

BREAKFAST MEALS

Continental \$9.95 - Fresh bakery items, seasonal fresh fruit, and regular and decaffeinated gourmet coffee.

Light Country \$11.95 - Fresh scrambled eggs and signature home fried potatoes accompanied with seasonal fresh fruit salad, with regular and decaffeinated gourmet coffee.

The Full Country \$13.95 - Fresh scrambled eggs, signature home fried potatoes, hickory smoked bacon and/or chicken apple sausage accompanied with breakfast bakery selections, fresh fruit salad, with regular and decaffeinated gourmet coffee.

BREAKFAST A LA CARTE

Breakfast Burritos \$7.95 - Ham, Chorizo, or Veggie with Egg, Potato, and Cheese

Fresh Bakery Items \$3.95 – Bagels with cream cheese, muffins, nut breads, coffee cake, Danish, and donuts.

Seasonal Fresh Fruit \$4.95 – Prepared cut or whole.

Scrambled Eggs with Mix-Ins \$6.95 – Roasted vegetables, mixed cheeses, salsa, and sour cream.

Quiche \$6.95 – Two styles include ham or spinach and roasted vegetable.

Assorted Meats \$4.95 – Hickory bacon, pork sausage links, chicken apple sausage, and linguica.

Assorted Yogurts \$3.95– With side of granola

BREAKFAST ADD ON'S

\$5.95

Belgian Waffle Bar – With chopped candied pecans, warm chocolate sauce, syrup, whipped cream, and butter.

Silver Dollar Pancakes – Three styles (plain, blueberry and chocolate chip) with warm syrup, and butter.

Sourdough Cinnamon French Toast – With warm syrup and butter.

Prices Listed Per Person
Minimum order size is 8

BUILD YOUR OWN SANDWICHES \$14.95

Sliced Deli Meats & Cheeses

Grilled chicken breast, roasted turkey, black forest ham, roast beef, salami, bacon, cheddar, Swiss, provolone, and pepper jack.

Roasted Vegetables with Condiments

Bell pepper, portobello mushrooms, onions, eggplant, avocado, pickles, cucumber, leaf lettuce, sliced tomatoes, sprouts, with mustard aioli and cream cheese.

Breads – Sliced baguettes, focaccia, ciabatta, and whole wheat.

BOX LUNCH SANDWICHES

Includes fresh fruit salad and fresh baked cookie.

Classic \$13.95

Deluxe \$15.95

CLASSIC SANDWICHES \$8.95

Sliced Deli Meats & Cheeses - Grilled chicken breast, roasted turkey, black forest ham, roast beef, salami, bacon, cheddar, Swiss, provolone, and pepper jack

Spread and Condiments – Mustard aioli, lettuce, and tomato

Bread – French baguette, focaccia, ciabatta, whole wheat (Wraps upon request)

BOX LUNCH SALADS

.Hawaiian Spinach \$14.95

Baby spinach, hickory bacon, and sweet tomato "Kawai" vinaigrette.

Roasted Vegetable and Quinoa \$14.95

A vegetarian super food delight

Classic Caesar with Grilled Chicken \$15.95

Our take on the classic

California Country Chicken \$15.95

Mixed greens, roasted pulled chicken, and all the fixings, served with a champagne vinaigrette.

Mexican Tortilla with Grilled Chicken \$15.95

A South of the border treat topped with queso fresco, tortilla strips, and chipotle dressing.

Salmon with Citrus \$18.95

Grilled garlic-dill salmon with a chopped lettuce, cucumbers, avocado, grapefruit segments, green beans, & champagne vinaigrette

DELUXE STYLE SANDWICHES \$10.95

Deluxe Clubhouse - Chicken breast, sliced provolone, bacon, lettuce, avocado, and tomato with herb mayonnaise on focaccia

Honey Baked Ham and Brie - Thinly-sliced ham and Brie, fresh spinach with sautéed apple, onion, shallot and brown mustard compote on a French baguette

Smoked Turkey and Provolone with Pesto - Romaine, smoked turkey, provolone cheese, tomato, and avocado with a creamy pesto sauce on focaccia

Roast Beef and Pepper Jack with Creamy Horseradish - Romaine, roast beef, pepper jack cheese and tomato, with a creamy horseradish spread on a French baguette

Roasted Vegetable and Mozzarella with Red Pepper Aioli (Vegetarian) -

Thinly sliced roasted bell peppers, zucchini, onions, mushrooms, spinach leaves, with roasted red pepper aioli on focaccia

HOMESTYLE SALADS \$4.95

Mediterranean Quinoa

Spicy Thai Noodle

Orecchiette Pasta

Seasonal Fresh Cut Fruit

SOUP OF THE DAY \$5.95

EISENHAUER'S

CATERING & EVENTS

CHICKEN ENTRÉES

- Classic Lemon-Caper Chicken (Piccata-Style) with white or brown rice
- Mediterranean Pan-Seared Chicken Thighs (Cacciatore-Style) with white or brown rice
- Authentic Chicken Teriyaki with white or brown rice
- Chicken Enchiladas with tomato rice and refried beans

BEEF ENTRÉES (Add 3.00)

- Grilled Tri-Tip Steak in Garlic A Jus Reduction with Pan-Fried Mushroom Garnish and Mashed Potatoes
- Korean Kalbi Barbecue Beef Short Ribs with White or Brown Rice
- Slow Cooker Braised Beef Ragout served with Pappardelle pasta side
- Classic Meatloaf with home style gravy with side of Mashed Potatoes

FISH & SEAFOOD ENTRÉES (Add 3.00)

- Cod Cakes with Creamy Herb Remoulade Sauce with side of Herb Cous Cous
- Veracruz-Style Tilapia with side of Herb Cous Cous
- Grilled Salmon with side of Herb Cous Cous

PASTA ENTRÉES

- Traditional Lasagna
- Spinach and Ricotta Stuffed Shells – VEGETARIAN
- Roasted Vegetable Linguine with Torn Fresh Basil – VEGETARIAN
- Fettucini with Tomato Basil Cream and Roasted Chicken

BASIC ENTRÉE \$14.95

Add another entree choice for just \$5.00

When more than one entree is chosen, slightly smaller portions are prepared, providing the perfect amount and variety for your group!

Add a Gourmet Salad

Classic Caesar, Roasted Pear Salad
Roasted Beet Frisee Salad, Citrus Salad
And/Or Side Compliment

Roasted Vegetables, Gourmet Mac & Cheese, Sweet Corn Pudding Cakes
\$3.00

VEGETARIAN ENTRÉES

- Tofu Stir Fry
- Aubergine & Chick-pea Tagie
- Eggplant Parmesan
- Oven-Dried Tomato Tart with Goat Cheese and Kalamata Olives
- Corn-Stuffed Poblano Chiles

PREMIUM PLATTER DISPLAYS – 8 person minimum, \$4.95

The Mediterranean - Varietal Cheeses, Tomato Bruschetta, Olive Tapenade, Roasted Vegetables, Humus, and Candied Nuts. Served with Pita Points, Crostinis and Crackers

Charcuterie Platter - Assorted sausages and mustards.

Crudite of Grilled & Raw Vegetables - A variety of grilled and raw vegetables with hummus and red pepper aioli for dipping.

Gourmet Cheese Display - Fine Cheeses served with Pita Points, Crostinis, and Gourmet Crackers

Seasonal Fresh Fruit - An artful display of the season's best fruit.

SIGNATURE HORS D'OEUVRES – 8 person minimum, \$3.95 (2 pieces per person)

- Asian Meatball with Snow Pea Pick
- Miniature Samosas
- Shrimp Pipette (Add 1.00)
- Garlic and Chili Roasted Prawns (Add 1.00)
- Button mushrooms stuffed with your choice of filling: bacon and cheese, crab, pesto and pine nut (goat cheese and parmesan topped with pine nut) sausage or spinach and cheese.
- Bacon Wrapped Dates
- Beef & Chicken Morsels (1 of each pp)

BEVERAGES

- Gourmet Coffee and Tea 3.95
- Bottled Waters and Sodas 1.95
- Juices and Sparkling Water 2.95
- Homemade Ice Tea, Fruit Punch, or Lemonade 3.95
- *Beer and Wine selections available. Consult a coordinator for more details

DESSERTS & SNACKS

- Assorted Fresh Baked Cookies 1.95
- Assorted Sweet Treats 1.95
- Assorted Dessert Bars 2.95
- Frosted Fudge Brownies 2.95
- Carrot Cake 2.95
- Lemon Bars 2.95
- Seasonal Petits Fours 2.95
- Premium Protein Bars 3.95
- Deviled Eggs – 3.95 (8 serving minimum. 2 per serving.)

SNACK BOXES – \$6.95

(Each includes a sweet treat dessert)

- Fruit, Nuts, & Cheese** - Brie, white cheddar, and Gouda, herb crostinis, grapes, and mixed nuts
- Focaccia Bites** - Two small grilled chicken sandwich bites with veggies and ranch dip.
- Chicken Veronique** - Scoop of chicken salad, two deviled eggs halves, herb crostinis

POPCORN BAR - \$6.95 - Artfully displayed assorted flavors

CHIPS AND DIPS – \$6.95 - Home made Tortilla Chips with fresh Salsas and Guacamole

3 SERVICE OPTIONS

- All Disposable** includes drop off/set up delivery with black plastic plates, eating/serving utensils, and paper napkins. - 15% Fee with NO extra charge for disposable utensils and napkins.
- Upscale #1** Includes buffet table linen, chafing dishes non-disposable platters/bowls and serving utensils, and also includes drop off/set up delivery with black plastic plates, eating/serving utensils, and paper napkins. 19% Fee + 1.95pp
- Upscale #2 or Full Service** includes buffet table linen (other linen or speciality linen additional fee), chafing dishes non-disposable platters/bowls and serving utensils, and also includes drop off/set up delivery with basic china plate, non-disposable eating utensils, and linen napkin. 22% Fee + 3.95pp