



JUDD'S CATERING

We love cooking for you!

Contact:
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www.juddscatering.com

We love cooking for you!

Developed specifically for our corporate clients, Judd's Catering focuses on the needs of busy professionals. We realize that businesses are looking for a caterer that offers a high quality product, is timely in their services, and carries a variety of menu options. Our menu has an assortment of creative items ranging from hearty, delicious entrées to fresh sandwiches, salads, and soups. Any item on our menu can be specifically tailored to your needs. And most importantly, the quality of our food and service is unbeatable. As a client of Judd's Catering you will be assured to receive tasty and consistent service at a great price.

CORPORATE

Breakfast - Lunch - Dinner



WHAT SEPARATES US FROM THE REST?

- ↔ We provide fine cuisine at an *Affordable* price without sacrificing *Quality*.
- ↔ *Customer Service*. We know how important your business is...we are never late, no mistakes, we make things easy on you.
- ↔ *Our menu!* Options, options, options!! Cuisines from all over the world.
- ↔ Our menus are designed to please *large groups* with varied eating habits.
- ↔ Our customers enjoy long relationships with us....we tailor to YOU!

We know the amount of preparation, work, and long hours that go into every second of your productions. We want to make the food *easy for you!*

Let us do the work!

↔ Hot Meals ↔ Flexible Timing ↔ Healthy Options

PRODUCTION

Breakfast - Lunch - Dinner
Rentals - Crafty

SOCIAL EVENTS

Perfect For Your Special Day

No two events are alike. Contact us to create the ideal menu for you and your guests.

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Harvest Menu

Rosemary-Fig Chicken with Port
Pan-Seared Sausage
w/ Lady Apples & Watercress
Tortellini with Sage-Pumpkin Cream Sauce
Black Wild Rice
Seasonal Vegetables
Mixed Greens w/ Candied Walnuts, Blue
Cheese Crumbles & Dried Cherries
Balsamic-Date Vinaigrette
Bread & Butter

Mexican Fiesta

Steak Fajitas
Grilled Chicken Fajitas
Cheese Enchiladas
Mexican Rice, Black Beans
Cut Corn w/ Red Chili & Cotija
Flour & Corn Tortillas
Guacamole, Pico De Gallo, Spicy Salsa,
Cheese, Sour Cream, Jalapenos
Tortilla Chips
Southwest Caesar Salad
Chipotle Dressing

California Cuisine

Santa Maria Tri-Tip Steak
Chicken Rotisserie
Orecchiette Pasta with
Portobello Mushrooms & Almond Pesto
Herb Roasted Potatoes
Balsamic Grilled Vegetables
Baby Spinach Salad with Goat
Cheese & Hazelnuts
Red Wine Vinaigrette
Bread & Butter

Italian

Parmesan Crusted Chicken
Penne a la Vodka w/ Grilled Shrimp
Gnocchi w/ Pink Tomato Cream Sauce
Pesto Rotini
Seasonal Grilled Vegetables
Caesar Salad
Parmesan-Peppercorn Dressing
Tomato & Mozzarella Caprese
Parmesan Cheese
Garlic Bread

Surfin' Summer BBO

Blackened Mahi Mahi
BBO Chicken w/ Bourbon-Peach Glaze
White Cheddar & Truffle Mac n' Cheese
Rice w/ Sweet Onions & Summer Herbs
Char-Grilled Corn
Arugula Salad w/ Watermelon & Feta
Orange Vinaigrette
Bread & Butter

Euro Cuisine

Slow Cooked Sirloin w/ Root Vegetables
Sage & Onion Chicken
Spinach & Gruyere Quiche
Creamy Mashed Potatoes
Seasonal Vegetables
Mixed Greens w/ Beets & Goat Cheese
Balsamic Vinaigrette
Assorted Bread & Butter

Cajun

Jambalaya w/ Chicken & Andouille Sausage
Cajun Shrimp Skewers
New Orleans Pasta with Creole Alfredo
Dirty Rice
Vegetable Gumbo
Spinach, Pecan & Blue Cheese Salad
White Balsamic & Honey Vinaigrette Dressing
Fresh Baked Cornbread

Burger Bar

Char-Grilled Angus Beef Burgers (8oz patty)
Veggie Burgers
Seasoned French Fries
Four Cheese Macaroni with Fontina & Poblano Chiles
Lettuce, Tomato, Grilled Onions
Bacon, Pickles, Relish, Sliced Cheddar, Swiss Cheese, Jalapenos, Blue Cheese Crumbles
Sriracha Mayo, Ketchup, Mustard, BBQ Sauce
Buns & Whole Wheat Buns
Garden Salad w/ Ranch Dressing
**Add or substitute Grilled Chicken Breast upon request*

Santa Monica BBQ

Pulled Brisket with Bourbon BBQ Sauce
Grilled Chicken Breast w/ Lemon & Herbs
Quinoa & White Bean Veggie Sliders
Baked Pepper Jack Mac n' Cheese
Char-Grilled Corn
Loaded Baked Potato Salad with Bacon
Mixed Green Salad
w/ Gorgonzola & Fresh Berries
White Wine Vinaigrette
Rolls & Butter

Caribbean

Jerk Chicken
Black Pepper Shrimp
Caribbean Potato Curry
Spiced Rice
Grilled Vegetables & Sweet Plantains
Tropical Mixed Green Salad
Pineapple Vinaigrette
Bread & Butter

Argentinian

Grilled Steak Chimichurri
Herb Roasted Chicken
Black Bean & Corn Empanadas
Saffron Rice
Grilled Vegetables
Mixed Green Salad
Roasted Garlic Dressing
Bread & Butter

Classic Breakfast

Scrambled Eggs w/ Cheese
Denver Scramble
(Ham, Peppers, Onions, Shredded Colby-Jack)
Egg White Scramble
Country Style Home Fries
Applewood Smoked Bacon & Breakfast Sausage
Assorted Pastries
Yogurt & Granola
Croissants & Butter
Fresh Cut Fruit

Chicken n' Waffles

Country Fried Chicken Tenders
BBQ Shrimp
Mashed Potatoes
Cut Corn
Waffles, Syrup
Whipped Cream, Berries
Peach & Pecan Salad
Poppy Seed Dressing
Bread & Butter

Chef's Choice Mediterranean

Garlic & Herb Marinated Steak
Tarragon Roast Chicken with Fennel
Green Falafel
Basmati Rice
Grilled Vegetables
Roasted Beet Hummus, Tahini
Spicy Peppers, Tournai Garlic Spread
Greek Salad
Lemon-Dill Vinaigrette
Pita Bread



Harvest Menus

Harvest Menu

Rosemary-Fig Chicken with Port
Pan-Seared Sausage w/ Lady Apples & Watercress
Tortellini w/ Sage-Pumpkin Cream Sauce
Black Wild Rice
Seasonal Vegetables
Mixed Greens w/ Candied Walnuts, Blue
Cheese Crumbles & Dried Cherries
Balsamic-Date Vinaigrette
Bread & Butter

Harvest 2

Roasted Chicken w/ Pomegranate & Thyme
Bacon Wrapped Pork Tenderloin
Vegetable Quiche
Herb Roasted Baby Potatoes
Braised Root Vegetables
Mixed Green Salad
w/ Dried Cherries, Pecans & Gorgonzola
Honey-Balsamic Vinaigrette
Bread & Butter

Harvest 3

Pistachio Crusted Chicken
Pan-Seared Sausage w/ Fennel
Pumpkin-Sage Lasagna Cups
Wild Rice Almondine
Seasonal Vegetables
Mixed Greens w/ Pears, Dried Cherries,
Pecans & Gorgonzola Crumbles
Balsamic Vinaigrette
Bread & Butter

Caribbean / Island Menus

Caribbean

Jerk Chicken
Black Pepper Shrimp
Caribbean Potato Curry
Spiced Rice
Grilled Vegetables & Sweet Plantains
Tropical Mixed Green Salad
Pineapple Vinaigrette
Bread & Butter

Caribbean 2

Jerk Rubbed Steak
Grilled Chicken w/ Pineapple Salsa
Caribbean Potato Curry
Spiced Rice
Grilled Vegetables & Sweet Plantains
Tropical Mixed Green Salad
Pineapple Vinaigrette
Bread & Butter

Hawaiian

Teriyaki Chicken
Kalua Pork
Stir-Fried Saimin Noodles
Island Fried Rice
Grilled Vegetables
Garden Salad
Pineapple Vinaigrette
Hawaiian Rolls & Butter



Latin Cuisine

Mexican Fiesta

Steak Fajitas
Grilled Chicken Fajitas
Cheese Enchiladas
Mexican Rice
Black Beans
Cut Corn w/ Red Chili & Cotija
Flour & Corn Tortillas
Guacamole
Pico De Gallo, Spicy Salsa,
Cheese, Sour Cream, Jalapenos
Tortilla Chips
Southwest Caesar Salad
Chipotle Dressing

Surf & Turf Taco Bar

Carne Asada
Grilled Shrimp
Blue Corn Cheese Enchiladas
Mexican Rice
Black Beans
Cut Corn w/ Red Chili & Cotija
Flour & Corn Tortillas
Guacamole
Pico De Gallo, Spicy Salsa
Cheese, Sour Cream, Jalapenos
Pineapple Salsa
Tortilla Chips
Southwest Caesar Salad
Chipotle Dressing

Fish Tacos

Grilled Mahi Mahi
Grilled Chicken
Bean & Cheese Enchiladas
Mexican Rice
Black Beans
Cut Corn w/ Red Chili & Cotija
Flour & Corn Tortillas
Guacamole
Pico De Gallo, Spicy Salsa
Cheese, Sour Cream, Jalapenos
Pineapple Salsa
Tortilla Chips
Southwest Caesar Salad
Cilantro-Lime Dressing

Argentinian

Grilled Steak Chimichurri
Herb Roasted Chicken
Black Bean & Corn Empanadas
Saffron Rice
Grilled Vegetables
Mixed Green Salad
Roasted Garlic Dressing
Bread & Butter

Cuban

Mojo Chicken
Ropa Vieja
(Slow Cooked Flank Steak)
Papa Rellena
(Vegetarian Potato & Cheese Croquette)
Cuban Rice & Beans
Grilled Vegetables & Fried Plantains
Bread & Butter
Garden Salad
Red Wine Vinaigrette

Brazilian

Churrasco con Chimichurri (*Grilled Steak*)
Garlic Chicken
Brazilian Rice
Yucca Fries w/ Aioli Sauce
Feijoada Black Bean Stew
Grilled Vegetables & Plantains
Mixed Green Salad w/ Toasted Almonds
Parmesan Cheese, Fresh Oranges & Dried Cherries
Balsamic Dressing
Rustic Bread & Butter



BBQ Menus

California Cuisine

Santa Maria Tri-Tip Steak
Chicken Rotisserie
Orecchiette Pasta with
Portobello Mushrooms & Almond Pesto
Herb Roasted Potatoes
Balsamic Grilled Vegetables
Baby Spinach Salad with Goat
Cheese & Hazelnuts
Red Wine Vinaigrette
Bread & Butter

All-American BBQ

BBQ Pulled Brisket
Char-Grilled Chicken Breast
Veggie Sliders
Classic Mac n' Cheese
Corn on the Cob
Potato Salad & Coleslaw
Garden Salad
Buttermilk Ranch Dressing
Sweet Rolls & Butter

Texas BBQ

Slow Cooker Pulled Pork
BBQ Chicken
Black Bean Veggie Sliders
Mac n' Cheese w/ Poblano Peppers
Corn on the Cob
Potato Salad & Coleslaw
Cornbread, Rolls & Butter
Garden Salad
Buttermilk Ranch Dressing

Santa Monica BBQ

Pulled Brisket w/ Bourbon BBQ Sauce
Grilled Chicken Breast w/ Lemon & Herbs
Quinoa & White Bean Veggie Sliders
Baked Pepper Jack Mac n' Cheese
Char-Grilled Corn
Loaded Baked Potato Salad w/ Bacon
Mixed Green Salad
w/ Gorgonzola & Fresh Berries
White Wine Vinaigrette
Rolls & Butter

Burger Bar

Char-Grilled Angus Beef Burgers (8oz. patty)
Veggie Burgers
Seasoned French Fries
Four Cheese Macaroni w/ Fontina & Poblano Chiles
Toppings:
Lettuce, Tomato, Sliced Red Onions
Bacon, Pickles, Relish, Sliced Cheddar, Swiss Cheese, Jalapenos, Blue Cheese Crumbles
Sriracha Mayo, Ketchup, Mustard, BBQ Sauce
Buns & Whole Wheat Buns
Garden Salad
Ranch Dressing

**Add or substitute Grilled Chicken Breast upon request*



BBQ Menus cont...

Surfin' Summer BBQ

Blackened Mahi Mahi
BBQ Chicken w/ Bourbon-Peach Glaze
White Cheddar & Truffle Mac n' Cheese
Rice w/ Sweet Onions & Summer Herbs
Char-Grilled Corn
Arugula Salad w/ Watermelon & Feta
Orange Vinaigrette
Bread & Butter

Chef's Choice BBQ

Santa Maria Chicken
BBQ Shrimp Skewers
Penne w/ Summer Vegetables & Fresh Herbs
Red Bliss Mashed Potatoes
Grilled Vegetables
Mixed Green Salad
w/ Gorgonzola & Fresh Berries
White Wine Vinaigrette
Bread & Butter

Southern Menus

Cajun

Jambalaya w/ Chicken & Andouille Sausage
Cajun Shrimp Skewers
New Orleans Pasta w/ Creole Alfredo
Dirty Rice
Vegetable Gumbo
Spinach, Pecan & Blue Cheese Salad
White Balsamic & Honey Dressing
Fresh Baked Cornbread

Chicken & Waffles

Country Fried Chicken Tenders
BBQ Shrimp
Mashed Potatoes
Cut Corn
Waffles, Syrup
Whipped Cream, Berries
Peach & Pecan Salad
Poppy Seed Dressing
Bread & Butter

Southern Grill

Blackened Salmon
Peach-Bourbon BBQ Chicken
Scalloped Potatoes w/ Leeks
Herbed Summer Rice
Grilled Vegetables
Arugula Salad w/ Apples, Grapes, & Goat Cheese
Balsamic Vinaigrette
Rustic Bread & Butter

Sandwich Menus

(minimum order of 35)

Sandwich Bar (Make your own)

Assorted Subs, Rolls, Rye and Wheat Breads
Cracked Pepper Turkey
Honey Ham
Roast Beef
White Albacore Tuna Salad
Egg Salad
Toppings:
Lettuce, Tomato, Swiss Cheese,
Mayo, Mustard, Pickles
Classic Potato Side Salad
Mediterranean Pasta Side Salad
Mixed Green Salad
Balsamic Vinaigrette

Sandwiches & Wraps (NY Deli Style)

Cracked Pepper Turkey & Swiss
Classic Italian Sub
B.L.T.
White Albacore Tuna Wrap
Egg Salad Wrap
On the side:
Mayo, Mustard, Pickles
Kettle Chips
Fresh Baked Cookies
Chopped Salad
Blue Cheese Dressing



Asian Menus

Korean Tacos

Bulgogi (*Korean Grilled Beef*)
BBQ Chicken
Spicy Tofu
White & Brown Rice
Cut Corn
Flour & Corn Tortillas
Guacamole
Lettuce Cups
Spicy Cucumber Salad, Korean Slaw
Tomato Salsa, Sriracha, Salsa
Roja, Sour Cream, Shredded Cheese
Tortilla Chips
Mixed Green Salad
Sesame Vinaigrette

Thai

Thai

Thai Peanut Chicken
Red Curry Shrimp
Tofu-Vegetable Green Curry
Jasmine Rice
Vegetable Stir-Fry
Thai Noodle Side Salad
Mixed Green Salad
Thai Peanut Dressing

Thai 2

Red Curry Chicken
Ginger & Sweet Red Chili Shrimp
Thai Curry Noodles
Jasmine Rice
Vegetable Stir-Fry
Fried Pork Wontons
Sweet Chili Dipping Sauce
Mixed Green Salad
Thai Peanut Dressing

Thai 3

Grilled Sriracha Shrimp
Soy-Basted Chicken w/ Sesame-
Citrus Sprinkle
Bangkok Coconut Curry Noodles
Jasmine Rice
Sweet Chili Green Beans
Spring Rolls
Rainbow Thai Salad
Peanut Dressing
Sweet Chili Dipping Sauce

Japanese Grill

Sesame-Ginger Salmon
Honey & Soy Grilled Chicken Breast
Eggplant & Tofu Stir Fry
White Rice
Miso Grilled Vegetables
Japanese Cucumber Side Salad
Mixed Green Salad w/ Oranges & Cashews
Sesame Ginger Vinaigrette
Spicy Udon Noodle Salad



Mediterranean Menus

Mediterranean - Kabobs

Grilled Chicken Kabobs
Beef Lula Kabobs
Falafel
Basmati Rice
Grilled Vegetables
Hummus, Tahini, Spicy Peppers
Tabouli Side Salad
Greek Salad
Red Wine Vinaigrette
Pita Bread

Chef's Choice Mediterranean

Garlic & Herb Marinated Steak
Tarragon Roast Chicken w/ Fennel
Green Falafel
Basmati Rice
Grilled Vegetables
Roasted Beet Hummus
Tahini, Spicy Peppers
Greek Salad
Lemon-Dill Vinaigrette
Pita Bread

Greek

Chicken Souvlaki
Grilled Sirloin Steak w/ Garlic & Herbs
Spanakopita (*Vegetarian Puff Pastry*)
White Rice
Grilled Vegetables
Hummus, Tzatziki, Spicy Peppers
Greek Salad
Red Wine Vinaigrette
Greek Flatbread

Spanish

Chicken, Shrimp, & Sausage Paella
Roasted Paprika Chicken
Corn, Cheese, & Chili Empanadas
Oven Roasted Potatoes
Grilled Vegetables
Mixed Green Salad
Champagne Vinaigrette
Bread & Butter

Greek 2

Grilled Flank Steak
Lemon-Oregano Chicken Skewers
Tri-Color Rotini w/ Heirloom Tomatoes & Feta
Spanakorizo (Greek Herbed Rice)
Grilled Vegetables
Arugula Salad w/ Fennel & Oranges
Citrus Vinaigrette
Flatbread
Sun-dried Tomato Hummus
Spicy Peppers
Cous Cous Side Salad



Euro Cuisine / Holiday Menus

Euro Cuisine

Slow Cooked Sirloin w/ Root Vegetables
Sage & Onion Chicken
Spinach & Gruyere Quiche
Creamy Mashed Potatoes
Seasonal Vegetables
Mixed Greens w/ Beets & Goat Cheese
Balsamic Vinaigrette
Assorted Bread & Butter

Euro Cuisine 2

Beef Bourguignon
Roasted Chicken Provencal
Ratatouille
Potatoes Au Gratin
Seasonal Vegetables
Mixed Greens w/ Beets & Goat Cheese
Balsamic Vinaigrette
Assorted Bread & Butter

Euro Cuisine 3

Grilled Salmon w/ Herbed Garlic Butter
Roasted Rosemary Chicken
Wild Mushroom & Gruyere Mini Quiche
Scalloped Potatoes
Grilled Vegetables
Mixed Green Salad w/ Strawberry & Feta
Champagne Vinaigrette
Bread & Butter

Euro Cuisine 4

Almond Crusted Chicken
Citrus Grilled Shrimp
Asparagus & White Cheddar Quiche
Wild Rice w/ Toasted Almonds
Roasted Seasonal Vegetables
Arugula Salad
Raspberry Vinaigrette
Bread & Butter

Euro Cuisine 5

Peppercorn Encrusted Steak
Balsamic Chicken
Spinach & Mushroom Mini Quiche
Truffled Mashed Potatoes
Seasonal Vegetables
Mixed Green Salad w/ Strawberries &
Goat Cheese
Champagne Vinaigrette
Bread & Butter

Holiday Menu 1

Honey Glazed Chicken
Pork Tenderloin w/ Merlot Sauce
Butternut Squash Risotto
Mashed Potatoes
Seasonal Vegetables
Mixed Greens w/ Candied Walnuts,
Blue Cheese Crumbles & Dried Cherries
Champagne Vinaigrette
Bread & Butter

Holiday Menu 2

Braised Tri-Tip w/ Red-Wine Sauce
Thyme Roasted Chicken
Garlic Mashed Potatoes
Wild Rice Almondine
Seasonal Vegetables
Arugula Salad w/ Beets & Goat Cheese
Champagne Vinaigrette
Bread & Butter



Italian Menus

Italian

Parmesan Crusted Chicken
Penne a la Vodka w/ Grilled Shrimp
Gnocchi w/ Pink Tomato Cream Sauce
Pesto Rotini
Seasonal Grilled Vegetables
Caesar Salad
Parmesan-Peppercorn Dressing
Tomato & Mozzarella Caprese
Parmesan Cheese
Garlic Bread

Italian 2

Italian Sausage & Peppers
Chicken Cacciatore
Mushroom Risotto
Tomato Basil Penne
Grilled Vegetables w/ Balsamic Reduction
Caesar Salad
Parmesan-Peppercorn Dressing
Parmesan Cheese
Tomato & Basil Bruschetta

Italian 3

Chicken Marsala
Penne w/ Shrimp in Red Pepper Cream Sauce
Parmesan Mashed Potatoes
Farfalle w/ Arbiatta Sauce
Grilled Vegetables
Mixed Green Salad
Balsamic Vinaigrette
Artichoke Caprese
Parmesan Cheese
Garlic Bread

Italian 4

Tuscan Grilled Chicken
Baked Ziti w/ Meat Sauce
Vegetable Tian
Pasta Puttanesca
Grilled Vegetables
Mixed Green Salad
Balsamic Vinaigrette
Tomato & Mozzarella Caprese
Parmesan Cheese
Garlic Bread

Italian 5

Classic Lasagna
Italian Herb-Grilled Chicken
Eggplant Parmesan
Penne w/ Pesto & Sun-Dried Tomatoes
Grilled Vegetables
Mixed Green Salad
Balsamic Vinaigrette
Tomato & Mozzarella Caprese
Parmesan Cheese
Garlic Bread

Italian 6

Grilled Salmon w/ Toasted Almond Pesto
Balsamic Chicken
Orecchiette w/ Grilled Vegetables & Goat Cheese
Parmesan Mashed Potatoes
Seasonal Grilled Vegetables
Mixed Green Salad
Balsamic Vinaigrette
Parmesan Cheese
Tomato & Basil Bruschetta



Italian Menus cont...

Italian 7

Italian Meatballs
Grilled Chicken w/ Lemon, Garlic & Oregano
Tortellini w/ Sundried Tomato Cream Sauce
Penne w/ Marinara & Fresh Basil
Grilled Vegetables
Mixed Green Salad
Balsamic Vinaigrette
Artichoke Caprese
Parmesan Cheese
Garlic Bread

Italian 8

Shrimp Scampi
Penne w/ Bolognese Sauce
Eggplant Parmesan
Rotini w/ Pine Nut Pesto
Balsamic Grilled Vegetables
Caesar Salad
Parmesan-Peppercorn Dressing
Artichoke Caprese
Parmesan Cheese
Garlic Bread

On The Lighter Side

Lean Lunch

Salt-and-Pepper Char-Grilled Chicken Breast
Citrus Grilled Shrimp Skewers
Wheat Pasta w/ Swiss Chard & Feta
Mixed Grain Pilaf
Grilled Vegetables
Mixed Greens Salad w/ Green Apples, Dried
Cherries, and Almonds
Balsamic Vinaigrette
Multi-grain Baguettes

Salad Bar (min order 35)

Mixed Green Salad
Chopped Romaine Salad
Grilled Tri-tip Steak
Lean Char-Grilled Chicken Breast
Toppings - Sunflower Seeds, Almonds, Blue
Cheese Crumbles, Feta, Shredded Cheddar,
Parmesan Flakes, Dried Cranberries, Corn,
Black Beans, Kalamata Olives
Dressings - Balsamic Vinaigrette, Red Wine
Vinaigrette, Caesar Dressing, Ranch Dressing,
Blue Cheese Dressing, Oil & Vinegar
Multi-Grain Baguettes

Gluten Free

Gluten-Free

Pomegranate Chicken
Orange & Roasted Garlic Shrimp
Butternut Squash Risotto
Quinoa Pilaf w/ Pine Nuts & Golden Raisins
Grilled Vegetables
Baby Spinach Salad w/
Cranberry, Toasted Almonds & Parmesan
Balsamic Dressing
Mediterranean Side Salad

Gluten-Free 2

Garlic-Mustard Grilled Steak
Lemon-Herb Roasted Chicken
Portobello Spinach Stack
Oven Roasted Potatoes
Grilled Vegetables
Mixed Green Salad
Red Wine Vinaigrette
Beet & Basil Quinoa Side Salad



Breakfast Menus

Classic Breakfast

Scrambled Eggs
Denver Scramble
(Ham, Peppers, Onions, Shredded Colby-Jack)
Egg White Scramble
Country Style Home Fries
Applewood Smoked Bacon
Breakfast Sausage
Assorted Pastries
Yogurt & Granola
Croissants & Butter
Fresh Cut Fruit

Breakfast Burritos

Bacon, Egg, Potato & Cheese Burrito
Chorizo, Eggs, Beans, Cheese, Peppers & Onions
Egg, Potato & Cheese Burrito
Country Style Home Fries
Guacamole
Pico de Gallo, Sour Cream, Jalapenos
Spicy Salsa & Hot Sauce
Assorted Muffins & Pastries
Yogurt & Granola
Fresh Cut Fruit

Bagel Spread

Assorted Bagels
(Plain, Poppy, Sesame, Cinnamon Raisin, Everything)
Lox Platter
Egg Salad
Sliced Cucumbers, Tomatoes,
Cream Cheese, Vegetable Cream Cheese
Butter, Strawberry Jam
Yogurt & Granola
Assorted Pastries
Fresh Cut Fruit

Bagel Spread 2

Assorted Bagels
(Plain, Poppy, Sesame, Cinnamon Raisin, Everything)
Scrambled Eggs
Applewood Smoked Bacon
Breakfast Sausage
Sliced Cucumbers, Tomatoes,
Cream Cheese, Vegetable Cream Cheese
Butter, Strawberry Jam
Yogurt & Granola
Assorted Pastries
Fresh Cut Fruit

Frittatas (Mini Breakfast Quiche)

Bacon-Cheddar Frittata
Vegetable Frittata w/ Colby Jack Cheese
Egg White Scramble
Country Style Home Fries
Breakfast Sausage
Assorted Pastries
Croissants & Butter
Yogurt & Granola
Fresh Cut Fruit

Belgian Waffles

Belgian Waffles
Scrambled Eggs
Country Style Home Fries
Applewood Smoked Bacon
Breakfast Sausage
Maple Syrup, Whipped Cream, Berries
Chocolate Spread, Blueberry Topping, Butter
Assorted Pastries
Croissants
Yogurt & Granola
Fresh Cut Fruit

Add a Coffee Station to any order...

Fresh Brewed Coffee, Orange Juice, Creamer, Sugar, Stir Sticks & Cups



Breakfast Menus cont...

French Toast Breakfast

French Toast
Scrambled Eggs
Egg Whites
Country Style Home Fries
Applewood Smoked Bacon
Breakfast Sausage
Maple Syrup, Butter & Jam
Croissants
Yogurt & Granola
Fresh Cut Fruit

Breakfast Sandwiches

Bacon, Egg, & Cheese
Ham, Egg, & Cheese
Egg & Cheese
Country Style Home Fries
Assorted Muffins & Pastries
Yogurt & Granola
Fresh Cut Fruit

Mexican Breakfast

Huevos Rancheros
Scrambled Eggs
Applewood Smoked Bacon
Cheese Quesadillas
Guacamole
Pico de Gallo
Sour Cream
Assorted Salsas
Pastries & Muffins
Fresh Cut Fruit

Greek Breakfast

Greek Egg Scramble w/ Feta Cheese
Spanakopita (*Savory Greek Pastry*)
Egg White Scramble
Breakfast Potatoes
Sausage Links
Fresh Sliced Tomatoes, Cucumbers,
Kalamata Olives, Stuffed Grape Leaves
Assorted Baguettes & Pita Bread
Hummus
Assorted Pastries
Yogurt & Granola
Fresh Cut Fruit

Chicken n' Waffles Breakfast

Country Fried Chicken Tenders
Scrambled Eggs
Cheese Grits
Buttermilk Waffles
Maple Syrup, Whipped Cream
Fresh Berries
Yogurt & Granola
Assorted Pastries
Fresh Cut Fruit

Steak & Eggs

Salt-and-Pepper Steak
Scrambled Eggs w/ Mushroom,
Red Bell Peppers, Green Onion & Cheese
Scrambled Egg Whites
Hash Browns
Breakfast Biscuits
Fresh Fruit
Yogurt & Granola
Fresh Baked Pastries & Muffins

Breakfast Skillets

Bacon, Egg, & Potato Skillet
Southwestern Skillet w/ Eggs, Peppers,
Mushrooms & Pepper Jack Cheese
Egg Whites Scramble
Hash browns
Bacon & Sausage
Breakfast Biscuits
Fresh Fruit
Yogurt & Granola
Fresh Baked Pastries & Muffins

Add a Coffee Station to any order...

Fresh Brewed Coffee, Orange Juice, Creamer, Sugar, Stir Sticks & Cups



Sandwich/Salad Boxes (minimum order of 35)

Sandwich Box - Specialty Sandwich, Side Salad, Fresh Baked Cookie, Pickles, Mayo, Mustard
Salad Boxes - Specialty Salad, Dressing, Side Salad

Dessert

Rocky Road Brownies
Cream Puffs
Fresh Cut Fruit
Assorted Cookies
Bread Pudding
Bavarian Cream Stuffed Churros
Apple Pie
Baklava
Cupcakes:
*(Red Velvet, Chocolate, Vanilla
Pumpkin Spice, Coconut Cream)*

Beverages

Bottled Water
Canned Sodas (Coke, Diet Coke, Sprite)
Honest Tea
San Pellegrino

Coffee Station:
Fresh Brewed Coffee
Orange Juice
Creamer, Sugar, Stir Sticks & Cups

Delivery Options

Drop Off

- All food is delivered in disposable tins and plastic bowls.
- Dishes are clearly labeled by accompanying tent cards.
- We will provide all the necessary plastic serving utensils. Paper goods (heavy duty lunch plates, 2 ply napkins, acrylic forks, knives & spoons) charged separately.
- There are NO chafers/warmers with this service!

Drop Off w/ Disposable Chafers (Ideal for extended meals of up to 2 hrs.)

- All food is delivered in disposable tins and plastic bowls.
- Dishes are clearly labeled by accompanying tent cards.
- We will provide all the necessary plastic serving utensils. Paper goods (heavy duty lunch plates, 2 ply napkins, acrylic forks, knives & spoons) charged separately.
- Hot food will be set up in Wire-Rack Chafers/warmers to keep dishes hot. The chafers are yours to keep!
- For an additional fee we can provide a server to maintain and breakdown the buffet (2 hrs. max from serve time).

Executive Set-Up

- Meals are served in fine stainless steel chafers with stainless steel serving utensils, ceramics, fresh flowers & paper linen.
- All dishes are clearly labeled by accompanying tent cards.
- All Paper goods provided (heavy duty lunch plates, 2 ply napkins, acrylic forks, knives, spoons).
- Servers will set up, maintain, serve, and breakdown everything! Servers will assist guests in plating and menu/ingredient explanation for a period of 2 hours from "ready to serve" time, as provided by the client.
- For an additional fee, we can provide china, flatware, linens and glassware. Client is financially responsible for any missing or broken items.

Cancellation Policy

If you need to cancel your order, you must do so 48 hrs. in advance or you will be charged 50% of your order. Orders cancelled within 24 hrs. will be charged in full.