

FOOD FOR ALL OCCASIONS!



CONTEMPORARY AMERICAN

BREAKFAST

Fresh Pastry Selection

SM \$29.95 serves 10-12

MD \$39.95 serves 12-15

Assortment of freshly baked pastries served with preserves, butter, and cream-cheese cups variety of Danishes, butter croissants, muffins, scones, bagels and other pastry selection mini-muffins, mini-bagels

Cut in 1/2 and Cocktail Size Pastries Available

\$4.95 ea. Breakfast Burritos

2 eggs, potatoes, mixed cheese, meat choice:

Bacon / Sausage / Turkey / Ham / Veggie

Served with Fresh Salsa on the side

Egg Whites +\$1.00

\$5.95 ea. Big Breakfast Wraps

3 scrambled eggs, cheese, and meat choice:

Bacon / Sausage / Turkey / Ham / Veggie

Served with Fresh Salsa on the side

\$2.75 ea. Breakfast Sandwiches

Mini-Croissants \$2.75 Regular Croissant \$5.50

Freshly baked Croissants with eggs, American cheese, and choice of meat:

Bacon / Sausage / Turkey / Ham / Veggie

\$4.95 pp Frittata Breakfast

Veggies and Bacon, or Vegetarian Frittata

Sautéed bacon and vegetable mix topped with eggs fresh mozzarella and parmesan cheese

\$5.75 pp Oatmeal & Berry Fruits

Warm and hearty breakfast staple

Toppings: fig jam, toasted coconut flakes, sliced almonds, brown sugar, strawberries, blueberries, milk, cinnamon



*\$8.95 pp Waffle Bar

Available made-to-order on site, or delivered pre-made with toppings on the side, served 2 p/p

Add Over-Easy or Scrambled Eggs, with Bacon, Ham, Sausage + \$3.95 p/p

Served with blueberries, strawberries, bananas, melon, maple syrup, preserves and butter

*\$9.95 pp Omelet Bar

Available pre-made, or made-to-order on site

Egg whites +\$1 p/p

Ingredients: bacon, sausage, ham, turkey, spinach, bell pepper, tomatoes, green onions, yellow squash, jalapeno, peppers, cheddar, mix cheese, feta, sautéed mushrooms, chives

Included: Hash browns, Toast and Butter

**Made-To-Order on site setup (includes Chef, equipment, and cleanup) one time surcharge \$150*

\$9.95 pp Country Style Breakfast

Scrambled eggs topped with cheddar and chives, crispy bacon strips, premium sausage links, hash-browns, Texas toast, butter and jam preserves

Add Fresh Fruit, or Coffee and Orange

Juice to make it complete breakfast

Add Grilled Veggies for +\$1pp

NEW ITEM!

\$9.95 pp SLIDERS STATION

Choose 3 Of The Following:

Short Rib Sliders, BBQ Chicken Sliders, Beef or Turkey Sliders, Grilled Chicken Cutlet Slider
Crab & Shrimp Sliders for +1.00

Toppings: Bacon Fig and Onion Jam, Coleslaw, Spicy Lime Aioli, Pickle Chips, Jack and Cheddar Cheese, Lettuce, Tomato, Ranch, Ketchup, Mustard, Mayo, Chimichurri

Breakfast Continued...

\$35.00 Fresh Fruit Bowl

MD Serving 18-20, SM Serving 12-15 \$25.00

Fresh cut Pineapple, Watermelon, Grapes, Strawberries, Melon, Cantaloupe

\$3.50 ea. Fresh Fruit in a Cup

Individual fruit cup, 12 oz. mix of seasonal fruits; pineapple, melon, berries, grapes

\$3.95 ea. Yogurt Parfait in a Cup

Low-fat Greek Vanilla Yogurt, Honey, Strawberries, Blueberries, Granola

\$19.95 ea. Coffee - Traveler

Medium blends of freshly brewed coffee includes coffee cups, lids, cream, sugar, sweeteners, stirrers, all you need to get that meeting going

\$16.95 gal. Orange Juice 1gal

\$3.95 ea. Individual Serving Bottles

Premium chilled OJ, made 100% from fresh oranges (not from concentrate)

\$1.50 ea. Individual Beverage

OJ, Water Bottles, Cranberry Juice, Gatorade, Sodas, Other Selection Available

VEGAN BREAKFAST

\$4.95 ea. CHIA & BERRY PARFAIT

Chia and almond milk pudding
Strawberries, Blueberries, Granola

\$4.95 ea. OVERNIGHT OATS

Banana, chia seeds, cinnamon, gluten-free rolled oats, almond milk

\$5.95 pp TOFU SCRAMBLE

Spices, Olive Oil, Organic Tofu, Bell Pepper, Mushrooms, Onion, Garlic



SALAD BOWLS

SM \$22.95 (serves 10-12)

LG \$39.95 (serves 18-20)

MIXED GREENS

Organic spring mix with shredded carrots, cucumber, cherry tomatoes, shaved red onion. Served with your choice of dressing

HOUSE CAESAR

Romaine and organic baby spinach with cherry tomatoes, red onions, croutons, Parmesan, and Caesar dressing

STRAWBERRY SPINACH

Organic baby spinach with sliced strawberries, cucumber, hint of green onion, caramelized nuts and feta cheese

TEX MEX

Romaine hearts, spinach, jicama, roasted corn, beans, cherry tomatoes, cucumbers, cilantro, hint of red onions, mix cheese

FRESH MEDITERRANEAN

Romaine hearts, organic baby spinach, artichoke, cherry tomatoes, cucumber, Kalamata olives, hint of red onion, Feta cheese

ROTINI PASTA SALAD

Rotini pasta tossed with fresh mozzarella, cherry tomato, Kalamata olives, fresh basil, shredded carrots, Italian seasoning, sliced pepperoncinis, and olive oil

Salad Dressings:

BALSAMIC-VINAIGRETTE / RANCH / CAESAR /
ITALIAN / CHAMPAGNE-VINAIGRETTE / CILANTRO /
SESAME-GINGER / RASPBERRY-VINAIGRETTE /
THOUSAND ISLANDS

VEGAN MEAL PREP

VEGAN SAUSAGE AND PEPPERS

*Sautéed with onions, tomatoes,
side of crusty bread*

WHITE BEAN AND KALE PASTA

With "beyond sausage" roasted tomato sauce

CLASSIC VEGAN LASAGNA

*Made with vegan sausage and cheese,
homemade tomato basil sauce, slice of rustic
vegan bread*

VEGAN BURRITO

Soy chorizo, peppers, rice and beans

FALAFELS WRAP

*Hummus, cucumber, tomato, onions, shredded
carrots, tahini sauce*

MEAL PREP \$9 to \$12

SKIRT STEAK SALAD

*Romaine and Spring Mix, cucumbers, tomatoes, Bleu
Cheese, Champagne-Vinaigrette dressing*

FRIED CHICKEN PICNIC SALAD

*Fried Chicken served on top of Cabbage blend with
shredded carrots, apples, and fresh cilantro, BBQ
sauce on the side*

CHICKEN CEASAR SALAD

*Grilled Chicken Breast over Romaine, spinach, cherry
tomatoes, parmesan cheese, and Caesar dressing*

TURKEY COBB SALAD

*Romaine, boiled egg, bacon, turkey, avocado,
tomatoes, cheese, Ranch or Balsamic dressing*

NEW * NEW * NEW * NEW

EMPLOYEE MEAL PREP PROGRAM

- SIGN UP FOR FREE
- YOUR EMPLOYEES WILL BE ABLE TO PLACE
INDIVIDUAL ORDERS FOR DAILY DELIVERY
- OUR MEAL PREP PROGRAM IS HEALTHY
ALTERNATIVE TO EVERY DAY EATING OUT
FROM IGLOO COOLERS AND FOOD TRUCKS

- Minimum of interested participants required

For more Meal Prep info visit:
www.CorporateCateringOnline.com

SANDWICH PLATTERS

Sandwich Breads:

ciabatta / whole wheat / squaw
marble rye / multigrain / baguette

\$11.95 pp STANDARD

Sandwich Assortment, Salad choice with Dressing on
side, Condiments, Cookies OR Chips

\$14.95 pp PREMIUM

Sandwich Assortments, Salad choice with 2
Dressings on side, Potato Chips, Cookies and
Condiments (*sub any item for Fruit Salad)

\$19.95 pp EXECUTIVE

Sandwich Assortment, Salad choice with 2
Dressings on side, Sliced Up Fresh Fruit, Condiment
Tray, Cookies, Potato Chips, and Drink

Sandwich Selection:

CHICKEN BLT w-AVOCADO / PESTO CHICKEN
CRANBERRY-CHICKEN-SALAD / TURKEY CLUB
THE GODFATHER / ROAST BEEF / TUNA-SALAD
FRESH VEGGIE AVOCADO / VEGGIE CAPRESE

SANDWICH BOX

\$9.95/ea. STANDARD BOX

Each box includes choice of Sandwich or
Wrap, Potato Chips, and a Cookie, utensils
mustard and mayo packs

\$12.95/ea. PREMIUM BOX

Choice of Sandwich or Wrap, side of
Whole Fruit or Fresh Fruit cup, Potato
Chips, Pickle and Cookie, utensils
mustard and mayo packs

SOUPS from "scratch"

SM 8oz. cup \$2.50 MD 16oz. Cup \$3.95

- BROCCOLI CHEESE *Vegetarian
- TOMATO BASIL *Vegan
- CHICKEN TORTILLA *Spicy

APPETIZERS & SMALL PLATES

Platters Dips & Bowls

- **Crudit  Platter or Shooters**
Seasonal fresh vegetables, homemade hummus dips, olive tapenade
- **Fruit Platter**
Seasonal fresh fruit glazed with lavender flavored syrup
- **Fruit Centerpiece**
Beautiful arrangement of fresh whole and cut up fruits display elevated on variety of stands
- **Fruit Cheese & Crackers**
Fine imported cheeses, grapes, jam preserves, olive tapenade, artisan crackers
- **Artichoke Spinach Dip**
Warm bowl of artichoke spinach dip served with seasoned pita crisps
- **Falafels & Humus**
Falafels served on individual sticks, homemade humus variety flavors, tahini and spicy ranch dipping sauces
- **Chips Salsa Guacamole**
Rustic and blue corn tortilla chips with 2 different salsas and Guacamole dip

Cold Appetizers

- **Veggie Shooters**
Shot glass filled with traditional and spicy hummus, or ranch, and matchstick veggies
- **Peach Caprese Skewers**
Fresh peaches wrapped in prosciutto, mozzarella pearl, basil, balsamic glaze
- **Tortellini Caprese Skewers**
Tortellini, fresh mozzarella pearls, grape tomatoes, basil pesto and balsamic glaze
- **Coconut Shrimp Cocktail**
Served on pipettes with cocktail sauce
- **Shrimp Summer Rolls**
Served Thai-chili and Thai-peanut sauce
- **Ceviche**
Popcorn shrimp and fresh-cut halibut marinated in lime juice, with chilies, fresh cilantro, and tomato; served with chips
- **Glazed Fruit Skewers**
Skewered cubes of selected fruits, with rich organic chocolate or caramel drizzle

- **Tea Style sandwiches**
Traditional tea style size sandwiches with boursin cheese, prosciutto, and fig jam, variety available
- **Panzanella Crostini**
Sliced grilled baguette, whipped lemon ricotta, heirloom tomatoes, basil pesto, capers

Hot Appetizers

- **Baked Salmon Crostini**
Grilled baguette, baked salmon, lemon dijon aoli
- **Wild Mushroom Crostini**
Grilled baguette, caramelized mushrooms, shaved pecorino
- **Crab Cakes**
Real Crab meat, fried to perfection, served with lemon and spicy aioli and
- **Mini Meatballs**
Handmade mini meatballs (Turkey or Beef) served with Marinara sauce on the side
- **Chicken and Beef Satay**
Marinated skewered chicken or beef with peanut dipping sauce, fresh cilantro



Fruit Cheese & Crackers

HOT LUNCH

\$11.95 pp STANDARD BUFFET

1 Entr e, 2 Sides, Salad and Dressing choice

\$14.95 pp PREMIUM BUFFET

2 Entrees, 2 Sides, Salad and Dressings choice, Bread Rolls, Assorted Dessert Tray

\$18.95 pp GOURMET STYLE

Appetizers, 2 Entr es, 3 Sides, Salad choice, Two Dressings on the side, Bread Rolls, Dessert

AMERICAN CLASSICS

CITRUS GRILLED CHICKEN

BBQ: BRISKET BURGERS & HOT DOGS +1

ROASTED TURKEY & GRAVY

LEMON GRILLED SALMON +\$1

ROASTED TOP SIRLOIN STEAK +\$1

GRILLED SLICED SKIRT STEAK +\$1

MEATLOAF turkey or beef

Suggested Sides:

HERB ROASTED RED POTATOES

ROASTED GARLIC MASHED POTATOES

ROASTED VEGETABLE MEDLEY

BROWN RICE

(item available for Pop up Café Menu)

MEDITERRANEAN

CHICKEN SKEWERS

STEAK SKEWERS

VEGGIE SKEWERS

LAMB SKEWERS +\$1

STUFFED BELL PEPPERS

FALAFELS *Vegan*

GREEK STYLE MOUSSAKA

Suggested Sides:

GRILLED VEGETABLE MEDLEY

GRILLED ASPARAGUS

BASAMATI RICE

HUMUS TZAZIKI & PITA BREAD

(item available for Pop up Café Menu)

BURGER BAR

HAMBURGERS

TURKEY BURGERS

VEGGIE BURGERS *Vegan*

Suggested Sides:

POTATO WEDGES

APPLE COLESLAW

TOPPINGS & CONDIMENTS:

American cheese, Cheddar Cheese, caramelized onion jam, lettuce, sliced tomatoes, pickles, hot peppers, mayo, mustard, ketchup, red onion, sautéed mushrooms, and more

(item available for Pop up Café Menu)

CHEF'S FAVORITES

CHICKEN CORDON BLEU

HONEY CRISP FRIED CHICKEN

GARLIC BUTTER & SAGE SALMON

BEEF STROGANOF

CHICKEN MARSALA

HERB ROASTED CHICKEN

VEGGIE STUFFED BELL PEPPERS *Vegan*

Suggested Sides:

GRILLED ASPARAGUS

STEAMED VEGETABLES

CREAMED CORN

(item available for Pop up Café Menu)

TACO BAR PLUS

CHICKEN & STEAK TACOS

CHICKEN & STEAK FAJITAS

CHICKEN & CHEESE ENCHILADAS

CHICKEN & STEAK BURRITOS

CARNITAS (shredded spicy pork)

BARBACOA (shredded sweet beef)

MANGO SALSA TOPPED WHITE FISH

Suggested Sides:

MEXICAN RICE

BLACK or PINTO BEANS

REFRIED BEANS

SALSA BAR: Salsa, Pico De Gallo, Cheese, Sour Cream, Mexican-Slaw, Jalapenos, Onions, Cilantro

CHIPS & SALSA

GUACAMOLE

(item available for Pop up Café Menu)

PASTA STATION

CHICKEN ALFREDO, CHICKEN PARMESAN

MEAT LASAGNA, VEGGIE LASAGNA

STUFFED EGGPLANT *Vegan*

TRI COLOR RAVIOLI

Beef Marinara Cheese Alfredo & Spinach Pomodoro

Suggested Sides:

GRILLED ASPARAGUS, STEAMED VEGGIES

PASTA & POMODORO SAUCE

PASTA & MARINARA

GARLIC BREAD

(item available for Pop up Café Menu)

DESSERTS

Trays...

MIXED SWEETS TRAY

SM \$29.95 serves 12-15

MD\$59.95 serves 22-25

Lemon Bars, Brownies, Cookies and Fruit Garnish

ASSORTED COOKIE TRAY

SM \$19.95 serves 12-15

MD\$29.95 serves 25-30

Assortment of choc. chip, oatmeal-raisin, macadamia white chocolate, coconut-pecan and sugar cookies

BROWNIES TRAY

SM \$25.00 serves 12-15

MD\$40.00 serves 22-25

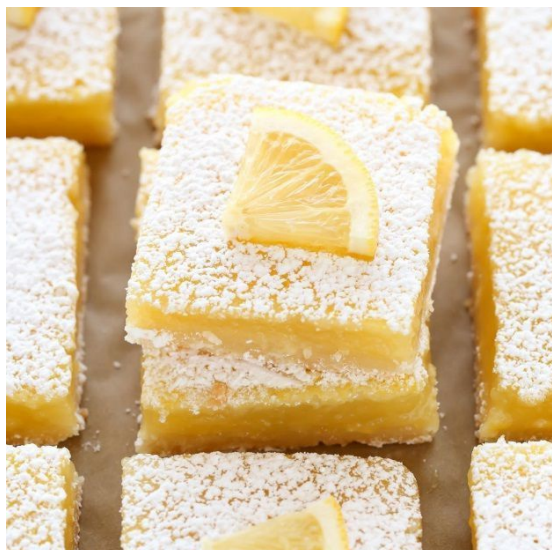
Double chocolate brownies with strawberry garnish

LEMON BARS TRAY

SM \$39.95 serves 12-15

MD\$65.00 serves 22-25

Homemade Lemon bars with strawberry garnish and powdered sugar



... Individual servings

COOKIE \$1.50 ea.

BROWNIE \$1.95 ea.

LEMON BAR \$3.95 ea.

TIRAMISU \$2.95 ea.

CUPCAKE \$2.95 ea.

STRAWBERRIES & CREAM \$2.95 ea.

CHEESECAKE BITES \$2.95 ea.



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