



## 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, ROASTED 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**

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 CRUMBLLED 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 CRUMBLLED ROQUEFORT BLEU CHEESE  
SERVED WITH YOUR CHOICE OF HERB RANCH OR BLEU CHEESE DRESSING

### **THE IVY SALAD**

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 NIÇOISE**

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  
VEGETARIAN OPTIONS AVAILABLE UPON REQUEST

ROASTED TURKEY BREAST

BLACK FOREST HAM

ROAST BEEF

PASTRAMI

SALAMI

GRILLED CHICKEN

ALBACORE TUNA SALAD

CHICKEN SALAD

EGG SALAD

CHEDDAR

SWISS

PROVOLONE

MEUNSTER

JALAPEÑO JACK

JACK

AMERICAN

GOUDA

WHITE

HONEY WHEAT

MULTI-GRAIN

SOURDOUGH

RYE

MARBLE RYE

JALAPEÑO CHEESE

PUMPERNICKEL

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 WITH FIELD GREENS ON BAGUETTE

TUNA SALAD WITH SWISS CHEESE, AVOCADO, SPROUTS  
AND GREEN LEAF LETTUCE ON CROISSANT

GRILLED CHICKEN, FETA CHEESE, ROASTED RED PEPPERS,  
ROMAINE LETTUCE AND LEMON BASIL AIOLI ON FOCACCIA

SALAMI, MORTADELLA, COPPOCOLA AND PROVOLONE WITH SLICED TOMATOES,  
RED ONION, SHREDDED ROMAINE AND PESTO ON BAGUETTE

FRESH MOZZARELLA, TOMATO, AND BASIL WITH PESTO ON BAGUETTE

GRILLED VEGGIE WITH BASIL, GOAT CHEESE AND FIELD GREENS ON CIABATTA

BLACK FOREST HAM WITH BRIE, HONEY MUSTARD AND FIELD GREENS ON BAGUETTE

### 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

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  
ROASTED RED PEPPER HUMMUS  
PARMESAN-ARTICHOKE  
GREEN GODDESS

SPINACH-LEEK  
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 REPPER 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	OATMEAL RAISIN
WHITE CHOCOLATE MACADAMIA	PEANUT BUTTER
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

*Gourmet Celebrations*