Build Your Own Breakfast

select fresh scrambled eggs or fresh made omelets (specify california fresh or eggbeaters®): ham & cheddar; fontina, basil and roma tomato; or spinach, mushroom, and monterey jack served with seasonal fresh fruit, choice of home fried potatoes or hominy grits with cheddar cheese, breakfast rolls, jam and butter

10 guest minimum .................. scrambled eggs: 8.50
20 guest minimum
(10 per omelet type) ............... omelet: 9.95

Then pick your own additional sides:

HOT (ten serving minimum except pans):
applewood smoked bacon, 2 strips ................. 3.50
crisp smoked bacon, 2 strips ................................ 2.50
louis rich turkey bacon, 2 strips ......................... 2.50
pork sausage links, 2 each ............................... 2.50
chicken apple sausage links, 2 each .................... 3.00
italian sausage full size link .............................. 3.75
maple pork sausage links ................................... 2.50
turkey sausage links ........................................ 2.50
vegetarian sausage patties, 2 each ....................... 3.50
breakfast ham ...................... ½ slice: 2.50, full slice: 3.95
corned beef hash ............................................. 5.00
cheese blintz, 1 each .................. .......................... 2.50
biscuits and country sausage gravy, 1 each ......... 2.50
french toast, 1 each .......................... .......................... 2.75
blueberry pancakes, 2 each ............................ 5.00
whole wheat pancakes, 2 each ......................... 3.50

COLD (ten serving minimum except trays):
bagel with cream cheese .................................... 3.75 each
lox: smoked salmon with capers, red onions, cream cheese and mini bagels (serves 15-20) .................. 70.95 per tray
• sliced fresh fruit tray (serves 16-20) .................. 40.00 per tray
• whole fresh fruit ............................................... 1.25 each
• yogurt cups, low fat ........................................... 2.50 each
• yogurt, fruit, and granola parfaits
  (individual with lid) ........................................... 3.95 each
  hard boiled eggs ............................................. 15.00 per dozen
Bomboloni – crème filled donut like pastries (tray of 12) ........................................... 36.00 per tray
Breakfast Loaves: select from banana walnut, lemon poppyseed, or zucchini (serves 8-10) .................. 40.00
Morning Glory Breakfast Loaf: a healthy combo of apples, carrots, raisins, sunflower seeds and coconut (serves 8-10) ........................................... 48.00
Nutri Grain Granola Bars (tray of 24) .................. 54.00 per tray
Clif Protein Bars (tray of 24) .......................... 66.00 per tray
Muffin Tray: chef’s choice of trans fat free assorted muffins with butter and Smart Balance™ (tray of 12) ........................................... 35.00 per tray

primo strata: layered egg dish made with pancetta, mozzarella, cream cheese, roma tomatoes, pesto, and french bread (serves 10-16) .................. 56.00 per pan

vegetable strata: with cheddar, mushrooms, red and green bell peppers, onions and french bread (serves 10-16) ........................................... 56.00 per pan

frittata: select from artichoke and cheddar; mushroom and fontina; eggplant and sun-dried tomato; spinach and new potato; or ham and chile (serves 12-16) ........................................................................ 48.00 per pan

Any of these additional sides can be added to any of our breakfast menus.
Sandwiches
Soups
Salads

BUILD YOUR OWN SANDWICH BUFFETS

10 guest minimum

Classic
relish tray with sliced tomatoes, lettuce pickle chips, pitted olives, pepperoncini, and celery 
and carrot sticks
pesto pasta, old fashioned potato and seasonal fresh fruit salads
sliced ham, turkey breast, roast beef, molinari salame, and mortadella
mild cheddar and swiss cheese
french rolls and sliced multi grain bread, mayonnaise, and mustard

Downtown Deli
red potato salad with marjoram-caper dressing
pennette pasta salad with artichoke pesto and sun-dried tomatoes
broccoli, apple, and walnut salad
sliced peppered turkey breast, roast herbed tri-tip of beef, old fashioned pit ham
smoked gouda, munster, and garlic jack cheese
sliced multi grain bread, sweet french, and dutch crunch rolls
dill pickle chips, sliced tomatoes, lettuce, mayonnaise, stone ground mustard

Mediterranean Villa
tuscan green salad with romaine lettuce, roma tomatoes, kalamata olives, grana padano cheese, garlic croutons, and red wine vinaigrette
seasonal fresh fruit salad
tri-color cheese filled tortellini salad with pesto and roasted sweet peppers
sliced grilled chicken breast with lemon and oregano, rosemary garlic roasted pork loin, roast tri-tip of beef
cheddar, gruyere, and provolone cheese
sliced multi grain bread, sweet french, and herbed focaccia sandwich rolls
tomatoes, lettuce, mayonnaise, stone ground mustard

HOT ENTRÉE SIDE DISHES
(can be added to any buffet menu)

fusilli in our traditional meat sauce or meatless
roma tomato sauce ......................................... 2.00
radiatore genovese – radiator shaped pasta in pesto cream sauce ......................................... 2.25
lemon broccoli penne – with mushrooms, spinach, tomatoes, garlic, oregano, and olive oil .......... 2.75
chicken rigatoni in braised chicken crimini mushroom ragu sauce ......................................... 3.50
whole wheat penne – with spinach, kalamata olives, feta, tomatoes, and cilantro .......................... 3.25
tortellini – meat or cheese filled pasta served in your choice of fresh sauces: tomato basil cream, garlic basil cream, classic alfredo, garlicky pesto, or roma tomato ....................................................... 4.00
lasagne – traditional with meat sauce or vegetarian style (serves 12-16) ................................. 66.00 per pan
grilled eggplant lasagne – with tomato sauce and fresh basil (serves 12-16) ....................... 66.00 per pan
wild mushroom lasagne – three types of mushrooms and cheese (serves 12-16) ........ 80.00 per pan

HEART HEALTHY COLD BUFFET

fresh vegetable tray with hummus dip — includes carrots, celery, zucchini, and jicama
sliced and plattered grilled lemon ginger chicken breast and medium roasted tri-tip of beef
spring mix salad with sliced mushrooms, radishes, and balsamic vinaigrette
grilled roma tomatoes and green beans with fresh basil, drizzled with extra virgin olive oil

add garlic breadsticks or whole wheat rolls with Smart Balance™ — 1.25 per person
“Life is like a sandwich. The more you add to it, the better it becomes.” — ANONYMOUS

GOURMET SANDWICHES AND WRAPS

We do the work for you on this buffet featuring your selection of three plattered pre-made gourmet sandwiches and/or wraps along with your choice of two sides. 10 guest minimum per type sandwich

$12.50 per guest

SELECT Two Items:

Side Salads or Chips
- mixed greens with creamy herb dressing
- old fashioned potato salad
- tuscan cannellini bean salad
- cole slaw
- couscous salad with olives and roasted peppers
- creamy pesto pasta salad
- carolina slaw with red, yellow, and green peppers
- fresh fruit salad (+ $0)
- caesar salad
- pasta primavera salad
- pennette salad with artichoke pesto and sun-dried tomatoes
- red potato salad with grilled corn, garlic, and roasted tomato dressing
- assorted kettle chips
- mixed baby lettuce with dried cranberries, toasted pecans, crumbled gorgonzola, champagne vinaigrette (+ $0)
- Tuscan kale and mixed greens with carrots, tomatoes, garbanzo beans and fat-free basil vinaigrette

SELECT Three Sandwiches or Wraps:

Chicken or Turkey
mediterranean chicken salad with celery, grapes, and toasted pine nuts in a light curry mayo on croissant
roast turkey breast and garlic jack with red leaf lettuce, tomato, and tarragon mayo on multi-grain wheat
cæsar chicken wrap — with cæsar cream cheese, shaved romano, romaine, in herb tortilla
grilled breast of chicken with lemon and rosemary, spinach leaves and onion marmalade on foccacia
turkey avocado delight turkey breast, avocado, tomato, and mixed lettuce on multi-grain wheat
orange chicken wrap — marinated breast, spring lettuce, roasted almonds, onion marmalade in spinach tortilla
peppered turkey with smoked gouda, tomato, mixed lettuce, and tarragon mayo on ciabatta roll
smoked turkey and provolone with tomatoes, romaine and kalamata vinaigrette on whole wheat roll
tuscan grilled chicken with mozzarella, artichoke hearts, tomato, baby greens and pesto mayo on ciabatta roll
pepper turkey wrap — with jack and cream cheese, bermuda onion, mixed greens, tomato, in wheat tortilla
southwestern chicken wrap — avocado, anaheim chili, baby lettuce, cream cheese in chipotle tortilla

Seafood
lemony albacore tuna salad with sliced tomatoes and lettuce on whole wheat roll
shrimp salad with lemon and dill, lettuce and tomato on multi-grain wheat
poached salmon wrap — capers, red onion, lettuce, lemon aioli, in herb tortilla (+ $2.00)

(continued next page)
Beef or Pork
grilled cabernet sirloin with baby greens and blue cheese with shallots on focaccia
roast top sirloin with ancho chile mayo, jack cheese, and romaine lettuce on ciabatta bread
roast tri-tip of beef with sweet red pepper and olive relish, baby lettuce, and extra virgin olive oil on french roll (+$1.00)
pit ham and smoked gouda with tomato, baby lettuce, stone ground mustard and mayo on dutch crunch roll
antipasti wrap — salami, mortadella, olives, sweet onions, mixed greens, provolone, in spinach tortilla
applewood smoked bacon with black river gorgonzola, tomatoes, baby lettuce, and aioli on dutch crunch roll
mexican beef wrap — chipotle adobo sauce, lettuce, queso fresco, sautéed onions, in chili tomato tortilla
north beach deli with sliced ham, salami, mortadella, provolone, tomato, lettuce and pesto mayo on french roll

Vegetarian
grilled eggplant with mixed greens, roasted red peppers, sun dried tomatoes, and pesto on focaccia
health club with cream cheese, mixed lettuce, avocado, shredded bermuda onion, and olives on multi-grain wheat
avocado, tomato & olive wrap — cream cheese, red onion, baby greens, on wheat tortilla
portobello mushroom with arugula and marjoram on focaccia
bufalo mozzarella and tomato with fresh basil on french roll
grilled mediterranean vegetable wrap — with feta, hummus, sun-dried tomato aioli, in herb tortilla

Gluten-free bread is available. Please request when ordering and specify the number needed when placing the order. 100¢ add-on per sandwich

SOUP-ER DELICIOUS
Select a tasty soup to add to any of our buffets or with a sandwich. All of our soups are made fresh to order in our kitchen.
chicken and rice
lentil with roasted vegetables and tamarind curry
broccoli and cheddar
chicken tortilla (+$1.50)
cream of roasted tomato and garlic
new england clam chowder (+$1.75)
butternut squash
tomato bisque
minestrone malesco (can specify)
20 guest minimum

Soup and Half Sandwich
platter of three kinds of gourmet half sandwiches or wraps from pages 8 & 9 and your choice of soup
20 guest minimum

LIGHTER LUNCH PLATTERS
These platters work great for lighter appetites or when you have a small group but want variety. Choose one of these simple sure-to-please sandwich assortments.

Petite Gourmet Assortment
a platter of assorted petite sandwiches on sliced rolls:
• roast top sirloin, garlic jack and pesto mayo on dutch crunch roll
• turkey, smoked gouda and tarragon mayo on whole wheat
• grilled eggplant, roasted red pepper, and provolone on french roll
served with kettle chips or your choice of salad:
pasta primavera, old fashioned potato, pesto pasta, or new potato with sour cream and dill
20 guest minimum (no substitutions)

Roller Assortment
a platter of assorted wrap sandwiches rolled on armenian cracker bread — ham, turkey, and
vegetarian — with herb cream cheese, lettuce, avocado, and tomato served with kettle chips or your choice of salad:
pasta primavera, old fashioned potato, pesto pasta, or new potato with sour cream and dill
20 guest minimum (no substitutions)
Note: in the above assortments, sandwich ratio is 50% turkey, 40% ham or roast beef, and 10% vegetarian — unless you request otherwise when you place your order.
“Friends are the bacon bits in the salad bowl of life.” — ANONYMOUS

SIDE SALADS

Any of the salads below can be added to the buffets contained within this catalog. All are made from scratch at our premises. Prices are per guest as a side portion.

10 guest minimum (higher minimums apply if ordering alone and not in addition to a buffet)

- Asian chicken .................................................. 3.50
- Broccoli, apple, bacon and walnut .......................... 3.25
- Cannellini bean with sweet onion ......................... 2.00
- Cole slaw – creamy or firecracker ......................... 1.75

Couscous salads:
- with assorted olives and roasted red peppers ............ 2.25
- with pine nuts, golden raisins, dried fruits, honey mint sauce ........................................... 2.25
- Fresh seasonal fruit ........................................... 2.00

Green salads:
- Classic Caesar .................................................. 2.25
- Hearts of romaine, roma tomatoes, cucumbers, garlic croutons, Italian vinaigrette .................. 2.25
- Tuscan kale and mixed baby greens with tomatoes, shredded carrots, garbanzo beans, fat free basil vinaigrette ........................................ 2.25
- mixed baby lettuce salad with dried cranberries, toasted pecans, blue cheese, and champagne vinaigrette ........................................ 2.50
- mixed baby lettuces, enoki mushrooms, toasted walnuts, and raspberry vinaigrette .......... 2.75
- Chopped cabbage, kale and bok choy with shredded carrots, sesame seeds and maple sesame vinaigrette ........................................ 2.00
- mixed lettuces with avocado, artichoke, tomatoes, and honey lime vinaigrette ............... 3.25
- Tuscan green salad – romaine, roma tomatoes, kalamata olives, grana padano cheese, garlic croutons, and red wine vinaigrette .... 2.50
- Kale and shredded broccoli stems with edamame beans and shredded carrots and avocado rice wine vinaigrette ........................................ 2.25
- Green bean and bacon ......................................... 3.00
- Green bean, broccoli, and new potato ..................... 2.25
- Lertil with lemon, onion, and fresh mint .................. 1.75
- Mediterranean – cucumber, tomato, red onion, feta, olives, vinaigrette ........................... 2.25
- Marinated green bean ........................................... 2.75
- Moroccan beet and tangerine (seasonal) ............... 2.75

Pasta salads:
- Fusilli pasta with bay shrimp and dill .................... 3.00
- Penne with artichoke and broccoli ....................... 2.75
- Penne with grilled eggplant, roasted sweet peppers, and fresh basil ......................... 2.75
- “Primavera” – gemelli with zucchini, carrot, sweet onion, vinaigrette .................. 2.50
- Penne with artichoke pesto and sun-dried tomatoes ........................................ 2.75
- Radiatore with portobello mushrooms, roasted sweet pepper, and marjoram ............... 2.75
- Spring orzo with olives, feta, sun-dried tomato, and fresh basil .................................. 1.75
- Cheese tortellini with artichoke pesto and roasted sweet peppers .................................. 3.75
- Tri-color cheese tortellini with sun-dried tomatoes ........................................ 3.75

Potato salads:
- Old-fashioned, traditional .................................. 2.00
- New potato vinaigrette with fresh dill .................... 2.50
- New potato with sour cream ................................ 2.75
- Red potato with eggs, olives, and marjoram-caper dressing ...................................... 2.75
- Yukon gold potato with tarragon mustard vinaigrette ........................................ 2.25
- Brazilian style with lime, mint, cilantro, onion and olives ........................................ 2.00

Spinach salads:
- Baby spinach with applewood smoked bacon, sautéed crimini mushrooms, gorgonzola, and light balsamic vinaigrette ................ 3.30
- Baby spinach with egg, mushroom, red onion, croutons, and honey dijon dressing .......... 2.75
- Tomato and cucumber ......................................... 2.00
- Tomato and bocconcini ....................................... 3.25
- Waldorf – a holiday classic ................................. 3.50
- Wild and long grain rice with artichoke, peas, and fresh herbs .................................. 2.50
Budget Bag or Box
kettle chips
sandwich on sliced bread: select smoked ham, turkey breast, egg salad, salami & provolone, ham & cheddar, tuna, roast beef, peppered turkey, or cream cheese, tomato, avocado & lettuce mayo and mustard packets
apple
10 minimum per sandwich type ............... 9.95 bag
french roll, add .60

Value Box
kettle chips or salad: select potato, pasta primavera, creamy pesto pasta or new potato with dill (same in all boxes)
sandwich on sliced bread: select smoked ham, turkey breast, egg salad, salami & provolone, ham & cheddar, tuna, roast beef, peppered turkey, or cream cheese, tomato, avocado & lettuce mayo and mustard packets
all natural chocolate chip cookie
10 minimum per sandwich type ............... 10.95 box
french roll, add .60

Gourmet
kettle chips or salad: select new potato with dill, fresh fruit, pannetone with artichoke pesto and sun-dried tomatoes, yukon gold potato with mustard tarragon vinaigrette, creamy cole slaw, pasta primavera, or old-fashioned potato
gourmet sandwich or wrap (choose from over 20 delicious options on pages 8 & 9)
choice of dessert: gourmet brownie, luscious lemon bar, rocky road brownie, toffee almond bar, key lime bar, low fat cranberry almond bar
(same salad and dessert in all boxes)
10 minimum per sandwich type ............... 12.95 box

All boxes are eco-friendly compostable:
Clear lidded compostable containers are also available at 1.50 additional

THE BOX LUNCH
The history of the American lunch box began sometime in the early 19th century when lunches were transported in baskets with handles while others were meals wrapped in handkerchiefs. The metal lunch boxes that some of us remember were mainly during the vintage era from 1950-1980 although Mickey Mouse was the first licensed character box. While today’s lunch boxes for children are generally plastic or vinyl, the business box is compostable paper or recyclable plastic (styro is out!) and has become the grab ‘n’ go version of the working lunch. Bento comes from the Japanese “O-bento” which refers to a packed lunch.
EXECUTIVE BENTO BOX LUNCHES

The following box lunches are offered as alternatives to the traditional sandwich box lunch. All are packaged in "Bento" style black plastic containers with clear lids and include disposable utensils, paper napkin, and wet naps. (compostable box on request)

10 guest minimum per type box

Penne & Grilled Vegetable
penne pasta with grilled eggplant, zucchini, sweet red bell peppers, and fresh basil served with roll and butter and a triple berry crumb bar............. 12.95

Salad Nicoise
mixed greens with Albacore tuna, petite red potatoes, green beans, kalamata olives, cherry tomatoes, caper berries, hard boiled eggs, and herbed dijon vinaigrette, roll and butter, and chocolate and coconut meltaway bar............. 15.50

Grilled Lime Chicken Salad
boneless breast of chicken marinated in lime and olive oil and grilled—tossed with spinach and romaine, avocado, artichoke hearts, olives, tomato, and red onion. served with a honey lime vinaigrette, roll and butter, and low-fat cranberry almond bar............. 13.95

Shrimp Louie
hearts of romaine, bay shrimp, hard boiled egg, broccoli, red peppers, tomatoes, cucumbers, olives, and lemon wedge with 1000 island dressing, roll and butter, and juicy lemon bar............. 15.95

Southwestern Chicken Salad
mixed greens with grilled chicken breast marinated in lime and cilantro, jicama, roasted corn, black olives, sun-dried tomatoes and roasted red peppers served with ancho chili ranch dressing, tortilla chips and salsa, and dulce de leche bar............. 14.75

North Beach Deli
traditional deli sandwich on soft french roll filled with salami, mortadella, ham, provolone, pickles, tomato, lettuce and pesto mayo and served with fresh fruit and pasta salads and toffee almond bar............. 14.50

Chicken Caesar
crunchy house-made garlic croutons, roll and butter and key lime bar............. 12.75

Old-Fashioned Picnic
crispy southern fried chicken breast, roasted potato salad with basil, creamy cole slaw, wheat roll and butter, and gourmet brownie............. 13.50

SMART BALANCE™

Smart Balance™ butter substitute can be requested on any box lunch featuring rolls with butter. It has a patented blend of vegetable oils to balance fats in your diet. It contains no hydrogenated oil or trans-fatty acids. It also provides a favorable ratio of omega-6 to omega-3 fatty acids and contains no tropical oils.
Hot Meals

TEMPTING HOT BUFFETS FOR LUNCH OR DINNER

The following buffets include:
- choice of salad
- fresh seasonal vegetables
- choice of starch
- choice of entrée(s)
- sourdough and whole wheat rolls with butter

15 guest minimum

SELECT YOUR ◆ Salad:
hearts of romaine with housemade garlic croutons, roma tomatoes, cucumbers, and Italian vinaigrette
classic caesar salad
spinach, red leaf, mandarin oranges and almonds
with honey lime vinaigrette
tossed romaine with tomato, kalamata olives, grana padano and red wine vinaigrette
babyspinach salad with applewood smoked bacon, sautéed crimini mushrooms, gorgonzola, and light balsamic vinaigrette
mixed baby lettuce salad with dried cranberries, toasted pecans, black river blue cheese, and champagne vinaigrette

To add fresh fruit as second salad, please add 2.00 per guest

SELECT YOUR ◆ Seasonal Vegetable Preparation:
sautéed, steamed, roasted or grilled
to upgrade your seasonal vegetable to a room temperature grilled vegetable platter with sun-dried tomato aioli, add 1.00 per guest
(platter includes zucchini, eggplant, carrots, yellow squash, portobello mushrooms, tomato, and onion)

SELECT YOUR ◆ Starch Side:
wild rice pilaf
basmati rice
Lundberg Family Farms brown and long grain white rice pilaf with scallions
quinoa and basmati rice
herbed polenta
saffron couscous with chives
penne with marinara sauce
radiatore pasta with pesto cream sauce
oven roasted new potatoes with garlic and rosemary
garlic mashed potatoes (+ .50)
cheese filled tortellini with choice of sauce (+ 1.75)
tomato basil cream, roma tomato pinot grigio, or marinara

SELECT YOUR ◆ Entrée(s):

CHICKEN
all prepared with skinless, boneless breast . . .
marsala — in a light brown sauce flavored with marsala wine and mushrooms .................. 14.50
piccata — capers, lemon juice, white wine, and sweet butter ........................................... 14.25
apricot — grilled and napped with sauce of dried apricots, grand marnier and cream ............. 15.50
marjoram — grilled and served with crimini mushroom and spicy sherry cream sauce ............. 15.00
margarita — marinated with tequila, lime juice, cilantro, and garlic and grilled ................. 14.50
vintner’s style — with red grapes, lemon, basil, and garlic in wine sauce ......................... 14.95
champagne Dijon — marinated in champagne and dijon and grilled ........................................ 14.95
diavolo — marinated with chardonnay; trio of herbs, topped with red and green pepper confetti . . . 14.50

(continued next page)
"...my family's menu consisted of two choices: take it or leave it." — BUDDY HACKETT

**CHICKEN** (continued)

- lemon rosemary — marinated in lemon, rosemary, and olive oil and grilled ........................................... 14.25
- pomodoro — sun-dried tomato cream sauce .............. 15.95
- parmagiana — breaded and topped with mozzarella cheese and marinara sauce .................................. 15.50
- stuffed — with fontina, spinach, and sun dried tomato and napped with a tarragon demi-glace ............... 18.50
- balsamic — grilled with balsamic garlic glaze ............ 14.50
- tomato olive — grilled and sauteed with cherry tomatoes and olives .................................................. 14.95
- spice rubbed — with coriander, fennel paprika and mustard seed and served with a sherry mustard chive sauce ............................................................ 15.50
- pistachio orange — marinated in orange, lemon, garlic and olive oil and sauteed with shallots, onion and chopped pistachios ..................................................... 15.25

**TOFU**

- tofu piccata — with lemon, capers, olive oil, and non dairy butter ..................................................... 13.50
- grilled thai ginger tofu steak — with coconut curry sauce ................................................................. 13.95
- eggplant parmagiana — breaded and topped with mozzarella cheese and marinara sauce.................. 13.50

**FROM THE SEA**

- grilled salmon fillet — with tarragon chive sauce .................................................................................. 20.95
- oven roasted salmon fillet — with fresh basil butter sauce .................................................................. 19.95
- prawns vera cruz — roma tomatoes, bell pepper, beer, lime, and cilantro ............................................. 10.95
- louisiana catfish fillet — steeped in a creole sauce .................................................................................. 16.65
- panko crusted tilapia fillet — with corn and avocado sauce ................................................................. 15.95

**BEEF OR PORK**

- char-grilled skirt steak — with dijon caper sauce ............................................................................. 19.95
- roast herbed tri-tip — with gingered shiitake mushroom demi-glace .................................................... 17.50
- pepper skirt steak — classic cracked peppercorn sauce with thyme and basil ....................................... 19.95
- sirloin tips — sauteed strips of beef with demi-glace, garlic, mushrooms, and red wine ................... 16.95
- kalbi beef — Korean-style marinated and sliced skirt steak ................................................................. 17.50
- chianti braised beef tips — with chianti, tomato, carrots, mushrooms, onions ................................. 16.95
- roast pork loin — with wine sauce ..................................................................................................... 14.50
- meatloaf — with mushroom gravy ..................................................................................................... 14.50
- braised short ribs with roasted tomato cabernet sauce .................................................................... 21.95

**SOME POPULAR COMBINATIONS**

- lemon rosemary chicken and sirloin tips ............... 18.95
- roast pork loin and chicken piccata ....................... 16.95
- chicken marsala and oven roasted salmon fillet ........ 21.95
- vintner's chicken and wild mushroom lasagna .......... 17.95
- tri tip and grilled salmon fillet .............................. 23.50
- balsamic grilled chicken and braised short ribs ........ 22.95
- eggplant lasagna and kalbi beef ............................ 19.95

or choose your own combination and call for pricing

**VEGETARIAN/VEGAN**

- grilled eggplant lasagne — with ricotta, mozzarella, romano cheese, tomato sauce, and fresh basil 12.95
- wild mushroom lasagne — portobello, shiitake and crimini mushrooms, gorgonzola, romano cheese, shallots, and tarragon ............................................ 14.95
- stuffed portobello mushroom with grilled zucchini, yellow squash, roma tomato, sweet red and jalapeño peppers, black beans, and cilantro 14.50
- tofu scallopine with fresh tomato sauce, basil, marjoram, and soy mozzarella ............................ 13.95
“Everything you see I owe to spaghetti.” — L. MIA TURK

PASTA PERFECTA

The following buffets include:
- choice of salad
- choice of pasta with grated romano cheese
- house baked focaccia and garlic breadsticks

15 guest minimum

SELECT YOUR Salad:
- insalata mista—romaine lettuce, roma tomatoes, bermuda onion, garlic croutons, provolone, and house vinaigrette
- classic caesar salad with house baked garlic croutons

SELECT YOUR Pasta Entrée(s):
- house fusilli — corkscrew pasta with your choice of house-made marinara or beef and pork meat sauce ......................................................... 9.50
- chicken rigatoni — in braised chicken cromini mushroom ragu sauce ................................................................. 10.95
- tri-color fusilli — in zucchini fennel sauce with yellow squash, roma tomatoes, red & yellow bell peppers ......................................................... 10.50
- radiatore genovese — radiator shaped pasta in pesto cream sauce ................................................................. 9.95
- garlicky pesto gemelli — pasta in fresh pesto sauce ................................................................. 9.50
- chicken, spinach and gorgonzola farfalle — bow tie pasta with chicken, tender spinach, chopped tomato, and gorgonzola cream sauce ................................................................. 13.50
- whole wheat penne — heart healthy with spinach, kalamata olives, olive oil, garlic, tomatoes, and cilantro ................................................................. 10.50
- lemon broccoli penne — refreshing pasta with mushrooms, spinach, tomatoes, garlic, oregano, and olive oil ................................................................. 10.50
- penne rustica — with grilled chicken, pancetta, sweet red peppers, rosemary, and garlic in a marsala cream sauce ................................................................. 12.95
- vegan — fusilli in a “creamy” garlic basil sauce made with tofu ................................................................. 11.25

Any of the above can be prepared with whole wheat penne or gluten-free pasta. For gluten-free, add $2.00 per portion.

FILLED PASTAS
- cheese filled tortellini — specify sauce choice: alfredo, tomato basil cream, basil cream, roma tomato pinot grigio, or marinara sauce ................................................................. 10.95
- for porcini mushroom cream sauce, add $0.50
- tortellini with peas and parma prosciutto — a classic combination of cheese filled pasta, peas, and Italian cured ham in a parmesan cream sauce ................................................................. 11.95
- classic lasagne — traditional layered deep dish pasta with fresh spinach, ricotta, romano cheese (specify with meat sauce or vegetarian) .......................... 11.50
- chicken and mushroom lasagne — with chicken breast, fresh spinach, basil, mozzarella, and grana padano cheese ................................................................. 12.50
- lasagne alle verdura — with fresh swiss chard, yellow squash, carrots, red bell peppers, low fat cottage and other cheeses (vegetarian) .......................... 12.50
- wild mushroom lasagne — miraglia’s signature pasta dish: deep dish lasagne with shiitake, portabella, and crimini mushrooms and three cheeses: napped with a light bechamel sauce ................................................................. 13.95
- house baked focaccia and garlic breadsticks (included)

POPULAR COMBINATIONS

a) fusilli with meat sauce and radiatore genovese ................................................................. 11.50
b) classic lasagne with meat sauce and garlicky pesto gemelli ................................................................. 12.95
c) chicken rigatoni and cheese filled tortellini in classic Alfredo sauce ................................................................. 13.50
d) lemon broccoli penne and chicken mushroom lasagne ................................................................. 13.95

OPTIONS
- seasonal fresh fruit salad as second salad ................................................................. 2.00
- minted melon trio as second salad ................................................................. 2.25
- grilled lemon and rosemary breast of chicken (4 oz. side portion) ................................................................. 4.50
- chicken Milano — pounded & breaded breast with roasted tomato coulis (4 oz. side portion) ................................................................. 5.50
- chicken diavolo — breast sautéed with chardonnay, peppers, and herbs (4 oz. side portion) ................................................................. 5.50
- housemade meatballs in our roma tomato sauce specify traditional or gluten free chicken (pan of 50) ................................................................. 49.95 per pan
- antipasti platter mortadella, molinari salame, monterey jack, olives, fried sweet peppers, celery and carrot sticks (serves 20-25 guests) ................................................................. 71.95 per platter
- miraglia’s signature cheesy garlic bread — traditional french bread with butter, garlic, and cheddar cheese (we suggest one loaf for every 8-10 guests) ................................................................. 9.95 per loaf
- or to substitute garlic bread for focaccia and breadsticks, add $0.50 per person to menu pricing.
FIESTA TIME!

The following buffets (except Jalapeño Popper Chicken) include:

• Mixed Greens with Tomato Cilantro Vinaigrette
• Spanish rice
• Refried Beans
• Tortilla Chips and Salsa

15 guest minimum unless otherwise noted

All of the menus on this page with rice and beans can be ordered “Thrive Style”—herbed brown rice in place of Spanish rice and taqueria style pinto beans in place of refried. No extra charge but must specify at time of ordering.

Fajitas
char-grilled chicken breast and optional skirt steak prepared fajita style with peppers and onions and served with flour tortillas, shredded lettuce, chopped olives, guacamole, shredded cheddar and jack, green onions, salsa, and sour cream

20 guest minimum

chicken: 15.50
chicken and beef: 19.50

Seasoned tofu is available in place of chicken

Enchiladas
chicken or cheese enchiladas with sour cream and guacamole

12.95

Carnitas and Fish Tacos
roasted orange and cumin scented pork loin and grilled marinated fresh snapper with shredded lettuce, chopped olives, guacamole, cheddar and jack, green onions, salsa, sour cream, and flour tortillas

20.95

Baked Chicken Tortilla Casserole
with shredded chicken, sweet peppers, cheddar and jack, and corn tortillas served with guacamole and sour cream

13.50

Chicken Tamales
delicious chicken tamales with our own special sauce

14.50

Jalapeño Popper Chicken
mixed baby greens with jicama, orange pieces, scallions and creamy avocado dressing, quinoa Mexicana (a flavorful blend of quinoa, corn, black beans, and tomato), and jalapeño popper baked chicken (chicken breast filled with manchego and cheddar cheese, and mild jalapeño pepper then lightly dusted in bread crumbs and baked), and flour tortillas

14.95

ADD ON OPTION
To add seasonal fresh fruit salad as second salad, add 2.00 per guest
Tequila lime shrimp platter of 50

89.95
“Food is our common ground, our universal experience.” — James Beard

HOT BUFFETS FROM HERE N’ THERE

15 guest minimum

Mardi Gras
your choice of grilled chicken breast or roast pork with cajun pecan barbecue sauce served with vegetable jambalaya, mixed greens with honey dijon dressing, and corn muffins and butter

chicken or pork: 12.95
chicken and pork: 15.50

Southern Italian Coast
Jotie’s chicken cacciatora made with boneless skinless breast and thigh meat served with herbed polenta, fresh fruit salad, hearts of romaine salad with roma tomatoes, kalamata olives, croutons, and rec wine vinaigrette, freshly baked focaccia...

14.95

Bombay Getaway
your choice of chicken tikka masala or dakshini murgh (coconut sauce), or curried prawns served with fresh fruit salad drizzled with minted honey, lentil salad, basmati rice, mushroom matar and naan bread with cucumber yogurt dip
We also offer a vegetarian/vegan entree of seitan (meat substitute) with coconut curry sauce that you may add to accommodate your vegetarians.

chicken or seitan: 16.95
prawns: 21.50
chicken and prawns: 23.95

Japan Town
choice of chicken teriyaki or panko crusted chicken breast with ponzu sauce on the side, served with baby lettuce salad with waterchestnuts, julienned carrots, cucumbers, bean sprouts and lemon miso vinaigrette, jasmine rice with black sesame seeds, and sautéed Japanese eggplant, green and yellow zucchini, red pepper strips

13.95

Moroccan Feast
delicious chicken tagine made with boneless skinless breasts and thighs, apricots, tomatoes, garbanzo beans and honey, served with baby field greens with dried cherries, toasted almonds, and pomegranate vinaigrette, couscous with red peppers and chives, grilled vegetable ratatouille, pitas triangles and hummus

14.95

Taste of the Orient
your choice of lemon chicken, sweet and sour pork, kung pao chicken, or mongolian beef (spicy strips of beef with chili flakes, ginger, and sweet peppers) served with Chow mein, vegetable stir fry, steamed rice, and fortune cookies.

one entree ............... pork, chicken or beef: 12.95
two entrees ............ chicken with pork or beef: 13.95

Southern Fried Chicken
crispy breaded and fried boneless skinless breast served with mixed green salad with ranch dressing, fresh mashed potatoes and gravy, hot buttered corn and red peppers, corn muffins with honey and butter

14.50

South Sea Island
your choice of coffee rubbed roast pork loin with grilled pineapple salsa or grilled chicken with mango chutney, served with fresh fruit salad, baby lettuce salad with waterchestnuts, julienned carrots, cucumbers, bean sprouts and lemon miso vinaigrette, sweet & sour carrots, polynesian rice, and rolls and butter

pork or chicken: 14.95
pork and chicken: 16.95
“People who love to eat are always the best people.” — JULIA CHILD

“BARS”

All American Hamburger Bar
1/3 lb. hamburgers
buns, lettuce, tomatoes, pickles, sliced cheddar cheese, onions, and condiments
assorted kettle chips
creamy cole slaw
20 guest minimum .............................................. 11.50
to add guacamole, smoked bacon, and sautéed mushroom topping, add 1.75 per guest
✔ ✔ to sub garden burger for vegetarian, add 1.00 per guest

Moroccan Pita Bar
pita pockets and chicken grilled with olive oil and lemon
feta, hummus, fattoush (mixture of shredded romaine, chopped cucumber, onion, parsley, and mint with a citrus vinaigrette)
chermoula mayonnaise (mayonnaise with garlic, lemon, cumin, and parsley)
fresh fruit and minted tabbouleh salads
20 guest minimum .............................................. 12.50

Salad Assortment
four delicious salads:
mixed greens with dried cranberries, toasted pecans, blue cheese, champagne vinaigrette
penne salad with grilled vegetables
minted melon trio
new potato with sour cream and dill
20 guest minimum .............................................. 10.95
to add grilled breast of chicken sliced on the diagonal to the above or Make Your Own Salad Bar menu, add 4.50 per guest.

Make Your Own Salad Bar
romaine, spinach, and spring mix lettuce with garbanzo beans, kidney beans, shredded carrots, chopped hard boiled egg, bacon, croutons, broccoli florets, cheddar and swiss, feta, cucumber, tomatoes, julienned ham and turkey and a variety of dressings: creamy herb, low fat Italian, blue cheese sourdough and whole wheat rolls with butter and Smart Balance™
50 guest minimum .......................................... 12.00

Soft Taco
seasoned ground beef with flour tortillas and shredded lettuce, chopped olives, guacamole, shredded cheddar and jack, green onions, salsa and sour cream
accompanied by refried beans and spanish rice
30 guest minimum .......................................... 11.50
The above menu can be ordered “Thrive Style” with ground chicken in place of beef, taqueria style beans in place of refried and herbed brown rice in place of Spanish rice, add 1.00 per guest and specify at time of ordering.

Spud-tacular Baked Potato Bar
individually foil wrapped large baked potatoes with all the fixings:
shredded cheddar and monterey jack, green onions, chopped real bacon, broccoli florets, diced tomatoes with basil, vegetarian chili, butter, and sour cream
served with your choice of caesar salad or spinach salad with chopped egg, mushrooms, red onion, and honey dijon dressing
30 guest minimum .............................................. 9.95
BARBECUE

The following buffets include:
• your choice of three sides
• your selected entrée combination
• your choice of bread
30 guest minimum

SELECT YOUR  Three Sides:
mixed greens with ranch dressing
old fashioned potato salad
ranch style barbecue beans
cole slaw
Yukon gold potato salad with tarragon mustard vinaigrette
Tuscan kale and mixed baby greens with tomatoes, shredded carrots, garbanzo beans and fat free basil vinaigrette (+.50)
Brazilian style potato salad with lime, mint, cilantro, onion and olives
mixed greens with sliced strawberries, crumbled feta, toasted pecans and balsamic vinaigrette (+.50)
creamy pesto pasta salad
fresh fruit salad (+.50)
caesar salad
corn on the cob (seasonal)
pasta primavera salad
watermelon wedges (seasonal)
grilled vegetable platter with sun-dried tomato aioli (+.50)
For those mid-morning or afternoon breaks, why not order an energy or nutrition snack to be delivered with your lunch or breakfast? Or, if you are planning a party you can order a variety of platters for pick up or delivery. You can easily supplement your own creations or plan the entire menu right here, and leave the work to us! Here are just a few ideas...

- **Fresh Crudité and Dip**
  crunchy fresh vegetables with hummus, cucumber, dill, or red pepper dip (serves 25-50 guests) ... 42.95

- **Refreshing Fresh Fruit and Dip**
  sliced fresh fruits of the season with chocolate or araretto cream dip (serves 25-50 guests) ... 64.95

- **Strawberry and Pineapple**
  a tray of 48 fresh bite-size strawberries and pineapple chunks skewered together for a refreshing snack! (available march through october) ... 66.95

- **Chocolate Covered Strawberries**
  a tray of 48 tempting, crowd-pleasing favorites (seasonal) ... 84.95

- **Artisanal Cheese**
  wedges of double-cream brie, Vienna, and cambozola with assorted crackers and sliced baguettes (serves 25-50 guests) ... 99.95

- **Torta Suprema**
  house made multi layered cream cheese mixture with pesto, sun-dried tomato, and chopped artichoke hearts with assorted crackers and sliced baguette (serves 25-50 guests) ... 59.95

- **Pita Platter**
  pita pocket triangles with babaganoush (eggplant spread) and hummus (serves 25-40) ... 59.95

- **Spinach Dip**
  housemade classic dip with sourdough bread (serves 40-50) ... 59.95

- **Smoked Salmon**
  norwegian smoked salmon with capers, red onion, cream cheese, and mini bagels (serves up to 20 as appetizer) ... 79.95

- **Grilled Vegetables**
  colorful display of tasty seasonal vegetables grilled and lightly drizzled with extra virgin olive oil — served with sun-dried tomato aioli (serves 25-40 guests) ... 84.95

- **Crostini and Artichoke Dip**
  a wonderful mixture of artichoke, cream cheese, garlic, asiago cheese, mayo and lemon juice served at room temperature with toasted crostini (serves 15-20 guests) ... 38.95

- **Crostini with Two Delicious Toppings**
  kalamata and green olive tapenade and tomato, garlic, and basil relish (serves 15-20 guests) ... 38.95

- **Sushi Rolls**
  select one of the following: smoked salmon, vegetarian or crab and avocado (+4.00) (40 pieces) ... 64.95

- **Frittata**
  select one of the following italian open face omelets cut in triangles:
  - artichoke and cheddar
  - wild mushroom and fontina (+7.00)
  - spinach and new potato ham and anaheim chile
  - asparagus, lemon, and tarragon (seasonal)
  - zucchini, tomato, and red pepper (48 pieces) ... 54.95

- **Buffalo Wings**
  spicy drummettes served with blue cheese ranch dip (40 pieces) ... 45.95

---

Pricing is per platter/tray unless otherwise noted. If not ordering in addition to a meal, there is a $250 minimum for local delivery and delivery charges apply.
Marinated Chicken Drumettes
your choice of marinade: teriyaki, adobo (lime & cilantro), sweet & sour, or garlic and herb (40 pieces) .................................................. 59.95

Beef Satay
marinated and grilled beef skewers served with thai peanut sauce (24 skewers) ................................................. 63.95

Tofu Skewers
marinated and grilled tofu skewers with coconut curry dip, vegan (48 skewers) ........................................... 49.95

Herbed Cheese Tortellini Skewers
coated in a pesto cream sauce, two per skewer (48 skewers) ................................................................. 59.95

Portabello Mushroom Skewers
skewered grilled portabello mushrooms marinated in five spices (48 skewers) ............................................. 48.95

Mini BLT Biscuits
buttermilk biscuits filled with bacon, lettuce, and plum tomato slice with mayonnaise (24 two inch biscuits) ......................... 54.95

Caprese Skewers
colorful and refreshing skewers of red and yellow cherry tomato alternated with bocconcini (mozzarella) and fresh basil (48 skewers) ....... 69.95

Tequila Lime Shrimp Platter
(50 pieces) ........................................................................................................... 89.95

Chicken and Pepper Skewers
grilled boneless breast skewered with sweet red pepper (48 skewers) .................................................. 59.95

Mediterranean Platter
Parmesan prosciutto, salami, bocconcini, Tuscan olive medley, marinated mushrooms and roasted sweet peppers (minimum 30 guests) .... 5.95 per guest

Artichoke Fritters
tempura battered artichoke heart pieces served with lemon aioli (tray of 60) ........................................... 109.95

Focaccia Mini Sandwiches
select one filing per platter:
  - rosemary grilled beef with garlic aioli
  - salami, mortadella, and kalamata olive
  - grilled chicken breast with sun-dried tomato aioli
  - sautéed mushroom and sweet pepper
  - roast breast of turkey with cranberry-orange relish
(24 two-inch sandwiches) ............................................................... 64.95

Aram Pinwheel Sandwiches
select one filling per platter:
  - roast turkey breast
  - peppered turkey breast
  - smoked pit ham
  - roast top sirloin
  - applewood smoked bacon
  - california avocado
  - grilled portabello mushroom
each made with cream cheese, mixed lettuce, tomatoes, and red onions (24 two-inch sandwiches) ........................................ 59.95

Tortilla Chips
tri-color tortilla chips with salsa fresca and salsa verde (serves 40-50 guests) ........................................... 59.95
To add guacamole, add 17.50

Potato Chips and Dip
select dill or onion dip with potato chips (serves 40-50 guests) .................................................. 59.95

Sweets for the Sweet (no nuts)
all natural chocolate chip and oatmeal raisin cookies, gourmet brownies, and luscious lemon bars .................................................. 2.75 per person

Whole Fresh Fruit
(minimum 10 pieces) ........................................................................ 1.25 per piece

Plates and napkins are not included in the above platters. To add disposable 7” plates and cocktail napkins, please add 30 per person. Paper tablecovers are available at $1.25 each.
Hors d’Oeuvres

BUILD YOUR OWN
HORS D’OEUVRES BUFFET

Simply Fruit, Cheese, & Crudité
(The “Base”)

Use the following as a base for an hors d’oeuvre menu you design yourself (we’d be glad to help) or by itself for just a light service:
- Garden fresh vegetables with cucumber dill dip
- Fresh seasonal fruits with your choice of dip: araretto cream, lemon mint, lemon daquiri, chocolate, or banana poppyseed
- Artisanal cheese wedge platter

OR

- Torta Suprema—layered cheese mixture with pesto, sun-dried tomatoes, and artichoke hearts
- Assorted crackers and sliced baguettes
- 7” disposable plates, paper napkins, toothpicks, and paper tablecloth are included in base.

<table>
<thead>
<tr>
<th>NUMBER GUESTS</th>
<th>BASE PRICE PER PERSON</th>
</tr>
</thead>
<tbody>
<tr>
<td>100+</td>
<td>5.95</td>
</tr>
<tr>
<td>50-99</td>
<td>6.75</td>
</tr>
<tr>
<td>30-49</td>
<td>8.50</td>
</tr>
</tbody>
</table>

Hors d’Oeuvres

You may wish to add any of the following hors d’oeuvres to the above:

Quarter cut party triangle:
- Ham on dark rye with dijon
- Turkey breast on wheat with tarragon mayonnaise
- Egg salad on white or wheat
- Tuna salad on white or wheat
- Cucumber and mint on white

Frittata:
- Artichoke and cheddar
- Tomato and zucchini
- Eggplant and sun-dried tomato
- New potato and spinach

Foccacia Panini:
- Salami, mortadella, and kalamata olive
- Tomato, mozzarella, and basil
- Sautéed mushroom and sweet red pepper

Deviled Eggs:
- Bacon and tomato
- Traditional
- Chipotle
- Indienne—curried
- Cajun

Canapés:
- Basil chicken
- Smoked turkey and tarragon
- Blue cheese and walnut
- Tomato and watercress

Pinwheels (cream cheese base):
- Basil, salami, and tomato
- Ham and Anaheim Chile
- Smoked salmon
- Cucumber, watercress, and boursin

Vegan:
- Hummus and sweet pepper on multigrain wheat crostini
- Polenta cup with mushroom ragout
- Stuffed new potato with vegetable tapenade
- Polenta cup with fig and kalamata olive tapenade

Other:
- Asparagus wrapped with ham
- Basil chicken salad profiteroles
- Orange muffins with smoked turkey
- Blackberry muffins with ham
- Sweet potato biscuit with cajun chicken
- Cornbread madelines with pepper boursin
- Cucumber round with smoked salmon and edamame purée

<table>
<thead>
<tr>
<th>Hors d’Oeuvres per Person</th>
<th>100 Guests</th>
<th>50-99 Guests</th>
<th>30-49 Guests</th>
</tr>
</thead>
<tbody>
<tr>
<td>4 Hors d’Oeuvres per Person</td>
<td>7.00</td>
<td>11.95</td>
<td>13.50</td>
</tr>
<tr>
<td>6 Hors d’Oeuvres per Person</td>
<td>10.50</td>
<td>15.00</td>
<td>16.75</td>
</tr>
<tr>
<td>8 Hors d’Oeuvres per Person</td>
<td>14.00</td>
<td>17.95</td>
<td>19.95</td>
</tr>
</tbody>
</table>

Pricing is per guest.

Also, check out some of our pleasing platters on pages 21 & 22 for more options to add to the above.
SAMPLE HOT & COLD HORS D’OEUVRE BUFFETS

The following turn key hors d’oeuvre buffets offer hot and cold selections and are designed to please a diverse range of palates including non-vegetarian and vegetarian alike. Both menus provide approximately 10 hors d’oeuvres per person in addition to the fruit, cheese, and crudité. Chafing dishes as well as disposable plates and cloth are included.

_minimum 30 guests_

Menu I
- fresh seasonal crudité with cucumber dill dip
- seasonal fruits with amaretto cream dip
- torta suprema – cheese mixture layered with artichoke hearts, sun-dried tomato, and pesto
- assorted crackers and baguettes
cold hors d’oeuvres:
- foccacia panini with salami, mortadella and kalamata
- zucchini, tomato and red pepper frittata
- shrimp and dill puff pastry
- orange muffin with smoked turkey and cranberry relish
- stuffed baby potato with grilled vegetable tapenade
hot hors d’oeuvres:
- milano chicken with marinara dip
- fresh mushrooms sautéed with chardonnay and herbs

<table>
<thead>
<tr>
<th>NUMBER GUESTS</th>
<th>PRICE PER PERSON</th>
</tr>
</thead>
<tbody>
<tr>
<td>100+</td>
<td>18.50</td>
</tr>
<tr>
<td>50-99</td>
<td>19.75</td>
</tr>
<tr>
<td>30-49</td>
<td>23.50</td>
</tr>
</tbody>
</table>

Menu II
- fresh crudité with red pepper and cucumber dill dips
- fresh seasonal fruits with banana poppyseed dip
- artisanal cheese wedge platter – double cream brie, Vienna, and cambozola
- assorted crackers and sliced baguettes
cold hors d’oeuvres:
- stilton and caramelized Maui onion tartlet
- stuffed “pepperazzi” with goat cheese and pesto
- foccacia panini with roasted vegetables and basil
- crostini with pork tenderloin and apple chutney
- artichoke and cheddar frittata
hot hors d’oeuvres:
- fresh made Italian meatballs in marsala sauce
- pecan fried chicken tenders with raspberry barbecue sauce

<table>
<thead>
<tr>
<th>NUMBER GUESTS</th>
<th>PRICE PER PERSON</th>
</tr>
</thead>
<tbody>
<tr>
<td>100+</td>
<td>21.95</td>
</tr>
<tr>
<td>50-99</td>
<td>23.50</td>
</tr>
<tr>
<td>30-49</td>
<td>26.75</td>
</tr>
</tbody>
</table>

Hors d’oeuvre is a French term meaning “outside the main work” and usually denotes small savory bites that we Americans have come to know as party food — pleasing to the eye and to the palate. Not to be confused with “appetizer” which is a small first course at a seated dinner. Appetizers generally require a fork whereas most hors d’oeuvres are usually eaten with one’s fingers or a toothpick.
Delectable Desserts

“All prices are per portion unless otherwise noted.
Desserts are sold individually, however, we ask that you only select up to three or four options.

Bars
luscious lemon .................................................. 1.75
low fat cranberry almond ..................................... 1.75
meltaway (chocolate, walnuts, butterscotch, and coconut) .................................................. 2.25
kev lime .................................................. 2.25
toffee almond crunch ........................................ 2.25
triple berry crumb ........................................ 2.25
silk chocolate truffle ........................................ 2.25
duice de leche or creme brulee ............................ 2.25
chocolate truffle cheesecake ............................... 2.25
boysenberry cream ........................................ 2.25
cherry almond (vegan) ....................................... 2.25
pomegranate pistachio (vegan) ............................ 2.25
gluten free lemon bars ..................................... 2.25

Brownies
gourmet ........................................................ 1.75
gluten free .................................................. 2.25
rocky road .................................................. 2.25
espresso walnut ........................................ 2.25
gluten free salted caramel .................................. 2.25

Cakes
single layer, square cut
carrot, chocolate, or red velvet ......................... 2.25

Cupcakes
trio assortment A – white with raspberry buttercream, chocolate with chocolate fudge and carrot cake with cream cheese frosting
mini (48 per tray) ........................................ 64.00 per tray
regular (12 per tray) ..................................... 32.00 per tray
trio assortment B – red velvet, lemon meringue and salted caramel
regular (12 per tray) ..................................... 38.00 per tray

Cookies
All natural ingredients and delicious too!
chocolate chip, snickerdoodle, white chocolate macadamia, and oatmeal cinnamon raisin — no trans fat, hydrogenated oil, food coloring, artificial flavors or sweeteners .................................................. 1.50
sugar free chocolate chip .................................. 1.50

Pies
requires minimum 3 day notice
in increments of 10 portions only per flavor
apple, cherry, blueberry, lemon meringue, peach, pecan (+ .50), or chocolate cream ................... 3.50

Tarts
3” individual, minimum of 10 per flavor
apple, strawberry, lemon, kiwi, seasonal mixed fruit, chocolate mousse or strawberry mousse .................................................. 3.50

Trays
bite-size cheesecake assortment: new york, turtle, strawberry daquiri, and raspberry (48 per tray) ........................................ 64.00 per tray
bite-size bars: luscious lemon, brownie, and toffee almond (48 per tray) .................................. 40.00 per tray
european macaron: chocolate, pistachio, raspberry, and salted caramel (32 per tray) ............... 50.00 per tray
rainbow fruit skewers (seasonal): strawberry, cantaloupe, pineapple, green grape, and blueberry (24 per tray) ........................................ 50.00 per tray
hobo s’mores: skewered marshmallows dipped in semi sweet dark chocolate and covered in graham crumbs (30 per tray) .......... 45.00 per tray

Specialties
requires minimum 3 day notice and minimum order of 10 per item ................... 4.25
gateau opera – thin layers of chocolate cake with alternating layers of coffee and chocolate butter cream
white chocolate hawaiian cake – a light sponge cake filled with chunks of tropical fruit, iced with whipped cream, and trimmed with a white border
chocolate fantasy cake – cake layered with dark chocolate filling and topped with chocolate icing and dark chocolate wafers
limoncello mascarpone – with two layers of sponge cake filled with mascarpone and topped with vanilla shavings
cappuccino torte – layers of genoise separated by coffee and chocolate buttercream and crowned with chocolate shavings
flourless chocolate torte (gluten-free) – made with a blend of chocolate and finished with a ganache topping
raspberry chocolate cake – two layers of white sponge cake filled with alternate layers of chocolate and raspberry mousse, iced with chocolate cream and topped with raspberry marmalade
sea salt caramel cheesecake
creme brulee cheesecake
mango mousse cake – a refreshingly light & exotic cake that is the perfect combination of sponge cake and smooth, tangy mango mousse

ALSO AVAILABLE (please call for pricing):
decorated half or full sheet cakes for any occasion — birthdays, anniversaries, retirements, goal-reaching, etc.
Beverages

Cold

INDIVIDUAL:
assorted soft drinks .................................. 1.50 each
bottled spring (5 liter) .................................. 1.50 each
sparkling waters ........................................ 1.95 each
IZZE sparkling juice ..................................... 2.95 each
bottled natural fruit juices ......................... 2.25 each
Snapple teas ........................................... 2.25 each
low fat milk — 1/2 pint ................................ 1.00 each

BULK:
compostable cups included
(minimum of 12 servings per)
lemonade .................................................. 1.50 per serving
strawberry lemonade .................................. 2.00 per serving
iced tea .................................................. 1.50 per serving
peach iced tea .......................................... 2.00 per serving
apple juice ............................................. 2.25 per serving
orange juice .......................................... 2.25 per serving
ice water .............................................. 2.25 per serving
fruited ice water (slices of lemon,
orange, and/or lime) ................................. 1.00 per serving

Hot

compostable cups, stirrers, sugar, and creamer
included with coffee, decaffe, and tea
coffee (1.75 servings per guest) ................. 2.25 per guest
decaffe (1.25 servings per guest) ............... 2.25 per guest

Combinations:
coffee and decaffe ................................ 3.00 per guest
coffee, decaffe, and tea ........................ 3.25 per guest
coffee, tea, and orange juice .................. 3.50 per guest
coffee, decaffe, tea, and
orange juice ....................................... 3.75 per guest

Note: The above beverage combinations are figured at 1.75-2 servings per guest overall. If there is an extended serve, additional will be needed.

hot apple cider .................................... 2.25 per serving

ABOUT BULK BEVERAGES
As a Green company, all of our bulk beverages are served in airpots or thermal urns which require a return pickup fee. They can be ordered in disposable dispensers instead at 0.25 additional per serving. Please specify at time of order.

AVAILABLE UPGRADES
FOR DELIVERY

Linens
solid color poly — available in over 40 colors

FOR THE BUFFET:
linen drape to the floor for a 6' or 8' table:
$10.00 each (most buffets require two-three)

FOR GUEST AND OTHER TABLES:
• 90° round: $15.00 each (hangs 15" over edge
of a 5' round table)
• 120° round: $25.00 each (hangs to the floor on
a 5' round table)
• 8' banquet cloth for 6' table: $10.00 each
• 10' banquet cloth for 8' table: $15.00 each
linen napkin: $.85 each
Other size cloths and designer linens also available.

China & Stainless Upgrade
If you wish to upgrade from disposable, you may order our "Board Room" package:
• china buffet and dessert plates
• stainless flatware (fork, knife, spoon) rolled in
linen napkin
• water glass and coffee mug
$4.00 per person plus additional delivery fee
Service personnel are required for groups of 50
or more with china.
We recommend service personnel for any event
with china and stainless. However, on groups
under 50 when you do not wish to add service
staff, we will deliver bus bins for your use.
All dirty items will need to be scraped, stacked
and ready for our return pickup.

Glassware
champagne, tulip (9 oz) or flute (6 oz)
(rack of 36) ........................................ 18.00
wine (8.5 oz) (rack of 36) .................... 18.00
water (10.5 oz) (rack of 25) ............... 12.50

plein (12 oz.) (rack of 36) .................... 18.00
Please inquire about other available glass sizes.

Décor
Floral centerpieces, greenery, and/or themed
top table décor for the buffet as well as guest
table centerpieces are available. Our event
planners are ready to help you design the look
that is just right for your event.

Service Personnel
Professional, uniformed service personnel are
$35.00 per hour with a five hour minimum, portal
to portal.
Professional Lead Staff and Chefs are available at
$45.00 and $40.00 per hour, respectively, with a
four hour minimum, portal to portal. A production
fee will be added to all staffed events.

ALSO AVAILABLE:
lists of premium California wines and domestic and
imported beer are also available upon request.