

BREAKFAST

CONTINENTAL BREAKFAST \$13.50

Variety of home-made muffins, artisan pastries & fresh-baked bagels, served with low-fat cream cheese, organic preserve, fresh fruit salad and orange juice. 10 orders minimum.

BOUTIQUE OMELETTE \$18

Your choice of omelette folded in a 2.5 oz butter croissant, served with fresh fruit salad and orange juice.

HOUSE - with chopped bacon, sautéed mushrooms, cello spinach & Swiss cheese

FARMERS MARKET - asparagus, zucchini, sautéed mushrooms, caramelized onions, and shredded cheese blend.

5 Minimum per kind.



**BREAKFAST
TIME**

THE FARMERS BREAKFAST \$18

Scrambled eggs with cheese on the side, accompanied by bacon and chicken apple sausage, Country potatoes (sautéed with onions, bell peppers, garlic, parsley a hint of butter-oil blend), butter, croissants and orange juice. 10 orders minimum.

BREAKFAST QUICHE \$18

(3.5" individual quiche, cut in ½) your choice of:

- **LORREINE:** egg, ham & cheese
- **FLORENTINE:** egg, spinach & cheese.

Served with bacon & chicken-apple sausage, fruit salad and orange juice. 5 Minimum per kind.

QUICHE (A LA CARTE) \$7

3" Quiche, 1 piece per order. 10 orders minimum

BREAKFAST BURRITO (1 pp, cut in half) \$18

Served with mild tomatillo sauce, fruit salad and orange juice.

TRADITIONAL: Scrambled eggs, Pico de Gallo salsa, cheese, wrapped in flour tortilla. **CHOICES:** Bacon- Chicken apple sausage or-Chorizo (Mexican-style pork sausage).

VEGETARIAN: Scrambled eggs, Pico de Gallo salsa, cheese, wrapped in flour tortilla.

5 Minimum per kind.

BREAKFAST TACOS \$18

Tray of scrambled eggs and cheese with bacon and apple sausage bits. Served with flour tortillas on the side, guacamole, mild tomatillo sauce, pico de gallo salsa, fruit salad and orange juice.

5 Minimum per kind.

VEGAN TACOS: \$20

Soyrizo tofu scramble and vegan cheese. Served with corn tortillas, guacamole, mild tomatillo sauce, pico de gallo salsa, fruit salad and orange juice.

CONTINENTAL BRUNCH \$18

2.5 oz curved butter croissants. Accompanied by fresh fruit salad and orange juice. 5 Minimum per kind.

- Scrambled eggs & Swiss cheese.
- Scrambled eggs & Swiss cheese and black forest ham.
- Scrambled eggs & Swiss cheese and bacon.

HEART-HEALTHY EGG WHITE FRITTATA \$19.50

Egg white frittata with asparagus, zucchini, bell peppers, parsley, green onions, and sautéed mushrooms. Served with sliced multi-grain bread, fresh fruit salad and orange juice. 10 orders minimum.

BREAKFAST CASSEROLE \$18

Bacon, potatoes, eggs and cheese casserole. Served with fresh fruit salad and orange juice. 10 orders minimum.

LOX & BAGELS PLATTER (A LA CARTE) \$175

A dozen bagels, smoked salmon (16 oz), cream cheese, hard-boiled eggs, sliced tomatoes, sliced cucumbers and capers. Serves 12 pp.

MEXICAN RANCHEROS SCRAMBLED-GF (A LA CARTE) \$9.95

Scrambled eggs mixed in with tomato, bell pepper, queso fresco and cilantro. Salsa Roja on the side. 5 orders minimum.

HOME-MADE BELGIAN WAFFLES \$16.75

(1 waffle per person, in choices of chocolate, red velvet or buttermilk) served with chopped berries mélange (2.5 oz pp), whipped cream, butter, warm home-made strawberry marmalade, maple syrup, bacon and chicken apple sausage, fruit salad and orange juice. 10 orders minimum.

BREAKFAST PANCAKES \$16.75

BUTTERMILK PANCAKES: -2 pieces per person, with smoked bacon and chicken apple sausage, butter, syrup, fruit salad and orange juice. 10 orders minimum.

CREPES *A LA CARTE

- **NUTELLA AND BANANA** (12 pcs) \$130
- **VANILLA AND BERRIES** (12 pcs): Creamy vanilla spread and berries crepes with syrup \$140
- **SAVORY** (12 pcs): stuffed with spinach, mushrooms, and black forest ham, topped with Monterey jack cheese and Pico de Gallo salsa. \$150

VEGGIE SCRAMBLED-GF (A LA CARTE) \$9.95

Scrambled eggs, mixed in with celery, bell pepper, and spinach. Topped with shredded cheese. Salsa roja on the side. 5 orders minimum.

VEGAN-GLUTEN FREE

VEGAN-GLUTEN FREE ENGLISH MUFFIN SANDWICH \$17

Accompanied by fruit salad and orange juice. 5 orders minimum.

- Vegan/GF English muffin filled with tofu scramble, sliced tomato, and spinach leaves.
- Gluten free (not vegan) English muffin filled with egg white scramble, sliced tomato, and spinach leaves. ~~\$21.50~~

VEGAN-GLUTEN FREE CHILAQUILE CASSEROLE \$17

Baked corn tortillas, simmered in Mexican red sauce, topped with crumbled chipotle tofu and vegan cheese. Served with black beans, fruit salad and orange juice. 5 orders minimum.

VEGAN-GLUTEN FREE PLANTAIN WAFFLES \$17

Served with finely chopped berries for topping, fruit salad, maple syrup and orange juice. 2 Pieces Per Person, 5 orders minimum.

VEGAN-GLUTEN FREE SOYRIZO TOFU SCRAMBLED (WARM) \$125

1/3 PAN, Yield approximately 8 servings. Served with warm corn tortillas.

GLUTEN-FREE-PANCAKES \$17

with smoked bacon, butter, syrup, fruit salad and juice. 2 pieces per person, 5 orders minimum.

A LA CARTE

BREAKFAST PARFAIT (GF): \$9.75

Colorful layers of low-fat flavored yogurt, chopped and pureed fruit, topped with gluten-free granola (1 pc, in compostable cups).

- "TROPICAL BLEND" -finely chopped pineapples and mandarin orange segments in mango coulis.
- "BERRY BLEND" -finely chopped seasonal berries in raspberry coulis

MAKE YOUR OWN PARFAIT: \$75

32 Fl oz flavored Greek yogurt, 20 oz chopped fruits, 10 oz low-fat granola (yields 6-8).

VEGAN-GLUTEN-FREE PARFAIT: \$10

Layers of soy yogurt with finely chopped seasonal berries in raspberry coulis, topped with chopped walnuts. (1 pc, in compostable cups).

SOY YOGURT (1 PC) \$4.95

PROBIOTIC YOGURT (1 PC) \$4.50

GRANOLA BAR (1 PC) \$4.50

EGGS-HARD BOILED: (Half dozen, cut in ½) \$14.50

FRESH FRUIT SALAD: \$5.75

Diced pineapple and melons, garnished with grapes and berries. (10 orders minimum)

WHOLE FRUIT: crunchy apple, orange, banana or seasonal. (1 pc) \$3.50

BERRIES SALAD: 4.5 oz portion (10 orders minimum) \$9.95

FRESH FRUIT PLATTER: \$6.50

Sliced pineapple and melons, garnished with grapes and berries. (5 oz, 10 orders minimum)

COFFEE CAKE: \$49.50

Whole, pre-sliced) apple, berry, red velvet, carrot or seasonal. (Serves 10)

BAGELS: (dozen), served with 8 oz cream cheese, and 5 oz organic marmalade. \$49.50

VEGAN-GF MUFFINS: (half dozen) \$40

MINI PASTRIES: Mini muffins, croissants or danishes. (12 pcs) \$30

PASTRIES: muffins, pastries or danishes (1 pc) \$4.50

BEVERAGES

SOY MILK 32 Fl oz approx. \$16

ALMOND MILK 32 Fl oz approx. \$16

HOT CHOCOLATE: \$35

Ghirardelli chocolate (3 Lt airpot), mini marshmallows (5 oz), whipped cream (can) and cinnamon powder. yields 10 6 oz servings.

COFFEE:

By stainless steel insulated airpot, yields 10/10 oz cups \$30

By the Cambro (5 gallons, yields 64/10 oz cups) \$186

Coffee service includes sustainable source reduced fat milk, half and half, and assorted sugar packets.

JUICE PITCHER: \$25

60 fl oz, yields 10 6 oz servings. CHOICE: organic apple or orange juice.

ORGANIC LEMONADE PITCHER: \$30

60 fl oz, yields 10 6 oz servings. In choices of Santa Cruz organic lemonade, limeade, or strawberry lemonade.

TAZO TEA SERVICE:

1 airpot of hot water yields 10/10 oz cups \$25
Tea Cambro (5 gallons, yields 64/10 oz cups) \$170

Served with a dozen Tazo tea bags, and assorted sugar packets



SANDWICHES

SANDWICH PLATTER

\$16.50

with tomato, lettuce & dijonaise (*except for roasted vegetables sandwiches). On assorted home-made, sliced breads and rolls. Served with choice of salad, and house dessert.

- **FRESH CHICKEN BREAST (& cheddar)**
- **OVEN-ROASTED TURKEY (& cheddar)**
- **PASTRAMI (& Swiss)**
- **BLACK FOREST HAM (& Swiss)**
- **ROAST BEEF (& Swiss)**
- **ROASTED VEGETABLES** (*roasted red peppers and zucchini, avocado, lettuce chiffonade, carrots, tomatoes, with hummus and provolone cheese)



SIGNATURE SANDWICHES

\$17.50

(On artisan focaccia breads and rolls. Served with choice of salad, and house dessert.

- **TEX MEX TURKEY** (with pepper jack cheese, roasted red peppers, lettuce, tomato, guacamole)
- **AMERICAN HERO** (roast beef with sweet yellow peppers, red onions, romaine lettuce & basil mayonnaise)
- **ROASTED PORTABELLA MUSHROOM** (with gorgonzola cheese, basil & olive spread)
- **SIGNATURE CHICKEN** (marinated grilled chicken with chipotle mayo, spring greens, Havarti cheese, tomato & avocado)
- **GRILLED ACHIOTE CHICKEN** (with caramelized onions, pepper jack and guacamole)
- **GRILLED PRIMAVERA** (grilled shaved vegetables on French baguette, with provolone cheese, lettuce, tomato & balsamic aioli)

BOX LUNCH

\$17.50

with tomato, lettuce & dijonaise (*except for roasted vegetables sandwich). Served with fruit salad, and house dessert.

- **FRESH CHICKEN BREAST (& cheddar)**
- **OVEN-ROASTED TURKEY (& cheddar)**
- **PASTRAMI (& Swiss)**
- **BLACK FOREST HAM (& Swiss)**
- **ROAST BEEF (& Swiss)**
- **ROASTED VEGETABLES** (*roasted red peppers and zucchini, avocado, lettuce chiffonade, carrots, tomatoes, with hummus and provolone cheese)

DELI STYLE BUFFET

\$16

Make your Own Sandwich, with an assortment of deli meats (roast beef, oven roasted turkey, sliced chicken breast, pastrami, black forest ham, tuna salad, grilled vegetables) breadbasket, sliced cheese tray, tomato, lettuce, red onions (upon request), mayo, mustard and pickle chips. Served with choice of salad, and house dessert.

GOURMET SANDWICHES

\$18.50

Served with choice of salad, and house dessert.

- **CALIFORNIA BLT** (triple decker with turkey, bacon, cheddar, Swiss & guacamole on sliced sourdough, cut into easy-to-eat triangles)
- **VEGAN SUPREME -GLUTEN-FREE** (curried tofu and vegetables salad with hummus, lettuce tomatoes and cucumbers on sliced Vegan-gluten-free bread)
- **ALBACORE TUNA SALAD** (Albacore tuna salad with avocado, tomato, and lettuce chiffonade on whole grain)
- **NEW YORKER** (three-layered sandwich with pastrami, Swiss, thinly sliced pickles & Russian dressing on rye bread)
- **ROASTED CHICKEN FOCACCIA** (with ricotta cheese, zucchini, spinach, tomato & lemon zest)
- **CHICKEN SALTIMBOCCA** (herbed grilled chicken with prosciutto, mozzarella, olive rémoulade and balsamic aioli on organic ciabatta square bread)
- **TIJUANA STEAK** (with "fajita style" onions and bell peppers, pepper jack, guacamole, tomato, and chipotle mayonnaise)

PITA SANDWICHES

\$16.99

Pita bread "roll up" with lettuce, tomato, cucumbers, sliced red onions, and your choice of filling (thinly sliced grilled chicken, thinly sliced steak, tuna-corn salad, or falafel). Served with side of tzatziki (minted yogurt dipping sauce), Served with choice of salad, and house dessert.

WRAPS, PITA SANDWICHES AND PANINIS

GRILLED PANINI

\$18.50

Focaccia and organic ciabatta grilled sandwiches, served with choice of salad and house dessert.

- **SICILIAN CHICKEN** (thinly sliced grilled chicken, chopped black olives, salami, pepperoncini, tomatoes, fresh basil, fresh mozzarella and balsamic aioli).
- **TURKEY CLUB** (oven-roasted turkey, with avocado aioli, tomatoes, roasted red peppers, Havarti cheese and bacon).
- **CHICKEN PESTO** (roasted red peppers, provolone, grilled onions, and mushrooms).
- **ROASTED PORTABELLA MUSHROOMS** (with provolone, spinach, roasted red peppers and tofu slices).
- **NUEVA HAVANA** (with grilled ham, thinly sliced grilled chicken, melted Mexican cheese, pickles, chipotle mayonnaise).
- **REUBEN** (thinly sliced corned beef, Thousand Island, Swiss cheese, sauerkraut).
- **PHILLY CHEESE STEAK** (with grilled onions and bell peppers with melted jack cheese).
- **MEDITERRANEAN GARDEN** (artichoke hearts, grilled zucchini, olives, mushrooms, roasted red peppers, tomatoes, fresh mozzarella and balsamic aioli).



NOUVEAU SPRING WRAPS (GF)

\$16.50

Served with cilantro dipping sauce, choice of salad, and fruit salad.

- **VIETNAMESE STEAK** (with crisp carrot and cucumber matchsticks, vermicelli, lettuce leaves, thinly sliced mango, daikon radish, scallions, mint, basil and cilantro).
- **VIETNAMESE SHRIMP** (halved shrimp -3 pcs pp, crisp carrot and cucumber matchsticks, vermicelli, lettuce leaves, thinly sliced mango, daikon radish, scallions, mint, basil and cilantro).
- **THAI CHICKEN** (with crisp carrot and cucumber matchsticks, vermicelli, lettuce leaves, thinly sliced mango, daikon radish, scallions, mint, basil and cilantro).
- **GRILLED VEGAN PORTABELLA** (with crisp carrot and cucumber matchsticks, vermicelli, lettuce leaves, thinly sliced mango, daikon radish, scallions, mint, basil and cilantro).



WRAPS

\$16.99

(8 oz pp, sliced) wraps in assorted tortillas (flour, spinach, wheat, or sun-dried tomato). Served with choice of salad, and house dessert.

- **TURKEY BLT** (oven-roasted turkey, provolone cheese, bacon, mixed greens, onions, tomatoes & dijonnaise)
- **SPICY TUNA** (low-fat mayonnaise, sriracha sauce, scallions, avocado, carrot matchsticks, lettuce & rice)
- **BEEF STIR-FRY WRAP** (stir-fried veggies, sirloin steak strips, and rice in flour tortilla)
- **THAI CHICKEN** (stir-fried veggies and chicken breast strips in sweet chili sauce, Thai basil and rice in flour tortilla)
- **TEX MEX CHICKEN WRAP** (black beans, grilled chicken strips, grilled corn, tomatoes, green chilies, rice, avocado, shredded lettuce & cheese)
- **CHICKEN AVOCADO** (marinated grilled chicken breast with bell peppers, lettuce, red onions, balsamic vinegar & avocado mayonnaise)
- **HEARTY GARDEN** (quinoa & sautéed eggplant, roasted peppers, lettuce chiffonade, Portabella mushrooms, carrots, zucchini & avocado)

SALADS

All salads are served with fruit salad and house dessert.



CAPRESE SALAD (GF)

Sliced fresh mozzarella, sliced cherry tomatoes and sweet basil, seasoned with salt and extra virgin olive oil. Balsamic vinaigrette.

Vegetarian/GF \$15.95

PEAR SALAD (GF)

Sliced pears, mixed greens, crumbled gorgonzola cheese, roasted walnuts, dried cranberries, chopped strawberries, Raspberry vinaigrette.

Vegetarian/GF	\$15.95	Chicken	\$16.95
Steak	\$18.50	Shrimp	\$19.75

LATIN SALAD

Queso fresco, sliced radish, tomato, cucumbers, crispy tortilla confetti, red onions (on the side), spring mix, Cilantro dressing.

Vegetarian	\$15.95	Chicken	\$16.95
Steak	\$18.50	Shrimp	\$19.75

CALIFORNIA SALAD (GF)

Garbanzo beans, black olives, tomatoes, avocado, marinated artichokes, cubed cheddar cheese, spring mix, Balsamic vinaigrette.

Vegetarian/GF	\$15.95	Chicken	\$16.95
Steak	\$18.50	Shrimp	\$19.75

COBB SALAD

Diced turkey breast (3 oz), romaine, hard-boiled eggs, crumbled bacon, tomatoes, marinated mushrooms, avocado, and blue cheese. Buttermilk ranch dressing.

\$16.95

NAPA VALLEY (GF)

Grapes, mixed greens, Napa cabbage, red cabbage, goat cheese, celery, pecans (on the side), Citrus dressing

Vegetarian/GF	\$15.95	Chicken	\$16.95
Steak	\$18.50	Shrimp	\$19.75

SPINACH SALAD (GF)

Baby spinach, avocado, pears, crisp bacon, marinated mushrooms, toasted almonds (on the side), orange mandarins, Mustard dressing.

Vegetarian/GF	\$15.95	Chicken	\$16.95
Steak	\$18.50	Shrimp	\$19.75

\$16.95

CHEF SALAD

Diced turkey (1.5 oz) and ham (1.5 oz), mixed greens, tomatoes, cucumbers, cheddar and Swiss cheese, bacon and avocado. House dressing (citrus).

\$16.95

CAESAR SALAD

Romaine hearts, rustic croutons, sliced cherry tomatoes and parmesan cheese. Caesar dressing.

Contains eggs and anchovies

Traditional	\$15.95	Chicken	\$16.95
Steak	\$18.50	Shrimp	\$19.75

SOBA SALAD (GF)

Soba noodles, romaine, carrot matchsticks, julienned bell peppers, julienned cucumbers, chives, cilantro, Thai basil, and black sesame seeds (only upon request). Rice vinegar dressing

Vegetarian/GF	\$15.95	Chicken	\$16.95
Steak	\$18.50	Shrimp	\$19.75

SALAD BAR \$19.95

GREENS: chopped seasonal lettuce, mixed greens, and spinach.
TOPPING: tomato, shredded carrots, corn kernels, garbanzo beans, olives, sliced hard-boiled eggs, croutons, parmesan cheese, shredded cheese, marinated mushrooms, marinated artichokes, pepperoncini, cucumbers, beets.
GRILLED TOPPING (4 oz pp): seasoned grilled chicken, steak, tofu or portobello. Includes fruit salad and cookies or brownies.

(15 GUESTS MINIMUM, 6 TOPPINGS INCLUDED, ANY ADDITIONAL CHOICES INCUR IN \$1 PP)



PROTEIN SERVING SIZE:

Grilled chicken: 4 oz.

Grilled Steak: 4 oz.

Grilled Shrimp: 5 pieces per portion

SOUPS AND SALADS

All salads are served with fruit salad and house dessert.

GREEK SALAD (GF)

Chopped Romaine lettuce, Kalamata olives, pepperoncini, tomato, feta cheese, cucumbers, grilled eggplant, and red onions. Citrus dressing.

Vegetarian/GF	\$15.95	Chicken	\$16.95
Steak	\$18.50	Shrimp	\$19.75

PIER 39 SALAD (GF)

Cucumber, avocado, iceberg lettuce, tomatoes, hard-boiled eggs, Thousand Island dressing.

Vegetarian/GF	\$15.95	Salmon	\$19.75
Crab	\$21.75	Shrimp	\$19.75

ASIAN CABBAGE SALAD

Cabbage mélange (includes Chinese cabbage), celery, cucumber, sugar snap peas, bell pepper, red onions, crispy vermicelli noodles, toasted sesame seeds, slivered almonds on the side. Sesame soy dressing (contains gluten).

Vegetarian	\$15.95	Chicken	\$16.95
Steak	\$18.50	Shrimp	\$19.75

SOUTHWESTERN MULTI-BEAN (GF)

Corn kernels, toasted pepita seeds, fresh cilantro, beans mélange (black, pinto, kidney), red onions, angel hair shredded red and green cabbage, cilantro vinaigrette.

Vegetarian/GF	\$16.95	Chicken	\$16.95
Steak	\$18.50	Shrimp	\$19.75

BISTRO QUINOA

Organic quinoa (a superfood!), roasted squash "croutons", crispy diced pancetta, Napa cabbage, cambozola cheese. Roasted shallot balsamic vinaigrette **item available as boxed salad only in quantities of 5 or more if combined.

Vegetarian	\$15.95	Chicken	\$16.95
Steak	\$18.50	Shrimp	\$19.75

FARRO SALAD (SUPERFOOD)

Farro, cucumber, roasted beets, roasted carrots, seasonal kale, cranberries, walnuts (on the side) and mandarin orange segments drizzled with white balsamic vinaigrette. **item available as boxed salad only in quantities of 5 or more if combined.

Vegetarian	\$15.95	Chicken	\$16.95
Steak	\$18.50	Shrimp	\$19.75

ADD ONS:

DINNER ROLLS \$16.50

Plain and wheat dinner rolls, served with butter (10 pc)

BREAD BASKET \$35

Assortment of flatbreads, dinner rolls, focaccia, breadsticks, and butter (15 pcs)

MOZZARELLA GARLIC BREAD \$35

Toasted bread covered in garlic paprika butter and mozzarella, topped with parsley, chopped tomatoes (10 - 3 oz servings)

NAAN BREAD BASKET \$30

Oven-baked flatbread brushed with garlic butter and herbs. (10 pc)

PASTA JARDINIÈRE (GF)

Gluten-free pasta, pesto, grilled and raw vegetables (cherry tomatoes, artichoke hearts, zucchini, cucumber, black olives, bell peppers and pine nuts), chopped fresh mozzarella, light Italian dressing. **item available as boxed salad only in quantities of 5 or more if combined.

Vegetarian/GF	\$16.00	Chicken	\$17.75
Steak	\$18.50	Shrimp	\$19.75

NIÇOISE (TRAY, GF)

Trimmed green beans, small new potatoes, sliced red onions (onions only upon request), pitted Niçoise olives, cherry tomatoes, quartered hard-boiled eggs, Balsamic vinaigrette. **item available as a buffet option only (not to be boxed).

Vegetarian/GF	\$15.95	Salmon	\$19.75
Tuna	\$19.75		

SOUPS -yields 10-12 servings

- 🍷 VEGAN-GLUTEN-FREE MINESTRONE \$140
- 🍷 CHICKEN TORTILLA SOUP \$150
- 🍷 CHICKEN NOODLES SOUP \$150
- 🍷 SEASONAL VEGETABLE CHOWDER \$140
- 🍷 TURKEY CHILI \$150
- 🍷 CLAM CHOWDER \$160
- 🍷 TOMATO SOUP \$140

-Add a full Grilled Cheese Sandwich (Swiss, cheddar, or provolone) for +\$7.95 per person.



COMBOS



SOUP AND SALAD \$ 19.99

Your choice of soup, salad and proteins (Grilled Chicken, Steak or tofu). Accompanied with dinner rolls, fruit salad, and house dressing.
(10 orders minimum per kind)

INDIAN PLATTER \$ 20.95

Your choice of Tandoori or Tikka Masala chicken thighs - boneless-skinless (gluten-free) *veggie option available upon request., accompanied with Garlic Butter Naan Bread.

SIDE: Steamed jasmine rice -long grain (unseasoned)

SALAD: Green salad

(10 orders minimum per kind)



BBQ PLATTER \$ 29.95

BBQ platter includes two proteins of your choice (chicken (thigh or leg, 1pc), short ribs of beef (4oz), pork ribs (2 pcs), veggie/tofu kebabs (1 pc) or hot link sausage (1pc, sliced).

SIDE: baked beans.

SALAD: coleslaw or pasta salad

(10 orders minimum per kind)

MEDITERRANEAN PLATTER \$22.95

Your choice of herbed kebabs or Shish kebabs (chicken, beef or tofu/veggie), pita bread, tzatziki sauce, sliced cucumber, sliced red onions, sliced tomatoes, and hummus.

CHOICE:

HERBED KEBABS (gluten-free): char-broiled meat chunks (chicken, beef or tofu & veggies) with bell peppers, onions, mushrooms and zucchini in Chardonnay basil sauce (has dairy).

OR

SHISH KEBABS (gluten-free): (ground beef kebabs, Ground chicken kebabs or Soy meat for vegetarians) marinated in lemon juice, grated onions, garlic, parsley and spices.

SIDE DISH: WILD RICE PILAF **SALAD:** GREEK SALAD

(10 orders minimum per kind)



ENTREES



ITALIAN

PASTA BAR

Minimum of 15 people, 5 minimum per choice.
PASTA BAR INCLUDES: PARMESAN CHEESE & CHILI FLAKES.
CHOICE OF PASTA: -Penne pasta -Spaghetti -Fettuccine
SAUCES: -Marinara sauce -Alfredo -Creamy pesto
PROTEIN: -Beef meatballs -Sliced chicken breast -Grilled vegetables or eggplant meatballs. (Total of (4) 1-ounce meatballs pp)
SALAD: CAESAR SALAD **DESSERT:** COOKIES & BROWNIES

\$19.95

MARSALA *(Gluten free)*

With button mushrooms and peas in Marsala (Italian wine) sauce. Served with your choice of side dish, salad, and house dessert.

TOFU \$18.95 CHICKEN BREAST FILET \$19.95 TOP SIRLOIN OF BEEF \$21.00

LASAGNA (Increments of 6 only)

Layers of sautéed ground meat, ricotta, cheese blend and Parmesan cheeses, spinach, marinara sauce, and lasagna noodles, topped with mozzarella cheese. Served with your choice of salad, and house dessert. *Item does not include side dish.

SPINACH LASAGNA \$18.95 CHICKEN LASAGNA \$18.95 BEEF LASAGNA \$19.95

GRILLED CHICKEN FARFALLE

\$18.95

In sun-dried tomato cream sauce (grilled chicken on the side). Served with your choice of salad, and house dessert. *item does not include side dish.

PARMIGIANA

Bread-crusting filets of meat topped with cheese, tomato, and basil. Served with your choice of side dish, salad, and house dessert.

EGGPLANT \$18.95 CHICKEN BREAST FILET \$19.95 TOP SIRLOIN OF BEEF \$21.00

SCALOPPINI

Seared thin-sliced cutlets of meat (dredged in flour) in dry vermouth-lemon sauce, topped with a Mediterranean sauté (finely chopped artichokes, fresh tomatoes, spinach, capers, lemon juice and mushrooms). Served with your choice of side dish, salad, and house dessert.

TOFU \$18.95 CHICKEN BREAST FILET \$19.95 TOP SIRLOIN OF BEEF \$21.00

TUSCANY CHICKEN

\$19.95

Chicken breast roulade stuffed with fontina cheese, roasted red peppers and sage, in lightly creamy roasted tomato sauce. Served with your choice of side dish, salad, and house dessert.

SIGNATURE BAKED CHEESE MANICOTTI

\$18.95

Thick pasta tubes (2pp) filled with a mixture of cheeses, topped with meat or vegetarian ragout. Served with your choice of salad, and house dessert. *Item does not include side dish.



ASIAN

ASIAN STIR-FRY *(Gluten free)*

Strips of your choice, marinated in tamari soy sauce (gluten-free), orange juice, rice vinegar, honey, ginger, chili flakes and sesame oil, wok-stir-fried with veggies (broccoli, bell peppers, carrots, zucchini, cocktail corn, scallions, onions, and fresh cilantro garnish. Served with your choice of side dish, salad, and house dessert.

TOFU & VEGGIES \$18.95 CHICKEN BREAST \$19.95 TOP SIRLOIN OF BEEF \$21.00
 SHRIMP \$22.95

TERIYAKI

Broiled meat in sweet soy sauce, topped with grilled pineapple chunks. Served with your choice of side dish, salad, and house dessert.

PORTABELLA MUSHROOM \$18.95 CHICKEN: BONELESS, SKINLESS THIGHS \$19.95
 TOP SIRLOIN OF BEEF \$21.00

PAD THAI *(Gluten free)*

stir-fried rice noodles with choice of entree, scrambled eggs, Thai sauce blend (vinegar, fish and tamarind sauce), red chili peppers, bean sprouts, garlic, chives, chili powder, crushed peanuts, coriander, lime (garnished with chopped cilantro). Served with your choice of salad, and house dessert. *Item does not include side dish.

TOFU & VEGGIES \$18.95 CHICKEN \$19.95 SHRIMP \$22.95

CHEF'S DRUNKEN NOODLES

\$18.95

Made with rice noodles, soy sauce, fish sauce, chile padi, garlic, basil, green onions, Thai basil leaves and sliced chicken. Served with your choice of salad, and house dessert. *Item does not include side dish.

CHINESE ORANGE CHICKEN

\$18.95

Crispy fried in a sweet orange sauce made with orange juice, vinegar, garlic, sugar, soy sauce, ginger, red chili flakes, and orange zest. Served with your choice of side, salad, and house dessert.

MEDITERRANEAN

GYRO BAR

\$18.95

Choice of meat: beef, chicken, or eggplant, pita bread, sautéed red onions and sliced tomatoes, cucumber, and Tzatziki sauce. Served with Greek Salad and house dessert. *Item does not include side dish.

HERBED KEBABS *(Gluten free)*

Char-broiled chunks of your choice of entrée with bell peppers, onions, mushrooms, and zucchini in Chardonnay basil sauce (has dairy; thickened with arrowroot= GF). Served with your choice of side, salad, and house dessert.

TOFU & VEGGIES \$18.95 CHICKEN BREAST \$19.95 TOP SIRLOIN OF BEEF \$21.00



ENTREES

BBQ MENU

AMERICAN BBQ

Your choice of entree cooked in our signature "aprikose" BBQ sauce, accompanied by corn on the cob. Served with your choice of side dish, salad, and house dessert.

TOFU AND VEGGIE KEBABS	\$18.95	QTR LEG CHICKEN	\$19.95
BONELESS SHORT RIBS OF BEEF OR PORK	\$26.95		

HULI-HULI BBQ *(Gluten free)*

Hawaiian style BBQ sauce, made with pure Hawaiian brown sugar cane along with soy sauce, honey, sesame oil, fresh ginger and more. Corn on the cob on the side. Served with your choice of side dish, salad, and house dessert.

TOFU AND VEGGIE KEBABS	\$18.95	CHICKEN THIGHS	\$19.95
BONELESS SHORT RIBS OF BEEF OR PORK	\$26.95	SALMON	\$24.95

HAMBURGERS

Angus burger patty –or 4 oz filet (for CHX or SLM), accompanied by lettuce, tomato, onions, cheese, pickles, buns, ketchup, mayo, mustard. Served with salad and dessert. *Item does not include side dish.

VEGETARIAN	\$14.95	CHICKEN FILET	\$14.95	ANGUS GROUND BEEF	\$16.95
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HOT DOGS

2 standard hot dogs per person, served with chopped tomatoes, jalapenos, chopped onions, relish, ketchup, mayonnaise, and mustard. Served with salad and dessert. *Item does not include side dish.

VEGETARIAN	\$14.95	CHICKEN	\$14.95	BEEF	\$15.95
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CHEF SPECIALTIES

SIGNATURE CHICKEN \$19.95

Chicken breast roulade stuffed with mushrooms, spinach, and sundried tomatoes, topped with mushroom sauce. Served with your choice of side dish, salad, and house dessert.

SLOW-ROASTED CHICKEN *(Gluten free)* \$18.95

(GF) in our house citrus-herb marinade, accompanied by gravy. Served with your choice of side dish, salad, and house dessert.

CHICKEN MARGHERITA \$19.95

Chicken breast roulade stuffed with mozzarella cheese, Roma tomatoes, and garlic, in light white wine sauce. Served with your choice of side dish, salad, and house dessert.

CHICKEN WITH ASPARAGUS \$19.95

Chicken breast roulade stuffed with asparagus, in hollandaise sauce. Served with your choice of side dish, salad, and house dessert.

PANKO CORDON BLEU \$19.95

Breaded chicken breast roulade stuffed with ham and Swiss cheese, in light roasted red pepper sauce. Served with your choice of side dish, salad, and house dessert.

(TIKKA) MASALA *(Gluten free)*

Your choice of entrée marinated in garlic-ginger paste, then cooked in a tomato cream sauce (contains powdered garbanzo). Served with your choice of side dish, salad, and house dessert.

TOFU & VEGGIES	\$18.95	CHICKEN THIGHS	\$19.95	TOP SIRLOIN OF BEEF	\$21.00
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TANDOORI *(Gluten free)*

Indian style char-broiled choice marinated with yogurt, amchoor, ginger, and aromatic spices. Served with your choice of side dish, salad, and house dessert.

VEGETARIAN	\$18.95	CHICKEN	\$19.95
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ANGUS PRIME RIB OF BEEF *(Gluten free)* \$65.00

(GF) *this item is sold in increments of 10, for hosted stations only) 8-10 oz pp -with Au Jus and fresh horseradish. Served with your choice of side dish, salad, and house dessert.

GRILLED ANGUS TRI-TIP \$25.95

Thinly sliced grilled angus tri-tip (6 oz, marinated in rosemary-garlic), drizzled in pancetta-shallot demi glaze. Served with your choice of side dish, salad, and house dessert.

MARINATED FLANK STEAK ROULADE *(Gluten free)* \$25.95

Elegant roll with mushrooms, spinach & roasted red pepper stuffing in cabernet-tarragon sauce. Served with your choice of side dish, salad, and house dessert.

BOURGUIGNON *(Gluten free)*

French style braised vegetables, herbs and your choice of entree cooked in wine and veggie broth reduction (*arrowroot used to keep it gluten-free). Served with your choice of side dish, salad, and house dessert.

VEGETARIAN	\$18.95	CHICKEN	\$19.95	BONELESS SHORT RIBS OF BEEF	\$26.95
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MOROCCAN SWEET AND SPICY SHRIMP \$22.95

seasoned with homemade Moroccan seasoning and pan fried until crispy. Accompanied with Louie sauce. Served with your choice of side dish, salad, and house dessert.

BEEF BULGOGI *(Gluten free)* \$22.50

thinly sliced beef marinated in a mix of soy sauce, sugar or honey, sesame oil, garlic, onion, and pear puree. Served with your choice of side dish, salad, and house dessert.

SKILLET BOURBON STEAK *(Gluten free)* \$25.95

pan seared juicy trip tip with a Dijon mustard rub and an incredible creamy bourbon sauce. Served with your choice of side dish, salad, and house dessert.



LATIN

BRAISED SHORT RIB TACOS \$26.95

(5 oz meat pp, equivalent to 2 tacos) Served with tomatillo sour cream, avocado salsa, chopped cilantro, chopped onions, crumbled queso fresco, corn tortillas, rice, Latin salad with cilantro vinaigrette and churros dipped in chocolate.

SOFT TACO BAR \$19.95

(5 oz meat pp, equivalent to 2 tacos) Served with Mexican rice, black beans, corn and flour tortillas, tortilla chips and condiments (guacamole, salsa, red spicy sauce, and mild green sauce, chopped onion, chopped cilantro), Latin salad with cilantro vinaigrette, and chocolate dipped churros.

CHOICES: ROASTED VEGGIES OR GRILLED TOFU CHICKEN - BEEF-

AL PASTOR (PORK IN ZESTY SAUCE)- SHRIMP \$23.95

SUMMERY FISH TACOS \$23.95

(2 tacos per person) Battered Basa fish, served with tomato-mango salsa (with cucumber, green onion, minced jalapeño chili, mango, lime juice), chipotle sour cream, cabbage slaw, chopped cilantro, and warm corn or flour tortillas. Served with Mexican rice, whole black beans. Latin salad with cilantro vinaigrette, and chocolate dipped churros.

FAJITAS BAR \$21.95

Grilled bell peppers, onions, and choice of entree (cut in strips) with our signature fajita seasoning. Served with warm tortillas, Mexican rice, black beans, shredded lettuce, sour cream, tortilla chips, salsa, guacamole, house dessert or chocolate dipped churros. *Does not include side salad, only shredded lettuce.

CHOICES: ROASTED VEGGIES- CHICKEN- STEAK- AL PASTOR (PORK IN ZESTY SAUCE)
SHRIMP \$23.95

TOSTADA SALAD BAR \$19.95

Our home-made crispy tortilla basket with condiment bar including primavera rice, whole black beans, shredded lettuce, diced tomatoes, tortilla chips, Cheddar cheese, salsa, sour cream & guacamole. Fruit salad, and house dessert or chocolate dipped churros.

CHOICES: ROASTED VEGGIES- CHICKEN- STEAK- AL PASTOR (PORK IN ZESTY SAUCE)
SHRIMP \$19.95

ENCHILADAS \$20.95

(2 enchiladas per order) corn tortillas filled with shredded choice of entrée and cheese, smothered in red sauce. Served with rice, beans, guacamole, sour cream, tortilla chips. Latin salad with cilantro vinaigrette, house dessert or chocolate dipped churros

CHOICES: ROASTED VEGGIES- CHICKEN- STEAK- AL PASTOR (PORK IN ZESTY SAUCE)
SHRIMP \$20.95

ENTREES



BURRITOS \$18.95

Colorful folded flour tortilla filled with rice, refried beans, shredded cheese blend and choice of meat. Served with tortilla chips, guacamole, sour cream, salsa, red hot sauce, mild green sauce. Latin salad with cilantro vinaigrette,, and chocolate dipped churros..

CHOICES: ROASTED VEGGIES- CHICKEN- STEAK-

AL PASTOR (PORK IN ZESTY SAUCE) SHRIMP \$22.50

PERUVIAN SALTADO (Gluten free)

Marinated choice of entree stir-fried with aji Amarillo powder, French fries, sliced red onions, spices and tomatoes (garnished with chopped cilantro). Served with your choice of side dish, salad, and house dessert.

CHOICES:

PORTABELLA MUSHROOM- \$18.95 CHICKEN- \$19.95

TOP SIRLOIN OF BEEF \$21.00

ADD-ONS

50 OZ MOLCAJETE :

50 oz Serves 25 pp, 2 oz per person.

Pico de Gallo Salsa (Vegan-GF) \$42.50

Tomatillo Sauce (Vegan-GF) \$32.50

Guacamole (Vegan-GF) \$59.95

THREE-COLORED CHIPS (GF)

served with guacamole (20 oz bowl) and Pico de Gallo salsa (20 oz bowl). Serves 10 pp. \$55

NACHO CHEESE

SMALL ROUND PAN, TORTILLA CHIPS & JALAPENOS
6 LBS Serves 20 pp. \$130



ENTREES

VEGAN • GLUTEN FREE • VEGETARIAN

STUFFED PORTABELLA CUPS

\$18.95

Stuffed with our zucchini-spinach-artichoke dip (with grated mozzarella cheese, sour cream, light mayonnaise, finely chopped onions & bell peppers, garlic, lemon juice, seasonings. Served with your choice of side dish, salad, and house dessert.

ROASTED PORTABELLA MUSHROOM

\$18.95

(Vegan GF) 6oz, marinated in chimichurri sauce. Served with vermicelli (angel hair rice pasta), green salad (with vegan, gluten-free dressing), and fruit salad.

TOFU AND VEGGIE KEBABS

\$18.95

(Vegan GF) 2 pcs pp. with seasonal vegetables and chunks of firm tofu. Served with tomato & olive relish, steamed rice, green salad (with vegan, gluten-free dressing), and fruit salad.

GLUTEN-FREE PASTA PROVENCAL

\$18.95

(Vegan GF) in a fragrant tomato & fresh herb sauce and vegetable medley. Served with green salad (vegan-gluten-free dressing), and fruit salad as dessert.

BUTTERNUT SQUASH RAVIOLI

\$18.95

(VEGAN) (8 pcs pp) with fresh marinated tomato chunks sauce, fresh garlic, sage & olive oil *item contains gluten*. Served with green salad (vegan, gluten-free dressing), and fruit salad.

AUBERGINE MEATBALLS

\$18.95

Vegetarian-style meatballs (eggplant, soy meat, parmesan cheese, flour, olive oil, rice starch, seasonings, soybean oil) in marinara sauce..

STUFFED TOMATOES

\$18.95

(Vegan GF) 2 pcs pp baked tomatoes stuffed with veggies & finely chopped tofu. Healthy and delicious! Served with fluffy quinoa pilaf, green salad (vegan-gluten-free dressing), and fruit salad as dessert.

THAI VERMICELLI "CHOW-MEIN"

\$18.95

(Vegan, GF) stir-fried veggies, Thai basil, and rice vermicelli noodle. Served with green salad (vegan, gluten-free dressing), and fruit salad as dessert.

RATATOUILLE:

\$18.95

(Gluten free) vegetable broil ratatouille is a French classic; sumptuous medley of vegetables cooked in a tomato & herb sauce, topped with sliced golden potatoes and cheese.

FISH

LEMON BUTTER TILAPIA (Gluten free) \$21.95

(6 oz filet) in a lemon butter sauce (with garlic, lemon, parsley, salt & pepper). Served with your choice of side dish, salad, and house dessert.

MOROCCAN SPICED SALMON (Gluten free) \$24.95

(6 oz filet) seasoned with homemade Moroccan seasoning and seared. Accompanied with a lemon yogurt sauce, your choice of side dish, salad, and house dessert.

OVEN-ROASTED SALMON (Gluten free) \$24.95

(6 oz filet) with mustard-dill glaze. Served with your choice of side dish, salad, and house dessert.

GRILLED U.S. FARMED SALMON (Gluten free) \$24.95

(6 oz filet) topped with zesty chili-mango sauce. Served with your choice of side dish, salad, and house dessert.



SIDES

STEAMED RICE

(VEGAN-GF-4oz pp) steamed jasmine rice -long grain (unseasoned) \$4.50

WILD PILAF RICE

(VEGAN-GF-4oz pp) sautéed onion, bell peppers, celery, white and wild rice simmered in savory vegetable broth \$4.50

FRIED RICE (GLUTEN FREE)

(4oz pp) stir-fried long white grain rice with egg, carrots, green onions, peas, chopped onions and soy sauce. ADD \$2.95 PP or (A LA CARTE) veg. \$7.50 with chicken \$9.50

BROWN GARDEN RICE

(VEGAN-GF-4oz pp) brown rice studded with diced vegetables (carrots, bell pepper, zucchini, peas, corn, scallions) \$4.50

CILANTRO RICE (GLUTEN FREE)

(4oz pp) long-grain rice, cooked with zesty cilantro-lime cream \$4.50

MEXICAN RICE

(VEGAN-GF-4oz pp) rice sautéed with cumin and onions, then simmered with tomato sauce and vegetable broth. \$4.50

FAUX RICE

(VEGAN-GF) seasoned chopped (boiled) cauliflower. \$4.95

PRIMAVERA RICE

(VEGAN-GF) rice mixed with green and red peppers, onions and corn. \$4.95

CHOW MEIN:

Stir-fried noodles, soy sauce, garlic, sliced onions and carrots. ADD TO ANY ENTREE \$2.95 PP (A LA CARTE) veg. \$7.50, ADD chicken \$9.50

LINGUINI PASTA (VEGAN)

Tossed in zesty marinara sauce or "al vino". \$5.95

VERMICELLI PASTA

(VEGAN-GF) Thin rice pasta. \$5.95

MACARONI & CHEESE (VEGETARIAN)

with creamy béchamel and sharp cheddar cheese. ADD \$2.95 PP or (A LA CARTE) \$5.95

GRAINS - BULGUR PILAF (VEGAN)

With finely diced onion, celery, bell pepper, vegetable stock. \$5.95

GRAINS - TOMATO QUINOA

(VEGAN-GF) Organic quinoa, onions, grated carrots, tomato, and baby spinach cooked in vegetarian bouillon (1 cup) ADD \$2.95 PP or (A LA CARTE) \$6.5



STEAMED VEGETABLES:

(VEGAN-GF) steamed seasonal vegetables (seasoned with salt and pepper) \$4.95

SAUTEED VEGETABLES:

(VEGAN-GF) sautéed seasonal veggies in white wine, garlic, EVOO & seasonings \$4.95

ROASTED VEGETABLES:

(VEGAN-GF) seasoned roasted zucchini and root vegetables \$4.95

STEAMED BROCCOLI:

(VEGAN-GF) Steamed broccoli (seasoned with salt and pepper) \$4.95

MARINATED ASPARAGUS:

(VEGAN-GF) Grilled, seasoned with sea salt and pepper (4 oz) MARKET PRICE

SQUASH MELANGE:

(VEGAN-GF) Seasoned roasted zucchini and yellow squash. \$5.50

HONEY-GLAZED CARROTS:

(Vegetarian-GF) Baby carrots with a honey, dill, whole grain mustard -glaze, (3 oz) \$5.00

SPICY ROASTED CARROTS

(VEGAN-GF) Roasted carrots marinated in olive oil, red chili flake, salt and pepper. \$5.50

MASHED POTATOES (GLUTEN FREE)

hand-mashed, with garlic, white pepper salt and cream. \$5.50

ROASTED POTATOES:

(VEGAN-GF) with garlic, rosemary, and extra virgin olive oil. \$5.50

SCALLOPED POTATOES (VEGETARIAN)

Layers of thinly sliced potatoes, baked with parmesan cheese, and béchamel sauce (6 oz) -sold in increments of 6 only. \$8.00

POTATOES WEDGES

(VEGAN-GF) Paprika-rubbed potato wedges (4 oz portion) \$5.50

ROASTED CAJUN POTATOES:

(VEGAN-GF) buttery crispy potatoes with Cajun seasoning. \$5.50

MASHED SWEET POTATOES (GLUTEN FREE)

Mashed sweet potatoes with butter, maple syrup, milk and spices. \$5.50

CORN BREAD MUFFINS (1 PC) \$3.50

BAKED BEANS (VEGAN GF) \$5.95



HOUSE DESSERT:

COOKIE: \$3.25
chocolate chip, oatmeal raisin, and peanut butter.

BROWNIE: \$4.50
chocolate chip, rocky road or cheesecake brownie

CHURRO DIPPED IN CHOCOLATE: \$4.50
one 5" churro dipped in white or milk chocolate

HOUSE SALADS:

CLASSIC CAESAR \$6.25
romaine lettuce, croutons, shaved parmesan. Caesar dressing

GREEK SALAD \$6.25
romaine lettuce, crumbled feta cheese, tomatoes, red onions, cucumbers, grilled eggplant, pepperoncini, and Kalamata olives. Greek dressing

MIXED GREENS \$6.25
(Vegan-GF) spring mix, carrots, cucumbers, tomatoes, and radish. House dressing

HERBED POTATO SALAD \$6.25
4oz) boiled potatoes, parsley, bell pepper, red onions and celery tossed in light dijonaise (hard-boiled egg and kalamata olives used for garnish)

COLESLAW (VEGAN-GF) \$5.95
Cabbage medley, carrots, pepperoncini, green onions, parsley, salt and pepper and rice vinegar.

PASTA SALAD (VEGETARIAN) \$5.95

FRUIT SALAD \$5.75

PLATTERS AND SNACKS

BRIE EN CROUTE

our brie is wrapped in a home-made light puff pastry with apricot chutney & walnuts, baked until golden brown, accompanied by assorted crackers. (serves 20) **\$90**

HOUSE CHEESE TRAY

Provolone cheese (10 oz), smoked gouda (10 oz), sliced brie log (7 oz), and herb-crusted goat cheese (5 oz log), served with stuffed Spanish olives (6 oz), and gluten-free crackers. (Serves 10) **\$100**

ANTIPASTO PLATTER

(Mortadella (6 oz, sliced), Genoa salami (6 oz, sliced), (10) mozzarella sticks wrapped in prosciutto di Parma (10 ea.), muenster cheese (10 oz), marinated olives (5 oz), pepperoncini (5 oz), pesto mayonnaise (4 oz), and sliced baguette. (Serves 15) **\$150**

CHARCUTERIE BOARD

With an assortment of cheeses, including smoked gouda, brie log, cubed cheddar, herb crusted goat cheese. Accompanied with antipasto meats, "genoa salami, mortadella & prosciutto," fresh and dried fruit, preserves, baguette & crackers. (Serves 25) **\$250**

SHAVED ANTIPASTO SKEWERS

Shavings of provolone cheese, mortadella, soppressata salami, basil, and olives on skewers (1 pc per order) **\$5.00**

PROSCIUTTO "POPS"

Prosciutto-wrapped mozzarella sticks, displayed standing (on containers), with grissini sticks and creamy pesto dip (6 oz) 15 pcs **\$65**

THREE-COLORED CHIPS (GF)

Served with guacamole (20 oz bowl) and Pico de Gallo salsa (20 oz bowl, Serves 10) **\$55**

MEZZE TRAY

fresh tabbouleh, hummus, baba ghanoush, marinated olives, sliced cucumbers, goat cheese and sliced baby tomatoes, accompanied with crispy pita triangles. (Serves 10) **\$99**

PITA TRIANGLES TRAY

pita triangles, served with 12 oz roasted garlic hummus bowl (each tray yields 10) **\$55**

CLASSIC BRUSCHETTA

extra-virgin olive oil, garlic, tomatoes, basil, balsamic vinegar, and kosher salt. Served with toasted baguette (Serves 25) **\$125**

ARTICHOKE BAKE

served warm, with garlic toasted baguette rounds (serves 15) **\$80**

SPINACH DIP

served in a toasted sourdough bread bowl, surrounded with toasted baguette (serves 15) **\$75**

PRETZELS (WARM)

with mustard sauce on the side (20 pcs) **\$65**

VEGETABLE CASCADE

Raw & grilled seasonal vegetables, served with pesto aioli, vegetable cream & ranch dip. (M Serves 10) \$60 (L Serves 25) **\$125**

CRUDITE BATONNETTES (GF)

seasonal vegetable batonnettes with roasted chipotle hummus on compostable clear cups (2 pcs per order) **\$8.00**

CHEESE BALL WITH WALNUTS:

goat cheese and cream cheese dip covered with walnuts, parsley Medjool dates and pomegranate arillis. Accompanied with assorted crackers. (Serves 15pp) **\$119**

SNACKS

FRUIT SALAD (DICED)

diced seasonal fresh fruits, 5 oz portion. **\$5.75**

FRUIT (WHOLE, SEASONAL) 1 PC

Crunchy apple, orange, banana or seasonal. **\$3.50**

FRESH FRUIT PLATTER (SLICED)

Sliced seasonal melons, pineapple, and seasonal fruit garnished with grapes and berries.

Single-4.5 oz (5 minimum, buffet style) **\$6.50**

M -45 oz Serves 15 **\$40.00**

L 75 oz Serves 25 **\$99.99**

FRUIT SKEWERS

with yogurt dipping sauce. (2 pcs pp, 10 minimum) **\$4.95**

SEASONAL BERRIES SALAD

4.5 oz portion, 5 minimum. **\$8.95**

GOURMET POP CORN

(Plain, caramel, cheddar) 3oz **\$4.50**

GRANOLA BAR

\$4.50

PRETZEL BAG, (THATCHER'S) 3 OZ

\$4.25

MIXED FANCY NUTS (THATCHER'S) 4 OZ

\$6

ENERGY BAR

\$3.50

TRAIL MIX BAG 4 OZ

\$6

KETTLE CHIPS, NATURAL

\$3

CANDY & CHOCOLATE BARS

\$2.75

CRACKER JACKS

\$3

NATURAL NUTS

Unsalted almonds, peanuts or trailmix. (2.5 lb bulk display, yields 10 servings of 4 oz ea) **\$55**





*2 Business Days required on all sushi

SUSHI PLATTER #1 \$395

40 pc California roll, 32 pc spicy tuna roll, 32 pc crunch roll

SUSHI PLATTER #2 \$395

40 pc California roll, 16 pc of Philly roll, 20 pc shrimp tempura roll, 16 pc spicy tuna roll, 16 pc saba (broiled mackerel in unagi sauce).

SUSHI PLATTER #3 \$395

48 pc nigiri: salmon, shiro maguro, ebi, saba (broiled mackerel)

SUSHI PLATTER #4 \$495

20 pc sashimi (tuna, salmon, ebi, shiro maguro), 28 pc nigiri and 40 pc of specialty rolls (equal to 5 rolls): dragon roll, caterpillar roll, red dragon roll, rainbow roll, and orange roll.

VEGGIE NORIMAKI PLATTER

Avocado and cucumber on nori and sushi rice (vegan. gluten free)
80 pcs **\$230** - 96 pcs **\$275** - 120 pcs **\$350**

CALIFORNIA NORIMAKI PLATTER

Sustainable crab meat and avocado wrapped in nori and sushi rice.
78 pcs **\$220** - 96 pcs **\$284** - 120 pcs **\$347**

TRADITIONAL DIM SUM

Including steamed buns, dim sum balls, shrimp and veggie dumplings and pork shu mai. 100 pcs **\$330**; 150 pcs **\$488**; 200 pcs **\$595**

AHI TUNA CUBES (GLUTEN FREE) \$8.50

Sushi style ahi tuna cubes marinated in Wasabi and cilantro dipping and served with tamari dipping sauce.
(20 orders min) (2pcs)

GYOZA \$6.50

Pork, chicken, or vegetarian pot stickers, served with dipping sauces (displayed on bamboo wok, 25 orders minimum) (2pcs)

BEEF & ASPARAGUS NEGIMAKI (GLUTEN FREE) \$7.95

Char-grilled asparagus cutlets wrapped in beef strips (tamari sauce marinated) (2pcs)

THAI CHICKEN MEATBALLS \$7.95

Chicken breast mince marinated with French breadcrumbs, sliced green onions, parsley, garlic & lemon juice. Served with sweet chili & lemon sauce (2pcs)

BEEF TERIYAKI SATAY \$7.95

Char-grilled beef strips skewer in teriyaki marinade (2 pcs)

ASIAN ENDIVE BOATS \$7.25

Sautéed shallots, garlic, ginger, and ground beef (plus Asian sauces) alongside lettuce chiffonade on endive "boats" (2pcs)

CHICKEN SATAY \$7.95

Serpentine marinated chicken strips cooked in roasted peanut sauce (2 pcs)

WONTON CUPS \$6.95

Filled with Asian chicken salad (2pcs pp)

HORS D'OEUVRES

CHICKEN TANDOORI SATAY (GLUTEN FREE) \$7.95

Char-broiled skewered chicken breast strips in tandoori mix, served with tzatziki. 2 pcs

CASHEW CHICKEN OR VEGETABLE SPRING ROLL: \$8.95

combination of chicken, cashew, and julienned Chinese vegetables seasoned with a tangy oriental sauce and wrapped in a delicate Spring roll wrap. 2pcs

SPICY BEEF SKEWER (GLUTEN FREE) \$7.95

Char grill spicy beef skewers, marinated in a blend of spices. Served with sesame sauce.



SPICY BLACK BEAN WRAP \$6.50

Mini tortilla wraps with cilantro cream cheese, lettuce, red onions, olives & tomato. (2pcs)

CHIPOTLE CHICKEN SKEWERS (GLUTEN FREE) \$7.95

Char-broiled skewered chicken breast strips marinated in smoky chipotle blend-2pcs

JALAPENO POPPERS \$6.95

Served warm with avocado ranch dip. (2pcs)

ACHIOTE PRAWNS (GLUTEN FREE) \$8.50

Char-grilled, achiote-marinated butterflied prawn skewers. (2pcs)



MINI TAQUITOS \$6.95

In choices of beef, chicken, or vegetarian, served with guacamole and Pico de Gallo salsa. (2pcs)

MINI QUESADILLA \$6.95

Our petite quesadillas are cut in 3" rounds and filled with choices of chicken, beef, cheese, or roasted vegetables, and served with guacamole, sour cream & Pico de Gallo salsa (2 pcs)

EMPANADAS \$7.95

Baked petite light pastry crusts filled with choice of shredded marinated chicken, beef, roasted vegetables, served with chimichurri sauce. (2pcs) Shrimp empanadas ~~\$8.95~~

LATIN TRUMPETS \$6.95

Tasty baked tortilla cones filled with black beans, roasted sweet corn, queso fresco & vegetables (2 pcs)

HORS D'OEUVRES

BEEF SLIDER

\$7.95

ANGUS BEEF, with caramelized onions and melted brie cheese (1pc)

CHICKEN SLIDER

\$7.95

CHICKEN TINGA, pulled chicken slow-cooked in a tomato chipotle sauce, with, queso fresco and flash-pickled red onions-cabbage curtido (1pc)

CAPRESE SLIDER

\$7.95

Fresh sliced mozzarella, sliced Tomato, and basil with balsamic spread (1pc)

CHICKEN PARMIGIANA SLIDER

\$7.95

Chicken parmigiana slider with marinara sauce, cheese and basil. (1pc)

BUFFALO CHICKEN MEATBALL

\$7.95

Chicken meatball stuffed with creamy blue cheese. Served with ranch dipping sauce. (2 pcs)

MAC AND CHEESE MELTS:

\$7.95

Mini elbow macaroni, in a rich, satiny blend of Gruyere, Monterey Jack and cheddar cheese, and freshly chopped chives. (2 pcs)



MINI PIGS IN A BLANKET

\$6.95

Bacon wrapped cocktail sausage in puff pastry, with Dijon mustard and ketchup on the Side. (2pcs)

CHICKEN WINGS (GLUTEN FREE)

\$6.95

with your choice of seasoning: Lemon parmesan- buffalo - tamarind-glazed- crispy Korean BBQ. (Minimum of 10 orders per flavor)

BUFFALO CAULIFLOWER WINGS (VEGETARIAN)

\$5.95

Crispy cauliflower wings tossed in buffalo sauce and served with a ranch dipping sauce. (2.5 ounces)

TEA SANDWICHES

\$6.50

In choices of smoked salmon with cucumbers or dilled cream cheese, turkey with cranberry sauce or chicken salad and mixed greens, watercress & goat cheese. (2pcs)

MINI PINWHEELS

\$6.50

In choices of turkey, ham, roasted beef & roasted vegetables. (2 pcs)

POLENTA STEAK SALAD

\$6.95

Polenta cups filled with finely chopped peppered steak, gorgonzola cheese, and basil leaves. (2pcs)

POTATO BLINIS

\$8.95

POTATO BLINIS (2 pcs pp): petit blinis (1.5"), topped with crème fraîche and cured salmon.

PETIT BEEF WELLINGTONS

\$9.50

delicate filet mignon cuts coated in pâté and duxelles, wrapped in puff pastry. (2pcs)

PEPPERCORN BEEF

\$7.95

skewered beef strips in peppercorn demi glaze (2 pcs)

STEAK AU POIVRE

\$7.95

Thinly sliced peppered beef on crostini, with creamy roasted garlic-horseradish sauce and olive tapenade. (2pcs)

ASPARAGUS WRAPPED IN PROSCIUTTO

\$7.50

roasted asparagus wrapped in prosciutto. (2pcs)

CHICKEN SALAD ENDIVE BOAT (GLUTEN FREE)

\$6.95

With grilled chicken breast salad, with bell peppers, red onions, balsamic vinaigrette & avocado mayonnaise (2pcs)

SMOKED SALMON TARTLETS (GLUTEN FREE)

\$8.95

1.5" Parmigiano-Reggiano baskets, filled with lemon pepper cream mousse, topped with smoked salmon bits and parsley. (2pcs)

MINI NOUVEAU SPRING WRAPS (GLUTEN FREE)

\$8.00

Rice paper mini wraps served with cilantro dipping sauce. Vietnamese steak, shrimp, Thai chicken or grilled vegan portabella. (2 pcs)

CRAB SALAD CUPS

\$7.75

Refreshing cucumber cups with zesty crab salad. (2pcs)

SCORPION PRAWNS

\$8.95

Sustainable option, butterflied and roasted, filled with artichoke, crab, cheese, breadcrumbs, and a hint of chipotle. (2pcs)

CHILLED PRAWNS (GLUTEN FREE)

\$8.00

served with cocktail sauce & lemon wedges. (2pcs)

CHILI-LIME PRAWNS (GLUTEN FREE)

\$8.00

Char-grilled prawn skewers onto fresh pineapples (2pc)

COCONUT SHRIMP

\$8.50

A large, butterflied shrimp dipped in a mild coconut batter and rolled in coconut and breadcrumbs. Served with Louie sauce (2pcs)

PRAWNS IN BACON BLANKETS (GLUTEN FREE)

\$8.95

(Served with tangy barbecue sauce. (2pcs)

MINI CRAB CAKES

\$9.50


served with Louie sauce. (2pcs)

SEA SCALLOPS IN BACON (GLUTEN FREE)

\$9.75

Broiled scallops wrapped in bacon (2 pcs)

HORS D'OEUVRES

CHEESY SWEET POTATO BITES:	\$6.95	GRILLED TOMATO AND GOAT CHEESE CROSTINI	\$6.95
(Vegan-Gluten free) with a melty vegan cheese center. (2pcs)		(VEGETARIAN)	
SOY ENDIVE BOAT	\$5.95	with caramelized onions and a bottom of fresh basil leaf. (2pcs)	
(Vegan-Gluten free) sautéed soy protein (with ginger, garlic, and Asian sauces), chopped basil and cracked vermicelli salad on endive boats (2 pcs)		BAKED MUSHROOM CAPS	\$6.95
CARIBBEAN RISOTTO CAKE (VEGAN)	\$7.95	(VEGETARIAN)	
A tropical blend of coconut infused risotto, mango, pineapple, cilantro and lemongrass hand formed into cakes and breaded in panko and coconut Served with mango chili sauce. (2 pcs)		filled with parmesan cheese, garlic & breadcrumbs. (2pcs)	
PAD THAI SALAD TUBS	\$6.95	PIZZETA	\$5.50
(Vegan-Gluten free) pad Thai petit compostable clear cups (1oz) (2 pcs)		choices of Cheese, Pepperoni or Margherita- (1pc)	
VEGAN SAMOSAS	\$6.95	POLENTA TRIANGLES (VEGETARIAN)	\$6.95
Authentic Middle East flavor, onions potatoes, and peas, with a fragrant medley of herbs and spices. Wrapped in a chickpea blended flour triangle. Served with Lemon yogurt sauce (2 pcs)		with sun-dried tomatoes, pesto, and toasted pine nuts. (2pcs)	
ITALIAN STUFFED MUSHROOMS (GLUTEN FREE)	\$6.95	MOZZARELLA STICKS (VEGETARIAN)	\$5.50
Stuffed with fennel, sun-dried tomatoes, garlic, basil, Gorgonzola & parmesan. (2pcs)		breaded, served warm with marinara sauce (2pcs)	
ROASTED BABY POTATOES (GLUTEN FREE)	\$5.00		
Dressed in cream cheese, dill & green onions. (2pcs)		BUTTERNUT SQUASH ARANCINI BALLS:	\$6.95
FALAFEL (GLUTEN FREE)	\$5.95	(VEGETARIAN)	
Deep-fried ground chickpea balls, served with tzatziki (minted cucumber-yogurt dip) (2 pcs)		Oven roasted butternut squash, parmesan, ricotta, sage and a hint of Amaretti cookie (2pcs)	
CAPRESE SKEWERS (VEGETARIAN)	\$5.00	PARMIGIANO-REGGIANO CRISP TARTLETS	\$6.95
grape tomato heart with basil & marinated mozzarella ball, on "knot" skewers (1 pc per order)		(VEGETARIAN)	
SPANOKOPITA (VEGETARIAN)	\$5.95	(GF) 1.5" baskets, topped with goat cheese mousse. (2pcs)	
phyllo pastry triangles with feta cheese, spinach & oregano. (2 pcs)		PASTRY BITES (VEGETARIAN)	\$6.95
LENTIL FANCY BALL (VEGETARIAN)	\$6.95	Pastry bites with caramelized onions, gruyere cheese and mushrooms (2pcs)	
Bite size lentil and cheese ball. (2pcs)		PEAR & BRIE POUCHES (VEGETARIAN)	\$6.95
DEVEILED EGGS (VEGETARIAN)	\$6.50	(contains almonds) (2pcs)	
2 pcs		SPINACH CHEESE BITES (VEGETARIAN)	\$6.95
		puff pastry bites with cream cheese, ricotta cheese and spinach. (2 pcs)	





peninsula
catering & events INC
DBA J&V Catering

-Petit fours, 24 minimum per kind



FRESH FRUIT TARTLET

Short dough shell pastry cream filling and colorful assortment of seasonal glazed fruit garnish (24 PCS)



LEMON CURD TARTLET

Short dough shell lemon curd garnished with a fresh raspberry (24 PCS)



LEMON MERINGUE TARTLET

Buttery short dough shell filled with lemon curd, topped with a generous swirl of baked meringue and finished with delicate dusting of confectioners sugar (24 PCS)



DARK CHOCOLATE MOUSSE TARTLET

Short dough shell dark chocolate mousse filling dusted with cocoa powder, topped with a fresh raspberry garnished with chocolate curls (24 PCS)



WHITE CHOCOLATE MOUSSE TARTLET

Short dough shell white chocolate mousse filling dusted with powdered sugar topped with a fresh raspberry (24 PCS)



CHOCOLATE ALMOND ORANGE BAR

Short dough crust layered with frangipane and candied orange rind dark chocolate ganache white chocolate ganache and finished with pistachio pieces and chocolate curls (24 PCS)



COFFEE ÉCLAIR

Pate a choux puff coffee cream filling garnished with chocolate coffee bean (24 PCS)



CHOCOLATE ÉCLAIR

Pate a choux puff chocolate cream filling garnished with chocolate curls (24 PCS)



CREAM PUFF

Pate a choux puff, available filled with Vanilla Custard garnished with confectionary sugar, or Chocolate garnished with chocolate or Coffee garnished with chocolate espresso bean (1 flavor per every 24 pcs)



FINANCIER TEA CAKE

Brown butter almond tea cake topped with black amarena cherry (24 PCS)

PETIT FOURS & STRIPS

Menu

\$75



OPERA SQUARE

White cake soaked in coffee syrup filled with coffee butter cream and dark chocolate mousse finished in dark chocolate ganache garnished with a touch of gold leaf (24 PCS)



PECAN TARTLET

A short dough crust filled with pecan rum syrup garnished with a half pecan and dusted with powdered sugar A long time favorite (Contains wheat eggs dairy & nuts) (24 PCS)

PASTRY CHEF'S ASSORTMENT

\$73

Our chef's assortment includes four types of petit fours for a total of 24 petit fours (6 pieces ea) The selection of petit fours is chosen by our Pastry Chef and changes throughout the year Our apologies but we are unable to make any substitutions

Strips & strudel

MIXED FRUIT STRIP

\$85

Baked puff dough pastry base and crème patisserie garnished with seasonal fresh fruits and apricot glaze (20 approx yields 10)

APPLE STRIP

\$68

Baked puff dough pastry base, crème patisserie and freshly sliced granny smith apples Finished with apricot glaze and garnished along the strip with a layer of toasted almond slices topped with a dusting of confectionary sugar (20 approx yields 10)

PEAR STRIP

\$75

Baked puff dough pastry base, creme patisserie and fresh sliced pear halves finished with apricot glaze and garnished with fresh blueberries and dusting of confectionary sugar (20 approx yields 10)

APPLE STRUDEL

\$68

Baked puff dough pastry with decorative design filled with sauteed apples golden raisins sugar and spices Dusted with a fine layer of confectionary sugar (20 approx yields 10)

