



**BUSINESS
CATERING MENU
SUMMER/FALL 2020**



MORNING FAVORITES and LIGHT SNACKS

8-person minimum

Continental Express—9.50

Bakery items* (includes bagels with cream cheese, pastries, donuts, and muffins) and seasonal fresh fruit with berries

Light Country Breakfast—15.50

Fresh scrambled eggs, home-fried potatoes with peppers and onions, seasonal fresh fruit with berries, and an assortment of bakery items*

Full Country Breakfast—18.50

Fresh scrambled eggs, home-fried potatoes with peppers and onions, hickory smoked bacon and chicken-apple sausage, seasonal fruit salad with berries, and an assortment of bakery items*

**Substitute Belgian Waffles, Buttermilk Pancakes, or Brioche French Toast for Bakery Items—Additional 3.50—Includes warm syrup and butter with each selection*

Egg Frittata with Seasonal Fruit and Fresh Berries—12.50

(Vegetarian or Ham)

Vegetable Frittata with Goat & Parmesan Cheese

Olive oil, red bell pepper, sweet onion, zucchini, baby spinach, basil, eggs, parmesan cheese, seasoning, scallions, goat cheese

Ham and Spinach Frittata with Baby Potatoes & Cheddar Cheese

Olive oil, baby potatoes, diced ham, spinach, green onions, mustard, pepper, eggs, cream, shredded cheddar cheese

Breakfast Burrito with Seasonal Fruit and Fresh Berries—11.50

(Beef Chorizo or Vegetarian)

Chorizo and Potato with Jack/Cheddar Cheese

Potatoes, olive oil, Mexican chorizo, tortillas, eggs, Jack and cheddar cheese, cilantro, tomato salsa

Vegetarian with Onion, Peppers, Mushrooms, Kale and Pinto Beans

Olive oil, white onion, bell peppers, mushrooms, chopped kale, eggs, milk, pinto beans, Jack and cheddar cheese, salsa

Eggs Benedict with Seasonal Fruit and Fresh Berries—13.50

(Spinach or Canadian Bacon)

Eggs Florentine with Hollandaise Sauce

English muffins, eggs, white vinegar, butter, cream, baby spinach, seasoning, lemon juice, parsley mustard, cayenne pepper

Eggs Benedict with Canadian Bacon and Hollandaise Sauce

English muffins, eggs, white vinegar, Canadian bacon, parsley, cream, lemon juice, parsley, mustard, cayenne pepper

Single Serve Smoothie—5.50

Apple juice, Greek yogurt, dark greens, honey, cinnamon, banana, and mixed frozen berries

Assorted Greek Yogurts with Granola—4.50

Premium Protein Bars—4.50

SANDWICHES—14.50

2-person minimum per item selected
Includes Seasonal Fruit with Berries and
Kettle Potato Chips

Deluxe Clubhouse Chicken breast, sliced provolone, bacon, green leaf lettuce, avocado, tomato and herb mayonnaise layered on three slices of sour dough—cut into quarters

Italian Submarine Ham, salami, bologna & provolone with shredded romaine, tomato, pepperoncini, black olives, thinly sliced red onion, salt and pepper, Italian herbs and red wine vinaigrette on a baguette

Spicy Roast Beef with Peppers and Onions Sliced roast beef, roasted bell peppers and onions, chili pepper, shredded jack, green leaf lettuce, tomato, with creamy balsamic dressing on a baguette

Smoked Turkey, Avocado, and White Cheddar Smoked turkey breast, white cheddar cheese, avocado, red onion, green leaf lettuce, tomato, mayonnaise on sliced whole wheat bread.

Grilled Veggie Vinaigrette Blend of roasted zucchini, eggplant, bell pepper, shredded mozzarella, field greens, tomato, and red pepper aioli on sliced whole wheat bread

Lavash Medallions with Turkey or Ham or Roast Beef Choice of turkey, or ham, or roast beef, chopped romaine, diced tomato, herb mayonnaise, mixed shredded cheese, wrapped in lavash—cut into medallions

Vegetarian Lavash Medallions with Hummus and Roasted Vegetables Hummus, chopped romaine, diced tomato, roasted onion, zucchini, and portobello mushrooms, red pepper aioli, wrapped in lavash—cut into medallions

BUILD YOUR OWN SANDWICHES—17.50

8-person minimum group size

Served buffet style

Meats—Sliced roasted turkey, ham, salami, roast beef, grilled chicken and smoked bacon

Cheeses—Sliced Swiss, cheddar, & pepper Jack cheese

Roasted Vegetables—Bell pepper, portobello mushrooms, onions, eggplant

Bread—Baguettes, wheat, sourdough

Condiments—Lettuce, sliced tomatoes, avocado, pickles, cucumber, cream cheese, sprouts, Dijonnaise, & Italian vinaigrette spreads

SALAD COMPLIMENTS—4.50

(Portioned individually in packs of 5)

Spicy Thai Noodle with Toasted Sesame Seeds and Chopped Peanuts

Soba noodles, carrots, celery, green onion, Napa cabbage, red bell pepper, baby boy chow pea pods, cilantro, sesame oil, rice wine vinegar, soy sauce, hot chili oil, hoisin sauce, olive oil, sesame seed, peanuts

Mixed Three Bean & Small Cut Fresh Vegetables with Mild Spiced Dressing

Green, kidney and garbanzo beans, finely chopped green onion, celery, and red bell pepper, thinly sliced purple onion, cider vinegar, vegetable oil, honey, mustard, garlic, onion powder, cayenne pepper

Orecchiette Pasta Salad

Orecchiette pasta, Roma tomatoes, peas, zucchini, broccoli, red onion, roasted red peppers, parsley, parmesan cheese, vegetable and olive oil, red wine vinegar, Dijon mustard, oregano, garlic, seasoning

Deviled Eggs with Green Onion and Paprika Garnish

Two hard-boiled egg halves, shredded egg yolk, salad dressing, seasoning, finely chopped green onion, paprika

ENTRÉE SALADS—14.50

2-person minimum per item selected

Includes Deviled Egg, Seasonal Fruit with Berries and Complement of Crostinis

Vegetarian Portobello Steak with Chickpeas

Roasted sliced portobello mushroom, mixed greens, tomato, garbanzo beans, avocado, honey balsamic dressing

Oven-Roasted Chicken Veronique

Butter lettuce and field greens, whole pulled roasted chicken, avocado, crumbled goat cheese, grapes, sliced almonds, green onion, and blush wine vinaigrette

Salmon Filet with Roasted Asparagus and Citrus

Grilled salmon filet, chopped romaine and field greens, avocado, citrus segments, roasted asparagus, cucumber, green onion, and champagne vinaigrette.



HOT ENTRÉES—19.50

8-person minimum group size*

**Choose one entrée for entire group. Additional Entrée and/or Premium Side Dish added to entire group only*

Choose Salad—Included with all entrees

Additional Premium Side Dish—4.50

Additional Entree—7.50

Chicken Florentine Medallions with Tomato and Basil Fettuccini

Chicken breast, onion, spinach, garlic, sherry, parsley, grated Swiss cheese, breadcrumbs, chicken stock, champagne, Roma tomatoes, basil, fettuccini, cream

Piccata-Style Lemon Chicken Cutlets with Pesto and Pine Nut Stuffed Baby Bella Mushrooms

Chicken breasts, flour, olive oil, lemon juice, chicken stock, capers, parsley Baby Bella mushrooms, basil, parmesan, goat cheese, pine nuts

Grilled Chicken Tenders and Oven Baked Zucchini Spears with Tangy Honey Mustard Dipping Sauce. Served with Sweet Corn Bread Squares

Boneless chicken thighs, garlic, olive oil, paprika, parsley, seasoning, zucchini, parmesan, fresh herbs, seasoning, cornmeal, flour, sweet corn, sour cream, sugar

Gourmet Macaroni & Cheese Bake with Roasted Balsamic Portobello Mushrooms, Asparagus, and Roma Tomato—Includes Seasonal Fresh Fruit with Berries

Macaroni pasta, onion, butter, flour, mustard, milk, cream, thyme, bay leaf, Fontina, blue, gruyere, cheddar and Parmesan cheeses, portobello mushrooms, asparagus; Roma tomatoes with thyme & shaved garlic, balsamic vinegar, olive oil, seasoning

Add Hickory Bacon Crumbles—2.00pp, Grilled Chicken Nuggets—4.00pp, or Pork Riblets—6.00pp

Vegetable Stir Fry with Tofu, Steamed White Rice, and Vegetable Pot Stickers

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, pot stickers Substitute Tofu with Chicken or Shrimp

Eggplant Parmesan with Toasted Garlic Focaccia Bread—Includes Seasonal Fresh Fruit with Berries

Eggplant, tomato sauce, basil, mozzarella, Parmigiano-Reggiano, toasted breadcrumbs, garlic focaccia, seasonal fruit

Best Meat Lasagna with Toasted Garlic Focaccia Bread—Includes Seasonal Fresh Fruit with Berries

Sweet Italian sausage, ground beef, onion, garlic, crushed tomatoes, tomato paste and sauce, basil, fennel seeds, seasoning, parsley, lasagna noodles, ricotta cheese, egg, mozzarella & parmesan cheese, garlic focaccia, seasonal fruit

Grandma Keiser's Super-Moist Meatloaf with Light Tomato Gravy, Roasted Garlic Mashed Potatoes, and Market Fresh Tender Green Beans

Ground beef, sausage, onions, green pepper, eggs, cracker crumbs, milk, diced tomatoes, flour, potatoes, butter, milk, green beans, seasoning

Sherry-Braised Beef Short Ribs with Buttery Flat Egg Noodles

Bacon, short ribs, thyme, onion, garlic, flour, sherry, beef broth, noodles, vegetable oil, seasoning





Grilled Sliced New York Strip Steak with Cherry Tomato, Garlic & Onion Pan Juice Sauce, Fresh Oregano and Twice Baked Cheesy Bacon Potato Skin Wedge

New York strip steak, soy sauce, balsamic vinegar, Worcestershire sauce, lemon juice, Dijon mustard, garlic, vegetable oil, cherry tomatoes, onion, garlic, oregano, potatoes, butter, bacon pieces, sour cream, cheddar cheese, milk, seasoning

Pan-Seared Tilapia in Roasted Tomato, Onion and Turmeric Sauce with Basmati Rice and Sliced Almonds

Tilapia, coriander sumac, cumin, dill weed turmeric, onion, garlic, jalapeno, tomatoes, lime juice, parsley, basmati rice, vegetable oil, seasoning, cardamom, roasted sliced almonds

Pan-Simmered Cod in Fresh Ginger and Sake Sauce with Fluffy Fried Rice Cakes

Cod filets, soy sauce, rice vinegar, sake, canola oil, ginger, green onions, honey, garlic, sesame seeds, long grain rice, eggs, zucchini, mint, green onion, white cheddar, seasoning, butter

Grilled Salmon with Lemon and Dill Garnish on Sautéed Spinach with Green Onion Orzo Pasta

Salmon filets, green onion, garlic, olive oil, dill, spinach, orzo pasta, green onions



ADD A SIDE SALAD—3.00

(Add to Entrée)

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, feta cheese crumbles

Traditional Caesar

Romaine lettuce, fresh-grated parmesan cheese, anchovies, Caesar dressing

Chopped Sesame Miso with Edamame and Roasted Shredded Chicken

Crunchy Napa cabbage, romaine lettuce, celery, carrots, red cabbage, shredded roast chicken, roasted edamame, sliced almonds, sunflower seeds, wonton strips, sesame-ginger-miso dressing

PREMIUM SIDE COMPLIMENT—4.50

(Add to Entrée)

Oven-Roasted Fresh Vegetables with Balsamic-Olive Oil, and Fresh Herbs

Oven-roasted red bell pepper, mushrooms, sweet onion, zucchini, and carrots, balsamic vinegar, olive oil, chopped fresh herbs, seasoning,

Butternut Squash Ravioli with Sage and Brown Butter

Butter, roasted butternut squash, white pepper, cream, parmesan cheese, nutmeg, pasta dough, sage leaves, parsley

Stuffed Poblano Pepper with Polenta, and Vegetables with Chipotle Drizzle

Poblano peppers, corn, black beans, cilantro, polenta, garlic, paprika, cumin, adobo sauce, sour cream, mayonnaise, cilantro, cayenne powder, garlic, cumin seasoning

Vegetarian Tofu Cashew Coconut Curry

Coconut oil garlic, ginger, jalapeño, sweet potato, cauliflower, yellow bell pepper, carrots, curry powder, turmeric, cumin, cinnamon, coconut milk, tomato sauce, vegetable broth, cashews, firm tofu, cilantro

Seasonal Fresh Fruit with Berries

The season's best fruits including citrus, melons, and berries



SNACKS PACKS AND SWEETS

Charcuterie—8.50

Genoa salami slices, Italian sausage bites, sliced provolone, mustard, salted almonds, mini fruit cup, house-made crostini's

Focaccia Bites with Nibbles—8.50

Deli style meat & cheese on mini focaccia, snap peas, grape tomatoes, ranch dipping sauce, chocolate covered almonds, mini fresh fruit cup

Proteins & Treats—8.50

Deviled eggs, sliced cheeses, apple wedges, scones, almond butter, sweet treat wedges

Small Plate Salad & Fruit—8.50

Tuna salad, crackers, celery and carrot sticks, deviled egg, mini fresh fruit cup

Deluxe House Made Party Mix—4.50

Flavorful Chex cereals, pretzels, mixed nuts, bagel chips, and dill-flavored oyster crackers

Assorted Fresh Baked Cookies (two cookies)—4.50

Assorted Sweet Treats (two treats)—4.50

BEVERAGES

Bottled Water or Soda—2.50

Premium Bottled Iced Tea or Energy Drink—3.75

Gourmet Coffee—Regular and Decaf, Hot Tea—4.75

(8-Person Minimum per selection)

LET'S CONNECT!

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