





Freshly Made Delicious Food,

Superb & On Time Service

Quality & Value Uncompromised

Catering Menu



Ordering Simplified

Call: 949-533-1575
Email:
catering@bageIsandbrew.com

Our menu available online at bagelsandbrew.com

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



OFFICE MEETINGS

Business Lunches

Corporate Events

Client Sales Calls Holiday Parties

Employee Recognition

Breakfast

Lunch

Afternoon Breaks Town Halls

Your #1 source for Corporate Catering

We Exceed the Key Essentials to Catering:

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

We Exceed the Qualities of a Great Caterer

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









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

Gourmet Bagels & Cream Cheese

Array of New York style bagels, gourmet cream cream cheese spreads, butter & preserves.

Per Person.....3.95

Mission Viejo Platter

Fresh baked bagels, variety of cream cheese spreads, juicy tomatoes, sweet avocado, crisp cucumbers, red onion and lemon pepper.

Per Person.....7.95

Bagel Bites Platter

Cinnamon sugar bagel bites, cream cheese frosting for dipping. A healthy alternative and great morning or afternoon snack 30 count.....14.45

Rise & Shine Breakfast

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

with Breakfast Breads & Muffins......7.95 with Pastries & Bagels & Cream Cheese.....7.95

Executive Breakfast

Morning Munchies platter, fresh Orange Juice, premium roasted Kéan Coffee with condiments.

Per Person......9.25 with fresh fruit11.25

Continental Breakfast

A gourmet bagel and cream cheese platter, fresh Orange Juice and premium roasted Kéan Coffee with condiments.

Per person......8.75 With Fresh Fruit.....10.75

Morning Munchies

Assortment of fresh baked pastries, New York style bagels, gourmet cream cheese spreads, butter & preserves.

Per Person...4.45

Sunshine Platter

Variety of fresh baked pastries and muffins, accented with strawberries.

Per Person...4.45

Petite Cinnamon Rolls

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

Per Person...4.45

Avocado Toast

Hearty wheat toast topped with avocado smash, hard boiled eggs, cherry tomatoes, greens, lemon pepper & everything seasoning.

Per Person...8.95

with fresh fruit..10.95

Steel Cut Oatmeal

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

serves 10ppl.....69.95 with fresh fruit.....89.95

With fresh baked bagels & pastries for 10 pple add....43.50

Fresh Fruit Platter

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

Sm(10-15) -44.95 Med (15-25) -59.95 Lg(25-35)- 74.95

Nova Salmon Platter

Nova Scotia smoked salmon, New York style bagels, whipped cream cheese, juicy tomatoes, red onions, cucumbers, Greek olives, lemon wedges and capers.

Per person.....11.95

With fresh fruit salad, potato salad or coleslaw, Per person.....14.25

Ala Carte Breakfast

Petite parfaits3.55	Breakfast meats3.45	Coffee Joe-To-Go 22.95
Large parfaits5.95	Breakfast potatoes2.50	Fresh squeeze orange Juice(15 cups)21.95
Fruit salad2.95	Pancake (1) or French toast (2 pcs)4.95	Individual fresh orange juice2.95
Individual yogurts2.55		Individual juices2.55

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

*** Mothing Like A Warm Breakfast ***

Breakfast Bowls

Served individually—choose from:

- Quinoa & Egg— avocado, red quinoa, jasmine rice & roasted corn blend, black beans, fresh spinach, parmesan cheese & over-medium eggs.
- Chorizo & Potato—chorizo, cheddar cheese, black beans, scallions & over-medium eggs.
- Bacon, Cheddar & Potato—bacon, cheddar cheese, potatoes & scallions.
 Per Person......9.95

With Fresh Fruit salad, per person......11.95

Breakfast Burritos - Morning Favorite!

A variety of breakfast burritos served with sour cream, roasted salsa & fruit salad.

Choose from:

- Baja—bacon, green chili, tomato, cilantro, tomato, pepperjack
- Denver—ham, bell pepper, onion, cheddar
- Country— sausage, tomato, mushroom, mozzarella
- Patron—chorizo, potato, cheddar
- Spinach & Feta
- Farmhouse— bacon, sausage, potato & cheddar
- Vegetarian—red bell peppers, zucchini, tomato, mozzarella

Per Person......11.95 With country potatoes 13.25

Sunrise Sandwiches

Fresh baked bagels filled with scrambled eggs, cheddar cheese and breakfast meats.

Served with fresh fruit salad.

Per Person......9.95

With Butter Croissants and Parmesan Crusted Toast....10.45

Ultimate Sunrise Sandwiches with Fresh fruit salad

- 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.

 Per Person.....10.95

Monte Cristo

Crunchy Brioche french toast, stuffed with grilled ham, scrambled eggs & Swiss cheese
With fresh fruit salad
Per Person.....11.25

Ultimate Breakfast

Farm fresh scrambled eggs, honey cured bacon, sausage, fresh fruit salad, bagels, cream cheese spreads, pastries & muffins Per Person...12.45

With country potatoes.....13.75

Country Breakfast

Choice of Buttermilk pancakes (Original, Chocolate chip, Cinnamon chip or Blueberry), Belgium Custard filled Waffles or Cinnamon Swirl Brioche French Toast.
Served with scrambled eggs, Honey Cured bacon, maple syrup and butter.

Per Person......11.25

Garden Veggie Egg Souffle

Individual egg souffle with zucchini, broccoli, mushrooms and cheddar/jack cheeses. Served with honey cured bacon, breakfast breads & fresh fruit salad.

Per Person...12.95

Huevos Rancheros Bar

Make Your Own Bar with Refried Beans, Over medium eggs, Ranchero sauce, queso, cilantro, onions and creamy avocado with warm corn tortillas. Served with fresh fruit salad.

Serves 10......129.50

Morning Glory Scramble

Farm fresh scrambled eggs, fresh basil, Roma tomatoes & feta cheese. Served with turkey sausage, bagels, cream cheese spreads, muffins & fresh fruit salad.

Per Person......12.45

Baja Scramble

Scramble of tomatoes, cilantro, red onion & green chilis & pepperjack cheese. Served with honey cured bacon, warm tortillas, roasted salsa & fresh fruit salad.

Per Person......11.95 with potatoes.....13.25

Paris Scramble

Scrambled eggs, baby spinach, sausage & swiss cheese. Served with breakfast breads and fresh fruit salad.

Per Person......12.45

Eggs Benedict

Perfectly poached eggs, crisp English muffin, fresh baby spinach, Roma tomatoes, Canadian Bacon & Dill Hollandaise. Served with fresh fruit salad & breakfast breads. Per Person.....13.95 With Nova Salmon....15.95

Breakfast Enchiladas

Corn tortillas stuffed with scrambled eggs, chorizo, cilantro and sauteed onions. Topped with Manchego cheese and Salsa Verde. Served with fresh fruit salad.

Per Person11.95

Chilled Appetizers & Vips

Alex's Famous Shrimp Ceviche

Fresh shrimp marinated in cilantro, lime puree, tomatoes and diced onion, served with fresh homemade tortilla chips. Per Person6.95

Antipasto Skewers

Fresh herb mozzarella, Heirloom cherry tomatoes, Genoa Salami, fresh basil, and marinated artichoke hearts with a touch of Balsamic Glaze..

Per Person (2 skewers)......6.45

Italian Pinwheels

Tavern ham, Genoa Salami, Pepperoni, pepperoncini's and whipped mustard cream cheese

Per Person (2 pieces)......6.25

Gourmet Cheese Platter

A beautiful display of assorted gourmet cheeses, salami accented with grapes and berries, served with a variety of crackers.

Lg......99.95 Sm.....54.95 Med.....79.95

Mediterranean Layered Dip

Hummus, Tzatsiki sauce, crunchy cucumbers, kalamata olives, cherry tomatoes, crumbled feta & red onion. With fresh pita bread.

> Serves 10-12 ppl......49.95 Serves 20-25 ppl.......69.95

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......49.95 Serves 20-25 ppl......69.95

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....59.95







Santa Fe Egg Rolls

Seasoned chicken, roasted corn, black beans and diced bell pepper rolled in a flour tortilla then lightly fried for a crispy Per Person......5.95 treat, with Chipotle dipping sauce.

Classic Chicken Wings

Jumbo chicken wings tossed with your choice of traditional mild Buffalo sauce or Honey BBQ sauce. Serve with choice of dipping sauce. Per Person (2 pieces).....5.95

Parmesan Meatballs

Homemade meatballs topped with fresh basil and Buffalo mozzarella and served zesty Marinara.

Per person (2 pieces).....6.45

Loquat, Ham & Brie Puffs

Loquat Jam, ham & brie baked in a puff pastry. Per Person (2 pieces).....6.45

Mexicali Appetizer Platter

Mini cheese quesadillas, beef taquitos, and chicken flautas served with roasted salsa, sour cream and our zesty guacamole. Per Person.....9.95

With Southwest salad add......3.25

Chicken & Waffle Bites

Crispy fried chicken atop a rich Belgium custard filled waffle topped with honey cured bacon, Vermont maple syrup and an accent of Siracha

Per person (2 pieces)......6.25

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).......6.95

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)......6.95

Chimichurri Steak Skewers

Tenderloin steak skewered with grape tomatoes, sweet bell peppers and topped with our homemade Chimichurri sauce. Per Person (2 pieces)7.75

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)......8.25

*** For Lunch or Anytime.

Sandwich Platter

A delicious variety of our deli sandwiches served on hearty thick sliced breads, French rolls & Ciabatta. Accompanied with your choice of side.

(10 person minimum) Per Person...... 12.45

Deluxe Sandwich Platter

Additionally, includes a variety of beverages and a sweets tray.

Per Person....16.75 (10 person minimum)

Selection of Sandwiches:

Turkey Pesto Greek Turkey with Feta Turkey Avocado & Jack

Turkey Cobb Turkey Club

Pomodoro Chicken BBQ Chicken w/Bacon **Tuscany Chicken**

Crispy Santa Fe Chicken Honey Mustard Chicken

Cranberry Tarragon Chicken Salad

Pastrami & Swiss Roast Beef & Tillamook Chipotle Roast Beef Tavern Ham & Tillamook

Italian Sub

Albacore Tuna Salad Buffalo Mozzarella Caprese

Hearty Vegetarian

Wraps Platter

A scrumptious variety of our favorite sandwich fixings wrapped up in a savory Sun-Dried Tomato tortilla. Accompanied with your choice of side. (10 person minimum) Per person.....12.45

Deluxe Wrap Platter

Additionally, includes a variety of beverages and a sweets tray.

(10 person minimum) Per Person....16.75

Selection of Wraps:

Honey Mustard Chicken Southwest Chicken Chicken Caesar Chicken Cobb

BBQ Chicken Crispy Santa Fe Chicken **Buffalo Chicken Turkey Club**

Chipotle Turkey Ranch Turkey Club Trilogy (turkey & ham) Greek Turkey with Feta

Chipotle Roast Beef Albacore Tuna Salad Roasted Vegetarian

Choice of Side

Included with Sandwich & Wrap Platters. Enjoy choice of <u>1</u> side for every <u>10</u> guests

Old Fashioned Potato Salad **Kettle Chips** Signature Coleslaw

Caesar Salad Greek Salad Spinach Salad Green Salad

Summer Berry Salad (add 2.95) Quinoa Salad (add 2.95) Cobb Salad (add 2.95)

Boxed Lunch

Choose from any of our hearty sandwich or wrap selections, with your choice of Potato salad, Coleslaw or Chips. Accompanied by our famous Cookie & a piece of fruit. (8 person min)

Per Person.....14.25

Petite Sandwiches

Traditional deli sandwiches served on fresh dinner rolls. Served w/choice of side salad (10 person min) Per Person...\$12.45

*** Light & Fresh Salads ***

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

Classic Chicken Caesar Salad (v)

Charbroiled chicken on a bed of romaine lettuce, shredded Parmesan cheese and garlic croutons. Served with our tangy Caesar dressing.

Per Person......12.45 Vegetarian11.45

Southwest Chicken Salad

Charbroiled chicken, romaine lettuce, avocado, black beans, corn, tomatoes, cilantro, red onion and mozzarella cheese. Served with homemade Chipotle Ranch dressing.

Per Person.....13.25

Traditional Cobb Salad

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

Per Person.....13.50

Antipasto Salad

Mixed greens topped with genoa salami, vine ripened roma tomatoes, pepperoncinis, mozzarella cheese, black olives and red onion. Served with a balsamic vinaigrette or tangy Caesar dressing.

Per Person.....12.95

Asian Chicken Salad

Charbroiled chicken breast, romaine lettuce, carrots, mandarin oranges, scallions, sesame seeds and crispy noodles. Served with a Sesame Ginger dressing.

Per Person.....12.65

Greek Salad (v) (gf)

A bed of mixed greens topped with crumbled feta cheese, bell peppers, cucumbers, tomatoes, garbanzo beans, kalamata olives, red onion and your choice of oven-roasted turkey or grilled chicken breast.

Vegetarian12.50 With chicken or turkey......13.50

Pacific Spinach Salad

Fresh spinach, field greens, candied walnuts, dried cranberries, gala apples, crumbled feta cheese, garlic croutons, red onions and charbroiled chicken breast. Served with our signature Mango Vinaigrette.

Per Person12.95

Bistro Salad

A mix of field greens and fresh spinach topped with candied walnuts, sundried raisins, crumbled gorgonzola cheese, tomatoes, garlic croutons and charbroiled chicken breast. Served with a Balsamic vinaigrette.

Per Person12.95

Quinoa & Avocado Salad (v)

Mixed field greens, Red quinoa, jasmine rice & roasted corn blend, avocado, feta cheese, garbanzo beans, red onion and charbroiled chicken breast. Served with Aegean dressing.

Vegetarian12.95 With chicken13.95

Add a sweet chewy cookie for 2.25 add a cup of soup of 4.25

*** B & B Chicken Specialties ***

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

Chicken Piccata A favorite!!

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

Per Person......14.95

Chicken Parmesan (v)

Parmesan crusted Chicken breast, zesty Marinara sauce and melted Provolone and Mozzarella cheeses. Served with penne pasta on the side and choice of Salad

Per Person...... 14.95

Sub Eggplant parmesan......13.95

Chicken Marsala (GF)

Chicken breast sauteed 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.....14.95

Greek Salsa Chicken

Sauteed chicken breast with a savory Greek olive, feta & tomato salsa and served with lemon parsley orzo and Greek Salad

Per Person...... 14.95

Chicken Tuscany

Chicken breast stuffed with fresh basil and feta Cheese Accented with a roasted sun-dried tomato sauce. Served with linguine Alfredo and Caesar Salad.

Per Person.....15.25

Venetian Chicken

Chicken breast stuffed with sundried tomatoes and parmesan cheese with a creamy basil pesto sauce and served with au gratin potatoes and Italian salad

Per Person...... 15.25

Chicken Cacciatore

Juicy chicken thighs braised with sweet bell peppers, onions, tomatoes mushrooms and garlic. Served over egg noodles and choice of Italian salad or Caesar Salad.

Per Person.....14.95

Mushroom Herb Parmesan Chicken

Tender chicken thighs seared with garlic, Crimini mushrooms, tomatoes & smoky bacon in a creamy rich Parmesan sauce. Served with a side of linguine pasta and grilled vegetables.

Per Person..... 14.95

Quinoa Stuffed Chicken

Quinoa, rice and roasted vegetable blend stuffed chicken with a Marsala sauce. Served with garlic mashed potatoes and Grilled vegetables Per Person......15.45

Chicken Corfu

Chicken breast seared with lemon herb seasoning, artichoke hearts, roasted red bell peppers, mushrooms, basil, garlic and white wine. Served with wild rice and California vegetable medley.

Per Person...... 14.95

Rosemary Citrus Turkey

Thanksgiving Dinner any time of the year!
Tender turkey breast slow roasted with fresh rosemary served with thyme gravy, garlic mashed potatoes, sauteed green beans and honey cornbread.

 ${m \mathcal{D}}$ on't forget to add some sweets or refreshments to your order!

Inquiry about our vegetarian options with your meal.

***Pleasing Comfort Foods ***

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, tossed green salad and cornbread.

Per Person.....14.95

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......16.95

Hungarian Goulash

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

Per Person.....14.95

Turkey Pot Pie

Oven roasted turkey breast, a medley of fresh vegetables and a hint of rosemary and thyme baked in a flaky crust. Served with garden salad and honey cornbread.

Half pan serve 8-10......139.95 Full pan serves 16-20......249.95

All American Meatloaf

Grandma's Favorite Meatloaf wrapped with smokey bacon, sauteed onions & spinach. Hearty slices with a mushroom herb gravy, chive mashed potatoes and fresh steamed vegetables.

Per Person.........14.95

BBQ Days (v)

Marinated chicken <u>or</u> hearty beef short ribs topped with a smokey barbeque sauce. Served with choice of chive mashed potatoes <u>or</u> mac n'cheese. With our signature coleslaw and honey cornbread. Topped with fresh pineapple salsa *upon request*.

With Chicken.......14.95 With Beef Ribs...... 16.95 With Impossible Patty (V)...... 14.95

Loaded Baked Potato Bar (v)

Jumbo baked potatoes served with chili, cheese, scallions, sour cream, chopped bacon, butter and sauteed veggies. Served with green salad & honey combread

Per Person......12.45 With Chopped Chicken......13.45

Build Your Own Burger Bar

Juicy 1/2 lb brisket & chuck beef patties with cheddar cheese, juicy tomatoes, crisp lettuce, grilled onions and mushrooms, jalapenos, dill pickle chips, red onion, house sauce, ketchup, mustard and Brioche Buns. Served with potato salad and watermelon wedges.

(minimum 15 people).....per person 13.95



Tenderloin with Herb Compote

Seared slices of marinated Beef Tenderloin steak glazed with an herb compote butter. Served with chive mashed potatoes and Bistro Salad.

Per Person........17.95

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......17.95

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......18.95

Tenderloin Bordeaux

Seared slices of marinated Beef Tenderloin steak complimented with Thyme Sherry sauce or Red Wine Bordelaise sauce and served with garlic mashed potatoes and California Vegetable Medley.

Per Person...... ..17.95

Grilled Lemon Herb Salmon

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

Per Person...... .. 18.95

***South of the Border El Platos ***

Deluxe Nacho Bar

Homemade Tortilla chips served with Quesa de salsa, shredded Chicken or seasoned ground chuck.

Accompanied with Sour cream, fresh Pico de Gallo, black beans, jalapneos, black olives and guacamole.

Served with Southwest salad.

Serves 10......139.95

Soft Taco Bar (v)

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

Chicken Or Carnitas......14.95 Carne Asada......15.95

Fajitas (v)

Choice of marinated chicken, steak or shrimp sauteed with array of sweet bell peppers and onions. Served with warm flour tortillas and salsa, sour cream & guacamole. Accompanied by Spanish rice and choice of Fiesta salad or refried beans.

Chicken or Shrimp14.95 Carne Asada......15.95 Add Fajita Veggies......1.95

Monterey Chicken Breast (gf)

Grilled chicken breast topped with avocado, pico de gallo & pepperjack cheese. Served with Spanish rice, black beans or refried beans and flour tortillas.

Per Person.....14.95

San Pablo Chicken

Marinated Chicken breast stuffed with Ortega green chiles, queso and roasted corn with our mild Guajillo red sauce and served with Verde rice and Fiesta Salad.

Per person15.25

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......13.95 Tres Queso with Green Chiles......12.95

Quesadillas (v)

Traditional style quesadillas with a kick! Choose from blackend chicken, Carne Asada or Ultimate Veggie. Comes with roasted salsa, sour cream & guacamole. Served with Spanish Rice and Southwest salad.

Per Person......13.95

Chimichurri

Our made from scratch Chimichurri sauce served over Filet Mignon or seared chicken breast. Served with Spanish rice and black beans. Served with warm flour tortillas.

> Chicken14.95 Filet Mignon......16.95

Chili Verde

Choice of chicken or tender pork, simmered in homemade tomatillo Cactus sauce. Served with Spanish rice, Ranchero beans and warm flour tortillas.

Chicken......14.95 Pork.....14.95

Compliment your lunch with

Bavarian Cream Filled Churros drizzled with Caramel Sauce.... 2.95 Or our Signature Xangos3.85



Teriyaki Kabobs (v) (gf)

Marinated chicken or Tri Tip steak grilled with Teriyaki sauce and served on skewer with grilled vegetables. Served with Jasmine or Fried rice, spring rolls and Asian salad.

 With Chicken14.95
 With Shrimp......14.95

 With Tri Tip Steak......16.25
 With Tofu..........12.95

Bulgogi Beef

Marinated Sirloin steak seared to perfection! Served with Jasmine rice and choice of vegetable stir-fry or Asian salad, with spring rolls.

Per person15.95

Honey Pineapple Chicken

Tender chicken sauteed with green onions, sweet 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.....14.45 With Shrimp....14.95

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 choice of Jasmine rice or Lo Mein, Asian salad and spring rolls

Per Person......14.45 With shrimp......14.95

*** Little Italy ***

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

Meat Lovers Pasta

Seasoned ground chuck, Italian sausage, and bacon slow simmered in our zesty Marinara sauce. Served over penne pasta.

Per Person......13.45

Florentine Stuffed Shells (v)

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

(v) With zesty Marinara sauce	.12.45
With Bolognese meat sauce	13.45
(v) With Basil Pesto sauce	12 45

Chicken with Fresh Vegetables (v)

Penne pasta cooked al dente with grilled chicken, Italian squash, mushrooms, broccoli, sweet bell peppers and fresh grated parmesan cheese with choice of sauce:

Sun-dried Tomato Cream Sauce	13.45
Basil Pesto Sauce	13.45
White Wine Herb Sauce	13.45
(V) Without Chicken & choice of Sauce	12.45

Pasta Pomodoro (v)

Angel hair tossed with roma tomatoes, fresh basil, garlic, white wine and Parmesan Reggiano.

With grilled Chicken	13.45
With Shrimp	13.95
(v) Vegetarian	12.45

Tuscan Garlic Pasta

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

With	Chicken	13.45
With	Shrimp	13.95

Spring Pasta

Grilled lemon chicken and a colorful array of spring vegetable and sun-dried tomatoes tossed with penne in a delicate white wine lemon cream sauce.

Per Person.....13.45

Artichoke Pesto Pasta (v)

Marinated artichoke hearts, fresh basil, garlic, white wine, Roasted red peppers and mushrooms with a touch of lemon served over linguine.

Vegetarian	12.45
With Chicken	13 45

Creamy Marsala Mushroom Pasta

Linguine with sweet bell peppers, sun dried tomatoes, sauteed mushrooms and grilled chicken in a marsala wine cream sauce.

Per Person......13.45

Chicken Al Forno

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

Per Person......13.45

Lasagna Roll-ups (v)

Decadent and creamy three cheese lasagna rolls
topped with sauce of your choice:
Bolognese Meat Sauce with sweet bell peppers and mushrooms13.45
White Wine Alfredo sauce with chicken, sun-dried tomatoes and basil.......13.45
(v) Ultimate Vegetarian with Marinara or Alfredo12.45

Compliment your Italian Feast with traditional Tiramisu or creamy Cheesecake!

Inquiry about our Gluten-free pasta for your special guests.

***Sweets and More ***

Proudly Serving La Mousse Desserts!

Executive Choice A Crowd Pleaser!. A variety of our famous cookies ar	3.75 nd most	Gourmet Cookie A variety of soft and chewy cookies	2.35
popular dessert bars. Secretarial Choice	3.95	Homemade Brownie Tray Decadent and delicious	3.45
A delightful mix of our dessert bars and brownies Cheesecake	3.95	Bavarian Crème Filled Churros	2.95
A variety of our decadent cheesecake bars: Berry che		Cinnamon & Sugar dusted churros filled with Bavarian cr	
Crème Brulee and Dulce de Leche		Signature Xangos	3.85
Tiramisu Bars All the delectable taste of Lady Finger cookies, espre	3.95 esso and	Cheesecake wrapped in a flaky, lightly fried shell, tossed cinnamon & sugar and drizzled with caramel.	ın
Mascarpone cheese.		Fresh Baked Bundtinis (by the dozen)	47.50
Petite Choice (12 person minimum) A petite cut of our most popular dessert bars and co	2.25 okies	A variety of fresh baked petite bundt cakes with cream of frosting.	:heese
Summer Delight (12-15)49.95 (20-25 Buttery pound cake slices served with a medley of strawberries, raspberries, blueberries and Blackberri fresh whipped cream)69.95 ies and	Petite Cupcakes (2 Dozen) The Perfect bit size teat! Vanilla Bean and Decadent chocolate.	48.95
Whole Fruit An assortment of whole bananas, oranges, apples, strawberries and grapes accented with berries.	2.95	Afternoon Munchies An assortment of whole fruit, granola bars, protein bars, chocolate bars, kettle chips and trail mix.	6.25
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***Hot Beverages ***

Fresh Brewed Coffee from Kean Coffee Artisan Roasters

We proudly brew House Blend, Decaf Guatamalen, Vanilla Nut and French Roast. Includes cups and condiments.

Brew-to-Go (Serves 10-12 cups)......22.95 Small Cambro (Serves 30 cups)......54.95 Large Cambro (Serves 30 cups)......54.95

Large Cambro (Serves 60 cups).....89.95

Hot Chocolate

Dark chocolate heated with whole milk. Served with whipped cream

96oz container (serves 10-12 cups).....28.95

Assorted Republic of Tea Full Leaf Hot Tea

Served with sugars and honey.

96oz container (serves 10 cups)......22.95

***Cold Beverges ***

Executive Choice Juices	2.55
Orange, Cranberry, V8 Splash, Grapefruit & Apple	
Perricone Farms Fresh Orange Juice (cup)	2.95
Perricone Farms Fresh Orange Juice (gallon)	21.95
Serves 15-20 cups	

Making Your Job Easier
Is What We Do
Best!

Assorted Snapple, Bottled Water & Sodas	2.45	
Bottled Water and Soda	2.25	
San Pellegrino Sparkling Water	2.95	
Izze Sparkling Water	2.75	
Infused Waters		
Choice of Strawberry Basil or Lemon Cucumber		
Glass carafe 2.5 gallon, serves 30 pp	45.95	

Fresh Brewed Black or Tropical Iced Tea

96oz beverage container22.95 Glass Carafe 2.5 gallon.......45.95

Perricone Farms Fresh Lemonade
96oz beverage container26.95

Glass Carafe 2.5 gallon......49.95

***Sides & More Menu ***

Morning Sides

Fresh Fruit Parfaits Petite 3.55	Large 5.95	Honey Cured Bacon	3.45
Fresh Fruit Salad (min. 10 persons)	2.95	Hormel Sausage	3.45
Individual Yoplait & Greek Yogurts	2.55	Scrambled Eggs	3.95
Add Nova to a Platter (10 person min)	4 95		

Side Salads

(no protein, all minimum of 10 persons)

Ceaser Salad	2.95	Greek Salad	3.75
Tossed Green	3.25	Southwest Salad	3.50
Cobb Salad	3.95	Italian Salad	3.50
Quinoa & Avocado Salad	3.95	Spinach Salad	3.35
Summer Berry Salad	3.95	Bistro Salad	3.35
Old fashioned potato salad	2.25		
Coleslaw	2.25		

More Cold Sides

Miss Vicki Kettle Potato Chips	1.95
Grilled Chicken Breast	4.25
Fresh, Homemade Tortilla Chips(min 10 person)	1.35
Guacamole (min 10 person)	2.95
Sandwich or Wrap Platter (ala carte, min 10)	10.75

Hot Entrée Sides

(all minimum of 10 persons)

Black Beans or Refried Beans	2.50	Oven Roasted Red Potatoes		3.25
Seasoned, Grilled, Julienne or Roasted Vegetables	3.50	Chive or Garlic Mashed Potatoes		3.25
Green Bean Saute	3.25	Au Gratin Potatoes		3.95
Steamed or Sauteed Spinach	3.25	3 Cheese Mac & Cheese		3.95
Rice Pilaf or Wild Rice	2.95	Fettuccini Alfredo		4.95
Seasoned Jasmine Rice	2.95	Cheese Enchiladas	1/2 Tray	44.50
			Full tray	84.50
		Tureen of Hot Soup of the Day (serves 12-15		69.95



Questions or Orders: Please contact our Catering Hotline at 949-533-1575 or email at Catering@bagelsandbrew.com

What's Included: Plates, utensils, napkins, serving utensils and condiments. Hot entrée deliveries include chafing dishes and tablecloths for the buffet.

Our Set Up: We pride ourselves on our exceptional customer service and presentation of your catered events. Our staff will deliver on time and set up your order in order for it to be ready to present to your guests at the time needed.

Gratuity is optional & is greatly appreciated: Our staff works hard for you! From taking your order details to preparing your food and ensure that it reaches you in a timely manner.

For orders totaling \$200.00 or more (pretax and delivery) there will be an automatic 10% gratuity added. If you would like to add a specific or additional gratuity, please inform our staff when placing your order.

Catering Order Minimum: All entrees have a 10 person minimum unless otherwise noted.

Delivery Minimum: (amount is pretax and delivery)
Lake Forest, Foothill Ranch, South Irvine—\$100.00
Mission Viejo, Aliso Viejo, North Irvine, Tustin—\$200.00
Costa Mesa, Newport Beach, San Juan Capistrano and beyond—\$500.00

Delivery Charge: these are general guidelines. Deliveries outside our standard areas, type/quantity of food ordered and time/day of the week, may incur an additional fee.

Cold Entrée Deliveries —\$17.50

Hot Entrée Deliveries with drop off and pick up of chafing dishes, tablecloths, cambros, etc—up to 29 pple—\$30.00 Hot Entrée Deliveries with drop off and pick up of chafing dishes, tablecloths, cambros, etc—over 30 pple —\$40.00

Delivery Time: To ensure that your catering order is received in a timely manner, please allow us a **15 minute** window for all deliveries. Delivery time stated should be time requested to be "set up by", it should not be "serving time". Normal delivery times are 7am-9am for breakfast and 10:30am-2:30pm for lunch and snack, Monday-Friday.

Order Placing Guidelines

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 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 12 noon the day prior to delivery.

Weekend Catering:

- Catering orders for Saturday and Sundays are based upon availability, require 72 hour advance notice and have a \$500 minimum.
- Sandwich/Wrap Platters and Bagel/Pastry Trays require a 48 hour advance notice and are available for pick—up from our Lake Forest location only (unless we are able to accommodate pick up at our Mission Viejo location)
- Please speak with our Catering Manager directly for further information.

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 Lake Forest location at 949-951-8985 directly. For orders of \$1000 or more, a 100% non-refundable deposit is required 72 hours in advance.