



CATERING MENU



Breakfast

Classic Continental Breakfast

Breakfast Breads, Muffins & Pastries with Butter, Jams and Cream Cheese, Fresh Fruit Display & Orange Juice

Hot Breakfast & Stations

Scrambled Eggs

Frittatas – Garden Vegetable, Meat Lovers or Ham and Cheese

Breakfast Tacos – Eggs and Flour Tortillas with; Ham, Turkey Sausage, Bacon, Peppers, Onions, Mushrooms, Jalapeno's or Tomatoes

French Toast or Pancakes

Yogurt Bar – Non Fat Greek Yogurt, Craisins, Granola, Berries, Almonds and Honey

Oatmeal Bar – Steel Cut Oats, Granola, Raisins, Craisins, Berries, Brown Sugar and Maple Syrup

Waffle Bar – Berries, Whipped Cream and Maple Syrup

Breakfast Sides

Applewood Smoked Bacon

Turkey Sausage Links

Thick Cut Ham

Country Potatoes with Peppers and Onions

Biscuits and Gravy

Grits

Cut Fruit – Honey Dew, Cantaloupe, Pineapple and Berries

Muffins – Cranberry Orange, Blueberry, Chocolate or Banana

Assorted Danishes

Beverages

Coffee Station with Sugars, Creamers, Cups and Stirrers

Hot Tea Station

Orange or Cranberry Juice



Boxed Lunches & Sandwich Platters

Platters – Your Choice of Assorted Sandwiches and Wraps Displayed on Platters

Boxed Lunches – Your Choice of Sandwich or Wrap with 2 Side Selections

Sandwich Selections

Egg Salad Croissant

Chicken Salad Croissant

Ham and Cheddar Croissant

Turkey and Swiss Hoagie

Ham and Smoked Gouda Hoagie

Roast Beef and Smoked Gouda Hoagie

Horseradish Beef Hoagie

Turkey BLT on Deli Wheat

California Club with Turkey, Swiss, Ham, Cheddar, Bacon & Avocado Mayo

Smoked Turkey Reuben with Dressed Cabbage on Deli Rye

Wrap Selections

Chicken Caesar Wrap

Chicken Salad Wrap

Tuna Salad Wrap

Chef Salad Wrap

Garlic Chicken Wrap

Beef or Chicken Fajita Wrap

Pesto Chicken Wrap

Italian Wrap

Grilled Vegetable Wrap

Sides

Fruit Cup

Potato Salad

Dried Fruit & Quinoa Salad

Asian Pickled Cucumber Salad

Assorted Chips

Pasta Salad

Thai Pasta Salad

Chick Pea Salad

Tex Mex Succotash Salad

Granola Bar

Corn and Black Bean Salad

Tomato and Cucumber Salad

Cole Slaw

Tabbouleh Salad

Cookies – White Chocolate Macadamia
Chocolate Chunk, Oatmeal Raisin

This is a Small Selection of the Possibilities. Feel Free to Create Your Own or Ask for Other Selections.



Hot Lunches

All Hot Lunches are served with two (2) Side Dishes, Caesar or House Salad & appropriate Breads & Desserts

Chicken Entrées

Herb Grilled Chicken with Light Pan Jus
Blackened Chicken with Creamy Voodoo Sauce
Pecan Crusted Chicken with Rosemary Pan Sauce
Chicken Fried Chicken with "Truck Stop" Gravy
Chicken Picatta with Lemon Caper Sauce
Chicken Parmesan with Crushed Tomato Marinara
Stuffed Chicken Florentine – Spinach, Sun Dried Tomato, Feta Cheese and Light Parmesan Sauce
Chicken Fajitas-Peppers and Onions with Cheese, Sour Cream, Salsa and Pickled jalapenos
Kung Pao Chicken Stir Fry – Spicy and Sweet with Peppers, Onions, Carrots and Peanuts

Pork Entrées

Grilled Pork T-Bones with Caramelized Onions and Mushroom Marsala Sauce
Molasses and Cracked Black Pepper Pork Loin
Dry Rubbed Bone in Pork Rack with Red Eye Gravy
St. Louis Style Slow Roasted Pork Ribs with Hickory BBQ Sauce

Beef Entrées

Homemade Beef Lasagna
Beef Stir Fry with Hoisin Sauce
Beef Fajitas- Peppers and Onions with Cheese, Sour Cream, Salsa and Pickled Jalapenos
Slow Roasted Beef Brisket – Sliced and Served with Demi or Hickory BBQ Sauce
Home Style Meat Loaf with Tomato Glaze or Mushroom Gravy
Grilled Chimichurri Flank Steak
Slow Braised Boneless Texas Short Rib with Ancho Chile Demi
Grilled Beef Tenderloin with Green Peppercorn and Shiitake Mushroom Sauce

Fish Entrées

Lemon Pepper Tilapia with Tomato Basil Relish
Tempura Cod Filet with Remoulade and Malt Vinegar
Pan Seared Salmon with Smoked Tomato Butter
Basil Pesto Seared Chilean Sea Bass with Lemon Beurre Blanc
Other Seasonal Fish Available Upon Request

Special Holiday Menus – Created Upon Request

Starches

Butter Whipped Potatoes	Smashed Yukon Gold Potatoes	Herb Roasted Red Potatoes
Garlic Mashed Potatoes	Blue Cheese Whipped Potatoes	Creamy White Cheddar Polenta
Steamed Jasmine Rice	Basmati Rice with "Confetti"	Long Grain Wild Rice Pilaf
Andouille Sausage Jambalaya	Macaroni and Cheddar	Your Choice of Cooked Pasta

Vegetables

Poblano Buttered Corn	Agave Glazed Carrots	Haricot Vert Green Beans
Roasted Asparagus	Sautéed Vegetable Medley	Creamed Spinach
Bacon Braised Collard Greens	Steamed Broccolini	Squash Casserole

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Entrée Salads

Traditional Caesar Salad – Romaine, Parmesan & Croutons with Traditional Caesar Dressing

Texas Caesar Salad – Romaine, Roasted Pumpkin Seeds, Cotija Cheese, Pasilla Croutons and Spiked Caesar Dressing

6:19 Salad – Romaine, Carrots, Pear Tomatoes, Red Onions, Craisins, Cucumber and White Balsamic Vinaigrette

Classic Greek Salad – Romaine, Cucumber, Kalamata Olives, Tomato Wedges, Feta Cheese, Red Onions and Greek Vinaigrette

Romaine and Bibb Lettuce – Carrot Threads, Sliced Mushrooms, Feta Cheese, Candied Walnuts, Craisins, Green Onions and Honey Balsamic Dressing

Other Dressing Available – Ranch, Honey Mustard, Italian or Thousand Island



Desserts

Buffet Dessert

Apple or Peach Cobbler with Vanilla Whipped Cream

New Orleans Raisin Bread Pudding with Creamy Maple Butter

Assorted Cookies – Chocolate Chunk, White Chocolate Macadamia, Oatmeal Raisin, Peanut Butter or Sugar

Miniature French Pastries – Fruit Tart, Cream Puff, Chocolate Eclairs, Strawberry Eclairs, Almond Florentines, Chocolate Mousse, Italian Cream, Pecan Diamonds, Strawberry tarts, Seven Layers, Lemon Tarts, Key Lime Cheesecakes, Napoleons, Black Forest and Chocolate Dipped Strawberries

Banana Pudding with Whipped Cream and Vanilla Wafers

Double Fudge Brownies

Plated Desserts

Flourless Chocolate Tart with Raspberry Coulis

Tres Leches Cake with Cajeta Sauce

New York Style Cheese Cake with Wild Maine Blueberry Chutney

Italian Cream Cake with Raspberry Coulis

Chocolate Thunder Cake with Chocolate Ganache and Caramel

Crème Brulee

Flourless Chocolate Lava Cake with Vanilla Ice Cream and Raspberry Sauce

Carrot Cake with Cream Cheese Frosting

German Chocolate Cake

Red Velvet Cake

Please Ask Your Sales Person for Other Options or to Create Something Unique for Your Event!



Hors d'oeuvres & Appetizers

Hors d'oeuvres and Appetizers

Charcuterie Platter – Imported and Domestic Cheeses and Cured Meats
Roasted Tomato Salsa with Corn Chips
Tomatillo Salsa with Corn Chips
Red Pepper Hummus with Pita Chips and Crudite
Warm Spinach and Artichoke Dip with Corn Chips
Mini Smoked Turkey Sandwiches with Herb Mayo and Honey Mustard
Mini Chicken Salad Croissants
Tomato Mozzarella Skewers
Shaved Beef Bruschetta
Mini Tuna Tartar Taco with Soy and Micro Greens
Tomato Basil Soup Shooter with Mini Grilled Cheese
Smoked Salmon Bilinis with Dill and Whipped Cream Cheese
Sesame Chicken Bites with Sweet Chile Sauce
Wild Mushroom Risotto Cake with Basil Crème Fraiche
Crab Louis Stuffed Deviled Eggs
Mini Crab Cakes with Smoked Tomato Remoulade
Grilled Baby Lamb Chops with Tomato Mint Relish and Bourguignonne Sauce
Duck Pot Stickers with Ponzu Drizzle



Beverages

Coffee Station with Sugars, Creamers, Cups and Stirrers
Hot Tea Station
Iced Tea
Assorted Sodas- Coke Diet Coke Sprite, Dr Pepper and Diet Dr Pepper
Lemonade
Bottled Water



Linens

Black Napkin and Table Cloths
White Table Cloths and Napkins
Special Order Colors and Textures Available Allow 2 Weeks for Delivery

Staffing Charges will be Applied as Applicable

PLEASE NOTE: *The above menus are a small sampling of our capabilities. We are able to customize your menu to your needs. Please contact the Café Chef for assistance.*

Prices as of September 2017 & may be subject to change.

It was a pleasure serving you!