

Toast Eat Well Berkeley Catering Menu



Toast is proud to participate in the Eat Well Berkeley Program, an initiative aimed at increasing access to healthier food and beverage choices on campus. Be Well at Work – Wellness Program developed these Eat Well Berkeley nutrition guidelines. The guidelines are designed to support the UC Berkeley Healthy Meeting & Event Guide with food and beverage menu options that:

- Include more fruit and vegetables, whole grains and high fiber foods
- Use healthy protein sources
- Offers plant-based options
- Prepare foods with healthy fats, no trans fats, and less added fat
- Emphasize whole and fresh ingredients, prepared with less salt and sugar, and fewer processed and pre-packaged items
- Provide right-sized portions
- Emphasize sustainable foods to help achieve campus sustainable food service goals

For more information, visit uhs.berkeley.edu/eatwellberkeley.



HORS D' OEUVRES

Passed/Stationed

VEGAN

- ✓ Stuffed Mushrooms with Wild Rice, Walnuts and Herbs
- Fresh Spring Rolls with Mango, Cucumber, Mint, Cilantro and a Sweet Chili Sauce
- Fresh Spring Rolls with Red Cabbage, Sautéed Shitake, Herbs and a Spicy Peanut Sauce
- ✓ Apple, Pomegranate and Cashew Endive Spears
- Buffalo Cauliflower Bites
- Smoky White Bean Crustade
- ✓ Gazpacho Shots
- ✓ Cream of Cauliflower Shooters with Toasted Spiced Almonds

VEGETARIAN

- ✓ Watermelon Bites with Feta, Mint and a Balsamic Glaze
- Truffled Mac N Cheese Bites (with or without bacon)
- Walter's Amazing Artichoke Stuffed Mushrooms
- Fried Green Tomatoes with Burrata
- ✓ Plantain Cups with Jackfruit Barbacoa and a Chipotle Aioli
- Baked Brie with a Fuji Apple Compote
- Mini Indian Samosas
- Greek Spanakopita with Feta and Spinach
- ✓ Mini Quiche
- Sweet Potato, Goat Cheese, Arugula and Balsamic Glaze Crostini
- ✓ Gazpacho Shots
- ✓ Caprese Skewers with Mozzarella, Cherry Tomatoes, Fresh Basil and Pesto

- ✓ Sweet Cherry Tomato, Brie & Pesto Tartlets
 - Japanese Eggplant Bites with Fresh Mozzarella and Sundried Tomatoes
 - Mini Quiche (Choices are Spinach/Mushroom/Smoked Ham)
- **Also See Bruschetta and Stationed Items Below

SEAFOOD

- Crab Cakes with a Meyer Lemon Aioli/Chipotle Aioli
 - ✓ Ahi Tuna and Mango Tartare on Wonton Crisp
 - ✓ Hamachi Tartare with Truffled Ponzu, Microgreens, and Fried Garlic Chip
 - ✓ Mexican Ceviche Served on a Round Corn Tortilla
 - ✓ Peruvian Ceviche Served in a Plantain Cup
 - ✓ Fresh Crab Salad Served on an English Cucumber Disc
- ✓
- Smoked Salmon and an Herbed Cream Cheese with Finely Chopped Red Onions and Capers on a Crustade
 - Pancetta Wrapped Prawns Stuffed with Spinach & Garlic
 - ✓ Camarones a la Diabla Served on a Corn Chip
 - Pan Seared Scallops with a Saffron Citrus Beurre Blanc
 - Coconut Saffron Soup Shooters with Pineapple Glazed Prawns
- **Also See Stationed Items Below

POULTRY

- ✓ Chicken Skewers with a Thai Peanut Sauce
- Fried Chicken and Waffle Skewers with a Spiced Maple Glaze
- Chinese Roasted Duck with Hoisin and Green Onion Bao
- Duck Confit Crustade with Caramelized Onions and a Cherry Gastrique
- Smoked Duck Breast Crustade with an Orange Gastrique, Pickled Red Onion Garnish with Garnish
- ✓ Grilled Chicken Skewers with Blistered Tomatoes
- Chicken Wings (Buffalo/Sesame/BBQ/Teriyaki/Lemon Pepper/Plain)
- ✓ Skewered Chicken with Aji Amarillo

MEAT

- Filet Mignon Skewers with a Chimmichurri Sauce
- Petite Rib Eye Beef Wellington with Caramelized Onions
- Swedish Meatballs in Dijon Sauce
- Italian Sausage, Pesto & Mascarpone Stuffed Mushrooms
- Mini Empanadas Stuffed with Seasoned Beef and a Chipotle Aioli
- Miniature Reuben Sandwich on Rye Bread with Cornichon Garnish
- Pancetta Wrapped Mission Figs Stuffed Goat Cheese with a Maple Reduction
- Mini Cubans Wrapped in Puff Pastry
- Seared Filet Mignon Medallion on Toast with Horseradish Cream
- Rosemary beef Skewers with Blistered Tomatoes
- Miniature "Mission Style" Burrito
- Grilled Lamb Lollipops with a Mint Gremolata
- Pork Belly Bao with Umami Aioli and Pickled Vegetables
- Prosciutto and Melon Skewers
- ✓ Tri Tip Bruschetta with a Charred Corn Salsa Served on a Garlic Bruschetta

- Antipasto Skewers with Salami, Cherry Tomato, Mozzarella, Kalmata Olive, Fresh Basil

BRUSCHETTAS

- ✓ Whole grain bread available upon request at additional cost
- Artichoke & Goat Cheese Gratin on Crostini*
- Fava Bean, Mint, & Asparagus Crostini*
- Roasted Butternut Squash and Goat Cheese Crostini with Arugula & Balsamic Reduction*
- Honey Ricotta and Heirloom Tomato Bruschetta*
- Tomato Bruschetta with Garlic Crostini*
- Roasted Wild Mushroom and Herbs with a White Bean Puree and Truffle Oil*
- Ricotta, Grilled Peach and Prosciutto Crustade
- Duck Confit Crustade with Caramelized Onions and a Cherry Gastrique
- Smoked Duck Breast Crustade with an Orange, Cabbage Garnish (choose skinless for EWB*)
- Marinated Filet Mignon with a Horseradish Cream and Caramelized Onions
- Blackend NY Strip with a Charred Corn Salad and a Chipotle Lime Aioli*
- Tri Tip Bruschetta with a Charred Corn Salsa Served on a Garlic Bruschetta*
- Homemade Ricotta and Clementine-Olive Tapenade Crostini*

✓

SLIDERS

- Ground Beef, Havarti & Pickled Onion Sliders with Herbed Aioli
- Pulled Pork Slider with Pickled Red Onion & Sautéed Apples
- Buffalo Chicken Slider with Coleslaw
- Jerk Chicken Sliders with Pineapple Salsas
- Cuban Sliders
- Hot Dog Sliders
- Beyond Meat Sliders with Sautéed Mushrooms, Caramelized Onions and Swiss Cheese
- Portabella Mushrooms, Eggplant, Roasted Red Peppers with Caramelize Onions
- Aged Cheddar Grilled Cheese with Tomato Soup Shooters
-

Stationed Platters

- Assorted Cheese Platter with Grapes & Sliced French Baguettes
- Gourmet Cheese Platter with Assorted California and French Cheeses including Dried Fruits/Nuts/Fig Jam/Honey/Baguettes and Crackers
- ✓ Vegetable Crudite with Hummus and Ranch
- ✓ Grilled Vegetable Platter with an Herbed Aioli, Romesco Sauce and Hummus
- Charcuterie Board with Assorted Seasonal Selections
- Antipasto Platter: Assorted Cured Meats, Artisan Cheeses, Marinated Artichoke Hearts, Sautéed Mushrooms, Roasted Red Peppers, California Cured Olives
- Assorted Dim Sum Served in Traditional Bamboo Steamers: Tsuami, Hargow, Potstickers, BBQ Pork Buns, Vegetarian Pot Stickers
- ✓ Seafood Station with Chilled Shrimp, Oysters on the Half Shell, Crab Served with Assorted Hot Sauces, Limes, Cocktail Sauce & Mignonette
- ✓ Mediterranean Plate: Dolmas, Hummus, Baba Ganoush, Tabouleh, Grilled Vegetables
- ✓ Smoked Fish Plate: Salmon Lox, Smoked Trout, Chopped Shallots, Capers, Chopped Hard Boiled Eggs with Crustade and Crackers

- Assorted Lavosh Sandwiches

INTERNATIONAL HORS D' OEUVRES STATIONS

ITALIAN STATION

- Antipasto Platter
 - Assorted Cured Meats
 - Artisan Cheeses
 - Marinated Artichoke Hearts
 - ✓ Sautéed Mushrooms
 - ✓ Roasted Red Peppers
 - California Cured Olives
- Tomato Bruschetta*
- Italian Sausage, Pesto & Mascarpone Stuffed Mushrooms
- Cheese Tortellini with Pesto Alfredo

ASIAN STATION

- Fresh Mango & Mint Spring Rolls with a Peanut Dipping Sauce
- Hand-Rolled Sushi with Ginger Soy Sauce (Include Vegetarian Roll)*
- ✓ Thai Peanut & Coconut Chicken Skewers
- Assorted Dim Sum Served in Traditional Bamboo Steamers: Tsuami, Hargow, Potstickers, BBQ Pork Buns, Vegetarian Pot Stickers
- ✓ Asian Fusion Salad with Crispy Rice Noodles & Mandarin Oranges- Vegan

MEXICAN STATION

- Taco Station:
 - Carne Asada
 - ✓ Pollo Asada
 - ✓ Vegetarian Fajitas
 - ✓ (Salsa, Pico de Gallo, Chopped Onions, Cilantro, Limes)
- Spanish Rice- Vegan
- ✓ Black Beans- Vegan
- ✓ Grilled Corn Salad with Queso Fresco, Crema, Limon and Tajin- Vegetarian
- ✓ Tomato, Cucumber, Jicama, Lime & Tajin- Vegan

MEDITERRANEAN STATION

- ✓ Mediterranean Plate: Dolmas, Hummus, Baba Ganoush, Tabouleh
- Mini Grilled Shish Kebobs
- ✓ Grilled Vegetable Platter
- Falafel

SPANISH STATION

- Paella- with Andouille Sausage, Shellfish, Chicken, Vegetables and Herbs
- ✓ Spanish Tortilla with Romesco Sauce
- Pancetta Mission Figs Stuffed Goat Cheese with a Maple Reduction
- ✓ Gazpacho Skewers

INDIAN STATION

- Mini Samosas
- Pakoras with Tamarind and Green Chutney Sauce
- Butter Chicken
- ✓ Saag Paneer
- Basmati Rice*
- ✓ Vegetable Korma
- Naan

AMERICAN STATION

- Mini Beef Sliders with Cheddar Cheese, Tomato, lettuce, Red Onion and Pickle
- Mini Hot Dog Slider with Chopped Onions, Relish, Ketchup, Mustard
- Tater Tot Nacho Bar
- Mac N Cheese Bites
- Fried Chicken and Waffle Skewer
- ✓

BREAKFAST

(All Beverages Are Separate- Recommended Beverage: Coffee/Tea, Orange Juice, Water)

Cold Buffet Options

Continental Breakfast

- ✓ Fresh Fruit Platter
- Assorted Bagels & Cream Cheese
- Fresh Baked Muffins & Pastries
- Fruit Preserves & Butter
- ✓ Hardboiled Eggs

Gourmet Continental Breakfast

- ✓ Smoked Fish Plate: Salmon Lox, Smoked Trout, Chopped Shallots, Capers, Chopped Hard Boiled Eggs
- Assorted Cheese Platter with Grapes and Sliced Baguette
- ✓ Whole Grain Bagels & Cream Cheese
- ✓ Whole Grain Muffins
- ✓ Individual Greek Yogurt
- ✓ Fresh Berry Bowl
- ✓ Fresh Melon Platter

Make Your Own Oatmeal Bar

- ✓ Oatmeal- Sides: Brown Sugar, Cinnamon, Fresh Strawberries, Chopped Apples, Blueberries, Dried Cranberries, Shredded Coconut, Chopped Almonds, Chopped Walnuts, Honey, Almond Milk
- Fruit Preserves & Butter
- ✓ Hardboiled Eggs

Make Your Own Yogurt Parfait

- ✓ Greek Yogurt/Non Fat Yogurt: Granola, Honey, Cinnamon, Fresh Strawberries, Chopped Apples. Blueberries, Raspberries, Seasonal Fruit, Shredded Coconut, Chopped Almonds, Chopped Walnuts
- Bagels and Cream Cheese
- Danishes and Muffins
- ✓ Fresh Fruit Platter
- ✓ Overnight Oats
 - Cinnamon & Apple Overnight Oats/Blueberries & Almonds Overnight Oats/Strawberries & Cream Overnight Oats/Chia & Oatmeal with Dried Fruit & Nuts/Nutella Overnight Oats with Chocolate & Hazlenuts
- ✓ Individual Greek Yogurts
- ✓ Whole Grain Muffins
- ✓ Fresh Fruit Platter

Hot Buffet Options

Classic Hot Buffet Breakfast

- Scrambled Eggs with Cheddar & Monterey Jack Cheese
- ✓ Roasted Rosemary Potatoes
- Vegan Bacon
- ✓ Chicken Apple Sausage
- ✓ Whole Wheat Bread
- ✓ Fresh Fruit Platter

Eggs Benedict Breakfast

- Poached Eggs, Canadian Bacon & Hollandaise Sauce
- Poached Eggs, Sautéed Spinach, Roasted Tomatoes and Hollandaise Sauce
- ✓ Roasted Rosemary Potatoes
- Assorted Muffins & Pastries
- ✓ Fresh Fruit Platter

French Breakfast

- Large Smoked Ham & Cheese Quiche
- Large Spinach & Sautéed Mushroom Quiche
- Chocolate, Almond & Plain Butter Croissants
- ✓ Fresh Fruit Platter

Shashuka

- ✓ Shashuka: eggs poached in a spicy sauce of tomatoes and other vegetable
- Pita and Sliced Baguettes
- Danishes and Muffins
- ✓ Fresh Fruit Platter
- ✓ Individual Greek Yogurt: Granola, Honey, Cinnamon, Fresh Strawberries (seasonal), Chopped Apples, Chopped Almonds, Chopped Walnuts

COLD BUFFET

Individually Boxed

Boxed Sandwich Options (Deconstructed Upon Request)

Includes 1 Sandwich, 1 Small Salad, 1 Bag of Chips, and 1 Dessert

Served on freshly baked ciabatta rolls, unless otherwise indicated. Sandwiches are prepared "dry". We can also accommodate Gluten-Free requirements.

EWB Style available by request: Sandwich on sliced whole grain bread, an EWB side, and hold the chips

- ✓ Deli Turkey, Smoked Ham, Roast Beef, ✓ Tuna and Scallion Salad, ✓ Avocado with Sprouts/Swiss/Cucumber (Vegetarian), ✓ Roasted Vegetables, Hummus and Spring Greens (Vegan)
- ✓ Choice of Sides See Below

Boxed Salad Options (Deconstructed Upon Request)

(Includes: 1 Salad, 1 Dinner Roll or Chips, 1 Dessert)

- Classic Caesar Salad with Parmesan Croutons
- Spring Greens Salad with Candied Pecans, Dried Cranberries & Shaved Roquefort
- ✓ Asian Fusion Salad with Sesame Vinaigrette, Mandarin Oranges & Crispy Noodles
- ✓ Greek Salad with Cherry Tomatoes, Kalamata Olives, Artichoke Hearts, Feta, Red Onions, with a Balsamic Vinaigrette
- California Salad with Turkey, Smoked Bacon, Hardboiled Egg, Avocado & Tomato
- ✓ Mixed Green & Romaine Salad with Walnuts, Strawberries, Basil, & Goat Cheese
- ✓ Romaine Salad with Cotija Cheese, Segmented Orange, Pepitas, & Green Onion
- ✓ Winter Citrus Salad with Segmented Orange and Grapefruit, Shaved Fennel, & Pecorino Cheese
- ✓ Santa Fe Salad with Chopped Romaine, Corn, Black Beans, Tomatoes, Red Onions

****Side Chicken, Flank Steak, Tuna (Seared or Salad), Salmon, Shrimp- For An Additional Cost for Salad Protein****

Side Options for Sandwiches:

- Mediterranean Orzo Pasta Salad with Feta, Sundried Tomatoes, and Cilantro
- ✓ Pesto *WHOLE GRAIN* Pasta Salad with Sundried Tomatoes & Artichoke Hearts
- ✓ *WHOLE GRAIN* Pasta Salad with Pine Nuts, Cherry Tomatoes, and Fresh Basil
- ✓ Potato Salad with Vinaigrette, NO Mayo
- Macaroni Salad
- Classic Caesar Salad with Parmesan Croutons
- ✓ Asian Fusion Salad with Sesame Vinaigrette, Mandarin Oranges and Crispy Noodles ✓

Cold Buffet Packages

Deli Sandwiches Catering ✓

- ✓ Mediterranean *WHOLE GRAIN* Pasta Salad ✓
- ✓ Fresh Fruit Platter

Gourmet Sandwich Catering

- Roast Chicken with an Herb Aioli, Prosciutto and Fig, Club Sandwich with Deli Turkey/Bacon/Avocado/Tomatoes/Lettuce, Green Goddess, Roasted Grilled Vegetables & Hummus ✓

- ✓ Quinoa with Ricotta Salata, Fresh Corn, Basil, and Lemon Olive Oil
- ✓ Farro with Kale, Shaved Parmesan, and Currants
- ✓ Fresh Berries

Deli Platter Catering

- Roasted Turkey*, Smoked Ham, Roast Beef, Salami, Cheddar, Jack
- ✓ Lettuce, Tomatoes, Red Onions, Pickles, Sprouts
- ✓ Spring Greens Salad with Dried Cranberries & Candied Pecans
- Garden Herb Israeli Cous Cous
- ✓ Winter Citrus Salad with Segmented Orange and Grapefruit, Shaved Fennel, & Pecorino Cheese
- ✓ Fresh Fruit Platter

Gourmet Salads Catering

- Asian Chicken Salad with Crispy Wontons
- Hearts of Romaine Caesar Salad
- Egg & Chive Salad
- Albacore Tuna & Caper Salad
- ✓ Mediterranean *WHOLE GRAIN* Pasta Salad
- ✓ Baked *WHOLE GRAIN* Rolls with Sweet Cream Butter
- ✓ Fresh Fruit Platter

Antipasto Platter Menu

- Assorted Cured Meats
- Artisan Cheeses
- ✓ Marinated Artichoke Hearts
- ✓ Sautéed Mushrooms
- ✓ Roasted Red Peppers
- California Cured Olives
- ✓ Farro with Kale, Shaved Parmesan, and Currants
- Baked Rolls with Sweet Cream Butter
- ✓ Fresh Fruit Platter

Mediterranean Menu

- Assorted Lavosh Sandwiches* (whole grain available upon request)
- ✓ Dolmas
- ✓ Grilled Vegetable Platter
- ✓ Tabouleh
- ✓ Hummus & Pita
- ✓ Greek Salad with Tomatoes, Cucumber, Feta, Red Onions and Kalmata Olives
- ✓ Fresh Fruit Platter
- Baklava

Tea Luncheon

Assorted Tea Sandwiches

- ✓ Salmon and Wasabi Cream Cheese, Roast Beef with Horseradish Cream, ✓ Smoked Turkey with Chive Aioli, ✓ Chicken Salad with Smoked Almonds, ✓ Egg Salad, ✓ Cucumber and Cream Cheese
- ✓ **ALL SERVED ON WHOLE GRAIN BREAD**
- Warmed Scones with Lemon Curd, Jam and Clotted Cream
- Spring Green Salad with Sliced Strawberries, Hazelnuts, Goat Cheese, Fresh Basil and our Housemade Dressing
- Fruit Platter
- Fresh Fruit Tartlet Petit Fours



Hot Entrees

(Create Your Own: Recommended 2 Entrees, 2 Sides, Salad)

Poultry

- Stuffed Chicken Breast with Spinach, Mushroom & Risotto
- Baked Chicken with White Wine & Capers
- ✓ Grilled Chicken Breast with a Chimmichurri Sauce
- ✓ Pan Seared Chicken with a Mango Salsa
- ✓ Chicken with a Puttaneseca Sauce
- Traditional Chicken Mole*
- Baked Chicken Parmesan with Homemade Marinara
- ✓ Teriyaki Glazed Chicken
- Sage Brined Southern Fried Chicken
- Smokey Glazed Barbecue Bone-In Chicken*
- ✓ Oven Roasted Carved Turkey
- Duck Breast A l'Orange
- Duck Confit with Fig Gastrique



Beef/Lamb

Sauces to Choose: Au Jus, Peppercorn, Blackberry Port Reduction, Chimmichurri, Salsa Verde, Marsala Mushroom, Bernaise, Zinfandel Reduction, Pepe Verde

- ✓ Marinated and Roasted Tri-Tip
- Zinfandel Braised Beef Short Ribs
- Prime Rib of Beef with Cabernet Reduction
- Dry-Rubbed New York Strip Steak
- Pepper & Herb Crusted Filet Mignon
- Dijon & Herb Crusted Rack of Lamb

Pork

- ✓ Pork Tenderloin Stuffed with Roasted Cranberries & Sautéed Apples
- Smoked Honey Glazed Ham
- Slow-Roasted Barbecue Spare Ribs
- Artisan Grilled Sausages with Sautéed Onion and Peppers

Seafood

- Pan Roasted Atlantic Salmon with a Meyer Lemon Beurre Blanc Sauce
- Seared Pacific Snapper Tarragon Compound Butter
- Pan Roasted Corvina with Caper White Wine Sauce
- ✓ Oven Roasted Salmon with a Pineapple Salsa
- ✓ Pan Seared Halibut with Chopped Tomatoes, Red Onions, Capers and Balsamic Vinaigrette
- ✓ Salmon with a Miso Glaze
- Seafood Paella with Seafood, Chicken, and Andouille Sausage

Vegetarian

- ✓ Portabella Mushroom Napoleon
- ✓ Pumpkin and Tofu Red Curry
- ✓ Cauliflower "Steaks" with a Salsa Verde Sauce
- ✓ Vegetarian Moroccan Tajine
- ✓ Stuffed Sweet Potatoes with Black Beans and Guacamole
- ✓ Cauliflower and Chickpea Curry
- ✓ Sesame Ginger Chickpea Stuffed Sweet Potatoes
- ✓ Acorn Squash Stuffed with Wild Rice
- ✓ Butternut Cauliflower Coconut Yellow Curry

Pasta Entrees

- Butternut Squash Ravioli with Brown Butter Sauce with Fried Sage
- Creamy Pesto Tortellini with Fresh Basil and Toasted Pinenuts
- ✓ *WHOLE GRAIN* Linguine with Basil Herb Sauce, Roasted Asparagus Tips, Butternut Squash, and Pepitas
- ✓ *WHOLE GRAIN* Penne Puttanesca
- Prawn Linguini with Garlic-Herb Sauce
- Pork Sugo with Penne Pasta
- Lasagna: Traditional Beef, Chicken Bechamel or Roasted Vegetable with Marinara

Sides

Starches

- ✓ Wild Rice Pilaf with Caramelized Onions
- Jasmine Rice
- ✓ Lemon Zest Steamed **Brown** Rice
- Toasted Basmati Rice
- Creamy Aged Cheddar Mashed Potatoes
- ✓ Roasted Rosemary Yukon Gold Potatoes
- ✓ Tequila Lime Fingerling Potatoes
- ✓ Steamed Baby Red Potatoes with Fresh Herbs and Butter
- Garden Herb Israeli Cous Cous
- Regular Cous Cous with Dried Apricots, Pistachios and Lemon Zest
- Smoked Almond and Herb Cous Cous

- Creamy Rosemary Polenta
- ✓ *WHOLE GRAIN* Penne Pasta with Marinara Sauce
- Fresh Cheese Tortellini with Pesto Sauce
- Orzo Salad with Sun-Dried Tomatoes & Feta Cheese
- ✓ Quinoa with Ricotta Salata, Fresh Corn, Basil, and Lemon Olive Oil
- ✓ Farro with Kale, Shaved Parmesan, and Currants

Vegetables

- ✓ Grilled Corn Salad with Crema, Cotija, Lime and Tajin
- ✓ Tomatoes, Cucumbers, Red Onions with Lemon Juice Chopped Mint & Parsley
- ✓ Sautéed Green Beans with Candied Walnuts
- ✓ Grilled Balsamic Asparagus
- ✓ Oven Roasted Cauliflower with a Salsa Verde
- ✓ Grilled Vegetables Tossed with Olive Oil
- ✓ Butternut Squash with Dried Cranberries
- ✓ Sautéed Julienne Vegetables
- ✓ Farmers Market Ratatouille
- ✓ Oven Roasted Brussel Sprouts

Salads

- Signature Spring Green Salad with Candied Pecans & Dried Cranberries
- ✓ Little Gem Salad with Walnuts, Strawberries, Basil, & Goat Cheese
- ✓ Winter Citrus Salad with Segmented Orange and Grapefruit, Shaved Fennel, & Pecorino Cheese
- ✓ Santa Fe Salad with Chopped Romaine, Corn, Black Beans, Tomatoes, Red Onions with a Chipotle Ranch
- ✓ Romaine Salad with Cotija Cheese, Segmented Orange, Pepitas, & Green Onion
- ✓ Greek Salad with Tomatoes, Cucumber, Kalamata, Red Onions and Feta
- ✓ Asian Fusion Salad Mixed Greens with Mandarin Oranges, Red Onions & Crispy Rice Noodles
- Caesar Salad with Shaved Parmesan and Herbed Croutons
- ✓ Mixed Greens with Cherry Tomatoes, Fresh Mozzarella, Chopped Basil and a Balsamic Vinaigrette

Menu Packages

Italian Menu

- Baked Chicken Parmesan
- Roasted Vegetarian Lasagna
- Cheese Tortellini with Pesto Sauce
- Caesar Salad with Homemade Parmesan Croutons
- Home-Baked Garlic Bread
- ✓ Fresh Fruit Platter
- Chocolate Dipped Biscotti

American Holiday Menu

- ✓ Oven Roasted Carved Turkey
- Creamy Yukon Mashed Potatoes
- ✓ Maple Butternut Squash with Dried Cranberries
- Traditional Herb Stuffing
- Spring Green Salad with Cranberries, Candied Pecans and Blue Cheese
- Cranberry Sauce
- Fresh Baked Rolls
- Pumpkin Pie

Tex-Mex Menu

- ✓ Chicken & Roasted Pepper Fajitas
- ✓ Vegetarian Fajitas
- ✓ Monterey Jack Refried Beans
- Spanish Rice
- Tortilla Chips & Fresh Salsa
- ✓ Santa Fe Salad with Chopped Romaine, Corn, Black Beans, Tomatoes, Red Onions with a Chipotle Ranch Warm *WHOLE GRAIN* Flour Tortillas
- ✓ Fresh Fruit Platter
- Lemon Bars

Taco Bar

- Carne Asada
- ✓ Pollo Asada
- ✓ Jackfruit Barbacoa
- ✓ With Tomatillo Salsa, Pico de Gallo, Guacamole and Sour Cream
- ✓ Black Beans
- Mexican Green Rice
- ✓ Grilled Corn Salad with Crema, Queso Fresco, Lime and Tajin
- ✓ Tomatoes, Cucumber, Jicama with Lime and Tajin
- ✓ Corn & Flour Tortillas
- ✓ Fresh Fruit Platter
- Cookies

Summer Barbeque Menu

- Smokey Barbeque Glazed Chicken
- Slow-Cooked Barbeque Baby Back Ribs
- Red Potato Salad
- Crisp Cole Slaw
- Barbeque Baked Beans
- Corn Bread & Sweet Cream Butter
- ✓ Fresh Fruit Platter
- Assorted Cookies & Fudge Brownies

Chinese Menu

- Chicken Chow Mein
- Beef with Broccoli
- Steamed White Rice
- ✓ Sautéed Mixed Vegetables
- ✓ Fresh Fruit Platter
- Fortune Cookies

Japanese Menu

- ✓ Marinated Teriyaki Chicken Thighs
- ✓ Soy Ginger Glazed Salmon- Cut in 1/2
- ✓ Steamed BROWN Rice
- ✓ Steamed Broccoli
- ✓ Asian Fusion Salad Mixed Greens with Mandarin Oranges, Red Onions & Thin Slices of Red Bell Pepper
- ✓ Fresh Fruit Platter
- Almond Cookies