

CORPORATE CATERING MENU

IN THE MARKETPLACE

PH # 510-522- FOOD (3663) ■ SEASON TO TASTE ■ 1650 PARK STREET ALAMEDA 94501 ■

GIVE US THE OPPORTUNITY TO MAKE YOUR NEXT EVENT SPECTACULAR BY PROVIDING THE FOOD!

- Do not feel restricted to this catering menu, we will design menus for you based on your preferences, dietary and/or religious considerations.
- We request a minimum of 48 hour notice but will make every effort to accommodate your schedule.
- Orders over \$100 may require a deposit
- Utensils, napkins and plates are available for a minimum order

Corporate Boxed Lunches:

"The Board Room" \$15/pp

Each box includes a gourmet sandwich (see sandwich platter list), one of our gourmet prepared salads, sparkling water, utensils, and a brownie.

"The Executive" \$12/pp

Each box includes a gourmet sandwich, sparkling water, organic spring mix salad, utensils and a brownie.

"The Working Lunch" \$10/pp

Each box includes a gourmet sandwich, sparkling water, utensils and a cookie.

"The Light Eater" \$10/pp

Each box includes sparkling water, utensils, a cookie and your choice of:

- Organic Spring Mix with goat cheese, walnuts, house-made croutons and lemon vinaigrette
- Greek Salad over Romaine Lettuce
- Albacore Tuna or Free-Range Chicken Salad over Romaine with lemon vinaigrette
- Organic Vegetarian Pasta Prima Vera Salad
- Caesar Salad
- Farro - Chickpea over Spinach with ranch

"On the Go" \$8/pp

Each box includes half of a gourmet sandwich, one of our gourmet prepared salads, sparkling water & utensils.

~Seasonal Fruit Platter ~

optional sour cream-brown sugar dip

8-12 \$48/ 15-20 \$75/ 20-25 \$95

~Fruit & Cheese Platter ~

the seasons finest!

8-12 \$65/ 15-20 \$90/ 20-25 \$115

~Meat & Cheese Platter ~

served with baguette

8-12 \$75/15-20 \$95/20-25 \$145

~Organic Veggie Crudités~

with a creamy dill dip

8-12 \$48/ 15-20 \$75/ 20-25 \$95

Quiche

9" serves 8-10 \$28

Great with one of our green salads or fruit
Broccoli & Cheddar; Mushroom-Leek or Niman Ranch ham & Swiss

Strata serves 9-12 \$42/18-24 \$80

Layers of bread and fluffy egg

Great with one of our green salads or fruit
Sun Dried Tomato, Eggplant, Zucchini & Parmesan with Marinara OR Roasted Bell Pepper, Corn, Black Beans & Cheddar with Salsa

Mini Frittatas

~ "they're so cute!" ~

serves 10-12 \$36/18-24 \$70

- Feta, Olive & Sun Dried Tomato
- Herb & Parmesan
- Niman Ranch Ham & Swiss

~Smoked Salmon \$9.50/pp~

Great for breakfast or as an appetizer
rye bread, herb cream cheese, capers, chopped red onion and hard boiled egg

~Mediterranean Sampler~

spanikopita, dolmas, hummus, olives & feta with house-made pita chips

8-12 \$65/ 15-20 \$90/ 20-25 \$115

~Grilled Veggies & Prawns~

with a lime-tarragon dipping sauce

8-12 \$75/ 15-20 \$95/ 20-25 \$145

~Summer Sampler~

pesto pasta and prawn salads with tomato/basil/mozzarella skewers

8-12 \$65/ 15-20 \$90/ 20-25 \$115

Gourmet Sandwich Platter

All sandwiches are served on Semifreddi's Bakery breads

serves 8-12 \$75 /12-15 \$95/ 20-25 \$150

- Albacore Tuna Salad on whole wheat
- Egg Salad on a foccacia roll
- Free-Range Chicken Salad (regular, spicy or curry) on a foccacia roll
- Grilled Organic Veggie on whole wheat
- House-Roasted Beef w/bleu cheese on sliced sour dough
- House-Roasted Diestel Turkey on foccacia roll with mango chutney and caramelized onions
- Niman Ranch Ham & Cheese on NY Rye
- Salami & Provolone on sliced sour dough
- Traditional Veggie on whole wheat

Prepared Salads

\$6.95/lb.

- Artichoke Potato; Braised Tofu; Carrot; Coleslaw;
- Farro & Chickpea; Greek Gigande Beans; Greek Salad; Israeli Couscous; Orzo Pasta; Organic Beets; Pasta; Potato; Seasonal Fruit; Sesame Udon; Snap Peas or Vietnamese Tempheh

SPRING 2006 CATERING MENU ■ SELECTIONS CHANGE BASED ON THE AVAILABILITY OF THE FINEST INGREDIENTS
PH # 510-522- FOOD (3663) ■ PRICES SUBJECT TO CHANGE WITHOUT NOTICE ■ FAX # 510-522-TOGO (8646)