

catering menu



CAFE NAME

express continental

Scrambled eggs, choice of bacon or turkey sausage, hash browns, freshly brewed coffee and assorted teas

178+ cal 11.50

casual continental

Assortment of pastries & muffins with butter, cream cheese, jelly, bottled juice, freshly brewed coffee and assorted teas

126+ cal 7.50

classic continental

Assortment of pastries & muffins with butter, cream cheese, jelly, sliced fruit, orange juice, freshly brewed coffee and assorted teas

126+ cal 9.50

healthy start

Low fat yogurt parfaits, fresh fruit salad, orange juice, freshly brewed coffee and assorted teas

63+ cal 10.50

rise & shine

Scrambled eggs, bacon, sausage, gravy, biscuits, breakfast potatoes, fresh fruit, freshly brewed coffee and assorted teas

178+ cal 12.50

sunrise sandwich board

Egg & cheese croissant, bacon, egg & cheese sandwich, egg white & turkey bacon wrap, fresh fruit, freshly brewed coffee and assorted teas

254+ cal 13.50

breakfast sandwiches

Egg & cheese croissant

498 cal 4.50

Bacon, egg & cheese English muffin

349 cal 4.50

Egg white & turkey bacon wrap

254 cal 4.50

Breakfast burrito

567 cal 4.00



baker trays

Choice of freshly baked muffins, croissants, bagels or pastries

126+ cal 3.00

seasonal fruit tray

Sliced and artfully arranged assorted seasonal fruit

63+ cal 4.25

yogurt cup

Assorted Greek yogurt flavors

180 cal 2.50

greek yogurt & berry parfait

Layered Greek yogurt and fresh seasonal berry parfaits

272+ cal 3.50

cold cereals & milk

Assortment of cold cereals with your choice of milk

71+ cal 3.50

whole fresh fruit

Assorted seasonal fruit including apples, bananas and citrus

32+ cal 2.00

fresh baked tea breads

Choice of blueberry, chocolate, banana nut, lemon, orange zest or cranberry bread

114+ cal 4.00



deluxe sandwich board

11.50

An assortment of artisan sandwiches served with garden greens, bagged chips, freshly baked cookie tray & bottled beverages

executive sandwich board

13.50

An assortment of artisan sandwiches served with chefs choice of one green salad and one composed salad, bagged chips, freshly baked cookie tray & bottled beverages

sandwich choices

- **Turkey Fajita** **714 cal**
with pico de gallo & pepper jack cheese
- **Turkey & Cranberry Baguette** **762 cal**
with lettuce, tomato & mayonnaise
- **Classic Italian Sub** **711 cal**
with roasted red peppers & balsamic drizzle
- **Grilled Chicken Club** **609 cal**
with lettuce, tomato & bacon
- **Teriyaki Chicken Wrap** **424 cal**
with sesame seeds and julienne vegetables
- **Buffalo Chicken Wrap** **602cal**
with grilled buffalo chicken and ranch spread
- **Roast Beef & Cheddar Brioche** **752 cal**
with lettuce, tomato & mayonnaise
- **Tuna Salad** **356 cal**
with lettuce & tomato
- **Greek Salad Wrap** **236 cal**
with feta, olives, cucumbers & Greek dressing
- **Chicken Caesar Wrap** **668 cal**
romaine, chicken, home croutons & Caesar dressing





italian lunch

italian lunch standard

17.00

(Minimum 12 guests) choice of:

- (1) Pasta entrée
 - (1) Chicken or beef entrée
 - (1) Vegetable, potato or rice
 - (1) Salad selection
- Assorted rolls & butter

italian lunch premium

20.00

(Minimum 12 guests) choice of:

- (2) Pasta entrées
 - (1) Chicken or beef entrée
 - (1) Vegetarian entrée
 - (1) Vegetable, potato or rice
 - (1) Salad selection
- Assorted rolls & butter

pasta entrée choices

- **Filet di Pomodoro** with prosciutto, onions, tomato **345 cal**
- **Penne Bolognese** with parmesan and fresh basil **494 cal**
- **Broccoli Tortellini** with mushrooms and garlic sauce **426 cal**
- **Rigatoni Alfredo** with aged parmesan cheese, basil **337 cal**
- **Sun dried Tomato Penne** with artichokes **253 cal**
- **Spinach Rotelli** with garlic cream sauce **345 cal**
- **Farfalle** with sausage, roasted tomatoes & olive oil **458 cal**

chicken or beef entrée choices

- **Pan Seared Chicken** **244 cal**
with mushrooms, sun dried tomatoes & spinach
- **Chicken Picatta** **263 cal**
with capers & fresh lemon
- **Chicken Madeira** **492 cal**
with prosciutto and asparagus
- **Lemon Roasted Chicken Breast** **263 cal**
with white wine butter sauce, French beans and mint
- **Pepper Steak Julienne** **409 cal**
with peppers, onions and bordelaise sauce
- **Sliced Flank Steak** **405 cal**
thinly sliced beef flank steak served in au jus
- **Slow Cooked Beef Short Ribs** **508 cal**
for 4.00 additional (48 hours' notice required)



italian lunch

potato, rice & vegetable selections

- **Whipped Potatoes** with garlic butter **101 cal**
- **Traditional Mashed Potatoes** with butter **110 cal**
- **Roasted Red Bliss Potatoes** with rosemary **146 cal**
- **Wild Rice Pilaf** with cranberries **167 cal**
- **White Jasmine Rice** with mushrooms and snow peas **152 cal**
- **String Beans** with sliced almonds **145 cal**
- **Steamed Broccoli** with olive oil drizzle **59 cal**
- **Roasted Seasonal Vegetables** with fresh herbs **85 cal**
- **Baby Carrots** caramelized in olive oil **114 cal**
- **Roasted Corn** with butter **82 cal**

vegetarian entrée choices

- **Eggplant Rollatini** with ricotta **534 cal**
- **Eggplant Parmesan** with marinara sauce **602 cal**
- **Ratatouille** with creamy goat cheese **87 cal**
- **Broccoli Caserolle** with wild mushrooms **542 cal**
- **Creamy Polenta** with sautéed mushrooms **245 cal**
- **Vegetarian Chili** with roasted seasonal vegetables **172 cal**

salad selections

- **Garden Salad** with seasonal vegetables and balsamic dressing **144 cal**
- **Classic Caesar Salad** with parmesan cheese and croutons **255 cal**
- **Greek Salad** with kalamata olives, feta cheese and cucumbers **356 cal**
- **Cucumber & Tomato Salad** with citrus vinaigrette **66 cal**
- **Spinach Salad** with strawberry, candied walnuts & goat cheese **396 cal**
- Add grilled chicken to any salad for **\$ 2.00** additional **+147 cal**
- Add flank steak to any salad for **\$ 3.00** additional **+201 cal**





asian lunch

asian lunch

(Minimum 12 guests)

Choice of:

- (1) Chicken entrée
- (1) Beef entrée
- (1) Side dish

chicken entrée choices

- **Chicken Teriyaki**
with red peppers & pineapple
- **Crispy Sesame Chicken**
with broccoli florets
- **Sweet & Spicy Chicken**
with caramelized baby carrots
- **Chicken Stir Fry**
with snap peas, carrots and cashews
- **Chicken Soba Noodles**
with seasonal vegetables

402 cal

380 cal

324 cal

398 cal

261 cal

beef entrée choices

- **Julienne Beef**
with broccoli florets
- **Garlic Beef**
with onions and seasonal vegetables
- **Beef Stir Fry**
with baby corn, bamboo, carrots and soy sprouts
- **Pineapple Beef**
with snap peas, scallions and garlic
- **Beef Soba Noodles**
with fresh seasonal vegetables

263 cal

296 cal

305 cal

281 cal

393 cal

side choices

- **Lo Mein** with vegetables or chicken
- **Fried Rice** with vegetables, egg or chicken
- **Spring Rolls** with vegetables, tofu or shrimp
- **Egg Rolls** with vegetables, chicken or beef
- **Stir Fry** with vegetables, tofu or chicken
- **Baby Bok Choy** with garlic sauce
- **Soba Noodles** with sesame, garlic and vegetables

202+ cal

174+ cal

288+ cal

121+ cal

112+ cal

114 cal

234 cal

16.00



mexican lunch

18.00

(Minimum 12 guests)

Served with hard & soft taco shells, guacamole, sour cream, shredded cheese, pico de gallo, crisp tortillas with salsa

Choice of:

- (1) Chicken entrée
- (1) Beef entrée
- (1) Vegetarian entrée

chicken entrée choices

- **Chicken Mole** black or green **405 cal**
- **Chicken Fajitas** with peppers & onions **276 cal**
- **Chicken Veracruz** with tomatoes, olives and poblano pepper **176 cal**

meat entrée choices

- **Flank Steak Fajitas** with red peppers and onions **289 cal**
- **Braised Chili Con Carne** with black beans and corn **383 cal**
- **Mojito Marinated Braised Pork Shoulder** with peppers **201 cal**

vegetarian entrée choices

- **Vegetable Mole** green or black **151+ cal**
- **Cheese Quesadilla** with Mexican cheese blend **396 cal**
- **Vegetable Fajitas** with tomatoes, peppers and onions **307 cal**



conference lunch

22.00

- **Thinly Sliced Beef Carpaccio** with arugula, radicchio, Bermuda onions, shaved cheese and lemon juice **530 cal**
- **Cold Cedar Plank Salmon** with shaved red onions, chopped eggs and capers **440 cal**
- **Lemon Roasted Chicken Breast** with white wine butter sauce and French green beans with mint **261 cal**
- **Gazpacho Style Wheatberry Salad** with lemon and red wine vinaigrette **318 cal**
- **Field Greens & Frisee Salad** with roasted artichokes, candied pecans, panko crusted goat cheese and raspberry vinaigrette **395 cal**

executive lunch

28.00

- **Petite Caprese Skewers** with fresh mozzarella, grape tomatoes and fresh basil **183 cal**
- **Mandarin Orange Almond Salad** with mixed greens, cilantro, crispy noodles and sesame soy dressing **291 cal**
- **Roasted Butternut Squash Salad** with green beans, cranberry, candied pecans, onions and red wine vinaigrette **172 cal**
- **Black & White Sesame Seed Crusted Tuna** with spicy mayo, avocado and mango **275 cal**
- **Black Angus Grilled Flat Iron Steak** over mixed greens, bleu cheese, wild mushrooms, tomatoes, candied walnuts and balsamic reduction **593 cal**





desserts

standard dessert platter

(Minimum 6 guests)

In-house baked assorted cookies and brownies

153+ cal 2.50

balanced dessert platter

(Minimum 6 guests)

In-house baked assorted cookies and brownies with seasonal sliced fresh fruit

153+ cal 5.00

dessert extravaganza

(Minimum 6 guests)

In-house baked assorted cookies and brownies with an assortment of mini desserts and pastries

153+ cal 6.00

dessert extras

(Minimum 6 guests)

Sliced fresh fruit

Fresh whole seasonal fruit

Chocolate & almond biscotti

Vanilla or chocolate cupcakes

Coffee & tea service

63+ cal 3.75

32+ cal 1.00

146+ cal 2.00

235+ cal 1.50

10+ cal 3.00



vegetable crudités

Served with zesty ranch dressing

168 cal 4.50

fruit & cheese celebration

Assortmet of regional cheeses, apples and grapes

291 cal 4.50

antipasti platter

Savory meats, cheese, marinated vegetables and crostini

398 cal 5.00

bruschetta trio

White bean, olive and classic tomato with olive oil

315 cal 4.00

chips & dips

Hummus with pita, house made chips with French onion dip, or tortilla chips with fresh salsa

328 cal 5.00

sweet & spicy

Cheddar popcorn, cinnamon cookies and spicy nuts

327 cal 5.00

snack right

Whole fruit, yogurt, trail mix and homemade granola bars

195 cal 5.00

other snacks

Freshly baked fruit bars, dessert bars or granola bars

195+ cal 3.00

Cupcakes: red velvet, tripple chocolate or vanilla cream

235+ cal 2.00

Homemade potato or vegetable chips

72+ cal 2.00

Assorted bagged chips

150+ cal 2.00

beverages

(Minimum 6 guests)

Freshly brewed coffee

0 cal 3.00

Assorted teas

0 cal 3.00

Bottled water

0 cal 2.00

Assorted bottled soda

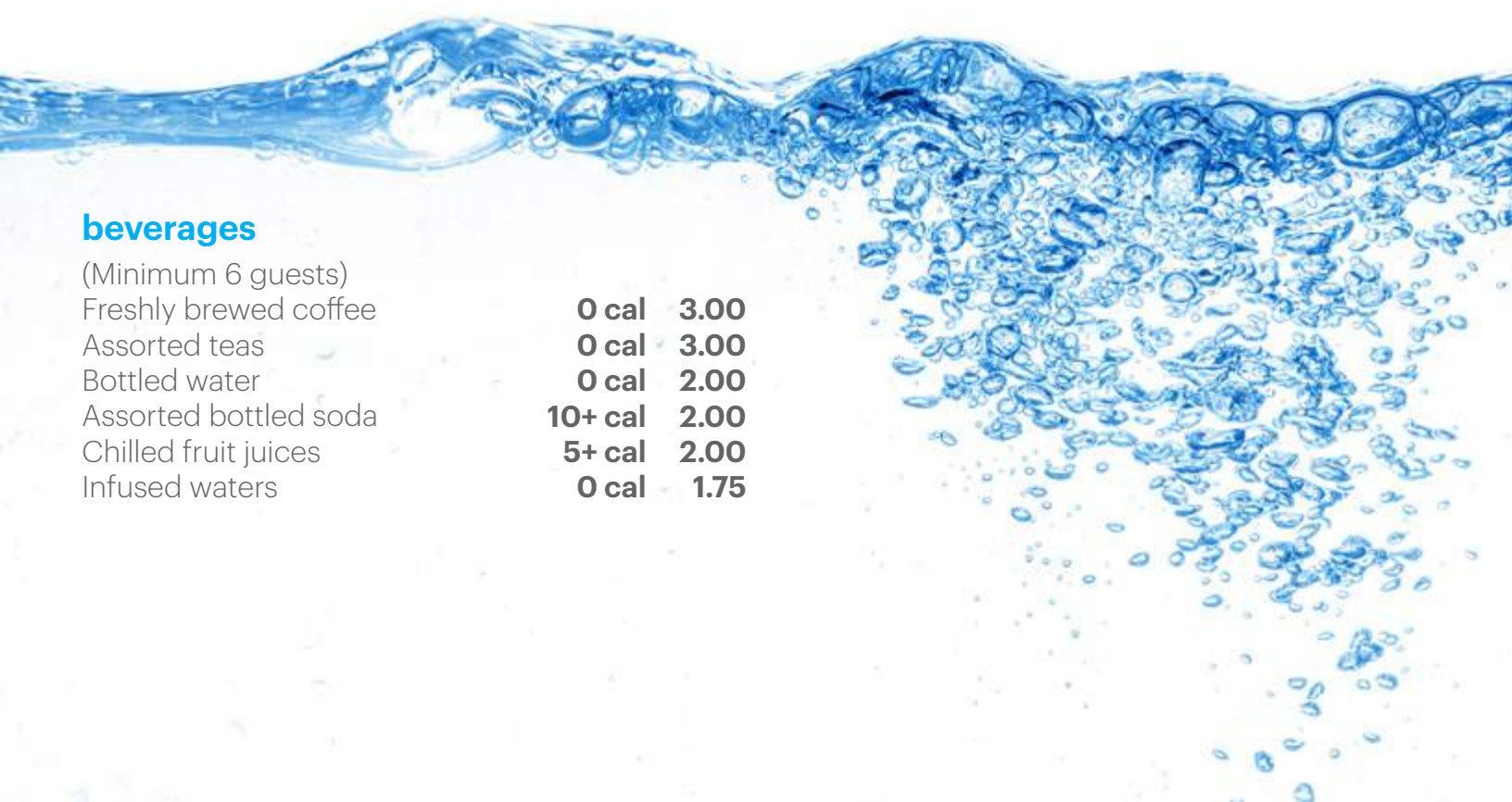
10+ cal 2.00

Chilled fruit juices

5+ cal 2.00

Infused waters

0 cal 1.75



CUSTOM CATERING

For premium events such as board meetings, holiday parties or hosting international guests, our on-site team will customize a unique menu that celebrates seasonality and our fresh food pledge. We draw on our high culinary standards and vast experience to ensure that each event is a one-of-a-kind experience.

For all catering inquiries please contact
XXX-XXX-XXXX or cafe.catering@XXXXX.com

or visit us online at
XXXXX.com/catering

