

Catering

MENU AND GUIDE



BISTRO

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Getting Started

BEVERAGES

Coffee, tea and decaffeinated coffee, bottled water, assorted bottled soda and teas

The Continental

Chilled juices, assorted fresh-baked muffins, assorted yogurts, danish, scones and breads served with butter and preserves, fresh fruit, brewed coffee and assorted teas.

Mix It Up

This is our most popular alternative! We incorporate muffins, breakfast pastries, bagels and all of the accompaniments. A fresh fruit platter with yogurt dipping sauces and granola with dried fruits add to this pleasant start of the day. Fresh brewed coffee, assorted teas and fruit juices accompany these selections. Bottled water is available for an additional charge.

DAYBREAKERS BUFFET

This choice is for those who like to keep it simple. You can choose one selection from each of these categories:

Farm Fresh Eggs

Scrambled eggs; scrambled eggs and cheddar; scrambled eggs and chives; egg, pepper and cheddar skillet

Griddle

Buttermilk pancakes, vanilla-infused French toast, cinnamon-glazed griddle cake, waffles

Meats

Sausage links, grilled ham, bacon, turkey sausage, sausage patties, turkey bacon

Potatoes

Potato O'Brien, home fries, hash browns, seasoned grits with cheese

This package also includes: fresh brewed coffee, assorted teas, assorted fruit juices and bottled water. This package includes an additional \$25 set-up fee.

Egg Soufflés

Choose from spinach and artichoke or bacon and sausage. Fluffy egg soufflés in a puff pastry dough with cheddar cheese and the above garnish baked to a golden brown and served with fresh fruit This package also includes: fresh brewed coffee and assorted tea service, assorted fruit juices and bottled water.

Omelets

This package comes with a variety of omelet toppings and one choice from each of the following categories:

Meat (choose one)

Sausage links, grilled ham, bacon, turkey sausage, sausage patties, turkey bacon

Griddle

Buttermilk pancakes, vanilla-infused French toast

Potato

Potato O'Brien, home fries, hash browns, seasoned grits with cheese

Omelet Toppings

Tomatoes, mushrooms, peppers, sausage, bacon, cheddar cheese, scallions, broccoli, grilled vegetables, jalapeno peppers, salsa and black olives

This package also includes: fresh brewed coffee and assorted tea service, assorted fruit juices and bottled water. This package includes an additional \$25 set-up fee.

Eggbeaters & egg whites are also available upon request



Casual Affairs

Box Lunches and Deli Luncheons

These luncheon packages have been created to encompass all of our guest's requirements for a casual and light flavor fare. These menu items address a healthier lifestyle.

Executive Box Lunch

Choose one of the specialty sandwiches, wraps or premium salad and select a side salad, chips or whole fresh fruit, one of our cookie classics and a beverage.

The Peach Tree Platter

This package can be designed to fit your most finicky guest. You can design your own menu from our artful display of menu items. Choose three different sandwiches or wraps and two sides. Our in-house fresh flavored chips, desserts and beverages will accompany your package.



Selections

SANDWICHES AND WRAPS

California BLT

Apple wood smoked bacon, roma tomatoes, chiffonade of romaine lettuce, Monterey Jack cheese and fresh guacamole

Hollywood

Mesquite wood smoked turkey breast, baked ham, swiss cheese, ranch dressing with chiffonade of romaine and roma tomatoes on a french baguette

Roasted Turkey Caesar Wrap

Oven-roasted breast of turkey sliced thin, chiffonade of romaine herbed croutons and Parmesan cheese drizzled with Caesar dressing and wrapped in an herbed Parmesan tortilla

Grilled Chicken Breast Toscano

Grilled balsamic marinated chicken breast, roma tomatoes, roasted red peppers and provolone cheese with a pesto mayonnaise on an onion basil focaccia roll

Muffuletta

Genoa salami, ham, provolone cheese, artichoke hearts, black and green olives with an herbed vinaigrette on Italian bread

Ranch House Pannini

Slow roasted sirloin of Beef, cheddar cheese, lettuce, tomato, with ranch dressing on a ciabatta roll

Tuna Rustica

Fresh white albacore tuna salad with tomatoes, leaf lettuce, thinly slice onions and a piquant vinaigrette on a rustic multi-grain roll

Mediterranean Wrap

Grilled vegetables marinated in balsamic vinaigrette, spinach, cucumber, feta cheese, roasted red peppers with a fresh hummus spread in a spinach wrap

Cajun Pepper Jack Turkey

Roasted breast of turkey, Cajun jam, tomato, leaf lettuce and Pepper Jack cheese on a ciabatta

The Connector

You create your own delicacies from a wide array of roasted meats, gourmet cheeses, two side salads, fresh-baked breads, desserts and beverages. Choose from three meats, two cheeses and three breads. Our in-house fresh flavored chips, dessert and beverages will accompany your package.

Deli Meats

Roast Beef
Roasted Turkey
Ham
Corned Beef
Pastrami
Genoa Salami
Pepperoni

Cheeses

Havarti
Swiss cheese
Pepper Jack
American
Alpine lace
Gouda
Provolone

The Villager

This selection is set up for vegetarians and health-conscious guests. Choose three premium salads, one side salad, one fresh-baked bread and fresh fruit. Our in-house fresh flavored chips, dessert and beverages will accompany your package.

P R E M I U M S A L A D S

Grilled Chicken or Salmon Caesar

Grilled chicken or salmon served over romaine lettuce, with fresh garlic herbed croutons, Parmesan cheese and Caesar dressing

Roast Sirloin of Beef Caribbean Cobb

Slow-roasted top round of beef with a jerk seasoning rub served over red leaf lettuce, avocado, egg slices, applewood bacon crisps and a chili bleu cheese dressing



Antipasto Salad

Genoa salami, ham, provolone cheese, artichoke hearts, roasted red peppers, black olives, served over salad mix with oil and vinegar dressing.

Buffalo Chicken

Crispy fried chicken nuggets tossed in buffalo sauce and served over romaine and salad mix, diced tomatoes, black olives, cucumbers and a Gorgonzola dressing

Verdura Spinach

Grilled and marinated vegetables over a blend of spinach and arugala, tomatoes, cucumbers, portobello mushrooms with sun-dried tomato vinaigrette

S I D E S A L A D S

Toasted Orzo with Roasted Peppers, Basil & Tomatoes in a Light Vinaigrette

Spicy Chick Pea and Pasta

Ginger Slaw

Lemon Cous Cous with Spinach and Dill

Roasted Red Potato and Applewood Bacon

D E S S E R T S

Double Chocolate Brownies

Fresh-baked cookies oatmeal, chocolate chip and white chocolate and toffee

Italian Assorted Cookies

Fresh Fruit Bars

Yogurt and Fruit Bars

B R E A D S A N D W R A P S

Whole Wheat

Marble Rye

Foccacia

Ciabatta

Kaiser Rolls

Sourdough Rolls

Wraps



AFTERNOON BREAKS

Cheese and Fruit

An assortment of cheeses and fruits garnished with crostinis and assorted beverages

Trio of Chips, Dip and Crudités

Tortilla chips with salsa, Jack cheese, pico de gallo, guacamole and sour cream and fresh vegetables with assorted beverages

Bar Mix

Assorted roasted nuts, chips, sourdough pretzels and assorted beverages

Decadence

Dessert bars, cookies, brownies and assorted beverages

Napa Spa

Granola bars, yogurt and dried fruit parfaits, assorted vegetable platters with low fat yogurt sauces, fresh fruit and assorted beverages

All of the items above are also available á la carte.

Please feel free to contact the Café for any special requests that you may have. Our trained chefs will work with you to create a special event for you and your guest. We will be pleased to accomodate you with an exceptional experience from a fun get-together with your office team to your company's board meeting.