

CORPORATE LUNCHEONS AND BOX LUNCHEES

BREAKFAST (MINIMUM 10 PEOPLE ~ \$12 PER PERSON)

COLD BREAKFAST

INDIVIDUAL CEREAL BOXES
COLD MILK (SOY, NONFAT, 2%)
GOURMET PASTRY BASKET (DANISHES, MUFFINS, AND CROISSANTS)
FRESHLY BAKED BAGELS WITH CREAM CHEESE
FRESH FRUIT SALAD

HOT BREAKFAST \$15 PER PERSON

SCRAMBLED EGGS
BREAKFAST SAUSAGE PATTIES
APPLEWOOD SMOKED BACON
FRESH FRUIT SALAD
ASSORTED BAGELS AND MUFFINS WITH CREAM CHEESE AND JELLY

LUNCH (MINIMUM 10 PEOPLE ~ \$20 PER PERSON)

LATIN

MEXICAN CAESAR SALAD WITH CHIPOTLE DRESSING AND TACO CROUTONS
HOMEMADE BEANS AND SPANISH RICE
CHICKEN FAJITAS WITH RED ONION SLIVERS AND PEPPERS
CORN AND FLOUR TORTILLAS
PICO DE GALLO, GUACAMOLE, AND SOUR CREAM

ITALIAN

BABY GREEN SALAD WITH TOMATOES, FRESH MOZZARELLA AND CROUTONS
CHICKEN PICATTA WITH LEMON WEDGES AND CAPERS
ZUCCHINI PARMESAN WITH TOMATO VODKA SAUCE
PARMESAN GARLIC BREAD

GO WEST

BABY GREENS WITH TOMATOES, CUCUMBERS, AND CARROTS
JAMBALAYA WITH LOUISIANA HOT LINK MEDALLIONS
HONEY BBQ CHICKEN BREASTS

CORNBREAD AND HONEY BUTTER

ASIAN

BABY GREENS WITH EDAMAME, MANDARIN ORANGES
AND CRISPY NOODLES
STEAMED JASMINE RICE
SESAME STIR-FRY WITH SNOW PEAS AND CARROTS
CRISPY ORANGE CHICKEN
BEEF AND BROCCOLI IN A SOY-GINGER SAUCE

ALL AMERICAN

CAESAR SALAD WITH SHAVED PARMESAN AND
SOURDOUGH CROUTONS
GOURMET MAC'N'CHEESE WITH SHARP CHEDDAR
CRUST
GRILLED BEEF AND VEGGIE BURGERS
ALL BEEF HOT DOGS
CRISPY POTATO CHIPS
GOURMET CONDIMENT TRAY
KETCHUP, MUSTARD, RELISH AND MAYO

TROPICAL

MIXED GREENS WITH PINEAPPLE, RED ONIONS AND
PAPAYA VINAIGRETTE
MOJO PORK ROAST WITH CILANTRO AND LIME ZEST
CUBAN BLACK BEANS WITH CUMIN
YELLOW SAFFRON RICE

MEDITERRANEAN

LEBANESE SALAD WITH GREENS, FETA, TOMATOES,
TOASTED PITA CRISPS AND GARBANZO BEANS WITH A
LEMON VINAIGRETTE
CHICKEN AND RED PEPPER SKEWERS WITH A YOGURT
MARINADE
FLAT BREAD
VEGETABLE COUS COUS

ALL OF THE ABOVE MENUS COME WITH ASSORTED
HOMEMADE COOKIES AND DESSERT BARS

*SUBSTITUTIONS CAN BE MADE FOR A MORE HEALTH
CONSCIOUS DESSERT OPTION

BOX LUNCHEs: \$15.00PP

SERVED WITH FRUIT, PASTA SALAD AND VEGETABLE
SIDES

- TUNA SALAD WITH CELERY, CAPERS, AND FRESH DILL
 - CHICKEN CURRY SALAD WITH CRUNCHY CASHEWS AND
GOLDEN RAISINS
 - TURKEY WITH HONEY MUSTARD AND SWISS
 - FRESH MOZZARELLA, TOMATO AND BASIL WITH PESTO
MAYO
 - GREEN APPLE AND BRIE WITH WHOLE GRAIN MUSTARD
 - PROSCIUTTO, SALAMI, ROASTED PEPPERS AND OLIVE
TAPENADE
 - HONEY HAM WITH MARMALADE-DIJON AND SWISS
- * ALL SANDWICHES CAN BE MADE AS WRAPS UPON
REQUEST*

PRICE INCLUDES DISPOSABLES – PLATES, NAPKINS,
UTENSILS AND NAPKINS

*BEVERAGES AVAILABLE FOR AN ADDITIONAL \$1.50 PER
PERSON (SOFT DRINKS, BOTTLED ICED TEA & WATER)

**DELIVERY & PICK-UP WITHIN THE GREATER LOS
ANGELES AREA, SAN FERNANDO VALLEY, BURBANK,
GLENDALE & PASADENA - \$75.00

***ALL ABOVE LUNCH MENUS CAN BE ORDER IN DINNER
SIZE PORTIONS FOR AN ADDITIONAL CHARGE

****ALL FOOD & BEVERAGE SUBJECT TO 8.25% SALES
TAX

IF YOU DO NOT SEE WHAT YOU ARE LOOKING FOR –
JUST ASK!
WE CAN CUSTOM CREATE A MENU TO FIT YOUR
SPECIFIC NEEDS