



CORPORATE CATERING MENU

BREAKFAST SELECTIONS

THE CONTINENTAL

FRESHLY MADE BAGELS, HOME BAKED BREAKFAST BREADS,
ASSORTED MUFFINS, DANISH AND CINNAMON ROLLS
SERVED WITH WHIPPED CREAM CHEESE, PRESERVES AND SWEET BUTTER
FRESH SEASONAL FRUITS AND BERRIES AND FRESH SQUEEZED ORANGE JUICE

THE CORPORATE CLASSIC

FRESHLY MADE BAGELS, HOME-BAKED BREAKFAST BREADS,
ASSORTED MUFFINS, DANISH AND CINNAMON ROLLS
SERVED WITH WHIPPED CREAM CHEESE, PRESERVES AND SWEET BUTTER,
FRESH SLICED FRUIT, YOGURT AND GRANOLA PARFAITS
AND FRESHLY SQUEEZED ORANGE JUICE

LOX & SMOKED WHITE FISH TRAY

SUPERIOR SCOTTISH SMOKED SALMON AND WHITE FISH
SERVED WITH THINLY SLICED BERMUDA ONIONS, VINE-RIPENED TOMATOES,
IMPORTED CAPERS, WHIPPED CREAM CHEESE, PRESERVES AND SWEET BUTTER

BREAKFAST SANDWICH

YOUR CHOICE OF APPLEWOOD SMOKED BACON, GRILLED HAM STEAK, SAUSAGE,
TURKEY OR GRILLED VEGGIE WITH SCRAMBLED EGGS AND MILD CHEDDAR CHEESE
SERVED ON A FRESH CROISSANT OR CHOICE OF BAGEL

BREAKFAST BURRITO

SCRAMBLED EGGS MIXED WITH JALAPEÑO JACK CHEESE,
APPLEWOOD SMOKED BACON, BLACK BEANS, CARAMELIZED ONIONS AND POTATOES
WRAPPED IN A WARM TORTILLA
SERVED WITH ROASTED TOMATO SALSA, GUACAMOLE AND SOUR CREAM

VEGETABLE SCRAMBLE

SCRAMBLED EGGS WITH SWISS CHEESE, MUSHROOMS, ZUCCHINI AND SPINACH

SMOKED SALMON SCRAMBLE

SCRAMBLED EGGS WITH SMOKED SALMON, SAUTEED ONIONS AND CHIVES

CHARLIE'S SCRAMBLE

SCRAMBLED EGGS WITH APPLEWOOD SMOKED BACON, GRILLED ONIONS, CHEDDAR CHEESE, TOMATOES, SAUTÉED MUSHROOMS AND ROASTED NEW POTATOES

ATHENA SCRAMBLE

SCRAMBLED EGGS WITH ROASTED RED PEPPERS, SPINACH,
SWEET RED ONION AND GOAT CHEESE

RANCHO GC SCRAMBLE

SCRAMBLED EGGS WITH CHORIZO, ORTEGA CHILES,
JALEPENO JACK CHEESE AND BLACK BEANS
SERVED WITH ROASTED TOMATO SALSA AND SOUR CREAM

HAM AND BRIE SCRAMBLE

SCRAMBLED EGGS WITH SMOKED BLACK FOREST HAM,
BRIE CHEESE AND CARAMELIZED ONIONS

VEGETABLE FRITTATA

ITALIAN-STYLE OMELETTE WITH ASPARAGUS, LEEKS, YUKON GOLD POTATOES,
TOMATOES, ZUCCHINI, SQUASH AND FRESH BASIL

SICILIAN FRITTATA

SPICY TURKEY SAUSAGE, TOASTED RED PEPPERS, FRESH BASIL,
MOZZARELLA CHEESE, OVEN-ROASTED TOMATOES AND ARTICHOKE HEARTS
IN AN ITALIAN-STYLE OMELETTE TOPPED WITH MARINARA SAUCE

QUICHE LORRAINE

APPLEWOOD SMOKED BACON, CARAMELIZED ONIONS WITH THYME
AND GRUYERE CHEESE BAKED INTO A PASTRY SHELL

BUTTERMILK PANCAKES

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CHOICE OF TRADITIONAL, BANANA-PECAN OR BLUEBERRY
SERVED WITH PURE VERMONT MAPLE SYRUP AND SWEET BUTTER
STRAWBERRY COMPOTE AVAILABLE UPON REQUEST

CINNAMON-PECAN FRENCH TOAST

CINNAMON BREAD CRUSTED WITH PECANS, CINNAMON AND NUTMEG
PAN-SEARED AND SERVED WITH PURE VERMONT MAPLE SYRUP,
POWDERED SUGAR AND SWEET BUTTER

BELGIAN WAFFLES

SERVED WITH POWDERED SUGAR, SWEET BUTTER,
PURE VERMONT MAPLE SYRUP AND STRAWBERRY COMPOTE

SIDE DISHES

APPLEWOOD SMOKED BACON

SWEET ITALIAN TURKEY SAUSAGE

CHICKEN AND APPLE SAUSAGE

GRILLED HAM STEAK

PORK SAUSAGE LINKS

BREAKFAST POTATOES WITH SAUTÉED ONIONS AND PEPPERS

ASSORTED INDIVIDUAL YOGURTS

YOGURT, BERRY AND GRANOLA PARFAIT

SEASONAL SLICED FRUIT AND BERRIES

SOUR CREAM COFFEE CAKE

SELECTION OF FRESH SQUEEZED JUICES

COFFEE AND TEA SERVICE

LUNCH SELECTIONS

GARDEN SALAD

ASSORTED MIXED FIELD GREENS WITH JULIENNED CARROTS, CHERRY TOMATOES,
SLICED CUCUMBERS SERVED WITH YOUR CHOICE OF DRESSING

SANTA BARBARA SALAD

ASSORTED MIXED FIELD GREENS, GOAT CHEESE, DRIED CRANBERRIES
AND SPICED PECANS WITH A SIDE OF BALSAMIC VINAIGRETTE DRESSING

PEAR AND WALNUT SALAD

BOSC PEAR SLICES, TOASTED WALNUTS AND CRUMBLED GORGONZOLA CHEESE
ARRANGED ON A BED OF HEARTS OF ROMAINE AND BIBB LETTUCE
SERVED WITH PEAR VINAIGRETTE DRESSING

COMPRESSED ARUGULA SALAD

BABY ARUGULA, CHOPPED APPLEWOOD SMOKED BACON,
TOASTED PINE NUTS AND SAUTÉED GARBANZO BEANS
SERVED WITH ROASTED GARLIC VINAIGRETTE

CLASSIC CAESAR SALAD

FRESH CHOPPED HEARTS OF ROMAINE LETTUCE TOSSED
WITH SHREDDED PARMESAN CHEESE AND GARLIC CROUTONS
SERVED WITH CREAMY CAESAR DRESSING
GRILLED CHICKEN OR SHRIMP MAY BE ADDED UPON REQUEST

MEDITERRANEAN SALAD

CHOPPED HEARTS OF ROMAINE LETTUCE WITH FETA CHEESE,
ARTICHOKE HEARTS, DICED TOMATOES, SLICED CUCUMBERS,
DICED BELL PEPPER, KALAMATA OLIVES AND SLICED RED ONION
SERVED WITH HERB VINAIGRETTE
GRILLED CHICKEN MAY BE ADDED UPON REQUEST

COBB SALAD

CHOPPED GREENS, OVEN-ROASTED TURKEY BREAST, APPLEWOOD SMOKED BACON,
SCALLIONS, DICED EGG, TOMATOES AND AVOCADO
AND CRUMBLED ROQUEFORT BLEU CHEESE
SERVED WITH YOUR CHOICE OF HERB RANCH OR BLEU CHEESE DRESSING

THE IVY SALAD

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MIXED FIELD GREENS WITH A MEDLEY OF CHOPPED GRILLED VEGETABLES
INCLUDING CORN, ASPARAGUS, GREEN ONION AND ZUCCHINI WITH TOMATOES AND
AVOCADO

SERVED WITH CILANTRO-LIME VINAIGRETTE
GRILLED CHICKEN OR SHRIMP MAY BE ADDED UPON REQUEST

SANTA FE SALAD

CHOPPED MIXED LETTUCE, GRILLED CORN, JICAMA, BLACK BEANS,
DICED TOMATOES, COTIJA CHEESE AND FRIED TORTILLA STRIPS
SERVED WITH CHIPOTLE RANCH DRESSING

CHINESE CHICKEN SALAD

CRUNCHY WON TONS, SCALLIONS, MANDARIN ORANGES, SHREDDED NAPA CABBAGE,
DICED CELERY, HEARTS OF ROMAINE AND SHREDDED CHICKEN BREAST
SERVED WITH TOASTED SESAME VINAIGRETTE

CHOPPED ITALIAN SALAD

CHOPPED ROMAINE LETTUCE, DICED OLIVES, TOMATOES AND CUCUMBERS,
PEPPEROCINIS, GARBANZO BEANS, SALAMI AND MOZZARELLA CHEESE
SERVED WITH ITALIAN VINAIGRETTE

SALAD NICOISE

ALBACORE TUNA ON A BED OF BABY GREENS GARNISHED WITH NEW POTATOES,
HARICOT VERT, CHERRY TOMATOES, ROASTED PEPPER AND BLACK OLIVES
SERVED WITH HERB VINAIGRETTE

SOUTH PACIFIC CAESAR SALAD

FRESH SEARED AHI TUNA ON A BED OF CHOPPED HEARTS OF ROMAINE LETTUCE,
WON TON STRIPS AND SHREDDED PARMESAN CHEESE
SERVED WITH TANGY MANGO CAESAR DRESSING

SCALLOP BLTA SALAD

GRILLED SCALLOPS OVER MIXED FIELD GREENS WITH DICED TOMATOES
AVOCADO AND CHOPPED APPLEWOOD SMOKED BACON
SERVED WITH HERB VINAIGRETTE

DELI-STYLE SANDWICH TRAY

BOAR'S HEAD MEATS AND CHEESES ON FRESH BREADS
SERVED WITH A SEPARATE CONDIMENT TRAY OF LETTUCE, TOMATO, SLICED
PICKLES, CHERRY PEPPERS, MAYONNAISE, AND YELLOW MUSTARD

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VEGETARIAN OPTIONS AVAILABLE UPON REQUEST

ROASTED TURKEY BREAST	CHEDDAR	WHITE
BLACK FOREST HAM	SWISS	HONEY WHEAT
ROAST BEEF	PROVOLONE	MULTI-GRAIN
PASTRAMI	MEUNSTER	SOURDOUGH
SALAMI	JALAPEÑO JACK	RYE
GRILLED CHICKEN	JACK	MARBLE RYE
ALBACORE TUNA SALAD	AMERICAN	JALAPEÑO CHEESE
CHICKEN SALAD	GOUDA	PUMPERNICKEL
EGG SALAD		POTATO

ARTISAN SANDWICH TRAY

SERVED WITH A RELISH TRAY OF SLICED PICKLES, CHERRY PEPPERS,
PEPPEROCINIS AND OLIVES

GRILLED STEAK, JALAPEÑO JACK CHEESE AND SAUTÉED ONIONS
WITH ARUGULA AND HORSERADISH SAUCE ON A KAISER ROLL

PEPPERED TURKEY, APPLEWOOD SMOKED BACON, AVOCADO AND
CHIPOTLE MAYONNAISE ON BAGUETTE

TUNA SALAD WITH SWISS CHEESE AND AVOCADO ON CROISSANT

GRILLED CHICKEN, FETA CHEESE AND ROASTED RED PEPPERS ON FOCACCIA

SALAMI, MORTADELLA, COPPOCOLA AND PROVOLONE WITH PESTO ON BAGUETTE

PROSCUITTO, MOZZARELLA, PLUM TOMATOES, BASIL AND PESTO ON FOCACCIA

FRESH MOZZARELLA, TOMATO, AND BASIL WITH PESTO ON BAGUETTE

GRILLED VEGGIE WITH BASIL AND GOAT CHEESE ON CIABATTA

WRAP OR PANINI SANDWICH TRAY

AN ASSORTMENT OF THE FOLLOWING PANINI OR FLAT BREAD WRAPPED
SANDWICHES:

GRILLED VEGETABLE WITH PESTO AND GOAT CHEESE

ROASTED TURKEY, AVOCADO AND SPROUTS WITH CRANBERRY-MAYO

GRILLED CHICKEN CAESAR

ROAST BEEF WITH ARUGULA AND HORSERADISH MAYO

GAUCHO GRILLED CHICKEN WITH JALAPEÑO JACK CHEESE,
AVOCADO AND CHIMICHURRI MAYO

ARTICHOKE AND TUNA WITH GARBANZO BEAN SPREAD AND BABY ARUGULA

GRILLED CHICKEN, SUN DRIED TOMATOES, BABY GREENS, PESTO-AIOLI AND
PROVOLONE

SLICED STRIP STEAK, SALSA VERDE, FONTINA CHEESE, CARAMELIZED ONIONS,
BABY ARUGULA AND ROMA TOMATOES

GRILLED PORTABELLO MUSHROOM, GORGONZOLA CHEESE, BABY GREENS,
SUN DRIED TOMATO AND BASIL

PROSCIUTTO DI PARMA, GENOA SALAMI, FRESH MOZZARELLA, ROMA TOMATOES,
WITH WHITE TRUFFLE OIL AND BALSAMIC VINEGAR

POWER BOX LUNCH

INCLUDES ONE DELI, ARTISAN OR WRAP SANDWICH, GREEN SALAD, FRUIT SALAD,
TERRA VEGETABLE OR YUKON GOLD KETTLE CHIPS, AND A LEMON DESSERT BAR

POWER BOX BUFFET

INCLUDES ONE DELI, ARTISAN OR WRAP SANDWICH PER PERSON, GREEN SALAD,
FRUIT SALAD, KETTLE CHIPS, AND LEMON DESSERT BARS ARTFULLY SERVED ON
TRAYS

SOUPS

VEGETABLE MINISTRONE

POTATO AND LEEK

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SPICY SOUTHWEST CORN CHOWDER

OLD-FASHIONED CHICKEN NOODLE

TURKEY CHILI WITH WHITE BEANS

BEEF AND BARLEY WITH MUSHROOMS

SPLIT PEA

“MEXICAN STYLE” TORTILLA SOUP

SIDE DISHES

MARINATED BLACK BEAN AND QUINOA SALAD

CAPRESE SALAD

PASTA PRIMAVERA SALAD

TRI-COLORE TORTELLINI SALAD

PESTO PASTA SALAD

NEW POTATO SALAD WITH GREEN BEANS, SHALLOTS AND TOMATOES

ASSORTED INDIVIDUAL BAGS OF KETTLE CHIPS

FRESH FRUIT SALAD

CLASSIC COLESLAW

SNACK SELECTIONS

VEGETABLE GARDEN BASKET

AN ELEGANT ARRAY OF FRESH VEGETABLES WITH A SELECTION OF HOMEMADE DIPS

ORIGINAL HUMMUS

SPINACH-LEEK

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ROASTED RED PEPPER HUMMUS
PARMESAN-ARTICHOKE
GREEN GODDESS

HERB RANCH
SUN-DRIED TOMATO
LEMON, CAPER AND DILL

CHEESE BOARD

A SECTION OF FINE CHEESE FROM AROUND THE WORLD
SERVED WITH GOURMET CRACKERS

CROSTINI ASSORTMENT

TO INCLUDE TUSCAN WHITE BEAN WITH OVEN-DRIED TOMATO RELISH,
FILET MIGNON WITH HORSERADISH SAUCE AND GRILLED EGGPLANT
WITH GOAT CHEESE, SPINACH AND ROASTED RED PEPPER

SANTA FE SAMPLER

TRI-COLOR TORTILLA CHIPS WITH BLACK BEAN AND ROASTED CORN SALSA, FIRE
ROASTED TOMATO AND SERRANO CHILE, PICO DE GALLO AND CHUNKY GUACAMOLE

MEDITERRANEAN TRIO

A TRIO OF HUMMUS TO INCLUDE ROASTED GARLIC-ARTICHOKE,
ROASTED RED PEPPER AND TRADITIONAL,
SERVED WITH TOASTED PITA, MARINATED OLIVES, ARTICHOKE, FETA AND
MUSHROOMS

CHARCUTERIE

GENOA SALAMI, MORTADELLA, HOT SALAMI, PATE DE CHAMPAGNE, CORNICHONS
AND MIXED OLIVES WITH ASSORTED BREADS AND CRACKERS

FRUIT AND BERRIES

FRESH SEASONAL IMPORTED AND DOMESTIC FRUITS AND BERRIES

SUSHI, SASHIMI AND NIGIRI

SERVED WITH PICKLED GINGER, SOY AND WASABI

DESSERT SELECTIONS

ASSORTED COOKIES

FRESHLY BAKED COOKIES INCLUDING:

CHOCOLATE CHIP
WHITE CHOCOLATE MACADAMIA

OATMEAL RAISIN
PEANUT BUTTER

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DOUBLE CHOCOLATE CHIP

BUTTER SUGAR

BROWNIES

HOMEMADE, DEEP, RICH BROWNIES WITH OR WITHOUT NUTS

DESSERT BARS

HOMEMADE COCONUT-MACADAMIA, RASPBERRY ALMOND, LEMON OR PECAN

HOMEMADE MINI CUPCAKES

CARROT WITH CREAM CHEESE FROSTING
RED VELVET WITH CREAM CHEESE FROSTING
VANILLA WITH CHOCOLATE FROSTING

MINI BUNDT CAKES

LEMON, CHOCOLATE ORANGE, AND BANANA CHOCOLATE CHIP

MINI FRENCH PASTRIES

BITE-SIZED VERSIONS OF TRADITIONAL FRENCH PASTRIES
INQUIRE FOR AVAILABLE VARIETIES

ASSORTED CAKES AND CHEESECAKES

CHOCOLATE GANACHE, CARROT, CHOCOLATE FANTASY, TIRAMISU AND LEMON
TORTE

MINI FRUIT TARTLETS

INDIVIDUAL HOMEMADE FRUIT TARTLETS WITH BAVARIAN CREAM,
EXOTIC AND SEASONAL FRUITS AND FRESH BERRIES

CHOCOLATE-DIPPED FRUIT

FRESH SLICED FRUIT DIPPED IN WHITE OR DARK CHOCOLATE

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