

CATERING MENU

Breakfast Buffets

The Executive Continental

Orange Juice
Seasonal Fresh Fruit and Berry Display
Lora's Made From Scratch Muffins, Danish, and Scones
Freshly Brewed Coffee
\$10.25 per person

Simply Eggs

Scrambled Eggs
Choice of "Anita Market" Chorizo, Housemade Turkey Sausage, Bacon, or Black Forest Ham
Roasted Rosemary Breakfast Potatoes
Toasted Artisan Bread
Seasonal Fresh Fruit Display
Choice of Freshly Brewed Coffee or Juice
\$13.25 per person

Green Chile Relleno Strada

Green Chile Relleno Strada: Baked Casserole Egg Dish Layered with Green Chiles, Onions, Shredded Jack, and
Cheddar Cheese
Fresh Salsa
Choice of "Anita Market" Chorizo, Housemade Turkey Sausage, Bacon, Black Forest Ham
Seasonal Fresh Fruit Platter
Choice of Freshly Brewed Coffee or Juice
\$13.25 per person

The New Yorker

Seasonal Fresh Fruit Display
Smoked Salmon Platter with Capers, Red Onion, Diced Tomatoes, Cream Cheese, and Dill
Assorted Freshly Baked Bagels
Scrambled Eggs
Choice of Freshly Brewed Coffee or Juice
\$16.95 per person

Breakfast Burritos

Warm Flour Tortillas Stuffed with:

Scrambled Eggs, Seasoned Breakfast Potatoes, Shredded Cheese, and Choice of Meat ("Anita Market" Chorizo, Housemade Turkey Sausage, Black Forest Ham, or Bacon) or Vegetarian (Roasted Green Chiles, Caramelized Onions, Spinach, and Avocado)

Seasonal Fresh Fruit Display

Seasonal Fresh Fruit Display Choice of Freshly Brewed Coffee or Juice \$13.25 per person

Frittata Brunch

Choice of Frittata (minimum order 1 pan, serves 20):

1) Portobellos, Roasted Red Peppers, Spinach, Pesto, Feta

2) "Anita Market" Chorizo, Pepperjack, Red Peppers, Caramelized Onions

3) Shredded Chicken, Zucchini, Red Peppers, Caramelized Onions, Feta, Parmesan

4) Spinach, Onions, Bacon, Tomatoes, Cheddar, Jack Cheese

5) Lorraine with Swiss, Caramelized Onions, Bacon

Roasted Rosemary Breakfast Potatoes

Fresh Fruit Display

Choice of Juice or Freshly Brewed Coffee

\$13.25 per person

From the Griddle

Choice of: Cinnamon French Toast, Buttermilk Pancakes, or Multigrain Pancakes with Flax and Walnuts, Served with Syrup and Butter (Blueberry Pancakes \$0.50 per person extra) Scrambled Eggs Choice of Bacon, Housemade Turkey Sausage, "Anita Market" Chorizo, or Black Forest Ham

Choice of Freshly Brewed Coffee or Juice
\$13.25 per person

à la Carte

Lora's Made From Scratch Mini Muffins, Danish, and Scones, 2 per person, \$3.00pp
Scrambled Eggs, \$3.00pp
Freshly Brewed Coffee, Regular and Decaf, \$3.00pp
Orange Juice, \$3.00pp
Bacon (4 pieces), Turkey Sausage Patties (2), "Anita Market" Chorizo, or Black Forest Ham, \$4.00pp
Chef's Breakfast Potatoes, \$3.00pp
Fresh Fruits and Berries, \$3.50pp
Greek Yogurt, \$2.00pp, Add Berries and House Made Granola, \$5.00pp
Bottled Water and Assorted Sodas, \$2.50pp

Executive Box Lunches

Box Sandwich Lunches, \$12.95 apiece

Each box sandwich lunch is served on a plate in its own single serving container with Daily Salad, Fresh Fruit, Dessert of the Day, and appropriate utensils.

Apricot Almond Chicken Salad Croissant

Oven Roasted Chicken Breast, Dried Apricots, Almonds, Fresh Ginger, and Sprouts on a Fresh Croissant

Turkey BLT Croissant

Turkey, Smoked Applewood Bacon, Lettuce, Tomato, and Aïoli

Vegetable Croissant

Dill Havarti, Cream Cheese, Lettuce, Tomato, Avocado, Sprouts, and Sliced Red Onion on a Croissant

Grilled Chicken

Grilled Boneless Chicken Breast, Roasted Peppers, Provolone, and Olive Tapenade on a Ciabatta Roll

Portobello

Portobello Mushroom, Goat Cheese, Roasted Red Peppers, Caramelized Onions, Spinach, and Pesto on Focaccia

Minimum order for box lunches: 20. Gluten-Free Bread may be substituted in any sandwich for an additional \$1.00 per box lunch. Choice of three options (may mix and match sandwiches and salads) Order 50 or more, choose five options.

Executive Box Lunches

Salad Box Lunches, \$11.00 apiece

Each salad is served in its own single-serving container with Lavosh, a Bar Cookie, and appropriate utensils

Classic Caesar Salad

Romaine Lettuce, Grape Tomatoes, Parmesan, Garbanzo Croutons, Caesar Dressing

Spinach Salad

Spinach, Dried Cranberries, Gorgonzola, Red Onion, Jicama, Candied Walnuts, Honey Balsamic Dressing

Mediterranean Salad

Mixed Greens, Sweet Peppers, Red Onion, Kalamata Olives, Grape Tomatoes, Pepperoncini, Feta, Herb Vinaigrette

Bistro Salad

Apples, Chèvre, Red Grapes, Red Onion, Spiced Walnuts, and Dried Cranberries on Greens with Raspberry-Cracked Pepper Vinaigrette

Arugula Salad

Arugula, Mixed Greens, Oranges, Fennel, Kalamata Olives, Grape Tomatoes, Red Onion, Orange Vinaigrette

Seasonal Market Pasta Salad

Pasta, Crisp Seasonal Vegetables, Olives, Fresh Herbs, Garlic, Extra Virgin Olive Oil, and Shaved Parmesan

Add Chicken, \$4.00 Add Salmon, \$5.25 Add Flank Steak, \$5.25

Minimum order for box lunches: 20 Choice of three options (may mix and match sandwiches and salads) Order 50 or more, choose five options.

Budget Lunches

Includes one entrée, one side, one salad, and bread (except for Southwestern Entrees, which come with beans and rice only), \$17.95pp

Also available as Budget Dinner, add \$2.00pp

Entrées, choose one (add \$2.00 per person for dinner):

Beer Braised Beef Brisket with Mushrooms
Slow Braised Barbecued Beef Brisket
Meatloaf Rolled with Bacon, Sautéed Spinach, and Mushroom Gravy
Beef or Chicken Stroganoff with Creamy Mushroom & Wine Sauce over Egg Noodles
Pan-Seared Boneless Breast of Chicken with Maple, Mustard, and Rosemary Sauce

Chicken Provençal with Tomatoes, Garlic, Black Olives, Onions, and Parsley

Crispy Fried Lemon Chicken

Pesto Grilled Chicken Topped with Mozzarella and Tomato Relish Rosemary Lemon Chicken with Bacon and Roasted Tomatoes Chicken Marbella with Olives, Prunes, Capers, Lemon, and Herbs Chicken Piccata with Chardonnay, Lemon, and Capers

Chicken Breasts Stuffed with Prosciutto, Fontina, & Fresh Basil with Roasted Pepper Coulis Herb Grilled Chicken Breast Seared in Fresh Herbs and Topped with Champagne Butter Sauce Chicken Marsala: Chicken Breast Medallions with Wild Mushrooms and Sweet Marsala Sauce Grilled Herb & Garlic-Marinated Breast of Chicken with Olives, Lemons, and Roasted Tomatoes

Achiote Pork: Slow Roasted Pulled Pork with Citrus, Spices, and Garlic Bourbon Barbecue-Glazed Pork Loin

Herb-Crusted Pork Loin with Whole Grain Mustard Demi Glace

Spinach Mushroom Lasagna with Parmesan Cream (minimum order: 1 pan, Serves 20. Comes with salad and bread only)

Meat Lasagna with Ricotta and Marinara Sauce (minimum order: 1 pan, Serves 20. Comes with salad and bread only)

Deluxe Macaroni and Cheese with Parmesan, Gruyère, Fontina, and Crisp Prosciutto (minimum order: 1pan, Serves 20. Comes with salad and bread only)

Chicken Alfredo with Parmesan Cream (minimum order: 1 pan, Serves 20. Comes with salad and bread only)
Assorted Gourmet Sandwiches with One Side: \$11.50 per person; with Two Sides, \$13.50 per person; with Three
Sides, \$15.50 per person

Meal in a Bowl Salad: Choose One Salad (\$11.00pp) and Add Your Choice of Protein (Grilled Chicken \$4.00pp, Salmon \$5.25pp, Flank Steak \$5.25pp), Served with Housemade Lavosh Cracker Breads, Ranch Dressing and Herb Vinaigrette

Budget Lunches

Includes one entrée, one side, one salad, and bread (except for Southwestern Entrees, which come with beans and rice only), \$17.95pp

Also available as Budget Dinner, add \$2.00pp

Southwestern Entrées (add \$2.00 per person for dinner)

Chipotle Chicken Pasta with Southwestern Salsa, Cheddar, and Penne Pasta, Topped with Chipotle Cream (comes with salad and bread only)

Mexican Street Tacos: Build your own tacos with braised pork with pineapple and marinated skirt steak, cilantro and onion, lime, cotija cheese, chipotle salsa, salsa verde, and tortillas (comes with two sides or one side and one salad)

Slow-Cooked Pork Carnecitas with Tri-Colored Peppers and Onions, Salsa Fresca, and Warm Flour Tortillas (comes with two sides or one side and one salad)

Santa Fe Chicken Enchiladas with Green Chiles, Cheddar Cheese, Flour Tortillas, and a Creamy South of the Border Sauce, with Salsa, Shredded Lettuce, and Sour Cream (comes with two sides or one side and one salad)

Grilled Chicken and Steak Fajitas with Peppers and Onions, Warm Flour Tortillas, Salsa, Sour Cream, Cheese, Guacamole, and Lettuce (comes with two sides or one side and one salad) \$17.95pp

Deluxe Entrées (add \$2.00 per person for dinner):

Chipotle-Honey Grilled Flank Steak with Chimichurri Sauce (\$19.95pp)

Beef Tenderloin: Herb and Dijon-Crusted, Served with Chimichurri Sauce (\$22.95pp)

Pan Seared Atlantic Salmon with Lemon Herb Butter (\$20.95pp)

Pan-Roasted Salmon with Feta, Oven Cured Tomatoes, Oregano, and Lemon (20.95pp)

Chilled Poached Salmon with Cucumber, Dill, and Caper Sauce (\$20.95pp)

Chef's Special Grilled Salmon (\$20.95pp)

Roasted Redskin Potatoes with Garlic and Rosemary

Mashed Potatoes with Caramelized Onions

Roasted Garlic Mashed Potatoes

Mashed Chipotle Sweet Potatoes

Mexican Rice

Cilantro Rice

Refried Pinto Beans

Borracho Style Beans Cooked with Beer, Spices, Onion, and Garlic

Chipotle-Spiced Black Beans

Calabacitas with Zucchini and Yellow Squash, Oven Cured Tomatoes, Sweet Corn, Garlic, and Onion, Topped with Sharp Cheddar, Jack, and Queso Fresco

Wild Rice Pilaf

Hot or Cold Pesto Pasta Salad

Middle Eastern Couscous with Roasted Vegetables, Garbanzos, Sundried Tomatoes, Herbs, Garlic, and Extra Virgin Olive Oil

Orzo with Spinach Leaves, Roasted Tomatoes, Feta, Basil, and Lemon Sweet Corn Risotto with Roasted Grape Tomatoes and Basil

Wild Mushroom Risotto

Sautéed French Green Beans with Shiitake Mushrooms

Tuscan Style Roasted (or Grilled) Vegetables

Roasted Baby Redskin Potatoes Tossed with Cilantro Pesto and Parmesan

Assorted Roasted Vegetables with Feta and a Balsamic Drizzle

Corn and Roasted Red Pepper Salad

Salads

Mixed Field Greens with Oranges, Dried Cranberries, Jicama, Spiced Walnuts, and Feta Cheese with Pomegranate-Citrus Vinaigrette

Classic Caesar Salad with Romaine, Grape Tomatoes, Shaved Parmesan, Garbanzo Croutons, Lemony Caesar Dressing

Arugula, Mixed Greens, Oranges, Fennel, Kalamata Olives, Grape Tomatoes, Red Onion, Orange Vinaigrette Spinach Salad with Dried Cranberries, Gorgonzola, Red Onion, Jicama, Candied Walnuts, Honey Balsamic Dressing

Mixed Greens, Kalamata Olives, Roasted Mini Peppers, Grape Tomatoes, Feta, Grilled Red Onion, Honey Balsamic Vinaigrette

Café Salad with Mixed Greens, Baby Kale, Chayote, Grape Tomatoes, Pepitas, Red Onion, Pea Sprouts, Herb Vinaigrette

Mediterranean Salad with Mixed Greens, Sweet Peppers, Red Onion, Kalamata Olives, Pepperoncinis, Grape Tomatoes, Feta, and Herb Vinaigrette

Three Seed Cole Slaw

Pasta Salad with Seasonal Vegetables and Herbs

Fresh Fruit Salad

Breads

Assorted Freshly Baked Breads and Dinner Rolls with Butter Rosettes House Made Lavosh Freshly Baked Focaccia

Freshly Baked "Loaded" Focaccia with Garlic, Tomatoes, and Olives Garlic Focaccia

From Our Pastry Shop

9" Three Layer Cakes (serves 14) \$61.00 12" Three Layer Cakes (serves 35) \$105.00 1/4 Sheet Two Layer Cake (serves 20) \$60.00 1/2 Sheet Two Layer Cake (serves 50) \$110.00 Full Sheet Two Layer Cake (serves 100) \$200.00

Flavors: Chocolate Mousse Cake (plain or with fresh strawberries or raspberry jam), Mixed Berry Buttermilk, Banana, Coconut, Lemon, Salted Caramel Cake, Neapolitan Cake (White and Chocolate Cake with Strawberry Buttercream), Red Velvet, others available on request

Chocolate Strawberry Torte: 2 Layers Chocolate Cake Filled with Fresh Strawberries and Chocolate Mousse,
Topped with Whipped Cream and Chocolate Shavings \$49.00

Chocolate Espresso Torte: Flourless Chocolate Torte with Espresso \$59.00

Opera Torte: Rectangular Cake with Three Layers of Almond Sponge Cake with Coffee Buttercream and Chocolate Ganache \$64.00

Cheesecakes, Assorted Flavors, \$58.00

Pies, Assorted Flavors, \$24.00 (must leave \$10 deposit for each pie pan)

Fruit Crisps \$4.75pp

Bread Pudding \$4.75pp

Strawberry Shortcake \$5.50

10" Tarts, Serves 8-12, \$38.00, including Fresh Fruit with Pastry Cream, Baked Fruit, Lemon, Lime, Chocolate Mousse, Pecan, other flavors available on request

Individual Desserts

Chocolate Bombes \$5.75
Cheesecakes \$5.50
Tiramisu \$5.75
Cupcakes: Large @\$4.50 apiece, Medium @ \$3.50 apiece
3" Tarts \$4.75, including Lemon, Key Lime, Fresh Fruit, Raspberry Almond

Dessert Bars and Cookies

Pastry Chef Lora's Assorted Mini Bar Cookies of the Day, May Include Apricot Bars, Lemon Bars, Raspberry Bars, Magic Bars, Peanut Butter Bars, Energy Bars, Chocolate Ganache Brownies, or Seasonal Favorites, 2 per person, \$3.00pp

Pastry Chef Lora's Assorted Mini Cookies of the Day, May Include Chocolate Chip, Peanut Butter, Oatmeal, Lemon, or Seasonal Favorites, 2 per person, \$3.00pp

Miniature Desserts 1 per person - \$2.50, 2 per person - \$5.00, 3 per person - \$6.95

Pastry Chef Lora's Assorted Miniature Viennese Pastries of the Day, May Include Chocolate Eclairs, Caramel Dipped Cream Puffs, Chocolate Ganache Bites, Chocolate Mousse Squares, Strawberry Shortcakes, Chocolate Chip Cookie Kisses, Fresh Fruit Tarts. Lemon Tarts, Mini Carrot Cakes, Mini Cheesecakes, and Seasonal Favorites

Catering	Policies:
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- *Carte Blanche Catering requires a 20-person minimum for catered events. At the discretion of the management, orders may be accepted for fewer than 20 people, but the prices for the food and beverages will be increased by a minimum of 20%.
- *We appreciate at least three days' notice when placing a catering order. Last minute orders will be accepted at the management's discretion and may incur increases in price.
- *Prices are subject to change without notice.
- *All orders are considered tentative until confirmed in writing or electronically and a deposit is received. The balance is due at the conclusion of your event.
- *A final guest count must be given seven days prior to your event. This number will serve as a minimum, and may be increased up to 48 hours before your event, but may not be decreased.

Staffed Events

- *The catering labor charge for staffed events is \$29/hr for captains, \$27/hr for servers, with a four-hour minimum, portal to portal. We do our best to accurately estimate the staff time required, but sometimes the final total may be more or less than estimated. We will adjust your final charges based on the actual time worked.
- *Many events must be booked months in advance. In order to reserve your date, we require a deposit and a signed contract.
- *A kitchen fee of 13% of food and beverage charges will be added to all staffed events. This helps to cover administrative costs, event planning, insurance, the use of our equipment, and supplies for your event.

Deliveries

- *Delivery charges begin at \$30, and will be increased depending upon the distance from Carte Blanche Catering, the size of the order, or any other complicating factors.
- *Please allow a window of 30-60 minutes before your beginning time for our delivery. Traffic, weather, and volume of deliveries may dictate our arrival time.
- *A kitchen fee of 10% of food and beverage charges is added to all deliveries. This helps to cover administrative costs, event planning, insurance, the use of our equipment, and supplies for your event.

Client Pick-Up Policies

*Clients have the option to pick up their catering order at Café à la C'Art, 150 N. Main Avenue, during our regular hours of operation. A kitchen fee of 10% of food and beverage charges is added to all orders. This helps to cover administrative costs, event planning, insurance, the use of our equipment, and supplies for your event.

Use of Café à la C'Art Facilities

*You may book your catered event in our lovely restaurant space at Café à la C'Art, 150 N. Main Avenue, pending availability. A kitchen fee of 13% of food and beverage charges is added to all orders. This helps to cover administrative costs, event planning, insurance, the use of our equipment, and supplies for your event.