



A **CATERED AFFAIR EXPRESS** is designed to make a memorable impression on your breakfast or lunch guests while providing an easy ordering process for you. We know that your time is precious and your peace of mind is immeasurable.

## **Ordering**

To ensure premium quality and availability, we require 48 hours notice Monday – Friday to prepare your selection. Notice for weekend events is required no later than 5pm on the Tuesday prior to your order.

We will attempt to accommodate changes and rush orders up to 4pm prior to the day of your event. Additional charges will apply for rush orders. Orders placed with less than 48 hours will be subject to product availability and preferred delivery time limitations.

A confirmation fax or email with guest count, delivery times, location map, billing information, contacts, and any special requests is required 24 hours prior to your order.

Pricing is subject to change without notice due to market conditions.

We are happy to creatively accommodate special dietary needs such as wheat or dairy-free, low sodium, low-fat, low-carb, etc. We can also prepare selections with free range meats and organic produce at market prices.

Ingredients are subject to availability and change without notice. As orders are taken on a first-come, first-served basis, we strongly recommend advanced planning.

## **Minimums**

A minimum of 15 guests or \$200 minimum.

## **Delivery**

Delivery includes setup in your dining area. Delivery fees range from \$25 - \$50 depending upon your location. Repeat clients may have delivery fees waived depending upon the volume of your client history.

## **Payment**

We accept payment in form of cash, checks, Visa, MasterCard and American Express. Clients may set up terms with an approved application and credit card guarantee.

## **Cancellations**

A full charge will be billed for cancellations made less than 24 hours prior to your order.

Tables, chairs, china, flatware and linens are available upon request for off-site events at an additional charge. They must be ordered at least 24 hours prior to your order.

## **Buffet setup**

Our platters are sent beautifully garnished and ready to serve. If you would like, we can arrange for our staff to set up your linens, tables and chairs and other service items. Post event clean-up is also available.

# Express Breakfast

(15 guest or \$200 minimum)

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## Select One for \$12 per guest

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Biscuit or croissant sandwich with two of the following breakfast meats: bacon, sausage or baked ham. Served with fresh fruit salad and fruit juice.

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Continental breakfast of assorted mini danish & bagels with cream cheese. Includes fruit juice and coffee.

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Assorted cold breakfast wraps to include peanut butter with green apple and nuts wrap, flavored yogurt, granola & fruit wrap, and flavored cream cheese and berries wrap. Served with fruit juice.

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Breakfast burritos include egg and hash browns, cheese, sautéed peppers and onions with one of the following breakfast meats: sausage, baked ham, or bacon. Accompanied by sour cream, salsa. Served with choice of fruit juice.

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Loaded hash brown casserole with fluffy scrambled eggs, ham, buttery biscuits and choice of fruit juice.

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# Corporate Breakfast Buffet

\$14.95 per guest

An appetizing buffet of applewood smoked bacon, scrambled eggs, home-style potatoes, sausage, & fresh baked biscuits & gravy.

# Breakfast Packages

## Platinum Morning

\$33.95 per guest (25 guest minimum)

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Gourmet Grit Martini Bar  
Frittatas  
French Toast or Waffle Station (*plus chef on-site fee*)  
Omelet Station (*plus chef on-site fee*)  
Smoked Salmon Bagel Bar  
Fresh Fruit  
Pastries  
Yogurt Bar  
Coffee and Fruit Juice

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## Diamond Morning

\$24.15 per guest (25 guest minimum)

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Omelet Station (*plus chef on-site fee*)  
Gourmet Grit Martini Bar  
French Toast or Waffle Station (*plus chef on-site fee*)  
Fresh Fruit or Yogurt Bar  
Pastries and Coffee

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## Golden Morning

\$17.45 per guest (25 guest minimum)

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Frittatas or Omelet Station (*plus chef on-site fee*)  
Gourmet Grit Martini Bar  
Fresh Fruit or Yogurt Bar  
Pastries and Coffee

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## Silver Morning

\$16.25 per guest (25 guest minimum )

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Gourmet Grit Martini Bar  
Frittatas  
Fresh Fruit  
Breakfast Biscuits and Coffee Pastries and Coffee

# Morning Beverage Station

Coffee Bar, Orange Juice, & Apple Juice  
\$3.50 per guest

Coffee Bar  
\$2.50 per guest

Orange Juice & Apple Juice  
\$2.50 per guest

## Descriptions of Breakfast Items

### **Gourmet Grit Martini Bar**

Gourmet garlic grits topped with your favorite items. Choose from a variety of toppings: assorted domestic & imported cheeses, prosciutto ham, smoked bacon bits, sautéed mushrooms, diced tomatoes, etc.

### **Smothered Frittatas**

Selections such as asparagus, prosciutto, & smoked gouda; spinach, bacon & mozzarella; sun dried tomato, spinach & feta cheese; shitake mushroom, red bell pepper & asiago cheese topped with a cheesy béchamel sauce.

### **French Toast or Waffle Station** *(plus chef on-site fee)*

Your guest will enjoy watching the preparation of their french toast/waffle, served to them hot right out of the skillet/off the griddle. Topped with a choice of butter, whipped cream, fresh berries, baked cinnamon apples, caramelized walnuts, mascarpone cheese & maple syrup.

### **Omelet Station** *(plus chef on-site fee)*

Omelets made to order. Your guest will create their own omelet from a variety of ingredients such as feta cheese, shrimp, pesto, bacon, onions, peppers, tomatoes, mushrooms, & salsa.

### **Yogurt Bar**

Assorted yogurts will be displayed for each individual to top to perfection. Some of the toppings available: granola, toasted almonds, strawberries, blueberries, raspberries and honey.

### **Fresh Fruit**

A spectacular fruit display of the freshest seasonal fruit available such as cantaloupe, honeydew, strawberries, pineapple, kiwi, blueberries, & raspberries.

### **Pastries**

Baker's assorted selections such as: cinnamon twist, fruit danish, breakfast breads & doughnuts.

### **Smoked Salmon Bagel Bar**

Includes cream cheese, muenster cheese, smoked salmon, diced red onion, diced hard boiled eggs, cream spinach, bacon chips and ham crisps.

*Main Event*  
PRODUCTIONS

# Lunch Entrée Options

Available 10:30am - 3:30pm

## Single Entrée Buffet Menus

Includes entrée, salad, sides, bread and butter.

\$14 per guest (25 guest minimum)

### Possible menu options:

Menu specials change weekly. Please call for available menus.

Drunken Chicken  
Roasted Potatoes  
Pea and Carrot Medley  
Salad with two dressings  
Bread and Butter

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Meatloaf  
Salad du Chef  
Garlic Mashed Potatoes  
Broccoli Cheese Casserole  
Rolls and Butter

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Taco Salad Bar (Beef or Chicken)  
Corn Tortilla Salad Shells  
Shredded Cheese, Diced Tomatoes, Diced Onions, Jalapeno/Green Chili Relish  
Refried Beans  
Spanish Rice  
Chips and Salsa

# Express Gourmet Sandwich Platter

\$9.90 per guest

Sandwich Platter comes with one Express Side, disposable plates and serving utensils.  
(Also available individually boxed for \$1 extra per guest.)

## Minimum orders

15-25 guests – 2 sandwich selections and 1 side choice  
26-50 guests – 3 sandwich selections and 2 side choices  
51-100 guests – 4 sandwich selections and 3 side choices

## Possible menu options:

*Sandwich specials change weekly. Please call for available options.*

### Turkey and Bacon Club

Smoked turkey and applewood bacon with red onion and guacamole mayonnaise on a Kaiser roll.

### Grilled Vegetable

Sliced squash and onion marinated in our house Italian dressing then grilled, accompanied by cucumbers and fresh tomatoes, lettuce. Available as a sandwich on wheatberry bread or as a wrap on garlic herb tortilla.

### Italian Muffaletta

Sliced prosciutto and boiled ham with roasted red peppers and monterey jack cheese, topped with our olive salad and remoulade, lettuce and tomato.

### BLT Wrap

Just what it sounds like with thick-sliced applewood smoked bacon, roma tomatoes and leaf lettuce, mayo and shredded mozzarella cheese.

### Olympia Chicken Pita

Grilled marinated chicken breast, sliced and set on lettuce and tomato, dressed with hummus and a splash of herbed vinaigrette, sandwiched between two whole pitas.

Hearty AND healthy!

# Beverages

*Price includes Ice & Cups, Lemons and Sweeteners for Iced Tea.*

## **Sodas & Bottled Water**

*\$2 per guest*

*We serve Coke and Pepsi products. Please specify when ordering.*

## **Iced Tea:**

*\$1.50 per guest*

*Sweetened and Unsweetened*

## **Specialty Teas/Lemonades**

*\$2.25 per guest*

*Fruited Tea, Mint Tea, Lemonade, Strawberry Lemonade,  
Lavender Tea and Raspberry Lemonade*

# Dessert options

*\$3.50 per guest (12 guest minimum)*

*Price includes disposable plates, forks, serving utensils.*

*Gourmet Brownie Tray*

*Signature Dessert Bar Tray*

*Bread Pudding of the Month*

*Homestyle Cobbler of the Month*

*Signature cakes flavors rotating weekly:*

*(Flavors may include Red Velvet, Strawberry, Lemon, Chocolate Chip, or Kahlua)*

## **Chef's Choice Dessert Special**

*\$2.50 per guest (12 person minimum)*

*Please ask about our daily special from The Bake Shoppe.*

## **Possible menu options:**

*Chocolate Chip Cookies*

*Kahlua Bundt Cake*

*Cupcakes*

*Trifle*