



PENINSULA CATERING & EVENTS



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2024



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ORDERING GUIDE

Hours/days of operation:

Office hours are 8:00 am to 5:00 pm, Monday-Friday. Cut-off time for standard next day orders is 12:00 pm (including changes, cancellations, or any final amendments). Please note that orders –or changes if we can accommodate them– received after 12:00 pm for next day will incur in a \$65.00 late fee). Deliveries before 7:00 am or after 5:00 pm are available for a fee (equal to \$45.25 per hour before 7:00 am or after 5:00 pm). We recommend all catering be booked 48 hours in advance to ensure your requests are met. Custom ordered items cannot be cancelled once in production or after purchase.

Delivery window:

30 minutes delivery window is required for all standard catering orders; however, deliveries for 50+ guests, or including rentals, staff, bar, or décor will require a wider window. We follow a strict routing system; hence, an exact delivery time cannot be guaranteed due to traffic and other unforeseen conditions. Please be conscious with our drivers, as they have a tight schedule to complete; any distraction will imply a delay in the next delivery. If the driver arrives within the requested window and the location is not ready for set up, we cannot guarantee the driver will be able to wait until the delivery area becomes available.

Delivery fees:

Corporate delivery fees (per occurrence): San Francisco \$85 – San Mateo \$65 – Menlo Park \$55 – Palo Alto \$65 – Redwood City \$55 – Mountain View \$65 – Santa Clara \$85 – San Jose \$85 Oakland/Berkeley \$95– Hayward/Union City \$85.

Bookings for over 50 guests, requiring large, upscale or theme set ups, or requiring rentals or staff incur in an event production fee (equal to 20% of the food and beverage cost, with a base rate of \$82.50 minimum, if 20% is lower).

Rental delivery fee \$145

Substitutions:

We reserve the right to make substitutions when necessary. Prices are subject to change without notice.

Event production fee:

Delivery fee is replaced by an event production fee on any booking for over 50 guests, and/or requiring rentals, staff, themed decor, bar service. An event production fee offsets additional costs not contemplated on pricing a standard food item, such as specialty display equipment and related maintenance, additional labor, third party charges, decorations, etc. (a regular delivery fee only contemplates a delivery within 5-10 miles from our nearest catering kitchen, 1 standard linen, and a standard set up).

Delivery minimum amount:

A minimum of \$350.00 PER DELIVERY between SAN FRANCISCO and SAN JOSE will be required to process any corporate order (during weekdays, business hours). Please contact our representatives to enquire about private events minimum and terms of service. A minimum of \$700.00 PER DELIVERY to EAST BAY AREA.

Items Minimum:

Items minimum: the minimum is 10 orders PER KIND, unless items are marked with a 20 or 50 orders minimum (*some options can be accommodated for 5 guests and up, such as most vegetarian meal packages).

Weekend (corporate) orders:

By appointment only and must meet a minimum of \$1,000.00 in food items per delivery to be processed. Weekend delivery fees are not the same as weekday delivery fees (e.g.: San Francisco weekend delivery starts at \$125.00).

Cancellations:

We manufacture to order. Cancellations on orders are welcome up to 48 hours before the event (before 12:00pm), unless the items requested are already in production, or if the order includes rentals, staff, custom items, cakes and specialty desserts, or items that have already been ordered or purchased. Any order cancelled outside this time frame will be charged in full. Please note that confirmed orders that include staff, rentals, specialty items, and/or bar service must be cancelled no later than five full business days in advance.

Confirmations:

Please review that everything in your order is accurate and email your confirmation to your Account Executive. Unconfirmed orders will not be sent to production. Any custom menu, events that include bar service, rentals or staffing must be confirmed and finalized five (5) full business days prior to the event date.

Payment:

We accept Visa, Master Card, and American Express (*Amex payments incur in a processing fee). Check or Direct Deposit payments must be received within 14 days from invoice date. Otherwise, the full amount due plus an additional late fee will be charged.

Compostable utensils fee:

We proudly carry eco-friendly utensils at \$1.50 per person. These products are odorless, completely non-allergenic and fully compostable.

Rental delivery fees:

Rental delivery fees start at \$145 and require a 2-hour delivery window. Rental fee does not include set up or breakdown or lost/damaged items fees. Rentals are only available in conjunction with catered food.

Lost or damaged items:

Lost or damaged items will be added to your invoice. Customers will be notified of the missing/damaged items and if not returned (within three business days), they will be added to the invoice.

Deposit:

Any order over \$5,000 requires 50% deposit 5 days prior to the delivery date.

BREAKFAST

CONTINENTAL BREAKFAST

Variety of home-made muffins, artisan pastries & fresh-baked bagels, served with low-fat cream cheese, organic preserve, fresh fruit salad and orange juice. 10 orders minimum.

BOUTIQUE OMELETTE

Your choice of omelette folded in a 2.5 oz butter croissant, served with fresh fruit salad and orange juice.

HOUSE - with chopped bacon, sautéed mushrooms, cello spinach & Swiss cheese

FARMERS MARKET - asparagus, zucchini, sautéed mushrooms, caramelized onions, and shredded cheese blend.

5 Minimum per kind.



CONTINENTAL BRUNCH

2.5 oz curved butter croissants filled with:

- Scrambled eggs & Swiss cheese.
- Scrambled eggs & Swiss cheese. and black forest ham.
- Scrambled eggs & Swiss cheese. and bacon.

Accompanied by fresh fruit salad and orange juice.

5 Minimum per kind.

HEART-HEALTHY EGG WHITE FRITTATA

Egg white frittata with asparagus, zucchini, bell peppers, parsley, green onions, and sautéed mushrooms. Served with sliced multi-grain bread, fresh fruit salad and orange juice. 10 orders minimum.

BREAKFAST CASSEROLE

Bacon, potatoes, eggs and cheese casserole. Served with fresh fruit salad and orange juice. 10 orders minimum.

LOX & BAGELS PLATTER (A LA CARTE)

A dozen bagels, smoked salmon (16 oz), cream cheese, hard-boiled eggs, sliced tomatoes, sliced cucumbers and capers. Serves 12 pp.

THE FARMERS BREAKFAST

Scrambled eggs with cheese on the side, accompanied by bacon and chicken apple sausage, Country potatoes (sautéed with onions, bell peppers, garlic, parsley a hint of butter-oil blend), butter, croissants and orange juice. 10 orders minimum.

BREAKFAST QUICHE

(3.5" individual quiche, cut in 1/2) your choice of:

- **LORREINE**: egg, ham & cheese
- **FLORENTINE**: egg, spinach & cheese.

Served with bacon & chicken-apple sausage, fruit salad and orange juice.

5 Minimum per kind.

QUICHE (A LA CARTE)

(1.5" petit size quiche, 2 pieces per order) 10 orders minimum

BREAKFAST BURRITO (1 pp, cut in half)

- **TRADITIONAL**: Scrambled eggs, Pico de Gallo salsa, cheese, wrapped in flour tortilla. CHOICES: Bacon- Chicken apple sausage or- Chorizo (Mexican-style pork sausage).
- **VEGETARIAN**: Scrambled eggs, Pico de Gallo salsa, cheese, wrapped in flour tortilla.

Served with mild tomatillo sauce, fruit salad and orange juice.

5 Minimum per kind.

BREAKFAST TACOS

- Tray of scrambled eggs and cheese with Bacon and apple sausage bits.
- Soyrito tofu scramble for vegetarians. Vegan cheese + 2

Served with flour tortillas on the side, guacamole, mild tomatillo sauce, pico de gallo salsa, fruit salad and orange juice.

5 Minimum per kind.

HOME-MADE BELGIAN WAFFLES

(1 waffle per person, in choices of chocolate, red velvet or buttermilk) served with chopped berries mélange (2.5 oz pp), whipped cream, butter, warm home-made strawberry marmalade, maple syrup, bacon and chicken apple sausage, fruit salad and orange juice. 10 orders minimum.

BREAKFAST PANCAKES

BUTTERMILK PANCAKES: -2 pieces per person, with smoked bacon and chicken apple sausage, butter, syrup, fruit salad and orange juice.

10 orders minimum.

CREPES *A LA CARTE

- **NUTELLA AND BANANA** (12 pcs)
- **VANILLA AND BERRIES** (12 pcs): Creamy vanilla spread and berries crepes with syrup
- **SAVORY** (12 pcs): stuffed with spinach, mushrooms, and black forest ham, topped with Monterey jack cheese and Pico de Gallo salsa.

MEXICAN RANCHEROS SCRAMBLED (A LA CARTE)

Scrambled eggs mixed in with tomato, bell pepper, queso fresco and cilantro. Salsa Roja on the side. 5 orders minimum.

VEGGIE SCRAMBLED (A LA CARTE)

Scrambled eggs, mixed in with celery, bell pepper, and spinach. Topped with shredded cheese. Salsa roja on the side.

5 orders minimum.

VEGAN-GLUTEN FREE ENGLISH MUFFIN SANDWICH

- Vegan/GF English muffin filled with tofu scramble, sliced tomato, and spinach leaves.
- Gluten free (**not vegan**) English muffin filled with egg white scramble, sliced tomato, and spinach leaves.

Accompanied by fruit salad and orange juice (For Egg-whites price will increase) 5 orders minimum.

VEGAN-GLUTEN FREE CHILAQUILE CASSEROLE

(Baked corn tortillas, simmered in Mexican red sauce, topped with crumbled chipotle tofu and vegan cheese. Served with black beans, fruit salad and orange juice. 5 orders minimum.

VEGAN-GLUTEN FREE PLANTAIN WAFFLES

Served with finely chopped berries for topping, fruit salad, maple syrup and orange juice. 2 Pieces Per Person, 5 orders minimum.

VEGAN SOYRIZO TOFU SCRAMBLED (WARM)

1/3 PAN, Yield approximately 8 servings. Served with warm corn tortillas.

GLUTEN-FREE-PANCAKES

with smoked bacon, butter, syrup, fruit salad and juice. 2 pieces per person, 5 orders minimum.

A LA CARTE

BREAKFAST PARFAIT

Colorful layers of low-fat flavored yogurt, chopped and pureed fruit, topped with gluten-free granola (in compostable cups).

- "TROPICAL BLEND" -finely chopped pineapples and mandarin orange segments in mango coulis. OR
- "BERRY BLEND" -finely chopped seasonal berries in raspberry coulis

MAKE YOUR OWN PARFAIT

32 Fl oz flavored Greek yogurt, 20 oz chopped fruits, 10 oz low-fat granola (yields 8).

VEGAN-GLUTEN-FREE PARFAIT

Layers of soy yogurt with finely chopped seasonal berries in raspberry coulis, topped with chopped walnuts. Ea.

SOY YOGURT ea.

PROBIOTIC YOGURT ea.

GRANOLA BAR ea.

EGGS-HARD BOILED (Half dozen, cut in 1/2)

FRESH FRUIT SALAD

Diced pineapple and melons, garnished with grapes and berries. (10 orders minimum)

WHOLE FRUIT crunchy apple, orange, banana or seasonal. ea.

BERRIES SALAD 4.5 oz portion (10 orders minimum)

FRESH FRUIT PLATTER

Sliced pineapple and melons, garnished with grapes and berries. (5 oz, 10 orders minimum)

COFFEE CAKE

Whole, pre-sliced) apple, berry, red velvet, carrot or seasonal. (Serves 10)

BAGELS (DOZEN)

(dozen), served with 8 oz cream cheese, and 5 oz organic marmalade.

VEGAN-GF MUFFINS (dozen)

MINI PASTRIES Mini muffins, croissants or danishes. 12 pieces

PASTRIES muffins, pastries or danishes (1 pc)

BEVERAGES

SOY MILK 32 Fl oz approx.

ALMOND MILK 32 Fl oz approx.

HOT CHOCOLATE

Ghirardelli chocolate (3 Lt airpot), mini marshmallows (5 oz), whipped cream (can) and cinnamon powder. yields 10 6 oz servings.

COFFEE

By stainless steel insulated airpot, yields 10/10 oz cups

By the Cambro (5 gallons, yields 64/10 oz cups)

Coffee service includes sustainable source reduced fat milk, half and half, and assorted sugar packets.

JUICE PITCHER

60 fl oz, yields 10 6 oz servings. CHOICE: organic apple or orange juice.

ORGANIC LEMONADE PITCHER

60 fl oz, yields 10 6 oz servings. In choices of Santa Cruz organic lemonade, limeade, or strawberry lemonade.

TAZO TEA SERVICE

(1 airpot of hot water yields 10/10 oz cups)
Tea Cambro (5 gallons, yields 64/10 oz cups)

Served with a dozen Tazo tea bags, and assorted sugar packets



SANDWICH PLATTER

with tomato, lettuce & dijonaise (*except for roasted vegetables sandwiches). On assorted home-made, sliced breads and rolls. Served with choice of salad, and house dessert.

- FRESH CHICKEN BREAST (& cheddar)
- OVEN-ROASTED TURKEY (& cheddar)
- PASTRAMI (& Swiss)
- BLACK FOREST HAM (& Swiss)
- ROAST BEEF (& Swiss)
- ROASTED VEGETABLES (*roasted red peppers and zucchini, avocado, lettuce chiffonade, carrots, tomatoes, with hummus and provolone cheese)



SIGNATURE SANDWICHES

(On artisan focaccia breads and rolls. Served with choice of salad, and house dessert.

- **TEX MEX TURKEY** (with pepper jack cheese, roasted red peppers, lettuce, tomato, guacamole)
- **AMERICAN HERO** (roast beef with sweet yellow peppers, red onions, romaine lettuce & basil mayonnaise)
- **ROASTED PORTABELLA MUSHROOM** (with gorgonzola cheese, basil & olive spread)
- **SIGNATURE CHICKEN** (marinated grilled chicken with chipotle mayo, spring greens, Havarti cheese, tomato & avocado)
- **GRILLED ACHIOTE CHICKEN** (with caramelized onions, pepper jack and guacamole)
- **GRILLED PRIMAVERA** (grilled shaved vegetables on French baguette, with provolone cheese, lettuce, tomato & balsamic aioli)

BOX LUNCH

with tomato, lettuce & dijonaise (*except for roasted vegetables sandwich). Served with fruit salad, and house dessert.

- FRESH CHICKEN BREAST (& cheddar)
- OVEN-ROASTED TURKEY (& cheddar)
- PASTRAMI (& Swiss)
- BLACK FOREST HAM (& Swiss)
- ROAST BEEF (& Swiss)
- ROASTED VEGETABLES (*roasted red peppers and zucchini, avocado, lettuce chiffonade, carrots, tomatoes, with hummus and provolone cheese)

DELI STYLE BUFFET

Make your Own Sandwich, with an assortment of deli meats (roast beef, oven roasted turkey, sliced chicken breast, pastrami, black forest ham, tuna salad, grilled vegetables) breadbasket, sliced cheese tray, tomato, lettuce, red onions (upon request), mayo, mustard and pickle chips. Served with choice of salad, and house dessert.

GOURMET SANDWICHES

Served with choice of salad, and house dessert.

- **CALIFORNIA BLT** (triple decker with turkey, bacon, cheddar, Swiss & guacamole on sliced sourdough, cut into easy-to-eat triangles)
- **VEGAN SUPREME -GLUTEN-FREE** (curried tofu and vegetables salad with hummus, lettuce tomatoes and cucumbers on sliced Vegan-gluten-free bread)
- **ALBACORE TUNA SALAD** (Albacore tuna salad with avocado, tomato, and lettuce chiffonade on whole grain)
- **NEW YORKER** (three-layered sandwich with pastrami, Swiss, thinly sliced pickles & Russian dressing on rye bread)
- **ROASTED CHICKEN FOCACCIA** (with ricotta cheese, zucchini, spinach, tomato & lemon zest)
- **CHICKEN SALTIMBOCCA** (herbed grilled chicken with prosciutto, mozzarella, olive rémoulade and balsamic aioli on organic ciabatta square bread)
- **TIJUANA STEAK** (with "fajita style" onions and bell peppers, pepper jack, guacamole, tomato, and chipotle mayonnaise)

PITA SANDWICHES

Pita bread "roll up" with lettuce, tomato, cucumbers, sliced red onions, and your choice of filling (thinly sliced grilled chicken, thinly sliced steak, tuna-corn salad, or falafel). Served with side of tzatziki (minted yogurt dipping sauce), Served with choice of salad, and house dessert.

WRAPS, PITA SANDWICHES AND PANINIS

GRILLED PANINI

Focaccia and organic ciabatta grilled sandwiches, served with choice of salad and house dessert.

SICILIAN CHICKEN (thinly sliced grilled chicken, chopped black olives, salami, pepperoncini, tomatoes, fresh basil, fresh mozzarella and balsamic aioli).

TURKEY CLUB (oven-roasted turkey, with avocado aioli, tomatoes, roasted red peppers, Havarti cheese and bacon).

CHICKEN PESTO (roasted red peppers, provolone, grilled onions, and mushrooms).

ROASTED PORTABELLA MUSHROOMS (with provolone, spinach, roasted red peppers and tofu slices).

NUEVA HAVANA (with grilled ham, thinly sliced grilled chicken, melted Mexican cheese, pickles, chipotle mayonnaise).

REUBEN (thinly sliced corned beef, Thousand Island, Swiss cheese, sauerkraut).

PHILLY CHEESE STEAK (with grilled onions and bell peppers with melted jack cheese).

MEDITERRANEAN GARDEN (artichoke hearts, grilled zucchini, olives, mushrooms, roasted red peppers, tomatoes, fresh mozzarella and balsamic aioli).



NOUVEAU SPRING WRAPS (GF)

Served with cilantro dipping sauce, choice of salad, and fruit salad.

VIETNAMESE STEAK (with crisp carrot and cucumber matchsticks, vermicelli, lettuce leaves, thinly sliced mango, daikon radish, scallions, mint, basil and cilantro);

VIETNAMESE SHRIMP (halved shrimp -3 pcs pp, crisp carrot and cucumber matchsticks, vermicelli, lettuce leaves, thinly sliced mango, daikon radish, scallions, mint, basil and cilantro);

THAI CHICKEN (with crisp carrot and cucumber matchsticks, vermicelli, lettuce leaves, thinly sliced mango, daikon radish, scallions, mint, basil and cilantro);

GRILLED VEGAN PORTABELLA (with crisp carrot and cucumber matchsticks, vermicelli, lettuce leaves, thinly sliced mango, daikon radish, scallions, mint, basil and cilantro).



WRAPS

(8 oz pp, sliced) wraps in assorted tortillas (flour, spinach, wheat, or sun-dried tomato). Served with choice of salad, and house dessert.

TURKEY BLT (oven-roasted turkey, provolone cheese, bacon, mixed greens, onions, tomatoes & dijonaise)

SPICY TUNA (low-fat mayonnaise, sriracha sauce, scallions, avocado, carrot matchsticks, lettuce & rice)

BEEF STIR-FRY WRAP (stir-fried veggies, sirloin steak strips, and rice in flour tortilla);

THAI CHICKEN (stir-fried veggies and chicken breast strips in sweet chili sauce, Thai basil and rice in flour tortilla)

TEX MEX CHICKEN WRAP (black beans, grilled chicken strips, grilled corn, tomatoes, green chilies, rice, avocado, shredded lettuce & cheese)

CHICKEN AVOCADO (marinated grilled chicken breast with bell peppers, lettuce, red onions, balsamic vinegar & avocado mayonnaise)

HEARTY GARDEN (quinoa & sautéed eggplant, roasted peppers, lettuce chiffonade, Portabella mushrooms, carrots, zucchini & avocado)

SALADS

All salads are served with fruit salad and house dessert.



CAPRESE SALAD (GF)

Sliced fresh mozzarella, sliced cherry tomatoes and sweet basil, seasoned with salt and extra virgin olive oil. Balsamic vinaigrette.

Vegetarian/GF

PEAR SALAD (GF)

Sliced pears, mixed greens, crumbled gorgonzola cheese, roasted walnuts, dried cranberries, chopped strawberries, Raspberry vinaigrette.

Vegetarian/GF
Steak

Chicken
Shrimp

LATIN SALAD

Queso fresco, sliced radish, tomato, cucumbers, crispy tortilla confetti, red onions (on the side), spring mix, Cilantro dressing.

Vegetarian
Steak

Chicken
Shrimp

CALIFORNIA SALAD (GF)

Garbanzo beans, black olives, tomatoes, avocado, marinated artichokes, cubed cheddar cheese, spring mix, Balsamic vinaigrette.

Vegetarian/GF
Steak

Chicken
Shrimp

COBB SALAD

Diced turkey breast (3 oz), romaine, hard-boiled eggs, crumbled bacon, tomatoes, marinated mushrooms, avocado, and blue cheese. Buttermilk ranch dressing.

NAPA VALLEY (GF)

Grapes, mixed greens, Napa cabbage, red cabbage, goat cheese, celery, pecans (on the side), Citrus dressing

Vegetarian/GF
Steak

Chicken
Shrimp



SPINACH SALAD (GF)

Baby spinach, avocado, pears, crisp bacon, marinated mushrooms, toasted almonds (on the side), orange mandarins, Mustard dressing.

Vegetarian/GF
Steak

Chicken
Shrimp

CHEF SALAD

Diced turkey (1.5 oz) and ham (1.5 oz), mixed greens, tomatoes, cucumbers, cheddar and Swiss cheese, bacon and avocado. House dressing (citrus).

CAESAR SALAD

Romaine hearts, rustic croutons, sliced cherry tomatoes and parmesan cheese. Caesar dressing.

Contains eggs and anchovies

Traditional
Steak

Chicken
Shrimp

SOBA SALAD (GF)

Soba noodles, romaine, carrot matchsticks, julienned bell peppers, julienned cucumbers, chives, cilantro, Thai basil, and black sesame seeds (only upon request). Rice vinegar dressing

Vegetarian/GF
Steak

Chicken
Shrimp

SALAD BAR

GREENS: chopped seasonal lettuce, mixed greens, and spinach.

TOPPINGS: tomato, shredded carrots, corn kernels, garbanzo beans, olives, sliced hard-boiled eggs, croutons, parmesan cheese, shredded cheese, marinated mushrooms, marinated artichokes, pepperoncini, cucumbers, beets.

GRILLED TOPPINGS (4 oz pp): seasoned grilled chicken, steak, tofu or portobello. Includes fruit salad and cookies or brownies.

(15 GUESTS MINIMUM, 6 TOPPINGS INCLUDED, ANY ADDITIONAL CHOICES INCUR IN \$1 PP)



PROTEIN SERVING SIZE:

Grilled chicken: 4 oz.

Grilled Steak: 4 oz.

Grilled Shrimp: 5 pieces per portion



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SOUPS AND SALADS

All salads are served with fruit salad and house dessert.

GREEK SALAD (GF)

Chopped Romaine lettuce, Kalamata olives, pepperoncini, tomato, feta cheese, cucumbers, grilled eggplant, and red onions. Citrus dressing.

Vegetarian/GF
Steak

Chicken
Shrimp

PIER 39 SALAD (GF)

Cucumber, avocado, iceberg lettuce, tomatoes, hard-boiled eggs, Thousand Island dressing.

Vegetarian/GF
Crab

Salmon
Shrimp

ASIAN CABBAGE SALAD

Cabbage mélange (includes Chinese cabbage), celery, cucumber, sugar snap peas, bell pepper, red onions, crispy vermicelli noodles, toasted sesame seeds, slivered almonds on the side. Sesame soy dressing (contains gluten).

Vegetarian
Steak

Chicken
Shrimp

SOUTHWESTERN MULTI-BEAN (GF)

Corn kernels, toasted pepita seeds, fresh cilantro, beans mélange (black, pinto, kidney), red onions, angel hair shredded red and green cabbage, cilantro vinaigrette.

Vegetarian/GF
Steak

Chicken
Shrimp

BISTRO QUINOA

Organic quinoa (a superfood!), roasted squash "croutons", crispy diced pancetta, Napa cabbage, cambozola cheese. Roasted shallot balsamic vinaigrette **item available as boxed salad only in quantities of 5 or more if combined.

Vegetarian
Steak

Chicken
Shrimp

FARRO SALAD (SUPERFOOD)

Farro, cucumber, roasted beets, roasted carrots, seasonal kale, cranberries, walnuts (on the side) and mandarin orange segments drizzled with white balsamic vinaigrette. **item available as boxed salad only in quantities of 5 or more if combined.

Vegetarian
Steak

Chicken
Shrimp

ADD ONS:

DINNER ROLLS

Plain and wheat dinner rolls, served with butter (10 pc)

BREAD BASKET

assortment of flatbreads, dinner rolls, focaccia, breadsticks, and butter (15 pcs)

MOZZARELLA GARLIC BREAD

toasted bread covered in garlic paprika butter and mozzarella, topped with parsley, chopped tomatoes (10 - 3 oz servings)

NAAN BREAD BASKET

Oven-baked flatbread brushed with garlic butter and herbs. (10 pc)

PASTA JARDINIÈRE (GF)

Gluten-free pasta, pesto, grilled and raw vegetables (cherry tomatoes, artichoke hearts, zucchini, cucumber, black olives, bell peppers and pine nuts), chopped fresh mozzarella, light Italian dressing. **item available as boxed salad only in quantities of 5 or more if combined.

Vegetarian/GF
Steak

Chicken
Shrimp

NIÇOISE (TRAY, GF)

Trimmed green beans, small new potatoes, sliced red onions (onions only upon request), pitted Niçoise olives, cherry tomatoes, quartered hard-boiled eggs, Balsamic vinaigrette. **item available as a buffet option only (not to be boxed).

Vegetarian/GF
Tuna

Salmon

SOUPS

-yields 10-12 servings



VEGAN-GLUTEN-FREE MINESTRONE

CHICKEN TORTILLA SOUP

CHICKEN NOODLES SOUP



SEASONAL VEGETABLE CHOWDER

TURKEY CHILI

CLAM CHOWDER



TOMATO SOUP

-Add a full Grilled Cheese Sandwich (Swiss, cheddar, or provolone)



COMBOS



SOUP AND SALAD

Your choice of soup, salad and proteins (Grilled Chicken, Steak or tofu). Accompanied with dinner rolls, fruit salad, and house dressing.

(10 orders minimum per kind)

INDIAN PLATTER

your choice of Tandoori or Tikka Masala chicken thighs -boneless-skinless (gluten-free) *veggie option available upon request, accompanied with Garlic Butter Naan Bread, Jasmine Rice, green salad.

(10 orders minimum per kind)



BBQ PLATTER

BBQ platter includes two proteins of your choice (quarter leg chicken, short ribs of beef, pork ribs, veggie/tofu kebabs or hot link sausage), accompanied with coleslaw or pasta salad, baked beans, & corn bread muffins.

(10 orders minimum per kind)

MEDITERRANEAN PLATTER

Your choice of herbed kebabs or Shish kebabs (chicken, beef or tofu/veggie), pita bread, tzatziki sauce, sliced cucumber, sliced red onions, sliced tomatoes, and hummus. Served with wild rice pilaf, Greek salad.

(10 orders minimum per kind)





ITALIAN

PASTA BAR

Minimum of 15 people, 5 minimum per choice.

PASTA BAR INCLUDES: PARMESAN CHEESE & CHILI FLAKES.

CHOICE OF PASTA: -PENNE PASTA -SPAGHETTI -FETUCCINI

SAUCES: -MARINARA SAUCE -ALFREDO SAUCE -CREAMY PESTO SAUCE.

PROTEIN: -BEEF MEATBALLS -SLICED CHICKEN BREAST -GRILLED VEGETABLES or EGGPLANT MEATBALLS. (Total of (4) 1-ounce meatballs pp)

SALAD: CAESAR SALAD **DESSERT:** COOKIES & BROWNIES

MARSALA *(Gluten free)*

With button mushrooms and peas in Marsala (Italian wine) sauce. Served with your choice of side dish, salad, and house dessert.

TOFU CHICKEN BREAST FILET TOP SIRLOIN OF BEEF

LASAGNA

Layers of sautéed ground meat, ricotta, cheese blend and Parmesan cheeses, spinach, marinara sauce, and lasagna noodles, topped with mozzarella cheese. Served with your choice of salad, and house dessert. *Item does not include side dish.

SPINACH LASAGNA CHICKEN LASAGNA BEEF LASAGNA

(Increments of 6 only)

GRILLED CHICKEN FARFALLE

in sun-dried tomato cream sauce (grilled chicken on the side) *item does not include side dish. Served with your choice of side dish, salad, and house dessert.

PARMIGIANA

Bread-crusted filets of meat topped with cheese, tomato, and basil. Served with your choice of side dish, salad, and house dessert.

EGGPLANT CHICKEN BREAST FILET TOP SIRLOIN OF BEEF

SCALOPPINI

Seared thin-sliced cutlets of meat (dredged in flour) in dry vermouth-lemon sauce, topped with a Mediterranean sauté (finely chopped artichokes, fresh tomatoes, spinach, capers, lemon juice and mushrooms. Served with your choice of side dish, salad, and house dessert.

TOFU CHICKEN BREAST FILET TOP SIRLOIN OF BEEF

TUSCANY CHICKEN

Chicken breast roulade stuffed with fontina cheese, roasted red peppers and sage, in lightly creamy roasted tomato sauce. Served with your choice of side dish, salad, and house dessert.

SIGNATURE BAKED CHEESE MANICOTTI

Thick pasta tubes (2pp) filled with a mixture of cheeses, topped with meat or vegetarian ragout. Served with your choice of salad, and house dessert.

*Item does not include side dish.

ASIAN

ASIAN STIR-FRY *(Gluten free)*

Strips of your choice, marinated in tamari soy sauce (gluten-free), orange juice, rice vinegar, honey, ginger, chili flakes and sesame oil, wok-stir-fried with veggies (broccoli, bell peppers, carrots, zucchini, cocktail corn, scallions, onions, and fresh cilantro garnish. Served with your choice of side dish, salad, and house dessert.

TOFU & VEGGIES CHICKEN BREAST TOP SIRLOIN OF BEEF SHRIMP

TERIYAKI

Broiled meat in sweet soy sauce, topped with grilled pineapple chunks. Served with your choice of side dish, salad, and house dessert.

PORTABELLA MUSHROOM CHICKEN: BONELESS, SKINLESS THIGHS. TOP SIRLOIN OF BEEF

PAD THAI *(Gluten free)*

stir-fried rice noodles with choice of entree, scrambled eggs, Thai sauce blend (vinegar, fish and tamarind sauce), red chili peppers, bean sprouts, garlic, chives, chili powder, crushed peanuts, coriander, lime (garnished with chopped cilantro). Served with your choice of salad, and house dessert.

*Item does not include side dish.

TOFU & VEGGIES CHICKEN SHRIMP

CHEF'S DRUNKEN NOODLES

Made with rice noodles, soy sauce, fish sauce, chile padi, garlic, basil, green onions, Thai basil leaves and sliced chicken. Served with your choice of salad, and house dessert. *Item does not include side dish.

CHINESE ORANGE CHICKEN

Crispy fried in a sweet orange sauce made with orange juice, vinegar, garlic, sugar, soy sauce, ginger, red chili flakes, and orange zest. Served with your choice of side, salad, and house dessert.

MEDITERRANEAN

GYRO BAR

Choice of meat: beef, chicken, or eggplant, pita bread, sautéed red onions and sliced tomatoes, cucumber, and Tzatziki sauce. Served with Greek Salad and house dessert. *Item does not include side dish.

HERBED KEBABS *(Gluten free)*

Char-broiled chunks of your choice of entrée with bell peppers, onions, mushrooms, and zucchini in Chardonnay basil sauce (has dairy; thickened with arrowroot= GF). Served with your choice of side, salad, and house dessert.

TOFU & VEGGIES CHICKEN BREAST TOP SIRLOIN OF BEEF





BBQ MENU

AMERICAN BBQ

your choice of entree cooked in our signature "aprikose" BBQ sauce, accompanied by corn on the cob on the side. Served with your choice of side dish, salad, and house dessert.

TOFU AND VEGGIE KEBABS

QTR LEG CHICKEN

BONELESS SHORT RIBS OF BEEF OR PORK

HULI-HULI BBQ *(Gluten free)*

Hawaiian style BBQ sauce, made with pure Hawaiian brown sugar cane along with soy sauce, honey, sesame oil, fresh ginger and more. Corn on the cob on the side. Served with your choice of side dish, salad, and house dessert.

TOFU AND VEGGIE KEBABS

CHICKEN THIGHS

BONELESS SHORT RIBS OF BEEF OR PORK

SALMON

ENTREES

HAMBURGERS

Angus burger patty –or 4 oz filet (for CHX or SLM), accompanied by lettuce, tomato, onions, cheese, pickles, buns, ketchup, mayo, mustard. Served with salad and dessert. *Item does not include side dish.

VEGGIE PATTY

CHICKEN FILET

ANGUS GROUND BEEF

HOT DOGS

2 standard hot dogs per person, served with chopped tomatoes, jalapenos, chopped onions, relish, ketchup, mayonnaise, and mustard. Served with salad and dessert. *Item does not include side dish.

VEGETARIAN

CHICKEN

BEEF

CHEF SPECIALTIES

SIGNATURE CHICKEN

Chicken breast roulade stuffed with mushrooms, spinach, and sun-dried tomatoes, topped with mushroom sauce. Served with your choice of side dish, salad, and house dessert.

SLOW-ROASTED CHICKEN *(Gluten free)*

(GF) in our house citrus-herb marinade, accompanied by gravy. Served with your choice of side dish, salad, and house dessert.

CHICKEN MARGHERITA

Chicken breast roulade stuffed with mozzarella cheese, Roma tomatoes, and garlic, in light white wine sauce. Served with your choice of side dish, salad, and house dessert.

CHICKEN WITH ASPARAGUS

Chicken breast roulade stuffed with asparagus, in hollandaise sauce. Served with your choice of side dish, salad, and house dessert.

PANKO CORDON BLEU

Breaded chicken breast roulade stuffed with ham and Swiss cheese, in light roasted red pepper sauce. Served with your choice of side dish, salad, and house dessert.

(TIKKA) MASALA *(Gluten free)*

Your choice of entrée marinated in garlic-ginger paste, then cooked in a tomato cream sauce (contains powdered garbanzo). Served with your choice of side dish, salad, and house dessert.

TOFU & VEGGIES

CHICKEN THIGHS

TOP SIRLOIN OF BEEF

TANDOORI *(Gluten free)*

Indian style char-broiled choice marinated with yogurt, amchoor, ginger, and aromatic spices. Served with your choice of side dish, salad, and house dessert.

VEGETARIAN

CHICKEN

ANGUS PRIME RIB OF BEEF *(Gluten free)*

(GF) *this item is sold in increments of 10, for hosted stations only) 8-10 oz pp -with Au Jus and fresh horseradish. Served with your choice of side dish, salad, and house dessert.

GRILLED ANGUS TRI-TIP

Thinly sliced grilled angus tri-tip (6 oz, marinated in rosemary-garlic), drizzled in pancetta-shallot demi glaze. Served with your choice of side dish, salad, and house dessert.

MARINATED FLANK STEAK ROULADE *(Gluten free)*

Elegant roll with mushrooms, spinach & roasted red pepper stuffing in cabernet-tarragon sauce. Served with your choice of side dish, salad, and house dessert.

BOURGUIGNON *(Gluten free)*

French style braised vegetables, herbs and your choice of entree cooked in wine and veggie broth reduction (*arrowroot used to keep it gluten-free). Served with your choice of side dish, salad, and house dessert.

VEGETARIAN

CHICKEN

BONELESS SHORT RIBS
OF BEEF

MOROCCAN SWEET AND SPICY SHRIMP

seasoned with homemade Moroccan seasoning and pan fried until crispy. Accompanied with Louie sauce. Served with your choice of side dish, salad, and house dessert.

BEEF BULGOGI *(Gluten free)*

thinly sliced beef marinated in a mix of soy sauce, sugar or honey, sesame oil, garlic, onion, and pear puree. Served with your choice of side dish, salad, and house dessert.

SKILLET BOURBON STEAK *(Gluten free)*

pan seared juicy trip tip with a Dijon mustard rub and an incredible creamy bourbon sauce. Served with your choice of side dish, salad, and house dessert.

LATIN

BRAISED SHORT RIB TACOS

(5 oz meat pp, equivalent to 2 tacos) Served with tomatillo sour cream, avocado salsa, chopped cilantro, chopped onions, crumbled queso fresco, corn tortillas, rice, Latin salad with cilantro vinaigrette and churros dipped in chocolate.

SOFT TACO BAR

(5 oz meat pp, equivalent to 2 tacos) Served with Mexican rice, black beans, corn and flour tortillas, tortilla chips and condiments (guacamole, salsa, red spicy sauce, and mild green sauce, chopped onion, chopped cilantro, and shredded cheese blend), Latin salad with cilantro vinaigrette, and chocolate dipped churros. *Sour cream upon request.

CHOICES: ROASTED VEGGIES- CHICKEN- BEEF- AL PASTOR (PORK IN ZESTY SAUCE)
SHRIMP

SUMMERY FISH TACOS

(2 tacos per person) Battered Basa fish, served with tomato-mango salsa (with cucumber, green onion, minced jalapeño chili, mango, lime juice), chipotle sour cream, cabbage slaw, chopped cilantro, and warm corn or flour tortillas. Served with Mexican rice, whole black beans. Latin salad with cilantro vinaigrette, and chocolate dipped churros.

FAJITAS BAR

Grilled bell peppers, onions, and choice of entree (cut in strips) with our signature fajita seasoning. Served with warm tortillas, Mexican rice, black beans, shredded lettuce, sour cream, tortilla chips, salsa, guacamole, house dessert or chocolate dipped churros. *Does not include side salad, only shredded lettuce.

CHOICES: ROASTED VEGGIES- CHICKEN- STEAK- AL PASTOR (PORK IN ZESTY SAUCE)
SHRIMP

TOSTADA SALAD BAR

Our home-made crispy tortilla basket with condiment bar including primavera rice, whole black beans, shredded lettuce, diced tomatoes, tortilla chips, Cheddar cheese, salsa, sour cream & guacamole. Fruit salad, and house dessert or chocolate dipped churros.

CHOICES: ROASTED VEGGIES- CHICKEN- STEAK- AL PASTOR (PORK IN ZESTY SAUCE)
SHRIMP

ENCHILADAS

(2 enchiladas per order) corn tortillas filled with shredded choice of entrée and cheese, smothered in red sauce. Served with rice, beans, guacamole, sour cream, tortilla chips. Latin salad with cilantro vinaigrette, house dessert or chocolate dipped churros

CHOICES: ROASTED VEGGIES- CHICKEN- STEAK- AL PASTOR (PORK IN ZESTY SAUCE)
SHRIMP

BURRITOS

Colorful folded flour tortilla filled with rice, refried beans, shredded cheese blend and choice of meat. Served with tortilla chips, guacamole, sour cream, salsa, red hot sauce, mild green sauce. Latin salad with cilantro vinaigrette, and chocolate dipped churros.

CHOICES: ROASTED VEGGIES- CHICKEN- STEAK- AL PASTOR (PORK IN ZESTY SAUCE)
SHRIMP

PERUVIAN SALTADO *(Gluten free)*

Marinated choice of entree stir-fried with aji Amarillo powder, French fries, sliced red onions, spices and tomatoes (garnished with chopped cilantro). Served with your choice of side dish, salad, and house dessert.

CHOICES: PORTABELLA MUSHROOM- CHICKEN- TOP SIRLOIN OF BEEF

ADD-ONS

50 OZ MOLCAJETE :

Pico de Gallo Salsa.

Tomatillo Sauce

Guacamole

50 oz Serves 25 pp, 2 oz per person.

THREE-COLORED CHIPS (GF)

served with guacamole (20 oz bowl) and Pico de Gallo salsa (20 oz bowl). Serves 10 pp.

NACHO CHEESE

SMALL ROUND PAN, TORTILLA CHIPS & JALAPENOS
6 LBS Serves 20 pp.



VEGAN • GLUTEN FREE • VEGETARIAN

STUFFED PORTABELLA CUPS

Stuffed with our zucchini-spinach-artichoke dip (with grated mozzarella cheese, sour cream, light mayonnaise, finely chopped onions & bell peppers, garlic, lemon juice, seasonings. Served with your choice of side dish, salad, and house dessert.

ROASTED PORTABELLA MUSHROOM

(Vegan-GF) 6oz, marinated in chimichurri sauce. Served with vermicelli (angel hair rice pasta), green salad (with vegan, gluten-free dressing), and fruit salad.

TOFU AND VEGGIE KEBABS

(Vegan-GF) 2 pcs pp. with seasonal vegetables and chunks of firm tofu. Served with tomato & olive relish, steamed rice, green salad (with vegan, gluten-free dressing), and fruit salad.

GLUTEN-FREE PASTA PROVENCAL

(Vegan-GF) in a fragrant tomato & fresh herb sauce and vegetable medley. Served with green salad (vegan-gluten-free dressing), and fruit salad as dessert.

BUTTERNUT SQUASH RAVIOLI

(VEGAN) (8 pcs pp) with fresh marinated tomato chunks sauce, fresh garlic, sage & olive oil *item contains gluten*. Served with green salad (vegan, gluten-free dressing), and fruit salad.

AUBERGINE MEATBALLS

vegetarian-style meatballs (eggplant, soy meat, parmesan cheese, flour, olive oil, rice starch, seasonings, soybean oil) in marinara sauce..

STUFFED TOMATOES

(Vegan-GF) 2 pcs pp baked tomatoes stuffed with veggies & finely chopped tofu. Healthy and delicious! Served with fluffy quinoa pilaf, green salad (vegan-gluten-free dressing), and fruit salad as dessert.

THAI VERMICELLI “CHOW-MEIN”

(Vegan, GF) stir-fried veggies, Thai basil, and rice vermicelli noodle. Served with green salad (vegan, gluten-free dressing), and fruit salad as dessert.

RATATOUILLE:

(Gluten free) vegetable broil ratatouille is a French classic; sumptuous medley of vegetables cooked in a tomato & herb sauce, topped with sliced golden potatoes and cheese.

FISH

LEMON BUTTER TILAPIA *(Gluten free)*

(6 oz filet) in a lemon butter sauce (with garlic, lemon, parsley, salt & pepper). Served with your choice of side dish, salad, and house dessert.

OVEN-ROASTED SALMON *(Gluten free)*

(6 oz filet) with mustard-dill glaze. Served with your choice of side dish, salad, and house dessert.

MOROCCAN SPICED SALMON *(Gluten free)*

(6 oz filet) seasoned with homemade Moroccan seasoning and seared. Accompanied with a lemon yogurt sauce, your choice of side dish, salad, and house dessert.

GRILLED U.S. FARMED SALMON *(Gluten free)*

(6 oz filet) topped with zesty chili-mango sauce. Served with your choice of side dish, salad, and house dessert.



SIDES

STEAMED RICE (Vegan- Gluten free)
(4oz pp) steamed jasmine rice -long grain (unseasoned)

WILD PILAF RICE (Vegan- Gluten free)
(4oz pp) sautéed onion, bell peppers, celery, white and wild rice simmered in savory vegetable broth

FRIED RICE (Gluten free)
(4oz pp) stir-fried long white grain rice with egg, carrots, green onions, peas, chopped onions and soy sauce.

BROWN GARDEN RICE (Vegan- Gluten free)
(4oz pp) brown rice studded with diced vegetables (carrots, bell pepper, zucchini, peas, corn, scallions)

CILANTRO RICE (Gluten free)
(4oz pp) long-grain rice, cooked with zesty cilantro-lime cream

MEXICAN RICE (Vegan- Gluten free)
(4oz pp) rice sautéed with cumin and onions, then simmered with tomato sauce and vegetable broth.

FAUX RICE (Vegan- Gluten free)
seasoned chopped (boiled) cauliflower.

PRIMAVERA RICE (Vegan- Gluten free)
rice mixed with green and red peppers, onions and corn.

CHOW MEIN:
Stir-fried noodles, soy sauce, garlic, sliced onions and carrots.

LINGUINI PASTA (Vegan)
Tossed in zesty marinara sauce or "al vino".

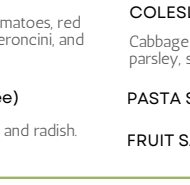
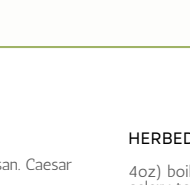
VERMICELLI PASTA (Vegan- Gluten free)
Thin rice pasta.

MACARONI & CHEESE
with creamy béchamel and sharp cheddar cheese.

GRAINS -BULGUR PILAF (Vegan)
With finely diced onion, celery, bell pepper, vegetable stock.

GRAINS - TOMATO QUINOA (Vegan- Gluten free)
Organic quinoa, onions, grated carrots, tomato, and baby spinach cooked in vegetarian bouillon (1 cup)

BAKED BEANS (Vegan-Gluten Free)



STEAMED VEGETABLES (Vegan- Gluten free)
steamed seasonal vegetables (seasoned with salt and pepper)

SAUTEED VEGETABLES (Vegan- Gluten free)
sautéed seasonal veggies in white wine, garlic, EVOO & seasonings

ROASTED VEGETABLES (Vegan- Gluten free)
seasoned roasted zucchini and root vegetables

STEAMED BROCCOLI (Vegan- Gluten free)
Steamed broccoli (seasoned with salt and pepper)

MARINATED ASPARAGUS (Vegan- Gluten free)
Grilled, seasoned with sea salt and pepper (4 oz) **MARKET PRICE**

SQUASH MELANGE (Vegan- Gluten free)
Seasoned roasted zucchini and yellow squash.

HONEY-GLAZED CARROTS (Vegan- Gluten free)
Baby carrots with a honey, dill, whole grain mustard -glaze, (3 oz)

SPICY ROASTED CARROTS
Roasted carrots marinated in olive oil, red chili flake, salt and pepper.

MASHED POTATOES (Gluten free)
hand-mashed, with garlic, white pepper salt and cream.

ROASTED POTATOES (Vegan- Gluten free)
with garlic, rosemary, and extra virgin olive oil.

SCALLOPED POTATOES (Vegetarian)
Layers of thinly sliced potatoes, baked with parmesan cheese, and béchamel sauce (6 oz) -sold in increments of 6 only.

POTATOES WEDGES (Vegetarian- Gluten free)
Paprika-rubbed potato wedges (4 oz portion)

ROASTED CAJUN POTATOES (Vegan- Gluten free)
buttery crispy potatoes with Cajun seasoning.

MASHED SWEET POTATOES (Gluten free)
Mashed sweet potatoes with butter, maple syrup, milk and spices.



HOUSE DESSERT:

COOKIE:
chocolate chip, oatmeal raisin, peanut butter or heath crunch

BROWNIE:
chocolate chip, blondie, rocky road or cheesecake brownie

CHURRO DIPPED IN CHOCOLATE:
one 5" churro dipped in white or milk chocolate

HOUSE SALADS:

CLASSIC CAESAR
romaine lettuce, croutons, shaved parmesan. Caesar dressing

GREEK SALAD
romaine lettuce, crumbled feta cheese, tomatoes, red onions, cucumbers, grilled eggplant, pepperoncini, and Kalamata olives. Greek dressing

MIXED GREENS (Vegan- Gluten free)
spring mix, carrots, cucumbers, tomatoes, and radish. House dressing

HERBED POTATO SALAD
4oz) boiled potatoes, parsley, bell pepper, red onions and celery tossed in light dijonaise (hard-boiled egg and kalamata olives used for garnish)

COLESLAW (Vegan- Gluten free)
Cabbage medley, carrots, pepperoncini, green onions, parsley, salt and pepper and rice vinegar.

PASTA SALAD (Vegetarian)

FRUIT SALAD (Vegan- Gluten free)





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