



RA CATERS

Citadel Menu

Restaurant Associates

HOSPITALITY EXCELLENCE
PREMIER CLIENTS



BREAKFAST

BREAKFASTS minimum 6, unless otherwise noted

Light Breakfast \$5.00 each

Breakfast Pastry, Butter/Jam
Bottled Water

Continental Breakfast \$8.00 each

Breakfast Pastry, Butter
Fresh Fruit & Berries Cup
Yogurt Parfait Cup

Breakfast Boxes \$10.00 each

Basic Breakfast: Fresh Fruit & Berries, Yogurt Cup, Blueberry Muffin

Avocado Toast w/ Radish & Pepitas: Arugula Salad, Hard Boiled Egg

Vegetable Quiche: Spinach, Shaved Radish, Roasted Mushroom, Lemon

Smoked Salmon: Bagel, Cream Cheese, Tomato, Capers, Hard Boiled Egg

Breakfast Bowls \$5.00 each

Blueberry Oatmeal Superfood Protein Bowl: Oatmeal, Blueberries, Slivered Almonds, Granola, Hemp Seeds

Overnight Oats: Oat Milk, Maple Syrup, Apple Butter

Apricot Smoothie Bowl: Apricot & Graham Crumble

Tropical Twist Smoothie Bowl: Toasted Coconut, Kiwi, Dragon Fruit, Pomegranate

Rhubarb Chia: Almond Milk, Chia Seed, Rhubarb & Pear

Breakfast Parfaits \$5.00 each

Blueberry Cheesecake: Tangy Cheesecake Yogurt Custard, Blueberry Compote, Honey Oat Crumble

Lemon Cherry Yogurt: Greek Style Yogurt, Candied Lemon, Preserved Cherry

Grapefruit Mascarpone: Fresh Grapefruit, Mascarpone Yogurt Blend, Lime Scented Granola

Breakfast Sandwiches* minimum 5 each \$4.00 each

Ham, Egg & Swiss Cheese on Croissant

Egg, Sausage Patty & Cheese on Whole Wheat English Muffin

Scrambled Egg Burrito With Peppers, Onion, Jack Cheese & Salsa

**Egg Whites available as an alternative for all breakfast sandwiches*

**All food items are individually packaged. Beverages not included. Please see our beverage menu for options & pricing*

A wooden crate filled with a variety of sandwiches and burritos. On the left, there are several round sandwiches on crusty bread, some with visible fillings like meat and cheese. In the center, there are several burritos wrapped in flour tortillas, filled with shredded orange carrots, green lettuce, purple onions, and yellow cheese. On the right, there are more sandwiches, some on long rolls, filled with chicken, lettuce, and tomatoes. The word "LUNCH" is overlaid in the center in a large, white, sans-serif font, enclosed in a white square frame.

LUNCH

DELI LUNCH* minimum 6 guests unless otherwise noted

Classic Boxed Lunch \$16.00 per box

3 Selections of Sandwiches, Bag of House Chips, Chocolate Chip Cookie,
Whole Seasonal Fruit, Bottled Water, Condiments

Executive Boxed Lunch \$18.00 per box

3 Selections of Sandwiches, Side Salad, Bag of Pretzels, Brownie,
Whole Seasonal Fruit, Canned Water, Condiments

Gluten Free wrap available upon request

Kosher sandwiches and salads are available upon request with 48-hour notice

Classic Sandwich Options

Signature House Roasted Turkey, Smashed Avocado, Tomato, Lime Mojo
Mayonnaise

Smoked Turkey, Provolone, Lettuce & Tomato

Ham, Swiss, Grain Mustard, Lettuce & Tomato

Beefsteak Tomato, Fresh Mozzarella, Basil Pesto, Arugula

Traditional Albacore Tuna Salad, Lettuce & Tomato

Classic Chicken Salad, Lettuce & Tomato

Featured Sandwich Options

Chicken Avocado Pita, Swiss, Romaine, Baby Tomato, Cilantro Yogurt

Antipasto Mozzarella, Salami, Prosciutto, Artichoke, Sun Dry Tomato, Arugula

Grilled Balsamic Steak, Gremolata and Mustard Sauce

Classic Club, Turkey, Ham, Bacon, Cheddar, Tomato, Lettuce

Vegetarian Green Goddess Wrap, Chickpea, Cucumber, Radish, Carrot,
Avocado

Ham, Brie, Apple and Spinach with Honey Mustard

Shrimp Roll Wrap, Celery, Scallion, Mixed Greens

Vegetarian Olive and Fennel Pan Bagnat, Capers, Cucumber, Black Pepper,
Hard Egg

Cashew Chicken Salad Wrap, Green Onion, Orange, Red Cabbage

Curry Turkey Apple, Mango Chutney, Watercress

Baked Falafel Wrap, Cucumber, Marinated Tomato, Spicy Hummus

Side Salad Options +\$2.00 *(unless included in box)*

Signature Chopped Salad: Romaine, Radicchio, Diced Cucumber, Diced
Tomato, Garbanzo Beans, Roasted Corn, Scallion

Farro Salad, Arugula, Apple, Herbs, Pecans, Manchego Cheese, Herbs, Apple
Cider Vinaigrette

Panzanella Salad, Cucumber, Tomato, Onion, Garlic, Basil, Baguette, Olive
Oil & Vinegar

Elote Salad, Roast Corn, Cotija Cheese, Mayonnaise, Cilantro, Lime, Dry Chili

Grilled Balsamic Peach Salad, Spinach, Pecans, Red Onion, White Balsamic –
Honey Vinaigrette

Chef's Choice Seasonal Pasta Salad

***All food items are individually packaged.**

AMBIENT LUNCHESES* minimum 10 guests

Individual Entree Lunch Bowl

\$16.00 per guest

Includes: Individually Portioned Entrée, Cookie, Fresh Fruit Cup, Bottled Water

Grain Bowls

Mixed Grains, Roasted Root Vegetables, Herbs, Lemon Dressing
(Pan Roast Chicken Breast, Salmon, Tofu)

Hummus Bowls

Hummus, Pita Chips, Roasted Vegetables, Garlic Sauce
(Chicken Shawarma, Lemon Roast Pork, Veggie)

Roasted Potato Bowls

Seasoned Roasted Potatoes, Broccoli, Cauliflower, Parmesan Dressing
(Chicken Thigh, Tri Tip Beef, Veggie)

Burrito Bowls

Spanish Rice, Black Beans, Lettuce, Shredded Cheddar-Pepper-jack Cheese,
Pico de Gallo
(Chipotle Chicken, Beef Tri-Tip, Grilled Vegetables)

Southwest Bowls

Cilantro-Lime Rice, Roast Corn, Black Bean, Pepitas
(Blackened Chicken, Spicy Shrimp)

Asian Noodle Bowls

Ginger Soy Lo Mein Noodles, Edamame, Baby Corn, Water Chestnuts
(Garlic-Sesame Chicken, Tofu)

Mediterranean Bowls

Lemon-Oregano Brown Rice, Charred Broccoli, Cucumber Yogurt Salad
(Herbed Chicken, Falafel)

Individual Entree Salad Luncheon minimum 6

\$16.00 per guest

Includes: Individually Portioned Salads, Roll, Fresh Fruit Cup, Cookie, Bottled Water

Sun Dried Tomato and Almond Couscous Salad

Grilled Sliced Steak, Moroccan Couscous, Sun Dried Tomato, Cucumber,
Baby Spinach, Toasted Almond, Lemon Vinaigrette

Seared Salmon, Watercress and Potato Salad

Seared Flaked Salmon, New Potatoes, Green Beans, Hard Boiled Egg,
Lettuce, Watercress, Radish, Olive - Parsley Dressing

Grilled Chicken Winter Salad

Escarole, Radicchio, Acorn Squash, Mushroom, Pomegranate, Feta, Apple
Cider Dressing

Shrimp Salad with Hominy, Arugula and Lime

Sautéed Shrimp, Seasonal Greens, Carrot, Cherry Tomato, Cilantro, Cotija
Cheese, Lime, Roast Corn Dressing

Long Bean and Potato Salad with Steak

Grilled Sliced Steak, Green Beans, Yellow Wax Beans, Potatoes, Cherry
Tomatoes, Garlic – Herb Dressing

Chicken Orzo Salad with Bacon

Grilled Chicken Breast, Mixed Greens, Orzo, Peas, Bacon, Feta Cheese, Red
Wine – Shallot Dressing

Classic Chicken Caesar

Grilled Chicken, Romaine Lettuce, Shaved Parmesan, Roasted Plum
Tomatoes, Cucumbers, Crouton

***All food items are individually packaged.**

ENHANCEMENTS* minimum 6

A LA CARTE

Whole Fresh Fruit	\$1.25 each
Hard Boiled Eggs (2)	\$1.25 each
Yogurt Cups	\$2.25 each
Greek Yogurt Cups	\$2.50 each
Yogurt Granola Parfaits	\$3.25 each
Applesauce Cups	\$1.50 each
Fresh Fruit Cups	\$2.25 each
Cereal & Milk	\$2.25 each
Breakfast Pastries	\$2.00 each
Assorted Donuts	\$2.00 each
Chocolate Chip Cookie	\$1.25 each
Rice Krispie Treat	\$1.25 each
Brownie	\$1.50 each
Trail Mix	\$2.25 each
Assorted Bagged Chips & Pretzels	\$1.25 each
Assorted Granola Bars	\$1.25 each
Bottled Orange Juice	\$2.00 each
Bottled Water	\$1.25 each
Coffee & Tea Service	\$3.00 per guest

Vegetable Crudité Cups

\$3.00 per guest

Seasonal Crudités Batons

Red Pepper Hummus or Ranch Dip

Snack Box

\$6.50 per guest

Bagged Chips

Whole Fruit

Mini Candy Bars

Granola Bar

Canned Water

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