

## BREAKFAST BUFFETS

*All buffets include seasonal fresh fruit display platter & fresh brewed coffee.*

*Add orange juice for an additional \$0.50/per person.*

### THE EXECUTIVE CONTINENTAL

*\$10.50 per person*

Orange Juice & Coffee

Seasonal Fresh Fruit w/ Berry Display

Lora's Made From Scratch Muffins, Danish & Scones

### SIMPLY EGGS

*\$13.50 per person*

- Scrambled Eggs
- Choice of protein (*housemade chorizo, house-made chicken sausage, bacon, or black forest ham*)
- Roasted Rosemary Breakfast Potatoes
- Toasted Artisan Bread

### GREEN CHILE RELLENO STRADA

*\$13.50 per person*

- Green Chile Relleno Strada (*baked casserole egg dish layered with green chiles, onions, shredded jack, and cheddar cheese*)
- Fresh Salsa
- Choice of protein (*housemade chorizo, house-made chicken sausage, bacon, or black forest ham*)

### THE NEW YORKER

*\$16.95 per person*

- Smoked Salmon Platter (*Capers, Red Onion, Diced Tomatoes, Cream Cheese, and Dill*)
- Assorted Fresh Baked Bagels
- Scrambled Eggs

### BREAKFAST BURRITOS

*\$13.50 per person*

- Warm flour tortillas, stuffed (*scrambled eggs, seasoned breakfast potatoes, shredded cheese*)
- Includes choice of meat (*housemade chorizo, housemade chicken sausage, black forest ham, or bacon*) or vegetarian option (*roasted green chiles, caramelized onions, spinach, and avocado*)

## FRITTATA BRUNCH

*\$13.50 per person*

### *Choice of Frittata\**

- Portobellos, Roasted Red Peppers, Spinach, Pesto, Feta
- Housemade Chorizo, Pepperjack, Red Peppers, Caramelized Onions
- Shredded Chicken, Zucchini, Red Peppers,
- Caramelized Onions, Feta, Parmesan
- Spinach, Onions, Bacon, Tomatoes, Cheddar, Jack Cheese
- Lorraine with Swiss, Caramelized Onions, Bacon
- Roasted Rosemary Breakfast Potatoes

*\*Minimum frittata order is (1) pan, which serves 20*

## FROM THE GRIDDLE\*

*\$13.50 per person. Does not include fruit.*

### *Choose from:*

- Cinnamon French Toast
- Buttermilk Pancakes
- Multigrain Pancakes with Flax and Walnuts

### *Also includes:*

- Scrambled Eggs
- Choice of Bacon, Housemade Chicken Sausage, Housemade Chorizo, or Black Forest Ham

*Served w/ syrup and butter. Upgrade to blueberry pancakes for additional \$0.50 per person. Please be advised that this buffet does not include fruit.*

## À LA CARTE BREAKFAST OPTIONS

*All pricing is per person*

Lora's Scratch Made Mini Muffins, Danish & Scones (2 per person) .....	\$3.50
Scrambled Eggs .....	\$3.50
Freshly Brewed Coffee (Regular & Decaf) .....	\$2.95
Choice of Bacon (4 pieces), Chicken Sausage Patties (2), Housemade Chorizo, or Black Forest Ham .....	\$4.50
Chef's Breakfast Potatoes .....	\$3.25
Fresh Fruits & Berries .....	\$3.95
Greek Yogurt .....	\$2.25
<i>Add Berries &amp; House Made Granola</i> .....	\$5.25
Bottled Water & Assorted Sodas .....	\$2.75

## EXECUTIVE BOX LUNCHES

*Box lunches are a simple, convenient sandwich or salad option for your event. Both salad and sandwich options require a 20 box minimum order.*

### SANDWICH BOXES

*\$13.50 each*

*Substitute gluten-free bread for an additional \$1.00 per box lunch.*

*Includes a single serving container with Daily Salad, Fresh Fruit, Dessert of the Day, and 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 Aioli

#### **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

### SALAD BOXES

*\$11.50 each*

*Served in a single-serving container with a bar cookie and 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

<i>Add Chicken</i> .....	<i>\$.2.75</i>
<i>Add Salmon</i> .....	<i>\$.4.50</i>
<i>Add Flank Steak</i> .....	<i>\$.4.50</i>

## BUDGET LUNCH & DINNER

*Our budget lunches and dinners are simple, "set price" catering options, which include (1) entrée, (1) side, (1) salad, and bread per person. Excludes Southwestern Entrées, which are served with beans and rice.*

### CLASSIC ENTRÉES

*Lunch: \$18.95/per person; Dinner: \$20.95/per person.  
Includes (1) entrée, (1) side, (1) salad, and bread per person.*

#### **Beer Braised Beef Brisket with Mushrooms**

#### **Slow Braised Barbecued Beef Brisket**

#### **Meatloaf**

Rolled with Bacon, Sautéed Spinach,  
and Mushroom Gravy

#### **Beef or Chicken Stroganoff**

w/ 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 Lemon Beurre Blanc, Capers, Sun  
Dried Tomatoes, Artichoke Hearts

#### **Stuffed Chicken Breasts (1)**

Stuffed with Prosciutto, Fontina, & Fresh  
Basil with Roasted Pepper Coulis

#### **Stuffed Chicken Breasts (2)**

Stuffed with Roasted Red Peppers,  
Spinach Leaves, and Provolone

#### **Pan Roasted Boneless Breast of Chicken**

Stuffed with Black Forest Ham and Gruyere Cheese,  
with Pan Jus and Topped with Oven Cured Tomatoes

#### **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

#### **Grilled Achiotte Marinated Boneless Breast of Chicken**

with Nopalito-Corn Salsa

#### **Achiotte 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 (Comes  
with salad & bread only)

#### **Meat Lasagna**

with Ricotta and Marinara Sauce (Comes  
with salad and bread only)

#### **Deluxe Macaroni and Cheese**

with Parmesan, Gruyère, Fontina, and Crisp  
Prosciutto (Comes with salad and bread only)

#### **Chicken Alfredo**

with Parmesan Cream (Comes  
with salad and bread only)

## SOUTHWESTERN ENTRÉES

*Lunch: \$18.95/per person; Dinner: \$20.95/per person.  
Includes (1) entrée, beans and rice per person, unless otherwise specified.  
Side/salad substitutions allowed.*

### **Southwestern Chicken and Quinoa Stuffed Peppers**

*(Served with salad and bread only)*

### **Chipotle Chicken Pasta**

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

### **Mexican Street Taco Bar**

Slow-Cooked Pulled Beef & Pulled Chicken, Corn & Flour Tortillas, Guacamole, Salsa Fresca, Jack & Cheddar Cheese, Shredded Cabbage w/ Cilantro and Scallions, Sour Cream, and Roasted Tomato Salsa

### **Slow-Cooked Pork Carnitas**

with Tri-Colored Peppers and Onions, Salsa Fresca, and Warm Flour Tortillas

### **Santa Fe Chicken Enchiladas**

with Green Chiles, Cheddar Cheese, Corn Tortillas, and a Creamy South of the Border Sauce, with Salsa, Shredded Lettuce, and Sour Cream

### **Grilled Chicken and Steak Fajitas**

with Peppers and Onions, Warm Flour Tortillas, Salsa, Sour Cream, Cheese, Guacamole, and Lettuce

## VEGETARIAN ENTRÉES

### **Red Quinoa Salad**

with Corn, Black Beans, Cilantro, Roasted Sweet Potatoes, Jalapeno, and Lime-Cilantro Vinaigrette

### **Black Bean Vegetable Cakes**

with Lime-Cilantro Yogurt Sauce on the Side

### **Layered Roasted Vegetable Napoleon**

to include Zucchini, Yellow Squash, Portobello, Roasted Red Peppers, Eggplant, and Mozzarella, with Roasted Red Pepper Coulis and Finished with Parmesan

### **Roasted Cauliflower Steaks**

with Mushrooms and Olive Pistou

### **Roasted Portobello Mushroom**

Stuffed with Spinach, Onions, Sundried Tomatoes, Garlic, and Parmesan, Romano, and Feta Cheeses

### **Roasted Vegetable Salad**

with Sweet Potatoes, Red Potatoes, Carrots, Broccoli, Carrots, Red Cabbage, and Sweet Bell Peppers with Fresh Spinach, Avocado, and Chimichurri Sauce (vegan)

## DELUXE ENTRÉES

**Chipotle-Honey Grilled Flank Steak** w/ Chimichurri Sauce . . . . . \$20.95

**Chipotle-Hoisin Grilled Flank Steak** w/ Corn and Roasted Red Pepper Salsa . . . . . \$20.95

### **Boeuf Bourguignon**

Red Wine-Braised Beef Tenderloin with Mushrooms, Pearl Onions, Baby Carrots, Burgundy Wine, Garlic, and Herbs. . . . . \$23.95

### **Beef Tenderloin**

Herb & Dijon-Crusted, Served with Chimichurri Sauce . . . . . \$23.95

**Grilled Beef Tenderloin** w/ Port Wine Demi and Grilled Portobello . . . . . \$23.95

### **Red Wine Braised Short Ribs**

with Pomegranate-Balsamic Glaze . . . . . \$23.95

### **Beer-Braised Beef Short Ribs**

with Bacon, Cremini Mushrooms, Garlic, Carrots, and Shallots . . . . . \$23.95

<b>Pan Seared Atlantic Salmon</b> w/ Lemon Herb Butter . . . . .	\$21.95
<b>Pan Seared Salmon Filet</b> with Coconut Red Curry Sauce, Topped with Mediterranean Vegetable Ragout, to include Sweet Tri-Colored Peppers, Zucchini, Red Onion, Yellow Squash, Garlic, and Olive Oil . . . . .	\$21.95
<b>Pan-Roasted Salmon</b> with Feta, Oven Cured Tomatoes, Oregano, and Lemon . . . . .	\$21.95
<b>Chilled Poached Salmon</b> with Cucumber, Dill, and Capers Sauce . . . . .	\$21.95
<b>Chef's Special Grilled Salmon</b> . . . . .	\$21.95

## SIDES

### POTATOES

- |   |   |
|---|---|
| • <b>Roasted Redskin Potatoes</b><br>w Garlic & Rosemary                      | • <b>Mashed Potatoes</b><br>w/ Caramelized Onions |
| • <b>Roasted Baby Redskin Potatoes</b><br>Tossed w/ Cilantro Pesto & Parmesan | • <b>Roasted Garlic Mashed Potatoes</b>           |
|   | • <b>Mashed Chipotle Sweet Potatoes</b>           |

### RICE, RISOTTO, GRAINS & PASTA

- |  |  |
|--|--|
| • <b>Mexican Rice</b>  | • <b>Pesto Pasta Salad</b> ( <i>hot or cold</i> )  |
| • <b>Cilantro Rice</b>   | • <b>Orzo</b><br>with Spinach Leaves, Roasted Tomatoes,<br>Feta, Basil, and Lemon  |
| • <b>Wild Rice Pilaf</b>   | • <b>Middle Eastern Couscous</b><br>w/ Roasted Vegetables, Garbanzos, Sundried<br>Tomatoes, Herbs, Garlic & Extra Virgin Olive Oil |
| • <b>Wild Mushroom Risotto</b>                                   |  |
| • <b>Sweet Corn Risotto</b><br>w/ Roasted Grape Tomatoes & Basil |  |

### BEANS

- |  |                                      |
|--|--------------------------------------|
| • <b>Borracho Style Beans</b><br>Cooked w/Beer, Spices, Onion & Garlic | • <b>Chipotle-Spiced Black Beans</b> |
|  | • <b>Refried Pinto Beans</b>         |

### VEGETABLES

- |  |  |
|--|--|
| • <b>Calabacitas</b><br>w/ Zucchini & Yellow Squash, Oven Cured<br>Tomatoes, Sweet Corn, Garlic, and Onion, Topped<br>with Sharp Cheddar, Jack, and Queso Fresco | • <b>Grilled Asparagus</b><br>with Roasted Tri-Colored Sweet Peppers |
|  | • <b>Sautéed French Green Beans</b><br>w/ <b>Shiitake</b> Mushrooms  |

- **Tuscan Style Vegetables**  
(Roasted or grilled)
- **Grilled & Chilled Zucchini & Yellow Squash**  
w/ Romesco Sauce & Fresh Basil,  
Queso Blanco on the Side
- **Assorted Roasted Vegetables**  
w/ Feta & Balsamic Drizzle
- **Roasted Butternut Squash**  
with Pepitas, Dried Cranberries, Cracked  
Pepper, Sea Salt, and Olive Oil
- **Corn & Roasted Red Pepper Salad**

## SALADS

### Southwestern Salad

with Mixed Greens, Avocado, Pepitas,  
Jicama, Sweet Peppers, Grape Tomatoes, and  
Oranges with Chipotle Ranch Dressing

### 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

w/ 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, Pepperoncini, Grape  
Tomatoes, Feta, and Herb Vinaigrette

### Three Seed Cole Slaw

### Pasta Salad

with Seasonal Vegetables and Herbs

### Fresh Fruit Salad

## BAKESHOP

*The Cart Blanche Catering bakeshop is a full-service bakeshop capable of a wide range of creations, from breads to cakes, cookies to cheesecake, pies, pudding, pastries, and much more.*

### LAYER CAKES

#### THREE LAYER ROUND

6" (serves 8) .....	\$38.00
9" (serves 14) .....	\$61.00
12" (serves 40-50) .....	\$160.00

#### TWO LAYER SHEETS

1/4 Sheet (serves 20) .....	\$60.00
1/2 Sheet (serves 50) .....	\$115.00
Full Sheet (serves 100) .....	\$210.00

#### LAYER CAKE FLAVORS

*Cake flavors listed below represent our most requested options.  
If you don't see your flavor preference listed below, please don't  
hesitate to ask*

- Chocolate Mousse (*plain or with fresh strawberries or raspberry jam*)
- Mixed Berry Buttermilk
- Banana
- Coconut
- Lemon
- Salted Caramel
- Neapolitan (*white & chocolate cake w/ strawberry buttercream*)
- Red Velvet

### TORTES

#### **Chocolate Strawberry Torte**

2 Layers Chocolate Cake Filled w/ Fresh Strawberries & Chocolate Mousse,  
Topped w/ Whipped Cream & Chocolate Shavings ..... \$49.00

#### **Chocolate Espresso Torte**

Flourless Chocolate Torte w/ Espresso ..... \$59.00

#### **Opera Torte**

Rectangular Cake w/ Three Layers of Almond Sponge Cake with  
Coffee Buttercream and Chocolate Ganache ..... \$64.00



## CHEESECAKE

10" Round Deep Dish, \$58.00

Choose from a nearly endless variety of flavor options. Our most requested flavors include Plain, Lemon, Key Lime, Chocolate, Apricot & Strawberry.

## PIE

10" Round, \$24.00 (requires \$10 pie pan deposit (each))

Choose from a nearly endless variety of flavor options. Our most requested flavors include Apple, Mixed Berry, Coconut Cream & Key Lime.

Fruit Crisps .....	\$4.75
Bread Pudding .....	\$4.75
Strawberry Shortcake .....	\$5.50
10" Tarts, Serves 8-12 .....	\$38.00

Choose from Fresh Fruit w/ Pastry Cream, Baked Fruit, Lemon, Lime, Chocolate Mousse & Pecan.  
Additional flavors available on request.

## INDIVIDUAL DESSERTS

Priced per single dessert

Chocolate Bombes.....	\$5.75
Cheesecakes .....	\$5.50
Tiramisu .....	\$5.75
Cupcakes	
<i>Large</i> .....	\$4.50
<i>Medium</i> .....	\$3.50
3" Tarts (lemon, key lime, fresh fruit & raspberry almond) .....	\$4.75

## ASSORTED MINIATURE BARS & COOKIES

\$3.50, includes (2) per person

### Mini Bars

Apricot, Lemon, Raspberry, Magic,  
Peanut Butter, Derby, Chocolate Ganache  
Brownies, or Seasonal Favorites

### Mini Cookies

Chocolate Chip, Peanut Butter, Oatmeal,  
Lemon, or Seasonal Favorites

## ASSORTED MINIATURE DESSERTS

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

Viennese Pastries (Chocolate Eclairs, Berry Petit Fours, Chocolate Ganache Bites, Tiramisu), Macarons (assorted flavors), Tarts (Lemon, Fruit, Chocolate Mousse), Toasted Almond Tortes, Salted Caramel Nanaimo Bars, and Chocolate Chip Kisses

## FRESH BAKED BREADS

*All breads are fresh baked in house, made to order*

- Assorted Breads & Dinner Rolls (*w/ butter rosettes*)
- House Made Lavosh
- Focaccia
- Loaded Focaccia w/ Garlic, Tomatoes & Olives
- Garlic Focaccia
- Jalapeno-Cheddar Corn Muffins (*w/ butter rosettes*)

# CATERING POLICIES

## MINIMUM ORDERS

Carte Blanche Catering requires a 20-person minimum for catered events. For orders that do not meet the 20 person requirement, an additional 25% will be assessed.

## LEAD TIME & PAYMENT

Catering orders require a one week minimum lead time. In some cases, last minute orders may be accepted and will require a rush fee.

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.

## FINAL GUEST COUNTS

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 in lieu of a room rental fee. This helps to cover administrative costs, event planning, insurance, the use of our equipment, and supplies for your event.

