

Corporate Catering Menus

TABLE OF CONTENTS

About Erhart's	2
Breakfast	3
Salads	5
Deli	6
Chicken	8
Beef	12
Pork	15
Vegetarian	16
Seafood	17
Desserts	18
Breaks	19

To place an order, call us at (714) 826-3350



About Erhart's Catering

Erhart's Custom Catering and Event Production offers a wide selection of unique menus to accommodate all of your corporate functions.

Whether at your meeting facility or at your place of business, Erhart's consistent quality of executive breakfasts and lunches is second to none. We have built our reputation on providing the finest quality foods, tastefully prepared by our Executive Chef and creatively designed and presented by our professional staff. Our daily focus is on attention to detail for the specialized needs of our clientele.

Erhart's has received the highest ratings from the International Caterer's Association for excellence in creative cuisine.

Expect quality, service, creativity and much more!

All Corporate Menu Orders Include:

* One Buffet Linen * Chaffing Dishes with Sternos * White, Disposable Dinner Plates, Utensils and Napkins, with Setup and Cleanup provided by our Professional Uniformed Staff

Minimums and Corporate Catering Standards

- 10 Guest Minimum on all Corporate Catering Orders
- Standard Sales Tax applies based on delivery location
- Standard Industry 20% Service charge applies on all Corporate Catering Orders
 - Erhart's accepts Visa, MasterCard and American Express
- Additional \$6 per person applies to dinner and weekend orders
 - Delivery Charge based on event location
 - Minimum \$50 Delivery Charge for weekend and evenings



Continental Breakfast - \$6.95 per person

- Muffins, Bagels and Danish
- Cream Cheese, Butter and Preserves
 - Chilled Orange Juice
- Freshly Brewed Coffee with Condiments (Decaf by request)

Healthy Light Breakfast - \$8.75 per person

- Assorted Muffins
- Assorted Individual Yogurts
 - Granola Bars
 - Sliced Fresh Fruit Tray
 - Chilled Orange Juice
- Freshly Brewed Coffee with Condiments (Decaf by request)

Light Breakfast Soufflés - \$10.95per person

- Choice of: Ham and Cheese or Fresh Vegetables and Cheese
 - Oven Roasted Breakfast Potatoes with Sweet Peppers
- Assorted Breakfast Breads with Cream Cheese, Butter and Preserves
 - Sliced Fresh Fruit Tray
 - Chilled Orange Juice
 - Freshly Brewed Coffee with Condiments (Decaf by request)

Power Breakfast – \$12.75 per person

- Country Scrambled Eggs topped with Cheese and Fresh Herbs
 - Choice of: Bacon, Sausage or Ham Slices
 - Oven Roasted Potatoes with Sweet Peppers
 - Muffins, Bagels and Danish
 - Cream Cheese, Butter and Preserves
 - Sliced Fresh Fruit Tray
 - Chilled Orange Juice
- Freshly Brewed Coffee with Condiments (Decaf by request)



Southwest Breakfast Delight - \$11.00 per person

- Enchiladas Florentine with a Light Cream Sauce and Grated Jack Cheese
 - Southwest Scrambled Eggs
 - Ranch Style Breakfast Potatoes with Fresh Herbs
 - Assorted Breakfast Breads
 - Cream Cheese, Butter and Preserves
 - Sliced Fresh Fruit Tray
 - Chilled Orange Juice
 - Freshly Brewed Coffee with Condiments (Decaf by request)

Erhart's Omelet Bar - \$14.75 per person

- Country Fresh Scrambled Eggs with Choice of Fillings to include:
 - Crisp Bacon, Diced Ham, Sliced Sausage, Sweet Bell Peppers, Red Onions, Mushrooms, Tomatoes, Grated Cheese and Jalapeños
 - Oven Roasted Breakfast Potatoes with Sweet Peppers
 - Muffins, Bagels and Danish
 - Cream Cheese, Butter and Preserves
 - Sliced Fresh Fruit Tray
 - Chilled Orange Juice
 - Freshly Brewed Coffee with Condiments (Decaf by Request)
 ***Chef Required @ \$150 per Chef 50 Guest Minimum

Breakfast Additions – A la Carte

- Assorted Natural Yogurts \$2.50
 - Granola Bars \$1.50
 - Hard Boiled Eggs 1.50
 - Sliced Fresh Fruit Tray \$3.00
 - Whole Fresh Fruit \$2.00
- Lox and Cream Cheese \$5.00 per person
- Assorted Fruit Juices Apple, Cranberry and Orange \$1.75
 - Sodas and Bottled Waters \$1.50



Chicken Caesar Salad - \$12.25 per person

- Grilled, Sliced Chicken Breast atop Crisp Romaine Lettuce with Homemade, Seasoned Croutons, Capers and Parmesan Cheese
- Grilled Vegetable Salad with Sun Dried Tomatoes, Roasted Pine Nuts and Fresh Basil in a Lightly Spiced Vinaigrette
 - Sliced Fresh Fruit Tray
 - Freshly Baked Focaccia Bread
 - Freshly Baked Cookies and Brownies
 - Sodas and Bottled Waters

Nutty Top Sirloin Salad - \$12.50 Per person

- Tender Strips of Top Sirloin atop Garden Fresh Field Greens mixed with Asparagus Spears, Snow Peas, Alfalfa Sprouts, Enoki Mushrooms and Pecan Pieces in a Homemade Tarragon Dressing
 - Potato Salad with Sun Dried Tomatoes
 - Sliced Fresh Fruit Tray
 - Freshly Baked Focaccia Bread
 - Freshly Baked Cookies and Brownies
 - Sodas and Bottled Waters

Chinese Chicken Salad - \$12.25 per person

- Grilled, Sliced Chicken Breast atop Napa Cabbage, Bok Choy, Red Bell Peppers, Bean Sprouts, Snow Peas, Water Chestnuts, Bamboo Shoots, Shredded Carrots and Scallions, topped with Crunchy Asian Noodles with a Spicy Peanut Dressing
- Pacific Rim Wrap with Marinated Rice, Avocado, Cucumber and Cream Cheese
 - Sliced Fresh Fruit Tray
 - Freshly Baked Cookies and Brownies
 - Sodas and Bottled Waters

Classic Cobb Salad - \$12.25 per person

- Crisp Romaine Lettuce topped with Diced Chicken Breast, Chopped Hard Boiled Eggs, Chopped Tomatoes, Avocado, Bacon Bits, Red Onions and Crumbled Bleu Cheese served with Creamy Ranch Dressing
 - Sliced Fresh Fruit Tray
 - Freshly Baked Sourdough Rolls with Butter
 - Freshly Baked Cookies and Brownies
 - Sodas and Bottled Waters



Assorted Sandwich Buffet - \$11.95 per person

Choose up to 3 Varieties of Erhart's Signature Sandwiches below

- Red Skin Potato Salad and Angel Hair Pasta Salad
 - Freshly Baked Cookies and Brownies
 - Sodas and Bottled Waters

Erhart's Signature Sandwiches~

- <u>Ciabatta Char Grilled Chicken</u> Plump Grilled Chicken Breast served on our Rustic Ciabatta Bread with Swiss Cheese, Leaf Lettuce, Tomatoes, Red Onions, Pickles and a Creamy Chipotle Mayo
- <u>Blackened Chicken Breast on Rustic Ciabatta</u> Pan Seared Chicken Breast in Cajun Spices on a Rustic Ciabatta Roll with Remoulade Sauce and Watercress
- <u>Rustic Smoked Turkey and Havarti</u> Fresh Baked Ciabatta Bread loaded with Thinly Sliced Smoked Turkey, Creamy Havarti Cheese, Cranberry Mayo and Leaf Lettuce
- <u>Roasted Turkey Breast</u> Thinly Sliced Turkey Breast piled high on a Wholesome Baguette with Leaf Lettuce, Red Peppers, Watercress and Bistro Sauce
- <u>Peppercorn Encrusted Roast Beef</u> Thinly Sliced Peppercorn Roast Beef with Leaf Lettuce and a Creamy Dijon Horseradish Sauce
- <u>Black Forest Ham Panini</u> Black Forest Ham piled high on Grilled Focaccia with Provolone Cheese, Grilled Peppers, Baby Greens and a Creamy Dijon Aioli
- <u>Classic Tuna on Croissant</u> Bakery Fresh Croissant filled with Tuna Salad, American Cheese and Leaf Lettuce
- <u>Curry Chicken</u> Our Very own Creation with Creamy Curried Chicken Salad on a Bakery Fresh Croissant
- <u>Vegetarian Sandwich</u> a Colorful Grilled Pepper Medley, Sun Dried Tomatoes, Sprouts, Yellow Squash and Grilled Carrots served on Grilled Focaccia Bread
- <u>Wraps</u> Thinly Sliced Smoked Turkey or Black Forest Ham with Jack Cheese, Baby Green Lettuce, Tomatoes, Black Olives and Dill Cream Cheese rolled in a Tortilla
- <u>Oriental Wrap</u> Teriyaki Marinated Chicken Breast with Sticky Rice, Sesame Seeds, Green Onions, Cucumber, Watercress and Cilantro with Teriyaki Sauce
- <u>Veggie Wrap</u> Fresh Carrots, Zucchini, Yellow Squash, Leaf Lettuce, Diced Tomatoes, and a Dill Cream Cheese rolled in a Fresh Tortilla



New York Deli Buffet - \$12.50 per person

- Plentiful Deli Platters of sliced Roast Beef, Lean Ham, Smoked Turkey Breast and Sliced Cheeses
- Garden Fresh Relish Trays with Sliced Tomatoes, Sliced Onions, Leaf Lettuce and Dill Pickle Chips
 - Condiments to include Dijon Mustard and Mayonnaise
 - Freshly Baked Assortment of Sandwich Rolls and Sliced Sandwich Breads
 - Red Skin Potato Salad and Pasta Salad
 - Freshly Baked Cookies and Brownies
 - Sodas and Bottled Waters

Beef Dip Sandwich Buffet - \$12.95 per person

- Thinly sliced Roast Beef served in Natural Au Jus, piled high with Melted Provolone Cheese served with Freshly Baked French Rolls and Creamy Horseradish on the side
 - Garden Salad with Bleu Cheese Dressing
 - Individual Bags of Assorted Chips
 - Freshly Baked Cookies and Brownies
 - Sodas and Bottled Waters

Reuben Sandwich Buffet - \$12.95 per person

- Lean Corned Beef, piled high on Freshly Baked Rye Bread with Sauerkraut, Swiss Cheese and Thousand Island Dressing
 - Pasta Salad with Artichoke Hearts, Feta Cheese, Capers and Fresh Basil
 - Sliced Fresh Fruit Tray
 - Freshly Baked Cookies and Brownies
 - Sodas and Bottled Waters

Philly Cheese Steak Sandwich Buffet - \$12.95 per person

- Grilled, Seasoned Sirloin, sliced and piled high on a French Roll with Provolone
 Cheese and Grilled Onions
 - Tomato and Cucumber Salad
 - Individual Bags of Assorted Chips
 - Freshly Baked Cookies and Brownies
 - Sodas and Bottled Waters



Grandma's Fried Chicken - \$13.50 per person

- Chicken Quarters marinated in our Special Recipe and Deep Fried until Crispy Golden Brown
 - Mashed Potatoes and Country Gravy
 - Corn Cobbetes with Butter
 - Garden Salad with Ranch Dressing
 - Home Baked Biscuits with Honey Butter
 - Freshly Baked Cookies and Brownies
 - Sodas and Bottled Waters

Texas Style Chicken Kabob - \$13.50 per person

- Chicken Kabob with Erhart's Special Dry Rub, skewered with Vegetables and dowsed in BBQ Sauce
 - Wild Rice Pilaf
 - Garden Salad with Ranch Dressing
 - Freshly Baked Sourdough Rolls with Butter
 - Sliced Fresh Fruit Tray
 - Freshly Baked Cookies and Brownies
 - Sodas and Bottled Waters

Mediterranean Chicken - \$13.50 per person

- Tender Chicken Breast marinated in Greek Spices and Charbroiled to perfection
 - Wild Rice Pilaf
 - Sautéed Vegetable Medley
 - Greek Salad
 - Freshly Baked Focaccia Bread
 - Freshly Baked Cookies and Brownies
 - Sodas and Bottled Waters

Lemon Basil Chicken - \$13.50 per person

- Grilled Chicken Breast marinated with Fresh Herbs and laced with a Light Lemon Basil Sauce
 - Parsley Walnut Rice Pilaf
 - Sautéed Vegetable Medley
 - Garden Salad with a Honey Lime Dressing
 - Freshly Baked Focaccia Bread
 - Freshly Baked Cookies and Brownies
 - Sodas and Bottled Waters



Italian Chicken Parmesan - \$13.50 per person

- Grilled Chicken Breast topped with Mozzarella Cheese and a Zesty Marinara Sauce
 - Mostaciolli with Sun Dried Tomatoes and Fresh Herbs
 - Grilled Vegetables
 - Classic Caesar Salad
 - Garlic Bread Sticks
 - Freshly Baked Cookies and Brownies
 - Sodas and Bottled Waters

Chicken Dijon and Pasta - \$13.50 per person

- Grilled Chicken Breast atop Penne Pasta with a Honey Dijon Sauce and Fresh Mushrooms
 - Maple Glazed Carrots with Pistachios
 - Classic Caesar Salad
 - Freshly Baked Focaccia Bread
 - Freshly Baked Cookies and Brownies
 - Sodas and Bottled Waters

Chicken Picatta - \$13.50 per person

- Tender Breast of Chicken topped with Sliced Zucchini and laced with a Creamy
 Lemon Caper Sauce
 - Wild Rice Pilaf
 - Grilled Vegetables
 - Classic Caesar Salad
 - Freshly Baked Focaccia Bread
 - Freshly Baked Cookies and Brownies
 - Sodas and Bottled Waters

Pesto Penne Pasta and Chicken - \$13.50 per person

- Penne Pasta with Grilled Chicken Breast and Roma Tomatoes topped with a Walnut Pesto Sauce
 - Grilled Vegetables
 - Garden Salad with Red Wine Vinaigrette
 - Garlic Bread Sticks
 - Freshly Baked Cookies and Brownies
 - Sodas and Bottled Waters



Southwest Chicken Breast - \$13.50 per person

- Boneless, Skinless Chicken Breast marinated, grilled and topped with a Fresh Tomatillo
 Salsa and Fresh Cilantro
 - Saffron Rice Pilaf
 - Grilled Vegetables
 - Santa Fe Caesar Salad
 - Freshly Baked Rolls with Butter
 - Freshly Baked Cookies and Brownies
 - Sodas and Bottled Waters

Chipotle Chicken - \$13.50 per person

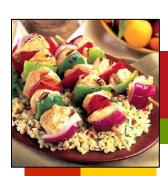
- Southwest Grilled Chicken Breast with a Chunky Chipotle Salsa and Fresh Cilantro
 - Spanish Rice Pilaf
 - Sautéed Vegetable Medley
 - Santa Fe Caesar Salad
 - Warm Tortillas
 - Freshly Baked Cookies and Brownies
 - Sodas and Bottled Waters

Chicken Enchiladas - \$13.50 per person

- Corn Tortillas stuffed with Shredded Chicken topped with Red Enchilada Sauce, Cheese, Green Onions and served with Sour Cream on the side
 - Spanish Rice
 - Charro Beans
 - Sliced Fresh Fruit Tray
 - Freshly Baked Cookies and Brownies
 - Sodas and Bottled Waters

Cal Mex Chicken Fajitas - \$13.50 per person

- Seasoned, Grilled Strips of Chicken Breast with Sweet Red, Yellow and Green Bell Peppers, Onions, Tomatoes and Fresh Cilantro
 - Warm Flour Tortillas
 - Sour Cream and Chunky Salsa
 - Spanish Rice
 - Charro Beans
 - Fresh Watermelon Slices
 - Freshly Baked Cookies and Brownies
 - Sodas and Bottled Waters



Hawaiian Coconut Chicken - \$13.50 per person

- Coconut Encrusted Chicken Breast topped with Fresh Tropical Fruit Chutney
 - Rice Pilaf
 - Seasonal Vegetable Medley
 - Garden Salad with Julienne Vegetables and a Honey Lime Dressing
 - Freshly Baked Dinner Rolls with Butter
 - Freshly Baked Cookies and Brownies
 - Sodas and Bottled Waters

Chicken Valencia - \$13.50 per person

- Plump, Tender Chicken Breast topped with Provolone Cheese, Avocado and Sun Dried Tomatoes in a Zesty Orange Sauce
 - Rice Pilaf
 - Grilled Vegetables
 - Greek Salad
 - Freshly Baked Focaccia Bread
 - Freshly Baked Cookies and Brownies
 - Sodas and Bottled Waters

Orange Chicken - \$13.50 per person

- Tender Chicken Breast in a Flavorful Mandarin Orange Sauce with a Citrus Zest
 - White Rice with Black Sesame Seeds
 - Sautéed Vegetables with Soba Noodles in Oyster Sauce
 - Asian Cole Slaw
 - Sesame Bread Sticks
 - Freshly Baked Cookies and Brownies
 - Sodas and Bottled Waters

Oriental Chicken Skewers - \$13.50 per person

- Chicken Skewers with Hoisin Sauce
- Asian White Rice with Sesame Seeds and Diced Green Onions
 - Imperial Vegetables in Oyster Sauce
 - Sesame Seed Bread Sticks
 - Freshly Baked Cookies and Brownies
 - Sodas and Bottled Waters



Texas Style Beef Kabob - \$13.95 per person

- Beef Kabob with Erhart's Special Dry Rub, skewered with Vegetables and dowsed in BBQ Sauce
 - Wild Rice Pilaf
 - Garden Salad with Ranch Dressing
 - Freshly Baked Sourdough Rolls with Butter
 - Sliced Fresh Fruit Tray
 - Freshly Baked Cookies and Brownies
 - Sodas and Bottled Waters

Erhart's Meatloaf - \$13.95 per person

- Choice Ground Beef with a Caramelized Tomato Sauce and topped with Crispy
 Onion Straws
 - Garlic Mashed Potatoes with a Rich Mushroom Sauce
 - Sautéed Vegetable Medley with Butter and Fresh Herbs
 - Garden Salad with Ranch Dressing
 - Freshly Baked Sourdough Rolls with Butter
 - Fresh Fruit Salad
 - Freshly Baked Cookies and Brownies
 - Sodas and Bottled Waters

Yankee Pot Roast - \$13.95 per person

- Tender Roast Beef simmered in our slow cooker with Carrots and Celery in a Rich
 Tomato Broth
 - Lumpy Mashed Potatoes with Roasted Garlic
 - Garden Salad with Red Wine Vinaigrette
 - Freshly Baked Sourdough Rolls with Butter
 - Freshly Baked Cookies and Brownies
 - Sodas and Bottled Waters



Cal Mex Steak Fajitas - \$13.95 per person

- Seasoned, Grilled Strips of Beef with Sweet Red, Yellow and Green Bell Peppers, Onions, Tomatoes and Fresh Cilantro
 - Flour Tortillas
 - Sour Cream and Chunky Salsa
 - Spanish Rice
 - Charro Beans
 - Fresh Watermelon Slices
 - Freshly Baked Cookies and Brownies
 - Sodas and Bottled Waters

Beef Stroganoff - \$13.95per person

- Tender Strips of Beef Sirloin sautéed with Onions and prepared in a Sour Cream
 Sauce served over Buttered Noodles with Fresh Parsley
 - Sautéed Green Beans with Fresh Herbs
 - Garden Salad with Italian Dressing
 - Dinner Rolls with Butter
 - Freshly Baked Cookies and Brownies
 - Sodas and Bottled Waters

Beef Bourguignon - \$13.95 per person

- Tender Chunks of Top Sirloin simmered in a Rich Burgundy Wine Sauce served with Buttered Noodles with Fresh Parsley
 - Seasonal Vegetable Medley
 - Garden Salad with House Dressing
 - Freshly Baked Sourdough Rolls with Butter
 - Freshly Baked Cookies and Brownies
 - Sodas and Bottled Waters



Tuscano Meat Lasagna - \$13.95 per person

- Lasagna Noodles baked with Seasoned Ground Beef, Fresh Herbs, Sweet Basil,
 Parmesan and Ricotta Cheeses in a Rich Marinara Sauce
 - Sautéed Fresh Vegetables with Fresh Basil
 - Classic Caesar Salad
 - Focaccia Bread Sticks
 - Sliced Fresh Fruit Tray
 - Freshly Baked Cookies and Brownies
 - Sodas and Bottled Waters

Tender Teriyaki Beef - \$13.95 per person

- Grilled, Marinated Beef, sliced and served in a Sweet and Savory Teriyaki Sauce and garnished with Green Onions
 - Steamed White Rice
 - Stir Fried Noodles
 - Imperial Vegetables in an Oyster Sauce
 - Asian Cole Slaw with Rice Wine Vinaigrette
 - Egg Rolls with Chinese Mustard and Soy Sauce
 - Freshly Baked Cookies and Brownies
 - Sodas and Bottled Waters

Spicy Szechwan Beef - \$13.95 per person

- Thinly Sliced and Sautéed Beef with Chili Peppers and Julienne Vegetables in Sesame Oil and Soy Sauce
 - Stir Fried Rice
 - Egg Rolls with Chinese Mustard and Soy Sauce
 - Szechwan Peanut-Noodle Salad
 - Orange Slices
 - Freshly Baked Cookies and Brownies
 - Sodas and Bottled Waters



Apple Glazed Pork Loin - \$13.95 per person

- Slow Roasted Loin of Pork topped with Apple Slices in an Apple Brandy Sauce
 - Parsley Walnut Rice Pilaf
 - Honey Glazed Carrots with Pistachios
 - Garden Salad with Ranch Dressing
 - Sourdough Rolls with Butter
 - Freshly Baked Cookies and Brownies
 - Sodas and Bottled Waters

Carnitas - \$13.95 per person

- Slow Roasted, Seasoned, Shredded Pork topped with Tomatoes, Onions and Fresh Cilantro
 - Spanish Rice Pilaf
 - Charro Beans
 - Flour Tortillas
 - Chunky Salsa
 - Freshly Baked Cookies and Brownies
 - Sodas and Bottled Waters

Spaghetti and Italian Sausage - \$13.95 per person

- Mild Italian Sausage atop Classic Spaghetti in a Rich Marinara Sauce
 - Grilled Vegetables with Balsamic Vinegar and Fresh Herbs
 - Garden Salad with a Light, White Wine Vinaigrette
 - Garlic Bread Sticks
 - Sliced Fresh Fruit Tray
 - Freshly Baked Cookies and Brownies
 - Sodas and Bottled Waters

Southwest Chili Verde - \$13.95 per person

- Tender Chunks of Pork Loin in a Spicy Chili Verde Sauce with Fresh Cilantro
 - Spanish Wild Rice
 - Charro Beans
 - Flour Tortillas
 - Sliced Seasonal Melon Tray
 - Freshly Baked Cookies and Brownies
 - Sodas and Bottled Waters



Veggie Fajitas - \$13.25 per person

- A colorful array of Seasoned, Marinated Vegetables to include Red, Yellow and Green Bell Peppers, Sweet Onions, Ripe Tomatoes, Grilled Carrots and Fresh Cilantro
 - Flour Tortillas
 - Mexican Rice Pilaf
 - Black Beans with Corn
 - Fresh Watermelon Slices
 - Freshly Baked Cookies and Brownies
 - Sodas and Bottled Waters

Grilled Vegetable Enchiladas - \$13.25 per person

- Corn Tortillas stuffed with Grilled, Marinated Vegetables and Three Cheeses topped with Red Enchilada Sauce, Cheese, Green Onions and a side of Sour Cream
 - Spanish Wild Rice
 - Charro Beans
- Garden Salad with Queso Fresco and Tomatoes in our Tangy Herb Vinaigrette
 - Sliced Fresh Fruit Tray
 - Freshly Baked Cookies and Brownies
 - Sodas and Bottled Waters

Concha Shells - \$13.25 per person

- Pasta Shells stuffed with Ricotta Cheese and Fresh Herbs topped with a Rich
 Marinara Sauce and Fresh Parmesan Cheese
 - Grilled Vegetables with Fresh Herbs
 - Classic Caesar Salad
 - Focaccia Bread Sticks
 - Freshly Baked Cookies and Brownies
 - Sodas and Bottled Waters

Eggplant Parmesan - \$13.25 per person

- Lightly Coated Baked Eggplant topped with Roma Tomatoes, Fresh Herbs and Provolone Cheese, served in a Zesty Marinara Sauce
 - Classic Caesar Salad
 - Grilled Vegetables
 - Focaccia Bread Sticks
 - Freshly Baked Cookies and Brownies
 - Sodas and Bottled Waters



Grilled Pacific Salmon - \$14.25 per person

- Salmon Filet laced with a Light Lemon Basil Sauce
 - Saffron Rice Pilaf
 - Grilled Vegetables
 - Classic Caesar Salad
 - Freshly Baked Focaccia Bread
 - Freshly Baked Cookies and Brownies
 - Sodas and Bottled Waters

Grilled Tuna Steak Medallions - Market Price

- Plump Medallions of Seasoned, Grilled Tuna Steaks topped with a Fresh Fruit Salsa
 - Wild Rice Pilaf
 - California Vegetable Medley with Fresh Herbs and Sweet Butter
 - Garden Salad with Red Wine Vinaigrette
 - Freshly Baked Sourdough Rolls with Butter
 - Freshly Baked Cookies and Brownies
 - Sodas and Bottled Waters

Seafood Brochette - \$14.25 per person

- Skewered, Grilled Salmon and Mahi Mahi
 - Rice Pilaf
 - Grilled Vegetables
 - Garden Salad with Ranch Dressing
- Freshly Baked Sourdough Rolls with Butter
 - Freshly Baked Cookies and Brownies
 - Sodas and Bottled Waters

Shrimp Kabob - \$14.25 per person

- Skewered Grilled Shrimp marinated in Lemon and Butter atop Fettuccine Noodles with a Garlic Cream Sauce
 - California Vegetable Medley with Fresh Herbs and Sweet Butter
 - Classic Caesar Salad
 - Freshly Baked Sourdough Rolls with Butter
 - Freshly Baked Cookies and Brownies

Sodas and Bottled Waters



New York Cheese Cake
With your choice of a Seasonal Fresh Fruit Topping
\$3.00 per person

Fresh Fruit Cobblers

Apple, Cherry, Peach or Boysenberry

\$3.00 per person

Sheet Cakes Chocolate, White, Marble \$3.25 per person

<u>Fresh Mini Tart Assortment</u> \$4.50 per person (min. 20 guests)

<u>Chocolate Dipped Strawberries</u> \$2.50 per person

<u>Chocolate Dipped Fruit Platter</u> \$3.75 per person

Assorted Dessert Bars
Raspberry, Lemon or Pecan
\$2.25 per person

Assorted Mini French Pastries \$5.00 per person (min. 20 guests)



California Sunshine Break - \$7.75 per person

- Sliced Fresh Fruit Tray with Creamy Yogurt Dip
 - Garden Vegetable Tray with Cool Dill Dip
- Assorted Cheese Tray with Grapes and Gourmet Crackers
 - Lemonade and Iced Tea

Parisian Break- \$7.00 per person

- An assortment of the finest French Mini Pastries
 - Chocolate Dipped Strawberries
 - Freshly Brewed Coffee with Condiments
 - Sodas and Bottled Waters

Chocolate Dipped Fruit - \$4.00 per person

- Sliced Fresh Strawberries, Pineapple and Apples
 - Marshmallows
 - Sodas and Bottled Waters

Nature Break - \$5.50 per person

- Trail Mix
- Granola Bars
- Whole Fresh Fruit Basket
- Sodas and Bottled Water

Salty/Sweet Break - \$5.00 per person

- Individual Packages of Popcorn
 - Pretzels
 - Cracker Jacks
 - Honey Roasted Peanuts
 - Sodas and Bottled Waters