prepare Omelets to Order w/ the Following Ingredients: Bacon, Ham, Sausage, Spinach, Mushrooms, Bell Peppers, Tomatoes, Onions, Shredded Cheese & Salsa

Served w/ O'Brien Potatoes, Bagels, Sliced Breakfast Breads, Fruit Salad. ○ Orange Juice or ○ Coffee

☐ Egg Whites, Egg Beaters or Vegan Eggs Substitute Available Upon Request

◆ Add

○ Pancakes \$ 2.50 pp ○ French Toast \$ 2.50 pp ○ Oatmeal \$ 3.00 pp ○ Vanilla Yogurt Parfait \$3.95 ea. ○ Avocado \$1.50 pp

☐ **Omelet Chef Required 1 per 50 Guests

☐ Belgian Waffle Bar \$ 16.50 pp

Belgian Waffles w/ Breakfast Syrup, Whipped Cream, Fruit Salad. ○ Orange Juice or ○ Coffee

◆ Side Toppings:

○ Fresh Sliced Strawberries

○ Sliced Almonds

○ Blueberries

○ Vanilla Yogurt

○ Fruit Salad

○ Dark Chocolate Shavings

◆ Add

○ Egg Whites \$ 3.00 pp ○ Scramble Eggs \$ 3.00 pp ○ Vanilla Yogurt Parfait \$4.50 ea. ○ Avocado \$2.00 pp



Additional Platters

Add - On to any Regular Priced Breakfast Meals

Minimum 10 per Item

◆ Add

☐ Fresh Bakery Assortment \$ 5.50 pp

Served w/ Fruit Preserves & Creamy Butter

○ Fresh Baked Muffins ○ Scones ○ Danishes ○ French Croissants;

☐ Fresh Baked Bagel Assortment \$ 4.50 pp

Served w/ Individual Cream Cheese Fruit Preserves & Creamy Butter

◆ Your Choice:

○ Plain ○ Sesame Seed ○ Poppy Seed ○ Egg ○ Whole Wheat ○ Everything Bagels

☐ Fresh Baked Breakfast Breads 4 ea. \$ 28.00

Served Sliced w/ Creamy Butter Baked Assortment May

◆ Your Choice:

○ Chocolate Chip ○ Blueberry ○ Carrot Walnut ○ Banana Nut ○ Orange Cranberry ○ Lemon Poppy Seed ○ Zucchini Walnut

☐ Side Fresh Fruit Salad \$ 4.50 pp

Assortment of the Season's Cut Freshest Fruit. Served in the Bowl

Additional Breakfast Items

Add - On to any Breakfast Meal.

Minimum for 5 of ea.

◇ Add

- Turkey Sausage Links (3 ea.) \$ 4.00 pp
- Grilled Turkey Bacon (3 ea.) \$ 3.50 pp
- Grilled Bacon (3 ea.) \$ 3.50 pp
- Grilled 2 Oz Sausage Links (2 ea.) \$3.50 pp
- Grilled Ham \$ 4.00 pp
- Grilled Smoked Polish Kielbasa \$ 4.50 pp
- Roasted Pork or Chicken Chorizo \$ 3.50 pp
- Grilled Canadian Bacon \$ 3.50 pp
- Breakfast Pancakes (2 ea) \$ 4.00 pp
- Individual Side of Granola \$ 3.50 pp
- Hard Boiled Egg \$ 2.50 ea.
- Scrambled Eggs 2ea. \$ 4.00 pp
- Egg Whites \$ 5.00 pp
- Substitute Egg Whites \$3.00 pp
- O'brien Breakfast Potatoes \$3.00 pp
- Hash Brown Patties \$ 3.00 pp
- Seasonal Whole Fruit \$2.00 pp
- Fresh Fruit Cup \$ 4.00 pp
- Assorted Low Fat Individual Yogurts \$2.50 ea
- Individual Cereal w/ Low Fat Milk \$ 5.00 pp

Hot Breakfast Beverages

Minimum of 10 Guests Per Order

Served w/ Coffee Cups, Cream, Sugar, Splenda, Equal & Sweet N' Low Includes Breakfast, Traditional & Herbal Teas

◇ Serves 8 – 10

- Roasted Coffee Joe-To-Go \$24.50 ea.
- Decaf Joe-To-Go \$24.50 ea.
- Hot Chocolate Joe-To-Go \$ 24.95 ea.
- Tea Service Joe-To-Go \$ 24.50 ea.

◇ Cambro Service

- Small Insulated Cambro 2.5 Gal. Serves 40 \$85.00 ea.
- Medium Insulated Cambro 5 Gal Serves 80 \$150.00 ea.
- Large Insulated Cambro 10 Gal Serves 160 \$ 290.00 ea.

Cold Breakfast Beverages

Minimum 10 Guests per Item

- Orange Juice 1 Gallon \$15.00 ea.
- Assorted 10 Oz Bottled Juice \$3.50 ea.
(Apple, Orange, Cranberry)
- Martinelli's Apple Juice \$3.50 ea.
- V-8 Juice \$3.50 ea.
- Starbucks Frappuccino \$4.50 ea.
- Bottled Water \$1.65 ea.
- Fresh Brewed Tropical Iced Tea \$24.50 ea.
(Served w/ice Joe-To-Go Serves 10 – 12 ppl.)
- Fresh Brewed Plain Iced Tea \$24.50 ea.
(Served w/ice Joe-To-Go Serves 10 -12 ppl.)



Sandwich & Deli Menu

Traditional Sandwich Buffet \$ 13.50 pp

Minimum of 10 Guests per Order, Minimum of 3 per Each Sandwich Selection
Served on Variety of Sliced Breads:

Marble Rye, Sour Dough, Squaw, Whole Wheat, Multigrain Bread

Topped w/ Sliced Cheese, Ripe Tomatoes & Leaf Lettuce, Pickle Spears, Side Salad or Bag of Assorted Chips

◇ Sandwich Selection

- Roasted Turkey & Jack Cheese
- Roast Beef & Cheddar Cheese
- Ham & Swiss Cheese
- Italian Salami & Provolone Cheese
- Chicken Salad
- Tuna Salad (V)
- Egg Salad
- Grilled Vegetables (VG).

◇ Side of

- Market Salad
- Grilled Vegetable Pasta Salad
- Bag of Assorted Chips.
- Country Red Potato Salad

◇ Add: Assortment of Fresh Baked Cookies \$ 1.50 pp; Bite Size Brownies \$ 1.50 pp Cookies & Brownies \$ 2.50 pp;

Gourmet Sandwich Buffet \$ 15.50 pp

Minimum of 10 Guests per Order, Minimum of 3 per Each Sandwich Selection

Our Sandwiches Are Prepared on an Array Artisan Rolls & Fresh Baked Croissants

Topped w/ Sliced Cheese, Ripe Tomatoes & Leaf Lettuce, Served w/ Dill Pickle Spears & Your Choice of one Side:

Grilled Vegetable Pasta Salad, Country Red Potato Salad, Farmhouse Cole Slaw, Market Salad, Broccoli & Panchetta Pasta Salad, Asian Cole Slaw, Caesar Salad, Tex- Mex Salad, Fresh Vegetable Crudit  sticks w/ Ranch Dressing, Fruit Salad Or An Assortment of Individual Bags of Chips

◇ Add: Assortment of Fresh Baked Cookies \$ 1.50 pp; Bite Size Brownies \$ 1.50 pp Cookies & Brownies \$ 3.00 pp;

□ Roasted Turkey Breast & Avocado

Fresh Roast Breast of Turkey Thinly Sliced w/ Havarti Cheese & Sundried Tomato Aioli

◇ Add:

- Bacon \$2.00 pp
- Turkey Bacon \$ 2.50 pp
- No Cheese
- No Tomato

□ Angus Roast Beef

Savory Angus Roast Beef w/ Sharp Wisconsin Cheddar & Creamy Horseradish Aioli

◇ Add:

- Avocado \$2.00 pp
- Bacon \$2.00 pp
- Turkey Bacon \$3.00 pp
- Swiss Cheese \$1.50 pp
- No Tomato

□ Baked Virginia Ham & Swiss

Baked Virginia Ham w/ Swiss Cheese & Honey Dijon Mustard

◇ Add:

- Avocado \$2.00 pp
- Bacon \$2.00 pp
- Turkey Bacon \$3.00 pp
- Swiss Cheese \$1.50 pp
- No Tomato

□ Club Hoagie

Fresh Roast Breast of Turkey, Baked Virginia Ham, Swiss Cheese, Beefsteak Tomatoes, Red onions & Bacon Topped w/ Ranch Dressing.

◇ Add:

- Avocado \$2.00 pp
- Bacon \$2.00 pp
- Turkey Bacon \$3.00 pp
- No Cheese
- No Tomato



Add \$3.50 pp for individually boxed hot/cold menu items

California TTBLTA

Fresh Roasted Turkey Breast, Crispy Turkey Bacon, Lettuce, Tomato & Avocado

Italian Submarine Sandwich

Layers of Thinly Sliced Genoa Salami, Mortadella, Ham, Provolone Cheese & Pepperoncini, Served w/ Italian Dressing

◇ Add:

- Avocado \$2.00 pp
- Bacon \$2.00 pp
- Turkey Bacon \$3.00 pp
- No Cheese
- No Tomato

Grilled Chicken Santa Fe

Chipotle Lime Marinated Grilled Chicken Breast Topped w/ Bacon, Sliced Avocado, Lettuce, Tomatoes & Chipotle Lime Aioli

◇ Add:

- Turkey Bacon \$3.00pp
- Jack Cheese \$1.50 pp
- No Tomato

Grilled Chicken BLTA

Marinated Grilled Chicken Breast Topped w/ Bacon, Sliced Avocado, Lettuce & Lemon Aioli

◇ Add:

- Turkey Bacon \$3.00 pp
- Swiss Cheese \$1.50 pp
- No Tomato

Buffalo Chicken

Spicy Marinated Chicken Breast w/ Monterey Jack Cheese, Sliced Tomatoes, & Topped w/ Bleu Cheese.

◇ Add:

- Avocado \$2.00 pp
- Bacon \$2.00 pp
- Turkey Bacon \$3.00 pp
- No Cheese
- No Tomato

Chicken Marco Polo

Grilled Chicken Breast w/ Fresh Basil, Buffalo Mozzarella, Plum Tomatoes & Italian Dressing

◇ Add:

- Avocado \$2.00 pp
- Bacon \$2.00 pp
- Turkey Bacon \$3.00 pp
- No Cheese
- No Tomato

Caprese (V)

Sliced Roma Tomatoes & Fresh Buffalo Mozzarella & Basil Pesto, Olive Oil & Balsamic Vinaigrette

◇ Add:

- Avocado \$2.00 pp
- No Cheese
- No Tomato

Albacore White Tuna Salad

White Albacore Salad w/ Fresh Chopped Celery & Creamy Mayonnaise

◇ Add:

- Avocado \$2.00 pp
- Bacon \$2.00 pp
- Turkey Bacon \$3.00 pp
- Swiss Cheese \$1.50 pp
- No Tomato

Egg Salad

N.Y. Deli Style Traditional Egg Salad w/ Minced Hardboiled Eggs & Creamy Mayonnaise

◇ Add:

- Avocado \$2.00 pp
- Bacon \$2.00 pp
- Turkey Bacon \$3.00 pp
- Swiss Cheese \$1.50 pp
- No Tomato

□ Grilled Garden w/ Pesto (V)

Seasoned w/ Herbs & Spices, Fresh Grilled Eggplant, Zucchini, Roma Tomatoes, Bermuda onions, Bell Peppers, Olive Pesto Drizzled w/ Extra Virgin Olive Oil & Balsamic Vinegar

◇ Add:

- Avocado \$2.00 pp
- No Cheese
- No Tomato

□ Grilled Portobello Mushroom (V)

Char Grilled Portobello Mushrooms w/ Provolone Cheese, Roma Tomatoes, Sweet Red & Yellow Bell Peppers; Served w/ Italian Dressing.

◇ Add:

- Avocado \$2.00 pp
- No Cheese
- No Tomato

◇ Choice of one Side:

- Country Red Potato Salad
- Grilled Vegetable Pasta Salad
- Farmhouse Cole Slaw
- Market Salad
- Broccoli & Panchetta Pasta Salad
- Asian Cole Slaw
- Caesar Salad
- Tex- Mex Salad
- Fresh Vegetable Crudité Sticks w/ Ranch Dressing
- Fruit Salad
- An Assortment of Individual Bags of Chips
- Add Second Side for \$3.00 pp

Miniature Sandwich Platters \$15.50 pp

Minimum of 10 Guests per Order, Minimum of 3 Per Each Sandwich Selection

Our Sandwiches Are Prepared on Array of Baked Artisan Dinner Rolls (2pp)

Topped w/ Sliced Cheese, Sliced Roma Tomatoes & Leaf Lettuce, Served w/ Deli Mustard & Mayonnaise, Pickle Spears,

◇ Sandwich Selection:

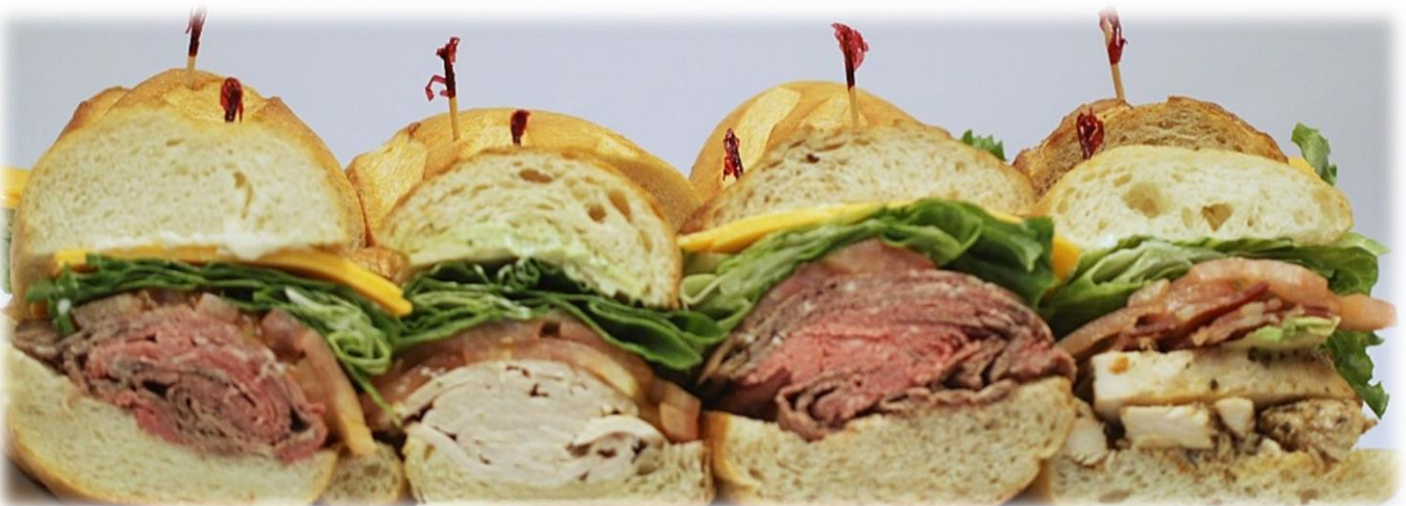
- Roast Beef
- Roast Turkey Breast
- Virginia Ham
- Genoa Salami
- Tuna Salad
- Chicken Salad
- Egg Salad (V)
- Grilled Vegetarian (V)

◇ Choice of one Side:

- Grilled Vegetable Pasta Salad
- Country Red Potato Salad
- Farmhouse Cole Slaw
- Market Salad
- Broccoli & Panchetta Pasta Salad
- Asian Cole Slaw
- Caesar Salad
- Tex- Mex Salad
- Vegetable Crudité Sticks w/ Ranch Dressing
- Fruit Salad
- Assortment of Individual Bags of Chip

◇ Add: Assortment of Fresh Baked Cookies \$1.50 pp; Bite

Size Brownies \$ 1.50 pp Cookies & Brownies \$ 3.00 pp;



New York Famous Deli Sandwich Buffet

Minimum of 10 Guests per Order, Minimum of 3 per Each Sandwich Selection

Served on Sliced Marble Rye Bread Topped w/ Sliced Swiss Cheese, Ripe Tomatoes, Leaf Lettuce, Deli Mustard, Russian Dressing
Pickle Spears, Bag of Assorted Chips.

◇ Sandwich Selection

□ N.Y. Corned Beef Sandwich \$16.50 pp

Piled High Traditional NY Deli Corned Beef w/ Swiss Cheese

□ N.Y. Pastrami Sandwich \$16.50 pp

Piled High Traditional NY Deli Pastrami w/ Swiss Cheese

□ N.Y. Corned Beef & Pastrami Combo Sandwich \$19.50 pp

Piled High Traditional NY Deli Pastrami w/ Swiss Cheese

□ Roast Beef & Roasted Turkey Breast Combo \$19.50 pp

Combination of Roasted Turkey Breast & Angus Roast Beef w/ Swiss Cheese, Ripe Tomatoes, Leaf Lettuce & Russian Dressing

□ Roasted Turkey Breast & Virginia Ham Combo \$ 17.50 pp

Combination of Roasted Turkey Breast & Virginia Ham w/ Swiss Cheese, Ripe Tomatoes, Leaf Lettuce & Russian Dressing

N.Y. Famous Hot Ruben Sandwiches

□ Grilled New York Corn Beef Reuben \$19.50 pp

Thinly Sliced Corned Beef, Sauerkraut, Melted Swiss Cheese on Grilled Marble Rye

□ Grilled New York Pastrami Reuben \$19.50 pp

Thinly Slices Pastrami, Sauerkraut, Melted Swiss Cheese on Grilled Marble Rye

□ Grilled New York Turkey Reuben \$19.50 pp

Thinly Sliced Fresh Roasted Breast of Turkey, Sauerkraut, Melted Swiss Cheese on Grilled Marble Rye

□ Grilled Vegetables & Tofu Reuben \$17.50 pp (V)

Grilled Vegetables & Firm Tofu, Sauerkraut, Melted Swiss Cheese on Grilled Marble Rye

◇ Choice of one Side:

- Grilled Vegetable Pasta Salad
- Country Red Potato Salad
- Farmhouse Cole Slaw
- Market Salad
- Broccoli & Panchetta Pasta Salad
- Asian Cole Slaw
- Caesar Salad
- Tex- Mex Salad
- Fresh Vegetable Crudité Sticks w/ Ranch Dressing
- Fruit Salad
- An Assortment of Individual Bags of Chips



Add \$3.50 pp for individually boxed hot/cold menu items

Hot Grinder Sandwiches \$16.50 pp

Served w/ Dill Pickle Spears & Your Choice of one Side Salad;

Grilled Vegetable Pasta Salad, Country Red Potato Salad, Farmhouse Cole Slaw, Market Salad, Broccoli & Panchetta Pasta Salad, Asian Cole Slaw, Caesar Salad, Tex- Mex Salad, Fresh Vegetable Crudité Sticks w/ Ranch Dressing, Fruit Salad Or An Assortment of Individual Bags of Chips

◇ Add Second Side for \$3.00 pp

Delivered Hot In Aluminum Foil Pans & Individually Wrapped

Minimum of 10 Guests per Order, Minimum 3 per each. Sandwich Selection

Philly Cheese Steak

Thinly Sliced Strip Loin Grilled w/ Sliced onions, Mushrooms, Bell Peppers & Topped w/ Melted Provolone Cheese

Philly Chicken Cheese Steak

White Breast of Sliced Chicken w/ Sliced onions, Mushrooms, Bell Peppers & Topped w/ Melted Provolone Cheese

Portobello Mushroom Philly Cheese Sandwich (V)

Portobello Mushroom w/ Slices onions, Mushrooms, Bell Peppers, Topped w/ Melted Provolone Cheese \$13.75 \$14

Sliced BBQ Brisket of Beef

Slow Roasted Tender Angus Beef Thinly Sliced & Smothered in Our Jack Daniel's Hickory Smoked BBQ Sauce

BBQ Pulled Pork

Wrapped In Banana Leaves & Slow Roasted To Perfection Boneless Pork Topped w/ BBQ Sauce

BBQ Pulled Brisket of Beef

Wrapped In Banana Leaves & Slow Roasted To Perfection Brisket of Beef Topped w/ Light BBQ Sauce

BBQ Pulled Chicken

White Breast of Chicken Thinly Sliced, Smothered w/ Our Jack Daniel's Hickory BBQ Sauce

Chicken Meatball Marinara

Chicken Meatballs Topped w/ Marinara Sauce & Provolone Cheese

Chicken Parmesan

Grilled Chicken Breast Lightly Breaded & Baked In Marinara Sauce & Provolone Cheese

Grilled Ham & Cheese

Baked Virginia Ham w/ Grilled Tomatoes & Swiss Cheese

Tuna Melt w/ Tomato & Avocado

Served w/ Tomatoes & Avocado on Grilled Sourdough Bread w/ Melted Cheese

Meatball Marinara

Meatballs Topped w/ Marinara Sauce & Provolone Cheese

Grilled Italian Sausage

Italian Sausage w/ Peppers & onions, Served w/ Marinara Sauce & Provolone Cheese

Eggplant Parmesan (V)

Sautéed Eggplant Topped w/ Mozzarella & Parmesan Cheese Baked to a Golden Brown

Tofu Parmesan Sub (V)

Tofu Lightly Bakes In Marinara Sauce w/ Crushed Tomatoes & Parmesan Cheese. Topped w/ Mozzarella Cheese & Baby Spinach

◇ Choice of one Side:

- | | |
|--|--|
| <input type="radio"/> Grilled Vegetable Pasta Salad | <input type="radio"/> Caesar Salad |
| <input type="radio"/> Country Red Potato Salad | <input type="radio"/> Tex- Mex Salad |
| <input type="radio"/> Farmhouse Cole Slaw | <input type="radio"/> Fresh Vegetable Crudité Sticks w/ Ranch Dressing |
| <input type="radio"/> Market Salad | <input type="radio"/> Fruit Salad |
| <input type="radio"/> Broccoli & Panchetta Pasta Salad | <input type="radio"/> An Assortment of Individual Bags of Chips |
| <input type="radio"/> Asian Cole Slaw | |

◇ Add

Second Side for \$3.00 pp

◇ Add: Assortment of Fresh Baked Cookies \$1.50 pp; Bite Size Brownies \$ 1.50 pp Cookies & Brownies \$ 2.50 pp;



Add \$2.50 pp for individually boxed hot/cold menu items

Premium Meat & Cheese Platter \$16.50 pp

Minimum of 10 Guests per Order

All Platters Are Served w/ Side of Sliced Ripe Tomatoes, Leaf Lettuce, Sliced Red onions, Dill Pickle Spears & An Array of Sliced Artisan Bread, Your Choice of one Side Salad & Assortment of Cookies & Brownies.

Choice of Three Premium Meats & Two Cheeses:

◇ Meat Selection:

- Roast Beef
- Roast Turkey Breast
- Virginia Ham
- Genoa Salami
- Corned Beef
- Mortadella

◇ Cheese Selection:

- Swiss
- Cheddar
- Provolone
- Munster
- Jack

◇ Choice of one Side:

- Grilled Vegetable Pasta Salad
- Country Red Potato Salad
- Farmhouse Cole Slaw
- Market Salad
- Broccoli & Panchetta Pasta Salad
- Asian Cole Slaw

- Caesar Salad
- Tex- Mex Salad
- Fresh Vegetable Crudité Sticks w/ Ranch Dressing
- Fruit Salad
- An Assortment of Individual Bags of Chips

◇ Add ○ Avocado \$1.95 pp ○ Second Side for \$3.00 pp

Artisan Wraps Platters \$15.50 pp

Minimum of 10 Guests per Order Minimum of 3 per/each Wrap Selection

All Platters Are Served w/ Dill Pickle Spears & Your Choice of one Side Your Choice of one Side Salad;

Grilled Vegetable Pasta Salad, Country Red Potato Salad, Farmhouse Cole Slaw, Market Salad, Broccoli & Panchetta Pasta Salad, Asian Cole Slaw, Caesar Salad, Tex- Mex Salad, Fresh Vegetable Crudité Sticks w/ Ranch Dressing, Fruit Salad Or An Assortment of Individual Bags of Chips

Our Wraps Are Prepared on an Array of Artisan Flavored Tortillas w/ Cheese, Ripe Tomatoes & Leaf Lettuce

◇ Wrap Selection

□ Roast Beef Wrap

Angus Roast Beef, Seasoned w/ Fresh Herbs & Spices w/ Cheddar Cheese, Beefsteak Tomatoes & Crisp Leafy Lettuce w/ Horseradish Aioli

◇ Add:

- Avocado \$2.00 pp
- Bacon \$2.00 pp
- Turkey Bacon \$3.00 pp
- No Cheese
- No Tomato

□ Virginia Ham & Swiss Cheese Wrap

Virginia Ham, Swiss Cheese, Beefsteak Tomatoes & Crisp Leafy Lettuce w/ Dijon Mustard Aioli

◇ Add:

- Avocado \$2.00 pp
- Bacon \$2.00 pp
- Turkey Bacon \$3.00 pp
- No Cheese
- No Tomato

□ California Roasted Turkey Wrap

Fresh Roasted Turkey Breast, Sliced Avocado, Crisp Leafy Lettuce, Roma Tomatoes, Tossed w/ Sun Dried Tomato Aioli Dressing

◇ Add:

- Avocado \$2.00 pp
- Bacon \$2.00 pp
- Turkey Bacon \$3.00 pp
- No Cheese
- No Tomato



Add \$3.50 pp for individually boxed hot/cold menu items

Grilled Chicken Caesar Wrap

Char Grilled Breast of Chicken, Crisp Leafy Lettuce, Shaved Parmesan & Our Homemade Caesar Dressing

◇ Add:

- Avocado \$2.00 pp
- Bacon \$2.00 pp
- Turkey Bacon \$3.00 pp
- No Cheese
- No Tomato

Sliced BBQ Beef Wrap

Sliced Smoked Hickory BBQ Beef w/ Cheddar Cheese, Crisp Romaine Lettuce & Beefsteak Tomatoes Tossed In BBQ Sauce

◇ Add:

- Avocado \$2.00 pp
- Bacon \$2.00 pp
- Turkey Bacon \$3.00 pp
- No Cheese
- No Tomato

Grilled BBQ Chicken Wrap

Sliced Smoked Hickory BBQ Breast of Chicken w/ Crisp Romaine Lettuce & Beefsteak Tomatoes; Tossed In BBQ Sauce

◇ Add:

- Avocado \$2.00 pp
- Bacon \$2.00 pp
- Turkey Bacon \$3.00 pp
- Cheddar Cheese
- No Tomato

Grilled Chicken BLTA Wrap

Sliced Grilled Breast of Chicken w/ Bacon, Avocado Beefsteak Tomatoes & Crisp Leafy Lettuce; Tossed w/ Aioli

◇ Add:

- Avocado \$1.50 pp
- Bacon \$1.50 pp
- Turkey Bacon \$1.95 pp
- Jack Cheese
- No Tomato

Mediterranean Chicken Wrap

Grilled Chicken Breast, Hummus, Tomato, Cucumber, Pickles, Romaine Lettuce w/Grilled Breast of Chicken, Greek Salad w/ Feta Cheese, Kalamata Olives, Cucumbers & Tomatoes, Tossed w/ Romaine Lettuce & Herb Vinaigrette Dressing

◇ Add:

- Avocado \$2.00 pp
- Bacon \$2.00 pp
- Turkey Bacon \$3.00 pp
- Cheddar Cheese \$1.50 pp
- No Tomato

Grilled Salmon Wrap

Grilled Salmon, Beefsteak Tomatoes & Crisp Leafy Lettuce; w/ Dijon Aioli

◇ Add:

- Avocado \$2.00 pp
- Bacon \$2.00 pp
- Turkey Bacon \$3.00 pp
- Havarti Cheese \$1.95 pp
- No Tomato

Steak & Cheese Wrap

Flat Iron Steak w/ Grilled Mushrooms, Bell Peppers & Onions. Topped w/ Melted Cheddar Cheese, Tomato, Avocado & Pepperoncini.

◇ Add:

- Avocado \$2.00 pp
- Bacon \$2.00 pp
- Turkey Bacon \$3.00 pp
- Cheddar Cheese \$1.50 pp
- No Tomato

Grilled Chicken Fajita Wrap

Grilled Chicken Breast, Sautéed Red onions & Tri Color Peppers, Lettuce, Tomatoes, Shredded Cheese & Chipotle Sour Cream Dressing.

◇ Add:

- Avocado \$2.00 pp
- Bacon \$2.00 pp
- Turkey Bacon \$3.00 pp
- No Cheese
- No Tomato



Add \$3.50 pp for individually boxed hot/cold menu items

Chicken Taco Wrap

Lime Grilled Chicken Breast, Cheddar Cheese, Shredded Cheese, Pico De Gallo, Lettuce & Chipotle Cream Dressing.

◇ Add:

- Avocado \$2.00 pp
- Bacon \$2.00 pp
- Turkey Bacon \$3.00 pp
- No Cheese
- No Tomato

Thai Chicken Wrap

Grilled Breast of Marinated Chicken in Zesty Peanut Sauce w/ Napa Cabbage, Tomato, Julienne Carrots, Cilantro, Green Onions Fresh Basil & Cucumber w/ Thai Chili Vinaigrette Dressing

◇ Add:

- Avocado \$2.00 pp
- Bacon \$2.00 pp
- Turkey Bacon \$3.00 pp
- No Cheese
- No Tomato

Cobb Salad Wrap

Julienne of Turkey Breast, Smoked Bacon, Crumbles of Gorgonzola Cheese, Diced Avocado, Beefsteak Tomatoes, & Romaine Lettuce; Tossed In Buttermilk Ranch Dressing

◇ Add:

- Turkey Bacon \$ 3.00 pp
- No Cheese
- No Tomato

Tuna Salad Wrap

All White Albacore Salad w/ Fresh Chopped Celery & Creamy Mayonnaise; Served w/ Beefsteak Lettuce, Pickle Relish

◇ Add:

- Avocado \$2.00 pp
- Bacon \$2.00 pp
- Turkey Bacon \$3.00 pp
- Swiss Cheese \$1.50 pp
- No Tomato

Mediterranean Tofu Wrap (V)

Mixed Greens w/ Hummus, Tomato, Cucumber, Pickles, Romaine Lettuce W Fresh Basil.

◇ Add:

- Avocado \$1.50 pp
- No Tomato

Tofu Pesto Wrap (V)

Grilled Vegetables, Artichoke Hearts, Sundried Tomato Pesto, & Jack Cheese.

◇ Add:

- Avocado \$2.00 pp
- Cheddar Cheese \$1.50 pp
- No Tomato

Hummus & Grilled Garden Wrap (VG)

Seasoned w/ Savory Herbs, Grilled Eggplant, Zucchini, Roma Tomatoes, Bermuda onions, Bell Peppers & Hummus

◇ Add:

- Avocado \$2.00 pp
- Cheddar Cheese \$1.50 pp
- No Tomato

◇ Choice of one Side:

- Grilled Vegetable Pasta Salad
- Country Red Potato Salad
- Farmhouse Cole Slaw
- Market Salad
- Broccoli & Panchetta Pasta Salad
- Asian Cole Slaw
- Caesar Salad
- Tex- Mex Salad
- Fresh Vegetable Crudité Sticks w/ Ranch Dressing
- Fruit Salad
- An Assortment of Individual Bags of Chips

◇ Add ○ Second Side for \$4.00 pp Fresh Baked Cookies \$1.50 pp; Bite Size Brownies \$ 1.50 pp Cookies & Brownies \$ 3.00 pp;



Add \$3.50 pp for individually boxed hot/cold menu items

Executive Boxed Lunch

Minimum of 10 Guests per Order Minimum of 3 per/each Selection

Sandwiches Box Lunches \$16.50 pp

Sandwiches Box Lunches Includes: Bag of Assorted Chips, Fruit Cup or Pasta Salad (V) and a Homemade Cookie. Minimum of 10 Guests per Order Minimum of 3 per/each Selection

◇ Sandwiches Box Selection:

□ Roasted Turkey Breast & Avocado

Chipotle Lime Marinated Grilled Chicken Breast Topped w/ Bacon, Sliced Avocado, Lettuce, Tomatoes & Chipotle Lime Aioli

□ Angus Roast Beef

Savory Angus Roast Beef w/ Sharp Wisconsin Cheddar & Creamy Horseradish Aioli

□ Baked Virginia Ham & Swiss

Baked Virginia Ham w/ Swiss Cheese & Honey Dijon Mustard

□ Egg Salad

N.Y. Deli Style Traditional Egg Salad w/ Minced Hardboiled Eggs & Creamy Mayonnaise

□ Albacore White Tuna Salad

All White Albacore Salad w/ Fresh Chopped Celery & Creamy Mayonnaise

□ Club Hoagie

Fresh Roast Breast of Turkey, Baked Virginia Ham, Swiss Cheese, Beefsteak Tomatoes, Red onions, & Bacon Topped w/ Ranch Dressing.

□ California TTBLTA

Fresh Roasted Turkey Breast, Crispy Turkey Bacon, Lettuce, Tomato, Avocado

□ Italian Submarine Sandwich

Layers of Thinly Sliced Genoa Salami, Mortadella, Ham, Provolone Cheese & Pepperoncini, Served w/ Italian Dressing

□ Grilled Chicken Santa Fe

Chipotle Lime Marinated Grilled Chicken Breast Topped w/ Bacon, Sliced Avocado, Lettuce, Tomatoes & Chipotle Lime Aioli

□ Grilled Chicken BLTA

Marinated Grilled Chicken Breast Topped w/ Bacon, Sliced Avocado, Lettuce & Lemon Aioli

□ Buffalo Chicken

Spicy Marinated Chicken Breast w/ Monterey Jack Cheese, Sliced Tomatoes, & Topped w/ Bleu Cheese.

□ Chicken Marco Polo

Grilled Chicken Breast w/ Fresh Basil, Buffalo Mozzarella, Plum Tomatoes & Italian Dressing

□ Caprese (V)

Sliced Roma Tomatoes & Fresh Buffalo Mozzarella & Basil Pesto, Olive Oil & Balsamic Vinaigrette

□ Grilled Garden w/ Pesto (V)

Seasoned w/ Herbs & Spices, Fresh Grilled Eggplant, Zucchini, Roma Tomatoes, Bermuda onions, Bell Peppers, Olive Pesto Drizzled w/ Extra Virgin Olive Oil & Balsamic Vinegar

□ Grilled Portobello Mushroom (V)

Char Grilled Portobello Mushrooms w/ Provolone Cheese, Roma Tomatoes, Sweet Red & Yellow Bell Peppers; Served w/ Italian Dressing



Wraps Box Lunches \$16.50 pp

Minimum of 10 Guests per Order Minimum of 3 per/each Selection

Wraps Box Lunches Includes: Bag of Assorted Chips,
Fruit Cup or Pasta Salad and a Homemade Cookie

◇ Wraps Box Selection:

□ Roast Beef Wrap

Angus Roast Beef, Seasoned w/ Fresh Herbs & Spices w/ Cheddar Cheese, Beefsteak Tomatoes & Crisp Leafy Lettuce w/ Dijon Aioli

□ Virginia Ham & Swiss Cheese Wrap

Virginia Ham, Swiss Cheese, Beefsteak Tomatoes & Crisp Leafy Lettuce w/ Dijon Mustard, Infused Aioli

□ California Roasted Turkey Wrap

Fresh Roasted Turkey Breast, Sliced Avocado, Crisp Leafy Lettuce, Roma Tomatoes, Tossed w/ Sun Dried Tomato Aioli Dressing

□ Grilled Chicken Caesar Wrap

Char Grilled Breast of Chicken, Crisp Leafy Lettuce, Shaved Parmesan & Our Homemade Caesar Dressing

□ Sliced BBQ Beef Wrap

Sliced Smoked Hickory BBQ Beef w/ Cheddar Cheese, Crisp Romaine Lettuce & Beefsteak Tomatoes Tossed In BBQ Sauce

□ Grilled BBQ Chicken Wrap

Sliced Smoked Hickory BBQ Breast of Chicken w/ Crisp Romaine Lettuce & Beefsteak Tomatoes; Tossed In BBQ Sauce

□ Grilled Chicken BLTA Wrap

Sliced Grilled Breast of Chicken w/ Bacon, Avocado Beefsteak Tomatoes & Crisp Leafy Lettuce; Tossed w/ Aioli

□ Mediterranean Chicken Wrap

Grilled Chicken Breast, Hummus, Tomato, Cucumber, Lettuce Feta Cheese, Kalamata Olives, Herb Vinaigrette Dressing

□ Grilled Salmon Wrap

Grilled Salmon, Beefsteak Tomatoes & Crisp Leafy Lettuce; w/ Dijon Aioli

□ Steak Wrap

Flat Iron Steak w/ Grilled Mushrooms, Bell Peppers & onions. Topped w/ Melted Cheddar Cheese, Tomato, Avocado & Pepperoncini.

□ Grilled Chicken Fajita Wrap

Grilled Chicken Breast, Sautéed Red onions & Tri Color Peppers, Lettuce, Tomatoes Shredded Cheese Chipotle Sour Cream Dressing.

□ Chicken Taco Wrap

Lime Grilled Chicken Breast, Cheddar Cheese, Pico De Gallo, Lettuce & Chipotle Cream Sauce

□ Thai Chicken Wrap

Grilled Breast of Marinated Chicken in Zesty Peanut Sauce w/ Napa Cabbage, Julienne Carrots, Cilantro, Green onions & Cucumber w/ Thai Chili Vinaigrette Dressing

□ Cobb Salad Wrap

Julienne of Turkey Breast, Smoked Bacon, Crumbles of Gorgonzola Cheese, Diced Avocado, Beefsteak Tomatoes, & Romaine Lettuce; Tossed In Buttermilk Ranch Dressing

□ Tuna Salad Wrap

All White Albacore Salad w/ Fresh Chopped Celery & Creamy Mayonnaise; Served w/ Beefsteak Tomatoes Lettuce, Pickle Relish

□ Mediterranean Tofu Wrap (V)

Mixed Greens w/ Hummus, Tomatoes, Cucumber, Pickles, Romaine Lettuce, w/ Fresh Basil.

□ Tofu Pesto Wrap (V)

Grilled Vegetables, Artichoke Hearts, Sundried Tomato Pesto, Fontina Cheese.

□ Hummus & Grilled Garden Wrap (VG)

Seasoned w/ Savory Herbs, Grilled Eggplant, Zucchini, Roma Tomatoes, Bermuda onions, Bell Peppers & Hummus (V)

Salad Box Lunches \$16.50 pp

Minimum of 10 Guests per Order Minimum of 3 per/each Selection

Salad Box Lunches Includes: Assorted Fresh Baked Roll, Butter, Salad Dressing,
and a Homemade Cookie

◇ Salad Box Selection:

□ Tri Color Quinoa & Kale Salad w/ Grilled Chicken

Grilled Breast of Chicken Organic Baby Kale, Kalamata Olives, Tri-Color Quinoa, Feta Cheese, Ripe Tomatoes & Capers w/ Balsamic Vinaigrette

□ Caesar Salad (V)

Crisp Romaine Lettuce, Garlic Croutons, Shaved Parmesan; Served On a Bed of Romaine Lettuce W/ Creamy Caesar Dressing

Add Grilled Salmon \$4.00 pp

□ Caesar Salad w/ Grilled Chicken

Grilled Breast of Chicken Crisp Romaine Lettuce, Garlic Croutons, Shaved Parmesan; Served On a Bed of Romaine Lettuce W/ Creamy Caesar Dressing

□ Mexican Caesar Salad

Crisp Romaine Lettuce Topped w/ Bermuda Onions, Cilantro, Queso Fresco, Sliced Avocado, Diced Tomatoes & Corn Tortilla Strips; Served on a Bed of Romaine Lettuce w/ Chipotle Caesar Dressing

□ Italian Antipasto

Sliced Italian Genoa Salami, Prosciutto Mortadella, Ham, Provolone Cheese, Tomatoes, Black Olives & Pepperoncini; Served on a Bed of Romaine Lettuce w/ Italian Vinaigrette Dressing

□ Chicken & Grilled Brussels Sprouts

Grilled Chicken Breast, Smoked Bacon Crumbles & Brussels Sprouts, Mesclun Greens, Chopped Romaine, Tomato, Balsamic Vinaigrette Dressing.

□ Traditional Chef Salad

Julienne of Turkey Breast, Roast Beef, Virginia Ham, Swiss & Sharp Cheddar Cheese, Diced Tomatoes, Cucumbers & Sliced Hard Boiled Eggs; Served on a Bed of Garden Greens w/ Choice Of Dressing

□ Cobb Salad

Julienne of Turkey Breast, Smoked Bacon Crumbles, Bleu Cheese Crumbles, Sliced Hard Boiled Egg, Diced Avocado & Tomatoes; Served on a Bed of Garden Greens w/ Your Choice Dressing

□ Steak Cobb Salad

Loaded w/ Beef Sirloin Steak, Smoked Bacon, Bleu Cheese Crumbles, Sliced Hard Boiled Egg, Diced Avocado & Tomatoes; Served on a Bed of Garden Greens w/ Your Choice Dressing

□ Thai Chicken Salad

Grilled Breast of Chicken in Thai Peanut Sauce, w/ Iceberg Lettuce, Julienne Carrots, Cilantro, Green Onions, & Red Cabbage; Topped w/ Crispy Rice Noodles w/ Thai Chili Vinaigrette Dressing

□ Chicken Pesto & Portobello

Grilled Chicken & Portobello Mushrooms, Baby Kale, Red Quinoa, Organic Arugula, Cherry Tomato, Grilled Corn, Broccoli, Pesto Vinaigrette

□ Poached Pear Salad (V)

Baby Greens w/ Poached Pears, Red Sweet Peppers, Feta Cheese, Candied Walnuts, & Balsamic Vinaigrette

□ Athenian Salad (V)

Traditional Greek Salad w/ Feta Cheese, Artichoke Hearts, Kalamata Olives, Cucumbers & Tomatoes on a Bed of Mixed Field Greens w/ Herb Vinaigrette Dressing

□ Bistro Steak Salad **

Romaine & Chopped Salad Topped w/ Bacon, Tomatoes, Gorgonzola Cheese, Red Onions, Marinated Flank Steak & Bleu Cheese Dressing

□ Grilled Chicken Caprese

Grilled Chicken Breast, Fresh Mozzarella, Sliced Tomatoes, Mushrooms, Kalamata Olives, & Red Onions Served on a Bed of Baby Greens w/ Balsamic Vinaigrette Dressing

☐ Chinese Chicken Salad

Shredded Napa Cabbage Topped w/ Grilled Sesame Chicken, Julienne Carrots, Toasted Almonds, Crispy Chinese Noodles, & Mandarin Oranges; Served W/ Asian Dressing

☐ BBQ Chicken Salad

Crisp Romaine Lettuce Topping w/ Sliced BBQ Breast of Chicken, Fresh Corn, Zesty Black Beans, Chopped Red Peppers, & Jack Cheese w/ a Chipotle Ranch Dressing

☐ Chicken Taco Salad

Char Grilled Chicken Breast w/ Pepper Jack Cheese, Black Olives, Zesty Black Beans, Tomatoes, Avocado, Cilantro, & Tri-Color Tortilla Chips on a Bed of Crisp Filed Greens; Served w/ Chipotle Ranch Dressing

Brown Bagged Lunch \$ 14.50 pp

Minimum of 10 Guests per Order Minimum of 3 per each Selection

Half a Sandwich or a Wrap, Assorted Chips, Whole Apple, Choice of Beverage & Homemade Cookie

◇ ½ Sandwich/Wrap Box Selection:

- Roasted Turkey & Jack cheese
- Roast Beef & Cheddar Cheese
- Ham & Swiss Cheese
- Italian Salami & Provolone Cheese
- Chicken Salad
- Tuna Salad (V)
- Egg Salad
- Grilled Vegetables (VG)
- Roast Beef Wrap
- Virginia Ham & Swiss Cheese Wrap
- California Roasted Turkey Wrap
- Grilled Chicken Caesar Wrap
- Grilled BBQ Chicken Wrap
- Tuna Salad Wrap
- Mediterranean Tofu Wrap (V)
- Hummus & Grilled Garden Wrap (VG)



Sensational Salads

Minimum of 10 Guests per Order Minimum of 3 Per Each Salad Selection

Served w/ Artisan Rolls & Creamy Butter

Dressings: Buttermilk Ranch, Bleu Cheese, Asian Sesame, Italian, Thousand Island, Honey Dijon, Classic Caesar, Balsamic, Raspberry Vinaigrette, Olive Oil Lemon Pesto & Herb Vinaigrette.

Low Cal Dressings: Fat Free Ranch; Fat-Free Italian, Pesto Vinaigrette, Olive Oil & Herb Vinaigrette, Cilantro Vinaigrette

□ Tri Color Quinoa & Kale Salad \$ 14.50 pp

Organic Baby Kale, Kalamata Olives, Tri-Color Quinoa, Feta Cheese, Ripe Tomatoes & Capers, w/Balsamic Vinaigrette

◇ Add:

- Grilled Chicken (Plain, Rosemary, Curry) \$3.50 pp
- Grilled Tri Tip \$ 7.00 pp
- Roasted Salmon \$7.00 pp
- Poached Salmon \$7.00 pp
- Tuna Salad \$4.00 pp
- Egg Salad \$4.00 pp
- Chicken Salad \$5.00 pp
- Grilled Tofu \$2.00 pp
- Bacon \$2.00 pp
- Avocado \$2.00 pp

□ Market Salad (V) \$ 9.50 / \$ 14.50 pp

Crisp Lettuce, Carrots, Cucumbers, Tomatoes, Red Cabbage, & Sliced Mushrooms; Served w/ Your Choice of Dressing

◇ Add:

- Grilled Chicken (Plain, Rosemary, Curry) \$3.50 pp
- Grilled Tri Tip \$ 7.00 pp
- Roasted Salmon \$7.00 pp
- Poached Salmon \$7.00 pp
- Tuna Salad \$4.00 pp
- Egg Salad \$4.00 pp
- Chicken Salad \$5.00 pp
- Grilled Tofu \$2.00 pp
- Bacon \$2.00 pp
- Avocado \$2.00 pp

□ Mixed Baby Greens Salad (V) \$ 9.50/ \$ 14.50 pp

Mixed Baby Greens Topped w/ Carrots, Red Cabbage, Red Peppers, & Aged Parmesan Cheese;

Served w/ Balsamic or Raspberry Vinaigrette

◇ Add:

- Grilled Chicken (Plain, Rosemary, Curry) \$3.50 pp
- Grilled Tri Tip \$ 7.00 pp
- Roasted Salmon \$7.00 pp
- Poached Salmon \$7.00 pp
- Tuna Salad \$4.00 pp
- Egg Salad \$4.00 pp
- Chicken Salad \$5.00 pp
- Grilled Tofu \$2.00 pp
- Bacon \$2.00 pp
- Avocado \$2.00 pp

□ Caesar Salad (V) \$ 9.50/ \$ 14.50 pp

Crisp Romaine Lettuce, Garlic Croutons, Shaved Parmesan; Served on a Bed of Romaine Lettuce w/ Creamy Caesar Dressing

◇ Add:

- Grilled Chicken (Plain, Rosemary, Curry) \$3.50 pp
- Grilled Tri Tip \$ 7.00 pp
- Roasted Salmon \$7.00 pp
- Poached Salmon \$7.00 pp
- Tuna Salad \$4.00 pp
- Egg Salad \$4.00 pp
- Chicken Salad \$5.00 pp
- Grilled Tofu \$2.00 pp
- Bacon \$2.00 pp
- Avocado \$2.00 pp

□ Mexican Caesar Salad \$ 9.50/ \$ 14.50 pp

Crisp Romaine Lettuce Topped w/ Bermuda onions, Cilantro, Queso Fresco, Sliced Avocado, Diced Tomatoes & Corn Tortilla Strips; Served on a Bed of Romaine Lettuce w/ Chipotle Caesar Dressing

◇ Add:

- Grilled Chicken (Plain, Rosemary, Curry) \$3.50 pp
- Grilled Tri Tip \$ 7.00 pp
- Roasted Salmon \$7.00 pp
- Poached Salmon \$7.00 pp
- Tuna Salad \$4.00 pp
- Egg Salad \$4.00 pp
- Chicken Salad \$5.00 pp
- Grilled Tofu \$2.00 pp
- Bacon \$2.00 pp
- Avocado \$2.00 pp

□ Traditional Chef Salad \$16.50 pp

Julienne of Turkey Breast, Roast Beef, Virginia Ham, Swiss & Sharp Cheddar Cheese, Diced Tomatoes, Cucumbers & Sliced Hard Boiled Eggs; Served on a Bed of Garden Greens w/ Choice of Dressing



Add \$3.50 pp for individually boxed hot/cold menu items

□ **Italian Antipasto \$16.50 pp**

Sliced Italian Genoa Salami, Prosciutto Mortadella, Ham, Provolone Cheese, Tomatoes, Black Olives & Pepperoncini;
Served on a Bed of Romaine Lettuce w/ Italian Vinaigrette Dressing

□ **The Athenian Salad (V) \$16.50 pp**

Traditional Greek Salad w/ Feta Cheese, Artichoke Hearts, Kalamata Olives, Cucumbers & Tomatoes on a Bed of Mixed Field Greens w/ Herb Vinaigrette Dressing

◇ Add:

- Grilled Chicken (Plain, Rosemary, Curry) \$3.50 pp
- Grilled Tri Tip \$ 7.00 pp
- Roasted Salmon \$7.00 pp
- Poached Salmon \$7.00 pp
- Chicken Salad \$5.00 pp
- Grilled Tofu \$2.00 pp
- Bacon \$2.00 pp
- Avocado \$2.00 pp

□ **Chicken & Brussels Sprouts \$ 16.50 pp**

Grilled Chicken Breast, Smoked Bacon Crumbles & Brussels Sprouts, Mesclun Greens, Chopped Romaine, Tomato, Balsamic Vinaigrette Dressing.

□ **Cobb Salad \$16.50 pp**

Julienne of Turkey Breast, Smoked Bacon Crumbles, Bleu Cheese Crumbles, Sliced Hard Boiled Egg, Diced Avocado & Tomatoes; Served on a Bed of Garden Greens w/ Your Choice Dressing

□ **Steak Cobb Salad \$22.50 pp**

Loaded w/ Beef Sirloin Steak, Smoked Bacon, Bleu Cheese Crumbles, Sliced Hard Boiled Egg, Diced Avocado & Tomatoes; Served on a Bed of Garden Greens w/ Your Choice Dressing

□ **Thai Chicken Salad \$16.50 pp**

Grilled Breast of Chicken in Thai Peanut Sauce w/ Iceberg Lettuce, Julienne Carrots, Cilantro, Green onions, & Red Cabbage; Topped w/ Crispy Rice Noodles & Thai Chili Vinaigrette Dressing

□ **Chicken Pesto & Portobello \$16.50 pp**

Grilled Chicken & Portobello Mushrooms, Baby Kale, Red Quinoa, Organic Arugula, Cherry Tomato, Grilled Corn, Broccoli, Pesto Vinaigrette

□ **Poached Pear Salad (V) \$16.50 pp**

Baby Greens w/ Poached Pears, Red Sweet Peppers, Feta Cheese, Candied Walnuts, & Balsamic Vinaigrette

□ **Bistro Steak Salad 22.50 pp**

Romaine & Chopped Salad Topped w/ Bacon, Tomatoes, Gorgonzola Cheese, Red onions, Marinated Flank Steak & Bleu Cheese Dressing

□ **Grilled Chicken Caprese \$16.50 pp**

Grilled Chicken Breast, Fresh Mozzarella, Sliced Tomatoes, Mushrooms, Kalamata Olives, & Red onions Served on a Bed of Baby Greens w/ Balsamic Vinaigrette Dressing

□ **Chinese Chicken Salad \$16.50 pp**

Shredded Napa Cabbage Topped w/ Grilled Sesame Chicken, Julienne Carrots, Toasted Almonds, Crispy Chinese Noodles, & M&Ain Oranges; Served w/ Asian Dressing

□ **BBQ Chicken Salad \$16.50 pp**

Crisp Romaine Lettuce Topping w/ Sliced BBQ Breast of Chicken, Fresh Corn, Zesty Black Beans, Chopped Red Peppers, & Jack Cheese w/ a Chipotle Ranch Dressing

□ **Chicken Taco Salad \$ 15.50 pp**

Char Grilled Chicken Breast w/ Pepper Jack Cheese, Black Olives, Zesty Black Beans, Tomatoes, Avocado, Cilantro, & Tri-Color Tortilla Chips on a Bed of Crisp Filed Greens; Served w/ Chipotle Ranch Dressing



Add \$3.50 pp for individually boxed hot/cold menu items

Pasta Salads

Minimum of 10 Guests Per Order Minimum of 5 Per Each Salad Selection. Served w/ Artisan Rolls & Creamy Butter

◇ Pasta Salad Selection:

□ Tuscany Grilled Veggie Pasta \$ 7.50 / \$ 14.50 pp

Seasoned w/ Savory Herbs & Spices, Fresh Grilled Eggplant, Zucchini, Roma Tomatoes, Bell Peppers & Parmesan Cheese; Tossed w/ Tri-Color Fusilli Pasta in a Light Balsamic Vinaigrette

□ Italian Salumeria Pasta Salad \$ 7.50 / \$ 14.50 pp

Italian Genoa Salami, Mortadella, & Provolone Cheese; Tossed w/ Bowtie Pasta, Sundried Tomatoes, Black Olives in a Balsamic Infused Vinaigrette Dressing

□ Penne Pasta Pomodoro \$ 7.50 / \$ 14.50 pp (V)

Diced Roma Tomatoes, Fresh Basil, a Hint of Garlic & Shaved Parmesan; Tossed w/ Penne Pasta in a Chardonnay Infused Vinaigrette Dressing

□ Epicure Pasta Salad \$ 7.50 / \$ 14.50 pp

Fresh Buffalo Mozzarella, Roma Tomatoes, Prosciutto, Grilled Chicken Breast, Olives & Shaved Parmesan; Tossed w/ Bowtie Pasta

□ Grilled Sicilian Chicken Pasta \$ 15.50 pp

Grilled Breast of Chicken w/ Fresh Oregano, Kalamata Olives, Sliced Mushrooms, Sundried Tomatoes & Sliced Prosciutto; Tossed w/ Bowtie Pasta in a Pesto Infused Vinaigrette Dressing

□ Southwest Chicken Pasta Salad \$ 15.50 pp

Fusilli Pasta Tossed w/ Grilled Chipotle Chicken, Bacon, Tomatoes & Pepper Jack Cheese in a Chipotle Dressing

□ Napoli Grilled Shrimp Pasta \$19.50 pp

Grilled Succulent Gulf Shrimp, Fresh Mozzarella, Fresh Basil, w/ Penne Pasta in Lemon Pesto Vinaigrette Dressing

□ Roasted Salmon Pasta Salad \$19.50 pp

Grilled Fresh Filet of Salmon w/ Sliced Roma Tomatoes, Fresh Basil, Roasted Pancetta & Roasted Pine Nuts; Tossed w/ Penne Pasta & Lime Infused Vinaigrette

Superfood Lunch Menu

Minimum of 10 Guests Per Order Minimum of 3 Per Each Salad Bowl Selection

Served w/ Artisan Rolls & Creamy Butter

Wholesome Bowl

□ Avocado Bowl \$14.50 pp (GF)

Red Quinoa, Organic Black & Red Beans, Cheddar Cheese, Cabbage, Salsa, Avocado, Cilantro, Seasoning, Lime & Herb Dressing

◇ Add:

- Grilled Organic Chicken Breast \$ 5.50
- Grilled Salmon Filet \$ 7.50
- Grilled Tofu \$ 2.50
- Roasted Turkey Breast \$ 4.00
- Organic Hard-Boiled Egg \$ 2.50
- Grilled Tri Tip \$ 7.00
- White Tuna Salad \$ 4.50

- Prosciutto \$ 4.50
- Turkey Bacon \$ 3.50
- Avocado \$2.00
- Goat Cheese \$ 2.50
- Feta Cheese \$ 2.50
- Curry Cauliflower \$ 2.50
- Roasted Brussels Sprouts \$ 3.50

□ Lentil Goodness Bowl \$15.50 pp (V)(GF)

Organic Brown Rice, Quinoa, Lentils, Garbanzo Beans, Romaine Lettuce, Carrots, Cucumber, onions, Tomatoes, Sprouts, Herbs, Olive Oil, Balsamic Vinegar

◇ Add:

- Grilled Organic Chicken Breast \$ 5.50
- Grilled Salmon Filet \$ 7.50
- Grilled Tofu \$ 2.50
- Roasted Turkey Breast \$ 4.00
- Organic Hard-Boiled Egg \$ 2.50
- Grilled Tri Tip \$ 7.00
- White Tuna Salad \$ 4.50

- Prosciutto \$ 4.50
- Turkey Bacon \$ 3.50
- Avocado \$2.00
- Goat Cheese \$ 2.50
- Feta Cheese \$ 2.50
- Curry Cauliflower \$ 2.50
- Roasted Brussels Sprouts \$ 3.50



Add \$3.50 pp for individually boxed hot/cold menu items

□ Quinoa Lentil Bowl \$14.50 pp (GF)

Organic Quinoa, Lentils, Kale, Garbanzo Beans, Cucumber, Carrots, Tomatoes, onions, Sunflower Seeds, Lemon Vinaigrette

◇ Add:

- Grilled Organic Chicken Breast \$ 5.50
- Grilled Salmon Filet \$ 7.50
- Grilled Tofu \$ 2.50
- Roasted Turkey Breast \$ 4.00
- Organic Hard-Boiled Egg \$ 2.50
- Grilled Tri Tip \$ 7.00
- White Tuna Salad \$ 4.50
- Prosciutto \$ 4.50
- Turkey Bacon \$ 3.50
- Avocado \$2.00
- Goat Cheese \$ 2.50
- Feta Cheese \$ 2.50
- Curry Cauliflower \$ 2.50
- Roasted Brussels Sprouts \$ 3.50

□ Rice Bowl \$14.50 pp (GF)(SF)

Organic Brown Rice, Kale, Prosciutto, Goat's Milk Cheese, Apples, Dates, Basil Lemon Vinaigrette

◇ Add:

- Grilled Organic Chicken Breast \$ 5.50
- Grilled Salmon Filet \$ 7.50
- Grilled Tofu \$ 2.50
- Roasted Turkey Breast \$ 4.00
- Organic Hard-Boiled Egg \$ 2.50
- Grilled Tri Tip \$ 7.00
- White Tuna Salad \$ 4.50
- Prosciutto \$ 4.50
- Turkey Bacon \$ 3.50
- Avocado \$2.00
- Goat Cheese \$ 2.50
- Feta Cheese \$ 2.50
- Curry Cauliflower \$ 2.50
- Roasted Brussels Sprouts \$ 3.50

□ Veggie Bowl \$14.50 pp (VG)(VG)

Organic Brown Rice, Quinoa, Carrots, Kale, Red Cabbage, Avocado, onions, Tomatoes, Sprouts, Sunflower Seeds, Herbs Balsamic Vinaigrette

□ Simple Salad \$ 14.50 pp (V)(GF)(SF)

Organic Mixed Greens, Garbanzo Beans, Carrots, Red Cabbage, Cucumber, Red onions, Tomatoes, Avocado, Sprouts, Sunflower Seeds, Seasoning, Lime Cilantro Vinaigrette

◇ Add:

- Grilled Organic Chicken Breast \$ 5.50
- Grilled Salmon Filet \$ 7.50
- Grilled Tofu \$ 2.50
- Roasted Turkey Breast \$ 4.00
- Organic Hard-Boiled Egg \$ 2.50
- Grilled Tri Tip \$ 7.00
- White Tuna Salad \$ 4.50
- Prosciutto \$ 4.50
- Turkey Bacon \$ 3.50
- Avocado \$2.00
- Goat Cheese \$ 2.50
- Feta Cheese \$ 2.50
- Curry Cauliflower \$ 2.50
- Roasted Brussels Sprouts \$ 3.50

□ Big Salad \$16.50 pp (V) (Gf) (Sf)

Organic Mixed Greens, Organic Brown Rice, Lentils, Garbanzo Beans, Carrots, Red Cabbage, Cucumber, Red onions, Tomatoes, Avocado, Sprouts, Sunflower Seeds, Seasoning, Pesto Citrus Vinaigrette

◇ Add:

- Grilled Organic Chicken Breast \$ 5.50
- Grilled Salmon Filet \$ 7.50
- Grilled Tofu \$ 2.50
- Roasted Turkey Breast \$ 4.00
- Organic Hard-Boiled Egg \$ 2.50
- Grilled Tri Tip \$ 7.00
- White Tuna Salad \$ 4.50
- Prosciutto \$ 4.50
- Turkey Bacon \$ 3.50
- Avocado \$2.00
- Goat Cheese \$ 2.50
- Feta Cheese \$ 2.50
- Curry Cauliflower \$ 2.50
- Roasted Brussels Sprouts \$ 3.50

□ Heaven's Blend \$14.50 pp (GF) (SF)

Organic Mixed Greens, Carrots, Beets, Red onions, Fennel, Cranberries, Walnuts, Goat Cheese, Balsamic Vinaigrette

◇ Add:

- Grilled Organic Chicken Breast \$ 5.50
- Grilled Salmon Filet \$ 7.50
- Grilled Tofu \$ 2.50
- Roasted Turkey Breast \$ 4.00
- Organic Hard-Boiled Egg \$ 2.50
- Grilled Tri Tip \$ 7.00
- White Tuna Salad \$ 4.50
- Prosciutto \$ 4.50
- Turkey Bacon \$ 3.50
- Avocado \$2.00
- Goat Cheese \$ 2.50
- Feta Cheese \$ 2.50
- Curry Cauliflower \$ 2.50
- Roasted Brussels Sprouts \$ 3.50

□ **Rustic Kale Salad \$14.50 pp (GF)(SF)**

Baby Kale, Cranberries, Grapes, Walnuts, Almond Slices, Parmigiano Reggiano Cheese, Olive Oil Lemon Vinaigrette

◇ Add:

- Grilled Organic Chicken Breast \$ 5.50
- Grilled Salmon Filet \$ 7.50
- Grilled Tofu \$ 2.50
- Roasted Turkey Breast \$ 4.00
- Organic Hard-Boiled Egg \$ 2.50
- Grilled Tri Tip \$ 7.00
- White Tuna Salad \$ 4.50
- Prosciutto \$ 4.50
- Turkey Bacon \$ 3.50
- Avocado \$2.00
- Goat Cheese \$ 2.50
- Feta Cheese \$ 2.50
- Curry Cauliflower \$ 2.50
- Roasted Brussels Sprouts \$ 3.50

□ **Hummus Quinoa Salad \$15.50 pp (V)(GF)**

Organic Mixed Greens, Organic Quinoa, Organic Hummus, Carrots, Red Cabbage, Cucumber, Red onions, Tomatoes, Sprouts, Sunflower Seeds, Seasoning, Olive Oil Lemon Vinaigrette

◇ Add:

- Grilled Organic Chicken Breast \$ 5.50
- Grilled Salmon Filet \$ 7.50
- Grilled Tofu \$ 2.50
- Roasted Turkey Breast \$ 4.00
- Organic Hard-Boiled Egg \$ 2.50
- Grilled Tri Tip \$ 7.00
- White Tuna Salad \$ 4.50
- Prosciutto \$ 4.50
- Turkey Bacon \$ 3.50
- Avocado \$2.00
- Goat Cheese \$ 2.50
- Feta Cheese \$ 2.50
- Curry Cauliflower \$ 2.50
- Roasted Brussels Sprouts \$ 3.50

Organic Brown Rice, Organic Quinoa, Lentils, Cucumber, onions, Cranberries, Red Pepper, Sliced Almond. Mint Vinaigrette

Poke Bowl 

□ **Original AhiTuna Poke Bowl \$17.50 pp****

Fresh Sushi Grade Ahi Tuna Marinated in our Original House Sauce, Sushi Rice, Seaweed Salad, & Kimchi, Sesame Seeds, Cucumber, Cilantro, Red onions, Furikake, Ginger, Soy Sauce, Ponzu & Siracha.

□ **Original Salmon Poke Bowl \$17.50 pp****

Fresh Sushi Grade Salmon Marinated in our Original House Sauce, Sushi Rice, Seaweed Salad, & Kimchi, Sesame Seeds, Cucumber, Cilantro, Red onions, Furikake, Ginger, Soy Sauce, Ponzu & Siracha.

□ **Original Combo Poki Bowl \$ 17.50 pp**

Half Ahi Tuna And Half Salmon Marinated in our Original House Sauce, Sushi Rice, Seaweed Salad, & Kimchi. Sesame Seeds, Cucumber, Cilantro, Red onions, Furikake, Ginger, Soy Sauce, Ponzu & Siracha.

◇ Add Ons

- Avocado \$2.50 pp
- Extra Original Ahi Tuna (Full Serving) \$5.95 pp
- Extra Original Salmon (Full Serving) \$5.95 pp
- Extra Spicy Ahi Tuna (Full Serving) \$5.95 pp
- Extra Spicy Salmon (Full Serving) \$5.95 pp
- Extra Original Ahi Tuna & Salmon Combo (Full Serving) \$5.95 pp
- Extra Spicy Ahi Tuna & Salmon Combo (Full Serving) \$5.95 pp



Add \$3.50 pp for individually boxed hot/cold menu items

Homemade Soups \$ 7.50 pp

All of our Soups Are Made Daily from Scratch, Served w/ Artisan Rolls & Creamy Butter

◇ Soup Selections:

Minimum of 10 Per Each Soup Selection

- Market Vegetable
- Chicken Noodle
- Cream of Broccoli
- Tomatoes Basil & Cream
- Cream of Mushroom
- Tortilla Chicken
- Minestrone
- Cheddar & Broccoli
- Corn Chowder
- Plum Tomato Bisque

Soup & Half a Sandwich Buffet \$16.50 pp

Minimum of 10

◇ ½ Sandwich/Wrap Box Selection:

Select any Three ½ Wraps or Sandwiches for 10 guests.

- Roasted Turkey & Jack cheese
- Roast Beef & Cheddar Cheese
- Ham & Swiss Cheese
- Italian Salami & Provolone Cheese
- Chicken Salad
- Tuna Salad (V)
- Egg Salad
- Grilled Vegetables (VG)
- Roast Beef Wrap
- Virginia Ham & Swiss Cheese Wrap
- California Roasted Turkey Wrap
- Grilled Chicken Caesar Wrap
- Grilled BBQ Chicken Wrap
- Tuna Salad Wrap
- Mediterranean Tofu Wrap (V)
- Hummus & Grilled Garden Wrap (VG)

◇ Soup Selections:

Select one Soup for 10 guests.

- Grilled Vegetables (VG).
- Market Vegetable
- Chicken Noodle
- Cream of Broccoli
- Tomatoes Basil & Cream
- Cream of Mushroom
- Tortilla Chicken
- Minestrone
- Cheddar & Broccoli
- Corn Chowder
- Plum Tomato Bisque

Soup & Salad Buffet \$16.50 pp

Minimum of 10

Select one Soup & Any Two 1/2 Entree Salads

Served w/ Artisan Rolls & Creamy Butter

◇ Salad Selection:

- Caesar Salad (V)
- Mexican Caesar Salad
- Traditional Chef Salad
- Italian Antipasto
- Cobb Salad
- Poached Pear Salad (V)
- The Athenian Salad (V)
- Chinese Chicken Salad
- BBQ Chicken Salad
- Tuscany Grilled Veggie Pasta
- Southwest Chicken Pasta Salad
- Epicure Pasta Salad

◇ Soup Selections:

- Grilled Vegetables (VG).
- Market Vegetable
- Chicken Noodle
- Cream of Broccoli
- Tomatoes Basil & Cream
- Cream of Mushroom
- Tortilla Chicken
- Minestrone
- Cheddar & Broccoli
- Corn Chowder
- Plum Tomato Bisque



Add \$3.50 pp for individually boxed hot/cold menu items

Build Your Own Stations

Minimum 20 Guests per Order

□ Burger Bar \$17.50 pp

Served w/ Green Leaf Lettuce, Sliced Tomatoes & Onions, Pickle Chips, Sliced Cheddar & Swiss Cheeses, Ketchup, Mustard.

◇ Choice of Two +V:

○ ½ Lb. Beef Patties, ○ Grilled Chicken Breast ○ Turkey Burger ○ Vegetarian (VG) ○ Beyond Meat Burgers (VG)

◇ Choice of Two:

○ Grilled Vegetable Pasta Salad ○ Country Red Potato Salad ○ Farmhouse Cole Slaw ○ Market Salad ○ Watermelon Slices

◇ Add: ○ Chili (VG) \$ 1.99 pp ○ Fried Egg \$1.50 pp ○ Avocado \$1.50 pp ○ Guacamole \$1.50 pp

□ Hot Dog Bar \$13.50 pp

Assorted Toppings: Hot Sauerkraut, Pickle Relish, Mustard, Ketchup, Chopped Onions, Chopped Tomatoes, Potato Chips

◇ Choice of Two + V:

○ Beef Hot Dog ○ Bacon Wrapped Hot Dog ○ Bratwurst ○ Sweet Italian Sausage ○ Hot Links ○ Chicken Sausage ○ Vegan

◇ Choice of Two:

○ Grilled Vegetable Pasta Salad ○ Country Red Potato Salad ○ Farmhouse Cole Slaw ○ Market Salad ○ Watermelon Slices

◇ Add: ○ Chili (VG) \$ 1.99 pp ○ Fried Egg \$1.50 pp ○ Avocado \$1.50 pp ○ Guacamole \$1.50 pp

□ Mashed Potato Station \$15.50 pp

Served w/ Fresh Baked Artisan Rolls, Creamy Butter & Selection of Toppings to Include: Applewood Smoked Bacon, Crispy Onions, Steamed Broccoli Florets, Sautéed Mushrooms, Shredded Jack & Cheddar Cheese, Chives, Butter & Sour Cream.

◇ Choice of One Salad:

Market Salad ○ Spinach Salad w/ Mushrooms & Bacon ○ Mixed Baby Greens ○ Creamy Cole Slaw

◇ Add: ○ Chicken Breast \$1.99 pp ○ Tofu \$1.50 ○ Chili (VG) \$1.99 pp ○ Avocado \$1.50 ○ Guacamole \$1.50

□ Baked Potato Bar \$15.50 pp

Served w/ Fresh Baked Artisan Rolls, Creamy Butter w/ a Selection Toppings to Include, Applewood Smoked Bacon, Crispy Onions, Steamed Broccoli Florets, Sautéed Mushrooms, Shredded Jack & Cheddar Cheese, Chives, Tofu, Butter & Sour Cream

◇ Choice of One Salad:

○ Market Salad ○ Spinach Salad w/ Mushrooms & Bacon ○ Mixed Baby Greens ○ Creamy Cole Slaw

◇ Add: ○ Chicken Breast \$1.95 pp ○ Bacon \$1.50 ○ Chili (VG) \$ 1.99 pp ○ BBQ Pulled Pork \$1.50 pp ○ Tofu \$1.50 ○ Guacamole \$1.50

□ Mac N' Cheese Station \$15.50 pp

Served w/ Fresh Baked Artisan Rolls, Creamy Butter & Steamed Broccoli Florets & Chives

◇ Choice of Two Toppings +V:

○ Grilled Chicken ○ BBQ Pulled Chicken ○ BBQ Pulled Pork ○ Applewood Smoked Bacon

◇ Choice of One Salad:

○ Market Salad ○ Spinach Salad w/ Mushrooms & Bacon ○ Mixed Baby Greens ○ Creamy Cole Slaw

Macaroni Pasta w/ Traditional Cheese Sauce,

◇ Add: ○ Chili (VG) \$ 1.99 pp ○ Fried Egg \$1.50 pp ○ Avocado \$1.50 pp ○ Guacamole \$1.50 pp

□ Build Your Own Pasta Bar \$15.50 pp

Served w/ Fresh Baked Artisan Rolls, Creamy Butter, Crushed Chili Pepper & Shredded Parmesan Cheese

◇ Choice of Salad: ○ Market Salad ○ Spinach w/ Mushrooms & Bacon ○ Mixed Baby Greens ○ Caesar Salad

◇ Choice of 2 Pasta: ○ Rigatoni ○ Spaghetti ○ Fettuccini ○ Penne ○ Fusilli ○ Bowtie

◇ Sauce Choice (3):

○ Marinara ○ Spicy Garlic Marinara Meat Sauce ○ Alfredo ○ Basil Cream ○ Creamy Pesto

◇ Veggie Choices (2):

○ Mushrooms ○ Broccoli ○ Artichoke Hearts ○ Red Peppers ○ Roma Tomatoes ○ Fresh Basil

◇ Meat Choice (2):

○ Grilled Chicken ○ Italian Sausage ○ Sautéed Ground Beef ○ Meat Balls ○ Pancetta

Mamma Mia Italian Entrees

Minimum 10 Guests per Order
All Entrées Are Served w/ Fresh Baked Artisan Rolls & Creamy Butter

Poultry

Chicken Marsala \$16.50 pp

Sautéed Breast of Chicken; Topped w/ Our Classic Marsala Wine Sauce & Sautéed Mushrooms

◇ Choice of Pasta

Rigatoni Spaghetti Fettuccini Penne Fusilli Bowtie

◇ Choice of Salad:

Market Salad Spinach w/ Mushrooms & Bacon Mixed Baby Greens Caesar Salad

◇ Add: Meatballs Marinara \$3.00pp Grilled Salmon \$5.00pp Penne Pomodoro \$3.50pp Garlic Bread \$1.50 pp

Chicken Piccata \$16.50 pp

Sautéed Breast of Chicken; Topped w/ Our Traditional Lemon Zest Infused Pinot Grigio Wine Sauce w/ Capers, Shallots & Mushrooms

◇ Choice of Pasta

Rigatoni Spaghetti Fettuccini Penne Fusilli Bowtie

◇ Choice of Salad:

Market Salad Spinach w/ Mushrooms & Bacon Mixed Baby Greens Caesar Salad

◇ Add: Meatballs Marinara \$3.00pp Grilled Salmon \$5.00pp Penne Pomodoro \$3.50pp Garlic Bread \$1.50 pp

Chicken Milano \$16.50 pp

Sliced Sautéed Chicken Breast w/ a Light Cream Sauce w/ Sundried Tomatoes, Pine Nuts, Mushrooms, Basil & Shaved Parmesan

◇ Choice of Pasta

Rigatoni Spaghetti Fettuccini Penne Fusilli Bowtie

◇ Choice of Salad:

Market Salad Spinach w/ Mushrooms & Bacon Mixed Baby Greens Caesar Salad

◇ Add: Meatballs Marinara \$3.00pp Grilled Salmon \$5.00pp Penne Pomodoro \$3.50pp Garlic Bread \$1.50 pp

Chicken Parmesan \$16.50 pp

Lightly Breaded Chicken Breast Baked In a Fresh Tomato Basil Marinara Sauce Topped w/ Mozzarella Cheese.

◇ Choice of Pasta

Rigatoni Spaghetti Fettuccini Penne Fusilli Bowtie

◇ Choice of Salad:

Market Salad Spinach w/ Mushrooms & Bacon Mixed Baby Greens Caesar Salad

◇ Add: Meatballs Marinara \$3.00pp Grilled Salmon \$5.00pp Penne Pomodoro \$3.50pp Garlic Bread \$1.50 pp

Chicken Scaloppini \$16.50 pp

Fresh Sliced Breast of Chicken w/ Diced Prosciutto, Sliced Mushrooms, Italian Parsley & Marinara Sauce

◇ Choice of Pasta

Rigatoni Spaghetti Fettuccini Penne Fusilli Bowtie

◇ Choice of Salad:

Market Salad Spinach w/ Mushrooms & Bacon Mixed Baby Greens Caesar Salad

◇ Add: Meatballs Marinara \$3.00pp Grilled Salmon \$5.00pp Penne Pomodoro \$3.50pp Garlic Bread \$1.50 pp



Add \$3.50 pp for individually boxed hot/cold menu items

□ Grilled Chicken Marinara \$16.50 pp 

Grilled Herb Roasted Chicken Breast, Basil & Garlic in a Hearty Marinara Sauce


◇ Choice of Pasta

○ Rigatoni ○ Spaghetti ○ Fettuccini ○ Penne ○ Fusilli ○ Bowtie

◇ Choice of Salad:

○ Market Salad ○ Spinach w/ Mushrooms & Bacon ○ Mixed Baby Greens ○ Caesar Salad

◇ Add: ○ Meatballs Marinara \$3.00pp ○ Grilled Salmon \$5.00pp ○ Penne Pomodoro \$3.50pp ○ Garlic Bread \$1.50 pp

□ Roasted Turkey Pesto \$14.50 pp 

Savory Roasted Turkey Breast; Tossed w/ Sautéed Mushrooms & Sundried Tomatoes in a Creamy Fresh Basil Pesto Sauce, Topped w/ Roasted Pine Nuts Shaved Imported Parmesan Cheese & Penne Pasta

◇ Choice of Salad:

○ Market Salad ○ Spinach w/ Mushrooms & Bacon ○ Mixed Baby Greens ○ Caesar Salad

◇ Add: ○ Meatballs Marinara \$3.00pp ○ Grilled Salmon \$5.00pp ○ Penne Pomodoro \$3.50pp ○ Garlic Bread \$1.50 pp

□ Fontina Stuffed Chicken \$16.50 pp 

Chicken Breast Stuffed w/ Sliced Ham, Fontina Cheese, & Artichoke Hearts In A White Mushroom Sauce.

Choice of ◇ Choice of Pasta

○ Rigatoni ○ Spaghetti ○ Fettuccini ○ Penne ○ Fusilli ○ Bowtie

◇ Choice of Salad:

○ Market Salad ○ Spinach w/ Mushrooms & Bacon ○ Mixed Baby Greens ○ Caesar Salad

◇ Add: ○ Meatballs Marinara \$3.00pp ○ Grilled Salmon \$5.00pp ○ Penne Pomodoro \$3.50pp ○ Garlic Bread \$1.50 pp

○ Sicilian Chicken Rigatoni \$16.50 pp 

Rigatoni Tossed With Grilled Chicken, Onions, Mushrooms, Broccoli, Basil & Garlic in A Hearty Marinara Sauce

◇ Choice of Pasta

○ Rigatoni ○ Spaghetti ○ Fettuccini ○ Penne ○ Fusilli ○ Bowtie

◇ Choice of Salad:

○ Market Salad ○ Spinach w/ Mushrooms & Bacon ○ Mixed Baby Greens ○ Caesar Salad

◇ Add: ○ Meatballs Marinara \$3.00pp ○ Grilled Salmon \$5.00pp ○ Penne Pomodoro \$3.50pp ○ Garlic Bread \$1.50 pp

Meat

□ Ravioli Ala Bolognese \$15.50 pp 

Tuscany Style Bolognese Meat Sauce w/ Fresh Herbs, Spices & Roma Tomatoes Over Cheese Ravioli w/ Ricotta & Parmesan Cheese

◇ Choice of Salad:

○ Market Salad ○ Spinach w/ Mushrooms & Bacon ○ Mixed Baby Greens ○ Caesar Salad

◇ Add: ○ Grilled Chicken Marinara \$3.00pp ○ Grilled Salmon \$5.00pp ○ Penne Pomodoro \$3.50pp ○ Garlic Bread \$1.50 pp

□ Italian Sausage & Peppers \$16.50 pp 

Grilled Italian Sausage w/ Mushrooms, Bell Peppers, Sweet Onion, Garlic & Diced Roma Tomatoes; Tossed w/ Marinara Sauce.

◇ Choice of Pasta

○ Rigatoni ○ Spaghetti ○ Fettuccini ○ Penne ○ Fusilli ○ Bowtie

◇ Choice of Salad:

○ Market Salad ○ Spinach w/ Mushrooms & Bacon ○ Mixed Baby Greens ○ Caesar Salad

◇ Add: ○ Grilled Chicken Marinara \$3.00pp ○ Grilled Salmon \$5.00pp ○ Penne Pomodoro \$3.50pp ○ Garlic Bread \$1.50 pp



Add \$3.50 pp for individually boxed hot/cold menu items

Spaghetti & Meatballs \$16.50 pp



Savory Large Homemade Meatballs w/ Fresh Basil Marinara Sauce; Served w/ Shaved Parmesan Cheese.

◇ Choice of Salad:

○ Market Salad ○ Spinach w/ Mushrooms & Bacon ○ Mixed Baby Greens ○ Caesar Salad

◇ Add: ○ Grilled Chicken Marinara \$3.00pp ○ Grilled Salmon \$5.00pp ○ Penne Pomodoro \$3.50pp ○ Garlic Bread \$1.50 pp

Rigatoni Formaggio \$16.50 pp



Large Tube Pasta Tossed in a Marinara Sauce, Pancetta, Ground Beef & Italian Sausage, w/ Sautéed Mushrooms, Parmesan Cheese, & Italian Parsley Pesto.

◇ Choice of Pasta

○ Rigatoni ○ Spaghetti ○ Fettuccini ○ Penne ○ Fusilli ○ Bowtie

◇ Choice of Salad:

○ Market Salad ○ Spinach w/ Mushrooms & Bacon ○ Mixed Baby Greens ○ Caesar Salad

◇ Add ○ Grilled Chicken Marinara \$3.00pp ○ Grilled Salmon \$5.00pp ○ Penne Pomodoro \$3.50pp ○ Garlic Bread \$1.50 pp

Braised Double Cut Pork Chop \$ 19.50 pp



Braised w/ Italian Herbs, Shallots & Roma Tomatoes Served In White Wine & Light Garlic Cream Sauce. Choice of Salad:

◇ Choice of Pasta

○ Rigatoni ○ Spaghetti ○ Fettuccini ○ Penne ○ Fusilli ○ Bowtie

◇ Choice of Salad:

○ Market Salad ○ Spinach w/ Mushrooms & Bacon ○ Mixed Baby Greens ○ Caesar Salad

◇ Add: ○ Grilled Chicken Marinara \$3.00pp ○ Grilled Salmon \$5.00pp ○ Penne Pomodoro \$3.50pp ○ Garlic Bread \$1.50 pp

Herb Crusted Pork Loin \$17.50 pp



Slow Roasted Pork Loin, Seasoned w/ Fresh Herbs & Garlic; Topped w/ Marsala Mushroom Sauce

◇ Choice of Pasta

○ Rigatoni ○ Spaghetti ○ Fettuccini ○ Penne ○ Fusilli ○ Bowtie

◇ Choice of Salad:

○ Market Salad ○ Spinach w/ Mushrooms & Bacon ○ Mixed Baby Greens ○ Caesar Salad

◇ Add: ○ Grilled Chicken Marinara \$3.00pp ○ Grilled Salmon \$5.00pp ○ Penne Pomodoro \$3.50pp ○ Garlic Bread \$1.50 pp

Roasted Sirloin Steak \$19.50 pp



Marinated In Rosemary & Olive Oil & Balsamic Reduction, Sliced & Served w/ Portobello Mushroom Burgundy Sauce

◇ Choice of Pasta

○ Rigatoni ○ Spaghetti ○ Fettuccini ○ Penne ○ Fusilli ○ Bowtie

◇ Choice of Salad:

○ Market Salad ○ Spinach w/ Mushrooms & Bacon ○ Mixed Baby Greens ○ Caesar Salad

◇ Add: ○ Grilled Chicken Marinara \$3.00pp ○ Grilled Salmon \$5.00pp ○ Penne Pomodoro \$3.50pp ○ Garlic Bread \$1.50 pp

Chianti Braised Beef Boneless Short Ribs \$22.50 pp



Braised Boneless Short Ribs, Roasted Italian Sausage, Chianti Reduction, Marinara Sauce, Peppers, & Mushrooms

◇ Choice of Pasta

○ Rigatoni ○ Spaghetti ○ Fettuccini ○ Penne ○ Fusilli ○ Bowtie

◇ Choice of Salad:

○ Market Salad ○ Spinach w/ Mushrooms & Bacon ○ Mixed Baby Greens ○ Caesar Salad

◇ Add: ○ Grilled Chicken Marinara \$3.00pp ○ Grilled Salmon \$5.00pp ○ Penne Pomodoro \$3.50pp ○ Garlic Bread \$1.50 pp



Add \$3.50 pp for individually boxed hot/cold menu items

□ Verona Style Roast Sirloin \$19.50 pp



Sliced Slow Roasted Angus Top Sirloin Seasoned w/ Fresh Rosemary, Shallots & Garlic in Cabernet Sauce w/ Sautéed Portobello Mushrooms; Served w/ A Grilled Vegetables

◇ Choice of Pasta

○ Rigatoni ○ Spaghetti ○ Fettuccini ○ Penne ○ Fusilli ○ Bowtie

◇ Choice of Salad:

○ Market Salad ○ Spinach w/ Mushrooms & Bacon ○ Mixed Baby Greens ○ Caesar Salad

◇ Add: ○ Grilled Chicken Marinara \$3.00pp ○ Grilled Salmon \$5.00pp ○ Penne Pomodoro \$3.50pp ○ Garlic Bread \$1.50 pp

Fish & Seafood

□ Pesto Salmon Fettuccini \$19.50 pp



Oven Roasted Fresh Filet of Atlantic Salmon w/ a Savory Fresh Basil Pesto Crust; Served w/ Medley of Grilled Italian Vegetables Over Lemon Cream Fettuccini Pasta

◇ Choice of Salad:

○ Market Salad ○ Spinach w/ Mushrooms & Bacon ○ Mixed Baby Greens ○ Caesar Salad

◇ Add: ○ Meatballs Marinara \$3.00pp ○ Grilled Chicken Marinara \$3.00pp ○ Penne Pomodoro \$3.50pp ○ Garlic Bread \$1.50 pp

□ Poached Salmon Lemone \$19.50 pp



Poached Salmon Topped w/ Lemon Capers Dill Sauce

◇ Choice of Pasta

○ Rigatoni ○ Spaghetti ○ Fettuccini ○ Penne ○ Fusilli ○ Bowtie

◇ Choice of Salad:

○ Market Salad ○ Spinach w/ Mushrooms & Bacon ○ Mixed Baby Greens ○ Caesar Salad

◇ Add: ○ Meatballs Marinara \$3.00pp ○ Grilled Chicken Marinara \$3.00pp ○ Penne Pomodoro \$3.50pp ○ Garlic Bread \$1.50 pp

□ Tilapia Caprice \$16.50 pp



Fresh Filet of Tilapia Baked on a Bed of Sliced Roma Tomatoes & Basil Topped w/ Lemon Pinot Grigio Sauce; Served w/ A Confetti Of Tri-Colored Bell Peppers & Italian Parsley

◇ Choice of Pasta:

○ Rigatoni ○ Spaghetti ○ Fettuccini ○ Penne ○ Fusilli ○ Bowtie

◇ Choice of Salad:

○ Market Salad ○ Spinach w/ Mushrooms & Bacon ○ Mixed Baby Greens ○ Caesar Salad

◇ Add: ○ Meatballs Marinara \$3.00pp ○ Grilled Chicken Marinara \$3.00pp ○ Penne Pomodoro \$3.50pp ○ Garlic Bread \$1.50 pp

□ Shrimp Scampi \$19.50 pp



Succulent Jumbo Mexican White Shrimp Sautéed in a Lemon Pinot Grigio Sauce w/ Garlic & Shaved Imported Parmesan Cheese

◇ Choice of Pasta

○ Rigatoni ○ Spaghetti ○ Fettuccini ○ Penne ○ Fusilli ○ Bowtie

◇ Choice of Salad:

○ Market Salad ○ Spinach w/ Mushrooms & Bacon ○ Mixed Baby Greens ○ Caesar Salad

◇ Add: ○ Meatballs Marinara \$3.00pp ○ Grilled Chicken Marinara \$3.00pp ○ Penne Pomodoro \$3.50pp ○ Garlic Bread \$1.50 pp

□ Jumbo Shrimp Carbonara \$19.50 pp



Jumbo Shrimp Sautéed w/ Smoked Bacon, Fresh Basil & Garlic Cream Sauce


◇ Choice of Pasta

○ Rigatoni ○ Spaghetti ○ Fettuccini ○ Penne ○ Fusilli ○ Bowtie

- ◇ Choice of Salad: ○ Market Salad ○ Spinach w/ Mushrooms & Bacon ○ Mixed Baby Greens ○ Caesar Salad
- ◇ Add: ○ Meatballs Marinara \$3.00pp ○ Grilled Chicken Marinara \$3.00pp ○ Penne Pomodoro \$3.50pp ○ Garlic Bread \$1.50 pp



Add \$3.50 pp for individually boxed hot/cold menu items

□ Garlic Shrimp Linguini \$19.50 pp 

Sautéed Shrimp, Mushrooms, Garlic, Fresh Tomato Basil; Topped w/ Parmesan Cheese & Marinara Sauce Served Over Linguini Pasta

◇ Choice of Salad:

- Market Salad ○ Spinach w/ Mushrooms & Bacon ○ Mixed Baby Greens ○ Caesar Salad

- ◇ Add: ○ Meatballs Marinara \$3.00pp ○ Grilled Chicken Marinara \$3.00pp ○ Penne Pomodoro \$3.50pp ○ Garlic Bread \$1.50 pp

Vegetarian


□ Porcini Mushroom Ravioli \$16.50 pp 

Raviolis Filled w/ Ricotta, Mozzarella & Parmesan Cheese w/ Roasted Pine Nuts, Italian Parsley in a Porcini Mushroom Sauce

◇ Choice of Salad:

- Market Salad ○ Spinach w/ Mushrooms & Bacon ○ Mixed Baby Greens ○ Caesar Salad

- ◇ Add: ○ Meatballs Marinara \$3.00pp ○ Grilled Chicken Marinara \$3.00pp ○ Penne Pomodoro \$3.50pp ○ Garlic Bread \$1.50 pp


□ Penne Pomodoro \$15.50 pp 

Sautéed Diced Roma Tomatoes, Fresh Basil, A Hint of Garlic w/ Penne Pasta in Fresh Tomato Basil Marinara; Served w/ Shaved Imported Parmesan Cheese

◇ Choice of Salad:

- Market Salad ○ Spinach w/ Mushrooms & Bacon ○ Mixed Baby Greens ○ Caesar Salad

- ◇ Add: ○ Meatballs Marinara \$3.00pp ○ Grilled Chicken Marinara \$3.00pp ○ Penne Pomodoro \$3.50pp ○ Garlic Bread \$1.50 pp

□ Bake Vegetable Penne \$15.50 pp 

Savory Sautéed Eggplant, Red & Green Bell Peppers, Zucchini, Cauliflower, & Squash Layered Over Penne Pasta & Ricotta Cheese w/ Our Fresh Basil Marinara Topped w/ Mozzarella Cheese & Baked To A Golden Brown

◇ Choice of Salad:

- Market Salad ○ Spinach w/ Mushrooms & Bacon ○ Mixed Baby Greens ○ Caesar Salad

- ◇ Add: ○ Meatballs Marinara \$3.00pp ○ Grilled Chicken Marinara \$3.00pp ○ Penne Pomodoro \$3.50pp ○ Garlic Bread \$1.50 pp

□ Grilled Veggie Tuscan Pasta \$15.50 pp 

Artichoke Hearts, Roma Tomatoes, Broccoli Florets, Sliced Roasted Garlic & Tuscan Olive Oil.

◇ Choice of Pasta

- Rigatoni ○ Spaghetti ○ Fettuccini ○ Penne ○ Fusilli ○ Bowtie

◇ Choice of Salad:

- Market Salad ○ Spinach w/ Mushrooms & Bacon ○ Mixed Baby Greens ○ Caesar Salad

- ◇ Add: ○ Meatballs Marinara \$3.00pp ○ Grilled Chicken Marinara \$3.00pp ○ Penne Pomodoro \$3.50pp ○ Garlic Bread \$1.50 pp


□ Linguini Al Pesto \$15.50 pp 

Linguini Tossed w/ Fresh Pesto & Sundried Tomatoes; Served w/ Grilled Garden Vegetables

◇ Choice of Salad:

- Market Salad ○ Spinach w/ Mushrooms & Bacon ○ Mixed Baby Greens ○ Caesar Salad

- ◇ Add: ○ Meatballs Marinara \$3.00pp ○ Grilled Chicken Marinara \$3.00pp ○ Penne Pomodoro \$3.50pp ○ Garlic Bread \$1.50 pp

□ Fusilli Marinara \$15.50 pp 

Colorful Fusilli Pasta in Fresh Tomato Basil Marinara; Served w/ Shaved Imported Parmesan Cheese

◇ Choice of Salad:

- Market Salad ○ Spinach w/ Mushrooms & Bacon ○ Mixed Baby Greens ○ Caesar Salad

◇ Add: ○ Meatballs Marinara \$3.00pp ○ Grilled Chicken Marinara \$3.00pp ○ Penne Pomodoro \$3.50pp ○ Garlic Bread \$1.50 pp



Add \$3.50 pp for individually boxed hot/cold menu items

□ Eggplant Parmesan \$16.50 pp



Sautéed Eggplant w/ Fresh Oregano Layered w/ Ricotta Cheese & Fresh Tomato Basil Marinara Sauce; Topped w/ Mozzarella & Parmesan Cheese, Served Baked To A Golden Brown

◇ Choice of Pasta

○ Rigatoni ○ Spaghetti ○ Fettuccini ○ Penne ○ Fusilli ○ Bowtie

◇ Choice of Salad:

○ Market Salad ○ Spinach w/ Mushrooms & Bacon ○ Mixed Baby Greens ○ Caesar Salad

◇ Add: ○ Meatballs Marinara \$3.00 pp ○ Grilled Chicken Marinara \$3.00 pp ○ Penne Pomodoro \$3.50 pp ○ Garlic Bread \$1.50 pp

Homemade Lasagna

□ Meatball Lasagna

Serve 5-6 - \$85.50 Serve 10-12 - \$170.00

Savory Homemade Meatballs w/ Fresh Herbs, Spice & Fresh Tomatoes Basil Marinara Sauce w/ Sliced Mushrooms & Grilled Red Peppers Layered w/ Al Dente Pasta, Ricotta & Mozzarella Cheese

◇ Choice of Salad:

○ Market Salad ○ Spinach w/ Mushrooms & Bacon ○ Mixed Baby Greens ○ Caesar Salad

◇ Add: ○ Meatballs Marinara \$3.00 pp ○ Grilled Salmon \$5.00 pp ○ Penne Pomodoro \$3.50 pp ○ Garlic Bread \$1.50 pp

□ Tuscany Chicken Lasagna

Serve 5-6 - \$85.50 Serve 10 – 12 - \$170.00

Diced Savory Roasted Chicken w/ Italian Herbs & Spices, Sliced Mushrooms, Diced Roma Tomatoes & Grilled Red Peppers; Layered w/ Al Dente Fresh Pasta, Fresh Tomato Basil Marinara Sauce

◇ Choice of Salad:

○ Market Salad ○ Spinach w/ Mushrooms & Bacon ○ Mixed Baby Greens ○ Caesar Salad

◇ Add: ○ Meatballs Marinara \$3.00 pp ○ Grilled Salmon \$5.00 pp ○ Penne Pomodoro \$3.50 pp ○ Garlic Bread \$1.50 pp

□ Meat Lasagna

Serve 5-6 - \$85.50 Serve 10-12 - \$170.00

Sautéed Savory Ground Angus Beef w/ Fresh Herbs, Spice & Fresh Tomatoes Basil Marinara Sauce w/ Sliced Mushrooms & Grilled Red Peppers Layered w/ Al Dente Pasta, Ricotta & Mozzarella Cheese

◇ Choice of Salad:

○ Market Salad ○ Spinach w/ Mushrooms & Bacon ○ Mixed Baby Greens ○ Caesar Salad

◇ Add: ○ Meatballs Marinara \$3.00 pp ○ Grilled Salmon \$5.00 pp ○ Penne Pomodoro \$3.50 pp ○ Garlic Bread \$1.50 pp

□ Lasagna A La Roma (V)

Serve 5-6 - \$85.50 Serve 10 -12 \$170.00

Classic Roma Style Al Dente Fresh Pasta w/ Layers of Fresh Tomato Basil Marinara Sauce, Ricotta Cheese & Grilled Fresh Garden Vegetables

◇ Choice of Salad:

○ Market Salad ○ Spinach w/ Mushrooms & Bacon ○ Mixed Baby Greens ○ Caesar Salad

◇ Add: ○ Meatballs Marinara \$3.00 pp ○ Grilled Salmon \$5.00 pp ○ Penne Pomodoro \$3.50 pp ○ Garlic Bread \$1.50 pp



South of the Border

Minimum 10 Guests per Order

☐ Sonora Taco Bar \$16.50 pp

Served w/ Corn & Flour Tortillas, Shredded Lettuce, Jack & Cheddar Cheese, Diced Tomatoes, Onions & Cilantro.

◇ Choice of Two:

- Rib Eye Carne Asada - Char Grilled & Marinated In Our Classic Blend Chilies & Fresh Herbs
- Chicken Colorado – Char Grilled In a Savory Light Red Chili Sauce
- Carnitas – Braised & Slow Cooked to Perfection
- Grilled Red Snapper – Marinated & Grilled in Lime & Cilantro Sauce
- Vegetarian – Char Grilled Assorted Vegetables, Tofu & Ortega Chilies

◇ Served w/

You're Choice of One: ○ Spanish Rice ○ White Rice ○ Cilantro Lime Rice

You're Choice of One: ○ Black Beans (V) ○ Refried Beans (V) ○ Grilled Zucchini

◇ Add:

You're Choice of One: ○ Tex- Mex Salad \$3.00pp ○ Mexican Market Salad \$3.00pp

○ Tortilla Chips & Pico De Gallo \$1.95 pp ○ Tortilla Chips, Pico De Gallo & Classic Guacamole \$ 4.50 pp

○ Classic Guacamole \$3.95 pp ○ Sour Cream \$1.00 pp

○ Mexican Flan \$3.00 pp ○ Kahlua Bread Pudding \$3.00 pp ○ Churros \$2.00 pp

☐ La Paz Burritos \$16.50 pp

Filled W/ Cilantro, Guacamole, Diced Tomatoes, Shredded Jack & Cheddar Cheese & Ranchero Sauce.

◇ Choice of Two:

- Rib Eye Carne Asada – Char Grilled, Marinated in our Blend of Mild Chilies & Fresh Herbs
- Chicken Colorado – Char Grilled in a Savory Light Red Chili Sauce
- Carnitas – Braised & Slow Cooked to Perfection
- Blackened Salmon – Rubbed W/ Our Spices Mixture & Grilled To Perfection Add \$3.00
- Grilled Shrimp–Lime Juice Spices Mixture & Grilled To Perfection Add \$2.00
- Vegetarian – Char Grilled Assorted Vegetables & Ortega Chilies

◇ Served w/

You're Choice of One: ○ Spanish Rice ○ White Rice ○ Cilantro Lime Rice

You're Choice of One: ○ Black Beans (V) ○ Refried Beans (V) ○ Grilled Zucchini

You're Choice of One: ○ Tex- Mex Salad ○ Mexican Market Salad ○ Tortilla Chips & Fresh Roasted Salsa.

◇ Add:

You're Choice of One: ○ Tex- Mex Salad \$3.00pp ○ Mexican Market Salad \$3.00pp

Tortilla Chips & Pico De Gallo \$2.25 pp ○ Tortilla Chips, Pico De Gallo & Classic Guacamole \$ 3.95 pp

○ Classic Guacamole \$2.00 pp ○ Sour Cream \$1.00 pp Wet Burrito W/ Salsa Verde or Salsa Fresco & Melted Cheese Add \$1.00

○ Mexican Flan \$3.00 pp ○ Kahlua Bread Pudding \$3.00 pp ○ Churros \$2.00 pp

☐ Grab-N-Go Burritos \$ 14.50 pp

Filled w/ Cilantro, Guacamole, Diced Tomatoes, Shredded Jack & Cheddar Cheese, Spanish Rice, Refried Beans & Salsa Fresca. Individually Wrapped & Labeled

◇ Choice:


- Rib Eye Carne Asada – Char Grilled, Marinated in our Blend of Mild Chilies & Fresh Herbs
- Chicken Colorado – Char Grilled in a Savory Light Red Chili Sauce
- Carnitas – Braised & Slow Cooked to Perfection
- Blackened Salmon – Rubbed w/ Our Spices Mixture & Grilled to Perfection Add \$3.00
- Grilled Shrimp–Lime Juice Spices Mixture & Grilled to Perfection Add \$2.00
- Vegetarian – Char Grilled Assorted Vegetables & Ortega Chilies

Add Salad Box

- Tex- Mex Salad \$3.00pp
- Mexican Market Salad \$3.00pp



Add \$3.50 pp for individually boxed hot/cold menu items

□ Fajitas Vera Cruz \$16.50 pp 

Served w/Choice of Salad, Corn & Flour Tortillas, Shredded Crisp Lettuce & Sour Cream

Sautéed w/ Tomatoes, Red & Green Bell Peppers, Spanish Onions Marinated in our Blend of Fresh Herbs & Spices

Choice of Two:

- Rib Eye Carne Asada – Char Grilled In Our Blend of Mild Chilies & Fresh Herbs
- Chicken Colorado – Char Grilled in a Savory Light Red Chili Sauce
- Grilled Red Snapper – Marinated & Grilled in Cilantro Lime Sauce
- Grilled Shrimp–Lime Juice Spices Mixture & Grilled to Perfection Add \$2.00
- Vegetarian – Char Grilled Assorted Vegetables, Tofu & Ortega Chilies

◇ Served w/

You're Choice of One: ○ Spanish Rice ○ White Rice ○ Cilantro Lime Rice

You're Choice of One: ○ Black Beans (V) ○ Refried Beans (V) ○ Grilled Zucchini

You're Choice of One: ○ Tex- Mex Salad ○ Mexican Market Salad ○ Tortilla Chips & Fresh Roasted Salsa.

◇ Add:

- Tortilla Chips & Pico De Gallo \$2.50 pp
- Tortilla Chips, Pico De Gallo & Classic Guacamole \$ 4.50 pp
- Classic Guacamole \$2.00 pp
- Sour Cream \$1.00 pp
- Mexican Flan \$4.50 pp
- Kahlua Bread Pudding \$4.50 pp
- Churros \$3.00 pp

□ Pueblo Enchiladas \$16.50 pp 

Served w/Choice of Salad, Wrapped in Corn Tortillas (GF) w/ Melted Jack & Cheddar Cheese. Served w/ Crisp Lettuce & Sour Cream

Choice of Two:

- Rib Eye Carne Asada – Char Grilled & Marinated in our Blend of Mild Chilies & Fresh Herbs
- Chicken Colorado – Char Grilled In a Savory Light Red Chili Sauce
- Carnitas – Braised & Slow Cooked to Perfection
- Cheese - Shredded Cheddar & Jack Cheese
- Vegetarian – Char Grilled Assorted Vegetables & Ortega Chilies

◇ Topped w/ Your Choice of One:

- Red Spanish Enchilada Sauce
- Green Tomato Sauce.

◇ Served w/

You're Choice of One: ○ Spanish Rice ○ White Rice ○ Cilantro Lime Rice

You're Choice of One: ○ Black Beans (V) ○ Refried Beans (V) ○ Grilled Zucchini

You're Choice of One: ○ Tex- Mex Salad ○ Mexican Market Salad ○ Tortilla Chips & Fresh Roasted Salsa.

◇ Add:

- Tortilla Chips & Pico De Gallo \$2.50 pp
- Tortilla Chips, Pico De Gallo & Classic Guacamole \$ 4.50 pp
- Classic Guacamole \$2.00 pp
- Sour Cream \$1.00 pp
- Mexican Flan \$4.50 pp
- Kahlua Bread Pudding \$4.50 pp
- Churros \$3.00 pp

□ Baja Tostada Bar \$16.50 pp

Crispy Flour Tostada Shells Served w/Side of Shredded Jack & Cheddar Cheese, Refried Beans (V), Chopped Cilantro, Diced Spanish Onion, Diced Tomatoes, Shredded Lettuce, Sour Cream & Roasted Salsa Fresco.

◇ Choice of Two:

- Rib Eye Carne Asada – Char Grilled & Marinated in our Blend of Mild Chilies & Fresh Herbs
- Chicken Colorado – Char Grilled in a Savory Light Red Chili Sauce
- Carnitas – Braised & Slow Cooked to Perfection
- Blackened Salmon – Rubbed W/ Our Spice Mixture & Grilled to Perfection
- Vegetarian – Char Grilled Assorted Vegetables in Ortega Chilies

◇ Add:

- Tortilla Chips & Pico De Gallo \$2.50 pp ○ Tortilla Chips, Pico De Gallo & Classic Guacamole \$ 4.50 pp
- Classic Guacamole \$2.00 pp ○ Sour Cream \$1.00 pp
- Mexican Flan \$4.50 pp ○ Kahlua Bread Pudding \$4.50 pp ○ Churros \$3.00 pp



Add \$3.50 pp for individually boxed hot/cold menu items

□ Pork Loin Chile Verde \$17.50 pp 

Braised Boneless Pork Loin, Topped in Mild Tomatillo Salsa; Served w/Mexican Style Grilled Vegetables

◇ Served w/

You're Choice of One: ○ Spanish Rice ○ White Rice ○ Cilantro Lime Rice

You're Choice of One: ○ Black Beans (V) ○ Refried Beans (V)

You're Choice of One: ○ Tex- Mex Salad ○ Mexican Market Salad ○ Tortilla Chips & Fresh Roasted Salsa.

◇ Add:

- Tortilla Chips & Pico De Gallo \$2.50 pp ○ Tortilla Chips, Pico De Gallo & Classic Guacamole \$ 4.50 pp
- Classic Guacamole \$2.00 pp ○ Sour Cream \$1.00 pp
- Mexican Flan \$4.50 pp ○ Kahlua Bread Pudding \$4.50 pp ○ Churros \$3.00 pp

□ Braised Short Beef Ribs \$26.50 pp 

Braised Boneless Short Ribs, Topped In Mild Tomatillo Sauce; Served w/Mexican Style Grilled Vegetables

◇ Served w/

You're Choice of One: ○ Spanish Rice ○ White Rice ○ Cilantro Lime Rice

You're Choice of One: ○ Black Beans (V) ○ Refried Beans (V)

You're Choice of One: ○ Tex- Mex Salad ○ Mexican Market Salad ○ Tortilla Chips & Fresh Roasted Salsa.

◇ Add:

- Tortilla Chips & Pico De Gallo \$2.50 pp ○ Tortilla Chips, Pico De Gallo & Classic Guacamole \$ 4.50 pp
- Classic Guacamole \$2.00 pp ○ Sour Cream \$1.00 pp
- Mexican Flan \$4.50 pp ○ Kahlua Bread Pudding \$4.50 pp ○ Churros \$3.00 pp

□ Salmon Al Chipotle \$22.50 pp 

Pan Roasted Salmon w/ Coconut Chipotle Cream Sauce Served w/Mexican Style Grilled Vegetables

◇ Served w/

You're Choice of One: ○ Spanish Rice ○ White Rice ○ Cilantro Lime Rice

You're Choice of One: ○ Black Beans (V) ○ Refried Beans (V)

You're Choice of One: ○ Tex- Mex Salad ○ Mexican Market Salad ○ Tortilla Chips & Fresh Roasted Salsa.

◇ Add:

- Tortilla Chips & Pico De Gallo \$2.50 pp ○ Tortilla Chips, Pico De Gallo & Classic Guacamole \$ 4.50 pp
- Classic Guacamole \$2.00 pp ○ Sour Cream \$1.00 pp
- Mexican Flan \$4.50 pp ○ Kahlua Bread Pudding \$4.50 pp ○ Churros \$3.00 pp

☐ Shrimp Tacos \$19.50 pp 

Grilled Marinated Mexican White Shrimps Served w/ Shredded Crisp Cabbage, Queso Fresco, Diced Green Onions, Tomatoes, Cilantro, Corn & Flour Tortillas

◇ Served w/

You're Choice of One: ○ Spanish Rice ○ White Rice ○ Cilantro Lime Rice

You're Choice of One: ○ Black Beans (V) ○ Refried Beans (V) ○ Grilled Zucchini

You're Choice of One: ○ Tex- Mex Salad ○ Mexican Market Salad ○ Tortilla Chips & Fresh Roasted Salsa.

◇ Add:

○ Tortilla Chips & Pico De Gallo \$2.50 pp ○ Tortilla Chips, Pico De Gallo & Classic Guacamole \$ 4.50 pp

○ Classic Guacamole \$2.00 pp ○ Sour Cream \$1.00 pp

○ Mexican Flan \$4.50 pp ○ Kahlua Bread Pudding \$4.50 pp ○ Churros \$3.00 pp



Add \$ 3.50 pp for individually boxed hot/cold menu items

☐ Creamy Chipotle Chicken \$16.50 pp

Grilled Chicken Breast w/ Roasted Corn, Diced Red Peppers & Cilantro in a Creamy Chipotle Sauce; Served w/ Your Choice of Corn or Flour Tortillas & Mexican Style Grilled Vegetables

◇ Served w/

You're Choice of One: ○ Spanish Rice ○ White Rice ○ Cilantro Lime Rice

You're Choice of One: ○ Black Beans (V) ○ Refried Beans (V)

You're Choice of One: ○ Tex- Mex Salad ○ Mexican Market Salad ○ Tortilla Chips & Fresh Roasted Salsa.

◇ Add:

○ Tortilla Chips & Pico De Gallo \$2.50 pp ○ Tortilla Chips, Pico De Gallo & Classic Guacamole \$ 4.50 pp

○ Classic Guacamole \$2.00 pp ○ Sour Cream \$1.00 pp

○ Mexican Flan \$4.50 pp ○ Kahlua Bread Pudding \$4.50 pp ○ Churros \$3.00 pp

☐ Polo Del Sol \$16.50 pp 

Sautéed Breast of Chicken w/ Sliced Avocado, Smoked Bacon, Anaheim Chilies & Pepper Jack Cheese; Topped w/ our Savory Light Chili Colorado Sauce. Served w/Mexican Style Grilled Vegetables

◇ Served w/

You're Choice of One: ○ Spanish Rice ○ White Rice ○ Cilantro Lime Rice

You're Choice of One: ○ Black Beans (V) ○ Refried Beans (V) ○ Grilled Zucchini

You're Choice of One: ○ Tex- Mex Salad ○ Mexican Market Salad ○ Tortilla Chips & Fresh Roasted Salsa.

◇ Add:

○ Tortilla Chips & Pico De Gallo \$2.50 pp ○ Tortilla Chips, Pico De Gallo & Classic Guacamole \$ 4.50 pp

○ Classic Guacamole \$2.00 pp ○ Sour Cream \$1.00 pp

○ Mexican Flan \$4.50 pp ○ Kahlua Bread Pudding \$4.50 pp ○ Churros \$3.00 pp

☐ Braised Carnitas & Enchilada Dinner \$16.00 pp 

Braised Boneless Pork, w/ Cheese Enchiladas Served w/ Pico De Gallo Salsa; Served W/ Mexican Style Grilled Vegetables

◇ Served w/ You're Choice of One: ○ Spanish Rice ○ White Rice ○ Cilantro Lime Rice

You're Choice of One: ○ Black Beans (V) ○ Refried Beans (V)

You're Choice of One: ○ Tex- Mex Salad ○ Mexican Market Salad ○ Tortilla Chips & Fresh Roasted Salsa.

◇ Add:

○ Tortilla Chips & Pico De Gallo \$2.50 pp ○ Tortilla Chips, Pico De Gallo & Classic Guacamole \$ 4.50 pp

○ Classic Guacamole \$2.00 pp ○ Sour Cream \$1.00 pp

○ Mexican Flan \$4.50 pp ○ Kahlua Bread Pudding \$4.50 pp ○ Churros \$3.00 pp

○ Tex- Mex BBQ Combo \$20.50 pp



BBQ Char Broiled Tri Tip, Whole Roasted Chicken, Served Mexican Style Grilled Vegetables w/ Guacamole & Salsa Buffet

◇ Served w/

You're Choice of One: ○ Spanish Rice ○ White Rice ○ Cilantro Lime Rice

You're Choice of One: ○ Black Beans (V) ○ Refried Beans (V) ○ Grilled Zucchini

You're Choice of One: ○ Tex- Mex Salad ○ Mexican Market Salad ○ Tortilla Chips & Fresh Roasted Salsa.

◇ Add:

○ Tortilla Chips & Pico De Gallo \$2.50 pp ○ Tortilla Chips, Pico De Gallo & Classic Guacamole \$ 4.50 pp

○ Classic Guacamole \$2.00 pp ○ Sour Cream \$1.00 pp

○ Mexican Flan \$4.50 pp ○ Kahlua Bread Pudding \$4.50 pp ○ Churros \$3.00 pp



Add \$3.50 pp for individually boxed hot/cold menu items

□ Steak and Enchilada Combo \$ 24.50 pp



Rib Eye Carne Asada, Paso Style Red Sauce Cheese Enchiladas, Guacamole, Pico De Gallo.

◇ Served w/

You're Choice of One: ○ Spanish Rice ○ White Rice ○ Cilantro Lime Rice

You're Choice of One: ○ Black Beans (V) ○ Refried Beans (V) ○ Grilled Zucchini

You're Choice of One: ○ Tex- Mex Salad ○ Mexican Market Salad ○ Tortilla Chips & Fresh Roasted Salsa.

◇ Add:

○ Tortilla Chips & Pico De Gallo \$2.50 pp ○ Tortilla Chips, Pico De Gallo & Classic Guacamole \$ 4.50 pp

○ Classic Guacamole \$2.00 pp ○ Sour Cream \$1.00 pp

○ Mexican Flan \$4.50 pp ○ Kahlua Bread Pudding \$4.50 pp ○ Churros \$3.00 pp

□ Pork Loin Chile Verde & Creamy Chipotle Chicken Combo \$22.50 pp



Braised Boneless Pork Loin, Topped in Mild Tomatillo Salsa & Grilled Chicken Breast w/ Roasted Corn, Diced Red Peppers & Cilantro in a Creamy Chipotle Sauce ; Served w/Mexican Style Grilled Vegetables

◇ Served w/

You're Choice of One: ○ Spanish Rice ○ White Rice ○ Cilantro Lime Rice

You're Choice of One: ○ Black Beans (V) ○ Refried Beans (V)

You're Choice of One: ○ Tex- Mex Salad ○ Mexican Market Salad ○ Tortilla Chips & Fresh Roasted Salsa.

◇ Add:

○ Tortilla Chips & Pico De Gallo \$2.50 pp ○ Tortilla Chips, Pico De Gallo & Classic Guacamole \$ 4.50 pp

○ Classic Guacamole \$2.00 pp ○ Sour Cream \$1.00 pp

○ Mexican Flan \$4.50 pp ○ Kahlua Bread Pudding \$4.50 pp ○ Churros \$3.00 pp

□ Salmon Al Chipotle & Polo Del Sol \$24.50 pp



Pan Roasted Salmon w/ Coconut Chipotle Cream Sauce Sautéed Breast of Chicken w/ Sliced Avocado, Smoked Bacon, Anaheim Chillies & Pepper Jack Cheese; Topped w/ our Savory Light Chili Colorado Sauce Served w/Mexican Style Grilled Vegetables

◇ Served w/

You're Choice of One: ○ Spanish Rice ○ White Rice ○ Cilantro Lime Rice

You're Choice of One: ○ Black Beans (V) ○ Refried Beans (V)

You're Choice of One: ○ Tex- Mex Salad ○ Mexican Market Salad ○ Tortilla Chips & Fresh Roasted Salsa.

◇ Add:

○ Tortilla Chips & Pico De Gallo \$2.50 pp ○ Tortilla Chips, Pico De Gallo & Classic Guacamole \$ 4.50 pp

- Classic Guacamole \$2.00 pp
- Sour Cream \$1.00 pp
- Mexican Flan \$4.50 pp
- Kahlua Bread Pudding \$4.50 pp
- Churros \$3.00



pp



Add \$3.50 pp for individually boxed hot/cold menu items

BBQ & Heartland Entrees

Minimum 10 Guests per Order

Served w/ Fresh Baked Artisan Rolls, Creamy Butter & Your Choice of Two Side Dishes & One Salad:

Poultry

□ Chicken Florentine \$16.50 pp



Fresh Breast of Chicken w/ a Delicious Fresh Spinach & Mozzarella Cheese Filling; Crowned w/ Champagne Reduction Creamy Parmesan Sauce

◇ Your Choice of Two Side Dishes:

- Garlic Mashed Potatoes
- Oven Roasted Potatoes
- Macaroni N' Cheese
- Boston Baked Beans
- Rice Pilaf
- Brown Rice
- Grilled Vegetable Medley w/ Balsamic Reduction
- Steamed Vegetable Medley
- Oven Roasted Carrots
- Sautéed Zucchini & Yellow Squash Provencal
- Corn on the Cob
- Green Bean Almandine
- Cut Corn in a Light Butter Sauce

◇ Your Choice of One Salad:

Market Salad ○ Spinach Salad w/ Mushrooms & Bacon ○ Mixed Baby Greens ○ Creamy Cole Slaw

□ Caribbean Chicken \$16.50 pp



Grilled Chicken Breast, Topped w/ Caribbean Salsa; Served w/ Rice Pilaf & Grilled Vegetables

◇ Your Choice of Two Side Dishes:

- Garlic Mashed Potatoes
- Oven Roasted Potatoes
- Macaroni N' Cheese
- Boston Baked Beans
- Rice Pilaf
- Brown Rice
- Grilled Vegetable Medley w/ Balsamic Reduction
- Steamed Vegetable Medley
- Oven Roasted Carrots
- Sautéed Zucchini & Yellow Squash Provencal
- Corn on the Cob
- Green Bean Almandine
- Cut Corn in a Light Butter Sauce

◇ Your Choice of One Salad:

Market Salad ○ Spinach Salad w/ Mushrooms & Bacon ○ Mixed Baby Greens ○ Creamy Cole Slaw

□ Lemon Tarragon Chicken \$16.50 pp



Slow Roasted & Juicy Chicken Breast, Marinated in Fresh Lemon Juice & Fresh Tarragon; Topped w/ a Chardonnay Cream Sauce

◇ Your Choice of Two Side Dishes:

- Garlic Mashed Potatoes
- Oven Roasted Potatoes
- Macaroni N' Cheese
- Boston Baked Beans
- Rice Pilaf
- Brown Rice
- Grilled Vegetable Medley w/ Balsamic Reduction
- Steamed Vegetable Medley
- Oven Roasted Carrots
- Sautéed Zucchini & Yellow Squash Provencal
- Corn on the Cob
- Green Bean Almandine
- Cut Corn in a Light Butter Sauce

◇ Your Choice of One Salad:

Market Salad ○ Spinach Salad w/ Mushrooms & Bacon ○ Mixed Baby Greens ○ Creamy Cole Slaw

□ Pulled Chicken \$15.50 pp



White Breast of Chicken Thinly Sliced, Smothered In Our Jack Daniels Hickory Smoked BBQ Sauce

◇ Your Choice of Two Side Dishes:

- Garlic Mashed Potatoes ○ Oven Roasted Potatoes ○ Macaroni N' Cheese ○ Boston Baked Beans ○ Rice Pilaf ○ Brown Rice
- Grilled Vegetable Medley w/ Balsamic Reduction ○ Steamed Vegetable Medley ○ Oven Roasted Carrots ○ Sautéed Zucchini & Yellow Squash Provencal ○ Corn on the Cob ○ Green Bean Almandine ○ Cut Corn in a Light Butter Sauce

◇ Your Choice of One Salad:

Market Salad ○ Spinach Salad w/ Mushrooms & Bacon ○ Mixed Baby Greens ○ Creamy Cole Slaw

□ Mushroom Ragu Stuffed Chicken Breast \$16.50 pp 

Oven Roasted Chicken Breast Stuffed w/ Mushroom & Herb Ragu Crowned w/ a Creamy Lemon Sauce

◇ Your Choice of Two Side Dishes:

- Garlic Mashed Potatoes ○ Oven Roasted Potatoes ○ Macaroni N' Cheese ○ Boston Baked Beans ○ Rice Pilaf ○ Brown Rice
- Grilled Vegetable Medley w/ Balsamic Reduction ○ Steamed Vegetable Medley ○ Oven Roasted Carrots ○ Sautéed Zucchini & Yellow Squash Provencal ○ Corn on the Cob ○ Green Bean Almandine ○ Cut Corn in a Light Butter Sauce

◇ Your Choice of One Salad:

Market Salad ○ Spinach Salad w/ Mushrooms & Bacon ○ Mixed Baby Greens ○ Creamy Cole Slaw

□ Mediterranean Roasted Chicken w/ Lemon & Rosemary \$16.50 pp 

Whole Roasted Chicken cut in half Herb & Parmesan Chicken w/ a Lemon Butter Sauce

◇ Your Choice of Two Side Dishes:

- Garlic Mashed Potatoes ○ Oven Roasted Potatoes ○ Macaroni N' Cheese ○ Boston Baked Beans ○ Rice Pilaf ○ Brown Rice
- Grilled Vegetable Medley w/ Balsamic Reduction ○ Steamed Vegetable Medley ○ Oven Roasted Carrots ○ Sautéed Zucchini & Yellow Squash Provencal ○ Corn on the Cob ○ Green Bean Almandine ○ Cut Corn in a Light Butter Sauce

◇ Your Choice of One Salad:

Market Salad ○ Spinach Salad w/ Mushrooms & Bacon ○ Mixed Baby Greens ○ Creamy Cole Slaw

□ Rosemary Roasted Chicken \$16.50 pp 

Slow Roasted Chicken Cut in Half; Season w/ Fresh Rosemary, Herbs De Provence & Shallots

◇ Your Choice of Two Side Dishes:

- Garlic Mashed Potatoes ○ Oven Roasted Potatoes ○ Macaroni N' Cheese ○ Boston Baked Beans ○ Rice Pilaf ○ Brown Rice
- Grilled Vegetable Medley w/ Balsamic Reduction ○ Steamed Vegetable Medley ○ Oven Roasted Carrots ○ Sautéed Zucchini & Yellow Squash Provencal ○ Corn on the Cob ○ Green Bean Almandine ○ Cut Corn in a Light Butter Sauce

◇ Your Choice of One Salad:

Market Salad ○ Spinach Salad w/ Mushrooms & Bacon ○ Mixed Baby Greens ○ Creamy Cole Slaw

□ Low Carb Chicken \$16.50 pp 

Grilled Chicken Sundried Tomatoes, Asparagus Breast; Topped w/ A Light Lemon Sauce

◇ Your Choice of Two Side Dishes:

- Garlic Mashed Potatoes ○ Oven Roasted Potatoes ○ Macaroni N' Cheese ○ Boston Baked Beans ○ Rice Pilaf ○ Brown Rice
- Grilled Vegetable Medley w/ Balsamic Reduction ○ Steamed Vegetable Medley ○ Oven Roasted Carrots ○ Sautéed Zucchini & Yellow Squash Provencal ○ Corn on the Cob ○ Green Bean Almandine ○ Cut Corn in a Light Butter Sauce

◇ Your Choice of One Salad:

Market Salad ○ Spinach Salad w/ Mushrooms & Bacon ○ Mixed Baby Greens ○ Creamy Cole Slaw

□ Chicken Brochette \$16.50 pp 

Char Grilled Fresh Breast of Marinated Chicken, Marinated Peppers, Spanish Onions & Mushroom Caps w/ Red & Green Bell


◇ Your Choice of Two Side Dishes:

- Garlic Mashed Potatoes ○ Oven Roasted Potatoes ○ Macaroni N' Cheese ○ Boston Baked Beans ○ Rice Pilaf ○ Brown Rice

○ Grilled Vegetable Medley w/ Balsamic Reduction ○ Steamed Vegetable Medley ○ Oven Roasted Carrots ○ Sautéed Zucchini & Yellow Squash Provencal ○ Corn on the Cob ○ Green Bean Almandine ○ Cut Corn in a Light Butter Sauce

◇ Your Choice of One Salad:

Market Salad ○ Spinach Salad w/ Mushrooms & Bacon ○ Mixed Baby Greens ○ Creamy Cole Slaw

□ Teriyaki Chicken \$15.50 pp 

Teriyaki Marinated Char-Grilled Breast of Chicken, Crowned w/ our Savory Teriyaki Sauce & Grilled Fresh Pineapple

◇ Your Choice of Two Side Dishes:

○ Steam Brown Rice ○ Steam Rice ○ Rice Pilaf ○ Brown Rice Pilaf

○ Grilled Vegetable Medley w/ Balsamic Reduction ○ Steamed Vegetable Medley ○ Oven Roasted Carrots ○ Sautéed Zucchini & Yellow Squash Provencal ○ Corn on the Cob ○ Green Bean Almandine ○ Cut Corn in a Light Butter Sauce

◇ Your Choice of One Salad:

Market Salad ○ Spinach Salad w/ Mushrooms & Bacon ○ Mixed Baby Greens ○ Creamy Cole Slaw



Add \$3.50 pp for individually boxed hot/cold menu items

□ Chicken Chardonnay \$16.50 pp 

Sautéed Breast of Chicken w/ Bell Peppers & Roma Tomatoes; Crowned w/ Chardonnay Wine Infused Béchamel Cream

◇ Your Choice of Two Side Dishes:

○ Garlic Mashed Potatoes ○ Oven Roasted Potatoes ○ Macaroni N' Cheese ○ Boston Baked Beans ○ Rice Pilaf ○ Brown Rice

○ Grilled Vegetable Medley w/ Balsamic Reduction ○ Steamed Vegetable Medley ○ Oven Roasted Carrots ○ Sautéed Zucchini & Yellow Squash Provencal ○ Corn on the Cob ○ Green Bean Almandine ○ Cut Corn in a Light Butter Sauce

◇ Your Choice of One Salad:

Market Salad ○ Spinach Salad w/ Mushrooms & Bacon ○ Mixed Baby Greens ○ Creamy Cole Slaw

□ Roasted Breast of Turkey \$16.50 pp 

A Traditional Favorite, our Succulent Oven Roasted Breast of Turkey; Served w/ Herb Stuffing, Natural Turkey Gravy & Tangy Cranberry Relish

◇ Your Choice of Two Side Dishes:

○ Garlic Mashed Potatoes ○ Oven Roasted Potatoes ○ Macaroni N' Cheese ○ Boston Baked Beans ○ Rice Pilaf ○ Brown Rice

○ Grilled Vegetable Medley w/ Balsamic Reduction ○ Steamed Vegetable Medley ○ Oven Roasted Carrots ○ Sautéed Zucchini & Yellow Squash Provencal ○ Corn on the Cob ○ Green Bean Almandine ○ Cut Corn in a Light Butter Sauce

◇ Your Choice of One Salad:

Market Salad ○ Spinach Salad w/ Mushrooms & Bacon ○ Mixed Baby Greens ○ Creamy Cole Slaw

□ Stuffed Chicken Breast \$16.50 pp 

Oven Roasted Breast of Chicken; Stuffed w/ Sourdough Pecan & Cranberry Stuffing w/ a Light Cream Sauce

Your Choice of Two Side Dishes:

◇ Your Choice of Two Side Dishes:

○ Garlic Mashed Potatoes ○ Oven Roasted Potatoes ○ Macaroni N' Cheese ○ Boston Baked Beans ○ Rice Pilaf ○ Brown Rice

○ Grilled Vegetable Medley w/ Balsamic Reduction ○ Steamed Vegetable Medley ○ Oven Roasted Carrots ○ Sautéed Zucchini & Yellow Squash Provencal ○ Corn on the Cob ○ Green Bean Almandine ○ Cut Corn in a Light Butter Sauce

◇ Your Choice of One Salad:

Market Salad ○ Spinach Salad w/ Mushrooms & Bacon ○ Mixed Baby Greens ○ Creamy Cole Slaw

□ Baked Potato Bar w/Chicken \$16.50 pp

Jumbo Baked Potatoes w/ A Selection Toppings to Include w/ Sliced Grilled Chicken Breast; Diced Bacon, Zesty Chili, Steamed Broccoli Florets, Sautéed Mushrooms, Shredded Jack & Cheddar Cheese, Chives, Butter & Sour Cream

◇ Your Choice of One Salad:

Market Salad ○ Spinach Salad w/ Mushrooms & Bacon ○ Mixed Baby Greens ○ Creamy Cole Slaw



Add \$3.50 pp for individually boxed hot/cold menu items

Meat

□ Braised Boneless Short Ribs \$26.50 pp 

Slow Braised Boneless Angus Short Ribs Served In a Burgundy Reduction w/ Portobello Mushrooms

◇ Your Choice of Two Side Dishes:

○ Garlic Mashed Potatoes ○ Oven Roasted Potatoes ○ Macaroni N' Cheese ○ Boston Baked Beans ○ Rice Pilaf ○ Brown Rice
○ Grilled Vegetable Medley w/ Balsamic Reduction ○ Steamed Vegetable Medley ○ Oven Roasted Carrots ○ Sautéed Zucchini & Yellow Squash Provencal ○ Corn on the Cob ○ Green Bean Almandine ○ Cut Corn in a Light Butter Sauce

◇ Your Choice of One Salad:

Market Salad ○ Spinach Salad w/ Mushrooms & Bacon ○ Mixed Baby Greens ○ Creamy Cole Slaw

□ Pepper Steak \$22.50 pp 

Sliced Char-Grilled Angus Top Sirloin w/ a Savory Cracked Black Pepper & Fresh Herb Crust On a Bed of Sautéed Tri-Color Bell Peppers & Spanish Onion; Served w/ a Reduced Cabernet Sauvignon Sauce

◇ Your Choice of Two Side Dishes:

○ Garlic Mashed Potatoes ○ Oven Roasted Potatoes ○ Macaroni N' Cheese ○ Boston Baked Beans ○ Rice Pilaf ○ Brown Rice
○ Grilled Vegetable Medley w/ Balsamic Reduction ○ Steamed Vegetable Medley ○ Oven Roasted Carrots ○ Sautéed Zucchini & Yellow Squash Provencal ○ Corn on the Cob ○ Green Bean Almandine ○ Cut Corn in a Light Butter Sauce

◇ Your Choice of One Salad:

Market Salad ○ Spinach Salad w/ Mushrooms & Bacon ○ Mixed Baby Greens ○ Creamy Cole Slaw

□ Traditional Pot Roast \$22.50 pp 

Seasoned w/ Fresh Herbs & Spices Braised & Slow Cooked In A Natural Au Jus; Served w/ a Rich Natural Gravy

◇ Your Choice of Two Side Dishes:

○ Garlic Mashed Potatoes ○ Oven Roasted Potatoes ○ Macaroni N' Cheese ○ Boston Baked Beans ○ Rice Pilaf ○ Brown Rice
○ Grilled Vegetable Medley w/ Balsamic Reduction ○ Steamed Vegetable Medley ○ Oven Roasted Carrots ○ Sautéed Zucchini & Yellow Squash Provencal ○ Corn on the Cob ○ Green Bean Almandine ○ Cut Corn in a Light Butter Sauce

◇ Your Choice of One Salad:

Market Salad ○ Spinach Salad w/ Mushrooms & Bacon ○ Mixed Baby Greens ○ Creamy Cole Slaw

❑ **Beef Brochette \$22.50 pp** 

Char Grilled Angus Beef Skewered (2 pp) w/ Red & Green Bell Peppers, Spanish Onion & Mushroom Caps

◇ Your Choice of Two Side Dishes:

- Garlic Mashed Potatoes ○ Oven Roasted Potatoes ○ Macaroni N' Cheese ○ Boston Baked Beans ○ Rice Pilaf ○ Brown Rice
- Grilled Vegetable Medley w/ Balsamic Reduction ○ Steamed Vegetable Medley ○ Oven Roasted Carrots ○ Sautéed Zucchini & Yellow Squash Provencal ○ Corn on the Cob ○ Green Bean Almandine ○ Cut Corn in a Light Butter Sauce

◇ Your Choice of One Salad:

Market Salad ○ Spinach Salad w/ Mushrooms & Bacon ○ Mixed Baby Greens ○ Creamy Cole Slaw

❑ **Slow Roasted Tri Tip \$ 24.50 pp** 

Char-Grill & Braised Marinated Angus Tri Tip Served w/ Portobello Mushrooms & Burgundy Reduction Sauce

◇ Your Choice of Two Side Dishes:

- Garlic Mashed Potatoes ○ Oven Roasted Potatoes ○ Macaroni N' Cheese ○ Boston Baked Beans ○ Rice Pilaf ○ Brown Rice
- Grilled Vegetable Medley w/ Balsamic Reduction ○ Steamed Vegetable Medley ○ Oven Roasted Carrots ○ Sautéed Zucchini & Yellow Squash Provencal ○ Corn on the Cob ○ Green Bean Almandine ○ Cut Corn in a Light Butter Sauce

◇ Your Choice of One Salad:

Market Salad ○ Spinach Salad w/ Mushrooms & Bacon ○ Mixed Baby Greens ○ Creamy Cole Slaw



Add \$3.50 pp for individually boxed hot/cold menu items

❑ **Top Sirloin Steak Medallions \$24.50 pp** 

Sliced Char-Grilled Angus Top Sirloin w/ a Savory Herbs Au Jus w/ a Reduced Cabernet Sauvignon Sauce

◇ Your Choice of Two Side Dishes:

- Garlic Mashed Potatoes ○ Oven Roasted Potatoes ○ Macaroni N' Cheese ○ Boston Baked Beans ○ Rice Pilaf ○ Brown Rice
- Grilled Vegetable Medley w/ Balsamic Reduction ○ Steamed Vegetable Medley ○ Oven Roasted Carrots ○ Sautéed Zucchini & Yellow Squash Provencal ○ Corn on the Cob ○ Green Bean Almandine ○ Cut Corn in a Light Butter Sauce

◇ Your Choice of One Salad:

Market Salad ○ Spinach Salad w/ Mushrooms & Bacon ○ Mixed Baby Greens ○ Creamy Cole Slaw

❑ **Country Style Meatloaf \$16.50 pp** 

Fresh Baked w/ Savory Herbs & Spices. Angus Beef Meat Loaf; Served w/ a Traditional Mushroom Gravy (Turkey Meatloaf Available Up on Request)

◇ Your Choice of Two Side Dishes:

- Garlic Mashed Potatoes ○ Oven Roasted Potatoes ○ Macaroni N' Cheese ○ Boston Baked Beans ○ Rice Pilaf ○ Brown Rice
- Grilled Vegetable Medley w/ Balsamic Reduction ○ Steamed Vegetable Medley ○ Oven Roasted Carrots ○ Sautéed Zucchini & Yellow Squash Provencal ○ Corn on the Cob ○ Green Bean Almandine ○ Cut Corn in a Light Butter Sauce

◇ Your Choice of One Salad:

Market Salad ○ Spinach Salad w/ Mushrooms & Bacon ○ Mixed Baby Greens ○ Creamy Cole Slaw

❑ **Herb Crusted Pork Loin \$17.50 pp** 

Tender Medallions of Slow Roasted Pork Loin, Seasoned w/ Fresh Rosemary & Garlic; Topped w/ Madeira Wine & Natural Au Jus Sauce

◇ Your Choice of Two Side Dishes:

- Garlic Mashed Potatoes ○ Oven Roasted Potatoes ○ Macaroni N' Cheese ○ Boston Baked Beans ○ Rice Pilaf ○ Brown Rice
- Grilled Vegetable Medley w/ Balsamic Reduction ○ Steamed Vegetable Medley ○ Oven Roasted Carrots ○ Sautéed Zucchini & Yellow Squash Provencal ○ Corn on the Cob ○ Green Bean Almandine ○ Cut Corn in a Light Butter Sauce

◇ Your Choice of One Salad:

Market Salad ○ Spinach Salad w/ Mushrooms & Bacon ○ Mixed Baby Greens ○ Creamy Cole Slaw

❑ Swedish Meatballs \$16.50 pp 

Pan Roasted w/ Shallots & Herbs, & Bake in a Brown Reach Creamy Mushroom Sauce

◇ Your Choice of Two Side Dishes:

- Garlic Mashed Potatoes ○ Oven Roasted Potatoes ○ Macaroni N' Cheese ○ Boston Baked Beans ○ Rice Pilaf ○ Brown Rice
- Grilled Vegetable Medley w/ Balsamic Reduction ○ Steamed Vegetable Medley ○ Oven Roasted Carrots ○ Sautéed Zucchini & Yellow Squash Provencal ○ Corn on the Cob ○ Green Bean Almandine ○ Cut Corn in a Light Butter Sauce

◇ Your Choice of One Salad:

Market Salad ○ Spinach Salad w/ Mushrooms & Bacon ○ Mixed Baby Greens ○ Creamy Cole Slaw

❑ Char-Grill Double Cut Pork Chop \$ 17.50 pp

Char-Grill & Served In White Wine & Rosemary Garlic & Herbs Sauce

◇ Your Choice of Two Side Dishes:

- Garlic Mashed Potatoes ○ Oven Roasted Potatoes ○ Macaroni N' Cheese ○ Boston Baked Beans ○ Rice Pilaf ○ Brown Rice
- Grilled Vegetable Medley w/ Balsamic Reduction ○ Steamed Vegetable Medley ○ Oven Roasted Carrots ○ Sautéed Zucchini & Yellow Squash Provencal ○ Corn on the Cob ○ Green Bean Almandine ○ Cut Corn in a Light Butter Sauce

◇ Your Choice of One Salad:

Market Salad ○ Spinach Salad w/ Mushrooms & Bacon ○ Mixed Baby Greens ○ Creamy Cole Slaw



Add \$3.50 pp for individually boxed hot/cold menu items

Fish & Sea Food

❑ Baked Tilapia Fillet \$16.50 pp 

Fresh Parsley & Lemon Butter Sauce w/ Marinated Artichoke & Olive Vinaigrette

◇ Your Choice of Two Side Dishes:

- Garlic Mashed Potatoes ○ Oven Roasted Potatoes ○ Macaroni N' Cheese ○ Boston Baked Beans ○ Rice Pilaf ○ Brown Rice
- Grilled Vegetable Medley w/ Balsamic Reduction ○ Steamed Vegetable Medley ○ Oven Roasted Carrots ○ Sautéed Zucchini & Yellow Squash Provencal ○ Corn on the Cob ○ Green Bean Almandine ○ Cut Corn in a Light Butter Sauce

◇ Your Choice of One Salad:

Market Salad ○ Spinach Salad w/ Mushrooms & Bacon ○ Mixed Baby Greens ○ Creamy Cole Slaw

❑ Poached Salmon Fillet \$22.50 pp 

w/ Dill, Capers & Lemon Butter Sauce

◇ Your Choice of Two Side Dishes:

- Garlic Mashed Potatoes ○ Oven Roasted Potatoes ○ Macaroni N' Cheese ○ Boston Baked Beans ○ Rice Pilaf ○ Brown Rice
- Grilled Vegetable Medley w/ Balsamic Reduction ○ Steamed Vegetable Medley ○ Oven Roasted Carrots ○ Sautéed Zucchini & Yellow Squash Provencal ○ Corn on the Cob ○ Green Bean Almandine ○ Cut Corn in a Light Butter Sauce

◇ Your Choice of One Salad:

Market Salad ○ Spinach Salad w/ Mushrooms & Bacon ○ Mixed Baby Greens ○ Creamy Cole Slaw

❑ Grilled Salmon Fillet \$22.50 pp 

w/ Parsley Pesto Cream & Citrus Vinaigrette

◇ Your Choice of Two Side Dishes:

- Garlic Mashed Potatoes ○ Oven Roasted Potatoes ○ Macaroni N' Cheese ○ Boston Baked Beans ○ Rice Pilaf ○ Brown Rice
- Grilled Vegetable Medley w/ Balsamic Reduction ○ Steamed Vegetable Medley ○ Oven Roasted Carrots ○ Sautéed Zucchini & Yellow Squash Provencal ○ Corn on the Cob ○ Green Bean Almandine ○ Cut Corn in a Light Butter Sauce

◇ Your Choice of One Salad:

Market Salad ○ Spinach Salad w/ Mushrooms & Bacon ○ Mixed Baby Greens ○ Creamy Cole Slaw

☐ Blackened Salmon Fillet \$22.50 pp 

Pan Grilled w/ Fresh Herbs Served w/ Herb Tomato Relish Vinaigrette

◇ Your Choice of Two Side Dishes:

- Garlic Mashed Potatoes ○ Oven Roasted Potatoes ○ Macaroni N' Cheese ○ Boston Baked Beans ○ Rice Pilaf ○ Brown Rice
- Grilled Vegetable Medley w/ Balsamic Reduction ○ Steamed Vegetable Medley ○ Oven Roasted Carrots ○ Sautéed Zucchini & Yellow Squash Provencal ○ Corn on the Cob ○ Green Bean Almandine ○ Cut Corn in a Light Butter Sauce

◇ Your Choice of One Salad:

Market Salad ○ Spinach Salad w/ Mushrooms & Bacon ○ Mixed Baby Greens ○ Creamy Cole Slaw

☐ Grilled Mahi Mahi Fillet \$28.50 pp 

w/ Butter, Cilantro & Lemon Vinaigrette

◇ Your Choice of Two Side Dishes:

- Garlic Mashed Potatoes ○ Oven Roasted Potatoes ○ Macaroni N' Cheese ○ Boston Baked Beans ○ Rice Pilaf ○ Brown Rice
- Grilled Vegetable Medley w/ Balsamic Reduction ○ Steamed Vegetable Medley ○ Oven Roasted Carrots ○ Sautéed Zucchini & Yellow Squash Provencal ○ Corn on the Cob ○ Green Bean Almandine ○ Cut Corn in a Light Butter Sauce

◇ Your Choice of One Salad:

Market Salad ○ Spinach Salad w/ Mushrooms & Bacon ○ Mixed Baby Greens ○ Creamy Cole Slaw



Add \$3.50 pp for individually boxed hot/cold menu items

Vegetarian

Vegan or Gluten Free Available by Request – Chef's Choice

☐ Stuffed Bell Peppers \$16.50 pp (V) 


Fresh Bell Peppers Stuff w/ Couscous & Savory Sautéed Eggplant, Mushrooms, Zucchini & Spanish Onion; Topped w/ Melted Mozzarella Cheese & Our Rich Tomatoes & Fresh Herb Sauce

◇ Your Choice of Two Side Dishes:

- Garlic Mashed Potatoes ○ Oven Roasted Potatoes ○ Macaroni N' Cheese ○ Boston Baked Beans ○ Rice Pilaf ○ Brown Rice
- Grilled Vegetable Medley w/ Balsamic Reduction ○ Steamed Vegetable Medley ○ Oven Roasted Carrots ○ Sautéed Zucchini & Yellow Squash Provencal ○ Corn on the Cob ○ Green Bean Almandine ○ Cut Corn in a Light Butter Sauce

◇ Your Choice of One Salad:

Market Salad ○ Spinach Salad w/ Mushrooms & Bacon ○ Mixed Baby Greens ○ Creamy Cole Slaw

☐ Stuffed Portobello Mushroom \$16.50 pp (V) 

Large Portobello Mushrooms Stuffed w/ Fresh Herbs, Ricotta Cheese, & Spinach; Topped w/ Melted Mozzarella C Your Choice of Two

◇ Your Choice of Two Side Dishes:

- Garlic Mashed Potatoes ○ Oven Roasted Potatoes ○ Macaroni N' Cheese ○ Boston Baked Beans ○ Rice Pilaf ○ Brown Rice
- Grilled Vegetable Medley w/ Balsamic Reduction ○ Steamed Vegetable Medley ○ Oven Roasted Carrots ○ Sautéed Zucchini & Yellow Squash Provencal ○ Corn on the Cob ○ Green Bean Almandine ○ Cut Corn in a Light Butter Sauce

◇ Your Choice of One Salad:

Market Salad ○ Spinach Salad w/ Mushrooms & Bacon ○ Mixed Baby Greens ○ Creamy Cole Slaw

☐ Sautéed Tofu \$16.50 pp (VG) 

Served on A Bed of Savory Sautéed Eggplant, Mushrooms, Zucchini & Spanish Onion

◇ Your Choice of Two Side Dishes:

- Garlic Mashed Potatoes ○ Oven Roasted Potatoes ○ Macaroni N' Cheese ○ Boston Baked Beans ○ Rice Pilaf ○ Brown Rice

- Grilled Vegetable Medley w/ Balsamic Reduction ○ Steamed Vegetable Medley ○ Oven Roasted Carrots ○ Sautéed Zucchini & Yellow Squash Provencal ○ Corn on the Cob ○ Green Bean Almandine ○ Cut Corn in a Light Butter Sauce

◇ Your Choice of One Salad:

Market Salad ○ Spinach Salad w/ Mushrooms & Bacon ○ Mixed Baby Greens ○ Creamy Cole Slaw

□ Vegetable Brochette \$16.50 pp(VG, GF) 

Skewers w/ Red & Green Bell Peppers, Spanish Onion & Mushroom Caps

◇ Your Choice of Two Side Dishes:

- Garlic Mashed Potatoes ○ Oven Roasted Potatoes ○ Macaroni N' Cheese ○ Boston Baked Beans ○ Rice Pilaf ○ Brown Rice
- Grilled Vegetable Medley w/ Balsamic Reduction ○ Steamed Vegetable Medley ○ Oven Roasted Carrots ○ Sautéed Zucchini & Yellow Squash Provencal ○ Corn on the Cob ○ Green Bean Almandine ○ Cut Corn in a Light Butter Sauce

◇ Your Choice of One Salad:

Market Salad ○ Spinach Salad w/ Mushrooms & Bacon ○ Mixed Baby Greens ○ Creamy Cole Slaw



Add \$3.50 pp for individually boxed hot/cold menu items

BBQ Entrees

Vegan or Gluten Free Available By Request – Chef's Choice

□ BBQ Spareribs & Chicken Breast \$22.50 pp 

Savory Spareribs & Breast of Chicken w/ Our Delicious Hickory Smoked BBQ Sauce

◇ Your Choice of Two Side Dishes:

- Garlic Mashed Potatoes ○ Oven Roasted Potatoes ○ Macaroni N' Cheese ○ Boston Baked Beans ○ Rice Pilaf ○ Brown Rice
- Grilled Vegetable Medley w/ Balsamic Reduction ○ Steamed Vegetable Medley ○ Oven Roasted Carrots ○ Sautéed Zucchini & Yellow Squash Provencal ○ Corn on the Cob ○ Green Bean Almandine ○ Cut Corn in a Light Butter Sauce

◇ Your Choice of One Salad:

Market Salad ○ Spinach Salad w/ Mushrooms & Bacon ○ Mixed Baby Greens ○ Creamy Cole Slaw

□ BBQ Tri-Tip & BBQ Chicken Breast \$26.50 pp 

Succulent BBQ Angus Tri-Tip of Beef w/ Our Bourbon Glazed Hickory Smoked BBQ Sauce & BBQ Breast of Chicken Combo

◇ Your Choice of Two Side Dishes:

- Garlic Mashed Potatoes ○ Oven Roasted Potatoes ○ Macaroni N' Cheese ○ Boston Baked Beans ○ Rice Pilaf ○ Brown Rice
- Grilled Vegetable Medley w/ Balsamic Reduction ○ Steamed Vegetable Medley ○ Oven Roasted Carrots ○ Sautéed Zucchini & Yellow Squash Provencal ○ Corn on the Cob ○ Green Bean Almandine ○ Cut Corn in a Light Butter Sauce

◇ Your Choice of One Salad:

Market Salad ○ Spinach Salad w/ Mushrooms & Bacon ○ Mixed Baby Greens ○ Creamy Cole Slaw

□ BBQ Brisket & Whole BBQ Chicken \$26.50 pp 

Slow Roasted Tender Angus Brisket of Beef, Served Sliced w/ Our Jack Daniel's Hickory Smoked BBQ Sauce & A Cut Whole BBQ of Chicken Combo


◇ Your Choice of Two Side Dishes:

- Garlic Mashed Potatoes ○ Oven Roasted Potatoes ○ Macaroni N' Cheese ○ Boston Baked Beans ○ Rice Pilaf ○ Brown Rice

○ Grilled Vegetable Medley w/ Balsamic Reduction ○ Steamed Vegetable Medley ○ Oven Roasted Carrots ○ Sautéed Zucchini & Yellow Squash Provencal ○ Corn on the Cob ○ Green Bean Almandine ○ Cut Corn in a Light Butter Sauce

◇ Your Choice of One Salad:

Market Salad ○ Spinach Salad w/ Mushrooms & Bacon ○ Mixed Baby Greens ○ Creamy Cole Slaw

□ **BBQ Short Ribs & Whole Roasted Chicken Combo \$ 29.50 pp** 

Savory BBQ Angus Short Ribs w/ delicious Hickory Smoked BBQ Sauce & Fresh Whole Herb Roasted Chicken

◇ Your Choice of Two Side Dishes:

○ Garlic Mashed Potatoes ○ Oven Roasted Potatoes ○ Macaroni N' Cheese ○ Boston Baked Beans ○ Rice Pilaf ○ Brown Rice
○ Grilled Vegetable Medley w/ Balsamic Reduction ○ Steamed Vegetable Medley ○ Oven Roasted Carrots ○ Sautéed Zucchini & Yellow Squash Provencal ○ Corn on the Cob ○ Green Bean Almandine ○ Cut Corn in a Light Butter Sauce

◇ Your Choice of One Salad:

Market Salad ○ Spinach Salad w/ Mushrooms & Bacon ○ Mixed Baby Greens ○ Creamy Cole Slaw

□ **Pulled Pork & Teriyaki Chicken \$22.50 pp** 

Wrapped in Banana Leaves Boneless Pork, Slow Roasted to Perfection w/ a Smoked Au Jus & Grilled Teriyaki Pineapple Chicken

◇ Your Choice of Two Side Dishes:

○ Garlic Mashed Potatoes ○ Oven Roasted Potatoes ○ Macaroni N' Cheese ○ Boston Baked Beans ○ Rice Pilaf ○ Brown Rice
○ Grilled Vegetable Medley w/ Balsamic Reduction ○ Steamed Vegetable Medley ○ Oven Roasted Carrots ○ Sautéed Zucchini & Yellow Squash Provencal ○ Corn on the Cob ○ Green Bean Almandine ○ Cut Corn in a Light Butter Sauce

◇ Your Choice of One Salad:

Market Salad ○ Spinach Salad w/ Mushrooms & Bacon ○ Mixed Baby Greens ○ Creamy Cole Slaw

 Add \$3.50 pp for individually boxed hot/cold menu items

□ **Whole BBQ Chicken \$16.50 pp** 

Succulent BBQ Cut Whole Chicken Glazed w/ Our Jack Daniel's Hickory Smoked BBQ Sauce

◇ Your Choice of Two Side Dishes:

○ Garlic Mashed Potatoes ○ Oven Roasted Potatoes ○ Macaroni N' Cheese ○ Boston Baked Beans ○ Rice Pilaf ○ Brown Rice
○ Grilled Vegetable Medley w/ Balsamic Reduction ○ Steamed Vegetable Medley ○ Oven Roasted Carrots ○ Sautéed Zucchini & Yellow Squash Provencal ○ Corn on the Cob ○ Green Bean Almandine ○ Cut Corn in a Light Butter Sauce

◇ Your Choice of One Salad:

Market Salad ○ Spinach Salad w/ Mushrooms & Bacon ○ Mixed Baby Greens ○ Creamy Cole Slaw

□ **BBQ Pulled Pork \$16.50 pp** 

Wrapped in Banana Leaves, a Boneless Pork Loin Slow Roasted to Perfection; Topped w/ a Smoked Au Jus

◇ Your Choice of Two Side Dishes:

○ Garlic Mashed Potatoes ○ Oven Roasted Potatoes ○ Macaroni N' Cheese ○ Boston Baked Beans ○ Rice Pilaf ○ Brown Rice
○ Grilled Vegetable Medley w/ Balsamic Reduction ○ Steamed Vegetable Medley ○ Oven Roasted Carrots ○ Sautéed Zucchini & Yellow Squash Provencal ○ Corn on the Cob ○ Green Bean Almandine ○ Cut Corn in a Light Butter Sauce

◇ Your Choice of One Salad:

Market Salad ○ Spinach Salad w/ Mushrooms & Bacon ○ Mixed Baby Greens ○ Creamy Cole Slaw

□ **BBQ Brisket \$22.50 pp** 

Slow Roasted Tender Angus Brisket Beef, Served Thinly Sliced w/

◇ Your Choice of Two Side Dishes:

○ Garlic Mashed Potatoes ○ Oven Roasted Potatoes ○ Macaroni N' Cheese ○ Boston Baked Beans ○ Rice Pilaf ○ Brown Rice
○ Grilled Vegetable Medley w/ Balsamic Reduction ○ Steamed Vegetable Medley ○ Oven Roasted Carrots ○ Sautéed Zucchini & Yellow Squash Provencal ○ Corn on the Cob ○ Green Bean Almandine ○ Cut Corn in a Light Butter Sauce

◇ Your Choice of One Salad:

Market Salad ○ Spinach Salad w/ Mushrooms & Bacon ○ Mixed Baby Greens ○ Creamy Cole Slaw

□ **BBQ Salmon \$22.50 pp**



Roasted Filet of Salmon, Glazed w/ Our Jack Daniel's Hickory Smoked BBQ Sauce

◇ Your Choice of Two Side Dishes:

○ Garlic Mashed Potatoes ○ Oven Roasted Potatoes ○ Macaroni N' Cheese ○ Boston Baked Beans ○ Rice Pilaf ○ Brown Rice

○ Grilled Vegetable Medley w/ Balsamic Reduction ○ Steamed Vegetable Medley ○ Oven Roasted Carrots ○ Sautéed Zucchini &

Yellow Squash Provencal ○ Corn on the Cob ○ Green Bean Almandine ○ Cut Corn in a Light Butter Sauce

◇ Your Choice of One Salad:

Market Salad ○ Spinach Salad w/ Mushrooms & Bacon ○ Mixed Baby Greens ○ Creamy Cole Slaw



Add \$3.50 pp for individually boxed hot/cold menu items

STATIONS & DISPLAYS

ADD ON MENU

- MINIMUM 50 GUESTS & 1 HOUR SERVICE

MINIMUM OF THREE STATIONS WHEN NOT ACCOMPANIED BY BUTLER PASSED HORS D'OEUVRES

ARTISAN CHEESE & FRUIT DISPLAY \$ 8.50 PP

VARIETY OF IMPORTED & ARTISAN DOMESTIC CHEESES

SERVED WITH ARTISAN SLICED BAGUETTES & CRACKERS

ASSORTMENT OF FRESH & DRIED FRUITS & HONEY ROASTED WALNUTS

BAKES BRIE WITH DRIED APRICOTS \$ 65.00 PP

ROASTED PISTACHIOS & PORT WINE

FRESH VEGETABLE CRUDITÉS \$ 4.50 PP

AN ARRAY OF CUT ASSORTED FRESH VEGETABLES

SERVED WITH ASSORTED DIPS

FRENCH ONION, COUNTRY RANCH, BLUE CHEESE, CHIPOTLE RANCH, ZESTY ITALIAN

BRUSCHETTA STATION \$ 6.50 PP

SERVED WITH TOASTED ARTISAN SLICED BAGUETTES

• SELECT ONE:

TOMATO & BASIL

ROASTED CORN & TOMATO

ROASTED BELL PEPPERS & BLUE CHEESE

SAUTÉED MUSHROOMS, SWEET ONIONS & FETA CHEESE

GUACAMOLE & PICO DE GALLO WITH CHIPS

JUMBO SHRIMP COCKTAIL \$ 12.50 PP

SERVED WITH COCKTAIL SAUCE & SLICED LEMONS

ITALIAN ANTIPASTO \$ 8.50 PP

SERVED ON A PLATTER WITH FOCACCIA BREAD, & SLICED BAGUETTES

SLICED PARMA PROSCIUTTO, SOPRESSATA, MORTADELLA, ITALIAN SALAMI, PROVOLONE & GORGONZOLA CHEESE, MARINATED ARTICHOKES, ASSORTED OLIVES, ROASTED PEPPERS, ROASTED MARINATED MUSHROOMS

GOURMET SLIDERS \$ 8.50 PP

SERVED ON MINIATURE BUNS

• SELECT TWO:

GRILLED SALMON CAKE SLIDERS WITH SAUCE BÉARNAISE ***

PULLED PORK SLIDERS WITH SPRING ONIONS & BARBEQUE SAUCE

BLACK ANGUS BEEF SLIDERS WITH GRILLED ONIONS, RED PEPPER & BLUE CHEESE AIOLI

STREET TACOS \$ 8.50 PP

• SELECT TWO:

CARNE ASADA, CARNITAS, GRILLED CHICKEN, GRILLED RED SNAPPER, GRILLED VEGETARIAN

SERVED WITH WARM CORN TORTILLAS, PICO DE GALLO SALSA, GUACAMOLE, CHEESE, CILANTRO & LIME

SOUP SHOOTERS \$6.00 PP

• SELECT ONE:

ASPARAGUS CREAM, BUTTER NUT SQUASH, CLASSIC LOBSTER BISQUE,

TORTILLA SOUP, TOMATO BISQUE, CREAMY MUSHROOM

MINI SANDWICHES \$ 9.50 PP

- SELECT ONE:

GRILLED CHEDDAR CHEESE

GRILLED HAM & CHEDDAR CHEESE

TURKEY AVOCADO & SWISS

TOMATO & MOZZARELLA

GRILLED EGGPLANT, ZUCCHINI & GOAT CHEESE

STATIONARY HORS D'OEUVRES

COLD

ARTISAN CHEESE DISPLAY \$6.50 pp

CUBED DOMESTIC & IMPORTED CHEESES ACCOMPANIED W/ GRAPE CLUSTERS, C&IED WALNUTS, SLICED ARTISAN BAGUETTES & CRACKERS

SLICED FRUIT DISPLAY \$6.50 pp

CALIFORNIA'S FRESHEST SLICED SEASONAL FRUIT BEAUTIFULLY ARRANGED

SALAMI & CHEESE DISPLAY \$6.50 pp

BITE-SIZED DOMESTIC CHEESE & SALAMI;

SERVED W/ SLICED BAGUETTES & DELI MUSTARD

TRIO OF BRUSCHETTA \$6.50. pp

TOMATO & BASIL, ROASTED TRI COLOR PEPPERS, ROASTED MUSHROOMS & HERBS SERVED W/ SLICED ARTISAN BAGUETTES

GRILLED VEGETABLE PLATTER \$6.50 pp

SEASONAL GRILLED VEGETABLES W/ DIPPING SAUCES

SMOKED SALMON TARTAR \$ 9.50 pp

DICED SMOKED SALMON W/ DILL, CAPERS, GREEN ONIONS, HARD BOILED EGG & HERB CREAM CHEESE

SERVED W/ SLICED ARTISAN BAGUETTES

MOZZARELLA CAPRESE \$6.50 pp

VINE RIPENED TOMATOES TOPPED W/ FRESH BASIL & BUFFALO MOZZARELLA; DRIZZLED W/ BALSAMIC VINAIGRETTE

HUMMUS & OLIVE MEDLEY \$6.50 pp

HUMMUS & OLIVE MEDLEY W/ GRILLED & MARINATED VEGETABLES, SERVED W/ TOASTED PITA TRIANGLES

ANTIPASTO PLATTER \$8.50 pp

SLICED ITALIAN COLD CUTS SERVED W/ CHEESE & MARINATED VEGETABLES

MIMOSA DEVILED EGGS \$6.50 pp

HARD BOILED EGGS CUT IN HALF FILLED W/ MIXTURE OF EGG YOLKS & GUACAMOLE, & GARNISHED

PINWHEELS WRAPS \$8.50 pp

ROASTED WHITE MEAT TURKEY, VIRGINIA HAM & PROVOLONE CHEESE, ROLLED IN A HERB TORTILLA

ASSORTED PETITE S&WICHES \$ 9.50 pp

ASSORTED PALM SIZE DELI S&WICHES ROAST BEEF, ROAST TURKEY BREAST, VIRGINIA HAM, TUNA SALAD, GRILLED VEGETARIAN, SERVED ON SLIDER BUNS

TRIO OF SHRIMP \$ 14.50 pp

TRADITIONAL SHRIMP COCKTAIL ROASTED CAJUN SHRIMPS & CILANTRO LIME SHRIMP. SERVED W/ LEMON WEDGES & COCKTAIL SAUCE

HOT

CHICKEN SATAY \$7.00 pp

CHOICE OF ONE:

- PLUM DIPPING SAUCE
- PEANUT DIPPING SAUCE

BEEF SATAY \$8.50 pp

CHOICE OF ONE:

- HOISIN DIPPING SAUCE
- PEANUT DIPPING SAUCE

COCKTAIL MEATBALLS \$6.50 pp

CHOICE OF ONE:

- MARINARA • CURRY • BBQ
- SWEET & SOUR • SWEDISH

STUFFED MUSHROOMS \$6.50 pp

JUMBO MUSHROOM CAPS FILLED

CHOICE OF ONE:

ITALIAN SAUSAGE & PARMESAN CHEESE • OLIVES TAPENADE & CRUMBLED FETA CHEESE; • SPINACH • CHEDDAR CHEESE.

SPRING ROLLS \$6.50 pp

MIXED CHINESE VEGETABLES FILLED WON TON SKINS;

SERVED W/ SWEET & SOUR SAUCE

POTATO SKINS \$7.50 pp

CHOICE OF ONE:

SOUTHWESTERN NACHOS • TEX-MEX • HOT WINGS • FRIED PORK • TEXAS CHILI

BUFFALO WINGS \$8.50 pp

SERVED W/ CELERY, CARROT STICKS & RANCH OR BLUE CHEESE DRESSING

CHOICE OF ONE:

SPICY HOT • MILD • BARBEQUE • GRILLED VIETNAMESE STYLE • TEQUILA LIME • CURRY WINGS

BAKED BRIE EN CROUTE \$55.00 ea

SERVES 40 GUESTS

CHOICE OF ONE:

APRICOT & WALNUTS • SUNDRIED TOMATOES & PISTACHIOS; SERVED W/ ARTISAN BAGUETTES

PARTY DIPS

COLD

MEXICAN LAYERS DIP \$8.50 pp

LAYERED OF SHREDDED LETTUCE, SOUR CREAM, GUACAMOLE, BLACK BEANS, SHREDDED CHEESE & FRESH SALSA; SERVED W/ CORN TORTILLA CHIPS

GUACAMOLE & FRESH SALSA \$6.50 pp

HOMEMADE GUACAMOLE & FRESH SALSA; SERVED W/ COLORED CORN TORTILLA CHIPS

SALSA MEDLEY \$4.00 pp

CHARRED TOMATO SALSA, SALSA VERDE, PICO DE GALLO & TROPICAL SALSA; SERVED W/ COLORED CORN TORTILLA CHIPS

SPICY RANCH DIP \$4.50 pp

RANCH W/ CHIPOTLE SAUCE, SERVED W/ CARROTS & CELERY STICKS

QUESO DIP \$6.50 pp

MUENSTER & CHEDDAR CHEESE W/ SAUTÉED ONION, GREEN CHILES & CILANTRO; SERVED W/ COLORS CORN TORTILLA CHIPS

RED PEPPER HUMMUS \$3.50 pp

HUMMUS W/ ROASTED RED PEPPERS; SERVED W/ TOASTED PITA TRIANGLES

ROASTED EGGPLANT DIP \$5.50 pp

ROASTED EGGPLANT W/ PARSLEY, LEMON & GARLIC; SERVED W/ TOASTED PITA TRIANGLES

OLIVE TAPENADE \$5.50 pp

BLACK OLIVES, ANCHOVIES, LEMON & PARSLEY; SERVED W/ TOASTED BAGUETTES

FRENCH ONION DIP \$5.50 pp

FRENCH ONION W/ SOUR CREAM; SERVED W/ TOASTED BAGUETTES

BLUE CHEESE DIP \$5.50 pp

BLUE CHEESE, SOUR CREAM, & WORCESTERSHIRE SAUCE; SERVED W/ CARROT & CELERY STICKS

ROASTED GARLIC BACON DIP \$6.50 pp

ROASTED GARLIC, SAUTÉED ONION, & CRISP BACON; SERVED W/ TOASTED BAGUETTES

TZATZIKI \$5.50 pp

CUCUMBER, GREEK YOGURT & A TOUCH OF MINT SERVED W/ PITA TRIANGLES

TOMATOES TAPENADE \$5.50 pp

SUNDRIED TOMATOES, BLACK OLIVES, ANCHOVIES, LEMON & PARSLEY; SERVED W/ TOASTED BAGUETTES

HOT

ROASTED BROCCOLI & CHEDDAR CHEESE DIP \$6.50 pp

PAN ROASTED BROCCOLI BAKED, SUN DRIED TOMATOES, ROASTED GARLIC BAKED W/ SHARP CHEDDAR CHEESE

SPINACH & ARTICHOKE DIP \$6.50 pp

PRESENTED IN A SOURDOUGH BREAD BOWL; SLOW COOKED SMOKED MOZZARELLA, PARMESAN, CREAM CHEESE, SPINACH, & ARTICHOKEES;
SERVED W/ TOASTED BAGUETTES

HOT CORN CHIPS

HOT CORN DIP \$ 6.50 pp

CUT CORN BAKED W/ CHOPPED GREEN CHILES, CHEDDAR & JACK CHEESE, CILANTRO PESTO, CHOPPED TOMATOES

CORN CHIPS FOR DIPPING

BUFFALO ONION RANCH DIP \$6.50 pp

CUT UP CHICKEN, BELL PEPPERS, ONIONS, ROMA TOMATOES, CAYENNE PEPPER NEUFCHATEL CHEESE

CRAB DIP (HOT OR COLD) \$8.50 pp

A SUCCULENT CRAB MEAT DIP PRESENTED IN A SOURDOUGH BREAD BOWL; SERVED W/ LIGHTLY TOASTED SLICED BAGUETTES

Sweet Delights

Delivered w/ Your Breakfast Lunch or Dinner
Or Minimum of \$100.00 Order, Minimum of 10 Guests Per Order

Home Baked Cookies \$1.75 ea.

◇ Assortment May Include:

Oatmeal & Raisin

Chocolate Chip

Bite-Sized Brownies \$1.75 pp

w/ Walnuts & Chocolate Chip

Large Chocolate Brownies \$4.25 ea.

w/ Walnuts & Chocolate Chip

Sweet Delight Tray \$4.50 pp

Assortment of Homemade Cookies & Bite-Sized Brownies

Red Velvet Cookie Sandwich \$6.25 ea.

Red Velvet Cake Cookies w/ Cream Cheese Filling

Strawberry Brochettes \$6.25 pp

Sliced Strawberries in a Amaretto Sauce w/ Toasted Biscotti Crisps

Mini Éclairs \$32.50 dz.

w/ Custard Cream Filling

Mini Cannolis \$32.50 dz.

w/ Chocolate Chip Mascarpone Cream Filling

Large Cannolis \$ 52.00 dz.

w/ Chocolate Chip Mascarpone Cream Filling

Mini Cannolis & Mini Éclairs \$32.50 dz.

Tantalizing Bars \$6.25 pp

Minimum 10 Guests

◇ Choice of Three:

Lemon Bars

Raspberry Bars

Butter Brickle Blondes

S'more Bars

Mini Pastries French Assortment \$122.50 40 pc.

Brown Butter Apple Tart

Opera Cake

White Chocolate Lemon Mousse

Mini Pastries Italian Assortment \$ 122.50 40 pc.

Tiramisu

Pistachio

Chocolate Hazelnut Crunch

Signature Dessert Tray \$ 7.25 pp.

Choice of Three: (Min 25)

Chocolate Dipped Strawberries

Lemon Bars

Raspberry Bars

Mini Cupcakes \$36.00 dz.

(Minimum of One Dozen Per Flavor)

Mini Vanilla Cupcake

Mini Cappuccino Cupcake

Mini Double Chocolate Cupcake

Peanut Butter

White Chocolate & Cranberries

Pecan Bars

Apple Streusel Bars

Meltaway Bars

Bite-Sized Brownies

Cream Puffs

Chocolate Ganache

White Chocolate Lemon Cone

White Chocolate Panacotta

Mini Éclairs

Brownies

Homemade Cookies

Mini White Chocolate Cupcake

Mini Cupcake Assortment

Cupcakes Full Size \$ 5.50 ea.

(Minimum of One Dozen Per Flavor)

- Vanilla Cupcake
- Cappuccino Cupcake
- Double Chocolate

French Assorted Macarons \$33.00 dz.

(Minimum 2 Dozen)

- Chocolate
- Vanilla
- Coffee

3" Individual Cake Assortment \$ 6.50 ea.

30 Pc. Assortments

- Chocolate Chambord
- Fresh Fruit Box
- Dolce De Leche
- Mocha Espresso

Mini Pastries French Assortment 40 ps. \$122.50

- Brown Butter Apple Tart
- Opera Cake
- Cream Puffs

Mini Pastries Italian Assortment 40 ps. \$122.50

- Tiramisu
- Pistachio
- Chocolate Hazelnut Crunch

French Assorted Macarons \$33.00 dz

- Chocolate
- Vanilla
- Coffee

- White Chocolate
- Cupcake Assortment

- Raspberry
- Lemon
- Pistachio

- Raspberry Chocolate Splendor
- Carrot
- Mango Passion Fruit
- Red Velvet

- Chocolate Ganashe
- White Chocolate Lemon Mousse

- White Chocolate Lemon Cone
- White Chocolate Panacotta

- Raspberry
- Lemon

Homemade Specialties Dessert

Homemade Tiramisu

- Half Pan \$65.00 ea.

Coconut Rice Pudding

Coconut Tuiles Layered w/ Rice Pudding

- Pan \$45.00 ea.

Upside-Down Cake

- Half Pan Serves Up To 20 \$45.00 ea.

- Full Pan Serves Up To 40

◇ Choice of One:

- Pineapple
- Spiced Apple

10" Mexican Flan \$59.00 ea
(Serves 12-16)

- Full Pan \$105.00 ea.

- Full Pan \$75.00 ea.

- Full Pan \$75.00 ea.

- Pear
- Peach

Fruit Cobbler

Half Pan \$ 45.00 ea.

Choice of One:

Apple Raisin

Wild Berry

Warm Bread Pudding

Half Pan \$ 45.00 ea.

Choice of One

Banana, Chocolate Chip & Kahlua Cream

Wild Mix Berry's & Amaretto Cream

Warm Apple Crisp

w/ Fresh Cream Topping

Half Pan \$ 45.00 ea.

Full Pan \$75.00 ea.

Peach

Strawberry

Full Pan \$75.00 ea

Caramel & Sliced Apples & Raisins

Full Pan \$75.00 ea.

Specialty Cakes

✓ Please Place Your Order 48 Hours In Advance

10" Gourmet Cake \$65.00 Ea

Serves 12, 14 Or 16;

Red Velvet Amaretto Black Forrest Chocolate Mandarin Chunky Chocolate Carrot Mocha Oreo Strawberry Mousse

Lemon Marble Hawaiian Tropical Tiramisu Hazelnut Cappuccino

New York Cheese Cake \$75.00 Ea

Serves 12-16;

Choice Of Toppings:

Mix Berry Strawberry Blueberry

Cakes By Design

✓ Please Call For Pricing

Custom Design Cakes, Corporate Logos, Photo Cakes, Theme Cakes Additional Flavors, Fillings & Icing Are Available,

Choice Of Layers: Red Velvet Chocolate Carrot Marble Royal White

Choice Of Fillings: Chocolate Bavarian Lemon Bavarian Rasperry Bavarian Strawberry Bavarian Banana Bavarian Mocha Bavarian Cream

Choice Of Icing: Chocolate Butter Crème Gouache White Butter Crème



Hot Beverages

Minimum of 10 Guests Per Order
Served W/ Coffee Cups, Cream, Sugar, Splenda, Equal & Sweet N' Low
Electric Coffee Urns Are Available Upon Request

Serves 8 – 10

- Roasted Coffee In Joe-To-Go **\$22.50** ea
- Decaf In Joe-To-Go **\$22.50** ea
- Hot Chocolate **\$22.50** ea
- Tea Service **\$22.50** ea
Includes Breakfast, Traditional & Herbal Teas

Cambro Service

- Small Insulated Cambro **\$70.00** ea
Serves 40
- Medium Insulated Cambro **\$140.00** ea
Serves 80
- Large Insulated Cambro **\$240.00** ea
Serves 160

Soft Drinks, Bottled Water & Juices

Minimum Of 10 Per Order

- | | | |
|--|---|--|
| <ul style="list-style-type: none"> <input type="checkbox"/> Coke \$1.75 ea. <input type="checkbox"/> Diet Coke \$1.75 ea. <input type="checkbox"/> Coke Zero \$1.75 ea. <input type="checkbox"/> Sprite \$1.75 ea. <input type="checkbox"/> Pepsi \$1.75 ea. <input type="checkbox"/> Diet Pepsi \$1.75 ea. <input type="checkbox"/> 7up \$1.75 ea. <input type="checkbox"/> Diet 7up \$1.75 ea. | <ul style="list-style-type: none"> <input type="checkbox"/> ZCater Purified Water \$1.75 ea. <input type="checkbox"/> Evian \$3.50 ea. <input type="checkbox"/> Perrier \$3.50 ea. <input type="checkbox"/> S Pellegrino \$3.50 ea. <input type="checkbox"/> Club Soda \$2.50 ea. <input type="checkbox"/> Assrt. Snapple Iced Tea \$4.00 ea. <input type="checkbox"/> Assrt Diet Snapple Iced Tea \$ 4.00 ea. <input type="checkbox"/> Assorted Gatorade \$ 3.50 ea. | <ul style="list-style-type: none"> <input type="checkbox"/> Assorted Diet Gatorade \$ 3.50 ea. <input type="checkbox"/> Assorted Bottled Juices \$ 3.50 ea <input type="checkbox"/> Tropicana Orange Juice \$ 3.50 ea. <input type="checkbox"/> Martinelli's Apple Juice \$ 3.50 ea. <input type="checkbox"/> Ocean Spray Cranberry \$3.50 ea. <input type="checkbox"/> V-8 Juice \$3.50 ea. |
|--|---|--|
- Fresh Brewed Tropical Iced Tea **\$22.50** ea.
(Serves 8 – 10)
 - Fresh Brewed Plain Iced Tea **\$22.50** ea.
(Serves 8 – 10)
 - Pink Lemonade **\$22.50** ea.
(Serves 8 – 10)

Ice Cream Treats

Please Place Your Order 48 Hours In Advance
Minimum 30 Guests

- | | |
|---|---|
| <ul style="list-style-type: none"> <input type="checkbox"/> <u>Sundae Bar</u> \$ 10.50 pp
✓ (Server Required) ◇ Create Your Own: Creamy Vanilla, Strawberry & Chocolate Ice Cream ◇ Accompanied By: ○ Colored Sprinkles ○ M&M's ○ Oreo Cooke Crumbles ○ Marshmallows ○ Strawberries ○ Chocolate ○ Chopped Nuts ○ Cherries ○ Whipped Cream | <ul style="list-style-type: none"> <input type="checkbox"/> <u>Novelty Ice Cream Treats</u> \$ 4.50 pp ◇ May Include Your Summertime Favorites Of ○ Drumsticks ○ Crunch Bar Ice Cream Sandwiches ○ Strawberry Short Cake ○ Assorted Juice Bars ○ Cookie Sandwich ✓ (Disposable Cooler W/ Dry Ice Available Upon Request \$ 15.00 ea) |
|---|---|



Snack & Beverage Packages

Minimum 20 Guests; Delivered W/ Your Breakfast, Lunch Or Dinner Orders
Or Minimum Of \$100.00 Per Order

- A. Trail Mix, Granola Bars, Assorted Bottled Juices, Whole Fruit,
Assorted Individual Yogurts \$ **9.50 pp**
- B. Pretzels, Potato Chips, Sun Chips, Vegetable Crudités Platter,
Assorted Sodas \$ **9.50 pp**

- C. Gourmet Dessert Bar Assortment, Fresh Brewed Coffee & Tea,
Sliced Fresh Fruit \$ **9.50 pp**
- D. Cubed Cheese & Crackers, Energy Bars, Candy Bars, Whole
Fresh Fruit,
Assorted Vitamin Waters, Bottled Waters \$ **12.50 pp**

✓ Add On To Any Snack & Beverage Packages

- Tomato & Basil Bruschetta W/ Crostini \$ **4.75 pp**
- Vegetable Crudities W/ Onion Dip \$ **4.75 pp**
- Chips & Salsa Bar \$ **4.25 pp**
- Whole Fresh Fruit \$ **2.00 ea**
- Assorted Ind. Candy Bars \$ **2.50 ea**
- Assorted Ind. Granola Bars \$ **2.25 ea**
- Ind. Low Fat Yogurt \$ **2.50 ea**
- Ind. Yogurt Parfaits W/ Granola \$ **4.00 ea**
- Strawberry Bruschetta W/ Biscotti Crostini \$ **5.25 pp**
- Cubed Fresh Fruit W/ Yogurt \$ **4.75 pp**
- Hummus & Pita Triangles \$ **4.75 pp**
- Cubed Cheese & Crackers \$ **4.75 pp**

✓ Customized Snack Packages & Gift Baskets Are Available Upon Request

Chocolate Fountain

Minimum Of 100 Guests

\$ **8.75 pp**

Choice Of One:

- Belgian Milk Chocolate Belgian Dark Chocolate White Chocolate

Dipping Items

- Cut Fresh Fruit: Pineapple Strawberries Bananas Cantaloupe

- Sweet Topings: Rice Krispy Marshmallow Graham Crackers Pound Cake

✓ Serving Staff Required

