



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 wait for you! We marinate everything fresh to your order, 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 a 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

Call: 949-533-1575

Email:

catering@bagelsandbrew.com

Our menu available online at
bagelsandbrew.com

*"Making Your Job Easier
Is What We Do Best!!!"*

Our Restaurant Locations

Lake Forest

21771 Lake Forest Dr #100 Lake Forest, CA 92630
949-951-8985 Fax 949-951-8986

Mission Viejo

23052 Alicia Pkwy #A, Mission Viejo, CA 92692
949-837-6977 Fax 949-837-6688

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 27 years and always will be. Our exceptional attention to detail and our core value creed from the day we opened our doors, has never waivered.

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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 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***
- ◆ 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 \$75.00 is required for deliveries within a 3 mile radius. A minimum of \$150 is required for deliveries within a 4 to 6 mile radius. A \$350 minimum is required for deliveries outside a 10 mile radius and is based upon availability.
- ◆ **Catering Order Minimum:** All hot entrees require a **10 person** minimum, and all cold entrees require an **8 person** minimum, except as noted.
- ◆ **Monday-Friday Catering:** 24 hour advance 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 hour 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 \$12.50 delivery charge for cold deliveries within our immediate delivery area. For deliveries requiring pick up of chafing dishes, tablecloths and/or coffee cambros, a \$20.00 delivery fee will incur. Deliveries of 30 or more people with chafing will incur a \$35.00 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.....\$3.65

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.....\$6.95

Bagel Bites Platter

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

\$12.95 (30 ct)

Morning Munchies

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

Per Person.....\$3.95

Sunshine Platter

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

Per Person.....\$3.95

Petite Cinnamon Rolls

Fresh baked petite cinnamon rolls with our cream cheese frosting. A great morning snack! (2 pieces per order)

Per Person.....\$3.45

Rise & Shine Breakfast

Our petite fresh berry yogurt parfaits paired with your choice of fresh baked goods.

with Breakfast Breads & Muffins... ..\$6.95

with Pastries & Bagels & Cream Cheese.....\$6.95

Continental Breakfast

A gourmet bagel and cream cheese platter accompanied by fresh Orange Juice and fresh brewed Kéan Coffee with condiments.

Per person\$7.65

With Fresh Fruit.....\$9.65

Executive Breakfast

A Morning Munchies platter accompanied by fresh Orange Juice and fresh brewed Kéan Coffee with condiments.

Per Person.....\$7.95

With Fresh Fruit.....\$9.95

Fresh Fruit Platter

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

Small (10-15)\$39.95

Medium (15-25)\$54.95

Large (25-35)\$69.95

Steel Cut Oatmeal

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

Serves 10 ppl.....\$59.95

With fresh fruit.....\$79.95

With fresh baked bagels & pastries add.....\$3.50

Ala Carte Breakfast

Petite parfaits.....\$3.25 Large parfaits.....\$5.45

Fruit salad.....\$2.75 Breakfast meats.....\$3.25

Individual yogurts...\$2.25 Breakfast potatoes.....\$2.50

Pancake or French toast (2 pcs).....\$4.95

Fresh squeeze orange Juice(15 cups).....\$18.95

Individual fresh orange juice.....\$2.10

Individual juices...\$2.35 Joe-To-Go.....\$19.95

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



***Individual boxing is available for an additional cost of \$1.00 per person*

Nova Salmon Platter

Slices of our Nova Scotia smoked salmon, fresh bagels, whipped cream cheese, sliced tomatoes, red onions, cucumbers, Greek olives, lemon wedges and capers.
Per person.....\$10.95
With fresh fruit salad, potato salad or coleslaw
Per person.....\$12.95

Breakfast Burritos - Morning Favorite!

A variety of breakfast burritos served with sour cream, roasted salsa & fruit salad. Choose from Baja, Denver Country, Chorizo, Spinach & Feta, and Vegetarian.
Per person.....\$9.95
With potatoes.....\$10.95

Sunrise Sandwiches

Fresh baked bagels filled with scrambled eggs, cheddar cheese and breakfast meats. Served with fresh fruit salad.
Per Person.....\$8.75
With Butter Croissants and Parmesan Crusted Toast.....\$9.25

Ultimate Sunrise Sandwiches with Fresh fruit salad.....\$9.75

- ***Fiesta Sunrise:*** Scrambled eggs, jack cheese, honey cured bacon, tomato & salsa cream cheese.
- ***Healthy Sunrise:*** Egg whites, spinach, tomato, turkey sausage & scallion cream cheese
- ***Mega Sunrise:*** Scrambled eggs, cheddar cheese, Tavern ham, honey cured bacon & tomato on a brioche bun.

Monte Cristo

Crunchy Brioche french toast stuffed with grilled ham, scrambled eggs, Swiss cheese and dusted with powdered sugar and served with fresh fruit salad
Per Person.....\$9.95

Ultimate Breakfast

Farm fresh eggs served with honey cured bacon, sausage, fruit salad, assorted bagels, pastries & spreads.
Per Person...\$10.95 with country potatoes...\$11.95

Morning Glory Scramble

Egg whites scramble with basil, Roma tomatoes and feta cheese, served with turkey sausage, bagels & cream cheese, muffins and fresh fruit salad.
Per Person.....\$11.25

Paris Scramble

Scrambled eggs with baby spinach, sausage and Swiss cheese. Served with breakfast breads and fresh fruit salad.
Per Person.....\$11.25

Baja Scramble

A scramble of tomatoes, cilantro, red onions, & green chilis topped with pepper jack cheese & served with honey cured bacon, warm tortillas, salsa and fresh fruit salad.
Per Person.....\$10.95 with potatoes.....\$11.95

Country Breakfast

Buttermilk pancakes (Original, Chocolate chip, Cinnamon chip 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.
Per Person.....\$10.25
With Fresh Fruit Salad, per person.....\$11.95

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.....\$12.95
Topped with Nova salmon.....\$14.95

Breakfast Enchiladas

Corn tortillas stuffed with scrambled eggs, Chorizo, Cilantro and sauteed onions. Topped with Manchego cheese and Salsa Verde sauce. Served with fresh fruit salad.
Per Person\$10.45

Strawberry French Toast Casserole

Brioche french toast topped with cinnamon streusel, fresh strawberries and a drizzle of maple syrup and cream cheese frosting. Served with scrambled eggs, bacon and fresh fruit salad.
½ Tray.....\$119.50 Full tray.....\$239.95

*****Individual boxing is available for an additional cost of \$1.00 per person***

◆◆◆ *Appetizers & More* ◆◆◆

Italian Mushrooms

Jumbo mushrooms stuffed with Italian sausage, a hint of sweet bell peppers and topped with Parmesan and Mozzarella cheeses.
Per person (2 pieces).....\$5.95

Seafood Ceviche

Shrimp, tilapia and cod marinated in lime juice with diced onions, cucumbers, tomatoes, cilantro, served with limes and homemade tortilla chips
Per Person\$5.95

Crudités Platter

A colorful assortment of the freshest vegetables artistically displayed. Served with buttermilk ranch, Sun-dried Tomato or Spinach dipping sauces.
Small.....\$39.95 Large.....\$54.95

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.....\$44.95
Serves 20-25 ppl.....\$64.95

Chicken Satays

Marinated chicken strip skewers topped with our Thai Chili sauce.
Per person (2 skewers).....\$5.95

Parmesan Meatballs

Homemade meatballs topped with fresh basil and Buffalo mozzarella and served zesty Marinara.
Per person (2 pieces).....\$5.95

Petite Beef Wellington

Puff pastry filled with Beef Tenderloin, sautéed mushrooms, a touch of gorgonzola and a rich demi-glace sauce.
Per person (2 pieces).....\$7.35

Antipasto Skewers

Fresh herb mozzarella, Heirloom cherry tomatoes, Genoa Salami, fresh basil, and marinated artichoke hearts with a touch of Balsamic Vinaigrette.
Per Person (2 skewers).....\$5.75

Gourmet Cheese Platter

A beautiful display of assorted gourmet cheeses, salami accented with grapes and berries, served with a variety of crackers.
Sm.....\$49.95 Med.....\$69.95 Lg.....\$89.95

Mexicali Appetizer Platter

Mini cheese quesadillas, beef taquitos, and chicken flautas served with fresh salsa, sour cream and our zesty guacamole.
Per Person.....\$9.25
With Southwest salad add..... \$3.25

Stuffed Baby Potatoes

Baby rose potatoes stuffed with bacon, shrimp, Gouda cheese, and a touch of Dijon mustard and cream cheese.
Per person (2 pieces).....\$5.95

Coconut Shrimp

Jumbo Shrimp dusted with fresh coconut then lightly fried and served with Sweet Thai chili dipping sauce
Per Person (2 pieces).....\$5.95

Chimichurri Steak Skewers

Tenderloin steak skewered with grape tomatoes, sweet bell peppers and topped with our homemade Chimichurri sauce
Per Person (2 pieces)\$6.95

**** All hot & cold appetizers have a 15 person minimum unless otherwise specified****

◆◆◆ **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.....\$10.95

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.....\$15.25

Selection of Sandwiches:

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

◆◆◆ **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.....\$10.95

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.....\$15.25

Selection of Wraps:

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

Choice of sides

Enjoy choice of one side for every 8-10 guests

Pesto Coucous Salad	Old Fashioned Potato Salad	Signature Coleslaw
Bistro Salad	Greek Salad	Green Salad
Caesar Salad	Spinach Salad	Portofino salad (add \$2.95)
Kettle Chips	Summer Berry Salad (add \$2.95)	Cobb Salad (add \$2.95)
	Quinoa Salad (add \$2.95)	

Deli Meat and Cheese Platter

A bountiful feast of meats and gourmet cheese
Served with a variety of condiments, a variety of breads and choice of side salad. (15 person min.)
Per Person.....\$14.50

Petite Sandwiches

Traditional deli sandwiches served on fresh dinner rolls. Served w/choice of side salad
Per Person.....\$10.95

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.....\$12.95

◆◆◆ Salads ◆◆◆

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

add a cookie for \$1.99 add cup of soup for \$3.95

Chicken Caesar Salad

Charbroiled chicken on a bed of Romaine lettuce, grated Parmesan cheese & garlic croutons.

Served with our tangy Caesar dressing.

Per person.....\$10.45

Chinese Chicken Salad

Grilled chicken, Romaine lettuce, carrots, scallions, sesame seeds, Mandarin oranges & crispy noodles. Served with a Sesame Ginger dressing.

Per person.....\$10.95

Southwest Chicken Salad

Grilled 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.....\$11.45

Portofino Salad

Fire roasted artichoke hearts, roasted red bell pepper, fresh basil, garlic, tomatoes and crumbled feta cheese with mixed field greens and grilled chicken breast

Served with Balsamic vinaigrette

Per person.....\$11.95

Traditional Cobb

A bed of mixed greens topped with crisp bacon, crumbled bleu cheese, tomatoes, chopped egg, cucumbers, black olives, avocado and choice of oven roasted turkey or grilled chicken breast.

Per person.....\$11.95

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 grilled chicken breast. Served with with Aegean dressing.

Per person.....\$10.95 with chicken.....\$11.95

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.....\$11.95

Classic Caesar Salad

Fresh romaine lettuce served with freshly grated parmesan cheese, and garlic croutons. Served with our tangy Caesar dressing.

Per Person.....\$9.95

Pacific Spinach Salad

Fresh spinach, candied walnuts, cranberries, Gala apples, feta cheese, grilled chicken, croutons and red onions. Served with our Mango Vinaigrette.

Per Person.....\$11.45

Quinoa & Avocado Salad

Mixed field greens, Quinoa medley with roasted corn, & red bell peppers, tomatoes, avocado, and grilled chicken. Served with our Champagne Dressing.

Per Person.....\$11.95

Bistro Salad (V)

A mix of field greens topped with walnuts, raisins, tomatoes, Gorgonzola cheese, garlic croutons, and Grilled chicken breast. Served with Balsamic or Raspberry vinaigrette dressing.

Per Person.....\$11.45

◆◆◆ *B & B Specialties* ◆◆◆

Served with fresh baked rolls and butter or Garlic Breadsticks

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.....\$13.95

Chicken Marsala (GF)

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

Per Person.....\$13.95

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.....\$13.95

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.....\$14.45

Mushroom Herb Parmesan Chicken

Tender Chicken breast seared with garlic, Crimini mushrooms, tomatoes & honey cured bacon in a creamy rich parmesan sauce. Served with California vegetable medley and linguine pasta

Per Person.....\$13.95

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.....\$13.95

Eggplant Parmesan.....\$11.95

Greek Salsa Chicken

Sautéed Chicken breast topped with our Greek salsa and served with lemon parsley orzo, and Greek salad.

Per Person.....\$13.95

Tuscany Chicken

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

Per Person.....\$14.45

Chicken Cacciatore

Tender Chicken thighs braised with sweet bell peppers and onions, mushrooms, tomatoes fresh garlic, a touch of parmesan cheese and parsley. Served with choice of Italian salad or or Caesar salad.

Per Person.....\$13.95

Chicken Broccoli Casserole

Seasoned Chicken breast, Jasmine rice, broccolini, sharp cheddar cheese, and fresh herbs. Served with a tossed green salad and honey cornbread.

Half Pan (serves 8-10).....\$109.95

Full Pan (serves 18-20).....\$219.95

Rosemary Citrus Turkey

Traditional Thanksgiving Dinner any time of the year!

Tender turkey breast slow roasted with fresh rosemary served with thyme gravy, sweet potato mash, sauteed greens and honey cornbread.

Per Person.....\$13.95

****Individual boxing is available for an additional cost of \$1.00 per person*

◆◆◆ **B & B Specialties** ◆◆◆

Served with fresh baked rolls and butter (unless other specified)

Buttermilk Fried Chicken

Crispy fried chicken served with choice of Triple Cheese mac n' cheese or chive mashed potatoes, tossed green salad and cornbread.

Per Person.....\$13.65

BBQ Days (V)

Marinated chicken or hearty beef short ribs topped with a smokey barbeque sauce. Served with choice of our chive mashed potatoes, or mac n' cheese, honey cornbread, and Signature coleslaw. Topped with fresh mango salsa (upon request).

With Chicken.....\$13.95

With Beef Ribs.....\$14.95

With vegetarian patty w/ mango salsa.....\$11.95

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.....\$16.95

Tenderloin Medallions

Seared Filet medallions topped with a thyme sherry sauce, and served with chive potatoes and California vegetable medley.

Per Person.....\$16.95

Pork Tenderloin

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

Per Person.....\$13.95

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.....\$10.95

With Chopped Chicken.....\$11.95

Venetian Chicken

Chicken breast stuffed with sundried tomatoes, parmesan cheese and topped with creamy pesto sauce and served with au gratin potatoes and Italian salad.

Per Person.....\$14.45

Braised Short Ribs

Slow roasted boneless short ribs braised in our Bordelaise sauce. Served with chive mashed potatoes and choice of seasoned green beans or bistro Salad.

Per Person.....\$14.95

All American Meatloaf Roll

Old fashioned Meatloaf rolled with bacon sautéed onions & spinach. Sliced thick with our mushroom gravy, Chive mashed potatoes and fresh steamed vegetables

Per Person.....\$13.95

Hungarian Goulash

Seasoned Premium Chuck roast, slow roasted with fresh herbs and sliced mushrooms, served over egg noodles with a red stroganoff sauce & tossed green salad.

Per Person.....\$13.95

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.....\$16.95

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.....\$119.95

Full pan.....\$219.95

***Individual boxing is available for an additional cost of \$1.00 a person

◆◆◆ B & B Specialties ◆◆◆
Served with fresh baked rolls and butter

Tilapia Amore

Seared tilapia topped with a white wine reduction with baby spinach, Roma tomatoes, and artichoke hearts. Served with baby rose potatoes & Italian Salad.
 Per Person.....\$13.95

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\$16.95

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.....\$16.95

◆◆◆ Asian Inspired Specialties ◆◆◆

Teriyaki Kabobs (V) (GF)

Marinated chicken or Tri tip steak grilled with Teriyaki sauce and served on skewer with grilled vegetables. Accompanied with Jasmine or Fried rice, spring rolls and Asian salad
 W/ Chicken.....\$13.95
 W/ Tri Tip Steak.....\$14.95
 W/ Shrimp.....\$13.95
 W/ Tofu.....\$11.95

Honey Pineapple Chicken

Tender chicken sautéed with green onion, green bell pepper, pineapple, water chestnuts, and a touch of red pepper. Served with choice of fried rice or Lo Mein, Asian Salad and Spring Rolls.
 Per Person.....\$13.45
 With Shrimp.....\$13.95

Bulgogi Beef

Marinated Sirloin seared to perfection! Served with Jasmine steamed rice and choice of Vegetable stir fry or Asian salad with spring rolls
 Per Person.....\$14.45

Thai Chicken Stir fry

Tender chicken stir fried with toasted peanuts, scallions, red bell pepper, snow peas, carrots and sesame seeds in a Thai chili sauce. Served with a choice of Jasmine rice or Lo Mein, Asian salad and Spring Rolls.
 Per Person.....\$13.45
 With Beef.....\$14.45

Hawaiian Style Chicken

Marinated chicken breast topped with pineapple salsa Served Orange peel rice, and sesame ginger slaw and Hawaiian rolls.
 Per Person.....\$13.95

Kalua Pork

Kalua pulled pork with pineapple brown sugar glaze. Served with Orange peel rice, vegetable stir fry and Hawaiian rolls.
 Per Person.....\$13.45

***Individual boxing is available for an additional cost of \$1.00 per person

◆◆◆ *South of the Border Specialties* ◆◆◆

Deluxe Nacho Bar

Homemade tortilla chips served with Queso de salsa, shredded Chicken or seasoned ground beef. Accompanied with sour cream, fresh Pico de Gallo, black beans, jalapenos, sliced black olives and Guacamole. Served with Southwest Salad.

Serves 10.....\$129.95

Quesadillas (V)

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

Per Person.....\$12.45

With Blackened shrimp.....\$12.95

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.....\$12.95

Tres Queso with Green chiles.....\$12.45

Monterey Chicken Breast (GF)

Chicken breast stuffed with fresh pico de gallo pepper jack cheese and topped with homemade tomatillo sauce. Served with Spanish rice, black beans or refried beans and tortillas.

Per Person.....\$13.95

Soft Taco Bar (V)

Choice of marinated meat and served with a variety of condiments to top off your tacos. Served with Spanish rice and Southwest salad.

Chicken or Carnitas.....\$13.45

Carne Asada.....\$14.95

Chimichurri

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

Chicken.....\$13.95

Filet Mignon.....\$16.95

Tilapia.....\$13.95

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.....\$13.95

Fajitas(V)

Choice of marinated chicken or steak sautéed with an array of sweet bell peppers and onions. Served with warm flour tortillas and a variety of condiments. Accompanied by Spanish rice and choice of Fiesta salad or black beans.

Chicken.....\$13.95

Steak.....\$14.95

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.....\$14.45

ADD

Bavarian Cream Filled Churros with Caramel Sauce for \$2.95

****Individual boxing is available for an additional cost of \$1.00 a person*

◆◆◆ *Pasta Italiano* ◆◆◆

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

Meat Lovers Pasta

Seasoned ground beef, Italian sausage, and bacon slow simmered in our zesty Marinara sauce. Served over parmesan cream noodles.....\$12.45

Tuscan Garlic Shrimp Pasta

Garlic, white wine, mushrooms, Roma tomatoes, spinach and fresh cream. Served over al dente linguine.

With Shrimp.....\$12.95

With Chicken\$12.25

Spring Pasta

A colorful array of spring vegetables and sun-dried tomatoes, tossed with linguine pasta, grilled lemon chicken, in a delicate white wine lemon cream sauce.\$12.25

Florentine Stuffed Shells (V)

Pasta shells stuffed with sautéed spinach, Ricotta, Mozzarella and Parmesan cheeses, garlic and fresh herbs.

Served with zesty Marinara sauce.....\$11.45 Served with Bolognese sauce\$12.45

Chicken with Fresh Vegetables

Penne noodles cooked al dente with grilled chicken, Italian squash, mushrooms, broccoli and sweet bell peppers with choice of our Sun- Dried Tomato Cream Sauce, Basil Pesto Sauce or White Wine Herb Sauce. Garnished with Parmesan cheese.....\$12.25

Artichoke Pesto Pasta

Marinated artichoke hearts, fresh basil, garlic, white wine, roasted red bell peppers and mushrooms with a touch of lemon served over linguine.....\$11.45

With Chicken.....\$12.25

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..... \$11.45

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.....\$12.25

Pasta Pomodoro (V)

Angel hair tossed with roma tomatoes, fresh basil, garlic, white wine and fresh grated Parmesan cheese.....\$11.45

With grilled chicken.....\$12.25 With Shrimp.....\$12.95

Madeira Pasta

Linguini with sweet bell peppers, sun dried tomatoes, sauteed mushrooms and chicken in a madeira wine cream sauce topped with grated parmesan cheese and fresh basil.....\$12.25

Lasagna Roll-ups

Decadent three cheese lasagna rolls topped with the sauce of your choice:

Bolognese Meat Sauce with sweet bell peppers and mushrooms.....\$12.45

White Wine Alfredo with chicken, sun dried tomatoes and fresh basil.....\$12.25

Ultimate Vegetarian with marinara or alfredo sauce.....\$11.45

****Individual boxing is available for an additional cost of \$1.00 per person*

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

Gourmet Cookie.....\$2.10
 A variety of soft and chewy cookies

Homemade Brownies Tray.....\$3.10
 Decadent and delicious.

Classic Choice.....\$3.10
 A variety of our famous Cookies, Brownies,
 Lemon bars and Apple Cobbler bars.

Executive Choice.....\$3.35
A crowd pleaser! A variety of our famous cookies
 and most popular dessert bars.

Secretarial Choice.....\$3.25
 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.

Cheesecake.....\$3.45
 A variety of our decadent cheesecake bars: Berry
 Cheese, Creme Brulee and Dulce de Leche.

Petite Choice (12 person minimum).....\$1.95
 A petite cut of our most popular dessert bars and cookies

Tiramisu Bars.....\$3.45
 All the great taste of Lady Finger Cookies, espresso, and
 Mascarpone Cheese.

Signature Xangos.....\$3.45
 Cheesecake wrapped in a flaky, lightly fried shell,
 tossed in cinnamon & sugar and drizzled with caramel.

Bavarian Crème filled Churros\$2.95
 Cinnamon & sugar dusted churros filled
 with Bavarian crème

Petite Cupcakes (2 dozen).....\$44.95
The perfect bite size treat! Vanilla bean, Decadent
 Chocolate and Red Velvet.

Fresh Baked Bundtins (by the dozen)..... \$39.95
 A variety of fresh baked petite bundt cakes drizzled
 with cream cheese frosting.

Summer Delight (12-15)...\$49.95 (20-25)...\$69.95
 Fresh baked pound cake served with a medley of
 strawberries, raspberries, blueberries and
 boysenberries. Served with fresh whipped cream.

Whole Fruit.....\$2.95
 An assortment of whole bananas, oranges, apples
 strawberries and grapes accented with berries.

Afternoon Munchies.....\$5.95
 An assortment of whole fruit, granola bars,
 protein bars, candy bars, Smartpop popcorn
 & assorted trail mix.

****Individual bagging is available for an additional cost of \$1.00 per person*

◆◆◆ Hot Beverages ◆◆◆

*We proudly serve Kéan roasted Columbian Blend, Decaf Columbia Supremo,
Vanilla Nut and French Roast. Includes cups & condiments*

<i>Joe-To-Go (Serves 10-12 cups).....</i>	<i>\$19.95</i>
<i>Small Cambro (Serves 30 cups).....</i>	<i>\$49.95</i>
<i>Large Cambro (Serves 60 cups).....</i>	<i>\$89.95</i>
<i>Hot Chocolate (Serves 10-12 cups).....</i>	<i>\$21.95</i>
<i>Served with whipped cream</i>	
<i>Assorted Republic of Tea Full Leaf Hot Tea (10 cups).....</i>	<i>\$19.95</i>
<i>Served with sugars and lemon wedges</i>	

◆◆◆ Cold Beverages ◆◆◆

<i>Orange & Apple juices</i>	<i>\$2.10</i>
<i>Executive Choice Juices (Orange, Cranberry, V8 Splash & Apple).....</i>	<i>\$2.35</i>
<i>Fresh Squeezed Orange Juice(Individual cups)</i>	<i>\$2.50</i>
<i>Infused Waters (2 1/2 gallon Carafe serves 30 pp).....</i>	<i>\$39.95</i>
<i>Choice of Orange Kiwi, Raspberry Mint, Strawberry Basil or Lemon Cucumber</i>	
<i>Ice Tea/ Fresh Squeeze Lemonade</i>	<i>Joe to Go.....\$19.95</i>
<i>Served with sugars and lemon wedges Glass Carafe (2 1/2 gallon).....</i>	<i>\$39.95</i>
<i>Jug-O-Fresh Squeezed Orange Juice (serves 15-20).....</i>	<i>\$18.95</i>
<i>Assorted Snapple, Bottled Water, and Soda</i>	<i>\$2.25</i>
<i>Bottled Water, and Soda.....</i>	<i>\$1.95</i>
<i>Hint Infused Bottled Water or Izzе Sparkling water</i>	<i>\$2.25</i>
<i>San Pellegrino Bottled Water (16.9oz).....</i>	<i>\$2.95</i>



Catering Hotline 949-533-1575

*Special Requests taken.

24 hour advanced notice is appreciated

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

◆◆◆ Sides & More Menu ◆◆◆

- *Fresh Fruit Parfaits*Petite \$3.25ea ...Large \$5.45ea
- *Fresh Fruit Salad (min.10 persons)*.....\$2.70pp
- *Individual Yoplait & Greek Yogurts*.....\$2.25ea
- *Honey-cured Bacon or Hormel sausage*.....\$3.25pp
- *Scrambled Eggs*\$3.25pp
- *Add Nova to a Platter*.....\$4.95pp
- *Side Green or Caesar salad (min. order 10)*.....\$2.95pp
- *Side Portofino, Quinoa Avocado or Summer Berry Salad (min. order 10)*.....\$3.95pp
- *Side Greek, Southwest, or Bistro salad (min. order 10)*.....\$3.25pp
- *Old fashioned Potato salad, Pesto Coucous or Coleslaw*.....\$1.95pp
- *Miss Vicki's Kettle Potato Chips*.....\$1.75ea
- *Grilled Chicken Breast*.....\$4.25ea
- *Homemade tortilla chips (min. 10 persons)*.....\$1.25pp
- *Guacamole (min. 10 persons)*.....\$2.95pp
- *Sandwich or Wrap Platter (ala carte)*.....\$9.25pp

Hot entrée sides (min. 10 persons)

- *Black Beans*.....\$1.95pp
- *Seasoned, Grilled Julienne, or Roasted Vegetables*.....\$2.95pp
- *Green Bean Saute, Sauteed Spinach or Lemon Parsley Broccolini*.....\$2.95pp
- *Rice Pilaf, Wild Rice, or Seasoned Jasmine Rice*.....\$2.95pp
- *Oven Roasted Red Potatoes, Chive Mashed Potatoes, or Baby Rose Potatoes*.....\$2.95pp
- *Au Gratin Potatoes or 3 Cheese Mac & Cheese*.....\$3.25pp
- *Country potatoes*.....\$2.50pp
- *Cheese Enchiladas*.....½ Tray \$37.50....Full Tray \$74.95
- *Fettuccini Alfredo*.....\$4.50pp
- *Tureen of Hot Soup of the Day (Serves 12-15)*\$59.95

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

