



CATERING MENU

YOUR 1 SOURCE FOR CORPORATE CATERING

- Office Meetings
- Corporate Events
- Business Lunches
- Holiday Parties
- Client Sales Calls
- Employee Recognition

For over 19 years Bagels & Brew has been providing corporate catering to local businesses. We pride ourselves on our attentive staff and hearty portions at an exceptional value. Unlike other bakery cafes, we offer an extensive menu of hot and cold entrée options that satisfy all your catering needs. Plus... We wait for you! We marinate everything fresh to your order, and pay attention to specific details to meet the needs of your clients and guests. Whether you are feeding a group of 10 for breakfast and lunch, have a weeklong training, or an employee appreciation event for 1000, we offer everything for breakfast, lunch and afternoon snacks. Planning a meeting or event has never been so easy! Our staff can create a menu for you, so you can spend your time on

A Few Accolades from our Clients

"GREAT job today!!! As always, the food was fantastic and you and your staff are amazing!!!"

"Everyone raved about the food ! All of the food was outstanding, and the presentation was great ! Thanks again."

"You're the best - and you know I do not use any other caterer for our events here - it is an automatic (due to service/quality)"

Ordering Simplified

Call: 949-533-1575

Email:

catering@bagelsandbrew.com

Our menu available online at
bagelsandbrew.com

*"MAKING YOUR JOB EASIER
IS WHAT WE DO BEST!!"*

Lake Forest

21771 Lake Forest Dr #100 Lake Forest, CA
949-951-8985 Fax 949-951-8986

Our Restaurant Locations

Mission Viejo

23052 Alicia Pkwy #A, Mission Viejo, CA
949-837-6977 Fax 949-837-6688

Aliso Viejo

26601 Aliso Creek Rd #D, Aliso Viejo, CA
949-521-6120 Fax 949-521-6123

DOES YOUR CATERER MEET UP TO YOUR EXPECTATIONS?

A Caterer has several duties and obligations to their customers. Caterers shouldn't just offer exceptional food at a reasonable price. Yes, this is a very important aspect of catering but not the only one.

THE THREE KEY ESSENTIALS TO CATERING ARE:

- *Great tasting food at an exceptional value*
- *Presentation (Entrée display, set up of tables, chafing dishes....)*
- *Great customer service (From ordering to delivery to pick up)*

QUALITIES OF A GREAT CATERER

- *They are familiar with your needs, not just your companies needs*
- *They have the essential qualities to make your job easier*
- *They handle last minute requests and save the day when you are in a crunch*
- *They are consistently on time for deliveries whether it is a preorder or same day order*
- *They thank you for your business on a regular basis, letting you know how important you are by offering incentives for ordering*
- *They are available after hours in case a last minute order comes across your desk at 7pm*
- *They succeed at the highest level by making you look good in front of your peers*
- *And lastly, they put a smile on your face knowing that you are in good hands*

Bagels & Brew has been a family owned business for 24 years and always will be. Our exceptional attention to detail and our core value creed from the day we opened our doors, has never wavered.

OUR CORE VALUE

***“ Our Customers Are Everything,
Without Them Nothing Else Matters “***
◆◆◆◆

*Our customer referrals and word of mouth have
been our only advertising since the day we opened.*

We treat you as a friend, not a client.

Experience the difference today.

We are standing by to impress you!

***Personalized service is just a call away: Catering Hotline 949-533-1575
Visit our website: Bagelsandbrew.com to view our 17 page catering menu.***

❖❖ **ORDERING INFORMATION** ❖❖

- ❖ ***For questions or orders, please contact our Catering Hotline at 949-533-1575 or email us at catering@bagelsandbrew.com***
- ❖ All Catering orders include all necessary plates, cups, utensils, napkins, serving utensils, and condiments. Hot entrées deliveries include chafing dishes and tablecloths.
- ❖ ***Our Set up :***
We pride ourselves on our professional customer service and presentation of your catered breakfast, lunch or evening event. For special meetings and events please ask about our “***VIP Touch***”. We offer an array of special touches to add to your meeting that are sure to impress!
- ❖ ***Gratuity is optional & is greatly appreciated.*** Our staff works hard to prepare your food and ensure that it reaches you in a timely manner.
- ❖ **For orders totaling \$200.00 or more, there will be an automatic 10% gratuity added.**
- ❖ **Delivery Minimum:** A Minimum Catering Order of \$75.00 is required for deliveries within a 5 mile radius. A minimum of \$125 is required for deliveries within a 6-10 mile radius. A \$250 minimum is required for deliveries outside a 10 mile radius and is based upon availability.
- ❖ **Catering Order Minimum:** All hot entrees require a **10 person** minimum, and all cold entrees require an **8 person** minimum, except as noted.
- ❖ **Monday-Friday Catering:** 24 hour advanced notice is appreciated for all catering orders. However we do understand that at times this is not possible. Therefore we will do everything we can to fill all last minute orders.

***Orders via telephone, fax or email will be taken up until **5:00pm** the day prior to delivery. **Any orders placed after 5:00pm will be responded to the next business morning and filled based upon availability.** In order to prioritize our advance orders, orders placed after 2pm, day prior to delivery, will be given available delivery times.

***Due to the preparation of specific menu items, we request that specific hot entrees must be ordered by 12pm the day prior to the delivery.
- ❖ **Weekend Catering:** Catering orders for Saturday and Sundays are based upon availability, require 72 hour advance notice and \$500 minimum. Sandwich/Wrap Platters and Bagel/Pastries Trays require 24 advance notice and are available for pick up at one of our locations only. (Deli and Nova Platters are excluded.) Please speak with our Catering Manager or Store Manager directly for further information.
- ❖ **Delivery Time:** To ensure that your catering order is received in a timely manner please allow us a **15 minute window** for all deliveries. Normal delivery times are 7am-9:30am for breakfast and 10:30am-3pm for lunch and snack, Monday – Friday. Deliveries outside of this period will incur a delivery charge of \$30.00 and are based on availability.
- ❖ **Cancellation Policy:** All of our food is prepared to order, therefore cancellations must be received by 5pm the day prior to the scheduled delivery. **Any same day cancellations will be subject to a 100% charge.** For same day cancellations, please call the store directly. For orders of \$1000 or more, a 100% non-refundable deposit is required 72 hours in advance.
- ❖ **Delivery Charge:** There is a \$12.50 delivery charge for cold deliveries within our immediate delivery area. For deliveries requiring pick up of chafing dishes, tablecloths and/or coffee cambros, a \$17.50 delivery fee will incur. Deliveries of 30 or more people with chafing will incur a \$25.00 delivery charge. Deliveries outside our immediate delivery area will incur additional charges.
- ❖ We are ***pleased*** to accommodate your special requests.
- ❖ All prices and items are subject to change without notice

**** * *Thank you for your continued Patronage.* * ****

rev119

Page 3

❖❖❖ *Start Your Morning Off With.....*❖❖❖

Gourmet Bagels & Cream Cheese

An array of our New York style bagels served with gourmet cream cheese spreads, butter & preserves.

Per Person.....\$2.75

Mission Viejo Platter

Fresh baked bagels served with a variety of cream cheese spreads. Accompanied by sliced tomatoes, avocado, cucumbers, red onion and lemon pepper.

Per Person.....\$6.45

Bagel Bites Platter

Cinnamon sugar bagel bites served with cream cheese frosting for dipping. A healthy alternative and great morning or afternoon snack\$10.95 (30 ct)

Fresh Fruit Parfaits

Yoplait lowfat vanilla or Greek vanilla yogurt topped with granola & strawberries. Served with an array of pastries or New York style bagels with spreads.

Per Person.....\$7.45

Fresh Fruit Platter

An array of sliced fresh fruit artistically arranged on a tray and accented with berries.

Small (10-15)\$34.95

Medium (15-25)\$49.95

Large (25-35)\$64.95

Morning Munchies

An assortment of fresh baked pastries and New York style bagels arranged on a tray with cream cheese, butter & preserves.

Per Person.....\$3.40

Sunshine Platter

An assortment of our fresh baked pastries and muffins arranged on a tray, accented with strawberries.

Per Person.....\$3.50

Rise & Shine Breakfast

Fresh baked breakfast breads and a variety of muffins served with petite fresh fruit parfaits

Per Person.....\$5.95

Cinnamon Bites

Fresh baked petite cinnamon rolls with our cream cheese frosting. A great morning snack! (2 pieces per order)

Per Person.....\$2.95

Steel Cut Oatmeal

Hearty oatmeal served with homemade granola, raisins cranberries, Sliced strawberries, brown sugar and milk

Serves 10 ppl.....\$49.95

With fresh fruit.....\$69.95

With fresh baked bagels & pastries add.....\$2.95

Ala Carte Breakfast

| | |
|---|-------------------------------|
| Petite parfaits.....\$2.95 | Large parfaits.....\$4.45 |
| Fruit salad.....\$2.50 | Breakfast meats.....\$2.50 |
| Individual yogurts...\$1.95 | Breakfast potatoes.....\$2.25 |
| Pancake or French toast (2 pcs).....\$4.50 | |
| Fresh squeeze orange Juice(15 cups).....\$18.95 | |
| Individual juices...\$1.85 | Joe-To-Go.....\$17.95 |

All breakfast platters require a 10 person minimum and orders need to be placed by 2pm the day prior to delivery. All breakfast platters can be customized to suit your needs or preferences. Please ask our expert staff to help plan your entire menu for multiple day events



Continental Breakfast

A gourmet bagel and cream cheese platter accompanied by fresh Orange Juice and fresh brewed Kéan Coffee with condiments.

Per person\$6.25

With Fresh Fruit.....\$8.50

Executive Breakfast

A Morning Munchies platter accompanied by fresh Orange Juice and fresh brewed Kéan Coffee with condiments.

Per Person.....\$6.95

With Fresh Fruit.....\$8.95

Nova Salmon Platter

Slices of our Nova Scotia smoked salmon generously arranged on a beautifully garnished platter. Traditionally accompanied with our fresh bagels, whipped cream cheese, sliced tomatoes, red onions, cucumbers, Greek olives, lemon wedges and capers.

Per person \$9.95

With fresh fruit saladadd \$1.00

❖❖❖ *Appetizers & More* ❖❖❖

Italian Mushrooms

Jumbo mushrooms stuffed with Italian sausage, a hint of sweet bell peppers and topped with Parmesan and Mozzarella cheeses.
Per person (2 pieces).....\$3.95

Cucumber Nova Rounds

Cucumber rounds topped with dill egg salad, scallions, Nova salmon and fresh lemon pepper.
Per Person (2 pieces).....\$3.50

Chimichurri Steak Skewers

Tender steak skewered with grape tomatoes and topped with our homemade Chimichurri sauce
Per Person (2 pieces)\$4.25

Enchilada Dip

Seasoned ground beef, black beans, corn, scallions shredded Jack & Cheddar, homemade enchilada sauce & a touch of cream cheese. Served with homemade Chips.....(Serves 15)\$49.95

Crudités Platter

A colorful assortment of the freshest vegetables artistically displayed. Served with buttermilk ranch, Sun-dried Tomato or Spinach dipping sauces.
Small.....\$34.95 Large.....\$49.95

Spinach & Artichoke Dip

A mixture of fresh spinach, artichoke hearts, Romano and Parmesan cheeses with a touch of cream. Served warm with our homemade tortilla chips.
Serves 10-12 ppl.....\$39.95
Serves 20-25 ppl.....\$59.95

Chicken Satays

Marinated chicken strip skewers topped with our Thai Chili sauce.
Per person (2 skewers).....\$4.50

Parmesan Meatballs

Homemade meatballs topped with fresh basil and Buffalo mozzarella and served zesty Marinara.
Per person (2 pieces).....\$3.95

B&B Ravioli A Great Afternoon Snack!

Cheesy jalapeno ravioli breaded and baked to crisp breaded and baked to a crisp golden brown. Served with zesty Marinara sauce.
45 pieces (serves 10-15).....\$44.95
60 pieces (serves 15-20).....\$54.95

Creole Crab Cakes

Our homemade crab cakes served with a Creole Remoulade.
Per person (2 pieces).....\$5.25

Petite Beef Wellington

Puff pastry filled with Beef Tenderloin, sautéed mushrooms, a touch of gorgonzola and a rich demi-glace sauce.
Per person (2 pieces).....\$5.25

Antipasto Skewers

Fresh herb mozzarella, Heirloom cherry tomatoes, Genoa Salami, fresh basil, and marinated artichoke hearts with a touch of Balsamic Vinaigrette.
Per Person (2 skewers).....\$3.95

Green Chile Mac & Cheese Cups

Our Signature Green Chile Mac & Cheese topped with crumbled honey cured bacon, scallions & bread crumbs.
Per Person.....\$3.95

Southern Chicken Dip

Tender chunks of chicken, sharp cheddar cheese, bacon, scallions, sour cream, and a touch of smoky BBQ sauce Served with homemade tortilla chips.
(Serves 15).....\$49.95

Gourmet Cheese Platter

A beautiful display of Tillamook Cheddar, Pepperjack, Brie, Swiss, Dill Havarti, and smoked Gouda. Accented with grapes and berries, served with a variety crackers.
Sm.....\$39.95 Med.....\$49.95 Lg.....\$64.95

Mexicali Appetizer Platter

Mini cheese quesadillas, beef taquitos, and chicken flautas served with fresh salsa, sour cream and our zesty guacamole.
Per Person.....\$7.95
With Southwest salad add..... \$2.50

Stuffed Baby Potatoes

Baby rose potatoes stuffed with bacon, shrimp, Gouda cheese, and a touch of Dijon mustard and cream cheese.
Per person (2 pieces).....\$3.95

Coconut Shrimp

Jumbo Shrimp dusted with fresh coconut then lightly fried and served with Sweet Thai chili dipping sauce
Per Person (2 pieces).....\$4.90

Three Meat Stromboli

Deli Salami, Ham and Pepperoni baked inside fresh Italian bread with Provolone, Romano, and Mozzarella cheeses. Served with zesty Marinara sauce.
15 pieces (serves 10-15)\$49.95
25 pieces (serves 15-25)\$79.95

Portofino Triangles

Fresh basil, Roasted red bell peppers, artichoke hearts, crumbled goat cheese wrapped in puff pastry.
Per Person (2 pieces).....\$3.95

** All hot & cold appetizers have a 10 person minimum unless otherwise specified**

❖❖❖ *For Lunch or Anytime!* ❖❖❖

Sandwich Platter

A delicious variety of our deli sandwiches served on your choice of bagels or hearty thick sliced breads.
Accompanied with your choice of side.

Per Person.....\$8.95

Deluxe Sandwich Platter

A delicious variety of our deli sandwiches. Accompanied with your choice of side
Additionally, includes a variety of beverages and a sweets tray.

Per Person.....\$13.25

Selection of Sandwiches:

| | | | |
|---------------------------|-----------------------|----------------------------------|---------------------|
| Turkey Pesto | Chicken Club | BBQ Chicken w/bacon | Pastrami & Swiss |
| Greek Turkey with Feta | Southwest Chicken | Roast Beef & Bleu | Albacore Tuna Salad |
| Turkey & Gouda with Bacon | Pomodoro Chicken | Roast Beef & Tillamook | Hearty Vegetarian |
| Turkey Avocado & Jack | Tuscany Chicken | Roast Beef, Chili & Jack | Mozzarella Caprese |
| Turkey Cobb | Italian Sub | Tavern Ham & Tillamook | |
| Turkey Club | Honey Mustard Chicken | Cranberry Tarragon Chicken Salad | |

❖❖❖ **Wraps** ❖❖❖

A scrumptious variety of our favorite sandwich fixings wrapped up in a savory Sun-Dried Tomato tortilla.
Accompanied with your choice of side

Per person.....\$8.95

Deluxe Wrap Platter

An assortment of our famous wraps. Accompanied with your choice of side
Additionally, includes a variety of beverages and a sweets tray.

Per Person.....\$13.25

Selection of Wraps:

| | | | |
|-----------------------|------------------------|------------------------|---------------------|
| Honey Mustard Chicken | Blackened Chicken | Ranch Turkey Club | Chipotle Roast Beef |
| Thai Chicken | Southwest Chicken | Greek Turkey with Feta | Albacore Tuna Salad |
| Chicken Caesar | BBQ Chicken | Chipotle Turkey | Roasted Vegetarian |
| Chicken Cobb | Chicken Fajita | Turkey Club | |
| Buffalo Chicken | Trilogy (turkey & ham) | | |

Choice of sides

Enjoy choice of one side for every 8-10 guests

| | | |
|----------------------------|---------------------------------|----------------------------|
| Italian Pasta Salad | Old Fashioned Potato Salad | Signature Coleslaw |
| Bistro Salad | Greek Salad | Green Salad |
| Caesar Salad | Spinach Salad | Waldorf Salad (add \$1.25) |
| Kettle Chips | Summer Berry Salad (add \$1.75) | Cobb Salad (add \$1.50) |
| Harvest Salad (add \$1.50) | Portofino salad (add \$1.95) | |

Deli Meat and Cheese Platter

A bountiful feast of meats and gourmet cheeses.
Served with a variety of condiments, a variety of breads and choice of side salad. (15 person min.)

Per Person.....\$10.95

Petite Sandwiches

Traditional deli sandwiches served on fresh dinner rolls. Served w/choice of side salad

Per Person.....\$8.95

Boxed Lunch

Choose from any of our hearty sandwich or wrap selections, with your choice of Potato salad, Pasta salad, Coleslaw or Chips. Accompanied by our famous cookies & a piece of fruit.

Per Person.....\$10.50

❖❖❖ *Salads* ❖❖❖

*All salads are served with fresh baked rolls and butter
Salads are served in individual servings, buffet style pricing upon request*

Chicken Caesar Salad

Charbroiled chicken on a bed of Romaine lettuce, grated Parmesan cheese & garlic croutons. Served with a classic Caesar dressing.
Per person.....\$8.95

Southwest Chicken Salad

Charbroiled chicken, Romaine lettuce, black beans, corn, black olives, tomatoes, mozzarella cheese, red onions and cilantro, served with our classic homemade Southwestern dressing on the side.
Per person.....\$9.25

Traditional Cobb

A bed of mixed greens topped with crisp bacon, crumbled bleu cheese, diced tomatoes, chopped egg, black olives, avocado and choice of oven roasted turkey or charbroiled chicken breast.
Per person.....\$9.75

Antipasto Salad

Mixed greens topped with Genoa salami, vine ripened Roma tomatoes, pepperoncinis, mozzarella cheese, black olives, and red onions. Served with a balsamic vinaigrette or our tangy Caesar dressing.
Per Person.....\$9.25

Pacific Spinach Salad

Fresh spinach, candied walnuts, cranberries, Gala apples, feta cheese, grilled chicken, croutons and red onions. Served with Mango Vinaigrette.
Per Person.....\$9.50

Soup and Salad (V)

Choose from any of our signature soups. Served with your choice of our gourmet salads, fresh baked rolls and crackers. Ask for our daily soup selection. (10 person minimum).
Per Person\$9.50

Salad Bar- Deluxe Bistro Salad

Create your own Deluxe Bistro with a selection of field greens, romaine lettuce, tomatoes, croutons, honey-cured bacon, fresh strawberries, Gorgonzola cheese, and a walnut-raisin mix. Served with Balsamic and Raspberry Vinaigrette dressing.
Serves 15-20ppl.....\$125.00
Serves 20-25ppl.....\$165.00

Chinese Chicken Salad

Charbroiled chicken, Romaine lettuce, carrots, scallions, sesame seeds, Mandarin oranges & crispy noodles. Served with a Sesame Ginger dressing.
Per person.....\$9.25

Portofino Salad

Fire roasted artichoke hearts, roasted red bell pepper, fresh basil, garlic, tomatoes and crumbled goat cheese with mixed field greens and gilled chicken breast Served with Balsamic vinaigrette
Per person.....\$9.75

Greek Salad (V)(GF)

A bed of mixed greens topped with bell peppers, cucumbers, tomatoes, crumbled feta cheese, Greek olives, red onion, and your choice of oven roasted turkey or charbroiled chicken breast. Served with with Aegean dressing.
Per person.....\$9.75

Classic Caesar Salad

Fresh romaine lettuce served with freshly grated parmesan cheese, and garlic croutons. Served with our tangy Caesar dressing.
Per Person.....\$7.75

Waldorf Salad

Mixed field greens, candied walnuts, red grapes, green apples, celery, gorgonzola cheese, grilled chicken and croutons. Served with Balsamic Dressing.
Per Person.....\$9.75

Bistro Salad (V)

A mix of field greens topped with walnuts, raisins, tomatoes, Gorgonzola cheese, garlic croutons, and charbroiled chicken breast. Served with Balsamic or Raspberry vinaigrette dressing.
Per Person.....\$9.50

Salad Bar- Cobb Salad

Create your own salad with a choice of charbroiled chicken breast or turkey, romaine lettuce, field greens, honey-cured bacon, Gorgonzola cheese, tomatoes, black olives, chopped hard-boiled egg, and avocado.
Serves 15-20ppl.....\$125.00
Serves 20-25ppl.....\$165.00

❖❖❖ *B & B Specialties* ❖❖❖

Served with fresh baked rolls and butter or Garlic Breadsticks

Chicken Piccata *A favorite!!*

A marinated chicken breast lightly breaded and sautéed in lemon, herbs and capers. Served with your choice of rice pilaf, wild rice, au gratin potatoes, or oven roasted potatoes and choice of salad.

Per Person.....\$11.45

Classic Chicken Oscar

Chicken breast stuffed fresh lump crab, crisp asparagus and topped with our Hollandaise sauce Served with Rice pilaf and Roasted vegetables or choice of Spinach salad

Per Person.....\$13.95

Artichoke Mustard Chicken

Seasoned chicken breast topped with our homemade grain mustard sauce and fresh artichokes. Served with Jasmine rice and grilled vegetables or salad.

Per Person.....\$11.45

Greek Salsa Chicken

Sautéed Chicken breast topped with our Greek salsa and served with Mediterranean rice, and Greek Salad.

Per person.....\$11.45

Chicken Broccoli Casserole

Seasoned Chicken breast, Jasmine rice, Broccolini, sharp cheddar cheese, and fresh herbs. Served with Tossed Green salad and honey cornbread
½ pan (serves 10)\$94.95 Full Pan(serves 20)\$169.95

Chicken Capicola

Marinated chicken breast stuffed with Provolone Cheese thinly sliced Capicola and topped with our Crimini Marsala sauce. Served with Chive mashed potatoes, and seasoned julienne vegetables.

Per Person.....\$11.95

Chicken Caprese Chicken

Boneless Chicken breast stuffed with fresh basil, buffalo Mozzarella, and Roma tomatoes topped with a Balsamic Reduction. Served with Lemon herb baby rose potatoes And Caesar salad

Per Person.....\$11.95

Chicken Parmesan (V)

Chicken breast served in our homemade Marinara sauce and topped with Provolone and Mozzarella cheese. Served with penne pasta and choice of salad.

Per Person.....\$11.45

Eggplant Parmesan.....\$10.45

Chicken Marsala (GF)

Chicken breast sautéed with Marsala wine, mushrooms, and herbs. Served with wild rice or chive mashed potatoes, and choice of Italian or Caesar salad.

Per Person.....\$11.45

Tuscany Chicken

Chicken breast stuffed with fresh basil, Goat cheese and Sun-dried tomatoes. Topped with a roasted sundried tomato sauce and served with Fettuccine Alfredo and Caesar Salad.

Per Person.....\$11.95

Napoli Chicken

Grilled chicken breast topped with our Shitake mushroom vinaigrette sauce. Served with Chive mashed potatoes & Spinach Salad.

Per Person.....\$11.45

Monterey Chicken Breast (GF)

Grilled chicken breast topped with avocado, pico de gallo, Monterey & Pepper jack cheese. Served with rice pilaf, or Southwest potatoes and Southwest Salad.

Per person.....\$11.45

Italian Chicken

Chicken breast stuffed with Italian sausage & sundried tomatoes, mozzarella cheese, and baby spinach. Topped with Pomodoro sauce and served with angel hair pasta and Italian Salad

Per Person.....\$11.95

Mushroom Herb Parmesan Chicken

Tender Chicken thighs seared with garlic, Crimini mushrooms, Tomatoes, honey cured bacon in a creamy rich parmesan sauce. Served with California vegetable Medley and Linguine pasta

Per Person.....\$11.45

Chicken Cacciatore

Tender Chicken thighs braised with sweet bell peppers, onions, Mushrooms, roasted tomatoes, and fresh garlic. Finished with a touch of parmesan cheese and Italian parsley. Accompanied with Italian salad or Caesar salad

Per Person.....\$11.45

❖❖❖ **B & B Specialties** ❖❖❖

Served with fresh baked rolls and butter

Tilapia Amore

Seared tilapia topped with a White Wine reduction with baby spinach, Roma tomatoes, and artichoke hearts. Served with baby rose potatoes & Heirloom Tomato Salad.

Per Person.....\$11.95

Mango Citrus Salmon(GF)

Fresh Atlantic salmon grilled with a touch of white wine and garnished with Mango salsa. Served with Jasmine rice, and choice of salad or grilled vegetables.

Per Person\$13.95

Grilled Lemon Herb Salmon

Fresh Atlantic salmon grilled with hint of Creole seasoning, and topped with a Tarragon lemon herb sauce. Served with rice pilaf and Bistro Salad.

Per person.....\$13.95

Potato Crusted Salmon

Marinated Atlantic salmon crusted with crispy potato, topped with a Saffron Beurre Blanc sauce. Served with Sundried tomato pilaf and roasted vegetable medley

Per Person.....\$13.95

❖❖❖ **Asian Inspired Specialties** ❖❖❖

Teriyaki Kebobs (V) (GF)

Marinated chicken or Tri tip steak grilled with Teriyaki sauce and served on skewer with grilled vegetables. Accompanied with Jasmine rice, Spring Rolls and choice of Asian salad or Spinach Salad.

W/ Chicken.....\$11.95

W/ Tri Tip Steak.....\$12.95

W/ Shrimp.....\$11.95

W/ Tofu.....\$10.95

Asian Tilapia

Panko breaded Tilapia topped with a Sesame Ginger sauce and served with choice of Jasmine rice, Asian Salad and Spring Rolls.

Per Person.....\$11.95

Tangerine Beef

Tender strips of marinated beef stir fried with Tangerine juice, bell pepper, scallions, soy ginger sauce red chiles & sesame seeds. Served with choice of Jasmine rice or Lo Mein, Asian Salad and Spring rolls.

Per Person.....\$10.95

Thai Chicken Stir fry

Chicken breast stir fried with toasted peanuts, scallions, red bell pepper, snow peas, carrots and sesame seeds in a Thai chili sauce. Served with choice of Jasmine rice or Lo Mein, Asian salad and Spring Rolls.

Per Person.....\$10.95

Thai Coconut Shrimp

Pan Seared Shrimp with sweet bell peppers, Coconut milk, garlic, scallions, mushrooms and chile flakes. Served with Jasmine rice and sautéed Asian vegetables.

Per person.....\$11.25.

Honey Pineapple Chicken

Tender chicken sautéed with green onion, green bell pepper, pineapple, water chestnuts, and a touch of red pepper. Served with choice of fried rice or Lo Mein, Asian Salad and Spring Rolls

Per Person.....\$10.95

With Shrimp.....\$11.25

Korean Beef Short Ribs

Marinated Boneless Short ribs grilled to perfection. Served with Seasoned rice and Asian Style vegetables

Per Person.....\$11.95

❖❖❖ *South of the Border Specialties* ❖❖❖

Deluxe Nacho Bar

Homemade tortilla chips served with Queso de salsa, shredded Chicken or seasoned ground beef. Accompanied with sour cream, fresh Pico de Gallo, black beans, jalapenos, sliced black olives and Guacamole. Served with Southwest Salad.

Small (Serves 10).....99.95 Large (serves 20).....\$189.95

Quesadillas (V)

Mexican style quesadillas with a kick! Choose from a blackened chicken, Carne Asada or Ultimate Veggie. Accompanied with our authentic Spanish rice and Southwest salad.

Per Person.....\$10.25
With Blackened shrimp.....\$10.95

Classic Enchiladas (V) (GF)

Homemade enchiladas made fresh to order! Choice of Chicken, Carnitas or Carne Asada. Accompanied by Spanish rice and Southwest Salad

Per Person.....\$10.95
Tres Queso with Green chiles.....\$10.25

Tostada Bar (V)

Choice of marinated Chicken, Carnitas, or grilled Carne Asada. Comes with a variety of traditional condiments. Served with black beans, our Spanish Rice, handmade Tostada Shells and Southwest salad.

Per Person.....\$11.95

Soft Taco Bar (V)

Choice of marinated Chicken, Carnitas, o Carne Asada. Variety of condiments to top off your tacos included. Served with our Spanish rice and Southwest salad

Per Person.....\$11.45

Chimichurri

Our Homemade Chimichurri sauce served over tender Filet Mignon, Seared Chicken Breast or Baked Tilapia. Served with Spanish rice and Black beans.

Chicken.....\$11.45
Filet Mignon.....\$12.95
Tilapia.....\$11.95

Chili Verde

Choice of Chicken or tender Pork simmered in homemade tomatillo Cactus sauce. Served with Spanish rice, ranchero beans and flour tortillas.

Per Person.....\$10.95

Fajitas(V)

Choice of marinated chicken or steak sautéed with an array of sweet bell peppers and onions. Served with warm flour tortillas and a variety of condiments. Accompanied by Spanish rice and choice of Fiesta salad or black beans.

Per Person.....\$11.95

San Pablo Chicken

Marinated chicken breast stuffed with Ortega green chilies, Manchego cheese and roasted corn. Served over our Guajillo sauce with Verde Rice and Fiesta Salad.

Per Person.....\$11.95

(V) Vegetarian & (GF) Options available



“Making Your Job Easier Is What We Do Best!”

❖❖❖ **Pasta Italiano** ❖❖❖

Served with choice of Italian, Greek, or Caesar salad and fresh baked garlic Parmesan bread sticks.

Penne n' Meatballs

Sautéed mushrooms, fresh basil, and homemade meatballs in Marinara sauce tossed with Penne pasta, topped with Parmesan cheese....\$8.95

Penne Pasta with Italian Sausage

Italian sausage, mushrooms, and bell peppers in zesty Marinara sauce or Basil Pesto sauce. Served over Penne and topped with Parmesan cheese.....\$9.25

Tuscan Garlic Shrimp Pasta

Sautéed Shrimp with garlic, white wine, mushrooms, Toma tomatoes, basil and fresh cream. Served on top of ala dente linguine.....\$9.95
With Chicken\$9.45

Spring Pasta

A colorful array of spring vegetables and sun-dried tomatoes, tossed with bowtie pasta, grilled lemon chicken, in a delicate white wine lemon cream sauce. Served with fresh spinach salad.....\$9.45

Spinach Manicotti (V)

Homemade Manicotti pasta stuffed with sautéed spinach, Ricotta, Mozzarella and Parmesan cheeses, garlic and fresh herbs. Served with zesty Marinara sauce.....\$8.95 Served with Bolognese sauce\$9.95

Chicken with Fresh Vegetables

Penne noodles cooked al dente with grilled chicken, Italian squash, mushrooms and sweet bell peppers with choice of our Sun- Dried Tomato Cream Sauce, Basil Pesto Sauce or White Wine Herb Sauce. Garnished with Parmesan cheese.....\$9.45

Greek Style Penne

Fresh chopped Roma tomatoes, Artichoke hearts, Kalamata olives, garlic, fresh lemon and white wine over Penne with a touch of feta cheese. *Light and Refreshing!*
With Chicken.....\$9.45 With Sautéed Shrimp.....\$9.95

Vegetable Primavera (V)

A Vegetarian Delight! A bountiful array of fresh vegetables tossed in a White Wine Sauce, Creamy Basil Pesto Sauce or Sun Dried Tomato Cream Sauce. Served over Penne and topped with fresh grated Parmesan..... \$8.95

Chicken Al Forno

Penne pasta tossed with smoked chicken, diced tomatoes, scallions, green peas, and diced ham in a Cajun cream sauce and topped with our three cheese blend.....\$9.45

Chicken & Broccoli

Chicken and broccoli sautéed with fresh garlic, olive oil, sun-dried tomatoes, fresh Roma tomatoes and Romano cheese served over penne pasta.....\$9.25

Pasta Pomodoro (V)

Angel hair tossed with roma tomatoes, fresh basil, garlic, white wine and fresh grated Parmesan cheese.....\$8.95
With grilled chicken.....\$9.45 With Shrimp.....\$9.75

Vegetable Lasagna (V)

Pasta layered with ricotta, mozzarella and Parmesan cheeses, and Fresh Vegetables in a flavorful cream sauce and baked to perfection.

Half Tray (feeds 8ppl).....\$69.95
Full Tray (feeds 16ppl).....\$129.95

Classic Meat and Cheese Lasagna

Lasagna noodles layered with an Italian meat sauce rich ricotta cheese, mozzarella and Parmesan cheese and accented with a touch of Romano cheese.

Half Tray (feeds 8ppl).....\$79.95
Full Tray (feeds 16ppl).....\$149.95

Chicken Alfredo Lasagna

Lasagna noodles layered with creamy chicken Alfredo sauce, sautéed Spinach, Roma tomatoes, broccolini, Ricotta, Mozzarella and Parmesan cheeses
½ pan (serves 8)79.95 Full tray (serves 16)\$149.95

(V) Vegetarian Option

*** 10 person minimum on all hot entrees above***

❖❖❖Sweets and More ❖❖❖
Proudly Serving La Mousse Desserts!

Gourmet Cookie.....\$2.60
 A variety of soft and chewy cookies (2 per person)

Homemade Brownies Tray.....\$2.75
 Decadent and delicious.

Classic Choice.....\$2.85
 A variety of our famous Cookies, Double Fudge Brownies, Lemon bars and Apple Cobbler bars.

Executive Choice.....2.95
A crowd pleaser! A variety of our famous cookies and most popular dessert bars.

Secretarial Choice.....\$2.95
 A delightful mix of fruits and nuts. Brown Sugar Pecan bars, Raspberry Almond bars, Apple Cobbler bars, Strawberry Cobbler bars and Cream Cheese Carrot bars.

Cheesecake.....\$2.95
 A variety of our decadent cheesecake bars: Berry Cheese, Creme Brulee and Dulce de Leche.

Petite Choice (12 person minimum).....\$1.65
 A petite cut of our most popular dessert bars and cookies

Tiramisu Bars.....\$2.95
 All the great taste of Lady Finger Cookies, espresso, and Mascarpone Cheese.

Fresh Baked Bundtinis (by the dozen)..... \$28.95
 A variety of fresh baked petite bundt cakes drizzled with cream cheese frosting.

Petite Cupcakes (2 dozen).....\$39.95
The perfect bite size treat! Vanilla bean, Decadent Chocolate and Red Velvet.

Summer Delight (12-15)...\$46.95 (20-25)....\$66.95
 Fresh baked pound cake served with a medley of strawberries, raspberries, blueberries and boysenberries. Served with fresh whipped cream.

Signature Xangos.....\$2.65
 Cheesecake wrapped in a flaky, lightly fried shell, tossed in cinnamon & sugar and drizzled with caramel.

Bavarian Crème filled Churros\$2.50
 Cinnamon & sugar dusted churros filled with Bavarian crème.

Whole Fruit.....\$2.25
 An assortment of whole bananas, oranges, apples strawberries and grapes accented with berries.

Afternoon Munchies.....\$4.95
 An assortment of whole fruit, granola bars, protein bars, candy bars, Smartpop popcorn & assorted trail mix.

❖❖❖ Sides & More Menu ❖❖❖

- *Fresh Fruit Parfaits*\$4.45ea
- *Fresh Fruit Salad (min.10 persons)*.....\$2.50pp
- *Individual Yoplait & Greek Yogurts*.....\$1.95ea
- *Honey-cured Bacon or Hormel sausage* \$2.50pp
- *Side Green or Caesar salad (min. order 10)*.....\$1.95pp
- *Mozzarella Caprese pasta salad* \$2.50pp
- *Side Harvest salad, Beet salad or Portofino salad*\$2.95pp
- *Side Greek, Southwest, or Bistro salad(min. order 10)*.....\$2.50pp
- *Summer Berry salad or Waldorf salad (min order 10)*.....\$2.95pp
- *Old fashioned Potato salad, Rotini Pasta or Coleslaw*.....\$1.75pp
- *Miss Vicki & Dirty Kettle Potato Chips*.....\$1.45ea
- *Grilled Chicken Breast*.....\$3.50ea
- *Homemade tortilla chips (min. 10persons)*..... \$.95pp
- *Guacamole (min. 10 persons)*.....\$1.95pp
- *Sandwich or Wrap Platter (ala carte)*.....\$7.95pp

Hot entrée sides (min. 10 persons)

- *Black Beans*.....\$1.75pp
- *Seasoned, Grilled or Julienne Vegetables*.....\$2.50pp
- *Roasted Vegetable Medley*\$2.50pp
- *Mediterranean Rice, Sundried tomato Pilaf, or Mushroom Risotto*\$2.50pp
- *Rice Pilaf, Wild Rice, or Seasoned Jasmine Rice*.....\$2.50pp
- *Oven Roasted Red Potatoes, Chive Mashed Potatoes, or Baby Rose Potatoes*\$2.50pp
- *Au Gratin Potatoes*.....\$2.50pp
- *Country potatoes*.....\$2.25pp
- *Cheese Enchiladas (30 each serves 10-12ppl)*.....\$52.95
- *Fettuccini Alfredo*.....\$3.95pp
- *Tureen of Hot Soup of the Day (Serves 12-15)*\$49.95

* * *Thank you for your continued Patronage.* * *

