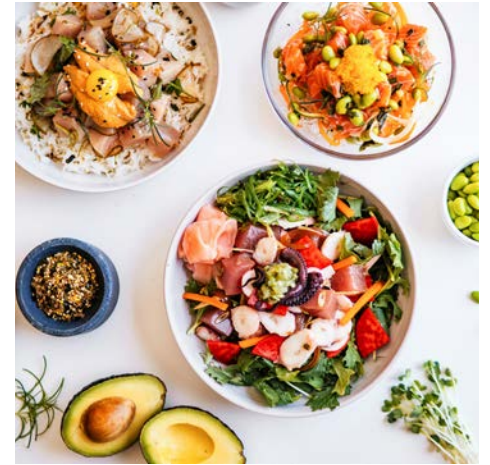




24 CARROTS

DELIVERED





BREAKFAST

In addition to the menu price, a 12% administrative fee is required.
Taxes and delivery fees are determined by your customized event needs.

A LA CARTE

<p>The OC Breakfast 12.25 pp Farm-fresh scrambled eggs, cheddar cheese, fresh-baked pastries Choose one: ham, bacon, or sausage Choose one: home-style potatoes or baked Parmesan tomatoes <i>Sub turkey bacon or sausage +1.25 pp</i></p>	<p>The Breakfast Croissant 10.25 pp Scrambled eggs, cheddar cheese, sliced avocado, tomatoes, large butter croissant, and home-style potatoes Choose one: bacon, sausage, or Canadian bacon <i>Sub turkey bacon or sausage +1.25 pp</i></p>	<p>Egg Soufflé Cups 10.95 pp Includes home-style potatoes Choose one: • Garden vegetable with cheese • Southwest chipotle • Broccoli and cheddar • Bacon, onion, and Swiss • Mushrooms, spinach, and feta <i>Sub with egg whites +1.75 pp</i></p>
<p>Breakfast Burritos 9.00 pp Farm-fresh scrambled eggs, home-style potatoes, cheddar cheese, flour tortilla, and fresh salsa Choose one: • Bacon • Sausage • Chorizo, green chiles, onions, and tomatoes • Mushrooms, onions, tomatoes, and green chiles <i>Sub turkey bacon or sausage +1.25 pp</i></p>	<p>Breakfast Enchiladas 11.25 pp Corn tortillas, scrambled eggs, cheddar cheese, enchilada sauce, cilantro, queso fresco, and Spanish rice Choose one: refried beans or seasoned black beans Choose one: red or green enchilada sauce</p>	<p>The Health Nut 9.25 pp Fresh fruit display, individual yogurt cups, granola, low-fat muffins, breakfast breads, butter, preserves, and fresh-brewed coffee <i>Upgrade to Greek Yogurt cups +1.00 pp</i></p>
<p>The Santa Fe Scramble 12.25 pp Scrambled eggs, queso fresco, tortilla strips, fresh tomatoes, Ortega chiles, green onions, black olives, warm flour tortillas, house-made salsa, and fresh-baked pastries Choose one: black beans or home-style potatoes</p>	<p>French Toast Casserole 10.25 pp Layers of French toast, house-made caramel, brûléed crust Choose one: bacon, sausage, or ham <i>Add farm-fresh scrambled eggs with cheddar +2.75 pp</i> <i>Sub turkey bacon or sausage +1.25 pp</i></p>	<p>Assorted Bagels 6.00 pp Fresh-baked bagels, regular cream cheese, seasonal cream cheese, butter, and jam</p>
	<p>California Continental 9.50 pp Danish pastries, assorted muffins, croissants, breakfast breads, butter, fruit preserves, and fresh fruit</p>	<p>Assorted Scones 6.00 pp House-made scones, whipped sweet mascarpone cream, curd, and preserves</p>

STATIONS

<p>Griddles & Egg Station 13.25 pp <i>Chef required</i> Scrambled eggs, butter, whipped cream, and maple syrup Choose one: buttermilk pancakes or Belgian waffles Choose one: sliced strawberries or spiced apples Choose one: bacon, sausage, or ham <i>Sub turkey bacon or sausage +1.25 pp</i> <i>Sub with egg whites +1.75 pp</i></p>	<p>Egg Bar <i>Chef required</i> 13.25 pp Eggs, green peppers, onions, spinach leaves, mushrooms, scallions, tomatoes, feta, and Vermont cheddar Choose three: • Crispy bacon • Ham • Sausage • Chorizo • Canadian bacon • Turkey bacon +1.25 pp • Turkey sausage +1.25 pp <i>Sub with egg whites +1.75 pp</i></p>	<p>Chia Seed Pudding Bar 7.75 pp Coconut chia seed pudding, toasted coconut, toasted and sliced almonds, fresh berries, and pure maple syrup</p>
		<p>Lox & Bagels 12.50 pp Smoked salmon, regular cream cheese, chive cream cheese, capers, and shaved onions</p>

UPGRADES

<p>Coffee 3.25 pp</p>	<p>Individual Low-Fat Yogurt Cups 3.00 pp</p>	<p>House-Made Granola Bars 2.25 pp <i>Individually wrapped +0.75 pp</i></p>
<p>Fresh Fruit Salad 3.00 pp</p>	<p>Individual Yogurt Parfaits with House-Made Granola 4.25 pp</p>	<p>Assorted Mini Muffins & Pastries 6.50 pp</p>
<p>Fresh Fruit Display 3.50 pp</p>		
<p>Non-Fat Greek Yogurt 3.00 pp</p>		

DELI SELECTIONS



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SANDWICHES

All sandwiches served buffet-style and are available to be ordered as wraps

Assorted Deli Sandwiches 8.00 pp

Assorted sliced cheese, relish tray with tomatoes, onions, pepperoncini, and dill pickles

Mini deli sandwiches available on mini rolls (2 pp)

Choose one:

- Fresh-baked Kaiser
- Focaccia
- Ciabatta
- Sliced white
- Sliced wheat
- Croissant +2.50 pp
- Gluten-free white or wheat +1.55 pp

Choose three:

- Vegetarian
- Chicken salad
- Roast turkey breast
- Tuna salad
- Roast beef
- Ham

Bistro Veggie 8.00 pp

Sliced tomatoes, avocado, cucumbers, spinach, green leaf lettuce, pickled red onions, balsamic, hummus, and fresh-baked focaccia

WRAPS

Chicken Caesar Wrap 8.50 pp

Grilled chicken breast, romaine lettuce, Parmesan cheese, Caesar dressing, and a flour tortilla

Sub gluten-free tortilla +1.75 pp

Chicken Fajita Wrap 8.50 pp

Grilled chicken breast, sautéed peppers and onions, lettuce, tomatoes, chipotle aioli, cilantro-lime dressing, and a flour tortilla

Sub gluten-free tortilla +1.75 pp

Barbecue Chicken Wrap 8.00 pp

Marinated grilled chicken breast, romaine, grilled corn, black beans, pepper jack cheese, green onions, roasted red bell peppers, barbecue ranch dressing, and a spinach tortilla

Sub gluten-free tortilla +1.75 pp

Caprese Sandwich 8.50 pp

Sliced seasonal tomatoes, fresh mozzarella, house pesto, fresh basil, extra-virgin olive oil, and fresh-baked focaccia

Available option as a panini +0.50 pp

Grilled Veggie Baguette 9.25 pp

Eggplant, zucchini, onions, peppers, yellow crookneck, Boursin herb cheese, sundried tomato relish, house pesto, and French baguette

Available option as a panini +0.50 pp

Grilled Chicken Club 9.25 pp

Grilled chicken breast, Swiss cheese, avocado, bacon, green lettuce, sundried tomato mayo, and sourdough

Available option as a panini with avocado on the side +0.50 pp

Chicken Focaccia 8.50 pp

Roasted chicken breast, arugula, roasted bell peppers, garlic aioli, and fresh-baked focaccia

Available option as a panini +0.50 pp

Cobb Sandwich 9.25 pp

Grilled chicken breast, bacon, crumbled bleu cheese, avocado, lettuce, tomatoes, mayo, and herbed focaccia

Chicken Pesto Panini 9.25 pp

Grilled chicken breast, roasted peppers, toasted pine nuts, house pesto sauce, and Ciabatta

Turkey & Avocado Focaccia 8.50 pp

Roasted turkey breast, avocado, Swiss cheese, lettuce, tomatoes, and fresh-baked focaccia

Available option as a panini +0.50 pp

Turkey Cranberry 8.50 pp

Roasted turkey breast, green leaf lettuce, red onions, horseradish mayo, chopped cranberries, and cranberry walnut bread

BOXED

Sides may include all deli side options, cookies or brownies

Deli Sandwich Boxed Lunch

Choose any one of our deli sandwiches. Available as a full-size sandwich, two mini deli sandwiches (one protein selection), or a wrap

With two sides 16.50 pp
With three sides 20.50 pp

Upgraded Sandwich Boxed Lunch

Choose any one of our upgraded sandwiches or wraps

With two sides 19.00 pp
With three sides 22.00 pp

Salad Boxed Lunch

Choose any one of our salads. Includes a fresh-baked brioche roll

With one side 15.00 pp
With two sides 18.00 pp

DELI SELECTIONS

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SALADS

All salads available with the following proteins, 4oz per

Grilled Sliced Vegetables	4.00	Marinated Grilled Chicken Breast	7.00	Herb & Garlic Shrimp 5 pc pp	10.50
Marinated Grilled Portobello Mushroom	4.25	Seared, Poached, or Grilled Salmon	9.00	Grilled Sirloin Steak	10.50
Fried, Grilled, Seared, or Blackened Tofu	4.00	Seared Ahi Tuna Served rare	10.50		

Classic Cobb Salad 10.50 pp

Chopped assorted greens, chopped tomatoes, eggs, avocado, bleu cheese crumbles, bacon, choice of dressing, fresh-baked brioche, and butter

Barbecue Chopped Salad 10.00 pp

Romaine lettuce, tomatoes, green onions, black beans, grilled shaved corn, cilantro, pepper jack cheese, crunchy onion strings, barbecue ranch, fresh-baked brioche, and butter

Tex-Mex 10.00 pp

Romaine lettuce, chopped tomatoes, shaved grilled corn, roasted red bell peppers, fresh cilantro, pepitas, tortilla strips, cilantro pepita dressing, fresh-baked brioche, and butter

Asian Chopped Salad 10.00 pp

Shredded Napa cabbage, baby spinach, sugar snap peas, scallions, red bell peppers, bean sprouts, water chestnuts, mandarin oranges, crispy wontons, sesame dressing, fresh-baked brioche, and butter

Antipasto Salad 10.50 pp

Hearts of romaine, tomatoes, olives, pepperoncini, thinly-sliced salami, artichoke hearts, provolone cheese, Mediterranean herb vinaigrette, and fresh-baked focaccia

Caesar 10.00 pp

Hearts of romaine, sourdough croutons, Parmesan cheese, house Caesar dressing, and fresh-baked focaccia

Greek Salad 10.75 pp

Chopped romaine, Kalamata olives, Persian cucumbers, shaved red onions, tomatoes, parsley, pita chips, crumbled feta, oregano red wine vinaigrette, and fresh-baked focaccia

Tuscan Kale Salad 10.75 pp

Tuscan kale, crispy garbanzo beans, golden raisins, julienne red onions, shaved Parmesan, lemon tahini vinaigrette, fresh-baked brioche, and butter

Butter Lettuce Salad 10.75 pp

Caramel-roasted pears, aged white cheddar, sugared pecans, dried cranberries, maple apple cider vinaigrette, fresh-baked brioche, and butter

Wedge Salad 10.75 pp

Iceberg lettuce, Applewood-smoked bacon, cherry tomatoes, red onions, crumbled bleu cheese, scallions, bleu cheese dressing, fresh-baked brioche, and butter

Baby Spinach & Berry Salad 10.75 pp

Baby Spinach, strawberries, blueberries, toasted pepitas, crumbled feta, citrus vinaigrette, fresh-baked brioche, and butter

Rocket Salad 10.75 pp

Rocket arugula, manchego cheese, sliced apples, sundried cranberries, caramelized pecans, aged balsamic vinaigrette, fresh-baked brioche, and butter

Citrus Salad 10.75 pp

Mixed greens, frisée lettuce, avocado, hearts of palm, pistachios, orange and grapefruit supremes, citrus vinaigrette, fresh-baked brioche, and butter

Citrus is subject to seasonal availability and may be subbed for another citrus fruit

Super Foods Salad 10.75 pp

Kale, quinoa, dried cranberries, grapes, roasted beets, crumbled feta, toasted pumpkin seeds, lemon agave vinaigrette, fresh-baked brioche, and butter

DRESSING SELECTIONS

- Buttermilk ranch
- Blue cheese
- Raspberry vinaigrette
- Asian sesame
- Classic Caesar
- Herb dijon
- Balsamic vinaigrette
- Mediterranean herb vinaigrette
- Cilantro pepita
- Citrus vinaigrette
- Maple apple cider vinaigrette
- Lemon tahini vinaigrette
- Lemon herb vinaigrette
- Oil and vinegar
- EVOO and red wine vinegar

DELI SELECTIONS

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DELI SIDES

Garden Salad 3.00 pp	Mixed greens, chopped tomatoes, cucumbers, carrots, olives, and choice of dressing	Rice Pilaf 3.75 pp	White rice, wild rice, onions, celery, and fresh herbs	Mediterranean Pasta Salad 3.00 pp	Pasta, zucchini, squash, red and green bell peppers, red onions, Kalamata olives, feta cheese, and herb dijon dressing
Classic Caesar Salad 3.75 pp	Hearts of romaine, sourdough croutons, Parmesan, and house-made Caesar	Honey-Dijon Coleslaw 3.00 pp	Purple and green cabbage, shredded carrots, and honey-dijon vinaigrette	Cheese Tortellini & Pesto Pasta Salad 3.75 pp	Cheese tortellini, pesto, cherry tomatoes, sliced black olives, and shaved Parmesan
Tex-Mex Salad 3.75 pp	Romaine greens, chopped tomatoes, shaved grilled corn, fresh cilantro, pepitas, tortilla strips, and cilantro pepita dressing	Thai Peanut Slaw 3.75 pp	Napa and red cabbage, shredded carrots, red bell peppers, scallions, cilantro, sesame seeds, and peanut dressing	Red Potato Salad 3.00 pp	Classic potato salad, red and green bell peppers, red onions, and a blend of French vinaigrette and dijon
Asian Chopped Salad 3.75 pp	Shredded Napa cabbage, baby spinach, sugar snap peas, scallions, red bell peppers, bean sprouts, water chestnuts, mandarin oranges, crispy wontons, and sesame dressing	"Kicked-Up" Baja Slaw 3.00 pp	Purple and green cabbage, shredded carrots, cilantro, scallions, and Baja-lime vinaigrette	Loaded Potato Salad 3.75 pp	Baby red potatoes, bacon, scallions, sour cream, cheddar cheese, and roasted bell peppers
Asian Noodle Salad 3.75 pp	Ramen noodles, charred scallions, bean sprouts, red bell peppers, cilantro, mint, basil, toasted peanuts, sesame seeds, Napa cabbage, carrots, edamame, and hoisin vinaigrette	Sweet Corn & Black Bean Salad 3.00 pp	Shaved grilled corn, black beans, roasted red peppers, red onions, cilantro, fresh-squeezed lime, and queso fresco	Warm German Potato Salad 3.75 pp	Yukon potatoes, Applewood-smoked bacon, whole-grain mustard, flat leaf parsley, and champagne vinaigrette
Quinoa & Grilled Vegetable Salad 3.75 pp	Shaved grilled corn, bell peppers, summer squash, baby carrots, heirloom tomatoes, fresh herbs, and champagne vinaigrette	California Pasta Salad 3.00 pp	Pasta, cauliflower, broccoli, red onions, red and green bell peppers, sliced black olives, and herb dijon dressing	Baked Potatoes 6.75 pp	Butter, sour cream, and cheese <i>Add bacon, scallions, and chili +4.00 pp</i>

SNACKS

Whole Fresh Fruit 2.50 pp	Whole bananas, apples, oranges, and grapes	Kettle Corn 48 hr notice	Original or Cheese 3.00 pp	Kettle Chips & Dip Small 64 Large 185	<i>Small serves up to 8, Large up to 25</i>
Watermelon Slices 2.50 pp	Two slices per person	Caramel 3.25 pp	Zebra 3.50 pp		Kettle chips, smoked chili cheese dip, French onion dip, horseradish white BBQ dip
Individual Low-Fat Yogurt Cup 3.00 pp		Protein Pack 6.00 pp	Hard-boiled egg, raw almonds, natural peanut butter, celery sticks, cheddar cheese, and dried cranberries	Domestic Cheese Small 160 Large 320	<i>Small serves up to 20, Large up to 40</i>
Non-Fat Greek Yogurt 3.00 pp		Fresh Fruit Small 21 Large 70	Assorted freshly cut fruits and berries		Cheddar, Swiss, Pepper Jack, strawberries, grapes, candied pecans, dried apricots, dried cranberries, assorted crackers, and sliced baguette
Individual Yogurt Parfaits with House-Made Granola 4.25 pp		Vegetable Crudite Small 52 Large 160	<i>Small serves up to 8, Large up to 25</i>	Deluxe Cheese Small 360 Large 720	<i>Small serves up to 20, Large up to 40</i>
House-Made Granola Bars 2.25 pp	<i>Individually wrapped +0.75 pp</i>		Rainbow baby carrots, red bell pepper, celery, cucumber, green beans, radish, cherry tomatoes, hummus, buttermilk ranch, roasted red bell pepper aioli		Manchego, Brie, Herb & Garlic Boursin, Goat Cheese, Aged White Cheddar, Blue Cheese, Parmesan, fresh berries, grapes, dried apricots, dried figs, candied pecans, toasted walnuts, honeycomb, fruit preserves, assorted breads & crackers
Assorted Candy Bars 2.50 ea		Tortilla Chips & Dip Small 64 Large 185	<i>Small serves up to 8, Large up to 25</i>		
Energy Bars 3.00 pp			Tortilla chips, guacamole, house salsa, spicy chipotle salsa, molcajeta verde		
Power Bar 4.25 ea					
Assorted Mixed Nuts 4.00 pp					
Hummus & Pita Chips 4.00 pp					
Assorted Miss Vickie's Potato Chips 2.00 pp					

HOT ENTRÉES



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VEGETARIAN

Wild Mushroom Ravioli 17.25 pp
Roasted mushrooms, truffle-scented cream, and Parmesan

Sweet Corn Polenta Ravioli 16.50 pp
Sautéed pea tendrils, corn emulsion, and hazelnuts

Butternut Squash Ravioli 16.50 pp
Roasted butternut squash, browned-butter, sage, and shaved Parmesan

Grilled Butternut Squash Steak 14.50 pp
Roasted poblano and corn relish, queso fresco, and fresh coriander

Cumin-Spiced Grilled Cauliflower Steak 14.50 pp
Hazelnut dukka, rum raisins, fresh coriander, and basmati rice

Cauliflower "Fried Chicken" 15.00 pp
Buttermilk-marinated and fried cauliflower, Boursin-whipped potatoes, seasonal grilled vegetables, and country gravy

*Must place order by noon the day prior
Available gluten-free +1.50 pp*

Quinoa Bar 13.00 pp
Tri-color quinoa, black beans, roasted butternut squash, roasted beets, roasted sweet potatoes, pickled cranberries, shredded kale, fresh herbs, and champagne vinaigrette

Ratatouille & Spaghetti Squash 14.50 pp
Squash, zucchini, eggplant, red onions, tomatoes, fresh herbs, roasted spaghetti squash, marinara, and Parmesan

Herb-Roasted Vegetable Lasagna 16.50 pp
Zucchini & yellow squash ribbons, Japanese eggplant, plum tomatoes, gluten-free lasagna pasta, vegan Parmesan, and tomato basil fondue
Ⓥ

Grilled Miso Soy-Glazed Tofu 15.00 pp
Vegetable fried brown rice, miso glaze, ginger-wilted baby bok choy, and fried garlic crisps
Ⓥ

CHICKEN

Teriyaki Chicken Breast 14.50 pp
Grilled chicken breast, Asian chopped salad, stir-fry vegetables, and fresh-baked brioche sesame rolls
Choose one: Polynesian or steamed jasmine rice

Rosemary Garlic Chicken Breast 14.50 pp
Rosemary and garlic grilled chicken breast, herbed chicken sauce, garden salad, choice of dressing, choice of one entrée side, fresh-baked brioche rolls and butter

Chicken Breast Piccata 15.00 pp
Pan-seared chicken breast, Parmesan, lemon-caper butter sauce, garden salad, choice of dressing, choice of one entrée side, fresh-baked brioche rolls and butter

Chicken Marsala 14.50 pp
Chicken breast, marsala wine demi-glaze, shallots, mushrooms, garden salad, choice of dressing, choice of one entrée side, fresh-baked brioche rolls and butter

Chicken Tenders 14.25 pp
Crispy chicken tenders baked to a golden brown, garden salad, choice of dressing, choice of one entrée side, fresh-baked brioche rolls and butter
Choose one: buttermilk ranch, barbecue sauce, or honey mustard

Asian-Style Lemon Chicken 14.50 pp
Sautéed chicken breast citrus, soy, and lemongrass, garden salad, choice of dressing, choice of one entrée side, fresh-baked brioche rolls and butter

Blackened Chicken Breast 14.50 pp
Blackened chicken breast tomato-basil relish, garden salad, choice of dressing, choice of one entrée side, fresh-baked brioche rolls, and butter

Stuffed Chicken Breast 16.75 pp
Choose one:
• Butternut squash risotto with madeira demi-glaze
• Spinach, ricotta, and pine nuts with sundried tomato cream

Garden salad, choice of dressing, choice of one entrée side, fresh-baked brioche rolls, and butter

Herb-Crusted Chicken Breast 14.50 pp
Choose one: marinara sauce or rosemary garlic chicken sauce
Chicken breast, blend of herbs and spices, garden salad, choice of dressing, choice of one entrée side, fresh-baked brioche rolls, and butter

Chicken Shawarma 15.00 pp
Garlic herb-marinated chicken, marinated cucumbers, onions, and tomato relish, tzatziki sauce, hummus, Greek salad, herb vinaigrette, and warm flatbread

Mediterranean Chicken Breast 15.00 pp
Marinated chicken breast, artichoke hearts, tomatoes, garlic, Kalamata olives, capers, and fresh buttered fettuccini
Choose one: Caesar or garden salad
Choose one: focaccia or garlic bread

Lemon Pepper Chicken 14.50 pp
Lemon pepper-crust chicken breast, charred lemons, garden salad, choice of dressing, fresh-baked brioche rolls, and butter
Choose one: grilled mixed vegetables or herb-roasted potatoes

Mediterranean Chicken Kabobs 15.00 pp
Saffron, onions, turmeric, lemon and extra-virgin olive oil-marinated chicken breast, bell peppers, onions, fresh herb couscous, garden salad, choice of dressing, fresh-baked brioche rolls, and butter

HOT ENTRÉES

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FRESH FISH

Poached Salmon 17.75 pp
White wine-poached salmon
Choose one: cilantro-lime or dill butter sauce
Garden salad, choice of dressing, choice of one entrée side, fresh-baked brioche rolls, and butter

Blackened Salmon 17.75 pp
Blackened salmon, cool tomato-basil relish, garden salad, choice of dressing, choice of one entrée side, fresh-baked brioche rolls, and butter

Cajun-Style Red Snapper 16.75 pp
Cajun-spiced snapper
Choose one: tequila-lime or cilantro-lime butter sauce
Garden salad, choice of dressing, choice of one entrée side, fresh-baked brioche rolls, and butter

Seared Barramundi 17.75 pp
Seared Barramundi, fire-roasted Anaheim chile molcajete, garden salad, choice of dressing, fresh-baked brioche rolls, and butter
Choose one: seasonal grilled vegetables or wild rice pilaf

Tilapia 15.75 pp
Seared tilapia, roasted baby carrots, warm ancient grain salad, seasonal citrus salsa, garden salad, choice of dressing, fresh-baked brioche rolls, and butter

Seasonal Market Fish MP
Grilled seasonal market fish, fresh fruit salsa, garden salad, choice of dressing, choice of one entrée side, fresh-baked brioche rolls, and butter

Mexican Shrimp Skewers 19.50 pp
Marinated grilled shrimp, garlic butter, cilantro-lime rice, garden salad, and choice of dressing

Poke Bar*
Salmon 17.00 pp
Spicy Tuna 18.50 pp
Ahi 18.50 pp

Sushi rice, mizuna lettuce or mix greens, scallions, tempura flakes, sesame seeds, cucumbers, cilantro, red onions, masago, soy sauce, ponzu, and sriracha

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

BEEF

Braised Brisket of Beef 18.00 pp
Slow-roasted brisket, natural jus, garden salad, choice of dressing, choice of one entrée side, fresh-baked brioche rolls, and butter

Roasted Tri-Tip 19.25 pp
Roasted tri-tip, beef demi glaze, garden salad, choice of dressing, choice of one entrée side, fresh-baked brioche rolls, and butter

Grilled Sirloin of Beef 19.25 pp
Grilled sirloin of beef, house-made chimichurri, garden salad, choice of dressing, choice of one entrée side, fresh-baked brioche rolls, and butter

Sirloin Tips with Mushrooms 18.00 pp
Tender sirloin tips, mushrooms, rich brown gravy, garden salad, choice of dressing, choice of one entrée side, fresh-baked brioche rolls, and butter

Marinated Beef Kabobs 18.00 pp
Skewers of beef, bell peppers, onions, garlic-herb marinade, garden salad, choice of dressing, choice of one entrée side, fresh-baked brioche rolls, and butter

Teriyaki Beef Skewers 17.50 pp
Skewers of beef, teriyaki marinade, toasted sesame seeds, garden salad, choice of dressing, choice of one entrée side, fresh-baked brioche rolls, and butter

Barbecue Beef Skewers 17.50 pp
Skewers of beef, house-made traditional barbecue sauce, garden salad, choice of dressing, choice of one entrée side, fresh-baked brioche rolls, and butter

Classic Pot Roast 18.00 pp
Tender-braised brisket, carrots, onions, and celery, garden salad, choice of dressing, choice of one entrée side, fresh-baked brioche rolls, and butter

Ancho-Rubbed Flat Iron Steak 19.25 pp
Ancho-rubbed and seared flat iron steak, garden salad, choice of dressing, choice of one entrée side, fresh-baked brioche rolls, and butter

Must place order by noon the day prior

Chimichurri Hanger Steak 19.25 pp
Chimichurri-marinated and grilled hanger steak, chimichurri, garden salad, choice of dressing, choice of one entrée side, fresh-baked brioche rolls, and butter

Must place order by noon the day prior

Braised Beef 19.25 pp
Braised beef, natural jus, garden salad, choice of dressing, choice of one entrée side, fresh-baked brioche rolls, and butter

Beef Shawarma 19.25 pp
Garlic herb-marinated beef, marinated cucumbers, onions, and tomato relish, tzatziki sauce, hummus, Greek salad, herb vinaigrette, and warm flatbread

Grilled Filet Mignon 46.00 pp
Grilled filet mignon, bordelaise, chopped wedge salad, choice of dressing, choice of two entrée sides, fresh-baked brioche rolls, and butter

HOT ENTRÉES

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TURKEY & PORK

Roasted Turkey Medallions 14.50 pp

White meat turkey medallions, traditional turkey gravy, home-style stuffing, whipped buttered potatoes, cranberry relish, garden salad, choice of dressing, fresh-baked brioche rolls, and butter

Grilled Pork 16.50 pp

Grilled pork tenderloin, whole-grain mustard sauce, garden salad, choice of dressing, choice of one entrée side, fresh-baked brioche rolls, and butter

Kalua Pulled Pork 14.50 pp

Sweet Hawaiian rolls, Polynesian rice, stir-fry vegetables, Asian chopped salad, and Asian sesame dressing

BUILD YOUR OWN

Mac & Cheese Bar 15.00 pp

Choose one pasta: Shells or macaroni elbows

Choose two sauces: Aged white cheddar, three cheese – fontina, Parmesan, Gruyere, or boursin and goat cheese

Choose two hot toppings:
Grilled mixed vegetables, herb grilled chicken, BBQ brisket, or BBQ pulled pork

Green onions, applewood-smoked bacon, and frizzled onion hay

Baked or Whipped Potato Bar 14.00 pp

Choose one: homemade chili, steamed veggies alfredo, vegetarian three-bean chili, or beef stroganoff
Butter, sour cream, green onions, crisp bacon crumbles, cheddar cheese, garden salad, choice of dressing, green chile cheddar cornbread, and honey butter

ENTRÉE SIDES

Starches & Such 4.00 pp

- Home-style potatoes
- Rosemary-garlic roasted new potatoes
- Buttered new potatoes
- Baked potato with butter
- Boursin-whipped potatoes
- Butter and cream whipped potatoes
- Whipped sweet potatoes
- Au Gratin potatoes +1.00 pp

- Steamed jasmine rice
- Steamed brown rice
- Almond rice pilaf
- Spanish rice
- Dirty rice +1.00 pp
- Polynesian rice
- Wild rice pilaf
- Wild mushroom risotto
- Butternut squash risotto

- Fresh herb risotto
- Quinoa and grilled vegetables
- Refried beans
- House-made baked beans
- Black beans with bell peppers and onions
- Buttered fettuccini
- Penne pasta with marinara
- Homemade creamy mac and cheese

Veggies 4.00 pp

- Seasonal vegetable medley
- Grilled marinated vegetables
- Baby vegetable medley +1.00 pp *subject to availability*
- Herb-roasted root vegetables
- Stir-fry vegetables

- Steamed or grilled asparagus +1.00 pp
- Green beans almandine
- Corn on the cob
- Buttered cut corn
- Sautéed squash

- Steamed, roasted, or glazed baby carrots
- Mexican street corn salad
- Baked Parmesan tomatoes

Soups 7.00 pp

12 oz portion (minimum 15 people). Add an 8 oz soup to any sandwich for 2.50 pp

- Tomato bisque
- Harvest vegetable
- Broccoli and cheddar
- Corn chowder
- Italian wedding soup
- Minestrone
- New England-style clam chowder
- Chicken noodle
- Chicken tortilla
- Chicken enchilada
- Chili con carne +1.00 pp

AROUND THE WORLD



AROUND THE WORLD

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FESTIVE FLAVORS

Vegetable Enchiladas 13.00 pp

Portobello, roasted poblanos, roasted red bell peppers, sautéed onions, cilantro, pepper jack, fire-roasted tomatillo, Tex-Mex salad, tortilla chips, and house-made salsa

Choose one: red or green enchilada sauce

Choose one: traditional Spanish rice or cilantro-lime rice

Choose one: refried or black beans

Cheese Enchiladas 12.75 pp

Queso fresco, Monterey Jack, cheddar, corn tortilla, enchilada sauce, Tex-Mex salad, tortilla chips, and house-made salsa

Choose one: red or green enchilada sauce

Choose one: traditional Spanish rice or cilantro-lime rice

Choose one: refried or black beans

Chicken Enchiladas 14.25 pp

Fire-roasted pulled chicken, cheddar, Monterey Jack, corn tortilla, chili verde salsa, Tex-Mex salad, tortilla chips, and house-made salsa

Choose one: traditional Spanish rice or cilantro-lime rice

Choose one: refried or black beans

Arroz con Pollo 14.25 pp

Pulled chicken breast, seasoned Spanish rice, Tex-Mex salad, tortilla chips, and house-made salsa

Choose one: traditional Spanish rice or cilantro-lime rice

Choose one: refried or black beans

Southwest Chicken Breast 15.00 pp

Chicken breast, blend of southwest spices, chipotle cream sauce, grilled poblanos, Tex-Mex salad, tortilla chips, and house-made salsa

Choose one: traditional Spanish rice or cilantro-lime rice

Choose one: refried or black beans

Spiced Red Snapper Tacos 15.00 pp

Spiced red snapper, shredded cabbage, queso fresco, lime wedges, Tex-Mex salad, tortilla chips, and house-made salsa

Choose one: traditional Spanish rice or cilantro-lime rice

Choose one: refried or black beans

Grilled Shrimp Tacos 18.00 pp

Seasoned and grilled shrimp, shredded cabbage, queso fresco, lime wedges, Tex-Mex salad, tortilla chips, and house-made salsa

Choose one: traditional Spanish rice or cilantro-lime rice

Choose one: refried or black beans

Beef Enchiladas 16.00 pp

Taco-spiced charred shredded beef, Monterey Jack, cheddar, corn tortilla, roasted guajillo sauce, Tex-Mex salad, tortilla chips, and house-made salsa

Choose one: traditional Spanish rice or cilantro-lime rice

Choose one: refried or black beans

Chile Verde 14.50 pp

Tender, slow-roasted pork, steamed white rice, Tex-Mex salad, tortilla chips, and house-made salsa

Choose one: refried or black beans

Classic Taco Bar

Chicken or Blackened Tofu 15.00 pp

Steak, Carnitas, or Barbacoa 17.00 pp

Chopped tomatoes, lettuce, onions, shredded cheese, tortillas, Tex-Mex salad, tortilla chips, and house-made salsa

Choose one: traditional Spanish rice or cilantro-lime rice

Choose one: refried or black beans

Burritos Rancheros

Chicken 14.00 pp

Beef 15.00 pp

Choice of protein, melted cheese, rice and beans, Tex-Mex salad, tortilla hips, and house-made salsa

Choose one: red or green enchilada sauce

Choose one: traditional Spanish rice or cilantro-lime rice

Choose one: refried or black beans

Fajitas

Chicken or Vegetarian 15.00 pp

Steak 17.00 pp

Choice of protein, fresh grilled onions and peppers, Tex-Mex salad, tortilla chips, and house-made salsa

Choose one: traditional Spanish rice or cilantro-lime rice

Choose one: refried or black beans

Tostada Bar

Chicken or Blackened Tofu 15.00 pp

Beef or Barbacoa 17.00 pp

Choice of protein, chopped lettuce, diced tomatoes, shredded cheese, sliced olives, salsa-ranch dressing, and crisp tostada shells

Choose one: traditional Spanish rice or cilantro-lime rice

Choose one: refried or black beans

ADD-ONS

Guacamole 3.00 pp

Sour Cream 2.50 pp

Churros 2.00 pp

Traditional Flan 4.50 pp

AROUND THE WORLD

In addition to the menu price, a 12% administrative fee is required.
Taxes and delivery fees are determined by your customized event needs.

BARBECUE

Barbecued Chicken Breast 14.50 pp

Grilled chicken breast, traditional recipe barbecue sauce, honey-dijon coleslaw, dirty rice, green chile cheddar cornbread, and honey butter

Choose one: red or baked beans

So-Cal Fried Chicken 14.50 pp

Buttermilk fried chicken, honey-dijon coleslaw, mashed potatoes and gravy, green chile cheddar cornbread, and honey butter

Choose one: red or baked beans

Jambalaya 15.00 pp

Choose one: Chicken or sausage

Garden salad, choice of dressing, red beans, green chile cheddar cornbread, and honey butter

Barbecued Pork Ribs 16.00 pp

Traditional barbecue sauce, honey-dijon coleslaw, dirty rice, green chile cheddar cornbread, and honey butter

The Corporate Barbecue 12.50 pp

Choose one:

- 1/4lb sirloin burgers
- Hot dogs
- Grilled chicken sandwiches

Assorted chips, macaroni salad, condiment bar, cheese, lettuce, tomatoes, Bermuda onions, and dill pickles. Barbecue sauce upon request

All-American Barbecue 17.00 pp

Choose two:

- Deli sides (p.6)

Choose two:

- 1/3lb sirloin burgers
- 1/4lb all-beef hot dogs
- Grilled chicken sandwiches

Condiment bar, cheese, lettuce, tomatoes, Bermuda onions, and dill pickles. Barbecue sauce upon request

Upgrade your burger bar with:

+1.00 pp for each selection below

- Pepper jack
- Smoked Gouda
- Fresh mozzarella
- Gruyere
- Muenster
- Bleu cheese
- Fire-roasted poblano chilies
- Onion hay
- Roasted garlic aioli
- Sriracha aioli
- Roasted red bell pepper aioli
- Honey mustard
- Dijon

+2.00 pp for each selection below

- Pickled cherry peppers
- Caramelized onions
- Red onion marmalade
- Applewood-smoked bacon
- Roasted marinated tomatoes

Pulled Barbecue Sandwich

Build-your-own

Chicken 13.75 pp
Pork 14.75 pp

Traditional recipe barbecue sauce, petite rolls, honey-dijon coleslaw, garden salad, choice of dressing

Choose one: red beans with peppers and onions or baked beans

Sirloin Steak Chili 14.00 pp

Sirloin steak chili, cheddar cheese, chopped onions, sour cream, honey-dijon coleslaw, green chile cheddar cornbread, and honey butter

Roasted Tri-Tip 18.25 pp

Roasted tri-tip, chimichurri roasted potatoes, grilled seasonal vegetables, and chow chow

Must place order by noon the day prior

Gumbo 13.50 pp

Chicken and andouille gumbo, steamed white rice, garden salad, and choice of dressing

Sub shrimp for chicken +4.00 pp

Cornmeal Crusted Catfish 15.00 pp

Pan-fried catfish, tartar sauce, grilled lemon, dirty rice, steamed mixed vegetables, garden salad, and choice of dressing

TRATTORIA

Vegetarian Lasagna

Half pan serves up to 10 130.00

Full pan serves up to 20 255.00

Layered noodles, roasted garden vegetables, fresh ricotta, mozzarella, marinara, and Italian herbs

Choose one: Caesar or garden salad

Choose one: focaccia or garlic bread

Eggplant Parmesan 14.00 pp

Breaded and pan-fried eggplant, Parmesan, mozzarella, and marinara

Choose one: Penne, spaghetti, or fettuccini

Choose one: Caesar or garden salad

Choose one: focaccia or garlic bread

Penne Pasta Primavera 13.50 pp

Penne pasta and fresh garden vegetables

Choose one: marinara, alfredo, or pesto

Choose one: Caesar or garden salad

Choose one: focaccia or garlic bread

Add grilled chicken +3.00 pp

Cheese Tortellini 13.50 pp

Choose one: marinara, alfredo, or pesto

Choose one: Caesar or garden salad

Choose one: focaccia or garlic bread

Cheese Ravioli 13.50 pp

Choose one: marinara, alfredo, or pesto

Choose one: Caesar or garden salad

Choose one: focaccia or garlic bread

Chicken Parmesan 15.00 pp

Breaded chicken breast, marinara, mozzarella, Parmesan cheese, and buttered fettuccini

Choose one: Caesar or garden salad

Choose one: focaccia or garlic bread

Chicken & Fettuccini Alfredo 14.00 pp

Fresh fettuccini noodles, house-made creamy alfredo, and grilled chicken

Choose one: Caesar or garden salad

Choose one: focaccia or garlic bread

Chicken Saltimbocca 16.00 pp

Chicken breast, prosciutto, and mozzarella

Choose one: Caesar or garden salad

Choose one: focaccia or garlic bread

AROUND THE WORLD

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TRATTORIA

Spaghetti & Meatballs 14.00 pp
Spaghetti, marinara, and house-made beef meatballs

Choose one: Caesar or garden salad
Choose one: focaccia or garlic bread

Classic Meat Lasagna

Half pan serves up to 10 145.00
Full pan serves up to 20 285.00

Layered noodles, ground beef, fresh ricotta, mozzarella, marinara, and Italian herbs

Choose one: Caesar or garden salad
Choose one: focaccia or garlic bread

Build Your Own Meatball Subs 11.50 pp
House-made meatballs, mozzarella cheese, and soft French rolls

Choose one: Caesar or garden salad
48 hours lead time for French rolls.
French baguette will be substituted if less than 48 hours notice

Gnocchi & Short Ribs 16.00 pp

Potato gnocchi and slow-braised short rib ragu

Choose one: Caesar or garden salad
Choose one: focaccia or garlic bread

Sicilian Shrimp 18.25 pp
Shrimp, creamy garlic sauce, and fresh fettuccini noodles

Choose one: Caesar or garden salad
Choose one: focaccia or garlic bread

FAR EAST

Orange Chicken 14.00 pp
Crispy chicken, sweet orange chili sauce, vegetable chow mein, soy sauce, Asian chopped salad, and fortune cookies

Choose one: Steamed white, steamed brown, or fried rice +1.00 pp

Kung Pao Chicken 14.00 pp
Chicken, vegetables, kung pao sauce, peanuts, vegetable chow mein, soy sauce, Asian chopped salad, and fortune cookies

Choose one: Steamed white, steamed brown, or fried rice +1.00 pp

Cashew Chicken 14.00 pp
Chicken, white wine and garlic, cashews, vegetable chow mein, soy sauce, Asian chopped salad, and fortune cookies

Choose one: Steamed white, steamed brown, or fried rice +1.00 pp

Chicken & Vegetables 14.00 pp
Chicken, fresh vegetables, house garlic sauce, vegetable chow mein, soy sauce, Asian chopped salad, and fortune cookies

Choose one: Steamed white, steamed brown, or fried rice +1.00 pp

Chuncheon Dakgalbi 14.00 pp
Marinated and stir-fried chicken, chili paste, cabbage, sweet potatoes, scallions, onions, steamed jasmine rice, and Asian chopped salad

Broccoli Beef 15.25 pp
Steak, broccoli, ginger and garlic sauce, vegetable chow mein, soy sauce, Asian chopped salad, and fortune cookies

Choose one: Steamed white, steamed brown, or fried rice +1.00 pp

Mongolian Beef 15.25 pp
Steak, brown sauce, vegetable chow mein, Asian chopped salad, soy sauce, and fortune cookies

Choose one: Steamed white, steamed brown, or fried rice +1.00 pp

Beef Bulgogi 15.25 pp
Marinated and grilled beef, grilled mixed vegetables, kimchi, steamed jasmine rice, and Asian chopped salad

Bibimbap Bowl 14.75 pp
Marinated and grilled beef, stir-fried vegetables, steamed jasmine rice, and marinated soft boiled egg

Kalbi Beef 15.25 pp
Marinated and grilled sirloin beef, stir-fried bok choy, seasoned sushi rice, and Asian chopped salad

Sweet & Sour 14.00 pp
Choose one: Chicken or tofu
Sweet and sour sauce, vegetable chow mein, soy sauce, Asian chopped salad, and fortune cookies

Choose one: Steamed white, steamed brown, or fried rice +1.00 pp

Crispy Pork Belly Japchae 15.50 pp
Crispy braised pork belly, vegetables, stir-fried glass noodles, and Asian chopped salad

Must be ordered 24 hours in advance

Ramen 14.00 pp
Fresh ramen noodles, tonkotsu broth, bean sprouts, dried black mushrooms, enoki mushrooms, bamboo shoots, scallions, sesame seeds, and marinated soft-boiled eggs

Must be ordered 24 hours in advance

HEALTH CONSCIOUS



HEALTH CONSCIOUS

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<p>Tofu Protein Bowl 12.25 pp Seared tofu, bean sprouts, baby bok choy, shredded carrots, quinoa, edamame, scallions, sesame seeds, steamed jasmine rice, and gochujang sauce</p> <p>Power Salad 12.25 pp Roasted yams, quinoa, avocado, togarashi chickpeas, roasted onions, mixed greens, and white balsamic vinaigrette</p> <p>Baked Eggplant Parmesan 14.75 pp Baked eggplant Parmesan, part-skim mozzarella, whole wheat pasta, steamed broccoli and cauliflower, mixed greens, and white balsamic vinaigrette</p> <p>Portobello Meatballs & Spaghetti 12.75 pp Seared portobello "meatballs", whole wheat spaghetti, and Parmesan</p> <p>Spicy Vegetable Sloppy Joe 9.50 pp Grilled mixed vegetables, spicy sloppy joe sauce, Kaiser rolls</p> <p>Chickpea & Cauliflower Coconut Curry 12.00 pp Brown rice, mixed greens, and white balsamic vinaigrette</p> <p>Couscous Stuffed Bell Peppers 9.00 pp Roasted red and green bell peppers stuffed with pearl couscous, grilled mixed vegetables, roasted red bell peppers, skim mozzarella, chopped fresh herbs, lemon zest, and EVOO</p>	<p>Turkey Bowl 10.25 pp Brown rice, steamed broccoli, cauliflower, and carrots</p> <p>Achiote-Grilled Chicken Breast 14.50 pp Seasoned black beans, steamed brown rice, and mango salsa</p> <p>Herb-Crusted Chicken Breast 14.00 pp Steamed mixed vegetables and cauliflower mash</p> <p>Citrus Marinated & Grilled Chicken Breast 14.50 pp Citrus glaze, grilled mixed vegetables, and herb-roasted sweet potatoes</p> <p>Chicken Charmula Kabob 14.00 pp Steamed brown basmati, Greek yogurt sauce, mixed greens, and white balsamic vinaigrette</p> <p>Spicy Thai Chicken Lettuce Cups 10.75 pp Water chestnuts, bean sprouts, carrots, radish, daikon, and gochujang sauce</p> <p>Grilled Chicken Breast Picatta 14.75 pp Grilled chicken breast, Parmesan and lemon-caper butter sauce, garden salad, choice of dressing, choice of one entrée side, fresh-baked brioche rolls, and butter</p>	<p>Ratatouille-Stuffed Chicken Breast 14.50 pp Roasted bell pepper couli, roasted root vegetables, and herb and garlic-roasted red potatoes</p> <p>White Wine Poached Salmon 15.75 pp Poached salmon, light lemon vinaigrette, steamed brown rice, steamed mixed vegetables, mixed greens, and white balsamic vinaigrette</p> <p>Poached Salmon 15.75 pp Coconut cilantro sauce, steamed jasmine rice, and steamed baby bok choy</p> <p>Grilled Salmon 15.75 pp Whole-grain mustard, broccoli quinoa salad</p> <p>Seared Salmon 15.75 pp Kale and apple salad, light champagne vinaigrette</p> <p>Tilapia Marsala 15.00 pp Grilled tilapia, light marsala sauce, and roasted spaghetti squash</p>
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SWEET ENDINGS



SWEET ENDINGS

In addition to the menu price, a 12% administrative fee is required.
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Fresh-Baked Cookies	2.50 pp	24 Carrots Cobbler		Novelty Ice Cream Bars	3.00 pp
<ul style="list-style-type: none"> • Chocolate chip • Snickerdoodle • Oatmeal raisin • White chocolate macadamia nut • Peanut butter 		<i>Half pan serves up to 20</i>	100.00	The Ice Cream Bar	
		<i>Full pan serves up to 40</i>	200.00	<i>10 to 200</i>	7.10 pp
Brownies plain or frosted	2.75 pp	Choice of:		<i>201 to 400</i>	4.35 pp
Peanut Butter Brownies	3.00 pp	<ul style="list-style-type: none"> • Spiced apple • Mixed berry • Southern peach • Strawberry rhubarb 		<i>401 and up</i>	4.00 pp
Magic Bar	3.75 pp	Best Bread Pudding		Chocolate and vanilla ice cream, chocolate syrup, caramel, strawberry topping, whipped cream, cherries, nuts, sprinkles, and oreos	
Lemon Bars with Shortbread Crust	3.50 pp	<i>Half pan serves up to 20</i>	100.00	Additional toppings:	
Assorted Mini Cookies, Brownies & Lemon Bars	5.00 pp	<i>Full pan serves up to 40</i>	200.00	<ul style="list-style-type: none"> • Fudge brownies • Gummy bears • Banana • M&Ms • Peanut M&Ms • Heath bar crumbles • Reese's peanut butter cup crumbles 	<ul style="list-style-type: none"> 1.00 pp 1.00 pp 1.00 pp 1.00 pp 1.00 pp 1.50 pp 1.50 pp
Fortune Cookies	1.50 ea	Choose one:			
Almond Cookies	2.50 pp	<ul style="list-style-type: none"> • Dried wild berry • Banana with bourbon and caramel sauce • Chocolate chip • Salted caramel 			
Seasonal Biscotti	2.75 pp	<i>Add vanilla ice cream +2.00 pp</i>			
Mini Churros 2 each	2.00 pp				
Chocolate Fondue	9.25 pp				
<i>Minimum 25 guests</i>					
Imported Belgium chocolate, strawberries, pineapple, marshmallow puffs, pound cake, angel food cake, and fudge brownie					
ASSORTED MINI PASTRIES	7.00 pp				
<i>2 each. Minimum 25 guests</i>					
Vanilla Cupcake		Dark Chocolate Mousse Cup		International	
Vanilla cake, cream cheese frosting		White Chocolate Mousse Cup		<ul style="list-style-type: none"> • Sweet ricotta cannoli • Tiramisu • Sicilian pistachio Meyer lemon torte 	
Chocolate Chocolate Cupcake		Salted Caramel Bar		Dessert Shots	
Chocolate cake, chocolate frosting, chocolate pearls		Lavender Lemon Bars		<ul style="list-style-type: none"> • Chocolate pots de crème • Espresso panna cotta • Mango-lime parfaits • Strawberry bavarian • Coconut pineapple parfaits • Margarita panna cotta 	
Red Velvet Cupcake		Chocolate Flourless Cake			
Red velvet cake, cream cheese frosting		Chocolate Berry Torte			
Carrot Cake Cupcake		Peach Blueberry Crumble Bites			
Carrot cake, cream cheese frosting		Tarts			
Nutella Cheesecake Bites		<ul style="list-style-type: none"> • Key lime • Banana cream • Passion fruit and coconut • Butter • Coconut cream • Lemon meringue • Fresh fruit • S'mores 			
Cheesecake Bites					
Cheesecake, shortbread, fresh raspberry					
Chocolate Eclairs					
Cannoli-Filled Cream Puffs					
Salted Caramel Chocolate Pate					

SWEET ENDINGS

In addition to the menu price, a 12% administrative fee is required.
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CAKES, CHEESECAKES & PIES

<p>9" Round Cakes Serves 18 - Pre Sliced</p> <p>Choice of:</p> <ul style="list-style-type: none"> • Double chocolate • German chocolate • Lemon cream • Carrot 	<p>50.00</p>	<p>Cheesecake Serves up to 18</p> <p>Choice of:</p> <ul style="list-style-type: none"> • New York • Raspberry swirl <p>Gourmet Cheesecake Serves up to 14</p> <p>Choice of:</p> <ul style="list-style-type: none"> • White chocolate • Oreo cookie 	<p>50.00</p>	<p>Pie Serves 8-10</p> <p>Choice of:</p> <ul style="list-style-type: none"> • Apple • Cherry • Blueberry • Pecan • Pumpkin 	<p>44.00</p>
<p>10" Round Cakes Serves 14 - Pre Sliced</p> <p>Choice of:</p> <ul style="list-style-type: none"> • Chocolate ganache • Hawaiian • Tiramisù • Tres leches • Carrot • Lemon coconut 	<p>85.00</p>				
<p>Sheet Cakes Half sheet (serves up to 40) Full sheet (serves 80-96) <i>Available cut or uncut</i></p> <p>Choice of:</p> <ul style="list-style-type: none"> • Chocolate mousse • Strawberry shortcake • Tres leches • Tiramisù 	<p>150.00 300.00</p>				



BEVERAGES

In addition to the menu price, a 12% administrative fee is required.
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COLD BEVERAGES

Bottled Waters	1.75 ea	Sparkling Water	2.95 ea	Snapple	3.00 ea
Assorted Sodas Regular and diet	1.75 ea	Apple, Cranberry or Grape Juice	2.45 pp	Starbucks Frappuccino	3.75 ea
Lemonade	1.75 pp	Orange Juice	1.95 pp	Red Bull	4.50 ea
Iced Tea Regular and tropical	1.50 pp	Milk Regular or chocolate	2.50 ea		

FRESH PRESSED JUICE

So Fresh & So Green

Spinach, Celery, Cucumber, Lemon,
Green Apple, Ginger Root, and Parsley

The Patch Punch

Carrot, Orange, Ginger Root, and
Turmeric

Beets by 24

Beet, Carrot, Red Apple, Lemon, and
Ginger Root

Individual Bottles (16 oz.) **8.00 ea**

HOT BEVERAGES

MoonGoat Roasters Coffee Local, freshly-roasted coffee Regular or decaf		Hot Chocolate	2.75 pp
Airpot (serves up to 15)	45.00 ea	Premium Hot Tea Assortment	3.50 pp
Cambro (serves up to 60)	120.00 ea	Hot Apple Cider	2.50 pp

Add whipped cream, chocolate shavings, assorted syrups, cinnamon sticks, and flavored creamers for 1.95 pp

ORDER & DELIVERY DETAILS

Ordering Information

- A \$300 food and beverage minimum and a minimum guest count of 10 on all orders is required unless otherwise specified.
- The final guest count and all final revisions must be confirmed with 24 Carrots by no later than 12:00pm 1 business day prior to the event, or 10 business days prior to the event for orders over \$2,500.00.

Delivery

- Our standard delivery window is 45 minutes prior to client's requested start time. Shorter delivery windows are available upon request, and additional delivery fees will apply.
- Delivery and pickup fees vary depending on the event location, time of day, and day of the week.

Setup

- Standard setup includes chafing dishes, risers, non-disposable platters, stainless serving utensils, black buffet linen for client's table or counter, buffet signage, and disposable plates, utensils, cups, and napkins. (Pickup required.)
- Upgraded disposable clear acrylic plates available for an additional fee of \$1.50/person.
- All-disposable delivery & setup with disposable hot boxes, pans, platters, and service utensils available for an additional fee of \$4.00/person. (No pickup required).
- Individual disposable packaging available for an additional fee of \$5.00/person.

Additional Rentals & Services

- Additional rentals including tables, linens, chairs, china, flatware, glassware, etc., are available upon request and for an additional rental fee. Please contact your event manager for pricing and availability.
- Service staff and chefs are available for an additional fee. Please contact your event manager for pricing.

Administrative Fee, Gratuity, & Sales Tax

- Menu prices do not include delivery & pickup fees, administrative fee, gratuity, or sales tax.
- A 12% administrative fee will be added to the full subtotal of the event invoice.
- Gratuity is optional and is greatly appreciated by our staff. If client so chooses, gratuity can be added to client's contract before or after client's event, or gratuity can be given directly to staff at the event.
- Sales tax is applicable to the full event invoice.

Cancellation

- For orders under \$2,500.00, cancellations must be made a minimum of 2 business days and at least 48 hours prior to the event.
- For orders over \$2,500.00, all pre-paid fees will be forfeited for cancellations.

Evening & Weekend Orders

- All pricing included in this menu is valid for Monday-Friday breakfast & lunch orders only.
- Please refer to our Casual Dining Menu for evening orders after 5:00pm and weekend order pricing.

THANK YOU FOR CHOOSING 24 CARROTS CATERING AND EVENTS!