



EXCELLENCE IN SERVICE
408.900.8125
INFO@EISENHAUERSCATERING.COM
195 WEST HENDY AVE.
SUNNYVALE, CA 94086

BUSINESS CATERING MENU

MORNING SELECTIONS

Fresh Bakery Items 4.95 Available selections: Assorted bagels with cream cheese, muffins, nut breads, coffee cake, Danish, and donuts

Seasonal Fresh Fruit 5.95 Fruit Salad or Assorted Whole Selections

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, with egg and cheese blend

Assorted Meats 4.95 Hickory bacon, pork sausage links, chicken apple sausage, or linguica

Assorted Yogurts 3.95 With side of granola

Belgian Waffle Bar 6.95 With chopped candied pecans, warm chocolate sauce, syrup, whipped cream, and butter

Silver Dollar Pancakes 6.95 Three styles include plain, blueberry and chocolate chip, with warm syrup, and butter

Sourdough Cinnamon French Toast 6.95 With warm syrup, powdered sugar, pecans, and butter

BREAKFAST MEALS

The Light Country 14.95 Fresh scrambled eggs and Eisenhauer's signature home fried potatoes accompanied by seasonal fresh fruit salad and an assortment of fresh bakery items

The Full Country 17.95 Fresh scrambled eggs, Eisenhauer's signature home fried potatoes, hickory smoked bacon and/or chicken apple sausage accompanied with breakfast bakery selections and fresh fruit salad

BEVERAGES

Gourmet Coffee and Tea 3.95

Assorted Bottled Water or Sodas on Ice 2.95

Assorted Juices and/or Sparkling Water on Ice 3.95

SALADS, SANDWICHES, AND WRAPS

SALAD BOXES – 16.95

Chicken Caesar -With romaine, parmesan-reggiano, pan-fried garlic- herb croutons, and creamy Caesar Dressing

Tuscan Steak -Mixed green topped, seasoned tri tip, char grilled red onions, tomatoes, roasted beets, asparagus and goat cheese crumbles served with a red wine vinaigrette.

Mexican Chicken Tortilla -Chopped romaine, grilled chicken, diced tomato, black beans, corn, avocado, black olives, jicama sticks, chopped cilantro, queso fresco, tortilla strips, with peppercorn dressing.

Citrus Pulled Chicken - Mixed greens, roasted pulled chicken, avocado, tomato, crumbled goat cheese, cranberries, and candied walnuts, green onion, served with a champagne vinaigrette

Nicoise Salad -Tender butter lettuce, Albacore tuna, hard boiled egg, green beans and kalamata olives served with champagne vinaigrette.

Chinese Chicken -With chopped iceberg lettuce, shredded whole chicken, mandarin oranges, green onion, cilantro, chopped roasted peanuts, fried rice noodles, and a hoisin sesame-spiced

Salmon with Citrus -Grilled garlic-dill salmon with blend of chopped romaine and field greens, with cucumbers, avocado, grapefruit segments, green beans, & champagne vinaigrette.

SANDWICHES & WRAPS – Served on Platters 10.95 Box Meals -16.95

Deluxe Clubhouse -Chicken breast, sliced provolone, bacon, lettuce, avocado, tomato and herb mayonnaise on sliced sour dough and quartered

Italian Submarine -Ham, salami, mortadella & provolone with shredded romaine, tomato, pepperoncini, black olives, salt and pepper, on a fresh baguette with Italian vinaigrette

Roasted Beef with Peppers and Onions -Sliced roast beef, roasted bell peppers and onions, sliced provolone on a sweet French baguette roll with balsamic vinaigrette

Ham and Brie -Thinly sliced honey baked ham, sliced Brie cheese, grilled onions, lettuce, tomato and sweet Dijon mustard.

Smoked Turkey and Roasted Vegetable -Roasted Turkey Breast and fresh spinach with roasted zucchini, bell pepper, & tomato on focaccia with zesty vinaigrette

Caprese -Sliced tomatoes, buffalo mozzarella and fresh basil drizzled with balsamic vinaigrette on French baguette.

Grilled Veggie Vinaigrette -Blend of roasted zucchini, eggplant, red and green peppers, sliced moz- zarella and champagne vinaigrette on herb focaccia bread.

Assorted Classic Deli Style - Mix of Smoked Turkey, Chicken, Ham, Salami, Roast Beef with Sliced Cheese

WRAPS

• Grilled Chicken and Avocado • Smoked Turkey and Provolone • Roast Beef and Pepper Jack • Ham and Swiss • Roasted Vegetable with Mozzarella

BUILD YOUR OWN SANDWICHES – 17.95

- Meats – sliced roasted turkey, ham, salami, roast beef, grilled chicken and smoked bacon
- Cheeses – sliced Swiss, cheddar, & pepper jack cheese
- Roasted Vegetables – bell pepper, portabella mushrooms, onions, eggplant
- Bread – baguettes & assorted sliced loaves
- Condiments – lettuce, fresh sliced tomatoes, avocado, pickles, cucumber, cream cheese, sprouts, dijonaise & Italian vinaigrette

HOT SANDWICHES – 18.95

French Dip – New York strip steak marinated with garlic, herbs, olive oil, steak seasoning and sliced thin, served on a baguette with house-made Au Jus

Bahn-Mi with Grilled Lemongrass Pork – On a french baguette with sriracha citrus cream sauce layered with marinated matchstick carrots, daikon radish, garnished with thin sliced jalapeno and cilantro sprigs.

Reuben – Sliced hot pastrami, sauerkraut, Swiss cheese and thousand island dressing served with light rye bread.

Grilled Mediterranean Vegetarian – Portobello mushrooms, zucchini, eggplant, garlic, olive oil, seasoning, mayonnaise, lemon juice, tomatoes, baby arugula served on ciabatta loaf (on the side – feta cheese)

HOMESTYLE SALADS 4.95

Mediterranean Quinoa – With diced bell pepper and tomato, and English cucumber, sliced green onions, kalamata olives, crumbled feta cheese, dressed in a light lemony vinaigrette

Spicy Thai Noodle – Egg noodles, snow peas, green onion, water chestnuts, red bell pepper, sesame seeds, with spicy sesame dressing.

Orecchiette Pasta – With spinach, green onion, red bell pepper, celery, grape tomatoes, and crumbled feta cheese with lemon vinaigrette.

Garden Vegetable – Fresh oven roasted carrot, onion, parsnips, turnips, yellow beets, and sweet potatoes with olive oil, honey, and vinegar dressing topped with crumbled goat cheese.

Mixed Five Bean – With green, kidney, black, and garbanzo beans, and black eyed peas, mixed with green onion and red bell pepper in a herb vinaigrette.

HOT ENTRÉES 19.95

Choose one entrée, one side compliment, and one side salad (below) Add a second entrée 7.00pp

CHICKEN

Best BBQ Chicken – garlic, butter, ketchup, brown sugar, chili sauce, Worcestershire sauce, celery seed, mustard, seasoning, hot pepper sauce, chicken breasts and thighs

Monterey Stuffed Chicken – chicken breast, onion, spinach, garlic, sherry, parsley, grated Swiss cheese, bread crumbs, chicken stock, champagne, cream

Chicken Enchiladas – vegetable oil, shredded chicken breasts, cumin, garlic, Mexican spice blend, red onion, garlic, corn, green chilies, chipotle, tomatoes, our, corn tortillas, enchilada sauce, shredded cheese

Teriyaki Chicken – chicken legs and thighs, cilantro, oil, sake, mirin, soy sauce, sugar, ginger root, garlic

Chicken Picatta – chicken breasts, our, olive oil, lemon juice, chicken stock, capers, parsley

Mediterranean – served in a Mediterranean style vegetable sauce Simple Tender Moist

Chicken Breast – chicken breast halved, organic mayonnaise, seasoning, garlic powder, fresh parmesan cheese, parsley

Chicken Marsala – chicken breast, olive oil, butter, garlic powder, onion, powder, cayenne pepper, oregano, thyme, our, mushrooms, Marsala wine, chicken stock, seasoning

VEGETARIAN

Cassoulet – leeks, carrots, celery, garlic, olive oil, thyme, parsley, bay leaf, cloves, cannellini beans On Side – garlic crumbs

Spinach & Artichoke Stuffed Portobellos – olive oil, Portobello mushroom caps, balsamic vinegar, garlic, onion, spinach, artichokes, seasoning, thyme, bread cubes, vegetable stock, grated parmesan cheese

Zesty Broccoli-Cauliflower, Carrot & Couscous Gratin – broccoli florets, cauliflower florets, couscous, cooking spray, butter, coarse-grained mustard, bread crumbs, cheddar cheese, couscous

Quinoa-Stuffed Tomatoes – quinoa, olive oil, bell pepper, green onions, sautéed mushrooms, thyme, vegan butter, tomatoes.

Vegetable Stir Fry – sesame oil, garlic, ginger, bell pepper, onion, bean sprouts, Napa cabbage, snow peas, broccoli, mushrooms, chili pepper, green onion, basil, lime soy sauce, sesame seeds, seasoning

Oven-Dried Tomato Tart with Goat Cheese & Black Olives – olive oil, tomatoes, garlic, thyme, mozzarella cheese, goat cheese, eggs, cream, olives, parmesan cheese, pie crust

Sweet Potato & Chickpea Cakes with Avocado Salsa – olive oil, onion, garlic, jalapeno peppers, sweet potatoes, seasoning, lime juice, chickpeas, egg, panko for binding Salsa – avocado, chopped tomato, red onion, red pepper

Black Bean Enchiladas – onion, green bell pepper, mushrooms, olive oil, garlic, black beans, corn, green chilies, taco seasoning, cilantro, tortillas, enchilada sauce, Mexican cheese

PASTA

Meat Lasagna – ricotta and marinara, garnished with grated parmesan

Spinach and Ricotta Stuffed Shells – Pasta shells filled with spinach, herbed ricotta and parmesan baked in a light marinara sauce

Fettuccini with Tomato Basil Cream Sauce

Eggplant Parmigiana – eggplant, tomato sauce, basil, mozzarella, parmigiano-reggiano, toasted breadcrumbs. VEGETARIAN/CONTAINS DAIRY

Pappardelle with Grilled Vegetables – olive oil, garlic, lemon juice, chard, peppers, onion, pappardelle, cherry tomatoes, ricotta, tarragon VEGETARIAN

BEEF - additional 4.00pp

Skillet Steak and Spring Veg with Light Spicy Mustard – New York strip steak, seasoning, garlic, mustard, sherry vinegar, honey, cayenne pepper, olive oil, scallions, peas, asparagus –(vegetables served in pan as garnish for beef)

Sherry-Braised Beef Short Ribs – bacon, short ribs, thyme, onion, garlic, onion, sherry, beef broth

Braised Beef Ragout – olive oil, mushrooms, beef rump roast, bacon, tomato paste, red wine, seasoning chicken broth, garlic, carrots, onions, parsley

Favorite Meatloaf – ground beef, sausage, onions, green pepper, eggs, saltines, milk

FISH and SEAFOOD - additional cost pp based on market price

Black Cod with Hoisin & Ginger Sauce – soy sauce, rice vinegar, ginger, green onions, honey, garlic, hoisin, sauce, chili paste, vegetable oil, black cod

Fillet of Sole with Lemon Caper Butter & Seared Spinach – olive oil, fillets of sole, chicken broth, butter, capers, parsley, lemons, spinach, seasoning

Grilled Salmon Fillets on Sautéed Spinach – salmon fillets, green onion, garlic, olive oil dill, seasoning, spinach

Lemon Pepper Shrimp Scampi – shrimp, garlic, lemon juice, olive oil, butter, fresh parsley

SIDE COMPLIMENT (Included with Entrée) *Add a second side 3.00pp*

Herbed Couscous – couscous, fresh herbs, vegetable broth, seasoning

Garlic Mashed Potatoes

Steamed White Rice

Roasted Rainbow Vegetables – yellow and green bell pepper, mushrooms, zucchini, tomatoes, garlic, olive oil, parsley, thyme, rosemary, black olives seasoning VEGAN

Vegetable Confetti Rice Pilaf – with peas, carrots, green onion, and corn

Fettuccini with Tomato Basil Cream Sauce

Black Beans with Queso Fresco

Refried Beans

Jasmine Rice – rice, olive oil, chopped green onion, seasoning, vegetable broth

Israeli Couscous with Parsley & Shallots – pearl couscous, olive oil, shallots, parsley, lemon juice



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SIDE SALAD (Included with Entrée) *Add a second salad 3.00pp*

Baby Spinach with Berries & Curry Dressing – baby spinach straw- berries, blueberries, red onion, balsamic vinegar, rice vinegar, honey, curry powder, Dijon mustard On Side – chopped pecans and honey goat cheese

Big Italian – romaine lettuce, bell pepper, cucumbers, carrots, grape tomatoes, olives, parsley basil, oregano, garlic, red wine vinegar, olive oil, seasoning, honey On Side –feta crumbles

CAESAR – romaine lettuce, fresh grated parmesan cheese, Caesar dressing

SMALL BITES AND SNACKS

Focaccia Sandwich Bites 4.95 – An assortment of miniature focaccia gourmet sandwiches with selected roasted deli meats and sliced cheeses. Standard condiments included, custom condiments available upon request.

Charcuterie 6.95 – An assortment ne cured meats and select cheeses

Seasonal Fruit Display 5.95

Mediterranean Bruschetta Display 6.95 – Variety of cheeses, tomato bruschetta, Moroccan eggplant dip, roasted vegetables, hummus, and candied nuts. Served with pita points, crostinis and crackers

Popcorn Bar 5.95 – Plain, Kettle, White Cheddar and Caramel

Premium Protein Bars 4.95

Mixed Nuts 4.95

Assorted Fresh Baked Cookies 2.95

Assorted Sweet Treats 3.95

Assorted Bar Desserts 3.95

BEVERAGES

Gourmet Coffee and Tea 3.95

Assorted Bottled Water or Sodas on Ice 2.95

Assorted Juices and/or Sparkling Water on Ice 3.95

Homemade Ice Tea, Fruit Punch, or Lemonade 3.95