

Corporate Catering Menus

NOTE: Menus and pricing are based upon 25 minimum guests.

Breakfast

Substitutions can be made for an additional charge.

All menus listed are \$13.95 per person charge**

Southwest Breakfast Menu:

- Grilled Breakfast Burrito – Scrambled Eggs, Chorizo and Hatch Chilies in a Grilled Tortilla
- Fresh Pico de Gallo and Sour Cream Sides
- Seasonal Fruit Salad Tossed with Lime Mint Syrup
- Roasted Potatoes with Cilantro Chili Spice
- Sweet Cornbread Muffins with Whipped Honey Butter

The Mediterranean Menu:

- Grilled Zucchini, Tomato & Basil Frittata with oven dried Tomato and Caprese Salad garnish
- Crispy Bacon or Sausage Patties
- Pineapple and Cottage Cheese Parfait Cups
- Lemon Poppy Seed EVOO Breakfast Bread

The Continental Menu:

- Poached Eggs on Ham and Onion Hash with Hollandaise Sauce
- Yogurt and Granola Parfait with Seasonal Berries
- Hash Brown Potatoes with Green Onions
- Assorted Bagels with Cream Cheese and Preserves

The All-American Menu:

- Fresh Scrambled Eggs
- Crispy Bacon or Sausage Links
- Homemade Pancakes with Real Maple Syrup
- Orange Wedges and Grape Bundles

Add-Ons:

- Yogurt & Granola “Rocks” Glasses – Seasonal Berry Parfait served in rocks glasses
- Gourmet Bagel Platter – Assortment of bagels and cream cheese
- Smoked Salmon & Bagels – Served with cream cheese, onions, & capers
- Pastry Basket – Muffins, Mini Scones, & Lemon Curd
- Assorted Yogurts – Assortment of Premium Yogurts
- Fresh Fruit Skewers – Arrangement of fresh fruit skewers
- Coffee Service – Coffee, tea, and fruit juices

**Pricing does not include set-up, staffing, clean-up, tax, gratuity, or delivery charge.

Lunch

All menus listed are \$20.95 per person** to include:

Menu 1:

- Pan Seared Salmon with Quinoa Pilaf
- Chicken, Sausage, & Fennel over Pappardelle Pasta in a Parmesan Broth
- Local Greens Salad with Balsamic Vinaigrette
- 3 Sisters Salad (Zucchini, Bean, and Corn) in Herb Vinaigrette
- Almond Fruit Tart

Menu 2:

- Coq au Vin with Rice Pilaf
- Beef Bourguignon with Mushrooms and Pasta
- Mixed Greens with Goat Cheese, Pecans, and Red Wine Vinaigrette
- French Green Beans with Almonds
- Mini Crème Brulee

Menu 3:

- Sautéed Chicken Breast with Rosemary Jus
- Shrimp & Penne Pasta in Arugula Pesto
- Classic Caesar Salad
- Grilled Antipasto Veggie Platter
- Lemon Ricotta Tart with Sweet Cream

Menu 4:

- Pulled BBQ Pork Sliders with Oatmeal Buns
- Grilled Chicken with Corn on the Cob
- Homemade Coleslaw
- Local Greens with Cucumber, Tomato, and Ranch Dressing
- Assorted Brownies

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Salads, Soups, and Salads

Prices are per person**

The Build Your Own - \$10.95

- Sliced Roast Beef, Turkey, and Ham
- Cheddar, Swiss, and American Cheese
- Sliced Red Onion, Tomato, Pickle, and Lettuce
- Grainy Mustard Spread, Horseradish
- Assorted Sliced Breads and Rolls
- Fresh Baked Cookies or Homemade Mini Brownies

The Sandwich, Wrap & Roll Combo Platter - \$13.95

Pick and choose your combo (limit 3 per platter)

Sandwiches:

- Turkey & Cheddar with Pesto, Mayo, Lettuce, and Tomato
- Classic Chicken Salad – Chicken, Lettuce, Celery, Onion, Tomato

**All sandwiches can be built on either bread or Kaiser roll.*

Wraps:

- Grilled Veggie Wrap – Eggplant, Zucchini, Red Pepper, Arugula, and Pesto Mayo
- Spicy Moroccan Chicken Salad with Lettuce Celery, and Garlic Lemon Aioli
- Italian Wrap – Salami, Capicola, Provolone, Lettuce, Tomato, and Herbed Onion

Mixed Greens Salad with Balsamic Vinaigrette

Fresh Baked Cookies or Homemade Mini Brownies

Salads

- Mixed Greens Salad
- Garden Salad – Mixed Greens w/ Carrot, Tomato, and Onion, and Balsamic Vinaigrette
- Caesar Salad – Romaine, Parmesan, Crouton, and Dressing
- Baby Spinach – Spinach, Red Onion, Bacon, Egg, and Red Wine Vinaigrette

Soups

- Basil Tomato Bisque
- Leek and Potato Soup
- Southwest Black Bean Soup
- Minestrone Soup

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Dinner
Buffet Style
Menu Pricing starts at \$27.95 per person**

Menu 1:

- Roast Turkey Breast with Home Stuffing and Gravy
- Grape Leaves with Pork, Tomato and Dill Broth
- Iceberg Wedge Salad with Sliced Red Onion, Tomato, and Bleu Cheese Dressing
- Homemade Focaccia Bread with Herbed Olive Dipping Oil
- Lavender Shortbread with Grilled Pears

Menu 2:

- Grilled Curry Chicken Breast with Israeli Couscous and Ratatouille Veggies
- Penne and Shrimp Diavolo with Spicy Pickled Peppers, Onions, and Zucchini
- Baby Spinach Salad with Red Onion, Goat Cheese, Walnuts, and Grainy Mustard Vinaigrette
- Sliced Sourdough Bread and Whipped Butter
- Moroccan Mint Panna Cotta with Pineapple Relish

Menu 3:

- Rosemary Roast Pork Loin with Warm German Potato Salad
- Grilled Salmon on Creamy Risotto with Roasted Tomato and Leeks
- Mixed Greens with Shaved Carrot, Cucumber, and Onion in Dill Vinaigrette
- Mini Oatmeal Rolls and Garlic Butter
- Mini Crème Brulee with Walnut Biscotti

Menu 4:

- Coq au Vin with Rice Pilaf
- Grilled Tri-Tip Steak with Roasted Cauliflower and Garlic
- Antipasto Veggie Platter with Balsamic Reduction
- Sliced Focaccia Bread with Olive Dipping Oil
- Seasonal Baked Pie à la mode

***The above are sample menus and can be altered as requested*

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