

Catering Menu

Healthy Continental Style Breakfasts

MINIMUM 10 PEOPLE

All continental breakfast selections come with a choice of assorted fruit juice, coffee and selected teas. Served on high-grade disposables (china available at an additional charge of \$3.00 per person). Assorted fresh Odwalla juices available at an additional cost.

Healthy Exchange

Mini muffins, individual yogurts, granola, cereal and fresh fruit platter.
\$5.95

Healthy Start Breakfast

An assortment of mini muffins, bagels served with fruit preserves and light cream cheese, and low-fat yogurt bar with granola and fruit toppings.
\$6.95

Continental Style Breakfasts

MINIMUM 10 PEOPLE

All continental breakfast selections come with a choice of assorted fruit juice, coffee and selected teas. Served on high-grade disposables (china available at an additional charge of \$3.00 per person). Assorted fresh Odwalla juices available at an additional cost.

Coffee and Danish

Freshly brewed Peet's coffee served with an assortment of Danish pastries.
\$4.95

Fresh Fruit Salad and Yogurt Bar or Low Fat Cottage Cheese

Seasonal fresh fruit salad with assorted yogurt or cottage cheese and toppings.
\$4.95

Assorted Bagels and Fresh Fruit

Served with a variety of fresh bagels, smears made with light cream cheese and jams, and fresh fruit platter.
\$5.95

New York Nosh

Assorted fresh bagels with strawberry smear, chive smear, smoked salmon, chopped hard-cooked eggs, sliced onions and tangy capers. Served with fresh fruit salad.

\$9.95

Executive

An assortment of freshly baked banana or zucchini bread, bagels, danish and mini muffins. Served with a variety of fruit preserves and light cream cheese, fresh fruit platter, and individual flavored yogurts.
\$7.95

Catering Menu

Hot Breakfast Buffet

MINIMUM 10 PEOPLE

*All breakfast selections come with a choice of assorted fruit juice, coffee and selected teas.
Served on high-grade disposables (china available at an additional charge of \$3.00 per person).
Assorted fresh Odwalla juices available at an additional cost.*

On the Lighter Side

Scrambled egg whites with a fresh chiffonade of basil and diced tomato. Served with assorted mini muffins and whole fruit.

\$5.95

Classic Breakfast

Fluffy scrambled eggs, turkey sausage links, oven-baked potatoes sautéed with sweet peppers and onion. Served with assorted bagels.

\$7.95

Rise and Shine

Scrambled eggs with bacon, sausage, breakfast potatoes and assorted breakfast pastries.

\$8.95

Sonora Scramble

Scrambled eggs with fresh bell peppers, tomato, warm tortillas and paprika garlic potatoes. Served with salsa, jack cheese, sour cream and guacamole on the side.

\$7.95

Breakfast Wraps

Scrambled eggs (egg beaters or egg whites may be substituted); egg and cheese; and egg, chicken sausage and cheese, wrapped in assorted tortillas. Served with roasted tomato salsa and fresh fruit salad.

\$7.95

Tuscan Strata and Fresh Fruit

MINIMUM 12 PEOPLE/ORDER BY PAN (24) OR ½ PAN (12)

Baby spinach, red peppers, tomatoes, fresh basil and cheddar cheese layered with eggs and sourdough bread, then baked to perfection. Served with fresh fruit salad.

\$5.95

Quiche and Tea

MINIMUM 8 PEOPLE/ORDER BY PAN (8)

Choose two from the following. Served with freshly baked tea breads and an assortment of hot teas.

- Sautéed spinach, onion and Roma tomatoes
- Sun-dried tomato and feta cheese
- Broccoli and mild cheddar
- Classic Lorraine: bacon, Swiss cheese and sautéed onion
- Mushroom, asparagus and Swiss cheese

\$5.25

Catering Menu

Side Breakfast Items

NOT AVAILABLE A LA CARTE

Cereal	\$ 1.99	Sausage (2 pieces per person)	1.25
Fresh fruit salad	1.50	Turkey sausage (2 pieces per person)	1.25
Whole fruit	.75	Hard boiled egg	.99
Yoplait, 6 oz	.95	Oven-baked breakfast potatoes	.75
Low-fat cottage cheese	.95	Assorted Danish (2 per person)	.95
Bacon (2 slices per person)	1.25	Mini muffins (2 per person)	.95
Turkey bacon (2 slices per person)	1.25	Assorted tea breads	.95
Granola	.99	Oatmeal	.99

Catering Menu

Cold Lunch Selections – Sandwiches

MINIMUM 12 PEOPLE

All selections come with a choice of one deli side salad, one dessert selection and iced tea beverage service. Served on high-grade disposables (china available at an additional charge of \$3.00 per person).

Assorted Deli Sandwich Platter

Fresh roast turkey, albacore tuna, roasted vegetables, cheeses, sandwich condiments and freshly baked breads and rolls.

\$8.45

Artisan Panini (your choice of two paninis, all three choices for an additional \$1.00)

Southwestern chicken breast, marinated grilled vegetables or grilled tri-tip of beef with Roma tomatoes and baby spring mix. Served on a baguette or focaccia bread.

\$8.95

It's a Wrap (your choice of two wraps, each additional choice \$1.00)

Flour tortillas filled with spinach, baby greens and Roma tomato, plus your choice of: achiote chicken breast with chipotle cream cheese, roast beef with horseradish cream cheese, roasted turkey with cranberry cream cheese, or roasted vegetable wrap.

\$9.95

Mediterranean Pita

Soft whole wheat pita filled with chicken and/ or grilled vegetables, crumbled feta cheese and drizzled with tapenade pesto vinaigrette.

\$9.95

Hand Crafted Deli Platter

Roast turkey breast and brie croissant w/ a cranberry mayo. Italian cold cuts on a crusty baguette (ham, salami, & capicola layered w/ provolone cheese and olive tapenade). Melanzana caprese on focaccia (roasted eggplant with fresh mozzarella, Roma tomatoes, fresh basil and spinach).

\$9.95

Deli Side Salad Selections (choose one deli salad)

- Tri-color potato salad
- Bowtie pasta pesto and artichoke heart salad
- Mixed baby field salad
- Cucumber, tomato and red onion salad
- Country coleslaw
- Roasted corn, black bean and jicama salad

Dessert Selections (choose one dessert)

- Fruit salad
- Angel food cake with fresh seasonal berries
- Low-fat SnackWells® cookies

Add an additional side salad or dessert for \$1.50

Dessert Substitutions (at an additional cost)

Assorted mini pastries	\$1.25	Premium Seasonal Fruit Platter	1.75
Fresh fruit parfait	1.25	Brownies	.95
Assorted cookies* (2 per person)	.75	Fresh fruit platter	.75

Chocolate chip, peanut butter, chocolate nut, oatmeal cinnamon raisin and white chocolate macadamia

Dessert by Request

Please let us know if you would like to have any specialty desserts and we will gladly assist!

Catering Menu

Cold Lunch Selections – Boxed Lunches

MINIMUM 10 PEOPLE

California Sandwich

Breast of turkey with avocado and tomato on 12-grain roll with basil pesto. Served with SunChips®, whole fruit and a cold beverage. \$9.95

Chicken Citrus Salad

Roasted chicken breast, snow peas, pear tomatoes and orange-lime vinaigrette. Served with focaccia bread, whole fruit, SnackWells® cookies and a cold beverage. \$11.50

Chinese Chicken Salad

Marinated chicken breast on a bed of mixed greens tossed with green onions, mandarin oranges, toasted sesame seeds, rice noodles and sliced almonds. Served with freshly baked bread, whole fruit, SnackWells® cookies and a cold beverage. \$11.50

Assorted Sandwich Box Lunch

Breast of turkey, albacore tuna salad and roasted vegetables, made with a variety of fresh breads, cheeses, tomato and green leaf lettuce. Served with SunChips®, whole fruit and a cold beverage. \$9.95

Cold Lunch Selections – Entrée Salads

MINIMUM 12 PEOPLE

Served buffet style.

All salads come with one dessert selection, freshly baked bread and iced tea beverage service.

Served on high-grade disposables (china available at an additional charge of \$4.00 per person).

The California Endowment's Signature Salad

Mesclun greens topped with roasted yellow and red beets, aged blue cheese, candied walnuts and drizzled with fresh raspberry vinaigrette. \$7.95

Classic Chicken Caesar Salad

Grilled chicken breast strips tossed with hearts of romaine, cornbread croutons and Parmesan cheese. Served with a light creamy Caesar dressing, rolls or zucchini bread. \$7.95

Southwest Chipotle Chicken

Chopped romaine with chipotle marinated chicken breast, grilled corn, black beans, cilantro, diced tomato, cucumber, green onion, honey barbecue ranch dressing and garnished with tri-colored tortilla strips. \$8.95

Classic Cobb

Chopped red leaf lettuce with diced turkey breast, bacon, hard-cooked eggs, tomato, avocado, scallion and cheddar cheese tossed with ranch dressing. \$9.95

Greek Salad

Mixed greens tossed with the classic Mediterranean flavors of red onion, kalamata olives, Roma tomatoes, artichoke hearts, al dente pasta, crumbled feta cheese and a fresh oregano balsamic vinaigrette. \$7.95 (w/ chicken add \$2.00)

Catering Menu

Cold Lunch Selections – Entrée Salads (continued)

MINIMUM 12 PEOPLE

Chinese Chicken Salad

Marinated chicken breast on a bed of mixed greens tossed with green onions, mandarin oranges, toasted sesame seeds, rice noodles and sliced almonds.

\$8.95

Salmon Nicoise Salad

The French classic with a twist. Mixed greens, black olives, red onions, ripe tomatoes, hard-cooked eggs, capers and red potatoes served with a pesto Dijon vinaigrette. Seasoned grilled and chilled salmon filet served on side.

\$9.95

Deluxe Salad Buffet

MINIMUM 12 PEOPLE

Served buffet style.

Choose any two entrée salads for \$12.95 per person. Choose any three entrée salads for \$14.95 per person.

All salads come with one dessert selection, freshly baked bread and iced tea beverage service.

Served on high-grade disposables (china available at an additional charge of \$4.00 per person).

Salad Selections

- The California Endowment's Signature Salad
- Classic Cobb
- Southwest Chipotle Chicken
- Classic Caesar Salad
- Greek Salad
- Chinese Chicken Salad
- Salmon Nicoise Salad

Dessert Selections (choose one dessert)

- Fruit salad
- Angel food cake with fresh seasonal berries
- Low-fat SnackWells® cookies

Dessert Substitutions (at an additional cost)

- | | | | |
|------------------------------------|--------|----------------------------------|------|
| • Assorted mini pastries | \$1.25 | • Premium Seasonal Fruit Platter | 1.75 |
| • Fresh fruit parfait | 1.25 | • Brownies | .95 |
| • Assorted cookies* (2 per person) | .75 | • Fresh fruit platter | .75 |

*Chocolate chip, peanut butter, chocolate nut, oatmeal cinnamon raisin and white chocolate macadamia

Dessert by Request

Please let us know if you would like to have any specialty desserts and we will gladly assist!

Catering Menu

Build Your Own Buffet

MINIMUM 15 PEOPLE

The following selections are served buffet style to include one entrée, two sides, freshly baked bread and iced tea beverage service. Add an additional entrée for \$3.95 per person. Add an additional side for \$1.50. Desserts not included (prices for desserts are listed on page 10). Served on china for an additional \$4.00 per person.

ENTRÉE – VEGETARIAN SELECTIONS

Vegetarian Vegetable Paella

A traditional Spanish dish of saffron flavored rice combined with roasted seasonal vegetables.
\$9.50

Spinach & Roasted Vegetable Lasagna

Lasagna pasta with ricotta cheese, sautéed spinach, vegetables, garlic and basil, baked in a Napoleon sauce.
\$9.50

Mediterranean Penne Pasta

Artichoke hearts, kalamata olives, sun-dried tomatoes, asparagus, parmesan cheese and fresh herbs tossed with al dente whole wheat penne pasta and a sweet basil pesto sauce.
\$9.50

Roasted Vegetable and Three-Cheese Napoleon

Marinated and roasted portabella mushroom, eggplant, red and yellow peppers and zucchini layered with ricotta, parmesan and mozzarella cheeses. Served with a tomato-basil sauce.
\$9.50

Tofu Stir-Fried

Marinated panko breaded tofu sautéed with fresh seasonal vegetables and sesame sweet chili sauce.
\$9.50

Thai Yellow Curry Tofu

Sauteed tofu simmered in a yellow coconut curry broth and tossed with Thai-style vegetables, cilantro and Thai basil.
\$9.50

Grilled Stuffed Portobello Mushroom (vegan)

Portobello mushroom filled with sautéed spinach and tofu.
\$9.50

ENTRÉE – POULTRY SELECTIONS

Plum Chicken Breast

Pan-roasted chicken breast with savory orange plum sauce.
\$9.50

Sun-Dried Tomato Stuffed Chicken Breast

Panko-crusted chicken breast stuffed with sun-dried tomatoes and spinach topped with a light pesto sauce.
\$9.50

North Indian Chicken Curry

Chicken breast braised in coconut milk and Indian spices.
\$9.50

Catering Menu

Build Your Own Buffet (continued)

MINIMUM 15 PEOPLE

ENTRÉE – POULTRY SELECTIONS (continued)

Rotisserie Style Chicken Quarter

Dry-rubbed chicken quarter in Chef Tim's special spice blend.

\$9.50

Citron Chicken

Chicken marinated in lime juice, garlic and rice wine vinegar. Grilled with a sweet orange pepper glaze.

\$9.50

Chicken with Balsamic and Sun-Dried Tomatoes

Breast of chicken marinated with balsamic vinegar, oven roasted and topped with sun-dried tomatoes.

\$9.50

ENTRÉE – MEAT SELECTIONS

Lasagna Bolognese

Lasagna pasta layered with seasoned ground beef, ricotta cheese, mozzarella cheese and tomato-basil sauce, then baked to perfection.

\$9.50

Beef Sate with Spicy Peanut Sauce

Tender cuts of beef marinated in rice wine vinegar, lemongrass, garlic and spices. Skewered with vegetable garnish, seared and served with a spicy peanut sauce.

\$9.50

Pork Tenderloin with Pomegranate Sauce

Lean pork tenderloin dry rubbed with cinnamon, coriander, cumin, and salt, oven roasted and drizzled with a slightly tart and tangy pomegranate sauce.

\$11.95

Peppercorn Trio Crusted Tri-Tip

Tri-tip rubbed with cracked white, black and red peppercorns, oven roasted and accompanied by a red wine reduction.

\$11.95

New York Steak *

Montreal seasoned New York strip steak. Grilled to perfection with fire roasted garlic demi glace.

\$12.95

Catering Menu

Build Your Own Buffet (continued)

MINIMUM 15 PEOPLE

ENTRÉE – SEAFOOD SELECTIONS

Pistou Salmon

Roasted salmon filet with crushed basil, garlic and olive oil.
\$10.50

Tequila and Cilantro Marinated Salmon Filet

5 oz. salmon filet marinated in tequila, cilantro, garlic and lemon. Seared and topped with an avocado pico de gallo.
\$11.95

Sesame Crusted Ahi Tuna Steak

Fresh Ahi Tuna marinated in sherry wine, rice wine vinegar, fresh ginger and garlic, crusted in sesame seeds and oven roasted to medium rare. Topped with a wasabi soy sauce glaze.
\$13.95

Ginger and Lemongrass Grilled Shrimp *

Black tiger shrimp marinated with ginger, lemongrass, garlic and rice wine vinegar, grilled to perfection.
\$14.95

Citrus Herb Trout En Papillote *

Boneless trout filet filled with julienne vegetables and fresh dill, sprinkled with white wine and baked in parchment paper.
\$14.95

*Due to the higher food cost on these items, if you wish to order an additional entrée it will be at \$5.95 per item.

Catering Menu

Build Your Own Buffet (continued)

MINIMUM 15 PEOPLE

Pick any two sides from the salad selections and side dishes.

Salad Selections

- Baby mixed greens and roasted vegetable salad
- Classic Caesar salad
- Baby spinach salad with sliced red onion, and hard cooked egg
- Sonoma salad with grapes, feta cheese, and toasted pine nuts

Side Dishes: Vegetables

- Sautéed lemon pepper asparagus
- Vegetable stir-fry
- Steamed seasonal vegetables
- Sautéed seasonal baby vegetables
- Grilled seasonal vegetables
- Sautéed green bean, pearl onion, & mushrooms
- Collard greens with smoked ham

Side Dishes: Starch

- Grilled corn with sweet peppers
- Creamy sweet potato
- Roasted herb red potatoes
- Mashed potatoes
- Spanish rice with carrots, onion and cilantro
- Rice pilaf
- Brown rice
- Couscous

Dessert Selections

Desserts are **not** included in sides. Please select a dessert at an additional cost.

• Fruit salad	\$ 1.50	• Low-fat SnackWells® cookies	1.50
• Fresh fruit platter	1.75	• Angel food cake with fresh seasonal berries	1.25
• Assorted French & Italian mini pastries	2.50	• Premium Seasonal Fruit Platter	2.95
• Fresh fruit parfait	2.25	• Brownies	1.50
• Assorted cookies* (2 per person)	1.50		

**Chocolate chip, peanut butter, chocolate nut, oatmeal cinnamon raisin and white chocolate macadamia*

Dessert by Request

Please let us know if you would like to have any specialty desserts and we will gladly assist!

Catering Menu

Hot Lunch Selections – Standard

MINIMUM 12 PEOPLE

The following selections are served buffet style with your choice of one salad, one dessert and iced tea beverage service. Served on high-grade disposables (china available at an additional charge of \$4.00 per person).

Biriyani Bowls

Choice of two items: Indian-spiced chicken breast, beef or tofu and potato. Served with steamed basmati rice, spiced peppers and onions, and lentil dal. Accompanied by tomato-cucumber salad, cilantro chutney and raita. \$12.95 (\$15.95 for all 3 items)

Pad Thai Bar

Choice of two items: Thai-marinated chicken breast, beef or tofu. Served with wide rice noodles tossed with a tangy tamarind sauce. Accompanied by crushed peanuts, shredded carrots, sliced green onions, chopped cilantro, lime wedges, and shredded red cabbage. Served with vegetarian eggrolls. \$12.95 (\$15.95 for all 3 items)

Pasta Bar

Choice of two pastas: radiatore, bowtie, penne, whole wheat penne, or fettuccini. Choice of two sauces: marinara, alfredo, pesto alfredo or white wine with lemon and capers.

\$10.95

Add

Meatballs or Chicken \$2.00

Fajita Bar

Choice of two items: chicken, beef or tofu. All entrées include jalapeños, sour cream, cheese, guacamole, tortilla chips, salsa fresca, flour tortillas, black beans and Spanish rice.

\$12.95 (\$15.95 for all 3 items)

Teriyaki Bowl

Choice of two items: chicken teriyaki, broccoli beef or tofu vegetable stir-fry. Served with steamed sticky rice, vegetable egg rolls and sautéed cabbage.

\$12.95 (\$15.95 for all 3 items)

Salad Selections (select one)

- Baby mixed greens and roasted vegetable salad
- Classic Caesar salad
- Baby spinach salad
- Sonoma salad

Dessert Selections (select one)

- Fruit salad
- Angel food cake with fresh seasonal berries
- Low-fat SnackWells® cookies

Dessert Substitutions (at an additional cost)

- | | | | |
|---|--------|----------------------------------|------|
| • Assorted French & Italian mini pastries | \$1.25 | • Premium Seasonal Fruit Platter | 1.50 |
| • Fresh fruit parfait | 1.25 | • Brownies | .95 |
| • Assorted cookies* (2 per person) | .75 | • Fresh fruit platter | .75 |

*Chocolate chip, peanut butter, chocolate nut, oatmeal cinnamon raisin and white chocolate macadamia

Dessert by Request

Please let us know if you would like to have any specialty desserts and we will gladly assist!

Catering Menu

Premium Hot Lunch/Dinner Selections

MINIMUM 20 PEOPLE

The following two-course selections are served on china and include a fresh salad or a dessert choice, coffee and iced tea. A third course may be added for \$3.95.

Roasted Pork Tenderloin

Pork tenderloin herbed and roasted to perfection. Accompanied by au gratin sweet potatoes and grilled vegetables with white wine plum sauce.

\$16.95

Stuffed Filet Mignon of Beef with Aged Blue Cheese

Served with a demi glacé reduction, seared polenta cake and herb marinated grilled seasonal vegetables.

\$17.95

Seared Fresh Ahi Tuna

Served medium rare with a ponzu-wasabi glaze, baby bok choy and lemon zest mashed potatoes.

\$18.95

Chicken Paillards with Tomato, Basil and Roasted Corn Relish

Tender chicken breast lightly floured and seared. Topped with relish of roasted sweet corn, tomatoes and fresh basil. Served with a chipotle rice pilaf and sautéed summer squash.

\$18.95

Filet Mignon with Roasted Shallot Demi Glacé

Tender beef filet seared and roasted to perfection with a sautéed shallot demi reduction. Served with garlic mashed potatoes and baby vegetables.

\$19.95

Grilled Salmon Filet with Strawberry Mint Chutney

Fresh salmon filet grilled to perfection and topped with strawberry mint chutney. Served with saffron rice and steamed asparagus.

\$19.99

New York Steak and Prawns

Pan-roasted beef filet medallions and citrus-garlic seared prawns. Served with creamy risotto, grilled vegetables and a Pernod reduction. Finished with fresh herbs.

\$21.95

Sea Bass with Citrus and Soy

Fresh sea bass marinated in citrus juice, fresh ginger, soy sauce and sesame oil. Steamed to perfection and topped with ponzu sauce, lime scented toasted coconut rice and braised baby bok choy.

\$24.95

Herb Crusted Seared Scallops

Fresh sea scallops dredged in chopped herbs, seared and deglazed with balsamic vinegar to medium rare, nestled on angel hair pasta with fresh haricots verts.

\$25.95

Catering Menu

Premium Hot Lunch/Dinner Selections (continued)

MINIMUM 20 PEOPLE

Choose either one salad or one dessert.

Salad Selections

- Baby mixed greens and roasted vegetable salad
- Classic Caesar salad
- Baby spinach salad
- Sonoma salad

Individual Dessert Selections

- Flourless chocolate pastry
- Key lime tart
- Chocolate fantasy
- White chocolate macadamia tart
- Raspberry mousse cup
- Fresh fruit tart
- Tiramisu
- Crème brûlée tart
- Apple brown butter tart
- Assorted berries with crème fraiche

Dessert by Request

Please let us know if you would like to have any specialty desserts and we will gladly assist!

Catering Menu

Hors D'oeuvres Station

MINIMUM 25 PEOPLE – BASED ON A 1-HOUR RECEPTION

Crudités Display

Fresh seasonal vegetables decoratively displayed. Choose two dipping sauces: hummus, honey mustard, ranch or dill yogurt.

\$5.00 per person

Cheese Board

Assorted imported and domestic cheeses. Served with rustic breads and assorted crackers, garnished with dried fruit.

\$6.00 per person

Fruit Display

Fresh seasonal fruit decoratively displayed.

\$4.50 per person

Cheese and Crudités or Fruit

Assorted imported and domestic cheeses and crackers displayed with assorted fresh seasonal vegetables or fresh seasonal fruit.

\$7.50 per person

Mediterranean Display

Parmesan crisps, bruschetta and pita accompanied by garlic hummus, black olive tapenade, buffalo mozzarella, Roma tomato and basil and assorted olives.

\$7.50 per person

Tapas Station

- Italian chicken sausage, sun-dried tomato chicken sausage and flavored mustards
- Marinated artichokes
- Hummus stuffed piquillo peppers
- Sautéed mushrooms in garlic sauce
- Grilled flat breads
- Meatballs with pine nuts and currants

\$10.00 per person

Sushi Display

Assorted sushi rolls with wasabi and pickled ginger.

\$3.50 per piece

Seafood Display

Cocktail de Camarones

Whole poached salmon with capers and dill

Smoked white fish with assorted breads and crackers

\$11.00 per person

Assorted Dessert Station

Assorted lemon bars, petit fours and cookies.

\$2.50 per person

Catering Menu

Tray-Passed or Stationary Hors D'oeuvres

MINIMUM 25 PEOPLE – PRICE PER ORDER BASED ON 1-1/2 PIECES PER PERSON

Cold Items

• Antipasto	\$ 2.50
• Assorted sushi and California rolls	3.50
• Endive boats with smoked salmon	3.50
• Iced jumbo shrimp with cocktail sauce	3.50
• Assorted finger sandwiches	1.50
• Prosciutto ham wrapped melon	2.99
• Boursin cheese stuffed mushroom caps	2.99
• Poached salmon with herb sauce	3.50
• New potato with sour cream and caviar	1.99
• Smoked chicken profiterole	2.99
• Salmon mousse on pumpernickel	2.50
• Beef tenderloin with blue cheese aioli and caramelized onion relish	3.50

Hot Items

• Beef or chicken sate	\$ 3.50
• Spanikopita	2.50
• Chicken quesadillas with tomatillo salsa	2.99
• Vegetable quesadillas with tomatillo salsa	2.99
• Mini assorted quiche	1.99
• Mini peppered Beef Duxelle Wellington	3.50
• Miniature taquitos with mango salsa	2.99
• New England crab cakes	3.50
• Chicken pot stickers with ginger dipping sauce	2.99
• Vegetable pot stickers with ginger dipping sauce	2.99
• Assorted Dim Sum	1.50
• Sweet potato ravioli deep fried and tossed in sage brown butter	2.99
• Shrimp crisps	3.50
• Spicy crab taquitos with chipotle mayo	3.50
• Beef empanadas	1.99
• Southwest chicken empanadas	1.99

Catering Menu

Breaks, Socials, Snacks and Beverages

MINIMUM 10 PEOPLE

China available at an extra charge of \$2 per person.

Mediterranean Snack Bar

A la carte or Your Choice of 2 for \$2.99 / 3 for \$3.99 / 4 for \$4.99

- Roasted Nut Medley
- Olive Medley
- Baba ghanoush with assorted flat breads
- Hummus with assorted flat breads
- Sun-Dried Tomato and Goat Cheese Dip with assorted flatbreads
- Vegetable crudites

Garden Vegetable Platter

Fresh seasonal vegetables served with a creamy ranch dipping sauce or a smooth lemon and fresh herb yogurt sauce.

\$2.49 per person

Cheese Board

A selection of ripe domestic and imported cheeses, served with baguettes or crackers.

\$3.49 per person

Fresh Fruit Platter

A platter of sliced melons, pineapple, grapes and berries.

\$2.75 per person

Premium Seasonal Fruit Platter *(by season; please inquire)*

\$3.75 per person

Chopped Caprese Salad With Bruschetta

Ripe tomatoes mixed with fresh basil, buffalo mozzarella, garlic, and olive oil, and served with toasted French bread slices.

\$3.99

Assorted Healthy Chips

\$1.25

Odwalla Bars

\$2.50

SnackWells® Cookies

\$1.25

Cookies

\$1.50

Angel Food Cake

\$1.25

Brownies

\$1.50

Whole Fruit

\$0.75

Premium Bottled Beverages

To include chilled mineral and sparkling waters, bottled waters, juice drinks, regular and diet soda. \$1.50
All day premium beverage service. \$5.00 per person

Bottled Waters

\$1.00

Bottled Juices

\$1.50

Milk

\$0.75

Iced Tea Pitchers

\$1.00 per person

Juice by the Carafe

Orange, cranberry, pink lemonade, grapefruit, mango guava \$6.50 per carafe

Odwalla Fresh Juices

\$2.95

Catering Menu

Peet's Regular and Decaf

\$1.95 per person

All day coffee service (per person) \$3.50

All Day Coffee and Tea Refresher

\$2.00 per person (added to breakfast)

Reception Beverage Service

PER HOUR

Sodas and Water

- Assorted bottled water and sparkling waters
- Assorted regular and diet sodas

\$2.50 per person (\$2.00 per person per hour if served in disposables)

Beer and Wine

- Assorted select California red and white wines
- Imported and domestic beers
- Assorted bottled water and sparkling waters

\$7.50 per person (\$6.50 per person per hour if served in disposables)

Catering Menu

Policy Guide

We look forward to being part of your event. The following information will be helpful in planning your function.

- *To serve you in the best possible way, we request at least 1 week's notice for your catering orders.*
- *Every attempt will be made to accommodate rush and change orders. If the exact change cannot be accommodated suitable alternatives will be offered.*
- *Linen and Laundry Service: We can assist with extra linen for your event in addition to what is included in the catering food order. Extra linen: \$2.50 per tablecloth.*