



# CATERING F O R YOUR REAL WORLD

Vanguard University  
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**BON APPÉTIT**  
MANAGEMENT COMPANY

*food services for a sustainable future®*

LEARN HOW FOOD CHOICES IMPACT THE ENVIRONMENT,  
COMMUNITY AND YOUR WELL BEING AT  
[www.CircleofResponsibility.com](http://www.CircleofResponsibility.com)

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VANGUARD UNIVERSITY  
2009

## ABOUT BON APPÉTIT

Bon Appétit Management Company is an onsite custom restaurant company offering full food service management by providing café and catering service to corporations, colleges and universities and specialty venues. We have over 192 clients in 27 states.

Founded in 1987 as a catering company, the hallmark of Bon Appétit's expertise is serving fresh food that is prepared from scratch using authentic ingredients. We also have made a commitment to social responsibility by supporting sustainable food suppliers and local producers.

We at Bon Appétit Catering at Vanguard University of Southern California believe in serving only the freshest food. Food that is prepared from scratch, using authentic ingredients. Food that is alive with flavor and nutrition. Food that is created in a socially responsible manner for the wellbeing of our guests, communities and the environment.

We look forward to serving you.

## CLASSIC FARE CATERING AT VANGUARD UNIVERSITY

Please be assured that this is only a "starting place". We will be happy to personalize any catering event to suit your needs. An event planning session can be scheduled for any function that you are considering.

To receive the best service, we prefer that all event orders be placed three (3) days in advance of the event between the hours of 7:00 am and 4:00 pm; Monday thru Friday. Please call or stop by the catering office to order or schedule a planning meeting.

Payment for your event can be done with an approved Department number; other payment options are available upon request.

Cancellations need to be received 24 hours prior to your event, to avoid all charges for the event. A cancellation received within 24 hours prior to a function may result in preparation and/or product/rental charges incurred due to the lateness of the cancellation request.

### ADDITIONAL CHARGES

The following labor charges will apply to all events that begin after 3:00 p.m. on Weekdays, all day on Weekends, Holiday's and China Service.

Charge for attendants will be \$20.00 per hour for a minimum of 4 hours per attendant.



## BREAKFAST

### **Glorious Morning**

Freshly Baked Assorted Muffins and Pastries Served with Selected Sliced Seasonal Fruit and Chilled Orange Juice, with House Brewed Coffee (Regular and Decaf)

**\$6.25**

### **Traditional Continental**

Fresh Baked Assorted Muffins and Pastries Served with Chilled Orange Juice, House Brewed Coffee (Regular and Decaf)

**\$3.95**

### **Get Up and Go**

An Assortment of Fresh Baked Muffins and Soft Bagels Served with Cream Cheese, Whipped Butter and Assorted Fruit with Chilled Orange Juice, House Brewed Coffee (Regular and Decaf)

**\$5.15**

### **Bagel Bash**

Soft Assorted Bagels Featuring Gourmet Flavored Cream Cheese, Whipped Butter and Fruit Spreads Served with Chilled Orange Juice, House Brewed Coffee (Regular and Decaf)

**\$5.15**

### **Mountaineer**

An Array of Fresh Selected Sliced Seasonal Fruits Served with House Baked Granola and Flavored Yogurt with Chilled Orange Juice, Fresh Brewed Coffee (Regular and Decaf)

**\$4.95**

## BREAKFAST

*continued*

### Country Breakfast Buffet

Light Fluffy Scrambled Eggs Cooked to Perfection  
Served with Seasoned Home Fried Potatoes and Freshly  
Baked Buttermilk Biscuits with Country Gravy Served  
with Chilled Orange Juice, House Brewed Coffee  
(Regular and Decaf)

**\$7.50**

### South of the Border

Grande Burrito Filled with Your Choice of Ham, Bacon,  
Sausage or Chorizo with Hash Browns and Pepper Jack  
Cheese Chilled Orange Juice, Fresh Brewed Coffee  
(Regular and Decaf)

**\$7.50**

## SANDWICHES

*Selections Include Ice Tea and Lemonade, Fresh Baked  
Cookies and Your Choice of the Following (select two  
for groups of 8 or more): Country Red Potato Salad,  
Italian Style Pasta Salad, Creamy Coleslaw or Chips*

### Traditional Deli Platter

A Wide Variety of Fresh Sliced Deli Meats and Cheeses  
Allows You to Create Your Own Masterpiece Including  
Smoked Turkey, Slow Cured Ham, Tender Roast Beef  
and Genoa Salami Served with Fresh Deli Breads and  
Rolls, a Condiment Tray of Fresh Crisp Lettuce, Ripe  
Tomatoes, and Pickle Spears

**\$9.00**

### The Sandwich Buffet

Premier Selected Deli Meats and Cheeses Including  
Smoked Turkey, Slow Cured Ham, Tender Roast Beef  
and Genoa Salami Make Up a Scrumptious Tray of  
Prepared Sandwiches all Garnished with Crisp Lettuce  
and Sliced Ripe Tomatoes

**\$9.00**

### The All American Sub

A Platter of New York Style Submarine Sandwiches  
with Selected Deli Meats and Cheeses Available on  
Your Choice of White or Wheat Hoagie Roll with all  
the Fixins!

**\$9.25**

## BOXED LUNCHES

*All Boxed Lunches Include Chips or Side Deli Salad, Freshly Baked Cookies, Whole Seasonal Fruit and a Canned Soda or Bottled Water*

### **Marinated Grilled Chicken Breast**

Lean Tender Breast of Chicken Marinated with Fresh Herbs and a Red Wine Vinaigrette Grilled to Perfection Served on a Crusty French Roll with Spicy Brown Mustard, Provolone Cheese, Crisp Romaine Lettuce, Sliced Ripe Tomatoes and Shaved Red Onions.

**\$9.00**

### **Roast Beef and Cheddar**

Thin Sliced Lean Roast Beef Piled High on a Wheat Roll with Aged Cheddar Cheese, Pesto Mayonnaise, Shaved Red Onion, Crisp Lettuce and Sliced Ripe Tomatoes

**\$9.00**

### **The "H-L-T"**

Slow Cured Ham Shaved Paper Thin and Stacked on an Onion Roll with Swiss cheese, Honey Mustard, Crisp Leaf Lettuce, Sliced Red Ripe Tomatoes and Red Onions

**\$9.00**

### **The Club Croissant**

Lean Slices of Smoked Breast of Turkey and Slow Cured Ham Pilled High on a Flaky Croissant with Crisp Bacon, Mayonnaise, Leaf Lettuce, Sliced Ripe Tomatoes, Aged Cheddar Cheese

**\$9.25**

### **Triple Decker Club Sandwich**

An Old Favorite. Lean Thin Sliced Smoked Turkey Breast with Cured Ham, Mayonnaise, Crispy Bacon, Fresh Leaf Lettuce and Red Ripe Tomatoes all Piled High on Toasted Stone Ground Wheat Bread

**\$9.25**

## ENTRÉE SALADS

*All Entrée Salad Selections are served with Freshly Baked Rolls (except the Fiesta Taco Salad), Ice Tea and Lemonade and Freshly Baked Cookies*

*We Can Mix and Match any of the Below Salads for Your Event*

### **Greek Chicken Salad**

Tender Breast of Chicken Grilled and Sliced Thin on a Bed of Fresh Romaine Lettuce Tossed with Sliced Black Olives Thin Sliced Red Onions, Crumbled Feta Cheese and a Special Greek Dressing Garnished with Pepperoncini Peppers

**\$9.00**

### **Farmers' Market Vegetable Pasta Salad (Vegetarian Selection)**

Fresh Selected Seasonal Vegetables Tossed with Olive Oil, Fresh Chopped Herbs and Spiral Pasta Topped with Shredded Parmesan Cheese and Toasted Garlic Croutons

**\$9.00**

### **Classic Chicken Caesar Salad**

Crisp Romaine Lettuce with Roasted Chicken Breast, House Baked Croutons, Sliced Red Onions, Cherry Tomatoes and Shredded Parmesan Cheese Tossed with Our Own Special Caesar Dressing

**\$9.00**

### **Traditional Chef Salad**

Crisp Salad Mix with Lean Slices of Oven Roasted Breast of Turkey, Cured Ham, Sliced Swiss and Cheddar Cheese, Fresh Ripe Tomato Wedges and Hard Boiled Eggs Served with Your Choice of Dressing

**\$9.00**

## ENTRÉE SALADS

*continued*

### Vanguard Cobb Salad

Free Range Chicken, Crisp Romaine, Sun-dried Cranberry, Rosemary Pecans, Green Apple, Smoked Bacon, Blue Cheese and Creamy Cider Vinaigrette

**\$9.00**

### Southwest Tortilla Salad

Fresh Greens with Spicy Grilled Chicken, Diced Tomatoes, Black Olives, Shredded Cheddar Cheese, Chopped Red Onions and Avocado with a Salsa Vinaigrette served with Tortilla Strips

**\$9.00**

### Fiesta Taco Salad

Crisp Shredded Lettuce with Diced Tomatoes, Cheddar Cheese, Sour Cream, and Salsa Served with Seasoned Beef or Spicy Chicken and Refried Beans Served in a Fried Flour Tortilla Bowl

**\$9.25**

## PIZZA

### Cheese, Cheese and More Cheese

Our Delicious Freshly Baked Pizza Covered with an Array of Grated Mozzarella, Provolone and Parmesan

**\$8.95**

### Italian Extravaganza

A Generous Helping of Italian Sausage, Sautéed Mushrooms, Sweet Bell Peppers and Zesty Onions with Freshly Grated Mozzarella Cheese

**\$11.50**

### Garden Vegetable

A Selection of Fresh Seasonal Vegetables Including Italian Squash, Sliced Mushrooms, Sliced Tomatoes, Black Olives, Sweet Bell Peppers and Red Onions, and Fresh Basil Piled High and Covered with Freshly Grated Mozzarella and Parmesan

**\$11.50**

### The Luau

Smoked Ham with Chunks of Pineapple, Sliced Green Onions and Roasted Red Bell Peppers with Freshly Grated Mozzarella Cheese

**\$12.00**

## PIZZA

*continued*

### **Create-Your-Own Pizza**

*If You Prefer to Create Your Own Masterpiece,  
Please Choose from the Following:*

Green Bell Pepper	Sweet Red Bell Pepper
Black Olives	Italian Sausage
Pineapple Chunks	Pepperoni
Zucchini	Grilled Chicken
Red Onions	Mushrooms
White Onions	Smoked Ham
Garlic	Green Onions
Tomatoes	

***\$8.95 Plain Cheese***

***\$1.45 per Topping***

Create-Your-Own Pizza begins with a New York Style Pizza. If the Topping You Desire is not Listed, Please Don't Hesitate to Ask Us. All Pizza Orders come with disposable service ware.

**Make Your Pizza Party a Buffet with Caesar Salad and Canned Soda for \$2.00pp.**

**Add Cookies or Brownies for another \$1.00pp.**

## PARTY SUBS

*Giant Party Submarine with Ham, Salami, Pepperoni, Turkey and Provolone Cheese. Garnished with Lettuce, Tomato, Onions, Olives, Peppers and Pepperoncinis*

***3 Foot \$29.95 (Serves 12 to 15)***

**Party Subs Orders come with disposable service.  
Make your Sub Event a Buffet with Salad or Chips  
and Canned Soda for \$2.00pp.  
Add Cookies or Brownies for another \$1.00pp.**

## HOT ENTRÉES

*Below is just a sampling of what we can do. Don't see what you like? Just ask! We can customize a menu to meet your needs.*

*(Hot entrée orders require a minimum of 15 people per entrée.)*

### ASIAN ENTRÉES

#### **Spicy Szechwan Chicken \*15 people minimum\***

Tender Pieces of Grilled Chicken Quickly Sautéed with An Array of Fresh Vegetables and a Spicy Red Chili Oyster Sauce with Fried Noodles

**\$9.00**

#### **Beef and Broccoli \*15 people minimum\***

Marinated Strips of Lean Beef Sautéed with Fresh Broccoli, Bean Sprouts, Green Onions and Chestnuts Tossed Gently in a Mild Sesame Sauce

**\$9.00**

#### **Teriyaki Chicken \*15 people minimum\***

Marinated Fresh Chicken Grilled to Perfection Sautéed with Crisp Celery, Onions, Broccoli, Carrots and Sweet Red Peppers in a Tangy Citrus Teriyaki Sauce with Fried Noodles

**\$9.00**

All Asian Selections are Available Vegetarian Style upon Request. Items are served with a Choice of Vegetable Fried Rice, Sticky Rice or Soft Asian Style Noodles and Assorted Desserts and Iced Tea and Lemonade.

## HOT ENTRÉES

*continued*

### THAT'S ITALIAN!

#### **Chicken Parmesan \*15 people minimum\***

Tender Breast of Chicken Lightly Breaded and Fried to Perfection Topped with Housemade Marinara Sauce and a Parmesan-Mozzarella Blend Served with a Side of Pasta, and Sautéed Italian-Style Vegetable

**\$9.50**

#### **Baked Ziti and Pasta Primavera \*15 people minimum\***

Penne Pasta Layered with Marinara Sauce, Ground Beef and Mozzarella Cheese and Bow Tie Pasta Tossed with Sautéed Vegetable, Garlic and Parmesan Cheese

**\$8.50**

#### **Classic Lasagna \*15 people minimum\***

Layers of Fresh Pasta Filled with Seasoned Ground Beef, Italian Sausage, Ricotta and Mozzarella Cheese Served with Italian Style Green Beans

**\$8.50**

#### **Eggplant Parmesan \*15 people minimum\***

Fresh Eggplant Sliced, Breaded and Fried Golden Brown Layered with Marinara Sauce and Grated Parmesan Served with a Side of Pasta and Roasted Italian Peppers

**\$8.50**

All Italian Selections are served with Fresh Baked Garlic Bread Sticks, Tossed House Salad or Caesar Salad, Cookies and Ice Tea and Lemonade.

## HOT ENTRÉES

*continued*

### SOUTH OF THE BORDER

#### **Chimichanga Especial** *\*15 people minimum\**

A Large Flour Tortilla Stuffed with Taco Seasoned Ground Beef, Aged Cheddar Cheese, Mild Green Chillies, Fresh Cilantro Deep Fried Golden Brown and Topped with a Red Chili Enchilada Sauce, Served with Mexican Style Rice and House Made Frijoles

**\$8.50**

#### **South of the Border Fajitas** *\*15 people minimum\**

Your Choice of Seasoned Beef or Tender Chicken with Fresh Roasted Red and Green Peppers, Sweet Yellow Onions and Fresh Tomato Wedges with a Splash of Lime Juice Served with Warm Flour Tortillas, Spanish Style Rice, House-Made Frijoles and all the Fixins!

**\$9.00**

#### **Taco Bar** *\*15 people minimum\**

Featuring a Selection of Seasoned Ground Beef or Chicken Machaca, Fresh Roasted Vegetables Served with Corn Taco Shells and Soft Flour Tortillas with Shredded Crisp Iceberg Lettuce, Fresh Made Salsa and Shredded Aged Cheddar Cheese, House made Spanish Rice and Frijoles

**\$9.00**

Above Selections are served with Tortilla Chips and House-Made Salsa, and Cookies, and Ice Tea and Lemonade.

## HOME-STYLE ENTRÉES

#### **Fried Chicken** *\*15 people minimum\**

Tender Breast of Chicken Lightly Breaded and Fried to Perfection with Red Mash Potatoes, Chicken Gravy and Whole Kernel Corn

**\$9.00**

#### **Chicken Cordon Bleu** *\*15 people minimum\**

Stuffed Chicken Breast with Ham and Swiss Dipped in a Egg Batter and Seasoned Bread Crumbs Served with Rice Pilaf and Fresh Steamed Vegetables

**\$9.25**

#### **Carved Roast Beef** *\*15 people minimum\**

Sliced Roast Beef Seasoned with Garlic & Herbs Served with Red Roasted Potatoes and Fresh Vegetables

**\$11.25**

#### **Carved Roasted Pork Loin** *\*15 people minimum\**

Tender Sliced Pork Served with Caramelized Apple Sauce with Red Mash Potatoes, Fresh Veggies

**\$11.25**

The Above Selections are Served with Freshly Baked Bread, Tossed House or Caesar Salad, Cookies, and Ice Tea and Lemonade.

## SPECIAL AFTERNOON BREAKS

### The Munchies

Mixed Nuts, Pretzels, and Party Mix Served with Lemonade or Fruit Punch

*\$2.50 per person*

### Sliced Fresh Fruit Cup

Variety of Sliced or Chunky Fresh Selected Seasonal Fruit

*\$1.25 per person*

### Cookies, Cookies & More Cookies

2 Fresh Baked Cookies Served with Lemonade or Fruit Punch

*\$2.25 per person*

### House Baked Cookies

Wide Selection of House Baked Cookies to Satisfy that Sweet Tooth

*\$.60 each*

### Chocolate Brownies

Pan-Style Fudge Brownies Fresh Baked on Site

*\$1.25 per person*

### Fresh Vegetable Crudite or Fruit Tray

Selected Fresh Seasonal Vegetables or Fruit Sliced Bite-Size and Served with a Dipping Sauce

*\$2.95 per person*

### The Cracker Board

Selected Sliced Cheeses Arranged with Assorted Crackers and Sliced Seasonal Fresh Fruit

*\$3.50 per person*

### Ice Cream Social *\*12 people minimum\**

Large Tubs of Chocolate and Vanilla Ice Cream Served Buffet Style with Chocolate and Caramel Sauces Served with Maraschino Cherries, Assorted Chopped Nuts, Strawberry Topping and Whipped Cream

*\$3.75 per person*

## CAKES AND SWEETS

A Wide Variety of Custom Desserts are Available for Any Event, please inquire with the chef to request your favorite.

## A LA CARTE PRICING

### BEVERAGES

Airpot of House Brewed Coffee or Decaf (8-10 cups)	\$8.00
Bottled Soda	\$1.25
Bottled Juices	\$1.50
Aquafina Water (small)	\$1.25
Aquafina Water (large)	\$1.50
Juices by the Pitcher (6 cups)	\$6.50
Juices by the Gallon (16 cups)	\$16.25
Pitchers of Iced Tea, Lemonade or Punch (6 cups)	\$5.00
Gallon of Iced Tea, Lemonade or Punch (16 cups)	\$9.75
Milk	\$1.25
Hot Tea	\$.50
Gourmet Hot Tea	\$.75
Hot Chocolate	\$.65

### OTHER FOOD ITEMS

Bagel W/Cream Cheese	\$1.35
Large Danish	\$1.25
Muffins	\$1.50
Donuts	\$.85
Scones	\$1.70
Croissants	\$1.70
Fresh Seasonal Fruit Cup (each)	\$1.50
Cold Cereal with Milk	\$1.95
Yogurt (each)	\$1.25
Bowls of Potato, Pasta, Macaroni Salad	\$1.25 p.p.
Bowl of Tossed Green Salad	\$1.75 p.p.

## SERVICE ITEMS

6" Plate	\$0.25 each
9" Plate	\$0.35 each
Fork	\$0.10 each
Knife	\$0.10 each
Spoon	\$0.10 each
Paper Napkin	\$0.10 each
Cup Styro	\$0.10 each
Full Place Setting (paper)	\$0.75 each
Table Linens Basic White	\$4.00 each
China Set-up	\$1.00 per person
Rental Equipment, Linen and China	Cost plus 5%
Service Personal (4 hr min.)	
Weekend and After Hours	\$20.00 per Hr.

(Note: All catered events include the appropriate service items and they do not need to be ordered separately from this section. This menu section is provided for those patrons who bring in their own food but may still need these service items.)

From Old World tastes to cutting edge trends, every event will be made a memorable one by our creative culinary team.

Count on us to orchestrate dozens of personal touches that make the difference you and your guests will appreciate . . . from planning the perfect menu through serving the event, all with flawless attention to detail. You'll find our staff gracious, professional and attentive. Whether you need a unique table setting, an unforgettable dessert or a completely customized menu, no request is too large or too small. It's all a part of making sure that your dining experience is worth raving about.

We pay close and continual attention to all the ingredients choosing local and organic where ever possible—which is important to a delicious and successful event. It is our goal to exceed your expectations, and the Bon Appétit Catering staff looks forward to helping you design a menu that will make your special event truly memorable.

**CREATING MEMORIES,  
NO MATTER WHAT THE OCCASION.**

### COLD HORS D'OEUVRES

*Minimum 25 people*

#### INTERNATIONAL CHEESE BOARD

A Selection of Seven Cheeses served with Assorted Water Crackers and Fresh Fruit

**\$100.00**

#### FRESH VEGETABLE CRUDITÉS

An Assortment of Fresh Vegetables Including Cherry Tomatoes, Celery, Bell Peppers, Carrots and Broccoli Florets

**\$75.00**

#### TROPICAL FRUIT DISPLAY

An Assortment of Fresh Tropical Fruits Including Pineapple, Mango, Kiwi and Assorted Melons. Served with Yogurt Dipping Sauce

**\$95.00**

#### ARTISAN BREADS AND SPREADS

Artisan Breads with Tomato Basil Hummus, Tuscan Bean, Hot Artichoke and Creamy Herb Cheese Spread

**\$55.00**

## HORS D'OEUVRES

*continued*

### COLD HORS D'OEUVRES

*continued*

#### ASSORTED CANAPÉS

Pear, Goat Cheese and Caramelized Onions, Smoked Salmon with Boursin Cheese or Beef Tenderloin with Horseradish Cream on Toasted Bread Points

**\$75.00**

#### HERBED CHEESE TARTLETS

Miniature Pastries filled with a Mixture of Fresh Herbs and Goat Cheese (2 pieces per person)

**\$55.00**

#### BRUSCHETTA

Tomatoes, Garlic, Basil, Oregano, Olive Oil, Vinegar on Toasted Bread Slices (2 pieces per person)

**\$55.00**

#### ASSORTED FINGER SANDWICHES

Ham, Turkey and Roast Beef with Cheese and Gourmet Herbed Mayonnaise on Assorted Sandwich Breads

**\$55.00**

#### ASSORTED MINI PASTRIES AND CAKES

Assorted mini gourmet tarts and cakes (sold by the box of 35)

**\$65.00**

## HORS D'OEUVRES

*continued*

### HOT HORS D'OEUVRES

*Minimum 25 people*

#### BAKED BRIE EN CROUTE WITH WALNUTS AND BROWN SUGAR

Baked Golden Brown Puff Pastry Surrounding Brie Cheese Served with French Bread and Crackers

**\$75.00**

#### SATAY STATION

Choice of Beef, Chicken or Shrimp Skewers with Assorted Dipping Sauces including Thai Peanut, Curry Coconut and Spicy Mango

**\$95.00**

#### SPINACH AND ARTICHOKE DIP

Creamy Spinach and Artichoke Dip served with Crispy Pita Chips (2 pieces per person)

**\$60.00**

#### MEATBALLS

Served with Sweet and Sour Sauce, BBQ Sauce or Marinara Sauce (2 pieces per person)

**\$65.00**

#### CLASSIC STUFFED MUSHROOMS

Button Mushroom Caps Stuffed with Crabmeat and Topped with Parmesan Cheese (2 pieces per person)

**\$65.00**

#### TRADITIONAL BUFFALO CHICKEN WINGS

Served with Blue Cheese or Ranch Dip (2 pieces per person)

**\$65.00**

## HORS D'OEUVRES

### HOT HORS D'OEUVRES

*continued*

#### EGG ROLLS

Chinese Egg Rolls served with Tangy Plum Sauce  
(2 pieces per person)

**\$75.00**

#### POT STICKERS

Pork or Vegetable Pot Stickers served with a Teriyaki  
Sesame Dipping Sauce (2 pieces per person)

**\$75.00**

#### TAQUITOS

Beef or Chicken Taquitos served with Guacamole and  
Fresh Salsa (2 pieces per person)

**\$75.00**

## STARTERS

*Minimum 25 people*

*All Meals include choice of starter, entrée and dessert;  
served with freshly baked rolls, ice tea, ice water and  
coffee service. Prices are per person. Accompaniment  
entrees can be added for an additional charge of  
\$2.00 per person.*

### SOUPS

#### TORTILLA SOUP

Chicken, Avocado, and House-made Tortilla

#### LOCAL HEIRLOOM TOMATO SOUP

All Local Ingredients

#### TUSCAN BEAN SOUP

Carrots, Onions and Celery with Cannellini Beans and  
Roasted Garlic in a Vegetable Broth

#### FARMHOUSE SOUP

Hearty Soup of Organic Vegetables and Roasted Free  
Range Chicken

#### BUTTERNUT SQUASH SOUP

Creamy Butternut Squash

## STARTERS

### SALADS

#### SPINACH SALAD

Shaved Red Onions, Teardrop Tomatoes and Goat Cheese with Hot Bacon Dressing

#### CAESAR SALAD

Crisp Romaine Lettuce with Parmesan Cheese, Herb Croutons and Traditional Caesar Dressing

#### MESCLUN SALAD WITH SPICY WALNUTS

Baby Mesclun Greens with Gorgonzola Cheese, Spicy Walnuts and Balsamic Reduction

#### TOWER OF BABY GREENS WITH BALSAMIC GLAZED ONIONS

Mixed Baby Field Greens and Roasted Onions served with a Balsamic Vinaigrette

#### SIMPLE CHEF'S SALAD

Baby Mesclun Greens with House Dressing and Homemade Croutons

*Our Chef will gladly customize your menu needs.*

## ENTRÉES

### SEAFOOD

*All of our seafood is purchased in accordance with the Monterey Bay Aquarium's Seafood Watch guidelines for sustainability.*

#### GARLIC SEARED FILLET OF FRESH ATLANTIC SALMON (8 OZ.)

Served with Saffron Rice and Asparagus Spears, Topped with a Fresh Dill Yogurt

**\$20.95**

#### MARYLAND-STYLE CRAB CAKES

Served with Roasted Red Potatoes and Grilled Seasonal Vegetables

**\$19.95**

#### HERB CRUSTED TUNA (8 OZ.)

Served with Steamed Asparagus, Sticky Rice and a Sesame Ginger Soy Sauce

**\$20.95**

### MEAT

#### CLASSIC BEEF WELLINGTON (8 OZ.)

Served with Duchesse Potatoes and Honey Glazed Carrots

**\$24.00**

#### PEPPERCORN SEARED PRIME RIB (10 OZ.)

Fresh Angus Beef with Peppercorn Melange Rub Slow-Roasted and served with a Caper Demi-Glace with Roasted Red Skin Potatoes and Broccoli Rabé

**\$26.00**

## ENTRÉES

*continued*

### BEEF TENDERLOIN (8 OZ.)

Beef Tenderloin seared with Garlic and Pepper, Doused with Port Wine Sauce; Garlic Mashed Potatoes and Broccoli Florets

**\$26.00**

### HORSERADISH AND PEPPER CRUSTED TENDERLOIN OF BEEF

With Country Mustard Roasted Potatoes and Grilled Vegetable Blend

**\$26.00**

### PESTO LAMB RACK (12 OZ.)

Aged Rack of Lamb Rubbed in a Fresh Basil Pesto, Slow Roasted and Topped with a Pesto Cream Sauce with Basmati Pecan Rice and Fresh Baby Vegetables

**\$24.00**

## ENTRÉES

*continued*

### POULTRY

#### GRILLED BONELESS BREAST OF CHICKEN (8 OZ.)

Served with Baby Greens, Roast Tomatoes and Polenta Cake

**\$16.95**

#### MARINATED GRILLED CHICKEN BREAST

Served with Roasted Garlic Smashed Potatoes, Sautéed Zucchini and Roasted Red Pepper Coulis

**\$16.95**

#### CHICKEN PICATTA (8 OZ.)

Thin Medallions of Chicken Dusted Lightly in a Seasoned Flour and Sautéed, Topped with Capers and Fresh Tomato Salsa, Feta, and Angel Hair Pasta

**\$16.95**

#### WILD MUSHROOM STUFFED CHICKEN

A Blend of Shitake, Chantrelle and Portobello Mushrooms Rolled in a Fresh Chicken Breast and Sliced, Topped with a Chardonnay Glaze and served with Red Pepper Polenta and Pesto Spaghetti Squash

**\$16.95**

#### CHICKEN MARSALA SCALLOPINI (8 OZ.)

Lightly Sautéed and Topped with a Mushroom Marsala sauce and served with Rosemary Red Skin Potatoes and Dilled Baby Carrots

**\$16.95**

## ENTRÉES

### VEGETARIAN

#### FRESH RAVIOLI (8 OZ.)

Fresh Ravioli Filled with Spinach and Cheese Tossed in Fresh Tomatoes, Olive Oil and Basil

**\$14.95**

#### BLACK BEAN CAKES

Served with Fresh Pepper Relish Southern Grilled House-Made Black Bean Cakes Topped with a Raw-Pepper Tapenade and Garnished with Cilantro Cream

**\$14.95**

## DESSERTS

### CAKES

#### NEW YORK CHEESE CAKE

Cheesecake Iced with Whipped Cream and a Crunchy Coating of Toasted Almonds

#### CHOCOLATE DECADENT CAKE

Rich Dark Chocolate Cake Filled and Iced with Chocolate Mousse, Coated with Chocolate Ganache Shavings

#### DOUBLE FUDGE CAKE

Rich Chocolate Cake Layered with Rich Chocolate Fudge Filling, Topped with Rich Chocolate Fudge and Covered with Dark Chocolate Shavings

#### CAPPUCCINO CAKE

White Cake Layers Coated with Chocolate Ganache, Filled and Iced with Cappuccino Mousse and Coated with Chocolate Shavings

#### TIRAMISU CAKE

Dark Chocolate Cake Layered with Mascarpone Cheese and Espresso Coffee Mousse, Lady Fingers and Topped with a Chocolate and Espresso Glaze

#### BANANA CARMEL CAKE

White Cake Filled with Banana Caramel Mousse, Topped with Banana Caramel Mousse and Caramel Drizzle

#### STRAWBERRY SHORTCAKE

White Cake Filled with Fresh Strawberries and Whipped Cream, Iced with Whipped Cream, Topped with Fresh Strawberry Wedges

## DESSERTS

*continued*

### RASPBERRY MIRROR CAKE

White Cake Filled with Cream Raspberry Mousse with Chunks of Sweet Raspberries, Topped with a Smooth Layer of Red Mirror Glaze

### CARROT CAKE

Layers of Rich Carrot Cake with Cream Cheese Frosting

**Individual Tarts are Available for additional  
\$0.50 per person**

## CATERING NOTES