



ZCater

CORPORATE CATERING MENU

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SUNRISE BREAKFAST

MINIMUM OF 10 GUESTS PER ORDER
INCLUDES DISPOSABLE SERVICE WARE

- ADD YOPLAIT YOGURT \$3.75 ea.
- ADD VANILLA YOGURT PARFAIT \$3.75 ea.

CONTINENTAL BREAKFAST \$ 7.95 pp

ASSORTMENT OF FRESH BAKED CROISSANTS, DANISHES, MUFFINS, SCONES, BISCOTTI, BREAKFAST BREADS SERVED WITH FRESH FRUIT SALAD AND ORANGE JUICE

DELUXE CONTINENTAL BREAKFAST \$ 9.95 pp

ASSORTMENT OF FRESH BAKED CROISSANTS, DANISHES, MUFFINS, BISCOTTI, SCONES, SLICED BAGELS AND BREAKFAST BREADS SERVED WITH FRUIT PRESERVES, CREAMY BUTTER, INDIVIDUAL CREAM CHEESE, FRESH FRUIT DISPLAY AND ASSORTED 10 OZ INDIVIDUAL JUICES (ORANGE, CRANBERRY, APPLE)

ASSORTED CROISSANT BREAKFAST \$ 7.95 pp

FRESH FRUIT SALAD AND ORANGE JUICE
CHOICE OF TWO:

- ✓ PLAIN CROISSANTS, WITH PRESERVES AND CREAMY BUTTER
- ✓ HAM AND SWISS CHEESE
- ✓ ASSORTMENT OF FILLED CROISSANTS

BREAKFAST BAGEL BAR \$ 7.95 pp

FRESH BAKED BAGEL ASSORTMENT; SERVED WITH SLICED SWISS AND CHEDDAR CHEESE, FRUIT PRESERVES, CREAMY BUTTER, WHIPPED PLAIN AND VEGETABLE CREAM CHEESE, FRESH FRUIT SALAD AND ORANGE JUICE

NEW YORK BREAKFAST \$13.95 pp

PLATTER OF SLICED SMOKED ATLANTIC SALMON; SERVED WITH ASSORTED BAGELS, WHIPPED PLAIN CREAM CHEESE, SLICED TOMATOES, SLICED ONIONS, SLICED SWISS AND CHEDDAR CHEESE, FRESH FRUIT SALAD, AND ORANGE JUICE

ALL AMERICAN BREAKFAST \$9.95 pp

FARM FRESH SCRAMBLED EGGS SERVED WITH YOUR CHOICE OF BACON (2 PP) OR BREAKFAST LINK SAUSAGE (1 PP), O'BRIEN POTATOES, SLICED BREAKFAST BREADS, FRESH FRUIT SALAD AND ORANGE JUICE

- ✓ ADDITIONAL BACON OR SAUSAGE FOR \$1.50 PP

COUNTRY SKILLET SCRAMBLE \$10.95 pp

FARM FRESH SCRAMBLED EGGS WITH SHREDDED CHEDDAR CHEESE AND AVOCADO SAUCE OVER GRILLED RED POTATOES, DICED BACON, SAUTÉED ONIONS, TOMATOES, GREEN BELL PEPPERS; SERVED WITH FRESH FRUIT SALAD AND ORANGE JUICE

- VEGETARIAN VERSION AVAILABLE UPON REQUEST

HOMEMADE CHEESE BLINTZES \$ 10.95 pp

CHEESE BLINTZES (2 PP), SERVED WITH MIXED BERRIES OR APPLE SAUCE AND SOUR CREAM
SERVED WITH FRESH FRUIT SALAD AND ORANGE JUICE

EGG SCRAMBLE \$10.95 pp

SCRAMBLED EGGS SERVED WITH YOUR CHOICE OF THREE: BACON, SAUSAGE, HAM, TURKEY, CHORIZO, ONION, MUSHROOMS, BELL PEPPERS, TOMATOES, CILANTRO, AVOCADO, SPANISH SALSA, BLACK OLIVES, TORTILLA CHIPS, ORTEGA CHILIES, GREEN SALSA, RED ONION, GREEN ONIONS, CHEDDAR, SWISS, PEPPER JACK, MUNSTER, GOUDA, FETA, QUESO FRESCO; SERVED WITH O'BRIEN POTATOES; SLICED BREAKFAST BREADS, FRESH FRUIT SALAD AND ORANGE JUICE

SANTA FE SCRAMBLE \$10.95 pp

FARM FRESH SCRAMBLED EGGS WITH QUESO FRESCO, GREEN ONIONS, ORTEGA CHILIES; SLICED BLACK OLIVES; SERVED WITH SALSA VERDE, CORN AND FLOUR TORTILLAS, BLACK BEANS OR O'BRIEN POTATOES SLICED BREAKFAST BREADS, FRESH FRUIT SALAD, ORANGE JUICE

STEAK AND EGGS \$19.95 pp

GRILLED 6 OZ FILET MIGNON SERVED WITH FARM FRESH SCRAMBLED EGGS O'BRIEN POTATOES, SLICES BREAKFAST BREADS, FRESH FRUIT DISPLAY AND ASSORTED 10 OZ INDIVIDUAL JUICES

BREAKFAST FRITTATA \$11.50 pp

SERVED WITH O'BRIEN POTATOES, FRESH FRUIT SALAD, ASSORTED BREAKFAST PASTRIES AND ORANGE JUICE
CHOICE OF ONE:

- HAM, MUSHROOMS AND PROVOLONE
- SALSA & CHORIZO WITH JACK AND CHEDDAR CHEESE
- SAUSAGE, TOMATOES, BELL PEPPERS & SWISS CHEESE
- ASSORTMENTS OF GRILLED VEGETABLES & FETA CHEESE (V)

BREAKFAST QUICHE \$11.50 pp

SERVED WITH O'BRIEN POTATOES, FRESH FRUIT SALAD AND ORANGE JUICE

- **LORRAINE** - WITH BACON & SWISS CHEESE
- **VEGGIE FLORENTINE** - WITH SPINACH & FETA CHEESE
- **MEXICAN** - CHORIZO WITH SAUTÉED ONION, TOMATOES, AND CHIPOTLE CREAM
- **MEAT LOVERS** - HAM, BACON, SAUSAGE, SHREDDED CHEESE AND TOMATOES
- **GREEK** - SPINACH, TOMATO, BACON & FETA CHEESE

- ADD CHORIZO \$2.00 PP
- ADD SIDE OF BACON OR SAUSAGE FOR \$2.00 PP
- ADD SIDE OF HAM FOR \$3.00 PP
- ADD AVOCADO \$ 1.50 PP
- ADD SIDE OF PICO DE GALLO \$1.50 PP
- ADD SIDE OF TURKEY BACON OR SAUSAGE \$2.50 PP

BREAKFAST SANDWICH \$ 8.95 pp

INDIVIDUALLY WRAPPED, CHOICE OF FRESH BAKED PLAIN CROISSANT OR BAGEL ASSORTMENT SERVED WITH FRESH FRUIT SALAD AND ORANGE JUICE

- **SUNRISE** – SCRAMBLED EGGS WITH GRILLED CANADIAN BACON AND JACK CHEESE
- **DENVER** – SCRAMBLED EGGS WITH DICED HAM, BELL PEPPERS, ONIONS AND CHEDDAR CHEESE
- **FLORENTINE** – SCRAMBLED EGGS WITH MUSHROOMS, SPINACH, TOMATOES AND FETA CHEESE (V)
- **VEGETARIAN** – SCRAMBLED EGGS WITH GRILLED BELL PEPPERS, MUSHROOMS, RED ONIONS, AVOCADO AND CHEDDAR CHEESE

BAJA BREAKFAST BURRITO \$ 9.95 pp

SERVED WITH O'BRIEN POTATOES AND SALSA FRESCA FRESH FRUIT SALAD AND ORANGE JUICE; LARGE FLOUR TORTILLA FILLED WITH SCRAMBLED EGGS

- **PORKER SCRAMBLE** – BREAKFAST SAUSAGE, BACON, SPANISH SALSA AND CHEDDAR CHEESE
 - **JAMON SCRAMBLE** – HAM, RED AND GREEN BELL PEPPERS, TOMATOES, AND CHEDDAR CHEESE
 - **CHORIZO SCRAMBLE** – PORK CHORIZO OR CHICKEN CHORIZO, PEPPERS, TOMATOES, ONIONS AND CHEESE
 - **VEGETABLE SCRAMBLE** – SAUTÉED FRESH VEGETABLES WITH QUESO FRESCO
- WET BURRITO WITH SALSA VERDE OR SALSA FRESCA AND MELTED CHEESE ADD \$1.00pp

TRADITIONAL FRENCH TOAST \$ 8.95 pp

SLICED THICK EGG BREAD DIPPED IN VANILLA CINNAMON BUTTER AND GRILLED TO PERFECTION. SERVED WITH POWDER SUGAR AND SIDE OF BREAKFAST SYRUP AND CREAM BUTTER, FRESH FRUIT SALAD AND ORANGE JUICE

- ✓ ADD SCRAMBLED EGGS \$3.00 PP;
- ✓ ADD 2 BACON OR 2 SAUSAGE LINKS \$3.00 pp

FRENCH TOAST SOUFFLÉ \$ 9.95 pp

BAKED FRENCH TOAST SOUFFLÉ, SERVED WITH POWDERED SUGAR AND SIDE OF BREAKFAST SYRUP, FRESH FRUIT SALAD AND ORANGE JUICE

- ✓ ADD 2 BACON OR 2 SAUSAGES FOR \$3.00 PP
- ✓ ADD SCRAMBLED EGGS FOR \$3.00 PP

CHOICE OF ONE:

- MIXED BERRIES
- BANANAS AND RAISINS
- NUTELLA

TOPPED WITH CHOICE OF ONE:

- FRESH STRAWBERRIES
 - WARM APPLES AND RAISINS
 - HOMEMADE CAPPUCCINO WHIPPED CREAM
- ✓ SUBSTITUTE TURKEY BACON OR SAUSAGE N/C



HEALTHY START

MINIMUM OF 10 GUESTS PER ORDER
INCLUDES DISPOSABLE SERVICE WARE

CLASSIC HOT OATMEAL BUFFET \$9.95 pp

SERVED HOT, WITH BROWN SUGAR, FLAX SEED, HONEY, LOW FAT MILK, FRESH FRUIT SALAD, AND ORANGE JUICE
CHOICE OF ONE:

- RAISINS, BANANAS AND FRESH BLUEBERRIES
- DICED DRIED FRUIT DRY CRANBERRIES AND WALNUTS
- SLICED ALMONDS, CINNAMON SPICED APPLES AND RAISINS
- SLICED FRESH KIWI, BANANAS AND STRAWBERRIES

POWER BREAKFAST \$8.95 pp

ASSORTED CLIFFS ENERGY BARS, GRANOLA BARS, ASSORTED INDIVIDUAL LOW FAT FRUIT YOGURTS, SEASONAL FRESH FRUIT SALAD, AND ASSORTED INDIVIDUAL JUICE (ORANGE, CRANBERRY, APPLE)

GRANOLA BREAKFAST BUFFET \$8.95 pp

GREEK VANILLA YOGURT WITH CHEF'S CHOICE GRANOLA SERVED WITH FLAX SEEDS, HONEY, SLICED ALMONDS, ASSORTED MUFFINS, FRESH FRUIT AND ORANGE JUICE

CHOICE OF TOPPINGS

SELECT TWO:

- MIXED BERRIES COMPOTE
- BLUEBERRY COMPOTE
- SLICED FRESH STRAWBERRIES
- SLICED APPLES AND RAISINS
- DICED MIXED DRIED FRUIT
- FRESH MIXED BERRIES
- BANANA AND KIWI

BREAKFAST ON THE RUN \$8.95 pp

INDIVIDUALLY PACKED BAGS WITH A FRESH BAKED MUFFIN, LOW FAT YOPLAIT YOGURT, WHOLE FRUIT (BANANA, APPLE OR ORANGE) AND 10 OZ INDIVIDUAL JUICES

MORNING GLORY \$8.95 pp

HOMEMADE GREEK LOW FAT VANILLA YOGURT PARFAITS WITH GRANOLA AND MIXED BERRIES COMPOTE. SERVED WITH ASSORTED BREAKFAST BREADS, SLICED SEASONAL FRUIT PLATTER AND ORANGE JUICE

LOW CAL HOT BREAKFAST \$11.50 pp

EGG WHITE OMELET WITH GRILLED TOFU, FRESH MUSHROOMS, SPINACH, AND BELL PEPPERS; SERVED WITH FRESH SALSA, WHOLE WHEAT BAGELS AND LOW FAT CREAM CHEESE, FRESH FRUIT SALAD AND ORANGE JUICE

LOW CARB HOT BREAKFAST \$11.50 pp

EGG BEATERS SCRAMBLE SERVED WITH SIDE OF GRILLED TURKEY BACON AND TURKEY SAUSAGE LINKS; LOW FAT COTTAGE CHEESE, FRESH FRUIT SALAD AND ORANGE JUICE

WHOLE WHEAT BREAKFAST WRAPS \$11.50 pp

SERVED WITH LOW FAT COTTAGE CHEESE, FRESH FRUIT SALAD AND ORANGE JUICE

- EGG WHITES WITH FETA CHEESE, TOMATOES AND SPINACH
- SCRAMBLE EGG BEATERS WITH TURKEY SAUSAGE, MUSHROOMS, TOMATOES AND CHEDDAR CHEESE
- SCRAMBLE EGG BEATERS WITH TURKEY BACON, BELL PEPPERS, TOMATOES, AVOCADO AND PEPPER JACK CHEESE

MADE TO ORDER OMELET BAR \$16.95 pp

- (MINIMUM 50 GUESTS, PRICE PER SERVING WITH MAXIMUM 2 HOUR EVENT TIME)

OUR EXHIBITION CHEF WILL PREPARE OMELETS TO ORDER WITH THE FOLLOWING INGREDIENTS: BACON, HAM, SAUSAGE, SPINACH, MUSHROOMS, BELL PEPPERS, TOMATOES, ONIONS, SHREDDED CHEESE AND SALSA

SERVED WITH O'BRIEN POTATOES, BAGELS, SLICED BREAKFAST BREADS, FRUIT SALAD AND ORANGE JUICE

✓ EGG WHITES, EGG BEATERS OR VEGAN EGG SUBSTITUTE AVAILABLE UPON REQUEST



ADDITIONAL PLATTERS

✓ MINIMUM 10 PER ITEM

✓ ADD ON TO ANY REGULAR PRICED BREAKFAST MEALS

FRESH BAKERY ASSORTMENT \$4.00 pp

FRESH BAKED MUFFINS, SCONES, DANISHES AND FRENCH CROISSANTS; SERVED WITH FRUIT PRESERVES AND CREAMY BUTTER

FRESH BAKED BAGEL ASSORTMENT \$3.95 pp

MAY INCLUDE:

PLAIN, SESAME SEED, POPPY SEED, EGG, WHOLE WHEAT, EVERYTHING BAGELS SERVED WITH INDIVIDUAL CREAM CHEESE FRUIT PRESERVES AND CREAMY BUTTER

FRESH BAKED BREAKFAST BREADS \$26.00

4 LOAVES

BAKED ASSORTMENT MAY INCLUDE: CHOCOLATE CHIP, BLUEBERRY, CARROT WALNUT, BANANA, ORANGE CRANBERRY, POPPY SEED OR ZUCCHINI WALNUT; SERVED SLICED WITH CREAMY BUTTER.

FRESH FRUIT SALAD \$3.95 pp

CUT AND SERVED IN THE BOWL ASSORTMENT OF THE SEASON'S FRESHEST FRUIT

ADDITIONAL BREAKFAST ITEMS

ADD ON TO ANY REGULAR PRICED BREAKFAST MEAL

- TURKEY SAUSAGE LINKS (2 EA) \$4.00 pp
- GRILLED TURKEY BACON (2 EA) \$3.00 pp
- GRILLED BACON (2 EA) \$3.00 pp
- GRILLED 2 OZ SAUSAGE LINKS (2 EA) \$3.00 pp
- GRILLED HAM \$4.00 pp
- GRILLED SMOKED POLISH KIELBASA \$4.00 pp
- ROASTED PORK OR CHICKEN CHORIZO \$3.50 pp
- GRILLED CANADIAN BACON \$3.50 pp
- BREAKFAST PANCAKES (2 EA) \$ 3.95 pp
- INDIVIDUAL SIDE OF GRANOLA \$2.25 pp
- HARD BOILED EGGS \$2.00 ea
- SCRAMBLED EGGS \$2.95 pp
- EGG WHITES ONLY \$3.95 pp
- SUBSTITUTE EGG WHITES \$1.00 pp
- O'BRIEN BREAKFAST POTATOES \$2.50 pp
- HASH BROWN PATTIES \$ 2.50 pp
- SEASONAL WHOLE FRUIT \$1.95 pp
- FRESH FRUIT CUP \$2.95 pp
- ASSORTED LOW FAT INDIVIDUAL YOGURTS \$2.50 ea
- INDIVIDUAL CEREAL WITH LOW FAT MILK \$5.00 pp



HOT BEVERAGES

MINIMUM OF 10 GUESTS PER ORDER
SERVED WITH COFFEE CUPS, CREAM, SUGAR, SPLENDA, EQUAL AND SWEET N' LOW

SERVES 8 – 10

- ROASTED COFFEE IN JOE-TO-GO \$**19.95** EA
- DECAF IN JOE-TO-GO \$**19.95** EA.
- HOT CHOCOLATE \$**19.95** EA.
- TEA SERVICE \$**19.95** EA.
INCLUDES BREAKFAST, TRADITIONAL AND
HERBAL TEAS

CAMBRO SERVICE

- SMALL INSULATED CAMBRO \$**70.00** EA.
2.5 GAL. SERVES 40
- MEDIUM INSULATED CAMBRO \$**120.00** EA.
5 GAL SERVES 80
- LARGE INSULATED CAMBRO \$**240.00** EA.
10 GAL SERVES 160

COLD BREAKFAST BEVERAGES

MINIMUM 6 GUESTS PER ITEM

- ORANGE JUICE GALLON \$**14.00** EA
- ASSORTED 10 OZ BOTTLED JUICE \$**2.50** EA
(APPLE, ORANGE, CRANBERRY)
- MARTINELLI'S APPLE JUICE \$**3.00** EA
- V-8 JUICE \$**2.50** EA
- STARBUCKS DBL SHOT ESPRESSO \$**3.25** EA
- STARBUCKS FRAPPUCCINO \$**3.95** EA
- BOTTLED WATER \$**1.25** EA
- FRESH BREWED TROPICAL ICED TEA \$**19.95** EA
(JOE-TO-GO SERVES 8 – 10)
- FRESH BREWED PLAIN ICED TEA \$**19.95** EA
(JOE-TO-GO SERVES 8 – 10)



GOURMET DELI PLATTERS

ALL PLATTERS ARE SERVED WITH DILL PICKLE SPEARS AND YOUR CHOICE OF ONE SIDE:
GRILLED VEGETABLE PASTA SALAD, COUNTRY RED POTATO SALAD, FARMHOUSE COLE SLAW, MARKET SALAD,
BROCCOLI AND 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 ● AVOCADO \$1.50 pp ● BACON \$1.50 pp ● ADD SECOND SIDE FOR \$2.00 pp

✓ SUBSTITUTE FOR TURKEY BACON N/C

GOURMET SANDWICH PLATTERS \$11.95 pp

MINIMUM OF 10 GUESTS PER ORDER, MINIMUM OF 3 PER EACH SANDWICH SELECTION
OUR SANDWICHES ARE PREPARED ON AN ARRAY ARTISAN ROLLS AND CROISSANTS
TOPPED WITH SLICED CHEESE, RIPE TOMATOES AND LEAF LETTUCE

OVEN ROASTED BREAST OF TURKEY

FRESH ROAST BREAST OF TURKEY THINLY SLICED WITH
HAVARTI CHEESE AND SUNDRIED TOMATO AIOLI

ANGUS ROAST BEEF

SAVORY ANGUS ROAST BEEF WITH SHARP WISCONSIN
CHEDDAR AND CREAMY HORSE RADISH AIOLI

BAKED VIRGINIA HAM & SWISS

BAKED VIRGINIA HAM WITH SWISS CHEESE AND HONEY
DIJON MUSTARD

EGG SALAD

N.Y. DELI STYLE TRADITIONAL EGG SALAD WITH MINCED
HARDBOILED EGGS AND CREAMY MAYONNAISE

ALBACORE WHITE TUNA SALAD

ALL WHITE ALBACORE SALAD WITH FRESH CHOPPED
CELERY AND CREAMY MAYONNAISE

CORNERED BEEF SANDWICH

PILED HIGH TRADITIONAL NY DELI CORNERED BEEF WITH
SWISS CHEESE AND DELI MUSTARD

CLUB HOAGIE

FRESH ROAST BREAST OF TURKEY, BAKED VIRGINIA HAM,
SWISS CHEESE, BEEFSTEAK TOMATOES, RED ONIONS,
AND BACON TOPPED WITH 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 AND PEPPERONCINI, SERVED
WITH ITALIAN DRESSING

GRILLED CHICKEN SANTA FE

CHIPOTLE LIME MARINATED GRILLED CHICKEN BREAST
TOPPED WITH BACON, SLICED AVOCADO, LETTUCE,
TOMATOES AND CHIPOTLE LIME AIOLI

GRILLED CHICKEN BLTA

MARINATED GRILLED CHICKEN BREAST TOPPED WITH
BACON, SLICED AVOCADO, LETTUCE AND LEMON AIOLI

BUFFALO CHICKEN

SPICY MARINATED CHICKEN BREAST WITH MONTEREY
JACK CHEESE, SLICED TOMATOES, AND TOPPED WITH
BLEU CHEESE.

CHICKEN MARCO POLO

GRILLED CHICKEN BREAST WITH FRESH BASIL, BUFFALO
MOZZARELLA, PLUM TOMATOES AND ITALIAN DRESSING

CHICKEN CURRY

GRILLED CHICKEN BREAST IN CURRY AIOLI, WITH TURKEY
BACON, CILANTRO, RED ONIONS AND PLUM TOMATOES

CAPRESE (V)

SLICED ROMA TOMATOES AND FRESH BUFFALO
MOZZARELLA AND BASIL PESTO, OLIVE OIL AND BALSAMIC
VINAIGRETTE

GRILLED GARDEN WITH PESTO (V)

SEASONED WITH HERBS AND SPICES, FRESH GRILLED
EGGPLANT, ZUCCHINI, ROMA TOMATOES, BERMUDA
ONIONS, BELL PEPPERS, OLIVE PESTO DRIZZLED WITH
EXTRA VIRGIN OLIVE OIL AND BALSAMIC VINEGAR

PORTOBELLO MUSHROOM (V)

CHAR GRILLED PORTOBELLO MUSHROOMS WITH
PROVOLONE CHEESE, ROMA TOMATOES, SWEET RED AND
YELLOW BELL PEPPERS; SERVED WITH ITALIAN DRESSING

BROWN BAGGED LUNCH \$ 10.95 pp

MINIMUM OF 10 GUESTS PER ORDER MINIMUM OF 3 PER EACH SELECTION
HALF A SANDWICH OR A WRAP, CHIPS, WHOLE APPLE, CHOICE OF BEVERAGE AND A HOMEMADE COOKIE

SANDWICH BUFFET \$14.95 pp

MINIMUM OF 10 GUESTS PER ORDER MINIMUM OF 3 PER EACH WRAP SELECTION
AN ASSORTMENT OF DELI SANDWICHES AND WRAPS TWO SIDE SALADS
DILL PICKLE SPEARS HOMEMADE COOKIES AND BROWNIES

ARTISAN WRAPS PLATTERS \$11.95 pp

ALL PLATTERS ARE SERVED WITH DILL PICKLE SPEARS AND YOUR CHOICE OF ONE SIDE
MINIMUM OF 10 GUESTS PER ORDER MINIMUM OF 3 PER EACH WRAP SELECTION
OUR WRAPS ARE PREPARED ON AN ARRAY OF ARTISAN FLAVORED TORTILLAS
WITH CHEESE, RIPE TOMATOES AND LEAF LETTUCE

ROAST BEEF

ANGUS ROAST BEEF, SEASONED WITH FRESH HERBS AND SPICES WITH CHEDDAR CHEESE, BEEFSTEAK TOMATOES AND CRISP LEAFY LETTUCE WITH DIJON AIOLI

VIRGINIA HAM AND SWISS CHEESE

VIRGINIA HAM, SWISS CHEESE, BEEFSTEAK TOMATOES AND CRISP LEAFY LETTUCE WITH DIJON MUSTARD, INFUSED AIOLI

ROASTED TURKEY BREAST & AVOCADO

FRESH ROASTED TURKEY BREAST, SLICED AVOCADO, CRISP LEAFY LETTUCE, ROMA TOMATOES, TOSSED WITH AIOLI DRESSING

GRILLED CHICKEN CAESAR

CHAR GRILLED BREAST OF CHICKEN, CRISP LEAFY LETTUCE, SHAVED PARMESAN AND OUR HOMEMADE CAESAR DRESSING

SLICED BBQ BEEF

SLICED SMOKED HICKORY BBQ BEEF WITH CHEDDAR CHEESE, CRISP ROMAINE LETTUCE AND BEEFSTEAK TOMATOES TOSSED IN BBQ SAUCE

GRILLED BBQ CHICKEN

SLICED SMOKED HICKORY BBQ BREAST OF CHICKEN WITH CRISP ROMAINE LETTUCE AND BEEFSTEAK TOMATOES; TOSSED IN BBQ SAUCE

GRILLED CHICKEN BLTA

SLICED GRILLED BREAST OF CHICKEN WITH BACON, BEEFSTEAK TOMATOES AND CRISP LEAFY LETTUCE; TOSSED WITH AIOLI

ATHENIAN SALAD

GRILLED BREAST OF CHICKEN, TRADITIONAL GREEK SALAD WITH FETA CHEESE, KALAMATA OLIVES, CUCUMBERS AND TOMATOES, TOSSED WITH ROMAINE LETTUCE AND HERB VINAIGRETTE DRESSING

GRILLED SALMON WRAP

GRILLED SALMON, BEEFSTEAK TOMATOES AND CRISP LEAFY LETTUCE; WITH DIJON AIOLI

GRILLED CHICKEN FAJITA WRAP

GRILLED CHICKEN BREAST, SAUTÉED RED ONIONS AND TRI COLOR PEPPERS, LETTUCE, TOMATOES SHREDDED CHEESE CHIPOTLE SOUR CREAM DRESSING. CREAM SAUCE

TACO WRAP

LIME GRILLED CHICKEN BREAST, CHEDDAR CHEESE, PICO DE GALLO, LETTUCE AND CHIPOTLE CREAM SAUCE

WALDORF SALAD

GRILLED BREAST OF CHICKEN, ROMAINE LETTUCE, DRIED CRANBERRIES, CRUMBLÉD BLEU CHEESE AND CHOPPED WALNUTS; TOSSED IN BALSAMIC VINAIGRETTE DRESSING

THAI CHICKEN

GRILLED BREAST OF MARINATED CHICKEN IN ZESTY PEANUT SAUCE WITH NAPA CABBAGE, JULIENNE CARROTS, CILANTRO, GREEN ONIONS AND CUCUMBER WITH A THAI CHILI VINAIGRETTE DRESSING

COBB SALAD

JULIENNE OF TURKEY BREAST, SMOKED BACON, CRUMBLES OF GORGONZOLA CHEESE, DICED AVOCADO, BEEFSTEAK TOMATOES, AND ROMAINE LETTUCE; TOSSED IN BUTTERMILK RANCH DRESSING

TUNA SALAD

ALL WHITE ALBACORE SALAD WITH FRESH CHOPPED CELERY AND CREAMY MAYONNAISE; SERVED WITH BEEFSTEAK LETTUCE, PICKLE RELISH

TOFU WRAP (V)

MIXED GREENS WITH GREEN ONIONS, CUCUMBERS, SHREDDED CARROTS, SAUTÉED MUSHROOMS, AND ASIAN DRESSING

GRILLED GARDEN (V)

SEASONED WITH SAVORY HERBS, GRILLED EGGPLANT, ZUCCHINI, ROMA TOMATOES, BERMUDA ONIONS, BELL PEPPERS AND OLIVE PESTO



MINIATURE SANDWICH PLATTERS \$11.95 pp

ALL PLATTERS ARE SERVED WITH DILL PICKLE SPEARS AND YOUR CHOICE OF ONE SIDE
OUR SANDWICHES ARE PREPARED ON AN ARRAY OF BAKED ARTISAN DINNER ROLLS (2PP)
TOPPED WITH SLICED CHEESE, RIPE TOMATOES AND LEAF LETTUCE
SERVED WITH DILL PICKLE SPEARS, DELI MUSTARD AND MAYONNAISE

CHOICE OF THREE:

- ROAST BEEF
- ROAST TURKEY BREAST
- VIRGINIA HAM
- CORNED BEEF
- GENOA SALAMI
- MORTADELLA
- TUNA SALAD
- CHICKEN SALAD
- EGG SALAD
- GRILLED VEGETARIAN

PREMIUM MEAT & CHEESE PLATTER \$12.95 pp

MINIMUM OF 10 GUESTS PER ORDER

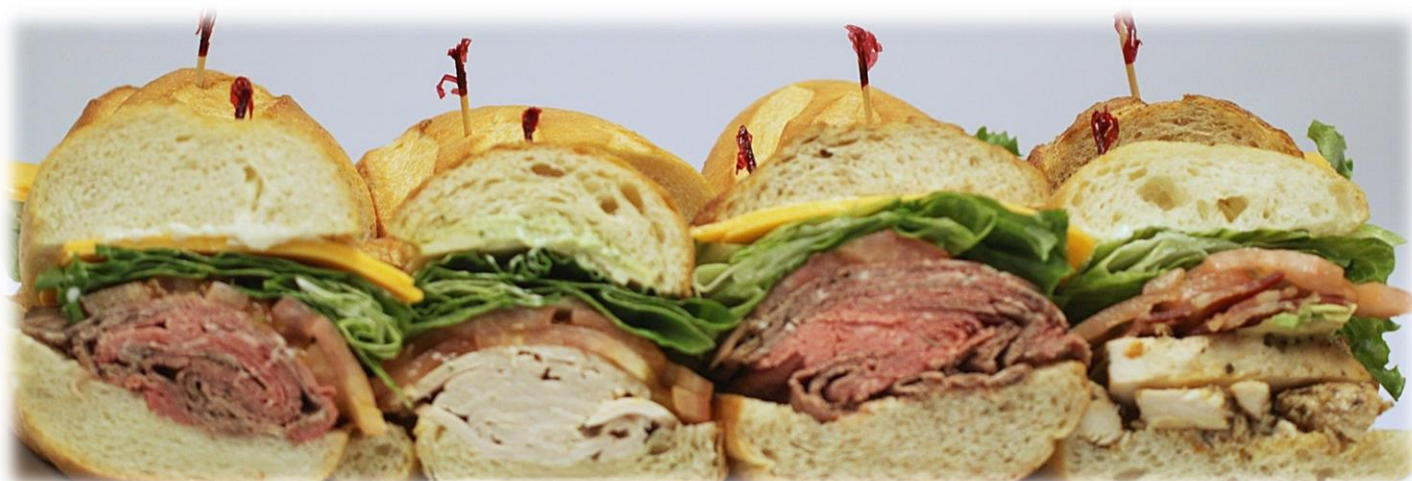
ALL PLATTERS ARE SERVED WITH DILL PICKLE SPEARS AND YOUR CHOICE OF ONE SIDE
OUR MEAT AND CHEESE PLATTERS ARE PREPARED WITH SIDE OF SLICED RIPE TOMATOES, LEAF LETTUCE, SLICED RED ONIONS AND AN ARRAY OF SLICED ARTISAN BREAD.

CHOICE OF THREE PREMIUM MEATS:

- ROAST BEEF
- ROAST TURKEY BREAST
- VIRGINIA HAM
- GENOA SALAMI
- CORNED BEEF
- MORTADELLA

CHOICES OF TWO CHEESES:

- SWISS
- HAVARTI
- JACK
- MUENSTER
- SMOKED GOUDA
- PROVOLONE
- CHEDDAR



HOT GRINDER SANDWICHES \$11.95 pp

ALL PLATTERS ARE SERVED WITH DILL PICKLE SPEARS AND YOUR CHOICE OF ONE SIDE
DELIVERED HOT IN ALUMINUM FOIL PANS AND INDIVIDUALLY WRAPPED
MINIMUM OF 10 GUESTS PER ORDER, MINIMUM 3 PER EACH SANDWICH SELECTION

PHILLY CHEESE STEAK

THINLY SLICED STRIP LOIN GRILLED WITH SLICED ONIONS, MUSHROOMS, BELL PEPPERS AND TOPPED WITH MELTED PROVOLONE CHEESE

PHILLY CHICKEN CHEESE STEAK

WHITE BREAST OF SLICED CHICKEN WITH SLICED ONIONS, MUSHROOMS, BELL PEPPERS AND TOPPED WITH MELTED PROVOLONE CHEESE

PORTOBELLO MUSHROOM PHILLY CHEESE SANDWICH (V)

PORTOBELLO MUSHROOM WITH SLICES ONIONS, MUSHROOMS, BELL PEPPERS, TOPPED WITH MELTED PROVOLONE CHEESE

SLICED BBQ BEEF

SLOW ROASTED TENDER ANGUS BEEF THINLY SLICED AND SMOTHERED IN OUR JACK DANIEL'S HICKORY SMOKED BBQ SAUCE

BBQ PULLED PORK

WRAPPED IN BANANA LEAVES AND SLOW ROASTED TO PERFECTION BONELESS PORK TOPPED WITH BBQ SAUCE

BBQ PULLED BRISKET OF BEEF

WRAPPED IN BANANA LEAVES AND SLOW ROASTED TO PERFECTION BRISKET OF BEEF TOPPED WITH LIGHT BBQ SAUCE

BBQ PULLED CHICKEN

WHITE BREAST OF CHICKEN THINLY SLICED, SMOTHERED WITH OUR JACK DANIEL'S HICKORY BBQ SAUCE

BBQ TURKEY

SLOW ROASTED FRESH BREAST OF TURKEY THINLY SLICED, SMOTHERED IN OUR JACK DANIEL'S HICKORY SMOKED BBQ SAUCE

Grilled New York Corn Beef Reuben

THINLY SLICED CORNED BEEF, SAUERKRAUT, MELTED SWISS CHEESE ON GRILLED MARBLE RYE

GRILLED NEW YORK PASTRAMI REUBEN

THINLY SLICES PASTRAMI, SAUERKRAUT, MELTED SWISS CHEESE ON GRILLED MARBLE RYE

GRILLED NEW YORK TURKEY REUBEN

THINLY SLICED FRESH ROASTED BREAST OF TURKEY, SAUERKRAUT, MELTED SWISS CHEESE ON GRILLED MARBLE RYE

CHICKEN PARMESAN

GRILLED CHICKEN BREAST LIGHTLY BREADED AND BAKED IN MARINARA SAUCE AND PROVOLONE CHEESE

GRILLED HAM & CHEESE

BAKED VIRGINIA HAM WITH GRILLED TOMATOES AND SWISS CHEESE

TUNA MELT WITH TOMATO AND AVOCADO

SERVED WITH TOMATOES AND AVOCADO ON GRILLED SOURDOUGH BREAD WITH MELTED CHEESE

MEATBALL MARINARA

MEATBALLS TOPPED WITH MARINARA SAUCE AND PROVOLONE CHEESE

GRILLED ITALIAN SAUSAGE

ITALIAN SAUSAGE WITH PEPPERS AND ONIONS, SERVED WITH MARINARA SAUCE AND PROVOLONE CHEESE

EGGPLANT PARMESAN (V)

SAUTÉED EGGPLANT TOPPED WITH MOZZARELLA AND PARMESAN CHEESE BAKED TO A GOLDEN BROWN

TOFU PARMESAN SUB (V)

TOFU LIGHTLY BAKES IN MARINARA SAUCE WITH CRUSHED TOMATOES AND PARMESAN CHEESE. TOPPED WITH MOZZARELLA CHEESE AND BABY SPINACH



Sensational Salads

MINIMUM OF 10 GUESTS PER ORDER MINIMUM OF 5 PER EACH SALAD SELECTION
SERVED WITH ARTISAN ROLLS AND CREAMY BUTTER

DRESSINGS:

BUTTERMILK RANCH, BLEU CHEESE, ASIAN SESAME, ITALIAN, THOUSAND ISLAND, HONEY DIJON, CLASSIC CAESAR, BALSAMIC OR RASPBERRY VINAIGRETTE, OLIVE LEMON OIL PESTO AND HERB VINAIGRETTE.

LOW CAL DRESSINGS:

FAT FREE RANCH; FAT-FREE ITALIAN, PESTO VINAIGRETTE, OLIVE OIL AND HERB VINAIGRETTE, CILANTRO VINAIGRETTE

ADD: ● GRILLED CHICKEN (PLAIN, ROSEMARY, CURRY OR BBQ) \$2.50 pp ● GRILLED TRI TIP \$ 6.00 pp ● ROASTED SALMON \$4.50 pp

● POACHED SALMON \$ 4.50 pp ● TUNA SALAD \$3.00 pp ● CHICKEN SALAD \$3.00 pp ● GRILLED TOFU \$2.00 pp ● BACON \$1.50 pp ● AVOCADO \$1.50

MARKET SALAD (V) **\$3.95/ \$7.95 pp**

CRISP LETTUCE, CARROTS, CUCUMBERS, TOMATOES, RED CABBAGE, AND SLICED MUSHROOMS; SERVED WITH YOUR CHOICE OF DRESSING

MIXED BABY GREENS SALAD(V) **\$3.95/ \$7.95 pp**

MIXED BABY GREENS TOPPED WITH CARROTS, RED CABBAGE, RED PEPPERS, AND AGED PARMESAN CHEESE; SERVED WITH BALSAMIC OR RASPBERRY VINAIGRETTE

CAESAR SALAD (V) **\$3.95/ \$7.95 pp**

CRISP ROMAINE LETTUCE, GARLIC CROUTONS, SHAVED PARMESAN; SERVED ON A BED OF ROMAINE LETTUCE WITH CREAMY CAESAR DRESSING

MEXICAN CAESAR SALAD **\$3.75/ \$7.95 pp**

CRISP ROMAINE LETTUCE TOPPED WITH BERMUDA ONIONS, CILANTRO, QUESO FRESCO, SLICED AVOCADO, DICED TOMATOES AND CORN TORTILLA STRIPS; SERVED ON A BED OF ROMAINE LETTUCE WITH CHIPOTLE CAESAR DRESSING

ITALIAN ANTIPASTO **\$10.50 pp**

SLICED ITALIAN GENOA SALAMI, PROSCIUTTO MORTADELLA, HAM, PROVOLONE CHEESE, TOMATOES, BLACK OLIVES AND PEPPERONCINI; SERVED ON A BED OF ROMAINE LETTUCE WITH ITALIAN VINAIGRETTE DRESSING

WEDGE SALAD **\$9.95 pp**

WEDGE OF ICEBERG LETTUCE TOPPED WITH DICED SLICED HARD BOILED EGGS, TOMATOES, BACON BITES, RED ONIONS AND YOUR CHOICE OF BLEU CHEESE OR RANCH DRESSING

TRADITIONAL CHEF SALAD **\$10.50 pp**

JULIENNE OF TURKEY BREAST, ROAST BEEF, VIRGINIA HAM, SWISS AND SHARP CHEDDAR CHEESE, DICED TOMATOES, CUCUMBERS AND SLICED HARD BOILED EGGS; SERVED ON A BED OF GARDEN GREENS WITH CHOICE OF DRESSING

ZCATER COBB SALAD **\$10.50 pp**

JULIENNE OF TURKEY BREAST, SMOKED BACON CRUMBLES, BLEU CHEESE CRUMBLES, SLICED HARD BOILED EGG, DICED AVOCADO AND TOMATOES; SERVED ON A BED OF GARDEN GREENS WITH YOUR CHOICE DRESSING

STEAK COBB SALAD **\$14.50 pp**

LOADED WITH BEEF SIRLOIN STEAK, SMOKED BACON, BLEU CHEESE CRUMBLES, SLICED HARD BOILED EGG, DICED AVOCADO AND TOMATOES; SERVED ON A BED OF GARDEN GREENS WITH YOUR CHOICE DRESSING

THAI CHICKEN SALAD **\$9.50 pp**

GRILLED BREAST OF CHICKEN IN THAI PEANUT SAUCE WITH ICEBERG LETTUCE, JULIENNE CARROTS, CILANTRO, GREEN ONIONS, AND RED CABBAGE; TOPPED WITH CRISPY RICE NOODLES WITH THAI CHILI VINAIGRETTE DRESSING

NICOISE SALAD (V) **\$9.50 pp**

WHITE ALBACORE TUNA ON A BED OF MIXED GREENS WITH TOMATOES, FRENCH GREEN BEANS, HARD BOILED EGGS AND JULIENNE CARROTS; SERVED WITH LEMON VINAIGRETTE DRESSING

POACHED PEAR SALAD (V) **\$9.50 pp**

BABY GREENS WITH POACHED PEARS, RED SWEET PEPPERS, FETA CHEESE, CANDIED WALNUTS, AND BALSAMIC VINAIGRETTE

THE ATHENIAN SALAD (V) **\$9.50 pp**

TRADITIONAL GREEK SALAD WITH FETA CHEESE, ARTICHOKE HEARTS, KALAMATA OLIVES, CUCUMBERS AND TOMATOES ON A BED OF MIXED FIELD GREENS WITH HERB VINAIGRETTE DRESSING

SPINACH PANCETTA SALAD **\$9.50 pp**

GORGONZOLA, ROASTED PINE NUTS, SLICED MUSHROOMS, PANCETTA, SLICED HARD BOILED EGGS AND RASPBERRY VINAIGRETTE

GRILLED CHICKEN CAPRESE **\$10.50 pp**

GRILLED CHICKEN BREAST, FRESH MOZZARELLA, SLICED TOMATOES, MUSHROOMS, KALAMATA OLIVES, AND RED ONIONS SERVED ON A BED OF BABY GREENS WITH BALSAMIC VINAIGRETTE DRESSING

CHINESE CHICKEN SALAD **\$9.50 pp**

SHREDDED NAPA CABBAGE TOPPED WITH GRILLED SESAME CHICKEN, JULIENNE CARROTS, TOASTED ALMONDS, CRISPY CHINESE NOODLES, AND MANDARIN ORANGES; SERVED WITH ASIAN DRESSING

BBQ CHICKEN SALAD **\$9.50 pp**

CRISP ROMAINE LETTUCE TOPPING WITH SLICED BBQ BREAST OF CHICKEN, FRESH CORN, ZESTY BLACK BEANS, CHOPPED RED PEPPERS, AND JACK CHEESE WITH A CHIPOTLE RANCH DRESSING

CHICKEN TACO SALAD **\$9.50 pp**

CHAR GRILLED CHICKEN BREAST WITH PEPPER JACK CHEESE, BLACK OLIVES, ZESTY BLACK BEANS, TOMATOES, AVOCADO, CILANTRO, AND TRI-COLOR TORTILLA CHIPS ON A BED OF CRISP FILED GREENS; SERVED WITH CHIPOTLE RANCH DRESSING

BEEF TACO SALAD **\$13.50 pp**

CHAR GRILLED BEEF SIRLOIN WITH PEPPER JACK CHEESE, BLACK OLIVES, ZESTY BLACK BEANS, TOMATOES, AVOCADO, CILANTRO, AND TRI-COLOR TORTILLA CHIPS ON A BED OF CRISP FILED GREENS; SERVED WITH CHIPOTLE RANCH DRESSING

PASTA SALADS

MINIMUM OF 10 GUESTS PER ORDER MINIMUM OF 5 PER EACH SALAD SELECTION
SERVED WITH ARTISAN ROLLS AND CREAMY BUTTER

TUSCANY GRILLED VEGGIE PASTA \$4.95/ \$9.50 pp

SEASONED WITH SAVORY HERBS AND SPICES, FRESH GRILLED EGGPLANT, ZUCCHINI, ROMA TOMATOES, BELL PEPPERS, AND PARMESAN CHEESE; TOSSED WITH TRI-COLOR FUSILLI PASTA IN A LIGHT BALSAMIC VINAIGRETTE

ITALIAN SALUMERIA PASTA SALAD \$5.95/ \$9.95 pp

ITALIAN GENOA SALAMI, MORTADELLA, AND PROVOLONE CHEESE; TOSSED WITH BOWTIE PASTA, SUNDRIED TOMATOES, BLACK OLIVES IN A BALSAMIC INFUSED VINAIGRETTE DRESSING

PENNE PASTA POMODORO \$4.95/ \$9.50 pp

DICED ROMA TOMATOES, FRESH BASIL, A HINT OF GARLIC AND SHAVED PARMESAN; TOSSED WITH PENNE PASTA IN A CHARDONNAY INFUSED VINAIGRETTE DRESSING

EPICURE PASTA SALAD \$5.95/ \$10.50 pp

FRESH BUFFALO MOZZARELLA, ROMA TOMATOES, PROSCIUTTO, GRILLED CHICKEN BREAST, OLIVES AND SHAVED PARMESAN; TOSSED WITH BOWTIE PASTA

GRILLED SICILIAN CHICKEN PASTA \$9.50 pp

GRILLED BREAST OF CHICKEN WITH FRESH OREGANO, KALAMATA OLIVES, SLICED MUSHROOMS, SUNDRIED TOMATOES AND SLICED PROSCIUTTO; TOSSED WITH BOWTIE PASTA IN A PESTO INFUSED VINAIGRETTE DRESSING

SOUTHWEST CHICKEN PASTA SALAD \$9.50 pp

FUSILLI PASTA TOSSED WITH GRILLED CHIPOTLE CHICKEN, BACON, TOMATOES AND PEPPER JACK CHEESE IN A CHIPOTLE DRESSING

NAPOLI GRILLED SHRIMP PASTA \$10.50 pp

GRILLED SUCCULENT GULF SHRIMP, FRESH MOZZARELLA, FRESH BASIL, WITH PENNE PASTA IN LEMON PESTO VINAIGRETTE DRESSING

ROASTED SALMON PASTA SALAD \$14.95 pp

GRILLED FRESH FILET OF SALMON WITH SLICED ROMA TOMATOES, FRESH BASIL, ROASTED PANCETTA AND ROASTED PINE NUTS; TOSSED WITH PENNE PASTA AND LIME INFUSED VINAIGRETTE

Executive Boxed Lunch \$12.95 pp

• COLD SANDWICHES • WRAPS • SALADS

MINIMUM OF 10

SANDWICHES AND WRAPS BOX LUNCHES INCLUDES: BAG OF ASSORTED CHIPS, FRUIT CUP AND A HOMEMADE COOKIE

SALAD BOX LUNCHES INCLUDES: ASSORTED FRESH BAKED ROLL, SALAD DRESSING, FRUIT CUP AND A HOMEMADE COOKIE

✓ DELIVERED IN WHITE PAPER BAGS FOR \$10.95PP
QUANTITY DISCOUNTS ARE AVAILABLE UPON REQUEST



Homemade Soups \$ 5.95 pp

MINIMUM OF 10 PER EACH SOUP SELECTION
ALL OF OUR SOUPS ARE MADE DAILY FROM SCRATCH
SERVED WITH ARTISAN ROLLS AND CREAMY BUTTER

- MARKET VEGETABLE
- CHICKEN NOODLE
- CREAM OF BROCCOLI
- ROASTED TOMATOES BASIL AND CREAM
- CREAM OF MUSHROOM
- TORTILLA CHICKEN
- MINISTRONE
- CHEDDAR AND BROCCOLI
- CORN CHOWDER
- PLUM TOMATO BISQUE

SOUP AND SANDWICH BUFFET \$12.95 pp

MINIMUM OF 10
SELECT ONE SOUP AND ANY THREE 1/2 SANDWICHES, WRAPS FROM OUR LUNCH MENU.
SERVED WITH ARTISAN ROLLS AND CREAMY BUTTER

SOUP AND SALAD BUFFET \$12.95 pp

MINIMUM OF 10
SELECT ONE SOUP AND ANY TWO 1/2 ENTREE SALADS FROM OUR SALAD LUNCH MENU.
SERVED WITH ARTISAN ROLLS AND CREAMY BUTTER



MAMMA MIA ITALIAN ENTREES

MINIMUM 10 GUESTS PER ORDER

ALL ENTRÉES ARE SERVED WITH FRESH BAKED ARTISAN ROLLS AND CREAMY BUTTER

CHOICE OF SALAD: MARKET SALAD • SPINACH WITH MUSHROOMS AND BACON • MIXED BABY GREENS • CAESAR SALAD

CHOICE OF PASTA: RIGATONI • SPAGHETTI • FETTUCINI • PENNE • FUSILLI • BOWTIE

ADD FRESH BAKED GARLIC BREAD FOR \$1.50 PP

POULTRY

CHICKEN MARSALA \$13.75 pp

SAUTÉED BREAST OF CHICKEN; TOPPED WITH OUR CLASSIC MARSALA WINE SAUCE AND SAUTÉED MUSHROOMS CHOICE OF PASTA

CHICKEN PICCATA \$13.75 pp

SAUTÉED BREAST OF CHICKEN; TOPPED WITH OUR TRADITIONAL LEMON ZEST INFUSED PINOT GRIGIO WINE SAUCE WITH CAPERS, SHALLOTS AND MUSHROOMS CHOICE OF PASTA

CHICKEN MILANO \$13.75 pp

SLICED SAUTÉED CHICKEN BREAST WITH A LIGHT CREAM SAUCE WITH SUNDRIED TOMATOES, PINE NUTS, MUSHROOMS, BASIL AND SHAVED PARMESAN CHOICE OF PASTA

CHICKEN PARMESAN \$13.75 pp

LIGHTLY BREADED CHICKEN BREAST BAKED IN A FRESH TOMATO BAIL MARINARA SAUCE TOPPED WITH MOZZARELLA CHEESE CHOICE OF PASTA

CHICKEN SCALOPPINI \$13.75 pp

FRESH SLICED BREAST OF CHICKEN WITH DICED PROSCIUTTO, SLICED MUSHROOMS, ITALIAN PARSLEY, AND MARINARA SAUCE CHOICE OF PASTA

GRILLED CHICKEN RIGATONI \$13.75 pp

HERB ROASTED CHICKEN BREAST, GRILLED MUSHROOMS, CARAMELIZED ONIONS, AND MARSALA CREAM SAUCE OVER RIGATONI PASTA

ROASTED TURKEY PESTO \$12.95 pp

SAVORY ROASTED TURKEY BREAST; TOSSED WITH SAUTÉED MUSHROOMS AND SUNDRIED TOMATOES IN A CREAMY FRESH BASIL PESTO SAUCE, TOPPED WITH ROASTED PINE NUTS AND SHAVED IMPORTED PARMESAN CHEESE CHOICE OF PASTA

FONTINA STUFFED CHICKEN \$13.95 pp

CHICKEN BREAST STUFFED WITH SLICED HAM, FONTINA CHEESE, AND ARTICHOKE HEARTS IN A WHITE MUSHROOM SAUCE. CHOICE OF PASTA

TUSCANY CHICKEN LASAGNA \$13.75 pp

DICED SAVORY ROASTED CHICKEN WITH ITALIAN HERBS AND SPICES, SLICED MUSHROOMS, DICED ROMA TOMATOES AND GRILLED RED PEPPERS; LAYERED WITH AL DENTE FRESH PASTA, FRESH TOMATO BASIL MARINARA SAUCE AND RICOTTA CHEESE

Meat

RAVIOLI ALA BOLOGNESE \$12.95 pp

TUSCANY STYLE BOLOGNESE MEAT SAUCE WITH FRESH HERBS, SPICES AND ROMA TOMATOES OVER CHEESE RAVIOLI WITH RICOTTA AND PARMESAN CHEESE FILLING

ITALIAN SAUSAGE & PEPPERS \$12.95 pp

GRILLED ITALIAN SAUSAGE WITH MUSHROOMS, BELL PEPPERS, SWEET ONION, GARLIC AND DICED ROMA TOMATOES; TOSSED WITH MARINARA SAUCE. CHOICE OF PASTA

SPAGHETTI AND MEATBALLS \$11.95 pp

SAVORY LARGE HOMEMADE MEATBALLS WITH FRESH BASIL MARINARA SAUCE; SERVED WITH SHAVED PARMESAN CHEESE.

RIGATONI FORMAGGIO \$12.95 pp

LARGE TUBE PASTA TOSSED IN A MARINARA SAUCE, PANCETTA, GROUND BEEF AND ITALIAN SAUSAGE, WITH SAUTÉED MUSHROOMS, PARMESAN CHEESE, AND ITALIAN PARSLEY PESTO. CHOICE OF PASTA

BRAISED DOUBLE CUT PORK CHOP \$ 14.95 pp

BRAISED WITH ITALIAN HERBS, SHALLOTS AND ROMA TOMATOES SERVED IN WHITE WINE AND LIGHT GARLIC CREAM SAUCE. CHOICE OF PASTA

HERB CRUSTED PORK LOIN \$13.75 pp

SLOW ROASTED PORK LOIN, SEASONED WITH FRESH HERBS AND GARLIC; TOPPED WITH MARSALA MUSHROOM SAUCE

ROASTED SIRLOIN STEAK \$15.95 pp

MARINATED IN ROSEMARY AND OLIVE OIL AND BALSAMIC REDUCTION, SLICED AND SERVED WITH PORTOBELLO MUSHROOM BURGUNDY SAUCE

CHIANTI BRAISED BEEF \$16.95 pp

BRAISED BONELESS SHORT RIBS, ROASTED ITALIAN SAUSAGE, CHIANTI REDUCTION, MARINARA SAUCE, PEPPERS, AND MUSHROOMS CHOICE OF PASTA

VERONA STYLE ROAST SIRLOIN \$15.95 pp

SLICED SLOW ROASTED ANGUS TOP SIRLOIN SEASONED WITH FRESH ROSEMARY, SHALLOTS AND GARLIC IN CABERNET SAUCE WITH SAUTÉED PORTOBELLO MUSHROOMS; SERVED WITH A GRILLED VEGETABLES CHOICE OF PASTA

MEAT LASAGNA \$12.95 pp

SAUTÉED SAVORY GROUND ANGUS BEEF WITH FRESH HERBS, SPICE AND FRESH TOMATOES BASIL MARINARA SAUCE WITH SLICED MUSHROOMS AND GRILLED RED PEPPERS LAYERED WITH AL DENTE PASTA, RICOTTA AND MOZZARELLA CHEESE

SEAFOOD

SHRIMP SCAMPI \$16.95 pp

SUCCULENT JUMBO MEXICAN WHITE SHRIMP SAUTÉED IN A LEMON PINOT GRIGIO SAUCE WITH GARLIC AND SHAVED IMPORTED PARMESAN CHEESE CHOICE OF PASTA

PESTO SALMON FETTUCCINI \$14.95 pp

OVEN ROASTED FRESH FILET OF ATLANTIC SALMON WITH A SAVORY FRESH BASIL PESTO CRUST; SERVED WITH A MEDLEY OF GRILLED ITALIAN VEGETABLES OVER LEMON CREAM FETTUCCINI PASTA

POACHED SALMON LEMONE \$14.95 pp

POACHED SALMON TOPPED WITH LEMON CAPER DILL SAUCE CHOICE OF PASTA

TILAPIA CAPRICE \$13.95 pp

FRESH FILET OF TILAPIA BAKED ON A BED OF SLICED ROMA TOMATOES AND BASIL TOPPED WITH A LEMON PINOT GRIGIO SAUCE; SERVED WITH A CONFETTI OF TRI-COLORED BELL PEPPERS AND ITALIAN PARSLEY

JUMBO SHRIMP CARBONARA \$15.95 pp

JUMBO SHRIMP SAUTÉED WITH SMOKED BACON, FRESH BASIL AND GARLIC CREAM SAUCE CHOICE OF PASTA

GARLIC SHRIMP LINGUINI \$15.95 pp

SAUTÉED SHRIMP, MUSHROOMS, GARLIC, FRESH TOMATO BASIL; TOPPED WITH PARMESAN CHEESE AND MARINARA SAUCE SERVED OVER LINGUINI PASTA

Vegetarian

PORCINI MUSHROOM RAVIOLI \$12.95 pp

RAVIOLIS FILLED WITH RICOTTA, MOZZARELLA AND PARMESAN CHEESE WITH ROASTED PINE NUTS, ITALIAN PARSLEY IN A PORCINI MUSHROOM SAUCE

PENNE POMODORO \$11.95 pp

SAUTÉED DICED ROMA TOMATOES, FRESH BASIL, A HINT OF GARLIC WITH PENNE PASTA IN FRESH TOMATO BASIL MARINARA; SERVED WITH SHAVED IMPORTED PARMESAN CHEESE

BAKE VEGETABLE PENNE \$12.95 pp

SAVORY SAUTÉED EGGPLANT, RED AND GREEN BELL PEPPERS, ZUCCHINI, CAULIFLOWER, AND SQUASH LAYERED OVER PENNE PASTA AND RICOTTA CHEESE WITH OUR FRESH BASIL MARINARA TOPPED WITH MOZZARELLA CHEESE AND BAKED TO A GOLDEN BROWN

LASAGNA A LA ROMA \$12.95 pp

CLASSIC ROMA STYLE AL DENTE FRESH PASTA WITH LAYERS OF FRESH TOMATO BASIL MARINARA SAUCE, RICOTTA CHEESE AND GRILLED FRESH GARDEN VEGETABLES

GRILLED VEGGIE TUSCAN PASTA \$12.95 pp

ARTICHOKE HEARTS, ROMA TOMATOES, BROCCOLI FLORETS, SLICED ROASTED GARLIC AND TUSCAN OLIVE OIL. CHOICE OF PASTA

LINGUINI AL PESTO \$11.95 pp

LINGUINI TOSSED WITH FRESH PESTO AND SUNDRIED TOMATOES; SERVED WITH GRILLED GARDEN VEGETABLES

EGGPLANT PARMESAN \$13.75 pp

SAUTÉED EGGPLANT WITH FRESH OREGANO LAYERED WITH RICOTTA CHEESE AND FRESH TOMATO BASIL MARINARA SAUCE; TOPPED WITH MOZZARELLA AND PARMESAN CHEESE, SERVED BAKED TO A GOLDEN BROWN WITH A SIDE OF PASTA

FUSILLI MARINARA \$11.95 pp

COLORFUL FUSILLI PASTA IN FRESH TOMATO BASIL MARINARA; SERVED WITH SHAVED IMPORTED PARMESAN CHEESE

Build Your Own Pasta Bar \$16.95 pp

MINIMUM 50 GUESTS
2 HOUR EVENT TIME

✓ SELECT TWO PASTAS, THREE SAUCES, TWO VEGGIES AND TWO MEATS FROM CHOICE BELOW

✓ INCLUDES CAESAR SALAD AND FOCACCIA BREAD W/BUTTER, CRUSHED CHILI PEPPER & SHREDDED PARMESAN CHEESE

- PASTA CHOICE (2): FARFEL, RIGATONI, FETTUCCINI, LINGUINI, PENNE, ELBOW, SPAGHETTI, OR FUSILLI
- SAUCE CHOICE (3): MARINARA, SPICY GARLIC MARINARA MEAT SAUCE, ALFREDO, BASIL CREAM, OR 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

SOUTH OF THE BORDER

MINIMUM 10 GUESTS PER ORDER

SERVED WITH YOUR CHOICE OF ONE: • SPANISH RICE • WHITE RICE • CILANTRO LIME RICE

SERVED WITH YOUR CHOICE OF ONE: • BLACK BEANS (V) • REFRIED BEANS (V) • GRILLED ZUCCHINI

SERVED WITH YOUR CHOICE OF ONE • TEX- MEX SALAD • MEXICAN MARKET SALAD • TORTILLA CHIPS AND FRESH ROASTED SALSA CORN AND FLOUR TORTILLA

ADD ON'S

TORTILLA CHIPS AND PICO DE GALLO \$1.95 pp • TORTILLA CHIPS, PICO DE GALLO AND CLASSIC GUACAMOLE \$ 3.95 pp
• CLASSIC GUACAMOLE \$2.95 PP • SOUR CREAM \$1.50 PP

SONORA TACO BAR \$12.95 pp

SERVED WITH SHREDDED CRISP LETTUCE, JACK AND CHEDDAR CHEESE, DICED GREEN ONIONS, TOMATOES, CILANTRO AND SOUR CREAM

CHOICE OF TWO:

- **CARNE ASADA** - CHAR GRILLED AND MARINATED IN OUR CLASSIC BLEND CHILIES AND FRESH HERBS
- **CHICKEN COLORADO** – CHAR GRILLED IN A SAVORY LIGHT RED CHILI SAUCE
- **CARNITAS** – BRAISED AND SLOW COOKED TO PERFECTION
- **GRILLED RED SNAPPER** – MARINATED AND GRILLED IN LIME AND CILANTRO SAUCE
- **VEGETARIAN** – CHAR GRILLED ASSORTED VEGETABLES AND ORTEGA CHILIES

FAJITAS VERA CRUZ \$13.75 pp

CHAR-GRILLED CARNE ASADA, GRILLED CHICKEN BREAST, OR ORTEGA CHILIES SAUTÉED WITH TOMATOES, RED AND GREEN BELL PEPPERS, SPANISH ONIONS MARINATED IN OUR BLEND OF FRESH HERBS AND SPICED
SERVED WITH GUACAMOLE, SHREDDED CRISP LETTUCE AND SOUR CREAM

CHOICE OF TWO:

- **CARNE ASADA** – CHAR GRILLED AND MARINATED IN OUR BLEND OF MILD CHILIES AND FRESH HERBS
- **CHICKEN COLORADO** – CHAR GRILLED IN A SAVORY LIGHT RED CHILI SAUCE
- **GRILLED RED SNAPPER** – MARINATED AND GRILLED IN LIME AND CILANTRO SAUCE
- **VEGETARIAN** – CHAR GRILLED ASSORTED VEGETABLES AND ORTEGA CHILIES

LA PAZ BURRITOS \$13.50 pp

FILLED WITH DICED AVOCADO, CILANTRO, DICED TOMATOES, SHREDDED PEPPER JACK, CHEDDAR CHEESE AND RANCHERO SAUCE

CHOICE OF TWO:

- **CARNE ASADA** – CHAR GRILLED AND MARINATED IN OUR BLEND OF MILD CHILIES AND FRESH HERBS
- **CHICKEN COLORADO** – CHAR GRILLED IN A SAVORY LIGHT RED CHILI SAUCE
- **CARNITAS** – BRAISED AND SLOW COOKED TO PERFECTION
- **BLACKENED SALMON** – RUBBED WITH OUR SPICES MIXTURE AND GRILLED TO PERFECTION
- **VEGETARIAN** – CHAR GRILLED ASSORTED VEGETABLES AND ORTEGA CHILIES
- ✓ WET BURRITO WITH SALSA VERDE OR SALSA FRESCO AND MELTED CHEESE ADD \$1.00

PUEBLO ENCHILADAS \$11.95 pp

TOPPED WITH YOUR CHOICE OF ONE: • RED SPANISH ENCHILADA SAUCE • GREEN TOMATO SAUCE,
SERVED WITH YOUR CHOICE OF INGREDIENTS, WRAPPED IN CORN TORTILLAS

TOPPED WITH MELTED JACK AND CHEDDAR CHEESE, SERVED WITH CRISP LETTUCE AND SOUR CREAM

CHOICE OF TWO:

- **CARNE ASADA** – CHAR GRILLED AND MARINATED IN OUR BLEND OF MILD CHILIES AND FRESH HERBS
- **CHICKEN COLORADO** – CHAR GRILLED IN A SAVORY LIGHT RED CHILI SAUCE
- **CARNITAS** – BRAISED AND SLOW COOKED TO PERFECTION
- **CHEESE** - SHREDDED CHEDDAR AND JACK CHEESE
- **VEGETARIAN** – CHAR GRILLED ASSORTED VEGETABLES AND ORTEGA CHILIES

BAJA TOSTADA BAR \$13.75 pp

SERVED WITH SHREDDED JACK AND CHEDDAR CHEESE, ROASTED SALSA FRESCO, CHOPPED CILANTRO, DICED SPANISH ONION, DICED TOMATOES, SHREDDED LETTUCE, SOUR CREAM, AND CRISPY FLOUR TORTILLA SHELLS

CHOICE OF TWO:

- **CARNE ASADA** – CHAR GRILLED AND MARINATED IN OUR BLEND OF MILD CHILIES AND FRESH HERBS
- **CHICKEN COLORADO** – CHAR GRILLED IN A SAVORY LIGHT RED CHILI SAUCE
- **CARNITAS** – BRAISED AND SLOW COOKED TO PERFECTION
- **BLACKENED SALMON** – RUBBED WITH OUR SPICE MIXTURE AND GRILLED TO PERFECTION
- **VEGETARIAN** – CHAR GRILLED ASSORTED VEGETABLES IN ORTEGA CHILIES

PORK LOIN CHILE VERDE \$14.95 pp

BRAISED BONELESS PORK LOIN, TOPPED IN MILD TOMATILLO SALSA; SERVED WITH MEXICAN STYLE GRILLED VEGETABLES

BRAISED SHORT BEEF RIBS \$16.95 pp

BRAISED BONELESS SHORTS RIBS, TOPPED IN MILD TOMATILLO SAUCE; SERVED WITH MEXICAN STYLE ZUCCHINI, SQUASH

SALMON AL CHIPOTLE \$16.95 pp

PAN ROASTED SALMON WITH COCONUT CHIPOTLE CREAM SAUCE SERVED WITH SAUTÉED ZUCCHINI AND TRI-COLOR BELL PEPPERS

SHRIMP TACOS \$15.95 pp

GRILLED MARINATED MEXICAN WHITE SHRIMPS SERVED WITH SHREDDED CRISP CABBAGE, QUESO FRESCO, DICED GREEN ONIONS, TOMATOES, CILANTRO AND CORN AND FLOUR TORTILLAS

CREAMY CHIPOTLE CHICKEN \$13.75 pp

GRILLED CHICKEN BREAST WITH ROASTED CORN, DICED RED PEPPERS, AND CILANTRO IN A CREAMY CHIPOTLE SAUCE; SERVED WITH YOUR CHOICE OF CORN OR FLOUR TORTILLAS AND TRI-COLOR PEPPERS

POLLO DEL SOL \$13.75 pp

SAUTÉED BREAST OF CHICKEN WITH SLICED AVOCADO, SMOKED BACON, ANAHEIM CHILIES AND PEPPER JACK CHEESE; TOPPED WITH OUR SAVORY LIGHT CHILI COLORADO SAUCE

BRAISED CARNITAS \$13.75 pp

BRAISED BONELESS PORK, SERVED WITH PICO DE GALLO SALSA; SERVED WITH MEXICAN STYLE GRILLED VEGETABLES

TEX- MEX BBQ \$17.95 pp

BBQ CHAR BROILED TRI TIP, WHOLE ROASTED CHICKEN, SERVED MEXICAN STYLE GRILLED VEGETABLES WITH GUACAMOLE AND SALSA BUFFET

ADD ONS • MEXICAN FLAN \$3.00 PP • KAHLUA BREAD PUDDING \$3.00 PP • CHURROS \$2.00 PP



BBQ & HEARTLAND ENTREES

MINIMUM 10 GUESTS PER ORDER

SERVED WITH FRESH BAKED ARTISAN ROLLS, CREAMY BUTTER AND YOUR CHOICE OF TWO SIDE DISHES AND ONE SALAD:

GARLIC MASHED POTATOES • OVEN ROASTED POTATOES • MACARONI N' CHEESE • BOSTON BAKED BEANS • RICE PILAF • BROWN RICE • GRILLED VEGETABLE MEDLEY WITH BALSAMIC REDUCTION • STEAMED VEGETABLE MEDLEY • OVEN ROASTED CARROTS • SAUTÉED ZUCCHINI AND YELLOW SQUASH PROVENCAL • CORN ON THE COB • GREEN BEAN ALMANDINE • CUT CORN IN A LIGHT BUTTER SAUCE
MARKET SALAD • SPINACH SALAD WITH MUSHROOMS AND BACON • MIXED BABY GREENS • CREAMY COLE SLAW

POULTRY

CHICKEN FLORENTINE \$13.95 pp

FRESH BREAST OF CHICKEN WITH A DELICIOUS FRESH SPINACH AND MOZZARELLA CHEESE FILLING; CROWNED WITH CHAMPAGNE REDUCTION CREAMY PARMESAN SAUCE

CARIBBEAN CHICKEN \$13.95 pp

GRILLED CHICKEN BREAST, TOPPED WITH CARIBBEAN SALSA; SERVED WITH RICE PILAF AND GRILLED VEGETABLES

LEMON TARRAGON CHICKEN \$13.95 pp

SLOW ROASTED AND JUICY CHICKEN BREAST, MARINATED IN FRESH LEMON JUICE AND FRESH TARRAGON; TOPPED WITH A CHARDONNAY INFUSED CREAM SAUCE

PULLED CHICKEN \$12.95 pp

WHITE BREAST OF CHICKEN THINLY SLICED, SMOTHERED IN OUR JACK DANIELS HICKORY SMOKED BBQ SAUCE

MUSHROOM RAGU STUFFED CHICKEN \$13.95 pp

OVEN ROASTED CHICKEN BREAST STUFFED WITH MUSHROOM AND HERB RAGU CROWNED WITH A CREAMY LEMON SAUCE

CHICKEN FRANCESE \$12.95 pp

BAKED HERB AND PARMESAN CHICKEN WITH A LEMON BUTTER SAUCE

ROSEMARY ROASTED CHICKEN \$12.95 pp

SLOW ROASTED HALF CHICKEN; SEASON WITH FRESH ROSEMARY, HERBS DE PROVENCE AND SHALLOTS

LOW CARB CHICKEN \$13.95 pp

GRILLED CHICKEN SUNDRIED TOMATOES, ASPARAGUS BREAST; TOPPED WITH A LIGHT LEMON SAUCE

CHICKEN BROCHETTE \$13.95 pp

CHAR GRILLED FRESH BREAST OF MARINATED CHICKEN, MARINATED PEPPERS, SPANISH ONIONS AND MUSHROOM CAPS WITH RED AND GREEN BELL

TERIYAKI CHICKEN \$12.95 pp

TERIYAKI MARINATED CHAR GRILLED BREAST OF CHICKEN, CROWNED WITH OUR SAVORY TERIYAKI SAUCE AND GRILLED FRESH PINEAPPLE

CHICKEN CHARDONNAY \$13.95 pp

SAUTÉED BREAST OF CHICKEN WITH BELL PEPPERS AND ROMA TOMATOES; CROWNED WITH CHARDONNAY WINE INFUSED BÉCHAMEL CREAM

ROASTED BREAST OF TURKEY \$12.95 pp

A TRADITIONAL FAVORITE, OUR SUCCULENT OVEN ROASTED BREAST OF TURKEY; SERVED WITH HERB STUFFING, NATURAL TURKEY GRAVY AND TANGY CRANBERRY RELISH

STUFFED CHICKEN BREAST \$13.95 pp

Oven Roasted Breast of Chicken; Stuffed with Sourdough Pecan & Cranberry Stuffing with A Light Cream Sauce

Baked Potato Bar W/Chicken \$13.95 pp

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



MEAT

BRAISED BONELESS SHORT RIBS \$16.95 pp

SLOW BRAISED BONELESS ANGUS SHORT RIBS SERVED IN A BURGUNDY REDUCTION WITH PORTOBELLO MUSHROOMS

PEPPER STEAK \$13.95 pp

SLICED CHAR GRILLED ANGUS TOP SIRLOIN WITH A SAVORY CRACKED BLACK PEPPER AND FRESH HERB CRUST ON A BED OF SAUTÉED TRI-COLOR BELL PEPPERS AND SPANISH ONION; SERVED WITH A REDUCED CABERNET SAUVIGNON SAUCE

TRADITIONAL POT ROAST \$13.95 pp

SEASONED WITH FRESH HERBS AND SPICES BRAISED AND SLOW COOKED IN A NATURAL AU JUS; SERVED WITH A RICH NATURAL GRAVY

BEEF BROCHETTE \$14.95 pp

CHAR GRILLED ANGUS BEEF SKEWERED (2 PP) WITH RED AND GREEN BELL PEPPERS, SPANISH ONION AND MUSHROOM CAPS

SLOW ROASTED TRI TIP \$ 14.95 pp

CHAR-GRILL AND BRAISED MARINATED ANGUS TRI TIP SERVED WITH PORTOBELLO MUSHROOMS AND BURGUNDY REDUCTION SAUCE

COUNTRY STYLE MEATLOAF \$12.95 pp

FRESH BAKED WITH SAVORY HERBS AND SPICES. ANGUS BEEF MEAT LOAF; SERVED WITH A TRADITIONAL MUSHROOM GRAVY (TURKEY MEATLOAF AVAILABLE UP ON REQUEST)

HERB CRUSTED PORK LOIN \$13.95 pp

TENDER MEDALLIONS OF SLOW ROASTED PORK LOIN, SEASONED WITH FRESH ROSEMARY AND GARLIC; TOPPED WITH MADEIRA WINE AND NATURAL AU JUS SAUCE

SWEDISH MEATBALLS \$12.95 pp

PAN ROASTED WITH SHALLOTS AND HERBS, AND BAKE IN A BROWN REACH CREAMY MUSHROOM SAUCE

CHAR-GRILL DOUBLE CUT PORK CHOP \$ 13.95 pp

CHAR-GRILL AND SERVED IN WHITE WINE AND ROSEMARY GARLIC AND HERBS SAUCE

TOP SIRLOIN STEAK MEDALLIONS \$16.95 pp

SLICED CHAR GRILLED ANGUS TOP SIRLOIN WITH A SAVORY HERBS AU JUS WITH A REDUCED CABERNET SAUVIGNON SAUCE

BBQ ENTREES

BBQ SPARERIBS & CHICKEN BREAST \$13.95 pp

SAVORY SPARERIBS AND BREAST OF CHICKEN WITH OUR DELICIOUS HICKORY SMOKED BBQ SAUCE

BBQ TRI-TIP & BBQ CHICKEN BREAST \$16.95 pp

SUCCULENT BBQ ANGUS TRI-TIP OF BEEF WITH OUR BOURBON GLAZED HICKORY SMOKED BBQ SAUCE AND BBQ BREAST OF CHICKEN COMBO

BBQ BRISKET & WHOLE BBQ CHICKEN \$15.95 pp

SLOW ROASTED TENDER ANGUS BRISKET OF BEEF, SERVED SLICED WITH OUR JACK DANIEL'S HICKORY SMOKED BBQ SAUCE AND A CUT WHOLE BBQ OF CHICKEN COMBO

BBQ SHORT RIBS & WHOLE ROASTED CHICKEN

COMBO \$19.95 pp

SAVORY BBQ ANGUS SHORT RIBS WITH OUR DELICIOUS HICKORY SMOKED BBQ SAUCE AND FRESH WHOLE HERB ROASTED CHICKEN

PULLED PORK & TERIYAKI CHICKEN \$14.95 pp

WRAPPED IN BANANA LEAVES BONELESS PORK, SLOW ROASTED TO PERFECTION WITH A SMOKED AU JUS AND GRILLED TERIYAKI PINEAPPLE CHICKEN

WHOLE BBQ CHICKEN \$12.95 pp

SUCCULENT BBQ CUT WHOLE CHICKEN GLAZED WITH OUR JACK DANIEL'S HICKORY SMOKED BBQ SAUCE

BBQ PULLED PORK \$12.95 pp

WRAPPED IN BANANA LEAVES, A BONELESS PORK LOIN SLOW ROASTED TO PERFECTION; TOPPED WITH A SMOKED AU JUS (AVAILABLE IN BBQ OR ORIGINAL STYLE)

BBQ SALMON \$16.95 pp

ROASTED FILET OF SALMON, GLAZED WITH OUR JACK DANIEL'S HICKORY SMOKED BBQ SAUCE

BBQ BRISKET \$13.95 pp

SLOW ROASTED TENDER ANGUS BRISKET BEEF, SERVED THINLY SLICED WITH OUR JACK DANIEL'S HICKORY SMOKED BBQ SAUCE



SEAFOOD

CAJUN STYLE RED SNAPPER \$ 13.95 pp
PAN ROASTED WITH CAJUN BUTTER FRESH HERBS AND GARLIC
BAKED TILAPIA \$12.95 pp
FRESH PARSLEY AND LEMON BUTTER SAUCE
WITH MARINATED ARTICHOKE AND OLIVE VINAIGRETTE
POACHED SALMON FILET \$16.95 pp
WITH DILL, CAPERS AND LEMON BUTTER SAUCE

GRILLED SALMON FILET \$16.95 pp
WITH PARSLEY PESTO CREAM AND CITRUS VINAIGRETTE
BLACKENED SALMON FILET \$16.95 pp
PAN GRILLED WITH OUR COMBINATION OF HERBS AND SPICES
SERVED WITH HERB TOMATO RELISH VINAIGRETTE
GRILLED MAHI MAHI \$16.95 pp
WITH BUTTER, CILANTRO AND LEMON VINAIGRETTE

VEGETARIAN

STUFFED BELL PEPPERS \$12.95 pp
FRESH BELL PEPPERS STUFF WITH COUSCOUS AND SAVORY
SAUTÉED EGGPLANT, MUSHROOMS, ZUCCHINI AND SPANISH
ONION; TOPPED WITH MELTED MOZZARELLA CHEESE AND
OUR RICH TOMATOES AND FRESH HERB SAUCE
STUFFED PORTOBELLO MUSHROOM \$12.95 pp
LARGE PORTOBELLO MUSHROOMS STUFFED WITH FRESH
HERBS, RICOTTA CHEESE, AND SPINACH; TOPPED WITH
MELTED MOZZARELLA CHEESE AND OUR RICH TOMATO AND
FRESH HERB SAUCE

SAUTÉED TOFU \$12.95 pp
TOFU SAUTÉED IN SESAME OIL; SERVED ON A BED OF
SAVORY SAUTÉED EGGPLANT, MUSHROOMS, ZUCCHINI AND
SPANISH ONION
VEGETARIAN BAKED POTATO BAR \$12.95 pp
JUMBO BAKED POTATOES WITH A SELECTION OF TOPPINGS
TO INCLUDES: STEAMED BROCCOLI FLORETS, SAUTÉED
MUSHROOMS, SHREDDED SOY JACK AND CHEDDAR CHEESE,
CHIVES, TOFU, BUTTER, AND SOUR CREAM
VEGETABLE BROCHETTE \$13.95 pp
SKEWERS WITH RED AND GREEN BELL PEPPERS, SPANISH
ONION AND MUSHROOM CAPS

VEGAN OR GLUTEN FREE AVAILABLE BY REQUEST – CHEF'S CHOICE

SNACK & BEVERAGE PACKAGES

MINIMUM 20 GUESTS; DELIVERED WITH YOUR BREAKFAST, LUNCH OR DINNER ORDERS
OR MINIMUM OF \$100.00 PER ORDER

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| <p>A. TRAIL MIX, GRANOLA BARS, ASSORTED BOTTLED JUICES,
WHOLE FRUIT, ASSORTED INDIVIDUAL YOGURTS \$6.95 pp</p> <p>B. PRETZELS, POTATO CHIPS, SUN CHIPS, VEGETABLE
CRUDITÉS PLATTER, ASSORTED SODAS \$6.95 pp</p> | <p>C. GOURMET DESSERT BAR ASSORTMENT, FRESH BREWED
COFFEE & TEA, SLICED FRESH FRUIT \$ 7.95 p</p> <p>D. CUBED CHEESE AND CRACKERS, ENERGY BARS, CANDY
BARS, WHOLE FRESH FRUIT, ASSORTED VITAMIN WATERS,
BOTTLED WATERS \$ 8.95 pp</p> |
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✓ ADD ON TO ANY SNACK AND BEVERAGE PACKAGES

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| <ul style="list-style-type: none">• TOMATO AND BASIL BRUSCHETTA WITH CROSTINI \$3.95 pp ✓• VEGETABLE CRUDITIES WITH ONION DIP \$3.95 pp• CHIPS AND SALSA BAR \$3.95 pp• WHOLE FRESH FRUIT \$1.95 ea• ASSORTED IND. CANDY BARS \$1.75 ea• ASSORTED IND. GRANOLA BARS \$1.50 ea | <ul style="list-style-type: none">• IND. LOW FAT YOGURT \$2.50 ea• IND. YOGURT PARFAITS WITH GRANOLA \$3.95 ea• STRAWBERRY BRUSCHETTA WITH BISCOTTI CROSTINI \$6.95 pp• CUBED FRESH FRUIT WITH YOGURT \$ 3.50 pp• HUMMUS AND PITA TRIANGLES \$4.50 pp• CUBED CHEESE AND CRACKERS \$4.50 pp |
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✓ **CUSTOMIZED SNACK PACKAGES AND GIFT BASKETS ARE AVAILABLE UPON REQUEST**

SWEET DELIGHTS

DELIVERED WITH YOUR BREAKFAST LUNCH OR DINNER
OR MINIMUM OF \$100.00 ORDER, MINIMUM OF 10 GUESTS PER ORDER

HOME BAKED COOKIES \$1.50 ea

ASSORTMENT MAY INCLUDE:

- OATMEAL AND RAISIN
- CHOCOLATE CHIP
- PEANUT BUTTER
- WHITE CHOCOLATE AND CRANBERRIES

LARGE CHOCOLATE BROWNIES \$3.25 ea

WITH WALNUTS AND CHOCOLATE CHIP

RED VELVET COOKIE SANDWICH \$2.95 ea

RED VELVET CAKE COOKIES WITH CREAM CHEESE FILLING

SWEET DELIGHT TRAY \$2.95 pp

ASSORTMENT OF HOMEMADE COOKIES AND BITE-SIZED BROWNIES

STRAWBERRY BROCHETTES \$4.50 pp

SLICED STRAWBERRIES IN AN AMARETTO SAUCE WITH TOASTED BISCOTTI CRISPS

CHOCOLATE DIP BISCOTTI \$3.95 ea

WITH ALMONDS AND RAISINS

BITE-SIZED BROWNIES \$1.50 pp

WITH WALNUTS AND CHOCOLATE CHIP

MINI ÉCLAIRS \$30.00 dz

(MINIMUM OF ONE DOZEN)

WITH CUSTARD CREAM FILLING

MINI CANNOLIS \$30.00 dz

WITH CHOCOLATE CHIP MASCARPONE CREAM FILLING

(MINIMUM OF ONE DOZEN)

LARGE CANNOLIS \$48.00 dz

WITH CHOCOLATE CHIP MASCARPONE CREAM FILLING

TANTALIZING BARS \$3.95 pp

MINIMUM 10 GUESTS; CHOICE OF THREE:

- LEMON BARS
- RASPBERRY BARS
- BUTTER BRICKLE BLONDES
- S'MORE BARS
- PECAN BARS
- APPLE STREUSEL BARS
- MELTAWAY BARS

MINI GOURMET TARTS \$5.95 dz

- APPLE BROWN BUTTER
- COCONUT LIME
- LEMON
- CRÈME BRULÉE
- THREE CITRUS

MINI PASTRIES FRENCH ASSORTMENT \$122.50

35 pc/7pc ea.

- BROWN BUTTER APPLE TART
- OPERA CAKE
- CREAM PUFFS
- CHOCOLATE GANASHE
- WHITE CHOCOLATE LEMON MOUSSE

SIGNATURE DESSERT TRAY \$5.50 pp

CHOICE OF THREE: (MIN 25)

- CHOCOLATE DIPPED STRAWBERRIES
- LEMON BARS
- RASPBERRY BARS
- MINI ÉCLAIRS
- BROWNIES
- HOMEMADE COOKIES

CAKE AND COOKIE POPS \$3.50 ea

(MINIMUM 2 DOZEN)

- RED VELVET
- CHOCOLATE MOUSSE
- DULCE DE LECHE
- COOKIES AND CREAM
- WHITE CHOCOLATE

MINI CUPCAKES \$30.00 dz

(MINIMUM OF ONE DOZEN PER FLAVOR)

- MINI VANILLA CUPCAKE
- MINI CAPPUCCINO CUPCAKE
- MINI DOUBLE CHOCOLATE CUPCAKE
- MINI WHITE CHOCOLATE CUPCAKE
- MINI CUPCAKE ASSORTMENT

CUPCAKES FULL SIZE \$3.95 ea

(MINIMUM OF ONE DOZEN PER FLAVOR)

- VANILLA CUPCAKE
- CAPPUCCINO CUPCAKE
- DOUBLE CHOCOLATE
- WHITE CHOCOLATE

FRENCH ASSORTED MACARONS \$33.00 dz

(MINIMUM 2 DOZEN)

- CHOCOLATE
- VANILLA
- COFFEE
- RASPBERRY
- LEMON
- PISTACHIO

MINI PASTRIES ITALIAN ASSORTMENT \$ 122.50

35 pc/7pc ea

- TIRAMISU
- PISTACHIO
- CHOCOLATE HAZELNUT CRUNCH
- WHITE CHOCOLATE LEMON CONE
- WHITE CHOCOLATE PANACOTTA

3" INDIVIDUAL CAKE ASSORTMENT \$ 6.50 ea

30 PC. ASSORTMENTS

- CHOCOLATE CHAMBORD ● FRESH FRUIT BOX ● DOLCE DE LECHE
- MOCHA ESPRESSO ● RASPBERRY CHOCOLATE SPLENDOR
- CARROT ● MANGO PASSION FRUIT ● RED VELVET

HOMEMADE SPECIALTIES

1/2 PAN SERVES UP TO 20 • FULL PAN SERVES UP TO 40

10" MEXICAN FLAN \$59.00 EA

(SERVES 12-16)

HOMEMADE TIRAMISU

1/2 PAN \$65.00 / FULL PAN \$105.00

COCONUT RICE PUDDING

COCONUT TILES LAYERED WITH RICE PUDDING 1/2 PAN

\$45.00 / FULL PAN \$75.00

UPSIDE-DOWN CAKE

- PINEAPPLE
- SPICED APPLE
- PEAR

1/2 PAN \$45.00 / FULL PAN \$75.00

FRUIT COBBLER

- APPLE RAISIN
- WILD BERRY
- PEACH

1/2 PAN \$45 / FULL PAN \$75

WARM BREAD PUDDING

- BANANA & CHOCOLATE CHIP AND KAH LUA CREAM
- WILD BERRY WITH AMARETTO CREAM
- CARAMEL WITH SLICED APPLES AND RAISINS

1/2 PAN \$45 / FULL PAN \$75

WARM APPLE CRISP

WITH FRESH CREAM TOPPING

1/2 PAN \$45.00 / FULL PAN \$75.00

✓ ADD VANILLA WHIPPED CREAM \$1.50 PP • ADD WARM CARAMEL OR CHOCOLATE SAUCE \$1.00 PP

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 FOREST • 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

OREO COOKIE CHEESECAKE \$79.00 ea

SERVES 12-16

CHOCOLATE CHIP CHEESECAKE \$79.00 ea

SERVES 12-16

10" PECAN OR FRUIT TART \$65.00 ea

SERVES 10-16

10" GOURMET FRUIT PIES \$30.00 ea

APPLE PIE • CHERRY PIE • PECAN PIE • LEMON MERINGUE PIE

- KEY LIME CREAM PIE

APPLE RAISIN STRUDEL \$65.00 ea

SERVES 12



CAKES BY DESIGN

✓ PLEASE CALL FOR PRICING

CUSTOM DESIGN CAKES, CORPORATE LOGOS, PHOTO CAKES, THEME CAKES ADDITIONAL FLAVORS, FILLINGS AND ICING ARE AVAILABLE,

CHOICE OF LAYERS: • RED VELVET • CHOCOLATE • CARROT • MARBLE • ROYAL WHITE

CHOICE OF FILLINGS: CHOCOLATE BAVARIAN • LEMON BAVARIAN • RASPBERRY BAVARIAN • STRAWBERRY BAVARIAN • BANANA BAVARIAN • MOCHA BAVARIAN CREAM

CHOICE OF ICING: • CHOCOLATE BUTTER CRÈME • GOUACHE • WHITE BUTTER CRÈME



CHOCOLATE FOUNTAIN

MINIMUM OF 100 GUESTS \$ 6.50 pp

CHOICE OF ONE:

BELGIAN MILK CHOCOLATE • BELGIAN DARK CHOCOLATE • WHITE CHOCOLATE

DIPPING ITEMS

FRESH FRUIT: PINEAPPLE • STRAWBERRIES • BANANAS • CANTALOUPE

SWEETS: RICE KRISPY • MARSHMALLOW • GRAHAM CRACKERS • POUND CAKE

✓ SERVING STAFF REQUIRED

ICE CREAM TREATS

PLEASE PLACE YOUR ORDER 48 HOURS IN ADVANCE

MINIMUM 50 GUESTS

SUNDAE BAR \$6.95 pp

(SERVER REQUIRED)

CREATE YOUR OWN: CREAMY VANILLA, STRAWBERRY & CHOCOLATE ICE CREAM

ACCOMPANIED BY: COLORED SPRINKLES, M&M'S, OREO CRUMBLES, MARSHMALLOWS, STRAWBERRIES, CHOCOLATE, CHOPPED NUTS, CHERRIES AND WHIPPED CREAM

NOVELTY ICE CREAM TREATS \$2.95 pp

MAY INCLUDE YOUR SUMMERTIME FAVORITES OF DRUMSTICKS, CRUNCH BAR, ICE CREAM SANDWICHES, STRAWBERRY SHORT CAKE, ASSORTED JUICE BARS, COOKIE SANDWICH (DISPOSABLE COOLER WITH DRY ICE AVAILABLE UPON REQUEST)



HOT BEVERAGES

MINIMUM OF 10 GUESTS PER ORDER
SERVED WITH COFFEE CUPS, CREAM, SUGAR, SPLENDA, EQUAL AND SWEET N' LOW
ELECTRIC COFFEE URNS ARE AVAILABLE UPON REQUEST

Serves 8 – 10

ROASTED COFFEE IN JOE-TO-GO \$19.95 ea
DECAF IN JOE-TO-GO \$19.95 ea
HOT CHOCOLATE \$19.95 ea
TEA SERVICE \$19.95 ea
INCLUDES BREAKFAST, TRADITIONAL AND
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

Chilled Beverages

MINIMUM OF 10 GUESTS PER ORDER

DIET AND REGULAR SOFT DRINKS \$1.25 ea
COKE, DIET COKE PEPSI, DIET PEPSI, 7UP, SPRITE, DIET SPRITE
BOTTLED WATER \$1.25 ea
SPARKLING WATER \$1.95 ea
SNAPPLE ICED TEA \$2.50 ea
IZZA SPARKLING BEVERAGE \$2.50 ea
ORGANIC HONEST ADE \$2.75 ea
VITAMIN WATER \$2.75 ea
GATORADE \$2.25 ea

ASSORTED BOTTLED JUICES \$2.50 ea
MARTINELLI'S APPLE JUICE \$2.50 ea
V-8 JUICE \$2.25 ea
STARBUCKS FRAPPUCCINO \$3.95 ea
STARBUCKS DOUBLE SHOT ESPRESSO \$3.25 ea
RED BULL \$3.50 ea
(SUGAR FREE OR REGULAR)

FRESH BREWED TROPICAL ICED TEA \$19.95 ea
(SERVES 8 – 10)
FRESH BREWED PLAIN ICED TEA \$19.95 ea
(SERVES 8 – 10)
PINK LEMONADE \$19.95 ea
(SERVES 8 – 10)



Cocktail Hour Menu

MINIMUM 20 GUEST PER ORDER OR MINIMUM OF \$100.00 ORDER, CHEF REQUIRED

BUTLER PASSED HORS D'OEUVRES OR STATIONARY

ONE HOUR SERVICE

CHOICE OF THREE - \$ 18.00 PER PERSON

CHOICE OF FOUR - \$ 22.00 PER PERSON

TWO HOUR SERVICE

CHOICE OF THREE - \$ 28.00 PER PERSON

CHOICE OF FOUR - \$ 35.00 PER PERSON

COLD APPETIZERS

WINE CARAMELIZED PEAR SLICES & HERBED GOAT CHEESE CROSTINI
CROSTINI OF SONOMA CHEVRE, STRAWBERRY BALSAMIC RELISH
BRIE CHEESE & GRAPES CROSTINI
STUFFED CALIFORNIA DATE WITH STILTON CHEESE, CANDIED WALNUTS
SKEWER WITH PLUM TOMATOES, MOZZARELLA AND BASIL PESTO
EGG MIMOSA (DEVILED EGG WITH AVOCADO & A DASH OF TABASCO)
WILD MUSHROOM RISOTTO CAKE WITH ARUGULA PESTO
ASPARAGUS SPEAR DRAPED WITH PROSCIUTTO
MELON DRAPED WITH PROSCIUTTO
PROSCIUTTO AND ARUGULA CROSTINI
SMOKED SALMON WITH DILL MUSTARD AIOLI ON TOASTED POINT
SMOKED SALMON & CHIVES CRÈME FRAICHE ON CROSTINI
CHILLED SHRIMP WITH COCKTAIL SAUCE
AHI TUNA TARTAR WITH WASABI AIOLI ON CRISPY WONTON
AVOCADO SHRIMP SALAD ON CRISPY TORTILLA
GRILLED LIME & GARLIC JUMBO PRAWN SKEWER
STEAK TARTAR WITH CHIVES & CAPERS ON SOURDOUGH CROSTINI
SEARED ROAST BEEF WITH HORSERADISH CREAM ON GARLIC CROSTINI

SPOONS

PISTACHIO CHICKEN SALAD WITH APPLY CHUTNEY
ALASKAN CRAB SALAD WITH MANGO DRESSING
LOBSTER & MANGO SALAD WITH LEMON TARRAGON AIOLI
AHI TUNA TARTAR ON CILANTRO SLAW WITH WASABI AIOLI

HOT APPETIZERS

ROASTED ZUCCHINI CUPS WITH RATATOUILLE
ASIAN VEGETABLE POT STICKER WITH SOY-GINGER DIPPING SAUCE
BRIE AND WALNUT QUESADILLA WITH TROPICAL FRUIT SALSA
WILD MUSHROOM TARTLET WITH MELTED BRIE
ASPARAGUS TARTLET WITH LEMON HOLLANDAISE
SPANAKOPITA – SPINACH FETA CHEESE BAKED IN FILO DOUGH
SPRING ROLL (SHRIMP, CHICKEN, OR VEGETABLE) WITH SWEET CHILI SAUCE
CHICKEN, GORGONZOLA CHEESE AND ROASTED SHALLOTS TARTLET WITH CRÈME FRAICHE
CHICKEN SAUTÉ WITH PEANUT DIPPING SAUCE
SMOKED CHICKEN AND BRIE QUESADILLA
SHRIMP CILANTRO PESTO QUESADILLA
SEARED SCALLOP WRAPPED IN BACON
SHRIMP DUMPLINGS WITH PONZU DRESSING
TEMPURA FRIED SHRIMP WITH SWEET CHILI SAUCE
DUNGENESS CRAB CAKE SLIDES WITH MICRO GREENS AND LEMON AIOLI
LAMB SAUTÉ WITH CUCUMBER-YOGURT DIPPING SAUCE
GRILLED ROSEMARY LAMB CHOP LOLLIPOP WITH FRESH MINT AIOLI
SWEET AND SOUR COCKTAIL MEATBALLS
MINI WELLINGTON (BEEF, CHICKEN, OR VEGETABLES)
RIB-EYE TACOS WITH ONION JAM AND HORSERADISH CRÈME FRAICHE
BEEF SATAY WITH HOISIN DIPPING SAUCE
BEEF SATAY WITH THAI PEANUT SAUCE
MUSHROOM STUFFED WITH BEEF SHORT RIBS AND BURGUNDY SAUCE
PULLED CHICKEN SLIDERS WITH COLE SLOW AND BBQ SAUCE
PULLED PORK SLIDERS, SPRING ONIONS, HOISIN BARBEQUE SAUCE
BLACK ANGUS BEEF SLIDERS WITH GRILLED ONIONS, ROMA TOMATOES, & BLEU CHEESE AIOLI
SESAME SEED CRUSTED YELLOW FIN AHI TUNA, WHITE CABBAGE CILANTRO SLAW, WASABI MUSTARD DRESSING

STATIONARY HORS D'OEUVRES

COLD

ARTISAN CHEESE DISPLAY \$4.95 pp

CUBED DOMESTIC AND IMPORTED CHEESES
ACCOMPANIED WITH GRAPE CLUSTERS, CANDIED
WALNUTS, SLICED ARTISAN BAGUETTES AND CRACKERS

SLICED FRUIT DISPLAY \$4.95 pp

CALIFORNIA'S FRESHEST SLICED SEASONAL FRUIT
BEAUTIFULLY ARRANGED

SALAMI & CHEESE DISPLAY \$4.95 pp

BITE-SIZED DOMESTIC CHEESE AND SALAMI;
SERVED WITH SLICED BAGUETTES AND DELI MUSTARD

TRIO OF BRUSCHETTA \$4.95 pp

TOMATO AND BASIL, ROASTED TRI COLOR PEPPERS,
ROASTED MUSHROOMS AND HERBS SERVED WITH SLICED
ARTISAN BAGUETTES

CHEESE & FRUIT DISPLAY \$5.95 pp

CUBED IMPORTED AND DOMESTIC CHEESES AND SLICED
SEASONAL FRESH FRUIT SLICED ARTISAN BAGUETTES
AND CRACKERS

GRILLED VEGETABLE PLATTER \$4.95 pp

SEASONAL GRILLED VEGETABLES WITH DIPPING SAUCES

SMOKED SALMON TARTAR \$ 6.95 pp

DICED SMOKED SALMON WITH DILL, CAPERS, GREEN
ONIONS, HARD BOILED EGG AND HERB CREAM CHEESE
SERVED WITH SLICED ARTISAN BAGUETTES

MOZZARELLA CAPRESE \$4.95 pp

VINE RIPENED TOMATOES TOPPED WITH FRESH BASIL &
BUFFALO MOZZARELLA; DRIZZLED WITH BALSAMIC
VINAIGRETTE

HUMMUS & OLIVE MEDLEY \$3.95 pp

HUMMUS AND OLIVE MEDLEY WITH GRILLED AND
MARINATED VEGETABLES, SERVED WITH TOASTED PITA
TRIANGLES

ANTIPASTO PLATTER \$7.95 pp

SLICED ITALIAN COLD CUTS SERVED WITH CHEESE AND
MARINATED VEGETABLES

MIMOSA DEVEILED EGGS \$3.95 pp

HARD BOILED EGGS CUT IN HALF FILLED WITH MIXTURE
OF EGG YOLKS AND GUACAMOLE, AND GARNISHED

PINWHEELS WRAPS \$4.50 pp

ROASTED WHITE MEAT TURKEY, VIRGINIA HAM AND
PROVOLONE CHEESE, ROLLED IN A HERB TORTILLA

ASSORTED PETITE SANDWICHES \$ 4.95 pp

ASSORTED PALM SIZE DELI SANDWICHES ROAST BEEF,
ROAST TURKEY BREAST, VIRGINIA HAM, TUNA SALAD,
GRILLED VEGETARIAN, SERVED ON SLIDER BUNS

TRIO OF SHRIMP \$ 7.25 pp

TRADITIONAL SHRIMP COCKTAIL ROASTED CAJUN
SHRIMPS AND CILANTRO LIME SHRIMP. SERVED WITH
LEMON WEDGES AND COCKTAIL SAUCE

HOT

CHICKEN SATAY \$4.95 pp

CHOICE OF ONE:

- PLUM DIPPING SAUCE
- PEANUT DIPPING SAUCE

BEEF SATAY \$5.50 pp

CHOICE OF ONE:

- HOISIN DIPPING SAUCE
- PEANUT DIPPING SAUCE

COCKTAIL MEATBALLS \$3.95 pp

CHOICE OF ONE:

- MARINARA • CURRY • BBQ
- SWEET & SOUR • SWEDISH

STUFFED MUSHROOMS \$4.95 pp

JUMBO MUSHROOM CAPS FILLED

CHOICE OF ONE:

- ITALIAN SAUSAGE & PARMESAN CHEESE • OLIVES
- TAPENADE & CRUMBLIED FETA CHEESE; • SPINACH •
- CHEDDAR CHEESE.

SPRING ROLLS \$3.50 pp

MIXED CHINESE VEGETABLES FILLED WON TON SKINS;
SERVED WITH SWEET & SOUR SAUCE

POTATO SKINS \$4.95 pp

CHOICE OF ONE:

- SOUTHWESTERN NACHOS • TEX-MEX • HOT WINGS •
- FRIED PORK • TEXAS CHILI

BUFFALO WINGS \$6.50 pp

SERVED WITH CELERY, CARROT STICKS AND 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 WITH ARTISAN BAGUETTES



PARTY DIPS

COLD

MEXICAN LAYERS DIP \$4.25 pp

LAYERED OF SHREDDED LETTUCE, SOUR CREAM, GUACAMOLE, BLACK BEANS, SHREDDED CHEESE AND FRESH SALSA; SERVED WITH CORN TORTILLA CHIPS

GUACAMOLE & FRESH SALSA \$4.25 pp

HOMEMADE GUACAMOLE AND FRESH SALSA; SERVED WITH COLORED CORN TORTILLA CHIPS

SALSA MEDLEY \$2.50 pp

CHARRED TOMATO SALSA, SALSA VERDE, PICO DE GALLO AND TROPICAL SALSA; SERVED WITH COLORED CORN TORTILLA CHIPS

SPICY RANCH DIP \$3.50 pp

RANCH WITH CHIPOTLE SAUCE, SERVED WITH CARROTS AND CELERY STICKS

QUESO DIP \$4.95 pp

MUENSTER AND CHEDDAR CHEESE WITH SAUTÉED ONION, GREEN CHILES AND CILANTRO; SERVED WITH COLORED CORN TORTILLA CHIPS

PIMIENTO-CHEESE DIP \$3.50 pp

CHEDDAR AND PEPPER JACK CHEESE WITH DICES PIMIENTOS; SERVED WITH CORN TORTILLA CHIPS

RED PEPPER HUMMUS \$3.50 pp

HUMMUS WITH ROASTED RED PEPPERS; SERVED WITH TOASTED PITA TRIANGLES

ROASTED EGGPLANT DIP \$3.95 pp

ROASTED EGGPLANT WITH PARSLEY, LEMON AND GARLIC; SERVED WITH TOASTED PITA TRIANGLES

CAPONATA \$3.95 pp

ROASTED EGGPLANT, WITH SAUTÉED CELERY, RED BELL PEPPER, TOMATO, AND RED ONION; SERVED WITH TOASTED BAGUETTES

OLIVE TAPENADE \$3.95 pp

BLACK OLIVES, ANCHOVIES, LEMON AND PARSLEY; SERVED WITH TOASTED BAGUETTES

FRENCH ONION DIP \$3.95 pp

FRENCH ONION WITH SOUR CREAM; SERVED WITH TOASTED BAGUETTES

BLUE CHEESE DIP \$3.95 pp

BLUE CHEESE, SOUR CREAM, AND WORCESTERSHIRE SAUCE; SERVED WITH CARROT AND CELERY STICKS

ROASTED GARLIC BACON DIP \$3.95 pp

ROASTED GARLIC, SAUTÉED ONION, AND CRISP BACON; SERVED WITH TOASTED BAGUETTES

TZATZIKI \$3.95 pp

CUCUMBER, GREEK YOGURT AND A TOUCH OF MINT SERVED WITH PITA TRIANGLES

TOMATOES TAPENADE \$3.95 pp

SUNDRIED TOMATOES, BLACK OLIVES, ANCHOVIES, LEMON AND PARSLEY; SERVED WITH TOASTED BAGUETTES

HOT

ROASTED BROCCOLI AND CHEDDAR

CHEESE DIP \$4.25 pp

PAN ROASTED BROCCOLI BAKED, SUN DRIED TOMATOES, ROASTED GARLIC BAKED WITH SHARP CHEDDAR CHEESE

SPINACH AND ARTICHOKE DIP \$4.25 pp

PRESENTED IN A SOURDOUGH BREAD BOWL; SLOW COOKED SMOKED MOZZARELLA, PARMESAN, CREAM CHEESE, SPINACH, AND ARTICHOKES; SERVED WITH TOASTED BAGUETTES

HOT CORN CHIPS

HOT CORN DIP \$ 3.95 pp

CUT CORN BAKED WITH CHOPPED GREEN CHILES, CHEDDAR AND JACK CHEESE, CILANTRO PESTO, CHOPPED TOMATOES
CORN CHIPS FOR DIPPING

BUFFALO ONION RANCH DIP \$4.25 pp

CUT UP CHICKEN, BELL PEPPERS, ONIONS, ROMA TOMATOES, CAYENNE PEPPER NEUFCHATEL CHEESE

CRAB DIP (HOT OR COLD) \$4.25 pp

A SUCCULENT CRAB MEAT DIP PRESENTED IN A SOURDOUGH BREAD BOWL; SERVED WITH LIGHTLY TOASTED SLICED BAGUETTES



ACTION STATIONS & DISPLAYS

ADD ON MENU

- ✓ EXHIBITION CHEF FOR ACTION STATIONS MINIMUM 2 HOURS **
50 GUEST MINIMUM

STREET TACOS \$8.00 pp

WARM CORN TORTILLAS, SALSA FRESCA, GUACAMOLE, CHOPPED ONION,
SHREDDED CHEESE, CHOPPED CILANTRO AND LIME

✓ SELECT TWO:

- GRILLED CHICKEN
- GRILLED FISH
- CARNE ASADA
- CARNITAS

JUMBO PRAWN COCKTAIL \$9.00 pp

SERVED WITH LEMONS AND COCKTAIL SAUCE

FRESH SUSHI DISPLAY m/p

SHRIMP, YELLOW TAIL, AHI TUNA, SALMON SUSHI, UNAGI, EBI, ASSORTED SUSHI ROLLS
PICKLED GINGER, WASABI, AND SOY SAUCE

- ✓ EXHIBITION SUSHI CHEF FOR ACTION STATIONS MINIMUM 4 HOURS **
- ✓ SAKE STATION ON ICE AVAILABLE – CHARGED ON CONSUMPTION

CHILLED SEAFOOD ON ICE m/p

DISPLAY OF FRESH OYSTERS (1 PIECE PER PERSON)
GREEN LIP MUSSELS (2 PIECES PER PERSON)
JUMBO SHRIMP (3 PIECES PER PERSON)
CRAB CLAWS (2 PIECES PER PERSON)
SERVED WITH LEMONS, COCKTAIL & LOUIS SAUCE

CAVIAR STATION m/p

BLACK PEARL AMERICAN CAVIAR, SALMON CAVIAR, GOLDEN CAVIAR, WASABI CAVIAR
SERVED ON CROSTINI, CLASSIC GARNISH OF CHOPPED EGG, SOUR CREAM, BERMUDA ONION WARM FRESHLY GRIDDLED BELLINI'S

CARVING STATION \$9.00 pp

SERVED WITH FRESHLY BAKED ROLLS & BUTTER
BAKED HAM WITH PINEAPPLE RELISH
MARINATED PORK LOIN, SUNDRIED APPLE RELISH
ROASTED TURKEY BREAST & CRANBERRY RELISH
HERB ROASTED LEG OF LAMB WITH MINT JAM
SLOW ROASTED BRISKET OF BEEF WITH NATURAL GRAVY

✓ ADD ON:

- HERB DE PROVENCE PRIME RIB ADD \$3.00 PP
- DIJON BASIL CRUSTED LAMB RACKS, ROSEMARY JUS ADD \$6.00 PP
- HERB CRUSTED NEW YORK LOIN, WHIPPED CREAMY HORSERADISH ADD \$4.00 PP
- GRILLED MARINATED FILET OF SALMON, CILANTRO SLAW ADD \$3.00 PP



STREETS OF CHINATOWN \$9.00 pp

BBQ PORK RIBLETS, CHICKEN POT STICKERS
VEGETABLE SPRING ROLLS, PAN FRIED SHRIMP DUMPLINGS
SERVED IN CHINESE TAKEOUT BOXES
BEEF & BROCCOLI WITH OYSTER SAUCE & TOASTED SESAME SEEDS
SPICY ORANGE GINGER GLAZED CHICKEN
CLASSIC SHRIMP WHITE RICE
ASSORTED DIPPING SAUCES

PAELLA VALENCIA \$8.00 pp

25 GUEST MINIMUM

PREPARED IN LARGE PAELLA DISPLAY PAN

SAFFRON RICE WITH CHORIZO, CHICKEN, SHRIMP, MUSSELS, PEAS & TOMATOES

MARTINIS & MORE \$9.00 pp

SELECT TWO:

HOT

WHIPPED ROASTED GARLIC POTATOES WITH CREAM AND MUSHROOM
CHICKEN JASMINE RICE WITH THAI CURRY CHICKEN IN MILK COCONUT CREAM SAUCE
ORZO PASTA WITH CHICKEN MARSALA
WHIPPED POTATOES WITH RAGOUT OF BEEF AND PORTOBELLO MUSHROOMS
HORSERADISH MASHED POTATOES, SIRLOIN TIPS, GREEN PEPPERCORN SAUCE
SAFFRON PEARL COUSCOUS WITH SEARED BABY SCALLOPS & CITRUS CREAM SAUCE
HERBED ORZO PASTA WITH TIGER PRAWNS WITH LIGHT SPICE TOMATO MARINARA
TOMATO RISOTTO WITH TIGER PRAWNS, CHIVES, AND CITRUS CREAM

COLD

LEMON & LIME MARINATED SCALLOP CEVICHE
AHI TARTAR, CILANTRO SLAW & WASABI
FRESH CRAB & SHRIMP COCKTAIL

GOURMET SLIDERS STATION \$6.00 pp

SERVED ON MINIATURE BUNS

SELECT TWO:

BLACK ANGUS BEEF, ARUGULA, GRILLED ONIONS, GRILLED RED PEPPER & BLUE CHEESE AIOLI
PULLED ASIAN PORK, SPRING ONIONS, NAPA CABBAGE SLAW, HOISIN BARBEQUE SAUCE
PULLED CHICKEN, SPRING ONIONS, CHEDDAR CHEESE, APPLEWOOD SMOKED BACON.
PULLED BBQ BRISKET, COLE SLAW, SPRING ONIONS, SLICED ROMA TOMATOES
GRILLED GARDEN VEGETABLES, BLEU CHEESE, BALSAMIC DRESSING

✓ ADD ON: \$4.00 PER ITEM

- SESAME SEED CRUSTED AHI TUNA, WHITE CABBAGE CILANTRO SLAW, WASABI MUSTARD DRESSING
- SLICED FILET MIGNON, WATERCRESS, SAUCE BÉARNAISE
- MARYLAND LUMP CRAB CAKE, CILANTRO SLAW, CHIPOTLE MAYO



LITTLE ITALY PASTA STATION \$7.00 pp
GARLIC BREAD, FOCACCIA & SHAVED PARMESANO-REGGIANO

PASTA

SELECT TWO:

- FUSILLI
- ORZO
- PENNE
- BOW TIE

SAUCE

SELECT TWO:

- BASIL PESTO SAUCE
- MARINARA
- SUN DRIED TOMATO CREAM SAUCE
- CLASSIC ALFREDO
- EXTRA VIRGIN OLIVE OIL

ADD ON:

WILD MUSHROOM RAVIOLI ADD \$2.00 PP

THREE CHEESE RAVIOLI ADD \$2.00 PP

CHEESE TORTELLINI ADD \$2.00 PP

CAESAR SALAD ADD \$2.00 PP

✓ EXHIBITION CHEF FOR ACTION STATIONS MINIMUM 2 HOUR CHARGE **

SOUP SHOOTERS AND MINI SANDWICHES \$8.00 pp

SELECT ONE:

- CHICKEN NOODLE
- CLASSIC LOBSTER BISQUE
- TORTILLA SOUP
- TOMATO BISQUE
- PORCINI MUSHROOM BISQUE

SELECT TWO:

- HAM AND CHEESE ON FOCACCIA
- MINIATURE RUBEN ON RYE
- TURKEY AND SWISS ON RYE
- TOMATO AND MOZZARELLA ON FOCACCIA
- GRILLED EGGPLANT & ZUCCHINI
WITH GOAT CHEESE ON WHOLE GRAIN

✓ EXHIBITION CHEF FOR ACTION STATIONS MINIMUM 2 HOURS **



SWEET TEMPTATIONS

50 GUEST MINIMUM

ICE CREAM MARTINIS **\$6.00** pp

✓ SELECT TWO:

VANILLA, CHOCOLATE, CHOCOLATE CHIP, STRAWBERRY, COFFEE, BUTTER PECAN, MINT CHIP ICE CREAM
WARM MIXED BERRY COMPOTE, FRESHLY MADE WHIPPED CREAM, CANDIED PECANS, CHOCOLATE SHAVINGS
& CHOCOLATE SAUCE.

PREPARED TO ORDER & SERVED IN MARTINI GLASSES

✓ ACTION STATION ATTENDANT MINIMUM 2 HOUR CHARGE **

CHOCOLATE FOUNTAIN **\$5.50** pp

RICH FLOWING CHOCOLATE: MILK, WHITE OR DARK

WITH OREO COOKIES, GRAHAM CRACKERS, BISCOTTI'S, MARSHMALLOWS, RICE CRISPY TREATS, POUND
CAKE, STRAWBERRIES, PINEAPPLE AND SEASONAL MELONS

✓ ACTION STATION ATTENDANT MINIMUM 2 HOUR CHARGE **

SWEET TABLE **\$12.00** pp

MINI FRENCH PASTRIES: PETIT FOURS, FRESH SEASONAL FRUIT TARTLETS,
WHITE & DARK CHOCOLATE DIPPED STRAWBERRIES, VARIETY OF CHOCOLATE TRUFFLES
FRESH SEASONAL FRUITS & BERRIES

SWEET TOOTH CANDY BAR **\$6.00** pp

ASSORTED CLASSIC SWEETS & CANDIES DISPLAYED IN VARIETY OF APOTHECARY JARS
TAKE-HOME CELLOPHANE BAGS



BAR MENU

Uptown

ALCOHOL: KETTLE ONE OR BELVEDERE VODKA, TANQUERAY GIN, BACARDI RESERVE RUM, CAPTAIN MORGAN, RESERVE RUM, HENNESSEY, BRANDY, CHIVAS REGAL 12, PATRON SILVER TEQUILA, JOHNNIE WALKER BLACK, SCOTCH, MAKER'S MARK BOURBON, SEAGRAM 7, SEAGRAM VO., MALIBU RUM, BAILEY'S IRISH CREAM, MIDORI, DICORONO AMARETTO, KAHLUA, PEACH SCHNAPPS, GRAND MARNIER, JAGERMEISTER,

MIXERS: TRIPLE SEC, APPLE PUCKER, SWEET AND SOUR, TONIC WATER, SODA WATER, PINEAPPLE JUICE, GRAPEFRUIT JUICE, BLOODY MARIE MIX, EXTRA DRY VERMOUTH, SWEET VERMOUTH, LIME JUICE AND GRENADINE

BEER: CHOICE OF 3 IMPORT/DOMESTIC BEERS

PLEASE SEE THE LIST BELOW*

WINE: CALIFORNIA SELECT MERLOT, CABERNET SAUVIGNON AND CHARDONNAY*

- | | |
|-----------------------|--------------------|
| • ONE HOUR PACKAGES | \$18.00 PER PERSON |
| • TWO HOUR PACKAGES | \$22.00 PER PERSON |
| • THREE HOUR PACKAGES | \$24.00 PER PERSON |
| • FOUR HOUR PACKAGES | \$28.00 PER PERSON |

DOWNTOWN

ALCOHOL: SKY VODKA, GORDON GIN, WELL RUM, MALIBU RUM, WELL GOLD TEQUILA, OLD BARTON'S SCOTCH, OLD BURTON'S WHISKEY, JIM BEAM BOURBON, MIDORI, AMARETTO, IRISH CREAM AND PEACH SCHNAPPS

MIXERS: TRIPLE SEC, APPLE PUCKER, SWEET AND SOUR, TONIC WATER, SODA WATER, PINEAPPLE JUICE, GRAPEFRUIT JUICE, BLOODY MARY MIX, EXTRA DRY VERMOUTH, SWEET VERMOUTH, LIME JUICE, GRENADINE

BEER: CHOICE OF TWO DOMESTIC BEERS AND ONE IMPORTED OR MICROBREW

PLEASE SEE THE LIST BELOW*

WINE: CHARDONNAY AND MERLOT OR CABERNET

- | | |
|----------------------|--------------------|
| • ONE HOUR PACKAGE | \$13.00 PER PERSON |
| • TWO HOUR PACKAGE | \$15.00 PER PERSON |
| • THREE HOUR PACKAGE | \$17.00 PER PERSON |
| • FOUR HOUR PACKAGE | \$19.00 PER PERSON |



MANHATTAN MARTINI BAR

INCLUDES YOUR CHOICE OF THREE MARTINIS WITH TOP SHELF/PREMIUM VODKA/GIN:
TRADITIONAL, COSMOPOLITAN, LEMON DROP, APPLE, MANDARIN ORANGE, RASPBERRY, CHOCOLATE, AND
PREMIUM BRANDS:

BOTTLED BEERS, WINES, MIXERS, SOFT DRINKS & BOTTLED WATER

- ONE HOUR PACKAGE \$18.00 PER PERSON
- TWO HOUR PACKAGE \$22.00 PER PERSON
- THREE HOUR PACKAGE \$24.00 PER PERSON
- FOUR HOUR PACKAGE \$28.00 PER PERSON

SOFT BAR

BEER: CHOICE OF TWO DOMESTIC BEERS AND ONE IMPORTED OR MICROBREW
PLEASE SEE THE LIST BELOW*

WINE: CALLOWAY CHARDONNAY AND MERLOT OR CABERNET
ASSORTED SODA: COKE, DIET COKE, 7UP, DIET 7UP, BOTTLED WATER (FLAT & SPARKLING)

- ONE HOUR PACKAGE \$10.00 PER PERSON
- TWO HOUR PACKAGE \$12.00 PER PERSON
- THREE HOUR PACKAGE \$14.00 PER PERSON
- FOUR HOUR PACKAGE \$16.00 PER PERSON

CASH BAR

✓ FULL AND PARTIAL CASH BAR SERVICE IS AVAILABLE

✓ \$250.00 SET-UP FEE APPLIES TO EACH BAR

✓ MINIMUM GUARANTEE OF \$1,500.00 IS REQUIRED PER EACH 100 GUEST

✓ SET-UP FEE WAIVED WITH HOSTED BEVERAGES OF \$1,500.00 OR MORE

- DOMESTIC BOTTLED BEERS \$3.00 EA
- PREMIUM BOTTLED BEERS \$4.00 EA
- PREMIUM WINE (MERLOT, CHARDONNAY, CABERNET) \$6.00 EA
- WELL COCKTAILS \$6.00 EA
- PREMIUM COCKTAILS \$8.00 EA
- PREMIUM MARTINIS \$10.00 EA
- ASSORTED CANNED SOFT DRINKS & BOTTLED WATER \$2.00 EA

BEER SELECTIONS:

DOMESTIC BOTTLED BEERS: BUDWEISER, BUD LIGHT, COORS, COORS LIGHT, MILLER LITE, MICHELOB, SHARPS

PREMIUM BOTTLED BEERS: CORONA, HEINEKEN, STELLA ASTROIS, NEWCASTLE AMSTEL LIGHT.

MICROBREW BEERS ARE AVAILABLE FOR AN ADDITIONAL CHARGE.

BUTLER WINE SERVICE

MERLOT, CABERNET SAUVIGNON AND CHARDONNAY

✓ PRICE BASED ON THE WINE SELECTION

DELUXE COFFEE SERVICE

FRESHLY ROASTED REGULAR AND DECAFFEINATED COFFEE SERVED WITH WHIPPED CREAM, SUGAR,
CINNAMON AND CHOCOLATE SHAVINGS

\$3.50 PER PERSON

BEVERAGE STATION

YOUR CHOICE OF FRUIT PUNCH, FRESH SQUEEZED LEMONADE, ICED TEA

\$2.50 PER GUEST (2-HOUR SERVICE)

SODA BAR

ASSORTED SODA: COKE, DIET COKE, 7UP, DIET 7UP, BOTTLED WATER (FLAT & SPARKLING)

\$4.00 PER GUEST (2-HOUR SERVICE)

ORDERING INFORMATION

AS A FULL SERVICE CATERER WE ARE PLEASED TO WORK WITH YOU ON CUSTOMIZING MENUS SUITED TO MEET YOUR NEEDS. FROM GOURMET SANDWICHES 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 AND APPRECIATE YOUR ORDER AS FAR IN ADVANCE AS POSSIBLE. ORDERS CAN BE PLACED WITH OUR CATERING OFFICE MONDAY THRU FRIDAY 8:30 AM -5:00 PM. FOR YOUR CONVENIENCE, ORDERS MAY BE PLACED DIRECTLY TO CUSTOMERSERVICE@ZCATER.COM AND ARE RETRIEVED THE FOLLOWING BUSINESS DAY.

✓ DELIVERIES BETWEEN 8PM AND 4AM DURING THE WEEK, ON WEEKENDS AND ON HOLIDAYS ARE SUBJECT TO ADDITIONAL CHARGES.

Achieving quality means providing excellent service standards. 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, with 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. Standard deliveries are scheduled 7 days a week from 6:00 AM till 10:00 PM within a thirty-minute window. Drop-off orders are presented on disposable black serving platters (cold entrees) or in foil pans (hot entrees). With your request, we will provide standard chafing dishes. All orders are served with Bio-degradable heavy duty paper plates, flatware, paper napkins and 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 with all packing and loading of your vehicle. All orders will be packaged in foil pans. Insulated heat bags will not be provided. The 15% service and 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 and 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 and 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, and Policy and Procedures are subject to change without notice. We reserve the right to correct any errors in pricing, and to cancel any order based on an incorrect quote.

Delivery Presentation Options

- A. Classic:** (Included with every order) Our Standard Package: signature paper plates, plastic utensils, serving utensils, napkins and cups when needed.
- B. Environmentally Friendly:** ZCater is now offering a full line of Green Products—Our plates, bowls, and cutlery are produced from 100% sustainable raw materials. \$1.75 per person
- C. Boardroom:** Chafers, Sternos, basic Black Buffet Linen, Disposable High Quality clear, white, or black disposable plastic plates, bowls, cutlery, beverage cups, and napkins. \$2.75 per person
- D.VIP:** All China, Plates, Glassware, Silverware, Chafers, Linens, basic Polycotton Linen and basic Polycotton Linen Napkins. Additional rentals will be charged accordingly. Serving utensils will be provided with each order. \$7.00 per person

At Your Service

RENTALS

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

BAR SERVICE

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

SERVICE PERSONNEL

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

FULL SERVICE EVENTS

Art of the Party specializes in Weddings, Receptions, Fundraisers and Social Events. Your account executive will help you build a custom menu for your event and will assist you with all of your event planning needs.

✓ **Delivery and Menu Pricing Subject to Change without Notice.**