

Catering Menu Ingredients



Gourmet Wraps

Malibu Melt Grilled or Breaded Chicken Breast, Melted Swiss Cheese, Avocado, Tomato, Lettuce and Honey Mustard

Thai Cone Grilled Chicken with Jasmine Rice, Spicy Peanut Sauce and Thai Cucumber Salad

Pilgrim Fresh Roasted Turkey, Avocado, Tomato, Jack Cheese and Crisp Romaine Lettuce with a Ranch Vinaigrette

Kickin' Fried Chicken Lightly Breaded Chicken Breast, Sliced Tomato, Crisp Romaine Lettuce and BBQ Ranch Dressing

Campfire Tangy BBQ Chicken, Crispy Onions and Kernels of Corn combined with Down Home Coleslaw

Samurai Homemade Teriyaki Chicken, Jasmine Rice, Pineapple Chunks and Asian Cabbage

Kingston Grilled Marinated Shrimp, Tacone Rice and Fresh Spinach with a Citrus Soy Sauce

Mambo Cuban Marinated Filet Mignon, Sautéed Onions and Bell Peppers with Tacone Rice and Homemade Steak Sauce

Low-fat/Veggie Wrapped Sandwiches

Baja Black Beans with Tacone Rice, Cilantro Sauce, Jack Cheese and Fresh Salsa

Perfect Ten Black Beans with Tacone Rice, Sautéed Peppers & Onions, Avocado, Cabbage, Salsa, Cilantro, Cheddar Cheese & Tomato Sour Cream

Spa Fresh Grilled Zucchini, Yellow Squash & Red Bell Peppers, Shredded Carrots, Fresh Spinach & Feta Cheese with Balsamic Vinaigrette

Global Grill Platters

Choice of Grilled Chicken Breast, Shrimp Filet Mignon or Veggies, served with a choice of Spa or Caesar salad

Farm Fresh Salads

Salads are also available as Gourmet Wrapped Sandwiches

Caesar Chilled Caesar Salad Topped with Ripe Roma Tomatoes & Garlic Tortilla Strips

Spa Fresh Grilled Zucchini, Yellow Squash & Red Bell Peppers, Shredded Carrots, Feta Cheese, Tomatoes & Toasted Pumpkin Seeds over Romaine Lettuce

Chinatown Chinese Chicken Salad Topped with Thai Cucumber, Scallions, Crispy Won Ton Noodles, Mandarin Oranges and Rice Noodles

Fiesta Chicken Fajita Salad with Mashed Avocado, Cheddar Cheese, Corn, Fresh Salsa & Garlic Tortilla Strips salad

T.J. Cobb Grilled Chicken Breast, Turkey Bacon, Chopped Egg, Cheddar Cheese, Crumbled Blue Cheese, Tomato and Avocado over Chopped Romaine Lettuce, Jack Cheese

Catering Menu Worksheet



Client _____

Event Date _____

Number of Guests _____

Location _____

Catered Meal Options

| Quantity | Item | Amount |
|----------|------|--------|
|----------|------|--------|

Option 1 per person

Option 2 per person

Farm Fresh Salad Platters

Spa (Vegetarian) for 10-15

for 20-25

Caesar for 10-15

for 20-25

Chicken Caesar for 10-15

for 20-25

Chinatown for 10-15

for 20-25

Fiesta for 10-15

for 20-25

T.J.Cobb for 10-15

for 20-25

Gourmet Wrap Platters

Wrap Platter for 8-10

for 10-15

Lo-fat/Veggie Wraps for 8-10

for 10-15

Global Grill Platters

Global Grill Chicken for 8-10

for 10-15

Global Grill Steak for 8-10

for 10-15

Global Grill Shrimp for 8-10

for 10-15

Sides/Desserts/Drinks All sides serve 15

Tacone Rice

Chips & Salsa

Thai Cucumber Salad

Black Beans

Grilled Veggies w/Feta

Coleslaw

Tray of 15 Cookies

Soft Drinks (each)

Subtotal

Service Charges

Total