



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
\$10.95 per person

Simply Eggs

Scrambled Eggs
Choice of Housemade Chorizo, Housemade Chicken Sausage, Bacon, or Black Forest Ham
Roasted Rosemary Breakfast Potatoes
Toasted Artisan Bread
Seasonal Fresh Fruit Display
Freshly Brewed Coffee (add Orange Juice for \$0.50 per person)
\$13.95 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 Housemade Chorizo, Housemade Chicken Sausage, Bacon, Black Forest Ham
Seasonal Fresh Fruit Platter
Freshly Brewed Coffee (add Orange Juice for \$0.50 per person)
\$13.95 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
Freshly Brewed Coffee (add Orange Juice for \$0.50 per person)
\$17.95 per person

Breakfast Burritos

Warm Flour Tortillas Stuffed with:

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

Salsa

Seasonal Fresh Fruit Display

Freshly Brewed Coffee (add Orange Juice for \$0.50 per person)

\$13.95 per person

Frittata Brunch

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

- 1) Portobellos, Roasted Red Peppers, Spinach, Pesto, Feta
- 2) Housemade 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

Freshly Brewed Coffee (add Orange Juice for \$0.50 per person)

\$13.95 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 Chicken Sausage, Housemade Chorizo, or Black Forest Ham

Freshly Brewed Coffee (add Orange Juice for \$0.50 per person)

\$13.95 per person

à la Carte:

Lora's Made From Scratch Mini Muffins, Danish, and Scones, 2 per person, \$3.75pp

Scrambled Eggs, \$3.95pp

Freshly Brewed Coffee, Regular and Decaf, \$3.25pp

Bacon (4 pieces), Chicken Sausage Patties (2), Housemade Chorizo, or Black Forest Ham, \$4.75pp

Chef's Breakfast Potatoes, \$3.50pp

Fresh Fruits and Berries, \$4.50pp

Greek Yogurt, \$2.50pp, Add Berries and House Made Granola, \$5.50pp

Bottled Water and Assorted Sodas, \$2.95pp

Executive Box Lunches

Box Sandwich Lunches, \$13.75 apiece

Each box sandwich lunch is served 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 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

Minimum order for box lunches: 20. Gluten-Free Bread may be substituted in any sandwich for an additional \$1.00 per box lunch.

Executive Box Lunches

Salad Box Lunches, \$11.95 apiece

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

Classic Caesar Salad

Romaine Lettuce, Grape Tomatoes, Parmesan, Tortilla 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, \$2.95

Add Salmon, \$4.75

Add Flank Steak, \$4.75

Minimum order for box lunches: 20

Budget Meals

Includes one entrée, one side, one salad, and bread (except for Southwestern Entrées, which come with beans and rice only), Served Buffet Style (additional costs for plating) \$21.95pp

Entrées, choose one:

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 Lemon Beurre Blanc, Capers, Sun Dried Tomatoes, Artichoke Hearts
Chicken Breasts Stuffed with Prosciutto, Fontina, & Fresh Basil with Roasted Pepper Coulis
Chicken Breasts 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-Marinaded Breast of Chicken with Olives, Lemons, and Roasted Tomatoes
Grilled Achiote Marinaded Boneless Breast of Chicken with Nopalito-Corn Salsa
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 (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)
Assorted Gourmet Sandwiches with One Side: \$12.95 per person; with Two Sides, \$14.95 per person; with Three Sides, \$16.95 per person
Meal in a Bowl Salad: Large Green Salad with House Dressing and Ranch, with a Platter of Grilled Chicken and Salmon, Served with Housemade Lavosh Cracker Breads \$15.95

Southwestern Entrées

Southwestern Chicken and Quinoa Stuffed Peppers (comes with salad and bread only)

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 Slow-Cooked Pulled Beef and Pulled Chicken with Chiles, Garlic, and Spices. Corn and Flour Tortillas, Guacamole, Salsa Fresca, Jack and Cheddar Cheese, Shredded Cabbage with Cilantro and Scallions, Sour Cream, and Roasted Tomato Salsa (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, Corn 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)

Vegetarian Entrees:

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 with Chimichurri Sauce (\$23.95pp)
- Chipotle-Hoisin Grilled Flank Steak with Corn and Roasted Red Pepper Salsa (\$23.95pp)
- Boeuf Bourguignon: Red Wine-Braised Beef Short Rib with Mushrooms, Pearl Onions, Baby Carrots, Burgundy Wine, Garlic, and Herbs (\$24.95pp)
- Red Wine Braised Short Ribs with Pomegranate-Balsamic Glaze (\$24.95pp)
- Beer-Braised Beef Short Ribs with Bacon, Cremini Mushrooms, Garlic, Carrots, and Shallots (\$24.95)
- Beef Tenderloin: Herb and Dijon-Crusted, Served with Chimichurri Sauce (\$27.95pp)
- Grilled Beef Tenderloin with Port Wine Demi and Grilled Portobello (\$27.95pp)
- Pan Seared Atlantic Salmon with Lemon Herb Butter (\$24.95pp)
- Pan Seared Salmon Filet 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 (\$24.95pp)
- Pan-Roasted Salmon with Feta, Oven Cured Tomatoes, Oregano, and Lemon (24.95pp)
- Chilled Poached Salmon with Cucumber, Dill, and Caper Sauce (\$24.95pp)
- Chef's Special Grilled Salmon (\$24.95pp)

Sides

- Roasted Redskin Potatoes with Garlic and Rosemary
- Roasted Baby Redskin Potatoes Tossed with Cilantro Pesto and Parmesan
- 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
- Grilled Asparagus with Roasted Tri-Colored Sweet Peppers
- Sautéed French Green Beans with Shiitake Mushrooms
- Tuscan Style Roasted (or Grilled) Vegetables
- Grilled and Chilled Zucchini and Yellow Squash with Romesco Sauce and Fresh Basil, Queso Blanco on the Side
- Assorted Roasted Vegetables with Feta and a Balsamic Drizzle
- Roasted Butternut Squash with Pepitas, Dried Cranberries, Cracked Pepper, Sea Salt, and Olive Oil
- Corn and 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, Tortilla 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

Jalapeno-Cheddar Corn Muffins with Butter Rosettes

From Our Pastry Shop

9" Three Layer Cakes (serves 14) \$62.00
12" Three Layer Cakes (serves 40-50) \$165.00
¼ Sheet Two Layer Cake (serves 20) \$62.00
½ Sheet Two Layer Cake (serves 50) \$120.00
Full Sheet Two Layer Cake (serves 100) \$220.00

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 \$50.00

Chocolate Espresso Torte: Flourless Chocolate Torte with Espresso \$60.00

Opera Torte: Rectangular Cake with Three Layers of Almond Sponge Cake with Coffee Buttercream and Chocolate Ganache \$65.00

Cheesecakes, Assorted Flavors, \$59.00

Pies, Assorted Flavors, \$25.00 (must leave \$10 deposit for each pie pan)

Fruit Crisps \$4.95pp

Bread Pudding \$4.95pp

Strawberry Shortcake \$5.75

10" Tarts, Serves 8-12, \$39.00,
including Fresh Fruit with Pastry Cream, Baked Fruit, Lemon, Lime, Chocolate Mousse, Pecan, other flavors
available on request

Individual Desserts

Cupcakes: Large @\$4.75 apiece, Medium @ \$3.75 apiece
3" Tarts \$4.95, including Lemon, Key Lime, Fresh Fruit, Raspberry Almond

Dessert Bars and Cookies

Assorted Mini Bar Cookies of the Day, May Include Apricot Bars, Lemon Bars, Raspberry Bars, Magic Bars, Peanut Butter Bars, Derby Bars, Chocolate Ganache Brownies, or Seasonal Favorites, 2 per person, \$3.75pp

Assorted Mini Cookies of the Day, May Include Chocolate Chip, Peanut Butter, Oatmeal, Lemon, or Seasonal Favorites, 2 per person, \$3.75pp

Miniature Desserts

1 per person - \$2.60, 2 per person - \$5.20, 3 per person - \$7.25

Assorted Miniature Viennese Pastries of the Day, May Include Chocolate Eclairs, Berry Petit Fours, Chocolate Ganache Bites, Tiramisu, Macarons--Assorted Flavors, Lemon Tarts, Fruit Tarts, Chocolate Mousse Tarts, Toasted Almond Tortes, Salted Caramel Nanaimo Bars, and Chocolate Chip Kisses

Catering Policies:

*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 30%.

*We appreciate at least a week's 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 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.