



# CORPORATE CATERING AND EVENT PRODUCTIONS

## February 2020 Menu Specials

Catering Delivery Monday – Friday 5am -5pm\* No Substitutions Please\*

<p><b>Breakfast 1</b></p> <p><b>Scrambled Eggs &amp; French Toast</b>  <b>\$12.95 pp</b>  Crispy Bacon &amp; Sausage.,  Breakfast Syrup, Sweet Butter, Fruit Salad,  Orange Juice  Substitute Turkey Bacon &amp; Sausage \$1.50 pp  Served with Complimentary  Ind. Low-Fat Fruit Yogurt or  Bottled Water or Coffee  <b>Minimum of 10</b></p>	<p><b>Breakfast 2</b></p> <p><b>California Breakfast Burritos \$ 11.50 pp</b>  Large Flour Tortilla filled with:  • Rise and Shine - Hickory Smoked Bacon, Eggs,  Onions, Tomato, Hash Browns &amp; Mix Cheese  • The Baja - Chorizo, Scrambled Eggs, Sweet Onion,  Mushrooms, Tomato, Hash Browns &amp; Mix Cheese  • The Fresh Start (V) - Egg Whites, Spinach, Tomato,  Mushrooms, Hash Browns &amp; Provolone Cheese  Served w/ Fresh Fruit Salad &amp; Orange Juice  Served with Complimentary  Ind. Low-Fat Fruit Yogurt or  Bottled Water or Coffee  <b>Minimum of 10</b></p>	<p><b>Breakfast 3</b></p> <p><b>Economy Continental \$7.95 pp</b>  Assorted Fresh-Baked Muffins, Croissants &amp;  Slices Breakfast Breads, Assorted Low Fat  Fruit Individual Yogurts &amp; Almond Granola  Served with Whole Fruit  (Banana, Orange Apple)  Served with Complimentary  Bottled Water or Coffee  <b>Minimum of 10</b></p>
<p><b>Lunch 1</b></p> <p><b>Croissant Sandwiches \$ 11.95 pp</b>  <b>Choice of One:</b> Grilled Vegetable Pasta Salad •  Country Red Potato Salad • Cole Slaw • Market  Salad • Ind. Potato Chips  <b>Choice of Three:</b> Roast Beef • Roast Turkey  Breast • Virginia Ham • Genoa Salami • Turkey  BLT • Tuna Salad • Chicken Salad • Egg Salad •  Grilled Vegetarian (V)  Served with Dill Pickles, Mustard and Mayo  Served with Complimentary  Fresh Baked Cookies &amp; Brownies  <b>Minimum of 10</b></p>	<p><b>Lunch 2</b></p> <p><b>From New York Deli \$12.95 pp</b>  Served on Grilled Marble Rye w/ Russian Dressing,  Sauerkraut, Melted Swiss Cheese. Choice of one:  Grilled Vegetable Pasta Salad, Country Red Potato  Salad, Farmhouse Cole Slaw or Market Salad.  • <b>Grilled New York Corn Beef Reuben</b>  • <b>Grilled New York Pastrami Reuben</b>  • <b>Grilled New York Turkey Reuben</b>  • <b>Grilled Vegetables &amp; Tofu Reuben</b>  Served with Complimentary  Fresh Baked Cookies &amp; Brownies  <b>Minimum of 10</b></p>	<p><b>Lunch 3</b></p> <p>• <b>Grilled Salmon w/Citrus Pesto</b>  • <b>Roasted Chicken Breast w/ Roma</b>  <b>Tomatoes &amp; Basil \$17.95 pp</b>  Baby Spinach, Kale, Poached Pear Salad,  w/ Parmesan Cheese &amp; Raspberry  Vinaigrette. Roasted Potatoes  w/ Rosemary.  Garlic &amp; Herbs Roasted Carrots (V)  Fresh Baked Rolls and Sweet Butter  Served with Complimentary  Assorted Fruit Bars  <b>Minimum of 10</b></p>
<p><b>Lunch 4</b></p> <p><b>Italian Buffet \$14.95 pp</b>  • <b>Roasted Pork Tenderloin</b>  <b>w/ Mustard &amp; Herbs</b>  <b>or</b>  • <b>Grilled Chicken Breast Marinara</b>  <b>With Bow Tie Pasta</b>  • <b>Three Cheese Tortellini (V)</b>  Tortellini Pasta Tossed in Your Choice of  Marinara Sauce or Pesto Sauce. Served with  Caesar Salad, Artisan Rolls &amp; Creamy Butter  Served with Complimentary  Assorted Fruit Bars  <b>Minimum of 10</b></p>	<p><b>Lunch 5</b></p> <p><b>Low Carb, Gluten Free Lunch \$14.95 pp</b>  • <b>Sliced Marinated Chicken Breast</b>  <b>w/Mango Relish</b>  • <b>Quinoa, Grilled Zucchini Squash, and Charred</b>  <b>Cherry Tomatoes w/ Balsamic Reduction (V)</b>  Served with Baby Greens, Shaved Radishes and  Cucumbers Salad w/ Raspberry Vinaigrette, Fresh  Baked Artisan Rolls &amp; Butter (up on request).  Served with Complimentary  Ice Tea and Lemonade  <b>Minimum of 10</b></p>	<p><b>Lunch 6</b></p> <p><b>Fajitas Vera Cruz \$13.75 pp</b>  Served w/ Mexican Market Salad, Mexican or  Cilantro Lime Rice &amp; Refried or Black Beans, Salsa  Fresca, Flour &amp; Corn Tortillas Shredded Crisp  Lettuce &amp; Sour Cream  Choice of Two:  • <b>Rib Eye Carne Asada</b> • <b>Carnitas</b>  • <b>Chicken Colorado</b> • <b>Grilled Red Snapper</b>  • <b>Vegetarian (V)</b>  Served with Complimentary  Mexican Churros  Add Fresh Guacamole \$1.50uary  <b>Minimum of 10</b></p>

Add Fresh Homemade Cookies and Brownies for \$1.95 pp; Assorted Sodas & Bottled Water for \$1.25 ea.

Hot Coffee or Tea for 10 \$19.95 \* Please contact our office for your special request or custom menu inquiry.

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Office Hours: Mon – Fri 9am-5pm

