

BREAKFAST

YOGURT (serves up to 7 people) 35.
Vanilla yogurt, mixed berries and toasted dried fruit granola served with honey

FRESH FRUIT PLATTER (serves up to 7 people) 35.
A selection of seasonal melons, citrus, berries, and pineapple, sliced and colorfully arranged.

BAKED GOOD'S (minimum 7 items) Prices vary
A selection of freshly baked sourdough bagels (cinnamon raisin, everything, plain, sesame, apple cherry walnut.) "Stickiest" buns, croissants, blueberry muffins, served with butter, jam, and a variety of cream cheese shmears.

COFFEE (8-12 oz. SERVINGS) 17.
"Classic" breakfast or "bold" blend served in thermal insulated servers and accompanied by the appropriate condiments

TEA (PER TEA SACHET) 2.5
"Mighty leaf" organic tea (Black English breakfast, Earl Grey regular or decaffeinated, Herbal Infusion Chamomile Citron, Ginger Twist decaffeinated and Green Tea Passion) served with lemon and the appropriate condiments

SMOKED SALMON PLATTER (5 to 7 people) 59.
Norwegian smoked salmon, black onion bagels, vine ripe tomatoes, Bermuda onion, English cucumber, mixed greens with citrus vinaigrette, caper berries, boiled egg, cream cheese and salmon caviar

BEVERAGES

Tropicana orange, grapefruit or cranberry juice
 10 oz. bottles 2.
 ½ gallon or gallon glass jug 8. and 16.
Hanks bottled sodas 12oz. 2.5
Panna spring water 500ml. 3.5
San Pellegrino 500ml. 3.5
Iced Tea or fresh lemonade ½ gallon or gallon 7. and 14.

COOKIE AND BROWNIE TRAY (serves 5 to 7 people) 18.
An assortment of chocolate chip cookies, oatmeal raisin cookies, and fudge brownies

LUNCH

SOUP (16oz or 32oz microwaveable portions) 5. and 10.
Fresh soup and chili of the day served with crusty Italian bread and appropriate condiments.

SALADS (serves 5 to 7 people)

Mixed Greens 25. with chicken 35.
Cherry tomatoes, Kalamata olives, English cucumber, red onion, julienne of red beet and goat cheese with citrus vinaigrette, balsamic vinaigrette or spicy ranch

"Classic" Caesar 28. with chicken 38.
With hearts of romaine, roasted garlic lemon anchovy dressing, argentine parmesan cheese, seasoned crouton and crispy prosciutto.

Baby Spinach 29. with chicken 39.
Asparagus, pink grapefruit, dried currents, tomatoes, caramelized pears, double smoked bacon, red beets, and toasted pine nuts with citrus vinaigrette, balsamic vinaigrette or spicy ranch

Asian Chicken 35.
With romaine, crispy rice noodles, water chestnuts, red pepper, green onion, mandarin oranges, sesame seeds and soy ginger vinaigrette.

Pasta Salad 42. with chicken 52.
Cheese tortellini and cavetelli pasta with grilled zucchini, mushrooms, and onions, roasted peppers, tomatoes, cured olives, argentine parmesan and basil pesto

WRAPS

Grilled Chicken Caesar Wrap 8.5
Grilled chicken breast, Argentine parmesan cheese and romaine lettuce topped with crispy prosciutto, Caesar dressing wrapped in flour tortilla

Mediterranean Wrap 9.
Roasted peppers, garlic hummus, feta cheese, tomato, Kalamata olives, English cucumbers, field greens, and sun dried tomato spread wrapped in flour tortilla

Southwestern chicken wrap 9.
Spiced rubbed chicken breast, pepper jack cheese, fresh tomato salsa, romaine lettuce, guacamole, and chili lime cream wrapped in flour tortilla

SANDWICHES (minimum of 5 items)

Caprese with Prosciutto 10.5.
Fresh mozzarella, Roma tomatoes, roasted peppers, and basil pesto served on crusty Italian bread

Corned beef or smoked turkey "Classic" 9.5
With lean corned beef or smoked turkey, Swiss cheese, Russian dressing, and spicy slaw served on marble rye bread

Smoked turkey club 9.5
Double smoked slab bacon, lettuce and tomato with cranberry mayo served on your choice of Artisan breads

"Classic" chicken salad 8.5
All white meat chicken, red seedless grapes, organic sprouts, lettuce and tomato with Dijon honey mustard sauce served on your choice of Artisan breads

Black forest ham 9.
White cheddar cheese, lettuce and tomato with mayonnaise mustard horseradish sauce served on your choice of Artisan breads

Albacore tuna salad 8.5
All white tuna, organic sprouts, lettuce and tomato with lemon chive mayo served on your choice of Artisan breads

(Sandwiches and Wraps served with "Classic" chips)



ARTISAN BREADS

Whole Wheat Multigrain, Marble Rye, Country White, Sourdough, Butter Croissant, Raisin Nut, Brioche And Assorted Rolls and Bagels

ORDERING AND PAYMENT INFORMATION

We request 24 hours notice for all catering orders

Weekend orders should be placed by 12 pm on Friday

There is a minimum order of \$35 and must be held with a credit card

Delivery charge of \$35 for 5 miles or less, an additional \$2 per extra mile will be added to invoice

Cancellations are only accepted if made by 4 pm the day before during the weekday and 24 hours in advance for Weekend orders. All other cancellations will be subject to a 50% charge.

We accept American Express, Master Card, Visa, Discover, Corporate checks and Cash on pick up only



the (*the*) adj. 1: describing as unique

classic (*klas-ik*) n. 1: a creation of enduring value of highest rank or class serving as the established model or standard

diner (*di-ner*) n. 1: one who dines

the classic diner (*the klas-ik di-ner*) 1: a person with elegance of style and manner who has incomparable, distinctive, and unrivaled taste in food



C O R P O R A T E
C A T E R I N G



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