



EXCELLENCE IN SERVICE

## EISENHAUER'S BUSINESS CATERING MENU

### MORNING SELECTIONS

(Gourmet coffee and other beverages listed below)

**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

**Belgium Waffle Bar 6.95**

with chopped candied pecans, warm chocolate sauce, syrup, whipped cream, and butter

**Sliver 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 with 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

## 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 and 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 mozzarella and champagne vinaigrette on herb focaccia bread.

#### **Classic Deli Style - 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 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 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 salad (listed 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, flour, 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, flour, 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 grated parmesan cheese, parsley

**Chicken Marsala** – chicken breast, olive oil, butter, garlic powder, onion, powder, cayenne pepper, oregano, thyme, flour, 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 and 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 and Black Olives** – olive oil, tomatoes, garlic, thyme, mozzarella cheese, goat cheese, eggs, cream, olives, parmesan cheese, pit crust

**Sweet Potato and 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

**Fettucini 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

**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, flour, 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

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

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

**Grilled Salmon Fillets served on sautéed spinach** – salmon filets, 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 and Shallots** – pearl couscous, olive oil, shallots, parsley, lemon juice

**SIDE SALAD** (Included with Entrée)

Add a second salad 3.00pp

**Baby Spinach with Berries and Curry Dressing** – baby spinach strawberries, 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 fine 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**