



SUMMER CATERING MENU

FOR CORPORATIONS & ORGANIZATIONS

BREAKFAST

\$15.95

Scrambled Eggs, Bacon, Breakfast Sausage
& Breakfast Potatoes

Smoked Salmon Platter, Capers, Red Onions,
Fresh Tomato & Cream Cheese with Bagels

Springtime Tofu Scramble with Vegan Sausage
& Breakfast Potatoes

\$7.50

Light Summer Frittata with Peppers, Zucchini, Mozza-
rella & Herbs

Indian Tofu Scramble with Spinach (vegan)

Egg & Cheese on Croissant

Add sausage or bacon for \$1 each

Whole Wheat Biscuits with Creamy Sausage Gravy

Breakfast Burritos with Egg, Cheese, Peppers, Black
Beans & Salsa

Add sausage or bacon +\$1

Eggs & Canadian bacon in Pita Pockets

Hash Brown Casserole with Bacon, Egg, Cheese & Sum-
mer Vegetables

Jalapeño, Sausage, Jack, & Egg Breakfast Braid

Grilled Goat Cheese Sandwiches with Fig & Honey

\$5.95

Blueberry Challah Bread Pudding

Buttermilk Pancakes & Summer Fruit Compote

\$4.95

Fresh Fruit Salad

Yogurt, Granola & Fruit Parfaits

Baked Currant Donuts

Bacon

Breakfast Sausages

Breakfast Potatoes

\$2.95

Strawberry Sour Cream Scones with Brown Sugar
Crumble

Blueberry Pound Cake

Biscuits with Butter & House-made Jam

Assorted Mini Muffins & Coffee Cake

\$1.95

Whole Fresh Fruit

SANDWICHES

\$7.95

Beef Tenderloin with Herb Mayonnaise

Tuna Nicoise

Turkey with Herbed Farmer Cheese & Tomato

Summer Tomato

Balsamic-Glazed Pork

Asian Chicken

(A cross between an Asian Chicken Salad & a Vietnamese
Banh Mi)

Hummus Vegetable (vegan)

California Vegetable (vegan)

Turkey with Ricotta, Red Peppers & Arugula

Grilled Chicken with Walnut Parsley Pesto

Buffalo Chicken

Egg, Bacon Jam & Watercress

\$7.75

Roast Beef & Cheddar with Mango Chutney

Chicken Pesto Croissant

Cheddar with Quick Pickles & Honey-Mustard Spread
(vegetarian)

Gazpacho with Mozzarella (vegetarian)

Roast Beef & Radish

Ham, Brie & Apple

Pressed Salami

Turkey & Swiss

Tuna Salad

Retro - \$7.50

Egg Salad

Salami & Cream Cheese

Bologna & Cheese

Olive Loaf & Cheese

Nut Butter, Apple & Honey

Cheese & Pimento

Ham Salad

Liverwurst

Italian Cold Cut Sandwich

SALADS

\$4.50

- Green
- Spinach with Apples, Strawberries & Nuts
- Classic Caesar
- Greek
- Penne Pasta (Sun-dried tomatoes, greens, capers & mozzarella)
- Spinach Tortellini with Beans & Feta
- Sesame & Green Bean Pasta
- Chicken & Blueberry Pasta
- Chicken, Corn & Tomato Pasta
- Panzanella Bread (vegetarian)
- Three Bean (vegan)
- Cucumber Salad with Mint & Feta (vegetarian)
- Cumin-Lime Summer Quinoa (vegetarian)
- Watermelon, Tomato & Feta (vegetarian)
- Fruit Salad (vegan)

SOUPS

\$4.95

- Chicken
- Black Bean
- Creamless Cream of Tomato (vegan)
- Minestrone
- Curried Carrot
- Corn Chowder
- Fresh Pea

Cold Soups:

- Gazpacho
- Corn
- Vichyssoise
- Cucumber
- Zucchini Basil
- Watermelon Gazpacho

STEWES

\$5.95

- Beef Chili
- White Chili
- Vegetarian Chili
- Beef

SIDES À LA CARTE

\$4.95

- Ginger Sesame Bok Choy
- Baked Beans & Sausage
- Summer Squash Gratin
- Skillet Potatoes with Greens
- Roasted Carrots with Dill
- Late-Summer Succotash
- Rice Primavera
- Greek Chickpea Salad
- Classic Potato Salad
- Sweet Potato Salad
- Coleslaw

MAIN COURSES

\$16.95

- Roast Beef with Shallots & New Potatoes
- Skillet Pot Roast with Cherries & Potatoes
- Chicken Mirabella with Rice
- Zaatar & Lemon Grilled Chicken with Rice
- Chicken Marsala with Pasta
- Sautéed Chicken & Cream Chive Sauce with Rice
- Blackberry Glazed Turkey Tenderloin with Potatoes
- Grilled Pork Tenderloin with Fresh Cherry Salsa & Potatoes
- Barcelona Style Salmon with Rice
- (Baked Salmon on Spanish style Red Peppers Salsa Sauce)
- Grilled Salmon & Mustard-Wine Sauce with Rice
- Peppers Stuffed with Chard, Rice & Cheese Savory Summer Tart
- Tandoori Tofu
- Summer Vegetable Crêpes
- Jerk Chicken with Watermelon Salsa

SALAD WITH ROLLS

\$14.95

- Summer Niçoise
- Butter-Lettuce with Poached Salmon & Herbs
- Cold Soba-Noodle with Chicken, Peppers & Cucumber
- Dijon-Rubbed Pork with Rhubarb Sauce over Greens
- Chicken Quinoa
- Chicken Club
- Panzanella

PASTA + SALAD

CHOICE OF GREEN, GREEK OR SPINACH

\$15.95

Sautéed Spaetzle with Eggplant, Fennel & Sweet Corn

Sautéed Summer Vegetable Pasta with Pesto

Pasta à la Norma

Mac & Cheese

Vodka Penne

Amateterina

Pappardelle Bolognese

Spaghetti Marinara

Lasagna Rolls

DESSERTS

\$3.25 – Cookies & Bars Platter

\$4.25 – Tarts & Mousse Platter

\$20-40 – Whole Cake

\$20-40 – Whole Fruit Tart

SNACKS

\$4.50

Assorted House-made Pickle Tray (serves 5)

Cheese & Crackers (min 8 people)

Hummus & Crackers

DRINKS

\$1.50

Coffee & Tea

Sodas

Waters

Juices