

CORPORATE CATERING MENU

BREAKFAST SELECTIONS

THE CONTINENTAL

FRESHLY MADE BAGELS, HOME BAKED BREAKFAST BREADS,
ASSORTED MUFFINS, DANISH AND CINNAMON ROLLS
SERVED WITH WHIPPED CREAM CHEESE, PRESERVES AND SWEET BUTTER
FRESH SEASONAL FRUITS AND BERRIES AND FRESH SQUEEZED ORANGE JUICE

THE CORPORATE CLASSIC

FRESHLY MADE BAGELS, HOME-BAKED BREAKFAST BREADS,
ASSORTED MUFFINS, DANISH AND CINNAMON ROLLS
SERVED WITH WHIPPED CREAM CHEESE, PRESERVES AND SWEET BUTTER,
FRESH SLICED FRUIT, YOGURT AND GRANOLA PARFAITS
AND FRESHLY SQUEEZED ORANGE JUICE

LOX & SMOKED WHITE FISH TRAY

SUPERIOR SCOTTISH SMOKED SALMON AND WHITE FISH
SERVED WITH THINLY SLICED BERMUDA ONIONS, VINE-RIPENED TOMATOES,
IMPORTED CAPERS, WHIPPED CREAM CHEESE, PRESERVES AND SWEET BUTTER

BREAKFAST SANDWICH

YOUR CHOICE OF APPLEWOOD SMOKED BACON, GRILLED HAM STEAK,
SAUSAGE,
TURKEY OR GRILLED VEGGIE WITH SCRAMBLED EGGS AND MILD CHEDDAR
CHEESE
SERVED ON A FRESH CROISSANT OR CHOICE OF BAGEL

BREAKFAST BURRITO

SCRAMBLED EGGS MIXED WITH JALAPEÑO JACK CHEESE,
APPLEWOOD SMOKED BACON, BLACK BEANS, CARAMELIZED ONIONS AND
POTATOES
WRAPPED IN A WARM TORTILLA
SERVED WITH ROASTED TOMATO SALSA, GUACAMOLE AND SOUR CREAM

VEGETABLE SCRAMBLE

SCRAMBLED EGGS WITH SWISS CHEESE, MUSHROOMS, ZUCCHINI AND SPINACH

SMOKED SALMON SCRAMBLE

SCRAMBLED EGGS WITH SMOKED SALMON, SAUTEED ONIONS AND CHIVES

CHARLIE'S SCRAMBLE

SCRAMBLED EGGS WITH APPLEWOOD SMOKED BACON, GRILLED ONIONS,
CHEDDAR

CHEESE, TOMATOES, SAUTÉED MUSHROOMS AND ROASTED NEW POTATOES

ATHENA SCRAMBLE

SCRAMBLED EGGS WITH ROASTED RED PEPPERS, SPINACH,
SWEET RED ONION AND GOAT CHEESE

RANCHO GC SCRAMBLE

SCRAMBLED EGGS WITH CHORIZO, ORTEGA CHILES,
JALEPENO JACK CHEESE AND BLACK BEANS
SERVED WITH ROASTED TOMATO SALSA AND SOUR CREAM

HAM AND BRIE SCRAMBLE

SCRAMBLED EGGS WITH SMOKED BLACK FOREST HAM,
BRIE CHEESE AND CARAMELIZED ONIONS

VEGETABLE FRITTATA

ITALIAN-STYLE OMELETTE WITH ASPARAGUS, LEEKS, YUKON GOLD POTATOES,
TOMATOES, ZUCCHINI, SQUASH AND FRESH BASIL

SICILIAN FRITTATA

SPICY TURKEY SAUSAGE, ROASTED RED PEPPERS, FRESH BASIL,
MOZZARELLA CHEESE, OVEN-ROASTED TOMATOES AND ARTICHOKE HEARTS
IN AN ITALIAN-STYLE OMELETTE TOPPED WITH MARINARA SAUCE

QUICHE LORRAINE

APPLEWOOD SMOKED BACON, CARAMELIZED ONIONS WITH THYME
AND GRUYERE CHEESE BAKED INTO A PASTRY SHELL

BUTTERMILK PANCAKES

CHOICE OF TRADITIONAL, BANANA-PECAN OR BLUEBERRY
SERVED WITH PURE VERMONT MAPLE SYRUP AND SWEET BUTTER
STRAWBERRY COMPOTE AVAILABLE UPON REQUEST

CINNAMON-PECAN FRENCH TOAST

CINNAMON BREAD CRUSTED WITH PECANS, CINNAMON AND NUTMEG

PAN-SEARED AND SERVED WITH PURE VERMONT MAPLE SYRUP,
POWDERED SUGAR AND SWEET BUTTER

BELGIAN WAFFLES

SERVED WITH POWDERED SUGAR, SWEET BUTTER,
PURE VERMONT MAPLE SYRUP AND STRAWBERRY COMPOTE

SIDE DISHES

APPLEWOOD SMOKED BACON
SWEET ITALIAN TURKEY SAUSAGE
CHICKEN AND APPLE SAUSAGE
GRILLED HAM STEAK
PORK SAUSAGE LINKS
BREAKFAST POTATOES WITH SAUTÉED ONIONS AND PEPPERS
ASSORTED INDIVIDUAL YOGURTS
YOGURT, BERRY AND GRANOLA PARFAIT
SEASONAL SLICED FRUIT AND BERRIES
SOUR CREAM COFFEE CAKE
SELECTION OF FRESH SQUEEZED JUICES
COFFEE AND TEA SERVICE

LUNCH SELECTIONS

GARDEN SALAD

ASSORTED MIXED FIELD GREENS WITH JULIENNED CARROTS, CHERRY
TOMATOES,
SLICED CUCUMBERS SERVED WITH YOUR CHOICE OF DRESSING

SANTA BARBARA SALAD

ASSORTED MIXED FIELD GREENS, GOAT CHEESE, DRIED CRANBERRIES
AND SPICED PECANS WITH A SIDE OF BALSAMIC VINAIGRETTE DRESSING

PEAR AND WALNUT SALAD

BOSC PEAR SLICES, TOASTED WALNUTS AND CRUMBLED GORGONZOLA CHEESE
ARRANGED ON A BED OF HEARTS OF ROMAINE AND BIBB LETTUCE
SERVED WITH PEAR VINAIGRETTE DRESSING

COMPRESSED ARUGULA SALAD

BABY ARUGULA, CHOPPED APPLEWOOD SMOKED BACON,
TOASTED PINE NUTS AND SAUTÉED GARBANZO BEANS
SERVED WITH ROASTED GARLIC VINAIGRETTE

CLASSIC CAESAR SALAD

FRESH CHOPPED HEARTS OF ROMAINE LETTUCE TOSSED
WITH SHREDDED PARMESAN CHEESE AND GARLIC CROUTONS
SERVED WITH CREAMY CAESAR DRESSING
GRILLED CHICKEN OR SHRIMP MAY BE ADDED UPON REQUEST

MEDITERRANEAN SALAD

CHOPPED HEARTS OF ROMAINE LETTUCE WITH FETA CHEESE,
ARTICHOKE HEARTS, DICED TOMATOES, SLICED CUCUMBERS,
DICED BELL PEPPER, KALAMATA OLIVES AND SLICED RED ONION
SERVED WITH HERB VINAIGRETTE
GRILLED CHICKEN MAY BE ADDED UPON REQUEST

COBB SALAD

CHOPPED GREENS, OVEN-ROASTED TURKEY BREAST, APPLEWOOD SMOKED
BACON,
SCALLIONS, DICED EGG, TOMATOES AND AVOCADO
AND CRUMBLED ROQUEFORT BLEU CHEESE
SERVED WITH YOUR CHOICE OF HERB RANCH OR BLEU CHEESE DRESSING

THE IVY SALAD

MIXED FIELD GREENS WITH A MEDLEY OF CHOPPED GRILLED VEGETABLES
INCLUDING CORN, ASPARAGUS, GREEN ONION AND ZUCCHINI WITH TOMATOES
AND
AVOCADO
SERVED WITH CILANTRO-LIME VINAIGRETTE
GRILLED CHICKEN OR SHRIMP MAY BE ADDED UPON REQUEST

SANTA FE SALAD

CHOPPED MIXED LETTUCE, GRILLED CORN, JICAMA, BLACK BEANS,
DICED TOMATOES, COTIJA CHEESE AND FRIED TORTILLA STRIPS
SERVED WITH CHIPOTLE RANCH DRESSING

CHINESE CHICKEN SALAD

CRUNCHY WON TONS, SCALLIONS, MANDARIN ORANGES, SHREDDED NAPA
CABBAGE,
DICED CELERY, HEARTS OF ROMAINE AND SHREDDED CHICKEN BREAST
SERVED WITH TOASTED SESAME VINAIGRETTE

CHOPPED ITALIAN SALAD

CHOPPED ROMAINE LETTUCE, DICED OLIVES, TOMATOES AND CUCUMBERS,
PEPPEROCINIS, GARBANZO BEANS, SALAMI AND MOZZARELLA CHEESE
SERVED WITH ITALIAN VINAIGRETTE

SALAD NIÇOISE

ALBACORE TUNA ON A BED OF BABY GREENS GARNISHED WITH NEW POTATOES,
HARICOT VERT, CHERRY TOMATOES, ROASTED PEPPER AND BLACK OLIVES
SERVED WITH HERB VINAIGRETTE

SOUTH PACIFIC CAESAR SALAD

FRESH SEARED AHI TUNA ON A BED OF CHOPPED HEARTS OF ROMAINE LETTUCE,
WON TON STRIPS AND SHREDDED PARMESAN CHEESE
SERVED WITH TANGY MANGO CAESAR DRESSING

SCALLOP BLTA SALAD

GRILLED SCALLOPS OVER MIXED FIELD GREENS WITH DICED TOMATOES
AVOCADO AND CHOPPED APPLEWOOD SMOKED BACON
SERVED WITH HERB VINAIGRETTE

DELI-STYLE SANDWICH TRAY

BOAR'S HEAD MEATS AND CHEESES ON FRESH BREADS
SERVED WITH A SEPARATE CONDIMENT TRAY OF LETTUCE, TOMATO, SLICED
PICKLES, CHERRY PEPPERS, MAYONNAISE, AND YELLOW MUSTARD
VEGETARIAN OPTIONS AVAILABLE UPON REQUEST
ROASTED TURKEY BREAST CHEDDAR WHITE
BLACK FOREST HAM SWISS HONEY WHEAT
ROAST BEEF PROVOLONE MULTI-GRAIN
PASTRAMI MEUNSTER SOURDOUGH
SALAMI JALAPEÑO JACK RYE
GRILLED CHICKEN JACK MARBLE RYE
ALBACORE TUNA SALAD AMERICAN JALAPEÑO CHEESE
CHICKEN SALAD GOUDA PUMPERNICKEL
EGG SALAD POTATO

ARTISAN SANDWICH TRAY

SERVED WITH A RELISH TRAY OF SLICED PICKLES, CHERRY PEPPERS,
PEPPEROCINIS AND OLIVES
GRILLED STEAK, JALAPEÑO JACK CHEESE AND SAUTÉED ONIONS
WITH ARUGULA AND HORSERADISH SAUCE ON A KAISER ROLL
PEPPERED TURKEY, APPLEWOOD SMOKED BACON, AVOCADO AND
CHIPOTLE MAYONNAISE WITH FIELD GREENS ON BAGUETTE
TUNA SALAD WITH SWISS CHEESE, AVOCADO, SPROUTS

AND GREEN LEAF LETTUCE ON CROISSANT

GRILLED CHICKEN, FETA CHEESE, ROASTED RED PEPPERS,

ROMAINE LETTUCE AND LEMON BASIL AIOLI ON FOCACCIA

SALAMI, MORTADELLA, COPPOCOLA AND PROVOLONE WITH SLICED TOMATOES,

RED ONION, SHREDDED ROMAINE AND PESTO ON BAGUETTE

FRESH MOZZARELLA, TOMATO, AND BASIL WITH PESTO ON BAGUETTE

GRILLED VEGGIE WITH BASIL, GOAT CHEESE AND FIELD GREENS ON CIABATTA

BLACK FOREST HAM WITH BRIE, HONEY MUSTARD AND FIELD GREENS ON
BAGUETTE

WRAP OR PANINI SANDWICH TRAY

AN ASSORTMENT OF THE FOLLOWING PANINI OR FLAT BREAD WRAPPED
SANDWICHES:

GRILLED VEGETABLE WITH PESTO AND GOAT CHEESE

ROASTED TURKEY, AVOCADO AND SPROUTS WITH CRANBERRY-MAYO

GRILLED CHICKEN CAESAR

ROAST BEEF WITH ARUGULA AND HORSE RADISH MAYO

GAUCHO GRILLED CHICKEN WITH JALAPEÑO JACK CHEESE,

AVOCADO AND CHIMICHURRI MAYO

ARTICHOKE AND TUNA WITH GARBANZO BEAN SPREAD AND BABY ARUGULA

GRILLED CHICKEN, SUN DRIED TOMATOES, BABY GREENS, PESTO-AIOLI AND
PROVOLONE

SLICED STRIP STEAK, SALSA VERDE, FONTINA CHEESE, CARAMELIZED ONIONS,
BABY ARUGULA AND ROMA TOMATOES

GRILLED PORTABELLO MUSHROOM, GORGONZOLA CHEESE, BABY GREENS,
SUN DRIED TOMATO AND BASIL

PROSCIUTTO DI PARMA, GENOA SALAMI, FRESH MOZZARELLA, ROMA
TOMATOES,

WITH WHITE TRUFFLE OIL AND BALSAMIC VINEGAR

POWER BOX LUNCH

INCLUDES ONE DELI, ARTISAN OR WRAP SANDWICH, GREEN SALAD, FRUIT
SALAD,

TERRA VEGETABLE OR YUKON GOLD KETTLE CHIPS, AND A LEMON DESSERT
BAR

POWER BOX BUFFET

INCLUDES ONE DELI, ARTISAN OR WRAP SANDWICH PER PERSON, GREEN SALAD,
FRUIT SALAD, KETTLE CHIPS, AND LEMON DESSERT BARS ARTFULLY SERVED ON
TRAYS

SOUPS

VEGETABLE MINESTRONE
POTATO AND LEEK
SPICY SOUTHWEST CORN CHOWDER
OLD-FASHIONED CHICKEN NOODLE
TURKEY CHILI WITH WHITE BEANS
BEEF AND BARLEY WITH MUSHROOMS
SPLIT PEA
SIDE DISHES
MARINATED BLACK BEAN AND QUINOA SALAD
CAPRESE SALAD
PASTA PRIMAVERA SALAD
TRI-COLORE TORTELLINI SALAD
PESTO PASTA SALAD
NEW POTATO SALAD WITH GREEN BEANS, SHALLOTS AND TOMATOES
ASSORTED INDIVIDUAL BAGS OF KETTLE CHIPS
FRESH FRUIT SALAD
CLASSIC COLESLAW

SNACK SELECTIONS

VEGETABLE GARDEN BASKET
AN ELEGANT ARRAY OF FRESH VEGETABLES WITH A SELECTION OF HOMEMADE
DIPS
ORIGINAL HUMMUS
ROASTED RED PEPPER HUMMUS
PARMESAN-ARTICHOKE
GREEN GODDESS
SPINACH-LEEK
HERB RANCH
SUN-DRIED TOMATO
LEMON, CAPER AND DILL

CHEESE BOARD

A SECTION OF FINE CHEESE FROM AROUND THE WORLD
SERVED WITH GOURMET CRACKERS

CROSTINI ASSORTMENT

TO INCLUDE TUSCAN WHITE BEAN WITH OVEN-DRIED TOMATO RELISH,
FILET MIGNON WITH HORSERADISH SAUCE AND GRILLED EGGPLANT
WITH GOAT CHEESE, SPINACH AND ROASTED RED PEPPER

SANTA FE SAMPLER

TRI-COLOR TORTILLA CHIPS WITH BLACK BEAN AND ROASTED CORN SALSA,
FIRE
ROASTED TOMATO AND SERRANO CHILE, PICO DE GALLO AND CHUNKY
GUACAMOLE

MEDITERRANEAN TRIO

A TRIO OF HUMMUS TO INCLUDE ROASTED GARLIC-ARTICHOKE,
ROASTED RED REPPER AND TRADITIONAL,
SERVED WITH TOASTED PITA, MARINATED OLIVES, ARTICHOKE, FETA AND
MUSHROOMS

CHARCUTERIE

GENOA SALAMI, MORTADELLA, HOT SALAMI, PATE DE CHAMPAGNE,
CORNICHONS
AND MIXED OLIVES WITH ASSORTED BREADS AND CRACKERS

FRUIT AND BERRIES

FRESH SEASONAL IMPORTED AND DOMESTIC FRUITS AND BERRIES
SUSHI, SASHIMI AND NIGIRI
SERVED WITH PICKLED GINGER, SOY AND WASABI

DESSERT SELECTIONS

ASSORTED COOKIES

FRESHLY BAKED COOKIES INCLUDING:
CHOCOLATE CHIP
WHITE CHOCOLATE MACADAMIA
DOUBLE CHOCOLATE CHIP
OATMEAL RAISIN
PEANUT BUTTER
BUTTER SUGAR

BROWNIES

HOMEMADE, DEEP, RICH BROWNIES WITH OR WITHOUT NUTS

DESSERT BARS

HOMEMADE COCONUT-MACADAMIA, RASPBERRY ALMOND, LEMON OR PECAN

HOMEMADE MINI CUPCAKES

CARROT WITH CREAM CHEESE FROSTING
RED VELVET WITH CREAM CHEESE FROSTING
VANILLA WITH CHOCOLATE FROSTING

MINI BUNDT CAKES

LEMON, CHOCOLATE ORANGE, AND BANANA CHOCOLATE CHIP

MINI FRENCH PASTRIES

BITE-SIZED VERSIONS OF TRADITIONAL FRENCH PASTRIES

INQUIRE FOR AVAILABLE VARIETIES

ASSORTED CAKES AND CHEESECAKES

CHOCOLATE GANACHE, CARROT, CHOCOLATE FANTASY, TIRAMISU AND LEMON TORTE

MINI FRUIT TARTLETS

INDIVIDUAL HOMEMADE FRUIT TARTLETS WITH BAVARIAN CREAM,
EXOTIC AND SEASONAL FRUITS AND FRESH BERRIES

CHOCOLATE-DIPPED FRUIT

FRESH SLICED FRUIT DIPPED IN WHITE OR DARK CHOCOLATE