



The Catering Factory



Corporate Menu

TheCateringFactory.com 949.697.4770

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Poultry Entrees Lunch or Dinner



Stuffed Chicken Breast \$15.99

Roasted Stuffed Chicken Breast with Spinach, Wild Mushrooms and Roasted Red Pepper Sauce, Served with Champagne Rice with Sauté Seasonal Vegetables, Fresh Apple and Field Greens Salad with Sweet Peppers, Carrots and dried Cranberries with Choice of Dressing, Artisan Breads and Butter

Chicken Kebab \$14.99

Skewers of Marinated Chicken Breast, Jasmine Rice, Grilled Vegetables, Romaine Lettuce Garden Salad with Choice of Dressing, Artisan Breads and Butter

Bone in Oven Roasted Chicken \$13.99

Marinated Chicken with Fresh Herbs, Yukon Gold Mashed Potatoes, Chicken Gravy, Sautéed Seasonal Vegetables, Baby Field Greens Salad with Choice of Dressing, Artisan Breads and Butter

Healthy Heart Teriyaki Chicken Stir Fry \$13.99

Marinated Chicken with Assorted Peppers, Onions, Celery and Carrots, Stir Fried Brown Rice Chinese Style Salad with Sesame Ginger Dressing, Artisan Breads and Butter

Southwest Chicken Avocado \$14.99

Grilled Chicken Breast Topped with Fresh Avocado Slices and Melted Pepper Jack Cheese, Brown Rice, Black Beans, Baby Field Greens Salad with Choice of Dressing, Artisan Breads and Butter

Grilled Chicken Breast and Wheat Penne Pasta \$13.99

Wheat Penne Pasta Tossed with Sautéed Fresh Tomatoes, Basil and Garlic, Sprinkled with Grated Parmesan Cheese, Fresh Apple Slices and Field Greens Salad with Sweet Peppers, Carrots and Dried Cranberries with Choice of Dressing, Artisan Bread and Butter

Custom Menus Always Available

Menu prices subject to change without notice

Healthy Heart Entrees Lunch or Dinner

Chicken Sorrento \$14.99

Garlic Marinated Chicken Breast Topped with Fresh Tomato, Basil and Mozzarella Cheese Served with Yukon Gold Mash Potatoes, Sautéed Seasonal Vegetables, Baby Field Greens Salad, Choice of Dressing, Artisan Breads and Butter

Dijon Chicken Breast \$13.99

Pan Roasted Chicken Breast Breaded with Fresh Dill Served with Burgundy Sauce, Served with Champagne Rice with Sauté Seasonal Vegetables, Fresh Apple and Field Greens Salad with Sweet Peppers, Carrots and dried Cranberries with Choice of Dressing, Artisan Breads and Butter



Pesce Alla Griglia Market price

Grilled Fillet of Red Snapper Served with Garlic, Capers and Lemon Sauce, Aged Jasmine Rice, Grilled Vegetables, Baby Field Greens Salad with Choice of Dressing, Artisan Breads and Butter

Gnocchi Al Pesto \$12.99

Potato Gnocchi Tossed with a Pesto Cream Sauce and Served with Sauté Julienne Vegetables, Classic Caesar Salad, Artisan Breads and Butter

Mediterranean Eggplant \$13.99

Roasted Eggplant Stuffed with Chicken Bolognese Sauce Served with Field Greens, Dry Cranberries, Apples Slices, Goat Cheese and Raspberry Vinaigrette and Artisan Breads and Butter

BBQ Chicken \$13.99

BBQ Chicken, Roasted Sweet Corn, Grilled Vegetables, Water Melon Slices, Salad Mix with Ranch Dressing and Dinner Rolls with Butter

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Meat and Fish Entrees Lunch or Dinner

Braised Brisket \$16.50

Brisket Braised until Tender with Mirepoix & Deglazed Sauce, Yukon Gold Mash Potatoes, Sautéed Seasonal Vegetables, Baby Field Greens Salad, Choice of Dressing, Artisan Breads and Butter

Roasted Tri Tip \$Market price

Served with Thyme Reduction Sauce, Herb Roasted Potatoes, Grilled Seasonal Vegetables, Baby Field Greens Salad, Choice of Dressing, Artisan Breads and Butter

Beef Bourguignon \$15.99

Braise Beef with Red Wine, Bottom Mushrooms, Pearl Onions Accompanied with Yukon Gold Mashed Potatoes, Julienne Vegetables Served with Field Greens, Dry Cranberries, Apples Slices, Goat Cheese and Champagne Vinaigrette and Artisan Breads and Butter



Pan Roasted Fillet of Salmon \$15.99

Topped with a Basil Cream Sauce, Sautéed Fresh Spinach, Jasmine Rice with Dried Sweet and Tart Cherries, Baby Field Greens Salad, Choice of Dressing, Artisan Breads and Butter

Stuffed Fillet of White Fish \$14.99

Stuffed with Julienne Zucchini and Yellow Squash and Topped with Lemon Grass Sauce, Jasmine Rice with Dried Sweet and Tart Cherries, Baby Field Greens Salad, Choice of Dressing, Artisan Breads and Butter

Grilled Mahi-Mahi Steaks \$14.99

Topped with a Light Cajun Cream Sauce, Sauté Bok-Choy, Stir Fried Brown Rice, Baby Field Greens Salad with Choice of Dressing, Artisan Breads and Butter

Mexican Menu Options Lunch or Dinner

Mexican \$ 13.99

Fajitas: **Steak** or **Chicken** with choice of Spanish Rice or Our Classic White Rice with Cilantro. Pinto Beans or Black Beans, Mexican Caesar Salad, Tri Color Chips and Salsa Fresca

Enchiladas: Classic Chicken, Cheese or Spinach, Red or Green Tomatillo Sauce, Choice of Spanish Rice or Our Classic White Rice with Cilantro, Pinto Beans or Black Beans, Mexican Caesar Salad, Tri Color Chips and Salsa Fresca

Chicken Veracruz: Roasted Chicken Breast with Tomato, Peppers, Onions and Green Olives Sauce, Choice of Spanish Rice or Our Classic White Rice with Cilantro, Pinto Beans or Black Beans, Mexican Caesar Salad, Tri Color Chips and Salsa Fresca

Home Made Carnitas \$13.75

Roasted in its own fat with choice of Spanish Rice or Our Classic White Rice with Cilantro and Cranberries. Pinto Beans or Black Beans, Mexican Caesar Salad, Tri Color Chips and Salsa Fresca

Chicken Adovado \$12.95

Bone in Chicken Marinade with Chile California and Oven Roasted with Banana Leaves with choice of Spanish Rice or Our Classic White Rice with Cilantro and Cranberries. Pinto Beans or Black Beans, Mexican Caesar Salad, Tri Color Chips and Salsa Fresca

Baja Resort style Taco Bar \$13.50

Let our chefs do it fresh from the grill for you.

Beautifully displayed with all the condiments

1 to 50 guests chef \$125

50 + guests chef is included

Carne asada, Chicken, Blackened mahi-mahi, cheese quesadillas, chicken quesadillas with choice of Spanish Rice or Our Classic White Rice with Cilantro and Cranberries, Pinto Beans or Black Beans, Mexican Caesar Salad, Tri Color Chips and Salsa Fresca



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Latin Menu Options Lunch or Dinner

Cuban \$14.50

Ropa Vieja (Shredded Beef) with Onions and Assorted Peppers Served Fried Plantains and Moros y Christianos (White Rice and Black Beans) Romaine Lettuce, Tomatoes, Cucumber Salad with Choice of Dressing, French Petite Rolls

Cuban Rabo Encendido (Oxtail Stew) \$17.25

Braise Oxtail Creole Style Served with Fried Plantains and Moros y Christianos (White Rice and Black Beans) Romaine Lettuce, Tomatoes, Cucumber Salad with Choice of Dressing, French Petite Rolls

Argentinean \$17.50

Asado Entrana (Inside Skirt Steak) Served with Chimichurri Sauce, Potatoes Provencal (Roasted Potatoes with Garlic and Parmesan Cheese), Grilled Seasonal Vegetables, Caesar Salad, Artisan Breads and Butter

Argentinian Parrillada Bar \$21.50 pp

Let our Gauchos chefs do it fresh off the parrilla for you.

1 to 50 guests Gaucho chef \$125

50 + guests Gaucho chef is included

Grilled short ribs, Sausages, Entraña, sweet bread and Morcilla Served with Chimichurri Sauce, Roasted Potatoes with Garlic and Parmesan Cheese, Grilled Seasonal Vegetables, Caesar Salad, Artisan Breads and Butter



Spanish Menu

Our rice, Ingredients, cheeses and chorizos are imported from Spain.

Paellas are made fresh on site by our chef

20 to 49 guests, chef \$125

49 to 100 guests, chef included

Tapas



Jamon Serrano Market price

Assorted marinated olives \$1.75 pp

Grilled vegetables with fresh herbs \$2.50pp

Manchego cheese and artisan breads
\$2.99pp

Chicken empanadas \$2.75pp

Yellow tail tuna in Olive oil topped with
chopped olives \$2.25pp

Bread with garlic aioli and tomatoes \$1.75pp

Chorizo and potato skewer \$2pp

Crab cakes with creole aioli \$2.25pp

Shrimp Cocktail a la Madrid \$ 5.75p



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Paellas Menu

Paella Tradicional Valenciana \$21pp

Paella rice, assorted peppers, chorizo, chicken, shrimp and saffron

Seafood Paella \$24pp

Paella rice Salmon, Shrimp, Mussels and clams with assorted peppers, green peas and saffron



Black Seafood Paella \$26pp

Black Paella rice, Calamari rings, Shrimp, Clams, Mussels and Salmon with Green Peas

Paella Campestre All Vegetables \$18pp

Paella rice, Assorted Peppers, Green Peas, Asparagus and Green Beans made with Saffron

Sausage Paella \$23pp

Paella Rice Chorizo, Morcilla, Longaniza, Chistorra, Spicy chicken sausage and assorted pepper made with Saffron

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Slider Bar

All sliders are made on site fresh from the grill by our chef

Beautifully displayed with all the condiments, all Sliders are served on a brioche bun or potato bun.

1 to 49 guess chef \$125

50 + guess chef is included

Call for pricing



50/50 Sliders, Meat Sliders, Turkey Sliders, Seared Ahi tuna Sliders, Chicken Sliders , Vegetarian Sliders, Kosher dogs , Hot Dogs wrap with Bacon

Side orders

Penne pasta, baby field salad, fruit salad, potato salad, macaroni salad, potato chips and sweet potato jam fries

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Italian Options

Chicken Picatta \$14.99

Chicken Breast with a Caper Lemon White Wine Sauce, Sautéed Garlic Spinach, Yukon Gold Mashed Potatoes, Field Greens Salad with Balsamic Vinaigrette Served with Artisan Bread and Butter

Our Lasagna \$12.99

Choice of Roasted Vegetable, Chicken, Meat or Spinach Layered with Ricotta Cheese, Marinara Sauce and Topped with Mozzarella Cheese, Classic Caesar Salad Served with Artisan Bread and Butter

Beef Osso Bucco \$19.99

Braised Beef Shanks with a Tomato Sauce, Sautéed Garlic Spinach, Yukon Gold Mashed Potatoes, Antipasto Salad with Italian Herb Vinaigrette Served with Artisan Bread and Butter

Stuffed Shells \$13.99

Jumbo Shells Stuffed with Spinach, Parmesan and Ricotta Cheese on a Bed of Pomodoro Sauce Served with Fresh Apple Slices Field Greens, Dried Cranberries Assorted Sweet Peppers, Cucumber Salad Served with Artisan Bread and Butter

Pastas and Sauces Selection \$12.99

Pastas

Four Cheese Ravioli, Bow Tie, Linguini, Cheese Tortellini, Gnocchi, Penne and Cavatappi

Sauces

Bolognese (Meat Sauce), Alfredo, Marinara, Pomodoro, Pesto Cream and Creamy Primavera Sauce

Select Any Two Pastas and Any Two Sauces
Served with Classic Caesar Salad and Garlic Bread



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Polynesian Menu \$21.50 pp



Let our chefs do the Kalbi Ribs and Chicken Skewers fresh from the grill for you.

Beautifully displayed with all the condiments

1 to 50 guests chef \$125

50 + guests chef is included

Kalbi Beef short ribs

Teriyaki Chicken Skewers

Steam White Rice Bar with Mango Salsa and Coconut Relish

Grilled Sliced Pineapple, Zucchini and Assorted Peppers

Macaroni Pasta Salad

Fruit Skewers

Kings Hawaiian Sweet Dinner Rolls



Rumaki \$1.50 each

Seared Ahi Tuna with Three Onion Chard Sauce \$4 each

POki Tuna on a Wonton Crisp \$2.75 each

Fried Coconut Shrimp Skewer \$1.95 each

Vegetable Spring Roll \$1.25 each

Custom Menus Always Available

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Chinese Options Traditional Style \$19.50

Please Select One or Both Items

Stir Fried Rice or Chow Mein Noodles

Select Three Items

Kung Pao Chicken

Beef Broccoli

Orange Chicken

Teriyaki Chicken

Mandarin Chicken

BBQ Beef

Select one Item

Chinese Salad

Baby Field Greens with Fresh Apple Slices and Cranberries

Comes with all Condiments

Soy Sauce, Fortune Cookies, Sriracha Sauce and Chop Sticks



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Hors D`oeuvre

Grilled Mini Skewers with Fillet Mignon \$4.50

With tear drop Tomato and baby zucchini served with a port Reduction Sauce

Roasted Prawns Wrap with Pancetta \$4.25

Marinated with Basil and Garlic

Bruschetta Florentine \$2.50

Grilled Bread Topped with Sautéed Tomatoes, Garlic and Basil

Stuffed Mushrooms \$2.50

Baked with Crab Meat Assorted Peppers and top with Cream Sauce

Seared Ahi Tuna Skewers \$4.25

With Three Onion Chard Sauce

Empanadas \$2.99

Chicken, Beef or Spinach and Cheese served with Chimichurri

Spanakopitas \$2.00

Spinach and Cheese



Neapolitan Cheese \$1.75

Stack of Slice breads and Assorted Cheeses topped with Green Olive

Fruit Skewers \$1.99

Made with Seasonal Fruit

Custom Menus Always Available

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Hors D`oeuvre/Platters

Each Platter serves 20 to 25

Fresh Fruit Platter \$55.00

With Assorted Berries, Kiwi, Papaya, Cantaloupe, Honeydew, Pineapple and Water Melon



Imported Cheese Platter \$120.00

with Petite Bask, Campo de Monte Alban, Pecorino Reserve D`oro and Exploratour served Artisan Bread Slices

Assorted Artisan Breads \$2.00

With Extra virgin Olive Oil and Aged Balsamic



Charcuterie Platter (market/price)

Imported Cold Cuts of Prosciutto di Parma, Assorted Salamis

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Hors D`oeuvre/Platters

Each Platter serves 20 to 25

Grilled Vegetable Platter \$55.00

Grilled Zucchini, Yellow Squash, Assorted Peppers, Carrots and Eggplant

Crudités \$35.00

Carrots, Celery, Assorted Peppers and Cucumbers

Hummus and Baba Ghanoush \$45.00

Served with Assorted Pita Breads



Guacamole, Salsa and Chips Market Price

Homemade Guacamole, Salsa
Fresca and Tri Color Chips



Mediterranean Platter \$75.00

Assorted Olives, Fresh Mozzarella, Grilled Chicken Skewers and Grilled Vegetables

Sushi and Cut Rolls (market/price)



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Hors D`oeuvre/Stations

All Stations Requires On-Site Chef
Minimum Order 50

To Go Chinese chicken Salad \$4.75

With Rice Noodles, Carrots, Peppers, Cabbage, Celery and Chicken Breast served with Plum Sauce

Lamb Chop Martini \$9.75

With Yukon Gold Mash potatoes, Baby Carrot and Grilled Asparagus served with a Sweet and tart Cherry Sauce

Kobe Mini Sliders \$7.75

Grilled To order and Cook to perfection with all the Condiments

Mediterranean Station \$14.00

Grilled Vegetables, Hummus, Baba Ganoush, Pita Bread, Assorted Olives, Grilled Chicken Skewers and Beef Skewers Grilled to Order



Boxed Wraps and Sandwiches

Grilled Vegetables Wrap \$7.99

Zucchini, Yellow Squash, Portabella Mushrooms, Red Pepper and Mozzarella Cheese Drizzled with Basil Aioli Serve with Fresh Fruit Salad and Chocolate Chip Cookie

Herb Roasted Turkey Sandwich \$9.50

Turkey Breast on Whole Wheat Bread with Mayonnaise, Dijon Mustard, Lettuce and Tomato Served with Fresh Fruit Salad and Chocolate Brownie

Roasted Tri-Tip Wrap \$10.75

Tender Roasted Tri-Tip Rolled with Cucumbers, Roma Tomatoes and Baby Lettuce Drizzled with Roasted Pepper Aioli in a Whole Wheat Flour Tortilla with Fruit Salad and Chocolate Chip Cookie

Turkey Club Wrap \$9.99

Herb Roasted Turkey Breast, Avocado, Turkey Bacon, Shredded Romaine Lettuce and Tomatoes with Basil Aioli Rolled in a Whole Wheat Tortilla Served with Fresh Fruit Salad and Chocolate Chip Cookie

Albacore Tuna Salad Sandwich \$7.95

White Albacore Tuna Salad on Whole Wheat Bread with Lettuce and Tomatoes Served with Fresh Fruit Salad and Chocolate Brownie

Lox and Bagel \$10.50

Atlantic Smoked Salmon on a Sesame Bagel with Cream Cheese, Capers, Red Onion and Tomatoes Served with Fresh Fruit Salad and a Chocolate Chip Cookie

Grilled Chicken Breast and Avocado \$9.99

Grilled Chicken Breast on a Ciabatta Bread with Basil Aioli, Lettuce and Tomato, Served with Fresh Fruit Salad and a Chocolate chip Cookie

Boxed Salads

Roasted Fillet of Salmon Salad \$12.99

Pan Roasted Salmon with Field Greens, Roma Tomatoes, Cucumbers, and Dry Cranberries served with Raspberry Vinaigrette, Rustic Dinner Roll and Butter

Fresh Apple and Goat Cheese Salad \$9.99

Fresh Apple Slices and Goat Cheese with Field Greens, Candied Walnuts and Dry Cherries served with Champagne Vinaigrette and Rustic Dinner Roll with Butter

BBQ Tri Tip Salad \$12.99

Roasted Tri Tip with BBQ Sauce with Romaine Lettuce, Grilled Sweet Peppers, Zucchini and Corn served with Ranch Dressing, Rustic Dinner Roll and Butter

Sesame Sear Ahi Tuna Salad \$14.00

Sear Ahi Tuna with Sesame Seeds served with Baby Field Greens, Roasted Asparagus, Cucumbers, Carrots, Fried Won-Tong Strips served with Ginger Sesame Dressing

Chinese Chicken Salad \$10.99

Marinated Chicken Breast served on a Bed of Tossed Napa Cabbage, Carrots, Peppers, Red Cabbage, Green Cabbage, Fried Rice Noodles, Orange Segments served with Sesame Dressing

Classic Caesar Salad \$8

Classic Caesar Salad with Chicken Breast \$10

Additional Variety Available

Custom Menus Always Available

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Wraps and Sandwiches

Wrap Buffet \$13.45

One Wrap Cut in Half Choices are Tri-tip, Turkey Club, Grilled Vegetables and Chicken Caesar

Choice of Three Accompaniments:

Yukon Potato Salad, Wheat Penne Pasta Salad, Seasonal Fresh Fruit, Vegetable and Rotelli Pasta Salad

Israeli Salad, Broccoli Salad, Ensalada Russa, Vegetable Crudités with Spinach Dip, Cole Slaw

Relish & Cheese Tray, Micro Greens with Fresh Apple Slices or Caesar Salad



Cold Buffet \$11.50

Two Petite Roll Sandwiches, Made with Assorted Rolls, Roasted Turkey, Tuna Salad, Egg Salad and Roast Beef

Choice of Three Accompaniments:

Yukon Potato Salad, Wheat Penne Pasta Salad, Seasonal Fresh Fruit, Vegetable and Rotelli Pasta Salad

Israeli Salad, Broccoli Salad, Ensalada Russa, Vegetable Crudités with Spinach Dip, Cole Slaw

Relish & Cheese Tray, Micro Greens with Fresh Apple Slices or Caesar Salad

Cold Buffet with Hot Dish

Buffalo Chicken Wings Drummette, Italian Meat Balls with Marinara, Cheese Lasagna, Swedish Meat Balls, Stuffed Pasta Shells, Cheese Enchiladas, Teriyaki Chicken Wings Drummette, Chili or Macaroni Cheese

Cold Buffet with One Hot Entrée \$12.50

Cold Buffet with Two Hot Entrées \$13.50

Cold Buffet with Soup \$13.00

Cold Buffet Plus Choice of Soup:

Mushroom and Leeks, Salmon Chowder, Chicken Noodle, Minestrone, Healthy Heart Vegetable or Chilled Soups Gazpacho or Vichyssoise (Leek and Potato)

Custom Menus Always Available

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Desserts

Chocolate Pudding with Fresh Strawberries
\$3.75 each

Our Classic Tiramisu \$3.25 each

Tres Leches Cake \$3.75 each

Rice Pudding \$2.25 each

Caramel Custard Flan \$3.75 each



Assorted Home Made Cookies \$1.50 each

Rectangular Apple Tart \$2.25

Argentinean Masa Fina (Assorted Petit Fours) \$1.25 each

Brownies \$1.50 each

Carrot Cake \$2.75 each

NY Style Cheesecake \$2.50 each



Additional Variety Available

Custom Menus Always Available

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Desserts

Assorted Cup Cakes \$4.50 each

All of our cupcakes have their own unique look and they are all stuffed with yummy fillings

Red velvet Cake with Cream Cheese Mousse

Yellow Cake with Chocolate Frosting

Double Fudge Chocolate Dark Chocolate Cake with Dark Chocolate Mousse and Dark Chocolate Icing

Lemon Passion Fruit White cake with lemon filling and passion fruit icing

Sweet Lilikoi White Cake with Raspberry Passion Fruit

S'more Graham Cracker Sponge, Milk Chocolate Cremeux, Toasted Marshmallow Topping

Cookies N' Cream Dark Chocolate Cake, Cookies and Cream, Oreo Cookies

Coffee Caramel Crunch Devil's Food Cake, Coffee Caramel Crunch Mousse, Coffee Icing

Peanut Butter Banana Peanut Butter Cake, banana Crème Légère, Peanut Butter Icing

Strawberries & Cream Vanilla Cake, Chunky Strawberry Vanilla Crème, Vanilla Crème Légère Icing

Raspberry & Chocolate Dark Chocolate Cake, Homemade Organic Raspberry Jam



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Breakfast

Continental \$7.25

(Choice of Three Assorted Pastries) Fruit & Cheese Danish, Pecan Rolls, Sliced Breakfast Breads, Assorted Muffins, Cinnamon Rolls, Assorted Scones, Coffee Cake, Assorted Mini Bagels with Cream Cheese
Served with Seasonal Fresh Fruit Platter

Continental Deluxe \$8.99

Seasonal Fresh Fruit Platter, Assorted Cereals or Nonfat Greek Yogurt with Muesli
Mini Croissants with Jam and Butter or Assorted Bagels with Light Cream Cheese and Cranberry Cream Cheese

International \$14.00

Seasonal Fresh Fruit Platter with Wild Berries,
Yogurt with Wedge Imported Cheese Tray
Assorted Scones

Lox and Assorted Bagels \$9.75

Atlantic Smoked Salmon, Fresh Tomatoes Slices, Red Onions, Cream Cheese and Capers



Assorted Bagels with Cream Cheese

Tray of 12 \$25.00, Tray of 24 \$45.00

Fresh Fruit Platters

Seasonal Fruit Cantaloupe, Honeydew, Pineapple, Strawberries, Blackberries, Blueberries and Raspberries

Medium Serves up to 15 \$35.00, Large Serves up to 25 \$55.00

Custom Menus Always Available

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Breakfast

Requires On-Site Chef

Omelettes Made To Order \$14.00

Diced Turkey Sausage, Turkey Bacon Crumbles, Jack & Feta Cheese, Tomato, Spinach, Mushrooms, Green Peppers, Onions, Julienne Asparagus, Kalamata Olives, Fresh Salsa, Fresh Eggs and Egg Whites
Served with Choice of Home style Yukon, Seasonal Fresh Fruit Platters and Assorted Pastries

Requires On-Site Chef

Breakfast Roulade \$13.00

Stuffed Roll Omelette with Cheese, Assorted Peppers and Onions Served with Salsa Espagnole Sauce
Turkey Sausage, Roasted Yukon Potatoes, Seasonal Fresh Fruit Platter and Brioche



Sweet and Savory \$10.50

Select Cinnamon Roll French Toast with Maple Syrup, Buttermilk Pancakes with Butter and Maple Syrup
Wheat and Walnut Pancakes with Syrup and Raspberry Sauce or Mangini Style Cheese Blintzes with Blackberry Sauce
Served with Potato, Egg and Cheese Frittata and Seasonal Fresh Fruit Platter

Breakfast Burritos \$5 each

Egg Potato and Cheese, Egg Turkey Bacon Potato and Cheese, Egg Chicken Sausage Potato and Cheese
Egg Turkey Sausage, Potato and Cheese with Egg Whites add \$.75
Served with Salsa

Custom Menus Always Available

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Breakfast

Chef`s Healthy Heart Wraps \$6.50 each

Mediterranean

Scrambled Eggs or Egg Whites with Red Onions, Red and Green Peppers, Fresh Basil, Roma Tomato, Artichoke Hearts, Mushrooms and Feta Cheese

Wrapped in a Wheat Flour Tortilla

South American

Scrambled Eggs or Egg Whites with Beef Chorizo, Green Onions, Green Peppers, Cilantro, Fresh Cheese and Fresh Cilantro

Wrapped in a Tomato Tortilla

Portofino

Scrambled Eggs or Egg Whites, Fresh Spinach, Red Onion, Roma Tomato, and Feta Cheese Wrapped in a Spinach Tortilla

Americano

Scrambled Eggs with Turkey Bacon, Chicken Sausage, Red Onion, Green Peppers, Cheddar and Jack Cheese

Wrapped in a Flour Tortilla

All Above Served with Salsa



Breakfast

Hot and Hearty \$10.99

Breakfast Enchiladas

Scrambled Eggs and Cheese Wrapped in Corn Tortillas
Topped with Salsa Verde and Swiss Cheese
Accompanied by Mexican Sweet Bread or Assorted Danish

Chilaquiles

Tortilla Chips Sautéed with Onions and Scrambled Eggs, and
Topped with Salsa and Queso Fresco
Accompanied by Mexican Sweet Bread or Assorted Danish



Breakfast Casserole

Scrambled Eggs, Turkey Sausage, Yukon Potato and Cheese Casserole
Accompanied by Mexican Sweet Bread or Assorted Danish

Mediterranean Scramble

Scramble Egg Whites Tossed with Sautéed Fresh Spinach and Roma Tomatoes and Feta Cheese
Accompanied by Mexican Sweet Bread or Assorted Danish

Omelette Casserole Breakfast

Omelettes Filled with Sautéed Peppers, Onions and Turkey Sausage Topped with Jack and Cheddar Cheese
Accompanied by Mexican Sweet Bread or Assorted Danish

Breakfast Drinks

Coffee (Regular or Decaf)

2.5 Gallons (40 cups) \$55.00, 5.0 Gallons (80 cups) \$100.00

Hot Tea

2.5 Gallons (40 cups) \$55.00, 5.0 Gallons (80 cups) \$100.00

Soft Drinks and Bottled Water

Snapple, Red Bull and other Premium Drinks Available

Premium Bottle Water Fiji \$2.25each

Assorted Can of Soft Drinks and Bottled Arrowhead Water \$1.25

Juice

Fresh Orange Juice (Gallon) \$20.00, Individual Premium Orange Juice \$2.25, Apple Juice \$2each



Breakfast Additional Items

Platters

Assorted Fruit & Cheese Danish, Assorted Scones, Cinnamon & Pecan Rolls, Assorted Sliced Breakfast Breads, Assorted Mini Muffins, Bear Claws or Mexican Sweet Breads

Platter of 12 \$24.00

Platter of 25 \$45.00

Platter of 50 \$85.00

Additional Items

Hard Boiled Eggs \$1.25 each

Individual Yoplait Yogurts \$2.00 each

Turkey Bacon Slices \$.85 each

Turkey Sausage Patties \$.85 each

Sliced Ham \$3.00 each



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