



# JUDD'S CATERING

*We love cooking for you!*

Contact:  
Eric David  
323.687.5300  
[info@juddscatering.com](mailto:info@juddscatering.com)  
[www.juddscatering.com](http://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.*

*We love cooking for you!*

323.687.5300  
info@juddscatering.com  
www.juddscatering.com

Quick Pick Page... Some popular meus at a glance. Call to order (323) 687-5300

**HARVEST MENU**

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

**CALIFORNIA CUISINE**

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

**MEXICAN**

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

**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

**CARIBBEAN**

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



**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

**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

**MEDITERRANEAN**

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



## 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 Pecans, 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  
Seasonal 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 Jerk Chicken  
Sweet Plantains  
Spiced Rice  
Grilled Vegetables  
Tropical Mixed Green Salad  
Pineapple Vinaigrette  
Bread & Butter

### Hawaiian Luau

Teriyaki Chicken  
Kalua Pork  
Stir-Fried Saimin Noodles  
White 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  
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  
Flour & Corn Tortillas  
Guacamole  
Pico De Gallo, Spicy Salsa  
Cheese, Sour Cream, Jalapenos  
Pineapple Salsa  
Tortilla Chips  
Southwest Caesar Salad  
Chipotle Dressing

### Baja Fish Tacos

Grilled Mahi Mahi  
Grilled Chicken  
Cheese Enchiladas  
Mexican Rice  
Black Beans  
Cut Corn w/ Red Chili  
Flour & Corn Tortillas  
Guacamole  
Pico De Gallo, Spicy Salsa  
Citrus Slaw, Cheese, Jalapenos  
Chipotle Lime Crema  
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 w/  
Portobello Mushrooms & Almond Pesto  
Herb Roasted Potatoes  
Balsamic Grilled Vegetables  
Baby Spinach Salad w/ 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  
Potato Salad  
Mixed Green Salad  
w/ Gorgonzola & Fresh Berries  
White Wine Vinaigrette  
Rolls & Butter

### Burger Bar

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

*(10% of the headcount will be Beyond Burgers. Please let us know if need more/less vegan burgers)*





## 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  
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  
New Orleans Pasta w/ Creole Alfredo  
Dirty Rice  
Vegetable Gumbo  
Spinach, Pecan & Blue Cheese Salad  
White Balsamic & Honey Dressing  
French Bread & Butter

### Chicken & Waffles

Country Fried Chicken Tenders  
Buttermilk Waffles, Syrup  
BBQ Shrimp  
Mashed Potatoes  
Cut Corn  
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  
Grilled Vegetable & Hummus 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  
Tortilla Chips  
Mixed Green Salad  
Sesame Vinaigrette

### Japanese Grill

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

## 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

## Vegan *New!*

### Complete Vegan Meal – 100% Vegan

Vegetable Paella w/ Vegan Sausage  
Beyond Beef Empenadas  
Spiced Black Beans  
Sweet Plantains  
Seasonal Grilled Vegetables  
Mixed Green Salad  
Vegan Balsamic Dressing  
Fresh Rustic Baguettes w/ Oil & Vinegar





## 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  
Traditional 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  
Couscous 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  
Vegetable Quiche  
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 Pecans, 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/ Arabiatta Sauce  
Grilled Vegetables  
Mixed Green Salad  
Balsamic Vinaigrette  
Artichoke Caprese  
Parmesan Cheese  
Garlic Bread

### Italian 4

Tuscan Grilled Chicken  
Baked Ziti w/ Meat Sauce  
Parmesan Risotto w/ Summer Vegetables  
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

## Lean Lunches

### Lean Lunch

Salt-and-Pepper Char-Grilled Chicken Breast  
Citrus Grilled Shrimp  
Wheat Pasta w/ Swiss Chard & Feta  
Mixed Grain Pilaf w/ Toasted Almonds  
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  
Hash Browns  
Applewood Smoked Bacon  
Breakfast Sausage  
Assorted Muffins & 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  
Hash Browns  
Breakfast Sausage  
Assorted Pastries  
Croissants & Butter  
Yogurt & Granola  
Fresh Cut Fruit

### Belgian Waffles

Belgian Waffles  
Scrambled Eggs  
Hash Browns  
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...

### Breakfast Sandwiches

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

### French Toast Breakfast

French Toast  
Scrambled Eggs  
Egg Whites  
Hash Browns  
Applewood Smoked Bacon  
Breakfast Sausage  
Maple Syrup, Butter & Jam  
Croissants  
Yogurt & Granola  
Fresh Cut Fruit

### Breakfast Tacos

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

### Greek Breakfast

Greek Egg Scramble w/ Feta Cheese  
Spanakopita (*Savory Greek Pastry*)  
Egg White Scramble  
Home Fries  
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  
Buttermilk Waffles  
Maple Syrup, Whipped Cream  
Scrambled Eggs  
Hash Browns  
Fresh Berries  
Yogurt & Granola  
Assorted Pastries  
Fresh Cut Fruit

### 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 & linen.
- All dishes are clearly labeled by accompanying tent cards.
- Disposable China (Fineline plates, Roll-up napkins/utensils) charged separately.
- 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 within 3 business days or you will be charged 50% of your order. Orders cancelled within 24 hrs. will be charged in full.