

Corporate Catering

Please allow 24 - 48 hours for us to create your menu selections. We use the freshest ingredients, therefore we keep minimal stock on hand.

BOX LUNCHES AND TRAYS

Value Box Lunch \$7.5

Your choice of one of our Signature Sandwich and one of our delicious sides.

Corporate Box Lunch \$8.75

Your choice of one of our Signature Sandwiches, one side, choice of fresh baked cookie, brownie, or walnut cookie pie.

Sandwich Tray

Can be made with any choice of sandwiches from our Signature Sandwich menu. Minimum of 5 sandwiches. \$35.00 starting

Fresh Fruit Tray

Seasonal fresh fruit served with our homemade Amaretto Fruit Dip. \$25.00 starting

Fresh Veggie Tray

Bite size fresh cut vegetables; broccoli, carrots, grape tomato, and celery served with our homemade Ranch Dipping Sauce. \$15.00 starting

Sandwich Tray Pacakage \$12.5 per person

Choose five different sandwiches or all the same sandwich from our Signature Sandwich Menu. Served with homemade chips, pickle spear, and your choice of salad from our Crisp Salad Menu or a soup from our Steamy Soup Menu. Includes your choice of fresh baked cookies, brownie, or chocolate chip walnut cookie pie for dessert. Also includes a gallon of sweet tea, unsweetened tea or lemonade.

BUFFET STYLE CATERING

If pricing is not listed, please contact us for a quote!

Chicken Pan Pie

Chopped chicken breast, peas, carrots, celery, and potatoes in a thick creamy chicken broth topped with a flaky crust

Alice Springs Chicken

Topped with Bacon, sauteed mushrooms, and cheese

Baked Spaghetti

Homemade Bolognese and a middle layer of creamy Ricotta/Italian cheese blend, topped with more cheese and baked until bubbly

Lasagna Rolls/Stuffed Shells

Lasagna noodles rolled or large shells stuffed with Ricotta/Italian cheese blend, covered with homemade Bolognese and topped with more cheese and baked until bubbly.

Comfy Cozy Meatloaf

Ground sirloin, seasoned with garlic, and horseradish, served with creamy whipped Yukon gold, sour cream and chive mashed potatoes

Caribbean Chicken

Served with homemade pineapple salsa, and paradise rice.

SIGNATURE SANDWICHES

All sandwiches are served with homemade chips and pickle. Other sides may be substituted for an upcharge.

Roasted Turkey California Club

\$7.5

Roasted turkey breast with thick cut brown sugar bacon, our homemade avocado cream, provolone cheese, fresh sliced English cucumbers, leaf lettuce, tomato, and red onion on a whole grain ciabatta roll.

Roast Beef Hoagie \$7.5

Slow roasted, rosemary and garlic rubbed, roast beef, sliced thick and topped with roasted red peppers, sautéed red onion, baby Arugula and our homemade horseradish cream sauce.

Bacon, Lettuce, and Tomato with Avocado Cream \$7

Thick cut, brown sugar bacon, homemade avocado cream, fresh leaf lettuce and tomato on sourdough bread.

Veggie Wrap \$7

Sauteed Portebello mushroom caps, sautéed red onion, and fresh spinach with roasted garlic hummus and our fresh made roasted red pepper goat cheese spread on a wrap.

BBQ Sliders \$6

Our specially seasoned and slow roasted pulled pork barbeque, mixed with our homemade barbeque sauce, topped with creamy mayonnaise coleslaw on 4 fresh baked yeast slider rolls.

California Chicken Salad \$6

Handmade with roasted chicken breast, creamy ginger infused mayonnaise, celery, walnuts, green onions, and red grapes, served in a buttery croissant.

CRISP SALADS

Greek Goddess \$7.5

Grilled Chicken Breast on a bed of romaine/spring salad mix; topped with cherry tomato, sliced cucumbers, red onion, Kalamata olives and feta cheese crumbles. Served with homemade Oregano Feta dressing or Taziki Buttermilk dressing.

Homemade Crab Cake Salad \$8

Spring salad mix topped with mandarin orange segments, glazed walnuts, red onion rings and a fresh homemade crabcake. Served with homemade Mandarin Orange Sesame Dressing.

Grilled Chicken Cobb \$7.5

Spring salad mix, with lightly grilled chicken strips, diced eggs, grape tomato, avocado, chopped bacon, and diced red onion, topped with bleu cheese crumbles. Choose from homemade Ranch, Honey Mustard Dijonaise, Bleu Cheese, and Thousand Island dressings.

Fresh Strawberry Salad \$7

Sliced Strawberries, goat cheese, glazed walnuts, marinated red onion on a bed of field greens with a creamy Honey Balsamic Vinaigrette dressing.

Traditional Chef Salad \$7.5

Field Greens topped with diced egg, fresh diced tomato, cucumber, red onion, shredded swiss and cheddar cheese, oven roasted turkey and Black Forest Ham. Choose from homemade Ranch, Honey Mustard Dijonaise, Bleu Cheese, and Thousand Island dressings.

STEAMY SOUPS

Tomato Bisque \$3.5

Pureed tomatoes paired with chicken broth, herbs de provence, and a touch of cream.

Tuscan White Bean \$3.5

Canellini beans, with onion, celery, zucchini, tomato and spinach in a chicken broth, topped with parmesan Cheese.

Hearty Chicken Noodle \$3.5

Creamy, with cubed chicken, mushrooms, and egg noodles.

Creamy Chicken and Wild Rice \$3.5

Tender diced chicken, celery, carrots, and onion, in a cream base with wild rice.

Loaded Baked Potato \$3.5
Creamy soup with chunks of white potatoes, cheddar cheese, bacon bits, and scallions

BREAKFAST SELECTIONS

Please contact us for a quote if pricing is not listed!

Breakfast Quiche \$15
Choose your fillings: sausage, bacon, ham, cheese, onion, peppers, mushrooms, spinach. Each "pie" serves 8 people.

Omelet Roll
Our take on a popular breakfast dish. We roll ours jelly roll style with your choice of toppings and cheeses.

Make Your "Own" Waffle Station
We provide the toppings and batter. You make the waffles and top with your favorite toppings!!

Breakfast Casserole
Great for Breakfast or Brunch!

Brunch Punch \$5
Yummy, enough said!! (by the gallon)

SIDE SELECTIONS

Red Skinned Potato Salad \$2

Creamy Dreamy Coleslaw \$1.5

Pasta Salad \$2

Fresh Fruit Cup \$2.5

Homemade Potato Chips \$1.5

Green Beans \$1.5
cooked southern style

Mashed Potatoes \$1.5

Mac and Cheese \$2
cheesy and savory, just like Grandma used to make!

We can provide disposable plates, cutlery, and cups for an additional charge (ranging from \$.50 to \$2.00 per person depending on your selection). Please indicate if you would like for us to provide these items.