

Side Bar Café!

MORNING EDITIONS

Continental

\$4.99 per person

Assorted pastries, muffins and bagels, preserves, butter and cream cheese spreads, pitchers of cranberry and orange juice, and coffee and tea service.

Deluxe Continental

\$5.99 per person

Assorted pastries, muffins and bagels, preserves, butter and cream cheese spreads, fresh seasonal fruit platter, pitchers of cranberry and orange juice, and coffee and tea service.

The California Connection

(Minimum 12 guests)

\$6.99 per person

Savory skillet scramble served with choice of ham, bacon or sausage, breakfast potatoes, assorted breakfast pastry, orange and cranberry juices, and coffee and tea service

The Country Breakfast

(Minimum 12 guests)

\$8.99 per person

Scrambled eggs, bacon and sausage, country potatoes, mini pancakes, buttermilk biscuits or muffins, served with preserves and whipped butter, fresh seasonal fruit platter, orange and cranberry juice and coffee service.

Bagels and Cream Cheese Platter

\$4.99 per person

Whipped light & regular cream cheeses, flavored cream cheese, assorted fresh bagels, fresh fruit garnish, orange and cranberry juice, coffee and tea service

A LA CARTE

We feature  **RITAZZA™** Coffee

Donuts	1.00
Danish	1.50
Muffins	1.50
Bagels and cream cheese	2.00
Mini Pancakes or Waffles	2.00 per person (min.6 ppl)
Scones	1.50
Whole fruit basket	.80 per piece
Individual Yogurts	1.50
Breakfast Breads	1.75
Orange Juice by the Pitcher	8.50
Fresh Sliced Fruit	2.50 per person
Coffee & Tea Service	1.00 per person
Ritazza Coffee & Tea Service	1.25 per person



Custom Sandwiches are served with the freshest ingredients.
All condiments are served on the side

Back to Basics Box Lunch

\$7.99 per person

Your choice of roast turkey, tavern ham, roast beef, tuna, egg or chicken salad, sliced cheese or vegetarian sandwiches with bag of chips or deli salad, cookie and bottled water.

The Super Star

\$8.99 per person (minimum 6 sandwiches)

Specialty sandwiches served on baguettes or french rolls served with choice of one deli salad and a cookie. Three selection maximum.

- ◆ Peppered Roast Beef , Cheddar Cheese and Sage Mayonnaise Panini
- ◆ Rosemary Chicken Breast with Citrus Mayonnaise, Green Leaf Lettuce, Sliced Tomato on Baguette.
 - ◆ Curried Chicken Salad in a Spinach flavored Tortilla Wrap.
- ◆ Black Forest Ham and Swiss Cheese, Greenleaf Lettuce, Roma Tomato, Dijonnaise sauce on Baguette
- ◆ Sliced Turkey with Smoked Gouda Cheese, Tarragon Mayonnaise, Green Leaf Lettuce served on French Roll.

Sandwich Central Deli Buffet

\$8.99 per person (minimum 6)

Sliced meats and cheeses arranged on platters with variety of breads, sandwich condiments, sliced tomatoes, onions and lettuces, and choice of one deli salad, served with platter of cookies and brownies.

The Italian Hoagie Lunch

\$7.99 per person

What a Sandwich! Filled with Ham, Turkey, Salami, Mortadella, Shredded Lettuce, Chopped Tomato, Pepperoncini, Provolone Cheese, sliced olives and drizzled with Italian Dressing. Served with choice of Deli salad. Served with cookies or brownies and bottle water.

House Side Salad Selections

Red Potato Salad

Pasta Salad

Caesar Salad

Garden Salad

Fruit Salad

Classic Coleslaw

Au Bon Pain Soup

(Please note: side salads are vegetarian)



Entrée Salad Selection- all salads are served on platters buffet style with herb rolls or garlic bread. All dressings are served on the side

The Rocket Salad

\$7.99 per person

Mixed Salad greens, Crumbled Feta Cheese, chopped walnuts, sliced Pippin apples, shaved red onion, grilled chicken breast, with a fresh basil vinaigrette.

The Classic Caesar Salad

\$6.50 per person

Add Grilled Shrimp or Chicken Breast - \$9.50 per person

Hearts of Romaine with a classic Caesar dressing, housemade garlic croutons, and freshly shredded parmesan cheese.

Athenian Greek Salad

\$9.75 per person

Marinated grilled chicken breast, feta cheese, Kalamata olives, diced cucumbers, diced tomatoes, romaine ribbons, with a fresh oregano vinaigrette.

The Classic California Cobb Salad

\$7.99 per person

Roast turkey, crumbled blue cheese, crisp bacon, avocado, hard-boiled egg and chopped tomatoes on a bed of mixed greens. Choice of dressing.

The Santa Fe Chicken Salad

Southwestern Breast of Chicken served with romain lettuce, shredded jack and cheddar cheeses, tomato wedges, roasted corn, black beans, guacamole and sour cream garnish, fresh cilantro and served with a spicy ranch dressing.

Can be served with tortilla chips instead of herb roll.

\$7.99 per person

DOUBLE TREAT BAKERY

Assorted cookies	1.25 each
Chocolate brownies	1.75 each
Chocolate Cake, Carrot Cake	2.50 slice
Cheese Cake	2.50 slice
Lemon or Raspberry bars	1.75 each
High Apple Pie	1.75 slice
Gourmet individual desserts	2.95 each

Plated Luncheons

Entrees include choice of garden or Caesar salad, herb roll or bread stick, dessert and bottled water (Minimum of 8 guests, and 72 hours notice)

Grilled Rosemary Breast of Chicken

\$11.99 per person

Boneless chicken breast topped with a light rosemary lemon cream sauce served with wild rice and fresh seasonal vegetable

Traditional Meatloaf

\$11.49 per person

With Garlic Mashed Potatoes and Gravy, served with fresh seasonal vegetable.

Herb-Crusted Breast of Turkey

\$11.49 per person

Red jacket mashed potatoes or traditional stuffing and thyme gravy and fresh seasonal vegetable.

BBQ Chicken & Baby Back Rib Combination

\$13.89 per person

¼ Chicken and Mini Rack of Ribs smothered in BBQ sauce served with ranch beans, corn on the cobb and country roll.

Roast Prime Rib of Beef

\$13.89 per person

Tender slow roasted Prime Rib Au Jus. Served with creamy horseradish, baked potatoe and fresh seasonal vegetable.

Breast of Chicken Cordon Bleu

\$12.89 per person

Boneless Chicken Breast stuffed with swiss cheese and julienne ham, topped with Chardonnay mushroom sauce, served with rice pilaf and fresh seasonal vegetable.

Pasta Primavera

\$11.49 per person

Fresh seasonal vegetable cooked al dente served on a bed of Fettucini pasta tossed with a creamy alfredo sauce and topped with shredded asiago cheese.

Dessert Selections

Chocolate Layer Cake

Ice Cream Sundae

Cheese Cake

Chocolate Mousse Cake

THEME BUFFETS

Theme buffet includes a dessert selection and coffee and tea service or lemonade and ice tea.

(Minimum of 12 guests, and 72 hours notice)

The Trattoria Bistro

\$11.49 per person

Penne Rigate and Fettucini, served with alfredo and marinara sauces. Choose from Italian Sausage with Peppers and Onions, Zesty Meatballs, Grilled Chicken Breast or Roasted Italian Style Vegetables. Served with a classic Caesar Salad and Antipasto, and garlic bread or herbed bread stick.

The Orient Express

\$12.49 per person

Teriyaki Chicken, Mongolian Beef or Sweet and Sour Pork served with Stir Fried vegetables, Sticky Rice or Fried Rice, Egg Roll, vegetable chow mein and fortune cookie or almond cookie.

South of the Border

\$10.59 per person

Carne Asada or Chipotle Rubbed Chicken served with traditional refried beans or black beans, spanish rice, corn and flour tortillas, salsa bar with guacamole, sour cream, corn tortilla chips and Agua Fresca.

BEVERAGES

Cold Beverages

Fresh-squeezed lemonade	9.75
by the gallon	
Fresh brewed ice tea by the pitcher	10.00
Assorted bottled sodas/water	1.50
Mineral water	1.75
Milk – individual cartons	1.25

Afternoon Breaks

(minimum order 12 ppl)

Pretzels & Popcorn	\$1.50 pp
Mixed Nuts	\$2.50 pp
Mixed Candy	\$2.50 pp
Trail Mix	\$2.50 pp
Chips & Salsa	\$2.50 pp
Potato Chips & Dip	\$2.50 pp
Fruit & Cheese Platter	\$3.50 pp
Cookies/ Brownies & Milk	\$3.50 pp
Veggies & Dips	\$3.50 pp

HOT APPETIZERS

Maryland Style Crab Cake (25 pieces)	\$ 45.00
Assorted Cold Canapes (25 pieces)	\$ 40.00
Chicken Sate (25 pieces)	\$ 40.00
Hibachi Beef Skewars (25 pieces)	\$ 40.00
Zesty Meatballs with Marinara Sauce (50 pieces)	\$ 25.00
Assorted Petite Quiche (25 pieces)	\$ 20.00
Cocktail Franks in a Blanket (50 pieces)	\$ 20.00
Potato Skins with Topping (50 pieces)	\$ 25.00
Buffalo Wings with Ranch Dip (50 pieces)	\$ 25.00
Taquitos with Guacamole & Sour Cream (50 pieces)	\$ 25.00
Vegetarian or Pork Egg Roll with Soy Sauce (25 pieces)	\$ 25.00
Jalapeno Poppers (50 pieces)	\$ 25.00

CELEBRATION CAKES

Cake Flavors: White, Chocolate, Marble, Spice

Fillings: Chocolate, Lemon Chocolate Mousse,

9" Round (serves 8-10)	\$18.00 and up
¼ Sheet Cake (serves 15-25)	\$30.00 and up
½ Sheet Cake (serves 35-50)	\$45.00 and up
Full Sheet Cake (serves 65-85)	\$75.00 and up

EUREST CATERING

This menu is only a sampling of what we have to offer you. Please call the Eurest Café Manager at Ext. 8239 for any special requests. We welcome the opportunity to serve and customize your events. When placing orders, a minimum 24-hour notice is appreciated for all cold food and 72 hours notice for hot food selections.

Custom orders require 72 hours notice

In the event that the necessary notice is not given, additional costs will be added.

