



Production Catering Menu

Includes Disposable Paper Goods, Flatware, Napkins, & Cups

Continental Breakfast (varies daily): \$9.75 pp

Fresh Seasonal Fruit, Yogurts, Granola, Instant Oatmeal, Croissants or Bagels, Coffee, Hot Tea, Juice

Hot Breakfast: \$15pp

Includes seasonal cut fruit, yogurts, granola, coffee, tea and juice

Your choice of 2 of the following:

Frittata of the Day

Traditional Spanish Tortilla

Vegan Tofu Scramble with Veggies and Potatoes

Southern Grits Casserole

Scrambled Eggs

Belgian Waffles

Overnight French Toast with Maple Syrup

Fresh Omelet and Pancake Station (+3 pp)

Smoked Salmon Display with Bagels, Cream Cheese, Minced Onion, Egg, Capers (+2 pp)

Your choice of 2 side dish:

Hash Brown Potatoes

Potatoes O'Brien

Overnight Steel Cut Oats with Cinnamon

Southern Creamy Grits

Bacon and Turkey Sausage Patties

Breakfast Sausage Patties or Links

Breakfast Handhelds \$13

Includes cut seasonal fruit, yogurts, granola, coffee, tea, juice

Build Your Sandwich

Choice of: Multigrain Toast, Butter Croissant, English Muffin or Bagel with Fresh Scrambled Eggs or Tofu

Choice of: Bacon, Ham, Sausage, Vegetarian Sausage, Vegetarian Bacon, Cheddar or Havarti Cheese

Breakfast Burrito:

Flour Tortilla stuffed with Scrambled Eggs, Sausage or Bacon, Peppers, Onions, Potatoes, and Cheese
Vegan Option with Tofu, Veggies, Vegan Cheese

Lunch Options Choice of 2 Mains: \$18 pp

Includes Tossed Salad, 2 Sides & Dessert of the Day

Vegetarian Stuffed Portabella Mushrooms
Vegetarian Stuffed Peppers (also available vegan)
Vegetarian Paella (vegan)
Spanish Style Garbanzos with Spinach (vegan)
Lentils with Fresh Herbs (vegan)
White Bean Stew (vegan)
Ratatouille (vegan)
Bowtie Pasta with Pesto and Veggies
Florentine Chicken Breast w/ Sundried Tomato
Chicken Piccata
Chicken Cacciatore
Chicken Marsala
Chicken and Chorizo Paella

Sides Choose 2:

Mac 'n' Cheese
Smashed New Potatoes w/ Garlic and Rosemary
Creamy Mashed Potatoes
Baked Sweet Potatoes
Pearl Cous Cous
Wild Rice Pilaf
Brown Rice & Quinoa Plaf
Stir-Fried Rice
White Rice
Creamy Polenta

Themed Lunches (all inclusive): \$22 pp

Mexican Fiesta: Chicken and Steak Fajitas, Vegetable Fajitas, Refried Bean, Spanish Rice, Chips, Salsa, Guacamole, Shredded Lettuce, Cheese, Sour Cream, Flour Tortillas, Corn Tortillas, Chocolate Cake

Chicken with Burst Tomatoes and Balsamic Glaze
Chicken Fricassee
Chicken Teriyaki
Jamaican Jerk Chicken with Mango and Cilantro
Beef Bourguignon
Grilled Beef Sirloin with Wild Mushroom Sauce
Mojo Roasted Pork Loin
Herb Crusted Pork Loin
Mahi-Mahi Vera Cruz
Sauteed Fresh Fish with Shallot Butter Pan Sauce
Pecan Crusted Fresh Fish
Poached Salmon with Lemon and Dill
Oven Roasted Fresh Fish

Sauteed Summer Squash and Zucchini
Black Beans
Glazed Carrots
Sweet Plantains
Sauteed Carrots and Broccoli
Sauteed Mixed Vegetables
Roasted Root Vegetables
Green Beans Almondine
Roasted Brussels Sprouts
Sauteed Fresh Corn with Shallots and Butter

Southern BBQ: Slow Smoked Ribs, Jerk Chicken Wings, BBQ Beans, Mac 'n' Cheese, Corn on the Cob, Cole Slaw, Tossed Salad, Berry Crumble

Argentine Grill: Chicken Breast, Sausages, Steak, Veggies, New Potatoes, Chimichurri, Roasted Red Pepper Sauce, Salad Bar, Fruit Clafoutis

Cold Lunch/ Second Meal \$12.95 pp

Sandwiches (Choice of 3)

Pesto Chicken Salad with Green Onion, Parmesan Cheese, Romaine Lettuce & Tomato

Curry Chicken Salad with Golden Raisins, Pecans and Celery, Romaine Lettuce & Tomato

New Orleans Style Muffaletta: Italian Cured Meats, Provolone Cheese, Olive Spread, Lettuce & Tomato

Vegetarian Muffaletta: As Above with Marinated Artichoke, Mushrooms & Peppers

Caprese: Tomato, Fresh Mozzarella, Basil

Caprese with Prosciutto

Roasted Turkey Breast and Cheddar Cheese, Romaine Lettuce and Diced Tomato

Black Forest Ham, Swiss Cheese, Lettuce, and Tomato

Albacore Tuna Salad with Celery and Minced Onion, Lettuce and Tomato

Pastrami & Swiss on Rye Bread

Salads (Choice of 2)

Tossed Salad with choice of Citrus Vinaigrette or Ranch Dressing

Greek Salad with Lemon~Oregano Vinaigrette

Massaged Kale Salad

Traditional Cesar Salad with Parmesan Cheese and Garlic Croutons

Southern Style Cole Slaw

Lentil Salad

Orzo Pasta Salad

Large Salad Bar (no other salad with this option)

White Bean Salad with Cucumber, Caper and Charred Onion

Delivery Charge Minimum (charge based on location): \$50

Service Charge: \$50/ day (include 1.5 hours wait/ service time)