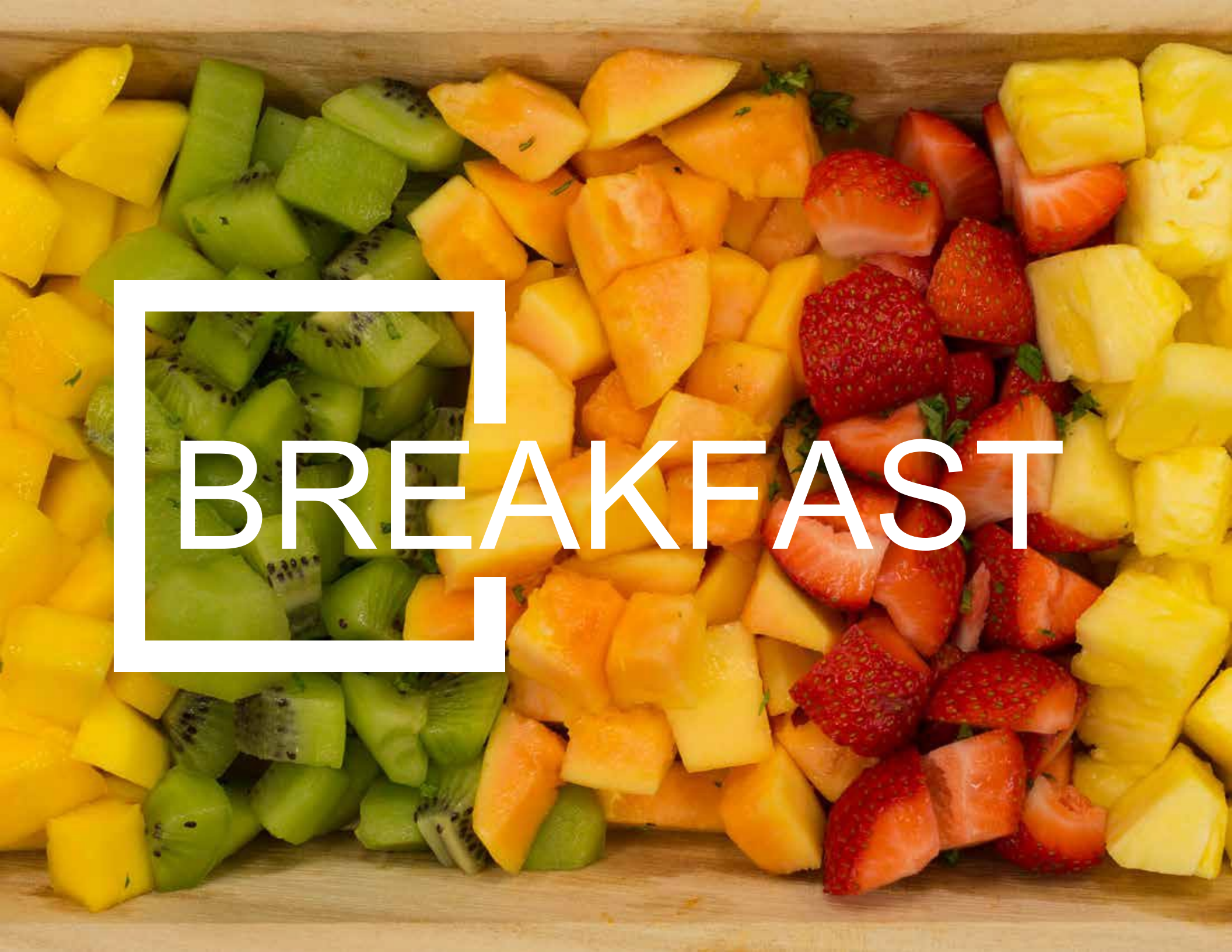




**RA
CATERS**

ESSENTIALS

CATERING MENU



BREAKFAST

/BREAKFAST/ *minimum 5 guests*

Breakfast Basket..... \$4.75

Individually wrapped Scone, Muffin, Bagel, or Tea Bread Preserves, Butter, Cream Cheese

Continental Breakfast \$7.65

Individually wrapped Scone, Muffin, Bagel, or Tea Bread, Preserves, Butter,
Assorted Bottled Juices, Coffee Service

Add Fruit Cup.....\$1.60

Conference Breakfast \$11.25

Individually wrapped Scone, Muffin, Bagel, or Tea Bread, Yogurt & Granola Parfaits,
Preserves, Butter, Assorted Bottled Juices, Coffee Service

Eating Well Breakfast \$11.25

Hard Boiled Eggs, Individual Greek Yogurt, Fruit Cups, Assorted Bottled Juices, Coffee Service

Better for You Breakfast \$11.25

Individually Wrapped Artisan Whole Grain Bread, Peanut Butter, Avocado Spread, Wheatberry Breakfast Salad
Cups, Fruit Cups, Aqua Fresca, Overnight Oats, Coffee Service

Breakfast Sandwiches - 8 guest minimum, maximum of 2 selections

Egg, Cheese on Croissant \$4.25

Egg, Cheese, Spinach on English Muffin \$4.25

Egg, Bacon, Cheese on English Muffin \$4.75

Egg, Sausage Patty, Cheese on English Muffin \$4.75

Egg, Morning Star Sausage on English Muffin \$4.75

Scrambled Egg Burrito with Peppers, Onion, Jack Cheese and Salsa \$4.75

ALL ORDERS MUST MEET A MINIMUM OF \$25

/BREAKFAST/ (cont)

Breakfast A La Carte

Whole Fruit	\$1.40 per guest
Hard Boiled Eggs	\$1.30 per guest
Individual Yogurt	\$1.95 per guest
Individual Greek Yogurt	\$2.35 per guest
Individual Fruit & Yogurt Parfait	\$3.25 per guest
Individual Fruit Cup	\$4.25 per guest
Cinnamon Rolls & Pecan Rolls (<i>minimum 5 guests</i>)	\$3.25 per guest
Overnight Oats, Dried Fruits, Plain Yogurt (<i>minimum 5 guests</i>)	\$2.75 per guest
Cold Cereal Cup with Milk	\$2.65 per guest
Protein Bars	\$2.65 per guest
Packaged Roasted Nuts and Trail Mix	\$3.05 per guest
Breakfast Salads <i>minimum 5 guests</i>	\$3.95 per guest
Wheatberry Breakfast Salad, Chopped Kale, Strawberries & Almond	
Sweet Potato Breakfast Salad, Almond Butter Dressing	
Kale Citrus Salad	
Berry Quinoa Salad	
Greens, Grapes & Granola Breakfast Salad	
Steel Cut Oatmeal, Brown Sugar, Raisins (<i>minimum 5 guests</i>)	\$2.75 per guest

ALL ORDERS MUST MEET A MINIMUM OF \$25



LUNCH

/LUNCH/ *minimum 5 guests*

Campus Lunch

\$10.65 per guest

Selection of 4 Individually Wrapped Sandwiches, Assorted Chips, Individually Wrapped Dessert, Soda & Water

Conference Lunch

\$12.50 per guest

Selection of 4 Individually Wrapped Sandwiches, Assorted Chips, Signature Salad Cups, Individually Wrapped Dessert, Soda & Water

Executive Lunch

\$14.65 per guest

Selection of 4 Individually Wrapped Sandwiches, Assorted Chips, Signature Salad Cups, Pasta Salad Cups, Individually Wrapped Dessert, Soda & Water

Tote Lunch

\$10.65 per guest

Selection of 4 Individually Wrapped Sandwiches, Chips, Cookie, Soda or Water

Additional Side Salad

\$2.95 per guest

Sandwich Selections

- Classic Chicken Salad, Lettuce, Tomato
- Roasted Turkey, Avocado, Tomato, Lime Aioli
- Smoked Turkey, Provolone, Lettuce, Tomato, 7 Grain Bread
- Ham & Swiss, Grain Mustard, Lettuce & Tomato, Onion Roll
- Albacore Tuna Salad, Lettuce, Tomato, 7 Grain Bread
- Beefsteak Tomato, Fresh Mozzarella, Basil Pesto, Arugula, Rosemary Ciabatta (*vegetarian*)
- Roast Beef, Boursin, Watercress, Tomato, Marble Rye
- Pakora Wrap, Cabbage Slaw, Tamarind Chutney, Tomato, Caramelized Onion Spinach Wrap (*vegan*)

ALL ORDERS MUST MEET A MINIMUM OF \$25

/LUNCH/ *minimum 5 guests*

Salad Tote Lunch

\$10.65 per guest

Selection of 4 Individual Entrée Salads, Chips, Cookie, Soda or Water

Additional Side Salad

\$2.95 per guest

Entrée Salad Selections

- Turkey Cobb Salad – *Roasted Turkey, Tomato, Hard Boiled Egg, Crumbled Bleu Cheese, Bleu Cheese Dressing*
- Chicken - *Mixed Greens, Grilled Chicken, Toasted Walnuts, Red California Grapes, Balsamic Vinaigrette*
- Tuna Niçoise– *Albacore Tuna, Mixed Greens, Olives, Hard Boiled Egg, Green Beans, Balsamic Vinaigrette*
- Southwest Steak Salad – *Field Greens, Black Beans, Corn, Red Onion, Cilantro, Avocado, Chipotle Dressing*
- Kale – *Baby Kale, Black Eyed Peas, Roasted Beets, Golden Raisins, Pepitas, Maple Sherry Vinaigrette*
- Tofu Noodle Salad – *Chilled Rice Noodles, Sesame Ginger Marinated Tofu with Asian Vegetables*

Side Salad Selections *(minimum 5 guests)*

Buffet Addition, \$2.95 per guest

A La Carte \$3.95 per guest

Signature Chopped Salad – Kale, Cabbage, Tomato, Carrots, Cucumber, Red Pepper, Shallot Vinaigrette

Classic Caesar – Romaine, Parmesan, Herb Croutons

Mixed Greens, Tomato, Cucumber, Carrot, Balsamic or Ranch Dressing

Greek Salad – Romaine, Tomato, Feta, Cucumber, Kalamata Olives, Greek Dressing

Fingerling Potato Salad, Green Beans, Hard Boiled Egg, Almond, Tapenade

Pasta – Changes Monthly

Chef's Seasonal Selection

Add:

Chef's Selection Soup of the Day

\$3.95 per guest

ALL ORDERS MUST MEET A MINIMUM OF \$25

/ROOM TEMPERATURE BENTO BOXES/ *minimum 10 guests*

Mediterranean..... \$19.75

- Seared Salmon, Artichokes, Tomato, Olives, Herb Vinaigrette
- Pearl Couscous, Chopped Kale, Chickpeas, Red Bell Pepper, Preserved Lemon
- Arugula, Cucumber, Tomato, Mint, Balsamic
- Individually Wrapped Roll & Butter
- Assorted Soda & Water

Market Salad..... \$14.75

- Grilled Chicken Breast, Roasted Tomatoes, Balsamic Grilled Onions
- Mixed Greens, Cucumber, Tomato, Carrot
- Chef's Selection of Antipasti
- Individually Wrapped Roll & Butter
- Assorted Soda & Water

Better for You \$17.95

- Choice of Grilled Marinated Chicken OR Roasted Salmon
- 3 Grain Salad, Zucchini, Mint Herb Dressing
- Signature Chopped Salad
- Fruit Cup
- Spring & Sparkling Water

Eastern \$17.95

- Honey Miso Glazed Turkey Breast, Heirloom Carrots
- Ginger Roasted Cauliflower, Golden Raisin, Almonds
- Spinach, Kale & Mizuna Greens, Papaya, Shiitake, Wonton Crisps, Ginger Carrot Dressing
- Individually Wrapped Roll & Butter
- Assorted Soda & Water

ALL ORDERS MUST MEET A MINIMUM OF \$25

/ROOM TEMPERATURE BENTO BOXES/ *minimum 10 guests*

Americas \$19.75

- Peppercorn Crusted Flank Steak, Chimichurri Sauce
- Corn & Soy Bean Succotash Salad
- Broccoli Slaw, Parsley, Apple Cider Dressing
- Individually Wrapped Roll & Butter
- Assorted Soda & Water

Greek \$17.95

- Chicken Souvlakia
- Greek Salad
- Hummus & Pita Chips
- Individually Wrapped Roll & Butter
- Assorted Soda & Water

ALL ORDERS MUST MEET A MINIMUM OF \$25

/AFTERNOON BREAKS/ *minimum 10 guests*

Nosh Boxes – Choose from \$6.25 per guest
Low-Fat Cheese, Whole Grain Crackers, Grapes
Hummus & Crudité Cups
Celery & Peanut Butter
Low-Fat Vanilla Greek Yogurt Dip & Fresh Fruit
Fruit & Nut Bazaar

Sweet & Salty \$4.50 per guest
Assorted Granola & Protein Bars, Miniature Candies, Individual Bags of Roasted Peanuts

Popcorn Trio (*minimum 10 guests*) \$2.25 per guest
Individual Bags of House Made Flavored Popcorn – *Truffle Parmesan, Rosemary Olive Oil, Cheddar*

Summer Seasonal Break – \$7.95 per guest
Watermelon Feta Salad Cups, Individually Wrapped Berry Crumb Bars, Individual Sweet Tea or Lemonade

A la Carte – “Better for You”

Assorted Granola	\$1.35 per guest
Assorted Kind & Lara Bars	\$2.05 per guest
Clif Builder & Luna Protein Bars	\$2.65 per guest
Whole Fruit	\$1.40 per guest
Individual Blue Diamond Almond Pack	\$2.85 per guest
Individual Sahale Snacks	\$3.05 per guest
Assorted PopCorner Snacks	\$1.95 per guest
Diced Fruit Cup	\$4.25 per guest

A la Carte

Individually Wrapped Cookies	\$13.50 dozen
Individually Wrapped Brownies	\$15.75 dozen
Individually Wrapped Assorted Dessert Bars	\$17.95 dozen
Assorted Chips	\$1.95 per guest

ALL ORDERS MUST MEET A MINIMUM OF \$25