Catering Menu
~BREAKFAST SELECTIONS~
Minimum Order of 12 Persons – orders below minimum are subject to an additional charge
All Selections served with French Roast Coffee (regular or decaf), and Orange Juice

**Continental Breakfast (V)** - $5.50 /per person
Choice of two breakfast pastries: assorted mini-muffins, assorted mini-danish, or mini-croissants
Served with butter and assorted jams

**California Continental (V)** - $7.50 /per person
Choice of: croissants, assorted muffins, or assorted bagels
Served with cream cheese (low fat or regular), butter & assorted jams
Choice of: seasonal fresh fruit platter, whole fruit, or low fat individual assorted yogurts

**Bagel Bar** – $6.25 / per person
Assorted bagels, tomatoes, red onion, chopped egg, whipped cream cheese, and choice of 1 flavored cream: strawberry, garlic, vegetable, or walnut
Add Lox and capers - $3.50 / per person

**The Breakfast Bear** - $9.25 /per person
Served on choice of: English muffin or bagel
Sandwich includes eggs, cheese, and a choice of meat
Choice of meat: bacon, sausage patty, or turkey bacon
Served with breakfast potatoes and Chef’s choice of sliced fresh fruit

**All-American Breakfast** - $9.25 /per person
Scrambled eggs, hash browns, butter croissants, choice of meat, and sliced fresh fruit
Choice of meat: bacon, turkey sausage patty

**Sweet Morning Breakfast** - $11.25 /per person
Choice of one: French toast, blueberry pancakes, pancakes or waffles
Served on the side: berry compote, maple syrup, and butter
Served with scrambled eggs, and a choice of meat
Choice of meat: bacon, turkey sausage patty

**Veggie Morning Fiesta Breakfast Burrito (V)** - $6.25 /per person
Eggs, cheese, diced potatoes, black beans, green chilies, tomatoes, and onions

**Vegan Morning Fiesta Breakfast Burrito (V)** - $8.50 /per person
Half-Pound Burritos w/ Tofu scramble, Soyrizo, Diced Potatoes, Black Beans, Green Chilies, Tomatoes, & Onions on a Vegan Tortilla

**Hearty Morning Fiesta Breakfast Burrito** - $7.50 / per person
Eggs, choice of meat, cheese, diced potatoes, black beans, green chilies, tomatoes, and onions
Choice of meat: beef chorizo, bacon, tofu or turkey sausage

**Hot Oatmeal Bar** - $5.50 / per person
Served with brown sugar, raisins, butter, and sliced almonds

**Yogurt Parfait Bar** - $7.50 / per person
Choice of one: vanilla, strawberry, or plain yogurt
Served with seasonal berries, granola and sliced almonds

Prices subject to change without notice
~A la carte~

### Hot Breakfast

**Minimum 12**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Scrambled Eggs</td>
<td>$1.60/pp</td>
</tr>
<tr>
<td>Bacon</td>
<td>$2.60/pp</td>
</tr>
<tr>
<td>Turkey Sausage Patties</td>
<td>$2.60/pp</td>
</tr>
<tr>
<td>Hash Browns</td>
<td>$3.10/pp</td>
</tr>
<tr>
<td>Breakfast Potatoes</td>
<td>$3.10/pp</td>
</tr>
<tr>
<td>Hot Oatmeal</td>
<td>$3.85/pp</td>
</tr>
<tr>
<td>French Toast</td>
<td>$2.10/pp</td>
</tr>
<tr>
<td>Pancakes</td>
<td>$2.10/pp</td>
</tr>
<tr>
<td>Waffles</td>
<td>$5.15/pp</td>
</tr>
<tr>
<td>Breakfast Sandwich</td>
<td>$5.00/pp</td>
</tr>
</tbody>
</table>

*On bagel or English muffin, add bacon, sausage patty or turkey bacon for $1*

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Breakfast Burrito</td>
<td>$4.15/pp</td>
</tr>
</tbody>
</table>

*Add bacon, chicken, pork or beef chorizo, or sausage for $1*

### Breakfast

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Large Bagels</td>
<td>$16.00/dz</td>
</tr>
<tr>
<td>Large Muffins</td>
<td>$16.50/dz</td>
</tr>
<tr>
<td>Large Danish</td>
<td>$18.50/dz</td>
</tr>
<tr>
<td>Large Croissants</td>
<td>$17.00/dz</td>
</tr>
<tr>
<td>Large Scones</td>
<td>$18.50/dz</td>
</tr>
</tbody>
</table>

*Assorted*

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cinnamon Crumb Tea Bread</td>
<td>$19.00/if</td>
</tr>
<tr>
<td>Tea Bread sliced 24 pc per loaf</td>
<td></td>
</tr>
</tbody>
</table>

*Fruit and Nut Breads*  

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tea Bread sliced 24 pc per loaf</td>
<td></td>
</tr>
</tbody>
</table>

### Add-Ons

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted Individual Yogurts</td>
<td>$2.60/ea</td>
</tr>
<tr>
<td>Assorted Individual Greek Yogurt</td>
<td>$3.35/ea</td>
</tr>
<tr>
<td>Individual Cereal Bowls with Milk</td>
<td>$4.15/ea</td>
</tr>
<tr>
<td>Hard-Boiled Eggs</td>
<td>$12.75/dz</td>
</tr>
<tr>
<td>Granola Bars</td>
<td>$2.10/ea</td>
</tr>
<tr>
<td>Trail Mix</td>
<td>$2.35/ea</td>
</tr>
<tr>
<td>Pretzel Bags</td>
<td>$2.60/ea</td>
</tr>
<tr>
<td>Bagged Chips</td>
<td>$2.60/ea</td>
</tr>
</tbody>
</table>

### Fruit

**Minimum 12**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Seasonal Whole Fruit</td>
<td>$1.60/ea</td>
</tr>
<tr>
<td>Sliced Melons and Oranges</td>
<td>$2.10/pp</td>
</tr>
<tr>
<td>Mixed berry Bowl</td>
<td>$4.65/pp</td>
</tr>
</tbody>
</table>

### Condiments

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Breakfast Condiment Package</td>
<td>$1.60/ea</td>
</tr>
</tbody>
</table>

*Choice of 3: Cream Cheese, Butter, Jelly, Honey*

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cream Cheese Packets only</td>
<td>$1.10/ea</td>
</tr>
</tbody>
</table>

### Ice Cream

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dibs</td>
<td>$2.75/ea</td>
</tr>
<tr>
<td>Haagen Daas Bars</td>
<td>$2.75/ea</td>
</tr>
<tr>
<td>Frozen Lemonade</td>
<td>$2.75/pp</td>
</tr>
</tbody>
</table>

### Mini Selection

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mini-Bagels</td>
<td>$11.00/dz</td>
</tr>
<tr>
<td>Mini-Muffins</td>
<td>$13.25/dz</td>
</tr>
<tr>
<td>Mini-Croissants</td>
<td>$13.25/dz</td>
</tr>
<tr>
<td>Mini-Bear Claws</td>
<td>$15.00/dz</td>
</tr>
<tr>
<td>Mini-Scones</td>
<td>$15.00/dz</td>
</tr>
<tr>
<td>Mini-Danish</td>
<td>$13.75/dz</td>
</tr>
</tbody>
</table>

*Assorted*

### Cookies & Bars

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Wedding Cookies</td>
<td>$11.50/dz</td>
</tr>
<tr>
<td>Biscotti</td>
<td>$17.50/dz</td>
</tr>
<tr>
<td>Tea Cookies</td>
<td>$10.00/dz</td>
</tr>
<tr>
<td>Tea Cookies</td>
<td>$16.00/dz</td>
</tr>
</tbody>
</table>

*Fruit Filled and Chocolate Dipped*

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted Cookies</td>
<td>$11.50/dz</td>
</tr>
<tr>
<td>Brownie Bars</td>
<td>$15.50/dz</td>
</tr>
<tr>
<td>Lemon Bar</td>
<td>$16.50/dz</td>
</tr>
<tr>
<td>Streusel Bar</td>
<td>$18.00/dz</td>
</tr>
</tbody>
</table>

*Apple, Guava, Raspberry*

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Coconut Macaroons</td>
<td>$16.00/dz</td>
</tr>
<tr>
<td>Chocolate Macaroons</td>
<td>$18.50/dz</td>
</tr>
<tr>
<td>European Macaroons</td>
<td>$17.00/dz</td>
</tr>
</tbody>
</table>

*(Seasonal)*

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Vegan Cookies (pack of 2)</td>
<td>$4.75/ea</td>
</tr>
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</table>

Prices subject to change without notice
~BEVERAGES~

~BEVERAGES BY THE GALLON~

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Price/gal</th>
<th>Beverage</th>
<th>Price/gal</th>
</tr>
</thead>
<tbody>
<tr>
<td>Starbucks Coffee</td>
<td>$25.00</td>
<td>Iced Tea</td>
<td>$12.00</td>
</tr>
<tr>
<td>French Roast Coffee</td>
<td>$15.00</td>
<td>Lemonade</td>
<td>$12.00</td>
</tr>
<tr>
<td>Decaffeinated Coffee</td>
<td>$15.00</td>
<td>Orange Juice</td>
<td>$15.00</td>
</tr>
<tr>
<td>Numi Organic Hot Tea</td>
<td>$16.00</td>
<td>Apple Juice</td>
<td>$15.00</td>
</tr>
<tr>
<td>Fair Trade Coffee</td>
<td>$20.00</td>
<td>Cranberry Juice</td>
<td>$15.00</td>
</tr>
<tr>
<td>Hot Chocolate</td>
<td>$16.00</td>
<td>Ice Water</td>
<td>$5.00</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Fruit Punch</td>
<td>$12.00</td>
</tr>
<tr>
<td>Fruit Infused Water</td>
<td></td>
<td></td>
<td>$12.00</td>
</tr>
</tbody>
</table>

*Flavor selections available upon request*

~INDIVIDUAL BEVERAGES~

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Price/ea</th>
<th>Beverage</th>
<th>Price/ea</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bottled Odwalla Juices</td>
<td>$6.25</td>
<td>Bottled Dasani Water (12oz)</td>
<td>$2.50</td>
</tr>
<tr>
<td>Bottled Honest Tea</td>
<td>$3.35</td>
<td>Individual Carton of Milk</td>
<td>$1.50</td>
</tr>
<tr>
<td>Bottled Minute Maid Juices</td>
<td>$3.35</td>
<td>Individual Carton of Soy Milk</td>
<td>$2.35</td>
</tr>
<tr>
<td>Orange, Apple, Cranberry</td>
<td></td>
<td>Green Tea, Vanilla or Chocolate</td>
<td></td>
</tr>
<tr>
<td>Soft Drinks (12oz. can)</td>
<td>$2.50</td>
<td>Sparkling Water</td>
<td>$3.50</td>
</tr>
<tr>
<td>Diet Coke, Coke, &amp; Sprite</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Bottled Powerade</td>
<td>$3.35</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Yellow &amp; blue</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Prices subject to change without notice
~DELI SANDWICHES AND SUBS~

Minimum order of 6 — orders below minimum are subject to an additional charge
Deli Sandwiches and Subs a la carte — $6.75 ea.

Combo: includes choice of sandwich, two (2) sides, and a cookie or brownie — $8.75 ea.

Sides: potato salad, macaroni salad, coleslaw, bagged chips, or whole fruit
Any lunch can be individually packaged for an additional $1.00 ea.
Add a bottle of water to any combo for just $1.00 ea.

6 sandwiches = 1 type, 12 sandwiches = 2 types, 18 sandwiches = 3 or more types

Smoked Turkey and Provolone - Sliced smoked turkey, provolone, lettuce, and tomato
Served on choice of white or wheat bread

Deli Ham and Swiss - Sliced ham, Swiss cheese, lettuce, and tomato
Served on choice of white or wheat bread

Egg Salad - House made egg salad, lettuce, and tomato
Served on choice of white or wheat bread

Roasted Beef and Cheddar - Sliced roast beef, cheddar, lettuce, and tomato
Served on choice of white or wheat bread

Classic Tuna Salad - House made tuna salad, lettuce, and tomato
Served on choice of white or wheat bread

Roasted Vegetables and Provolone - Roasted vegetables, provolone, lettuce and tomato
Served on choice of white or wheat bread

Italian Sub - Ham, dry salami, provolone, lettuce and tomato
Served on a classic sub roll

Turkey Sub - Sliced turkey, provolone, lettuce and tomato
Served on a classic sub roll

Deli Ham Sub - Sliced ham, Swiss cheese, lettuce, and tomato
Served on a classic sub roll

Vegetarian Sub - Red and yellow bell peppers, cucumber, provolone, lettuce, and tomato
Served on a classic sub roll

~PARTY SUBS~

3 foot or 6 foot Sub Sandwiches
3 foot (serves 10-12 people) - $48.00
6 foot (serves 20-25 people) - $85.00
Select from: Turkey, Ham, Roast Beef, Italian or Vegetarian
~GOURMET LUNCHEON SANDWICHES~
Minimum order of 6 – orders below minimum are subject to an additional charge
Gourmet Sandwiches a la carte — $8.75 ea

Combos include choice of sandwich, two (2) sides, and a cookie or brownie — $11.00 ea

Sides: dill red potato salad, whole fruit, orzo pasta with sun-dried tomato and spinach, or fruit salad

Any lunch can be individually packaged for an additional $1.00 ea.
Add a bottle of water to any combo for just $1.00 ea.

6 sandwiches = 1 type, 12 sandwiches = 2 types, 18 sandwiches = 3 or more types

Gourmet Sandwiches

Smoked Turkey Pesto - walnut garlic pesto, provolone cheese, and Roma tomatoes on a panini

Harvest Turkey - Sliced turkey breast, cranberry Dijon mayo, lettuce, Muenster, and pickled onions on a telera roll

California Club - Turkey breast, avocado, Swiss cheese, lettuce, tomato, red onion, bacon strips, and aioli on a panini

Portobello Tuscan Chicken - Marinated chicken breast, garlic aioli, portobello mushrooms, Roma tomatoes, lettuce, and shaved parmesan cheese on a telera roll

Grilled Chicken Chipotle - Grilled chicken, Roma tomatoes, caramelized red onion, Asiago cheese, and chipotle aioli on a panini

Sonoma Chicken Salad - Chicken salad (grapes, celery, candied walnuts), mixed greens, and Havarti cheese on a panini

Chimichurri Roasted Beef - roasted red peppers, tomatoes and spinach on a panini

Italian Deli - Salami, ham, pepperoni, provolone, marinated peppers, tomatoes, lettuce, and olive relish on a telera roll

Prosciutto and Goat Cheese - arugula, herb goat cheese, and caramelized onion on a rosemary panini

Vegetarian Gyro - Goat cheese, roasted Italian vegetables, and baby greens served in a pita pocket

Caprese - Fresh mozzarella, basil pesto, garlic aioli, basil leaves, and Roma tomatoes on a rosemary panini

Prices subject to change without notice
~Gourmet and Vegan Wraps~

All Gourmet wraps are available in a lettuce wrap
Minimum order of 6 — orders below minimum are subject to an additional charge
Wraps a la carte — $7.75 ea.
Combo: includes choice of wrap, two (2) sides, and a cookie or brownie — $10.00 ea.
Sides: potato salad, whole fruit, orzo pasta with sun-dried tomato and spinach, or fruit salad
Any lunch can be individually packaged for an additional $1.00 ea.
Add a bottle of water to any combo for just $1.00 ea.
6 wraps = 1 type, 12 wraps = 2 types, 18 wraps = 3 or more types

Gourmet Wraps

BBQ Chicken - romaine, shredded carrot, roasted corn, and garlic mayo in a whole wheat wrap

Chicken Caesar -Caesar roasted chicken, romaine, roasted tomato, parmesan, Caesar dressing in a whole wheat wrap

Roasted Turkey Club -bacon, lettuce, tomato, red peppers, pickled onion, and herbed mayonnaise in a whole wheat wrap

Harvest Turkey - apple slices, smoked Gouda cheese, pickled onions, field greens, cranberry, Dijon, and herb mayo, in a whole wheat wrap

Roasted Portobello - Portobello mushroom, provolone, roasted tomato, spinach, pesto, and sundried tomato, in a spinach wrap

Caprese - Mozzarella, basil pesto, basil leaves, and Roma tomatoes in a spinach wrap

Vegan Wraps

Grilled Vegetable and Hummus -Roasted eggplant, zucchini, yellow squash, Portobello mushrooms, hummus, in a whole wheat wrap

Mediterranean -Hummus, tabouli, cucumber, cabbage, and carrots in a whole wheat wrap

Thai Peanut Wrap -Vegenaise, peanut tofu, cabbage, carrots, chives, sesame seeds, and sesame-ginger sauce in a whole wheat wrap

Curried Tofu - cabbage, carrots, parsley, and sesame ginger sauce in a whole wheat wrap

Barbecue Tofu Wrap - cabbage, corn, parsley, and cayenne sauce in a whole wheat wrap

Avocado Cucumber Wrap – avocado, cucumber, hummus, and artichoke hearts in a whole wheat wrap

*Gluten-free tortilla available upon request for additional $1.00.
# LUNCHEON SALADS

Minimum order of 6 Persons – orders below minimum are subject to an additional charge

<table>
<thead>
<tr>
<th>Salad</th>
<th>Price</th>
<th>Ingredients</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cucumber Salad</td>
<td>$2.35/</td>
<td>Cucumber, tomato, red onion, feta, olive oil</td>
</tr>
<tr>
<td>Homemade Macaroni Salad</td>
<td>$2.35/</td>
<td>Macaroni, carrots, red onion, green bell pepper, mayonnaise</td>
</tr>
<tr>
<td>Field Greens Salad</td>
<td>$2.35/</td>
<td><em>Served</em> with house made dressing</td>
</tr>
<tr>
<td>Red Potato Salad</td>
<td>$2.60/</td>
<td>Red potato, sour cream, mayonnaise, celery, carrots</td>
</tr>
<tr>
<td>Chef’s Signature Orzo Salad</td>
<td>$2.35/</td>
<td>Orzo Pasta w/ sun-dried tomato, spinach &amp; feta</td>
</tr>
<tr>
<td>Pearl Couscous</td>
<td>$2.35/</td>
<td>Red and green bell peppers, cucumber</td>
</tr>
<tr>
<td>Lemon Arugula Pasta Salad</td>
<td>$3.35/</td>
<td>Lemon arugula pesto, almonds, pasta, broccoli</td>
</tr>
<tr>
<td>Quinoa Salad</td>
<td>$3.60/</td>
<td>Quinoa, feta, kale, pecans</td>
</tr>
<tr>
<td>Fruit Salad</td>
<td>$3.60/</td>
<td></td>
</tr>
<tr>
<td>Cauliflower Salad</td>
<td>$2.85/</td>
<td>Curried cauliflower, garbanzo beans, olive oil</td>
</tr>
<tr>
<td>Tajin Fruit Salad</td>
<td>$3.85/</td>
<td>Seasonal fresh fruit, jicama, cucumber, Tajin seasoning</td>
</tr>
<tr>
<td>Black Bean Salad</td>
<td>$2.35/</td>
<td>Black bean, roasted corn, cilantro, red peppers</td>
</tr>
<tr>
<td>Pasta Salad</td>
<td>$2.35/</td>
<td>Tri-colored fusilli, olives, red peppers, Italian dressing</td>
</tr>
<tr>
<td>Green Bean Greek with Feta</td>
<td>$3.10/</td>
<td>Green beans, olives, Roma tomato, feta, parsley, oregano</td>
</tr>
<tr>
<td>Classic Caesar</td>
<td>$2.85/</td>
<td>Romaine lettuce, shaved parmesan, house made croutons, Caesar dressing</td>
</tr>
<tr>
<td>Cole Slaw</td>
<td>$2.35/</td>
<td>Red and green cabbage, carrots, mayonnaise</td>
</tr>
</tbody>
</table>

Add a platter of the following to build your own salad bar

<table>
<thead>
<tr>
<th>Protein Option</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Blackened Chicken</td>
<td>$4.00/</td>
</tr>
<tr>
<td>Herb Chicken</td>
<td>$4.00/</td>
</tr>
<tr>
<td>Grilled Tofu</td>
<td>$4.00/</td>
</tr>
<tr>
<td>Grilled Flank Steak</td>
<td>$5.50/</td>
</tr>
<tr>
<td>Poached or Roasted Salmon</td>
<td>$5.50/</td>
</tr>
</tbody>
</table>

Prices subject to change without notice
~GOURMET LUNCHEON ENTRÉE SALADS~

Minimum order of 6 – orders below minimum are subject to an additional charge

Gourmet Salads al la carte $9.25 per person

Combo: includes choice of salad, bread roll, butter, cookie or brownie $11.50 per person

All gourmet luncheon salads / salad combos can be individually packaged for an additional $1.00 ea.

**Chinese Chicken** - Crisp garden greens, honey soy glazed chicken breast, crispy noodles, mandarin oranges, and sesame seeds
*Served with sesame dressing*

**Middle Eastern Plate** - Hummus, tabouli, and baba ganoush
*Served with pita points*

**Arugula Mango** - Arugula, field greens, grilled chicken, red bell pepper, and mango
*Served with mango vinaigrette*

**Southwestern Tri-tip** - Thinly sliced marinated tri-tip, red onion, roasted corn, black beans, cilantro, red and green diced bell pepper, and romaine topped with crispy tortilla strips
*Served with BBQ sauce and ranch dressing*

**Chicken Caesar** - Seasoned grilled chicken breast, house made croutons, shaved Romano, and romaine lettuce
*Served with creamy Caesar dressing*

**Italian Chopped** - Salami, pepperoni, chopped Romaine lettuce, mozzarella, provolone, bell peppers, tomatoes, and olives
*Served with Italian dressing*

**Roasted Turkey Cobb** - Romaine lettuce, roasted turkey, hardboiled egg, bacon, tomato, bleu cheese
*Served with bleu cheese dressing*

**Strawberry Spinach** - Candied walnuts, feta cheese, strawberries, and cranberries
*Served with balsamic vinaigrette*

**Thai Noodle Salad** - Thai peanut chicken skewers, udon noodles, snow peas, carrots, chilies
*Served with Thai peanut dressing*
~BUILD YOUR OWN SALAD BUFFET~

All buffets include a choice of two beverages: Iced Tea, Lemonade, Iced Water, Regular Coffee or Decaf Coffee

Minimum Order of 25 Persons - Orders below minimum are subject to an additional charge

All buffets include a choice of dessert: Cookies or Brownies

Salad Buffet - $17.00 /per person
Choose two entrée salads, two side salads, rolls, and butter

Entrée Salad
- **Arugula Mango** Arugula, field greens, red bell pepper, mango, pineapple, and grilled chicken
  Served with mango vinaigrette
- **Chinese Chicken Salad** - Crisp garden greens, honey soy glazed chicken breast, crispy noodles, mandarin oranges, and sesame seeds served with sesame dressing
  Served with red wine vinaigrette
- **Roasted Turkey Cobb** - Romaine, roasted turkey, hardboiled egg, bacon, tomato, and bleu cheese
  Served with red wine vinaigrette

Side Salad
- **Fruit Salad**
- **Pearl Couscous with Dried Cranberry**
- **Green Bean Greek with Feta**
- **Lemon Arugula Pesto Pasta with Broccoli Salad**

The Westwood Deli  - $15.50/ per person
Basket of assorted sliced bread and rolls, deli meats, sliced cheeses, lettuce, tomato and pickles
  Served with mustard and mayo
  Includes your choice of side two: coleslaw, potato salad or macaroni salad

~PIZZA~

16” Crust, 10 Slices per Pizza

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<tr>
<th>Item</th>
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<tbody>
<tr>
<td><strong>Cheese</strong></td>
<td>$13.50</td>
<td><strong>BBQ Chicken</strong></td>
<td>$16.00</td>
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<tr>
<td><strong>Pepperoni</strong></td>
<td>$15.00</td>
<td><strong>Italian Sausage &amp; Mushroom</strong></td>
<td>$16.00</td>
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<td><strong>Veggie (V)</strong></td>
<td>$15.00</td>
<td><strong>Hawaiian</strong></td>
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Additional toppings

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<td>Bell Pepper</td>
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<td>Pepperoni</td>
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<td>Mushrooms</td>
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<td>Grilled Chicken</td>
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<td>Olives</td>
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<td>Pineapple</td>
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<td>Extra Cheese</td>
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<td>Ham</td>
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$1.25/per topping

Prices subject to change without notice
~DISPLAYS~
Minimum order of 20 Persons – orders below minimum are subject to an additional charge

**Antipasto Display** - $8.50 /per person
Italian meats (capicola, salami, and pepperoni), provolone cheese, mozzarella cheese, marinated peppers, and grilled vegetables
*Served with* a basket of Grissini, herbed crostini and baguette

**Cheese Display** - $8.25/ per person
Chef's selection of artisanal cheeses, seasonal fruit and house roasted mixed nuts
*Served with* a basket of grissini, lavash and baguette

**Charcuterie Display** - $9.50/ per person
Chef's selection of assorted imported Italian meats, artisanal cheeses, grilled vegetables, and Kalamata olives
*Served with* grissini, crackers, and lavash

**Baked Brie** - $78.00 (serves 20)
Baked brie wrapped in puff pastry with sautéed mushrooms or brown sugar and walnuts (served warm)
*Served with* assorted crackers

**Herb Cream Cheese Torte** - $57.00 (serves 20)
Basil pesto, pine nuts and sun-dried tomatoes
*Served with* crackers

**Whole Side of Salmon** - $130.00 (Serves 20)
Lemon white wine poached or roasted with pesto, garnished with cucumbers and capers served cold
*Served with* crackers

~PARTY IN A BOWL~
Minimum order of 20 Persons– orders below minimum are subject to an additional charge

**Hummus and Pita Points**
$2.65 /per person

**Tri-Colored Tortilla Chips and Salsa**
$1.60/ per person
*Add House made guacamole* $3.25 /per person

**Avocado Crab Dip with Corn Tortilla Chips**
$3.50/ per person

**Spinach, Cream Cheese, Artichoke Dip with Tortilla Chips** (served warm)
$3.50 /per person

Prices subject to change without notice
~PLATTERS~
Minimum order of 20 Persons—orders below minimum are subject to an additional charge

**Domestic Cheese Platter** - $3.85/ per person  
Cheddar, Muenster, Swiss, and Jalapeño Jack  
*Served with crackers*

**Artisanal Cheese Platter** - $4.00 /per person  
Cheddar, Brie, Havarti, and Baby Swiss  
*Served with crackers*

**Middle Eastern Platter** - $4.85/ per person  
Hummus, tabouli, and baba ganoush  
*Served with pita points*

**Caprese Platter** - $4.15 /per person  
Fresh mozzarella, Roma tomatoes, extra virgin olive oil, balsamic vinegar, and fresh basil  
*Served with sliced baguette*

**Crudité Platter** - $3.85/ per person  
Chef’s selection of fresh seasonal vegetables  
*Served with a cucumber dill dip*

**Grilled Vegetable Platter** - $3.85 /per person  
Chef’s selection of marinated grilled seasonal vegetables  
*Served with sliced baguette*

**Bruschetta Bar** - $3.85/ per person  
*Choice of two: grilled vegetable, traditional tomato basil or olive tapenade*  
*Served with herb crostini*

**Seasonal Fresh Fruit Platter** - $3.85 per person  
Sliced seasonal melons and berries

**Deli Slider Platter** - $58.00 (serves 12-20)  
24 assorted sandwiches including smoked turkey and cheddar, roast beef and pepper jack, and ham and Swiss  
*on mini Telera rolls (roasted vegetable sandwiches upon request)*  
*Served with mustard and mayo*

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Prices subject to change without notice
~COLD HORS D’OEUVRES~

All hors d’oeuvres are priced per piece
Minimum order 24 pieces- Orders below minimum are subject to an additional charge

**Berry Goat Cheese Crostini – (Veg) $2.35/ea**
Herb crostini with goat cheese,
Strawberry salsa and balsamic reduction

**Prosciutto-Wrapped Melon – (Gluten Free) $2.50/ea**
Watermelon, honeydew melon, and cantaloupe wrapped in prosciutto

**Antipasto Skewer – (Veg) $2.35/ea**
Fire roasted tomatoes, Kalamata olives, fresh mozzarella, and marinated artichoke heart

**Fruit Skewer – (Veg) $3.85/ea**
Seasonal fruit (2 skewers per person)

**Lavash Pinwheel Wraps - $1.75/ea**
*Choice of:* fiesta, turkey or vegetable

**Shrimp Cocktail – (Gluten Free) $3.25/ea**
Served in a clear cup with a dollop of cocktail sauce and a lemon slice

**Fruit & Cheese Skewer –(Veg) $1.75/ea**
Assorted cheeses with berries and grapes

**Roasted Tomato Tart –(Veg) $2.00/ea**
Herb goat cheese, roasted tomato and balsamic glaze

**Caprese Skewer –(Vegetarian) $2.50/ea**
Bocconcini (mozzarella cheese), basil, and tomato Drizzled with olive oil and balsamic glaze

**Caponata Tarts - (Veg) $2.00/ea**
Roasted eggplant, peppers, raisins, onions, capers and zucchini in a buttery tart shell

**Kalamata & Artichoke Tart-(Veg) $2.35/ea**
Sundried tomato and herb tart shell filled with a creamy mixture of Kalamata olives, artichokes, and goat cheese

~Sushi~

Min order of 50 Pieces - Orders below minimum are subject to an additional charge

**California Roll - $2.50/pc**

**Spicy Tuna Roll - $2.55/pc**

**Salmon Roll - $2.50/pc**

**Cucumber Roll - $2.00/pc**

Prices subject to change without notice
~HOT HORS D’ŒUVRES~

All hors d’oeuvres are priced per piece
Minimum order 24 pieces of each - Orders below minimum are subject to an additional charge

Mini Maryland Crab Cakes - $3.25/ea
Served with tartar sauce

Cinnamon Sweet Potato Puffs - $2.25/ea
Cinnamon sweet potato, and toasted pecans baked in a puff pastry

Coconut Shrimp – (Gluten Free) $2.75/ea
Served with mango salsa

Punjabi Vegetable Samosa – (Veg) $2.25/ea
Potato pea curry in a chick pea flour pastry

Barbacoa Beef Tacos - $3.00/ea
Slow marinated barbacoa beef, red bell peppers, and chipotle peppers in a flour tortilla

Cheeseburgers Sliders – $2.75/ea
Angus patties, seasoned w/ salt and pepper, topped w/ American cheese, dill pickle, ketchup, and mustard

Stuffed Mushroom Caps – (Veg) $2.50/ea
Choice of filling: spinach or pesto tomato concassé

Taquitos –$1.50/ea
Choice of: Chicken or Beef
Served with salsa

Asparagus Straws - (Veg) $1.85/ea
Wrapped in phyllo, served with parmesan cheese

Fire-Roasted Vegetable Polenta Cake –$5.50/ea
Roasted cauliflower, butternut squash, red onion, edamame, red bell pepper, and zucchini placed on polenta cake

French Bread Pizza Bites - (Veg) $1.00/ea
Add pepperoni for an additional $0.25 each

Popcorn Chicken - $1.60/ea
Served with BBQ or ranch dipping sauce

Meatballs - $1.85/ea
Choice of style: marinara or Swedish

Buffalo-Style Chicken Wings - $2.25/ea
Served with celery sticks and ranch dressing

Spanakopita – (Veg) $2.00/ea
Spinach and feta wrapped in phyllo

Egg Rolls - $1.75/ea
Choice of: Vegetable or Chicken
Served with soy sauce

Black Bean Quesadilla –(Veg) $2.50/ea
Served with jalapeno crema

BBQ Beef Skewer - $2.25/ea
Marinated Tri tip served with BBQ sauce

Potstickers - $1.75/ea
Choice of: Vegetable or Chicken
Served with soy sauce

Shrimp and Scallop Skewer - $5.50/ea
Grilled shrimp, pan seared scallop, white onion, and red bell pepper.

Thai Chicken Skewers - $2.25/ea
Served with toasted peanut sauce

Guava Cayenne Empanada- (Veg) $1.85/ea
A sweet arepa pastry filled with guava, apples, queso fresco, and dash of cayenne pepper

Prices subject to change without notice
~LUNCH AND DINNER BUFFETS~

All buffets include a choice of two beverages: Iced Tea, Lemonade, Iced Water, Regular Coffee or Decaf Coffee

Minimum Order of 25 Persons – Orders below minimum are subject to an additional charge

All lunch buffets include a choice of dessert: Cookies or Brownies
All dinner buffets include a choice of dessert: Chocolate Cake or Cheesecake

Italian Buffet - Lunch $22.95/ per person ∞ Dinner $26.50 /per person
Chef’s specialty Chicken picatta, penne pasta with pesto sauce, Italian chopped salad and lemon zest broccolini
Served with focaccia bread

Lasagna Buffet (V available) - Lunch $16.95 /per person ∞ Dinner $20.50 /per person
Home-made beef or vegetarian lasagna, oven roasted Italian vegetables, and Caesar salad
Served with house made Caesar dressing and garlic bread

L.A. Tacos - Lunch $17.75 /per person (2 tacos pp) ∞ Dinner $21.25 /per person (4 tacos pp)
Ancho chile chicken and carne asada beef tacos (individually wrapped), cilantro lime rice, Tajin fruit salad, and black beans
Served with chips, house-made salsa, cilantro, onion, radishes, and lime wedges

South of the Border - Lunch $18.95 /per person ∞ Dinner $22.50 /per person
Choice of fajita: Chicken or beef (tofu available on request)
Choice of: flour or corn tortillas
Mexican chopped salad, cheese enchiladas, black beans, and Spanish rice served with grated cheese, guacamole, sour cream and salsa

All-American BBQ – Lunch $20.95/ per person ∞Dinner $23.50/ per person
Grilled Tri-Tip, Grilled Chicken, garden green salad, fruit salad, corn on the cob, herb potato salad and cornbread

Tailgate BBQ - Lunch $16.95 /per person ∞ Dinner $20.50/ per person
Lunch choice of two: Hamburgers, hot dogs, chicken breast
(Veggie burgers available upon request)
Served with homemade potato salad, mac ‘n’ cheese, coleslaw, a basket of buns,
ketchup, mustard, mayo, lettuce, tomato, and relish

Chipotle Honey BBQ Chicken - Lunch $15.75 /per person ∞ Dinner $19.25/ per person
Chicken quarters, house-made honey BBQ sauce, coleslaw, macaroni salad, and rolls

Luau - Lunch $19.00/ per person ∞Dinner $22.50 /per person
Pulled pork, teriyaki chicken, white rice, macaroni salad, coleslaw, tropical fruit salad and Hawaiian sweet rolls

California Barbeque – Lunch $29.50/per person ∞Dinner $32.50 /per person
Grilled filet mignon with bourbon BBQ sauce, roasted turkey breast with honey mustard BBQ sauce, cauliflower “no potato” potato salad, roasted corn and black bean salad, tomato cucumber salad, and Telera rolls

Prices subject to change without notice
~SERVED ENTRÉES~

Minimum Order of 20 Persons- Orders below minimum are subject to an additional charge
Your three course meal includes: Entrée selection, Garden or Caesar Salad, Dinner Rolls, Dessert, and Beverage
Choice of dessert: Traditional New York Cheesecake or Chocolate Mousse Cake
Choice of two beverages: Iced Water, Iced Tea, Regular Coffee or Decaf Coffee
All served entrees can be turned into a buffet for an additional charge

Poultry

Citrus Chicken 4oz. - $16.75 /per person
Marinated chicken breast, gemeli pasta, and seasonal vegetables
Served with citrus beurre blanc sauce

Chicken Picatta 4oz. - $16.75/ per person
Chicken breast, linguini, and seasonal vegetables
Served with a lemon caper white wine sauce

Chicken Parmigiano 4oz. - $16.75/ per person
Lightly breaded chicken breast, zucchini provençale, and pasta marinara

Stuffed Chicken Breast 4oz. - $19.95/ per person
Chicken breast roulade (spinach, pine nuts and ricotta cheese), green beans, blistered tomatoes and confetti rice
Served with roasted yellow pepper brandy sauce

Chicken Marsala 4oz. - $19.00/ per person
Chicken breast, roasted garlic mashed potatoes, and broccoli rabe
Served with classic Marsala mushroom sauce

Herb Roasted Chicken 6oz. - $15.50 /per person
Marinated and roasted bone-in chicken, lemon pepper rice, and seasonal vegetables

Herb-Roasted Turkey Breast 6oz. - $18.00 /per person
Oven-roasted turkey breast, sweet potato hash, and orange zest green beans

Traditional Turkey Dinner 6oz. - $18.95 /per person
Oven-roasted turkey breast, apple-walnut stuffing, whipped potatoes, glazed carrots, turkey gravy, and cranberry sauce

Prices subject to change without notice
~SERVED ENTRÉES~

Minimum Order of 20 Persons - Orders below minimum are subject to an additional charge
Your three course meal includes: Entrée selection, Garden or Caesar Salad, Dinner Rolls, Dessert, and Beverage
Choice of dessert: Traditional New York Cheesecake or Chocolate Mousse Cake
Choice of two beverages: Iced Water, Iced Tea, Regular Coffee or Decaf Coffee
All served entrees can be turned into a buffet for an additional charge

Beef ~ Pork ~ Lamb

**Grilled Chimichurri Flank Steak** 6oz. - $27.25/ per person
Seared flank steak with chimichurri, roasted red pepper polenta, and lemon broccoli

**Barbeque Tri-Tip** 6oz. - $26.25/ per person
Thinly sliced BBQ tri-tip, roasted yams, and southern greens
*Served with* smoky chipotle barbecue sauce

**Classic Filet Mignon** 4oz. - $32.50/ per person
Beef filet, whipped potatoes, and haricots verts
*Served with* sauce béarnaise

**Herb-Crusted Filet Mignon** 4oz. - $34.50/ per person
Herb crusted beef filet, cauliflower puree, and blistered asparagus
*Served with* red wine demi-glace

**Braised Short Ribs** 6oz. - $29.95/ per person
Braised short ribs, creamy roasted red pepper polenta, and sautéed broccolini
*Served with* pan jus reduction

**Seasoned Prime Rib** 6oz. - $35.75/ per person
Prime rib, mashed red potatoes, and caramelized baby carrots
*Served with* au jus and horseradish

**Surf-n-Turf** - $32.50/ per person
Grilled New York strip 4oz., 2 bacon wrapped sea scallop skewer, au gratin potatoes and lemon zest broccoli
*Served with* a red wine reduction

**Black Pepper & Fennel Pork Loin** 6oz. - $30.50/ per person
Pork loin, celery root puree, and green beans
*Served with* cherry & apple brandy reduction

**Pork Osso Bucco** 6oz. - $27.95/ per person
Braised pork shank, parmesan polenta, and seasonal vegetables
*Served with* roasted tomato jus

**Rack of Lamb** 6oz. - $35.75/ per person
Rack of Lamb, roasted fingerling potatoes, and caramelized Brussels sprouts
*Served with* mint chutney

Prices subject to change without notice
~SERVED ENTRÉES~

Minimum Order of 20 Persons- Orders below minimum are subject to an additional charge
Your three course meal includes: Entrée selection, Garden or Caesar Salad, Dinner Rolls, Dessert, and Beverage
Choice of dessert: Traditional New York Cheesecake or Chocolate Mousse Cake
Choice of two beverages: Iced Water, Iced Tea, Regular Coffee or Decaf Coffee
All served entrees can be turned into a buffet for an additional charge

Seafood

Grilled Salmon 6oz. - $27.25 /per person
Grilled salmon with lemon caper sauce
spinach, and Chef’s signature orzo pasta with sun-dried tomato and feta

Blackened Tilapia 6oz. - $22.95 /per person
Cajun spiced tilapia, rice pilaf, and lemon zest green beans
Served with fresh fruit salsa

Seafood Paella - $23.95/ per person
Saffron rice, seasonal fish, prawns, clams, mussels, and Andouille sausage

Ginger Glazed Mahi Mahi 6oz. - $29.95 /per person
Mahi mahi, grilled pineapple coconut rice, and sesame sugar snap peas
Served with ginger-soy glaze

Herb Crusted Salmon - $27.50 /per person
Seared salmon, s seared bok choy, and jasmine rice
Served with ginger cream sauce and roasted lemons

Shrimp and Grits- $24.25 /per person
Prawns, Southern cheddar grits, and sautéed Swiss chard with oven roasted tomatoes
Served with a garlic butter sauce

Vegetarian ~Vegan ~ Gluten Free

Wild Mushroom Risotto (Vegetarian) - $17.95/ per person
Shiitake, Portobello and button mushrooms in an authentic Italian risotto topped with fresh-shaved pecorino Romano

Grilled Vegetable Stack (Vegetarian / Vegan) - $20.95 /per person
A marinated vegetable stack on a grilled roasted red pepper polenta square
Served with a balsamic reduction

Vegetable Stir Fry with Grilled Tofu (Vegetarian/ Vegan) - $15.75 /per person
Marinated tofu, stir-fried vegetables, and steamed brown rice

Kale and Mozzarella Ravioli (Vegetarian) - $18.95 /per person
Crushed tomato ragout, wilted baby kale, and roasted garlic cloves

Butternut Squash Ravioli (Vegetarian) - $16.75/ per person
Served with a brown butter sauce

Vegetable Harvest Pyramid (Vegetarian/Vegan) - $23.00 / per person
A medley of vegetables, seasoned with yellow curry, cilantro, garlic and sea salt, enclosed in a flour tortilla pyramid

Prices subject to change without notice
~Dessert~
No sugar added or special requests, ask our sales representative for selections

**Specialty Desserts**

**Mini Cupcake Assortment** - $42.00/ dz or $84.00 /48pc
*Cappuccino, Lemon, White Chocolate, Vanilla Bean, Double Chocolate, Red Velvet*

**Vegan Fruit Plate** - $6.50/ ea - *minimum order or 10*
*Bowl of Seasonal Berries, Coconut Whip Cream, Vegan Dark Chocolate*

**Mini Italian Assortment** - $54.00/ dz or $105.00 /40pc
*Chocolate Hazelnut Praline, Amaretto Chocolate Raspberry, Tiramisu, White Chocolate Lemon Cone*

**Mini Tart Assortment** - $50.00/ dz or $95.00 /35pc
*White Chocolate Macadamia Nut, Pomegranate Cheesecake, Chocolate Reflection, Apple Brown Butter, Coconut Lime*

**Individual Gourmet Tarts** - $75.00/ dz
*Apple Brown Butter Tart, Lemon Tart, Crème Brûlée and Fresh Fruit Tart*

**Gluten Free Coffee Crumb Cakes** 2.5oz – $44.00/ dz

**Gluten Free Vanilla Cupcake w/ Cream Cheese Frosting** 4oz – $44.00 /dz

**Cakes**

**Round Cakes**
(Elite: 14 Slices) - $55.00
(Gourmet: 16 slices) - $45.00
*Flavors: Carrot, Chocolate Mousse, Chocolate Ganache, Tiramisu, NY Cheesecake*

**Banquet Cakes**
Writing on cakes $20.00

**Half Sheet Cakes** Serves 40-50 (16”x12”) - $95.00

**Full Sheet Cakes** Serves 80-100 (16”x24”) - $185.00
*Flavors for half and full cakes: Chocolate Mousse, Lemon Raspberry, Black Forest (only available in full sheet), Tiramisu, Strawberry Shortcake, White Chocolate Hawaiian, Carrot Cake, Tres Leches*
~EXTRAS~

Rentals
Linen $6.25/ per Linen (“85 x “85) Black, White, Ivory, Navy, Royal Blue
Linen Napkin $1.00 /per Napkin Black, White, Ivory, Navy, Royal Blue
Specialty Linen $18.00/ per Linen (Rounds 120’) Black, White, Ivory
Full China ** $3.25/ per person (includes 1 water glass, coffee cup and saucer, all plates, silverware, linen napkin) Over 300 = $5.75 per person
Partial China ** $2.25 /per person (small plates and silverware)
Glassware ** $1.00/ per glass (beer/wine/water)
Glass Champagne Slippers ** $1.50/ each
Chafer $25.00 (includes two Sterno & matches)
Red Tubs $12.00/ each
Ice $7.50 /per 25lb bag
Popcorn Cart $175 / includes cart, attendant (4 hour maximum)
Popcorn Seeds and Oil $12/ per bag (1 bag=6 small bags of popped popcorn)
Clear Beverage Dispensers $45.00 (beverage is priced per gallon)
Water Pitcher $5.00 /per pitcher (holds half a gallon)

Disposables
Plastic Champagne Flutes $1.95 /each
Compostable Cold Cups $7.95/ per sleeve (50/sleeve)
Cocktail Napkins $5.50/ per box (100 napkins/sleeve)
Black Plastic Platter/Lid $5.00/ each
Biodegradable Plates (7 or 9 inch) $28.75/ per sleeve of 125
Biodegradable Napkins $8.75/ per sleeve of 500
Biodegradable Cold/Hot Cups $6.50/ per sleeve of 50
Spudware $5.50/ per sleeve of 50
(Forks, Knives or Spoons)

Servers/Attendants
Event Coordinator On-Site $45.00/ per hour w/ minimum of 4 hours
Banquet Captain $25.00 /per hour w/ minimum of 4 hours
Service Attendant $20.00 /per hour w/ minimum of 4 hours
White Coat Chef $50.00/ per hour w/ minimum of 4 hours
Bartender $25.00 /per hour w/ minimum of 4 hours
Bar back $20.00/ per hour w/ minimum of 4 hours
Outside Service Attendant $35.00/ per hour w/ minimum of 4 hours
Outside Bartender $35.00/ per hour w/ minimum of 5 hours
Bar Set-Up** $150.00 (Includes bar table, corkscrew, ice, tubs)
  w/ compostable cups $1.95/ per person
  w/ glassware cups $2.50/ per person

*Must have non-alcoholic beverages available for guests whenever alcoholic beverages are present
** Rentals must be accompanied by ASUCLA attendants – charged separately, staff (bartender and service attendant) required

Prices subject to change without notice