



# CATERING MENU

## YOUR 1 SOURCE FOR CORPORATE CATERING

- Office Meetings
- Business Lunches
- Client Sales Calls
- Corporate Events
- Holiday Parties
- Employee Recognition

For over 19 years Bagels & Brew has been providing corporate catering to local businesses. We pride ourselves on our attentive staff and hearty portions at an exceptional value. Unlike other bakery cafes, we offer an extensive menu of hot and cold entrée options that satisfy all your catering needs. Plus... We marinate everything fresh to your order, prepare our entrees and sauces from scratch and pay attention to specific details to meet the needs of your clients and guests. Whether you are feeding a group of 10 for breakfast and lunch, have weeklong training, or an employee appreciation event for 1000, we offer everything for breakfast, lunch and afternoon snacks. Planning a meeting or event has never been so easy! Our staff can create a menu for you, so you can spend your time on more important duties.

### *A Few Accolades from our Clients*

"GREAT JOB TODAY!!! AS ALWAYS, THE FOOD WAS FANTASTIC AND YOU AND YOUR STAFF ARE AMAZING!!! "

"Everyone raved about the food ! All of the food was outstanding, and the presentation was great ! Thanks again."

"You're the best - and you know I do not use any other caterer for our events here - it is an automatic (due to service/quality)"

### Ordering Simplified

Email:

[catering@bagelsandbrew.com](mailto:catering@bagelsandbrew.com)

or Call: 949-533-1575

Our menu available online at  
[bagelsandbrew.com](http://bagelsandbrew.com)

*"MAKING YOUR JOB EASIER  
IS WHAT WE DO BEST!!"*

### Our Restaurant Locations

#### Lake Forest

21771 Lake Forest Dr #100 Lake Forest, CA  
949-951-8985 Fax 949-951-8986

#### Mission Viejo

23052 Alicia Pkwy #A, Mission Viejo, CA  
949-837-6977 Fax 949-837-6688

#### Aliso Viejo

26601 Aliso Creek Rd #D, Aliso Viejo, CA  
949-521-6120 Fax 949-521-6123

## DOES YOUR CATERER MEET UP TO YOUR EXPECTATIONS?

*A Caterer has several duties and obligations to their customers. Caterers shouldn't just offer exceptional food at a reasonable price. Yes, this is a very important aspect of catering but not the only one.*

### THE THREE KEY ESSENTIALS TO CATERING ARE:

- *Great tasting food at an exceptional value*
- *Presentation (Entrée display, set up of tables, chafing dishes....)*
- *Great customer service (From ordering to delivery to pick up )*

### QUALITIES OF A GREAT CATERER

- *They are familiar with your needs, not just your companies needs*
- *They have the essential qualities to make your job easier*
- *They handle last minute requests and save the day when you are in a crunch*
- *They are consistently on time for deliveries whether it is a preorder or same day order*
- *They thank you for your business on a regular basis, letting you know how important you are by offering incentives for ordering*
- *They are available after hours in case a last minute order comes across your desk at 7pm*
- *They succeed at the highest level by making you look good in front of your peers*
- *And lastly, they put a smile on your face knowing that you are in good hands*

**Bagels & Brew has been a family owned business for 19 years and always will be. Our exceptional attention to detail and our core value creed from the day we opened our doors, has never wavered.**



### OUR CORE VALUE

***“ Our Customers Are Everything,  
Without Them Nothing Else Matters “***  
◆◆◆◆

*Our customer referrals and word of mouth have  
been our only advertising since the day we opened.*

*We treat you as a friend, not a client.*

*Experience the difference today.*

*We are standing by to impress you!*

***Personalized service is just a call away: Catering Hotline 949-533-1575  
Visit our website: [Bagelsandbrew.com](http://Bagelsandbrew.com) to view our 17 page catering menu.***

## ❖❖ **ORDERING INFORMATION** ❖❖

- ❖ *For questions or orders, please contact our Catering Hotline at 949-533-1575 or email us at [catering@bagelsandbrew.com](mailto:catering@bagelsandbrew.com)*
- ❖ All Catering orders include all necessary plates, cups, utensils, napkins, serving utensils, and condiments. Hot entrées deliveries include chafing dishes and tablecloths.
- ❖ **Our Set up :**  
We pride ourselves on our professional customer service and presentation of your catered breakfast, lunch or evening event. For special meetings and events please ask about our “**VIP Touch**”. We offer an array of special touches to add to your meeting that are sure to impress!
- ❖ **Gratuuity is optional & is greatly appreciated.** Our staff works hard to prepare your food and ensure that it reaches you in a timely manner.
- ❖ **For orders totaling \$200.00 or more, there will be an automatic 10% gratuity added.**
- ❖ **Delivery Minimum:** A Minimum Catering Order of \$60.00 is required for deliveries within a 5 mile radius. A minimum of \$100 is required for deliveries within a 6-10 mile radius and a \$125 minimum is required for deliveries outside a 10 mile radius
- ❖ **Catering Order Minimum:** Sandwich and wrap platters, boxed lunches and salads require an **8 person** minimum. All other cold entrees, hot entrees, appetizers, breakfast platters and dessert platters require a **10 person** minimum, unless noted otherwise.
- ❖ **Monday-Friday Catering:** 24 hour advanced notice is appreciated for all catering orders. However we do understand that at times this is not possible. Therefore we will do everything we can to fill all last minute orders.  
  
\*\*\*Orders via telephone, fax or email will be taken up until **5:00pm** the day prior to delivery. **Any orders placed after 5:00pm will be responded to the next business morning and filled based upon availability.** In order to prioritize our advance orders, orders placed after 2pm, day prior to delivery, will be given available delivery times.  
  
\*\*\*Due to the preparation of specific menu items, we request that specific hot entrees must be ordered by 12pm the day prior to the delivery.
- ❖ **Weekend Catering:** Catering orders for Saturday and Sundays are based upon availability, require 72 hour advance notice and \$500 minimum. Sandwich/Wrap Platters and Bagel/Pastries Trays require 24 advance notice and are available for pick up at one of our locations only. (Deli and Nova Platters are excluded.) Please speak with our Catering Manager or Store Manager directly for further information.
- ❖ **Delivery Time:** To ensure that your catering order is received in a timely manner please allow us a **15 minute window** for all deliveries. Normal delivery times are 7am-9:30am for breakfast and 10:30am-3pm for lunch and snack, Monday – Friday. Deliveries outside of this period will incur a delivery charge of \$30.00 and are based on availability.
- ❖ **Cancellation Policy:** All of our food is prepared to order, therefore cancellations must be received by 5pm the day prior to the scheduled delivery. Any same day cancellations will be subject to a **100% charge**. For same day cancellations, please call the store directly. For orders of \$1000 or more, a 100% non-refundable deposit is required 72 hours in advance.
- ❖ **Delivery Charge:** There is a \$10 delivery charge for cold deliveries within our immediate delivery area. For deliveries requiring pick up of chafing dishes, tablecloths and/or coffee cambros, a \$17.50 delivery fee will incur. Deliveries of 30 or more people with chafing will incur a \$25.00 delivery charge. Deliveries outside our immediate delivery area will incur additional charges.
- ❖ We are *pleased* to accommodate your special requests.
- ❖ All prices and items are subject to change without notice

**\* \* \*Thank you for your continued Patronage.\* \* \***

❖❖❖ *Start Your Morning Off With.....*❖❖❖

**Gourmet Bagels & Cream Cheese**

An array of our New York style bagels served with gourmet cream cheese spreads, butter & preserves.

Per Person.....\$2.60

**Mission Viejo Platter**

Fresh baked bagels served with a variety of cream cheese spreads. Accompanied by sliced tomatoes, avocado, cucumbers, red onion and lemon pepper.

Per Person.....\$4.95

**Bagel Bites Platter**

Cinnamon sugar bagel bites served with cream cheese frosting for dipping. A healthy alternative and great morning or afternoon snack .....

\$9.95 (24 ct)

**Fresh Fruit Parfaits**

Yoplait lowfat vanilla or Greek vanilla yogurt topped with granola & strawberries. Served with an array of pastries or New York style bagels with spreads.

Per Person.....\$7.45

**Fresh Fruit Platter**

An array of sliced fresh fruit artistically arranged on a tray and accented with berries.

Small (10-15) .....\$34.95

Medium (15-25) .....\$49.95

Large (25-35) .....\$64.95

**Morning Munchies**

An assortment of fresh baked pastries and New York style bagels arranged on a tray with cream cheese, butter & preserves.

Per Person.....\$3.30

**Sunshine Platter**

An assortment of our fresh baked pastries and muffins arranged on a tray, accented with strawberries.

Per Person.....\$3.45

**Rise & Shine Breakfast**

Fresh baked breakfast breads and a variety of muffins served with petite fresh fruit parfaits

Per Person.....\$5.95

**Cinnamon Bites**

Fresh baked petite cinnamon rolls with our cream cheese frosting. A great morning snack!

Per Person.....\$2.95

**Steel Cut Oatmeal**

Hearty oatmeal served with homemade granola, raisins cranberries, Sliced strawberries, brown sugar and milk

Serves 10 ppl.....\$44.95

With fresh fruit.....\$64.95

With fresh baked bagels or pastries add.....\$2.60

**Ala Carte Breakfast**

Petite parfaits.....\$2.95	Large parfaits.....\$4.45
Fruit salad.....\$2.50	Breakfast meats.....\$2.25
Individual yogurts...\$1.95	Breakfast potatoes.....\$1.95
Pancake or French toast (2 pcs).....\$2.95	
Fresh squeeze orange Juice(15 cups).....\$17.50	
Individual juices...\$1.70	Joe-To-Go.....\$16.50

*All breakfast platters require a 10 person minimum and orders need to be placed by 2pm the day prior to delivery. All breakfast platters can be customized to suit your needs or preferences. Please ask our expert staff to help plan your entire menu for multiple day events*



**Continental Breakfast**

A gourmet bagel and cream cheese platter accompanied by a selection of juices and fresh brewed Kéan Coffee with condiments.

Per person .....\$5.95

With Fresh Fruit.....\$8.25

**Executive Breakfast**

A Morning Munchies platter accompanied by a selection of juices and fresh brewed Kéan Coffee with condiments.

Per Person.....\$6.75

With Fresh Fruit.....\$8.95

**Nova Salmon Platter**

Slices of our Nova Scotia smoked salmon generously arranged on a beautifully garnished platter. Traditionally accompanied with our fresh bagels, whipped cream cheese, sliced tomatoes, red onions, cucumbers, Greek olives, lemon wedges and capers. Served with choice of Old fashioned potato salad, Italian pasta salad or Coleslaw

Per person .....\$9.95

***Sunrise Sandwiches***

Fresh baked bagels, Butter Croissants, and Parmesan crusted bread filled with scrambled Eggs, cheddar cheese, and breakfast meats. Served with fresh fruit salad.

Per Person.....\$7.25

***Breakfast Burritos***

A variety of our breakfast burritos served with sour cream, fresh salsa, breakfast potatoes & fruit salad. Choose from Baja, Denver, Country, Chorizo, Spinach & Feta and Vegetarian.

Per person ..... \$7.95

***The Ultimate Breakfast***

Farm fresh eggs served with Honey Cured Bacon, sausage, fruit salad, and assorted bagels, pastries, and spreads.

Per person ..... \$8.75

With Country potatoes ..... \$9.25

***Morning Glory Scramble***

Egg whites scramble with baby spinach, Roma tomatoes, and feta cheese. Served with turkey sausage, bagels and cream cheese, muffins and fresh fruit salad .

Per Person.....\$8.95

***Petite Frittatas***

Petite Lorraine and Spinach Florentine frittatas served with Honey Cured bacon, breakfast breads and fresh fruit salad

Per Person.....\$8.95

***Baja Scramble***

A scramble of tomatoes, cilantro, red onions, and green chilies topped with Pepperjack cheese. Served with Honey Cured Bacon ,warm flour tortillas, salsa, and fresh fruit salad.

Per Person.....\$8.25

***Country Breakfast***

Buttermilk pancakes (Original, Chocolate chip, Pecan or Blueberry) or Cinnamon Swirl Brioche French Toast topped with fresh sliced strawberries. Served with Honey Cured Bacon, farm fresh eggs, maple syrup, and butter. With or without fresh fruit salad.

Per Person ..... \$8.50

With Fresh Fruit Salad, per person ..... \$9.25

***Breakfast Enchiladas***

Corn tortillas stuffed with farm fresh eggs, cilantro, onions, and chorizo then topped with Manchego cheese and Salsa Verde. Served with fresh fruit salad, salsa & sour cream.

Per Person .....\$7.95

***Egg Benedict***

Perfectly poached eggs atop a toasted English muffin, fresh baby spinach, Roma tomatoes, Canadian Bacon, and topped with a Dill Hollandaise sauce. Served with fresh fruit salad and an array of breakfast breads.

Per Person.....\$9.95

Topped with Nova salmon.....\$10.95

*\*All breakfast items require a 10 person minimum\**

## ❖❖❖ *Appetizers & More* ❖❖❖

### **Italian Mushrooms**

Jumbo mushrooms stuffed with Italian sausage, a hint of sweet bell peppers and topped with Parmesan and Mozzarella cheeses. (2 pieces)  
Per person.....\$3.50

### **A Wheel of Brie**

Topped with fresh basil, garlic, pine nuts, olive oil and accented with fresh Sun-dried tomatoes. Served warm with assorted crackers and crostinis.

Small.....\$34.95  
Large.....\$54.95

### **Crudités Platter**

A colorful assortment of the freshest vegetables artistically displayed. Served with buttermilk ranch, Sun-dried Tomato or Spinach dipping sauces.

Small.....\$34.95 Large.....\$49.95

### **Spinach & Artichoke Dip**

A mixture of fresh spinach, artichoke hearts, Romano and Parmesan cheeses with a touch of cream. Served warm with our homemade tortilla chips.

Serves 10-12 ppl.....\$39.95  
Serves 20-25 ppl.....\$59.95

### **Chicken Satays**

Tender marinated chicken strip skewers topped with Thai Chili sauce (2 pieces)

Per person.....\$3.95

### **Stuffed Meatballs**

Homemade meatballs stuffed with fresh mozzarella cheese and topped with our peppered jam sauce (3 pieces)

Per person.....\$2.95

### **B&B Ravioli**

A Great Afternoon Snack! Cheesy jalapeno ravioli breaded and baked to a crisp golden brown. Served with zesty Marinara sauce.

45 pieces (serves 10-15).....\$39.95  
60 pieces (serves 15-20).....\$49.95

### **Creole Crab Cakes**

Our homemade crab cakes served with a Creole Remoulade.( 2 pieces)

Per person .....\$4.95

### **Petite Beef Wellington**

Puff pastry filled with Beef Tenderloin, sautéed mushrooms, a touch of gorgonzola and a rich demi-glace sauce (2 pieces)

Per person.....\$4.95

### **Antipasto Skewers**

Fresh herb mozzarella, Heirloom cherry tomatoes, Genoa Salami, fresh basil, and marinated artichoke hearts with a touch of Balsamic Vinaigrette.(2 skewers)

Per Person.....\$3.75

### **Gourmet Cheese Platter**

A beautiful display of Tillamook Cheddar, Pepperjack, Brie, Swiss, Dill Havarti, and smoked Gouda. Accented with grapes and berries, served with a variety crackers.

Sm.....\$39.95 Med.....\$49.95 Lg.....\$64.95

### **Mexicali Appetizer Platter**

Mini cheese quesadillas, beef taquitos, and chicken flautas served with fresh salsa, sour cream and our zesty guacamole.

Per Person.....\$7.25  
With Southwest salad add..... \$1.95

### **Stuffed Baby Potatoes**

Baby rose potatoes stuffed with bacon, shrimp, Gouda cheese, and a touch of Dijon mustard and cream cheese. Topped with fresh Italian parsley. (2 pieces)

Per person.....\$3.95

### **Coconut Shrimp**

Jumbo Shrimp dusted with fresh coconut then lightly deep fried and served with Sweet Thai chili dipping sauce (2 pieces)

Per Person.....\$4.50

### **Three Meat Stromboli**

Deli Salami, Ham and Pepperoni baked inside fresh Italian bread with Provolone, Romano, and Mozzarella cheeses. Served with zesty Marinara sauce.

15 pieces (serves 10-15) .....\$44.95  
25 pieces (serves 15-25) .....\$74.95

### **Portofino Triangles**

Fresh basil, Roasted red bell peppers, artichoke hearts, a touch of garlic and crumbled goat cheese wrapped in Puff pastry ( 2 pieces)

Per Person.....\$3.50

\*\* All hot & cold appetizers have a 10 person minimum unless noted otherwise\*\*

❖❖❖ *For Lunch or Anytime!* ❖❖❖

**Sandwich Platter**

A delicious variety of our deli sandwiches served on your choice of bagels or hearty thick sliced breads.  
Accompanied with your choice of side.

Per Person.....\$8.75

**Deluxe Sandwich Platter**

A delicious variety of our deli sandwiches. Accompanied with your choice of side  
*Additionally*, includes a variety of beverages and a sweets tray.

Per Person.....\$12.75

*Selection of Sandwiches:*

Turkey Pesto	Chicken Club	BBQ Chicken w/bacon	Pastrami & Swiss
Greek Turkey with Feta	Southwest Chicken	Roast Beef & Bleu	Albacore Tuna Salad
Turkey & Gouda with Bacon	Pomodoro Chicken	Roast Beef & Tillamook	Hearty Vegetarian
Turkey Avocado & Jack	Tuscany Chicken	Roast Beef, Chili & Jack	Mozzarella Caprese
Turkey Cobb	Italian Sub	Tavern Ham & Tillamook	
Turkey Club	Honey Mustard Chicken	Cranberry Tarragon Chicken Salad	

\*\*\*GLUTEN FREE OPTIONS AVAILABLE UPON REQUEST\*\*\*

❖❖❖ *Wraps* ❖❖❖

A scrumptious variety of our favorite sandwich fixings wrapped up in a savory Sun-Dried Tomato tortilla.  
Accompanied with your choice of side

Per person.....\$8.75

**Deluxe Wrap Platter**

An assortment of our famous wraps. Accompanied with your choice of side  
*Additionally*, includes a variety of beverages and a sweets tray.

Per Person.....\$12.75

*Selection of Wraps:*

Honey Mustard Chicken	Blackened Chicken	Ranch Turkey Club	Chipotle Roast Beef
Thai Chicken	Southwest Chicken	Greek Turkey with Feta	Albacore Tuna Salad
Chicken Caesar	BBQ Chicken	Chipotle Turkey	Roasted Vegetarian
Chicken Cobb	Chicken Fajita	Turkey Club	
Buffalo Chicken	Trilogy (turkey & ham)		

**Choice of sides**

*Enjoy choice of one side for every 8-10 guests*

Italian Pasta Salad	Old Fashioned Potato Salad	Signature Coleslaw
Bistro Salad	Greek Salad	Green Salad
Caesar Salad	Spinach Salad	Waldorf Salad
Kettle Chips	Summer Berry Salad (add \$1.25)	Cobb Salad (add \$1.25)
Harvest Salad (add \$1.25)	Heirloom Tomato Salad (add \$1.25)	Portofino salad (add \$1.95)

***Deli Meat and Cheese Platter***

A bountiful feast of meats and gourmet cheeses.  
Served with a variety of condiments, a variety of breads and choice of side salad. (15 person min.)

Per Person.....\$9.95

***Petite Sandwiches***

Traditional deli sandwiches served on fresh dinner rolls. Served w/choice of side salad

Per Person.....\$8.75

***Boxed Lunch***

Choose from any of our hearty sandwich or wrap selections, with your choice of Potato salad, Pasta salad, Coleslaw or Chips. Accompanied by our famous cookies & a piece of fruit

Per Person.....\$10.25

\*\*\* 8 person minimum on items above unless noted otherwise \*\*\*

## ❖❖❖ *Salads* ❖❖❖

*All salads are served with fresh baked rolls and butter  
Salads are served in individual servings, buffet style pricing upon request*

### ***Chicken Caesar Salad***

Charbroiled chicken on a bed of Romaine lettuce, grated Parmesan cheese & garlic croutons. Served with a classic Caesar dressing.  
Per person.....\$8.25

### ***Southwest Chicken Salad(GF)***

Charbroiled chicken, Romaine lettuce, black beans, corn, black olives, tomatoes, mozzarella cheese, red onions and cilantro, served with our classic homemade Southwestern dressing on the side.  
Per person.....\$8.50

### ***Traditional Cobb***

A bed of mixed greens topped with crisp bacon, crumbled bleu cheese, diced tomatoes, chopped egg, black olives, avocado and choice of oven roasted turkey or charbroiled chicken breast.  
  
Per person.....\$8.95

### ***Antipasto Salad***

Mixed greens topped with Genoa salami, vine ripened Roma tomatoes, pepperoncinis, mozzarella cheese, black olives, and red onions. Served with a balsamic vinaigrette or our tangy Caesar dressing.  
Per Person.....\$8.75

### ***Pacific Spinach Salad***

Fresh spinach, candied walnuts, cranberries, Gala apples, feta cheese, grilled chicken, croutons and red onions. Served with Mango Vinaigrette.  
Per Person.....\$8.75

### ***Soup and Salad (V)***

Choose from any of our signature soups. Served with your choice of our gourmet salads, fresh baked rolls and crackers. Ask for our daily soup selection. (10 person minimum).  
Per Person .....\$9.25

### ***Salad Bar- Deluxe Bistro Salad***

Create your own Deluxe Bistro with a selection of field greens, romaine lettuce, tomatoes, croutons, honey-cured bacon, fresh strawberries, Gorgonzola cheese, and a walnut-raisin mix. Served with Balsamic and Raspberry Vinaigrette dressing.  
Serves 15-20ppl.....\$125.00  
Serves 20-25ppl.....\$165.00

### ***Chinese Chicken Salad***

Charbroiled chicken, Romaine lettuce, carrots, scallions, sesame seeds, Mandarin oranges & crispy noodles. Served with a Sesame Ginger dressing.  
Per person.....\$8.75

### ***Gourmet Garden Salad (V)(GF)***

Avocado, tomatoes, sprouts, mushrooms, bell peppers, cucumbers, red onions, carrots, olives and Romaine hearts topped with our garlic croutons. Served with your choice of dressings on the side.  
Per person.....\$7.50  
Add Turkey/Tuna/Chicken.....\$8.95

### ***Greek Salad (V)(GF)***

A bed of mixed greens topped with bell peppers, cucumbers, tomatoes, crumbled feta cheese, Greek olives, red onion, and your choice of oven roasted turkey or charbroiled chicken breast. Served with with Aegean dressing.  
Per person.....\$8.75

### ***Classic Caesar Salad***

Fresh romaine lettuce served with freshly grated parmesan cheese, and garlic croutons. Served with our tangy Caesar dressing.  
  
Per Person.....\$6.95

### ***Waldorf Salad***

Mixed field greens, candied walnuts, red grapes, green apples, celery, gorgonzola cheese, grilled chicken and croutons. Served with Balsamic Dijon Dressing.  
Per Person.....\$8.95

### ***Bistro Salad (V)***

A mix of field greens topped with walnuts, raisins, tomatoes, Gorgonzola cheese, garlic croutons, and charbroiled chicken breast. Served with Balsamic or Raspberry vinaigrette dressing.  
Per Person.....\$8.75

### ***Salad Bar- Cobb Salad***

Create your own salad with a choice of charbroiled chicken breast or turkey, romaine lettuce, field greens, honey-cured bacon, Gorgonzola cheese, tomatoes, black olives, chopped hard-boiled egg, and avocado.  
Serves 15-20ppl.....\$125.00  
Serves 20-25ppl.....\$165.00



❖❖❖ **B & B Specialties** ❖❖❖

*Served with fresh baked rolls and butter*

**Chicken Piccata** *A favorite!!*

A marinated chicken breast lightly breaded and sautéed in lemon, herbs and capers. Served with your choice of rice pilaf, wild rice, au gratin potatoes, or oven roasted potatoes and choice of salad.

Per Person.....\$10.95

**Chicken Florentine**

A chicken breast stuffed with Prosciutto, fresh spinach Monterey Jack & Swiss cheeses then topped with Marinara sauce. Served with pasta or oven roasted potatoes and choice of Italian or Caesar salad.

Per Person.....\$11.25

**Artichoke Mustard Chicken**

Seasoned chicken breast topped with our homemade grain mustard sauce and fresh artichokes. Served with Jasmine rice and grilled vegetables or salad.

Per Person.....\$10.95

**Greek Salsa Chicken**

Sautéed Chicken breast topped with our Greek salsa and served with Mediterranean rice, and Greek Salad.

Per person.....\$10.95

**Chicken Cordon Bleu with a Twist**

Seasoned Chicken breast stuffed with Tavern ham, Smoked mozzarella and bacon topped with our Dijon Mustard sauce. Served with baby rose herb potatoes, And roasted vegetables.

Per person.....\$10.95

**Chicken Capicola**

Marinated chicken breast stuffed with Provolone Cheese thinly sliced Capicola and topped with our Crimini Marsala sauce. Served with Chive mashed potatoes, and seasoned julienne vegetables.

Per Person.....\$10.95

**Chicken Parmesan (V)**

Chicken breast served in our homemade Marinara sauce and topped with Provolone and Mozzarella cheese. Served with penne pasta and choice of salad.

Per Person.....\$10.95

Eggplant Parmesan.....\$9.95

**Chicken Marsala (GF)**

Chicken breast sautéed with Marsala wine, mushrooms, and herbs. Served with wild rice or chive mashed potatoes, and choice of Italian or Caesar salad.

Per Person.....\$10.95

**Tuscany Chicken**

Chicken breast stuffed with fresh basil, Goat cheese and Sun-dried tomatoes. Topped with a roasted sundried tomato sauce and served with Fettuccine Alfredo and Caesar Salad.

Per Person.....\$11.25

**Napoli Chicken**

Grilled chicken breast topped with our Shitake mushroom vinaigrette sauce. Served with Chive mashed potatoes & Spinach Salad.

Per Person.....\$10.95

**Monterey Chicken Breast (GF)**

Grilled chicken breast topped with avocado, pico de gallo, Monterey & Pepper jack cheese. Served with rice pilaf, or Southwest potatoes and Southwest Salad.

Per person.....\$10.95

**Italian Chicken**

Chicken breast stuffed with Italian sausage & sundried tomatoes, mozzarella cheese, and baby spinach. Topped with Pomodoro sauce and served with angel hair pasta and Italian Salad

Per Person.....\$10.95

**Chicken Cacciatore**

Tender Chicken thighs braised with sweet bell peppers, onions, mushrooms, roasted tomatoes, and fresh garlic. Finished with a touch of parmesan cheese and Italian parsley and Served over egg noodles. Accompanied with Italian salad or Caesar salad

Per Person.....\$10.85

\*\*\* 10 person minimum on all hot entrees above\*\*\*

❖❖❖ ***B & B Specialties*** ❖❖❖  
 Served with fresh baked rolls and butter  
 (unless specified)

***Buttermilk Fried Chicken***  
 Crispy fried chicken served with sweet corn medley,  
 homemade Mac and Cheese, and choice of tossed  
 green salad or Spinach salad and honey cornbread.

Per Person.....\$11.50

***BBQ Days (V)***  
 Marinated chicken or Hearty beef short ribs topped with  
 with a smoky barbeque sauce. Served with choice of our  
 Chive mashed potatoes, or Southwestern potatoes, honey  
 cornbread, coleslaw and fresh fruit salad. Topped with  
 fresh mango salsa (upon request).

With Chicken .....\$10.95  
 With Beef Ribs .....\$12.95  
 With vegetarian patty w/ mango salsa.....\$9.95

***Tenderloin Bordelaise***  
 Seared Slices of marinated Beef Tenderloin Steak  
 with sautéed mushrooms and our signature Bordelaise  
 Sauce. Served with Au Gratin Potatoes & Bistro Salad

Per Person.....\$14.25

***Braised Short Ribs***  
 Slow roasted boneless short ribs braised in our Bordelaise  
 sauce. Served with chive potatoes and choice of seasoned  
 green beans or Bistro Salad.

Per Person.....\$11.95

***Tenderloin Duxelle***  
 Tenderloin medallions stuffed with a mushroom Duxelle  
 And topped with a Port wine reduction. Served with  
 Asparagus risotto and Harvest Salad.

Per Person.....\$14.25

***Pork Tenderloin***  
 Tender Pork tenderloin slow roasted with our rich  
 herb gravy. Served with Chive mashed potatoes and  
 julienne style vegetables.

Per Person.....\$10.75

***Loaded Baked Potato Bar (V)***  
 Jumbo baked potatoes served with Chili con carne,  
 cheese, scallions, sour cream, chopped bacon, butter  
 and sautéed veggies. Served with green salad, & cornbread

Per Person.....\$9.25  
 With Chopped Chicken.....\$9.95

***Venetian Chicken***  
 Chicken breast stuffed with sundried tomatoes,  
 roasted pine nuts, and parmesan cheese. Topped  
 a creamy white wine Pesto sauce and served  
 with mushroom risotto & Heirloom Salad

Per Person.....\$11.25

***Classic Chicken Oscar***  
 Chicken breast stuffed fresh lump crab, crisp  
 asparagus and topped with our Hollandaise sauce  
 Served with Rice pilaf and Roasted vegetables  
 or choice of Spinach salad or Heirloom tomato salad

Per Person.....\$12.95

***All American Meatloaf***  
 Old fashioned Meatloaf, sliced thick and topped  
 with our mushroom gravy. Served with our chive  
 mashed potatoes and fresh steamed vegetables

Per Person.....\$10.25

***Stroganoff Style Pot Roast***  
 Seasoned Premium Chuck roast, slow roasted  
 with fresh herbs and sliced mushrooms. Served  
 over Egg noodles with a red stroganoff sauce &  
 tossed green salad.....\$10.95

***Beef Wellington***  
 Tenderloin steak filled with a mushroom Demi-  
 glace accented with a touch of gorgonzola,  
 baked in puff pastry. Served with Au gratin  
 Potatoes & grilled vegetables or salad of choice

Per Person.....\$14.25

***Turkey Pot Pie (V)***  
 Oven roasted turkey breast, an array of fresh  
 vegetables, and a hint of rosemary and thyme  
 baked in a flaky crust. Served with garden salad,  
 and cornbread.

Half pan.....\$86.95      Full pan.....\$164.95

***Lamb Shanks***  
 Hearty braised Lamb shanks topped with Balsamic  
 Demi-glace. Served with chive mashed potatoes and  
 roasted vegetables.

Per Person.....\$12.95

*(V) Vegetarian & (GF) Options available*

\*\*\* 10 person minimum on all hot entrees above\*\*\*

❖❖❖ **B & B Specialties** ❖❖❖

*Served with fresh baked rolls and butter*

**Shrimp EnCroute**

Seared shrimp and fresh spring vegetables in a Beurre Blanc sauce wrapped inside puff pastry. Served with baby rose potatoes, and Summer Berry Salad .

Per Person.....\$11.95

**Tilapia Amore**

Seared tilapia topped with a White Wine reduction with baby spinach, Roma tomatoes, and artichoke hearts. Served with baby rose potatoes & Heirloom Tomato Salad.

Per Person.....\$11.50

**Mango Citrus Salmon(GF)**

Fresh Atlantic salmon grilled with a touch of white wine and garnished with Mango salsa. Served with Jasmine rice, and choice of salad or grilled vegetables.

Per Person .....\$13.50

**Grilled Lemon Herb Salmon**

Fresh Atlantic salmon grilled with hint of Creole seasoning, and topped with a Tarragon lemon herb sauce. Served with rice pilaf and Bistro Salad.

Per person.....\$13.50

**Pecan Coconut Crusted Mahi**

Fresh Mahi filet lightly dusted with chopped pecans, sweet coconut, and a touch of paprika and topped with a Pineapple Mango salsa. Served with Orange peel rice and Citrus Salad.

Per person.....\$13.95

**Potato Crusted Salmon**

Marinated Atlantic salmon crusted with crispy potato hash, topped with a Saffron Beurre Blanc sauce. Served with Sundried tomato pilaf And roasted vegetable medley

Per Person.....\$13.50

❖❖❖ **Asian Inspired Specialties** ❖❖❖

**Teriyaki Kebobs (V) (GF)**

Marinated chicken or Tri tip steak grilled with Teriyaki sauce. Served with Jasmine rice, grilled Vegetables, and Asian salad or Spinach Salad.

W/ Chicken.....\$11.75

W/ Tri Tip Steak.....\$12.50

**Asian Tilapia**

Panko breaded Tilapia topped with a Sesame Ginger sauce and served with choice of Jasmine rice or traditional rice noodles and Asian Salad.

Per Person.....\$11.50

**Tangerine Beef**

Tender strips of marinated beef stir fried with Tangerine juice, bell pepper, scallions, soy ginger sauce red chiles & sesame seeds. Served with steamed rice, Asian Salad and Spring rolls.

Per Person.....\$10.95

**Thai Chicken Stir fry**

Chicken breast stir fried with toasted peanuts, scallions, red bell pepper, snow peas, carrots and sesame seeds in a Thai chili sauce. Served with steamed rice, Asian salad and Spring Rolls.

Per Person.....\$10.50

**Thai Chile Shrimp**

Pan Seared Shrimp with sweet bell peppers, bean sprouts, Scallions and pineapple. Served with steamed rice, Asian Salad and spring rolls.

Per person.....\$11.95

**Honey Pineapple Chicken**

Tender chicken sautéed with green onion, green bell pepper, pineapple, water chestnuts, onion and a touch of red pepper. Served with fried rice or noodles, Asian Salad and Spring Rolls .

Per Person.....\$10.50

With Shrimp.....\$10.95

**House Lo Mein (V)**

Lo Mein Noodles stir fried with bean sprouts snow peas, green onion, sweet bell pepper and carrots in our House Asian sauce.....\$5.95

With Chicken.....\$6.95

With Beef.....\$7.25

With Shrimp.....\$7.25

Add salad and Spring rolls.....\$2.95

\*\*\* 10 person minimum on all hot entrees above\*\*\*

❖❖❖ *South of the Border Specialties* ❖❖❖

***Quesadillas (V)***

Mexican style quesadillas with a kick! Choose from a blackened chicken, Carne Asada or Ultimate Veggie. Served with fresh salsa, sour cream and guacamole. Accompanied with our authentic Spanish rice and a Southwest salad.

Per Person.....\$9.75  
With Blackened shrimp.....\$10.25

***Tostada Bar (V)***

Choice of marinated Chicken, Carnitas, or grilled Carne Carne Asada. Served with fresh roasted salsa. Sour cream, shredded cheese, black olives, chopped tomatoes, and jalapenos. Served with black beans, our Spanish rice, and tostada shells. Accompanied by our Southwest salad.

Per Person.....\$11.25

***Chimichurri***

Our Homemade Chimichurri sauce served over tender Filet Mignon, Seared Chicken Breast or Baked Tilapia. Served with Spanish rice and Black beans.

Chicken.....\$10.95  
Filet Mignon.....\$13.95  
Tilapia.....\$11.95

***Fajitas(V)***

Choice of marinated chicken or steak sautéed with an array of sweet bell peppers and onions. Served with warm flour tortillas, sour cream, guacamole, cilantro and fresh salsa. Accompanied by Spanish rice and choice of Fiesta salad or black beans.

Chicken.....\$10.95  
Steak.....\$11.95

***Classic Enchiladas (V) (GF)***

Homemade enchiladas made fresh to order! Choice of Chicken, Carnitas or Carne Asada. Accompanied by Spanish rice and Southwest Salad

Per Person.....\$10.45  
Tres Queso with Green chiles.....\$9.75

***Soft Taco Bar (V)***

Choice of marinated Chicken, Carnitas, or Carne Asada. Served with tortillas, shredded cheese, fresh salsa, sour cream, guacamole, cilantro & jalapenos. Served with Spanish rice and Southwest salad.

Per Person.....\$10.95

***Chili Verde***

Choice of Chicken or tender Pork simmered in homemade tomatillo Cactus sauce. Served with Spanish rice, ranchero beans and flour tortillas.

Per Person.....\$10.50

***San Pablo Chicken***

Marinated chicken breast stuffed with Ortega green chilies, Manchego cheese and roasted corn. Served over our Guajillo sauce with Verde rice and Fiesta Salad.

Per Person.....\$10.95

(V) Vegetarian & (GF) Options available



\*\*\* 10 person minimum on all hot entrees above\*\*\*

***“Making Your Job Easier Is What We Do Best!”***

❖❖❖ **Pasta Italiano** ❖❖❖

Served with choice of Italian, Greek, or Caesar salad and fresh baked garlic Parmesan bread sticks.

***Penne n' Meatballs***

Sautéed mushrooms, fresh basil, and homemade meatballs in Marinara sauce tossed with Penne pasta, topped with Parmesan cheese.....\$8.25

***Penne Pasta with Italian Sausage***

Italian sausage, mushrooms, and bell peppers in zesty Marinara sauce or Basil Pesto sauce. Served over Penne and topped with Parmesan cheese.....\$8.95

***Spring Pasta***

A colorful array of spring vegetables and sun-dried tomatoes, tossed with bowtie pasta, grilled lemon chicken, in a delicate white wine lemon cream sauce. Served with fresh spinach salad.....\$8.95

***Spinach Manicotti (V)***

Homemade Manicotti pasta stuffed with sautéed spinach, Ricotta, Mozzarella and Parmesan cheeses, garlic and fresh herbs. Served with zesty Marinara sauce.....\$8.95 Served with Bolognese sauce .....\$9.25

***Chicken with Fresh Vegetables***

Penne noodles cooked al dente with grilled chicken, Italian squash, mushrooms and sweet bell peppers in our creamy Marinara Sauce, Sun- Dried Tomato Cream Sauce or White Wine Sauce. Garnished with Parmesan cheese.....\$8.95

***Greek Style Penne***

Fresh chopped Roma tomatoes, Artichoke hearts, Kalamata olives, garlic, fresh lemon and white wine over Penne with a touch of feta cheese. *Light and Refreshing!*

With Chicken.....\$8.95  
With Sautéed Shrimp.....\$9.75

***Vegetable Primavera (V)***

*A Vegetarian Delight!* A bountiful array of fresh vegetables tossed in a White Wine Sauce, Creamy Basil Pesto Sauce or Sun Dried Tomato Cream Sauce. Served over Penne and topped with fresh grated Parmesan..... \$8.50

***Chicken Al Forno***

Penne pasta tossed with smoked chicken, diced tomatoes, scallions, green peas, and diced ham in a Cajun cream sauce and topped with our three cheese blend.....\$8.95

***Chicken & Broccoli***

Chicken and broccoli sautéed with fresh garlic, olive oil, sun-dried tomatoes, fresh Roma tomatoes and Romano cheese served over penne pasta.....\$8.95

***Pasta Pomodoro (V)***

Angel hair tossed with roma tomatoes, fresh basil, garlic, white wine and fresh grated Parmesan cheese.....\$8.25  
With grilled chicken.....\$8.95 With Shrimp.....\$9.50

***Vegetable Lasagna (V)***

Pasta layered with ricotta, mozzarella and Parmesan cheeses, and Fresh Vegetables in a flavorful cream sauce and baked to perfection.  
Half Tray (feeds 6-8ppl).....\$64.95  
Full Tray (feeds 12-15ppl).....\$119.50

***Classic Meat and Cheese Lasagna***

Lasagna noodles layered with an Italian meat sauce rich ricotta cheese, mozzarella and Parmesan cheese and accented with a touch of Romano cheese.  
Half Tray (feeds 6-8ppl).....\$69.95  
Full Tray (feeds 12-15ppl).....\$129.95

***(V) Vegetarian Option***

\*\*\* 10 person minimum on all hot entrees above unless noted otherwise\*\*\*

**❖❖❖Sweets and More ❖❖❖**  
**Proudly Serving La Mousse Desserts!**

**Jumbo Gourmet Cookie**.....\$2.45  
 A variety of soft and chewy cookies.

**Brookie**.....\$2.60  
 Rich Brownie meets chewy chocolate chip cookie!

**Classic Choice**.....\$2.70  
 A variety of our famous Cookies, Double Fudge Brownies, Lemon bars and Apple Cobbler bars.

**Secretarial Choice**.....\$2.85  
 A delightful mix of fruits and nuts. Brown Sugar Pecan bars, Raspberry Almond bars, Apple Cobbler bars, Strawberry Cobbler bars and Cream Cheese Carrot bars.

**Petite Choice** (12 person minimum).....\$1.65  
 A petite cut of our most popular dessert bars and cookies

**Smores Poppers**.....\$2.95  
 Graham cracker crust filled with Hershey chocolate And topped with toasted sweet marshmallows

**Petite Cupcakes** (2 dozen).....\$38.95  
*The perfect bite size treat!* Vanilla bean, Decadent Chocolate and Red Velvet.

**Signature Xangos**.....\$2.45  
 Cheesecake wrapped in a flaky, lightly fried shell, tossed in cinnamon & sugar and drizzled with caramel.

**Dessert Turnovers**.....\$2.50  
 Flaky puff pastry filled with a delightful treats! Choice Of two: Chocolate Raspberry, Cinnamon Sugar Walnut, Lemon Blueberry, and a Sweet & Salty Caramel Nut.

**Homemade Brownies Tray**.....\$2.50  
 Decadent and delicious.

**Coconut Clouds**.....\$2.95  
 Sweet coconut, fresh whipped cream & decadent White cake

**Executive Choice**.....2.75  
*A crowd pleaser!* A variety of our famous cookies and most popular dessert bars.

**Cheesecake**.....\$2.95  
 A variety of our decadent cheesecake bars: Brownie Cheese, Berry Cheese, Creme Brulee and Dulce de Leche.

**Tiramisu Bars**.....\$2.95  
 All the great taste of Lady Finger Cookies, espresso, and Mascarpone Cheese.

**Fresh Baked Bundtinis** (by the dozen)..... \$25.40  
 A variety of fresh baked petite bundt cakes drizzled with cream cheese frosting.

**Summer Delight** (12-15)...\$44.95 (20-25)...\$64.95  
 Fresh baked pound cake served with a medley of strawberries, raspberries, blueberries and boysenberries. Served with fresh whipped cream.

**Bavarian Crème filled Churros** .....\$2.35  
 Cinnamon & sugar dusted churros filled with Bavarian crème.

**Whole Fruit**.....\$1.95  
 An assortment of whole bananas, oranges, apples, strawberries and grapes accented with berries.

**Afternoon Munchies**.....\$4.95  
 An assortment of whole fruit, granola bars, protein bars, candy bars, Smartpop popcorn & assorted nut mix.



## ❖❖❖ Sides & More Menu ❖❖❖

- *Fresh Fruit Parfaits* .....\$4.45ea
- *Fresh Fruit Salad (min. 10 persons)*.....\$2.50pp
- *Individual Yoplait & Greek Yogurts*.....\$1.95ea
- *Honey-cured Bacon or Hormel sausage* ..... \$2.25pp
- *Side Green or Caesar salad (min. order 10)*.....\$1.95pp
- *Marinated 3 bean salad (48hr notice )* .....\$3.50pp
- *Side Harvest salad or Heirloom tomato salad* .....\$2.95pp
- *Side Greek, Southwest, or Bistro salad(min. order 10)*.....\$2.50pp
- *Summer Berry salad or Waldorf salad (min order 10)*.....\$2.95pp
- *Old fashioned Potato salad, Rotini Pasta or Coleslaw*.....\$1.50pp
- *Miss Vicki & Dirty Kettle Potato Chips*.....\$1.35ea
- *Grilled Chicken Breast*.....\$3.25ea
- *Homemade tortilla chips (min. 10 persons)*..... \$ .95pp
- *Guacamole (min. 10 persons)* .....\$1.50pp
- *Sandwich or Wrap Platter (ala carte)*.....\$7.50pp

### Hot entrée sides (min. 10 persons)

- *Black Beans*.....\$1.50pp
- *Seasoned, Grilled or Julienne Vegetables*.....\$2.25pp
- *Roasted Vegetable Medley* .....\$2.50pp
- *Mediterranean Rice, Sundried tomato Pilaf, or Mushroom Risotto* .....\$2.25pp
- *Rice Pilaf, Wild Rice, or Seasoned Jasmine Rice*.....\$1.95pp
- *Oven Roasted Red Potatoes, Chive Mashed Potatoes, or Baby Rose Potatoes* .....\$2.25pp
- *Au Gratin Potatoes*.....\$1.95pp
- *Country potatoes*.....\$1.95pp
- *Cheese Enchiladas (30 each serves 10-12ppl)*.....\$42.50
- *Fettuccini Alfredo*.....\$3.50pp
- *Tureen of Hot Soup of the Day (Serves 12-15)* .....\$44.25

\*\*\*Thank you for your continued Patronage.\*\*\*



