

Signature Menu

BREAKFAST BOXES • Minimum Order 15 Guests

LIMIT 5 VARIETIES PER ORDER ON BREAKFAST BOXES

Boxes come with Low Fat Cheese Sticks, Yogurt, Fresh Fruit & Packaged Flatware

Romesco Everything Bagel Vegetarian Breakfast Box	\$13.00 per person
Ham, Fried Egg & Parmesan Grilled Cheddar Cheese on Whole Wheat Breakfast Sandwich	\$13.00 per person
BLT & Fried Egg Breakfast Sandwich on French Toast	\$13.00 per person
Maple Mustard Croissant Breakfast Sandwich, Maple Bacon, Sausage, Egg & Swiss Cheese	\$13.50 per person
Pesto, Egg, Avocado, Bacon, Arugula on Fire Roasted Sourdough Bread Breakfast Sandwich	\$13.50 per person
Sweet Tooth, Fresh Baked Cinnamon Roll or Breakfast Bread & Fresh Baked Granola Bar	\$13.50 per person
Umami Taste Vegetarian Overload, Portobello Mushroom Steak, Butterbean Butter Spread, Greens, Tomato, Chipotle Aioli, Roasted Red Peppers, Caramelized Onions, Fried Egg on Ciabatta Roll	\$14.50 per person
Smoked Salmon, Tomato, Radishes, Egg, Alfalfa Sprouts, Caper-Red Onion Cream Cheese, Plain Bagel Breakfast Sandwich	\$15.00 per person

TRADITIONAL BREAKFAST • Minimum Order 15 Guests

Includes Disposable Plates & Packaged Flatware.

Vaneli's Handcrafted Coffee & Orange Juice.

Vaneli's Handcrafted Decaffeinated Coffee is on Request Only
& is an Additional \$0.35 per person

The Continental	\$13.00 per person
Chilled Fresh Fruit, Choice of 3 of the following: Assorted Fresh Baked Pastries, Fresh Baked Muffins, Fresh Baked White Chocolate Scones, Fresh Baked Cinnamon Rolls, or Fresh Baked Breakfast Breads	
Low-Fat Continental	\$13.25 per person
Hard Boiled Egg, Low Fat Cheese Stick, Breakfast Muffin, Fresh Baked Granola Bar & Chilled Fruit	
Seasonal Berries & Vanilla Yogurt Parfaits	\$13.75 per person
Choice of Breakfast Muffins, Fresh Baked Breakfast Breads or Fresh Pastries	
Hot Oatmeal	\$13.50 per person
Topping Goodies of Raisins, Nuts, Granola, Brown Sugar, Chocolate Chips, Butter & Low Fat Milk	
Fresh Baked Quiche - Choice of Vegetable, Lorraine, South of the Border, Ham-Potato with Cheddar & Goat Cheese	\$14.50 per person
with Home Fried Potatoes or Chilled Fresh Fruit	
Scrambled Eggs with Bacon or Sausage Link	\$14.50 per person
Choice of 2 Pieces of Bacon or 1 Sausage Link. Choice of Fresh Baked Biscuits or Pastries. Choice of Home Fried Potatoes or Chilled Fresh Fruit.	



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2 French Toast Halves	\$14.50 per person
with Syrup, Powdered Sugar, Cinnamon & Butter. Choice of 2 Pieces of Bacon or 1 Sausage Link, with Chilled Fresh Fruit	
2 Pancakes	\$14.50 per person
with Syrup & Butter. Choice of 2 Pieces of Bacon or 1 Sausage Link, with Chilled Fresh Fruit	
Two, Two, Two	\$14.50 per person
Choice of 2 Pancakes or 2 French Toast, 2 Eggs, 2 Bacon Slices, with Syrup, Powdered Sugar, Butter & Cinnamon for the Fresh Toast	
French Toast Casserole	\$14.50 per person
Baked with Eggs, Cream, Cinnamon, & Vanilla. Served with Powdered Sugar & Syrup. Choice of 2 Pieces of Bacon or 1 Sausage Link & Chilled Fresh Fruit	
Cinnamon Roll Casserole	\$14.95 per person
Baked with Eggs, Cream, Cinnamon & Vanilla. Crowned with Butter Cream Icing & Served with Syrup. Choice of 2 Pieces of Bacon or 1 Sausage Link, & Chilled Fresh Fruit	
Eggs Benedict	\$14.50 per person
Ham, Poached Egg, Hollandaise Sauce on English Muffin. Choice of Home Fried Potatoes or Chilled Fresh Fruit	
Country Eggs Benedict	\$14.50 per person
Sausage Patty, Fresh Baked Biscuit, Crowned with Skillet Gravy. Choice of Home Fried Potatoes or Chilled Fresh Fruit	
Breakfast Lasagna	\$14.50 per person
Italian Sausage, Bacon, Eggs Spinach, Cheddar & Mozzarella Cheese, Milk, Cream, Lasagna Noodles & Chilled Fresh Fruit	
Mexican Scramble	\$14.50 per person
Scrambled Eggs, Green Chilies, Scallions, Cilantro, Black Olives, Crowned with Pepper Jack Cheese & House Salsa. Choice of Home Fried Potatoes or Chilled Fresh Fruit	
Breakfast Burritos (Pre-made)	\$15.00 per person
Scrambled Eggs, Choice of 2 Meats: Chopped Bacon, Ham, Sausage or Roasted Vegetables, in a 12" Tortilla with Potatoes & Cheddar Cheese. Comes with Sour Cream & Salsa	
Green Verde Breakfast Chicken & Bacon Enchiladas	
Eggs, Green Chilies, Onions, Sausage, Pepper Jack, Cheddar Cheese, & Cilantro	



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ALA CARTE SIDES

Fresh Baked Cinnamon Rolls	\$32.00 per 1/2 dozen
Fresh Baked White Chocolate Scones	\$32.00 per 1/2 dozen
White Chocolate, Apricots, Cranberries & Walnuts	
Fresh Baked Apple Turnovers	\$32.00 per 1/2 dozen
Add Scrambled Eggs	\$4.25 per person
Add 2 Pieces of Bacon	\$4.25 per person
Add 2 Sausage Links (2 oz. each)	\$5.00 per person
Add 2 Sausage Patties (2 oz. each)	\$5.00 per person
Add Country Gravy	\$6.50 per person
Add Home Fried Potatoes	\$4.25 per person
Add Seasonal Fresh Fruit	\$3.00 per person
Add Gluten Free Muffin or Cookie	\$8.50 per person
Add Gluten Free Granola	\$8.50 per person
Add Gluten Free Tortillas or Bread	\$6.25 per person

BROWN SACK LUNCH • Minimum Order 15 Guests

LIMIT 5 VARIETIES PER ORDER

Sandwich, Bag of Chips, Fresh Baked Randy Peters Cookie, Brown Napkin
\$12.25 per Brown Sack

Chicken, Walnut, Cheddar Cheese & Mayonnaise Salad on Whole Wheat Bread

Albacore Tuna, Onion, Celery, Mayonnaise & Grape Halves on Croissant

Egg Salad, Mayonnaise, Mustard & Pickle Relish on Whole Wheat Bread

Smoked Chicken & Grape Salad with Red Onions, Celery, Mayonnaise & Grape Halves on Croissant

Turkey, Cheddar Cheese, Lettuce & Tomato on Sour Dough Bread with Condiments

Roast Beef, Pepper Jack Cheese, Lettuce & Tomato on Sour Dough Bread with Condiments

Ham, Swiss, Lettuce & Tomato on Rye Bread with Condiments

Vegetarian Sandwich with Cream Cheese, Swiss Cheese, Cucumbers, Tomato, Leaf Lettuce, Red Onion, Shredded Carrots & Avocado on Whole Wheat Bread



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BOX MEALS • Minimum Order 15 Guests

LIMIT 5 VARIETIES PER ORDER

Sandwich, Bag of Chips, Choice of Salad or Fresh Fruit Salad, Fresh Baked Randy Peters Cookie, Condiments, Wrapped Utensils

Salad Choices for Box Sandwiches and Wraps (limit 3 varieties):

Southern Potato Salad, Coleslaw, Broccoli, Cheddar Cheese & Raisin Slaw, Mediterranean Pasta, Pesto Orzo Salad

Sandwiches

\$15.00 per person

Chicken, Walnut, Cheddar Cheese & Mayonnaise Salad on Whole Wheat Bread

Albacore Tuna, Onion, Celery & Mayonnaise Salad on Croissant

Egg Salad, Mayonnaise, Mustard & Pickle Relish on Whole Wheat Bread

Smoked Chicken & Grape Salad with Red Onions, Celery, Mayonnaise & Grape Halves on Croissant

Turkey, Cheddar Cheese, Lettuce & Tomato on Sour Dough Bread with Condiments

Ham, Swiss, Lettuce & Tomato on Rye Bread with Condiments

Vegetarian Sandwich with Cream Cheese, Swiss Cheese, Cucumbers, Tomato, Leaf Lettuce, Red Onion, Shredded Carrots & Avocado on Whole Wheat Bread

Caprese Sandwich - Tomato, Mozzarella Cheese, Sun-Dried Tomatoes in Oil, Pesto Aioli & Balsamic Glaze on Focaccia

Chickpea Salad - Celery, Dill, Olive Oil, Lemon Juice, Dijon Mustard, Mayonnaise, Lettuce, Tomatoes & Red Onion on Focaccia

Upgrade to Gluten Free Sandwich & Gluten Free Cookie

\$21.25 per person

Wraps

\$15.50 per person

Grilled Zucchini - Hummus, Red Onions, Kale, Chopped Tomatoes & Pepper Jack Cheese

Vegetarian Wrap - Spinach, Tomatoes, Fire Roasted Peppers, Toasted Sunflower Seeds with Basil Lemon Zest Cream Cheese

Buffalo Chicken, Cheddar Cheese, Bacon, Ranch Dressing, Celery Sticks & Lettuce

Chicken Shawarma with Yogurt Sauce

Chicken Caesar with Mushrooms, Parmesan Cheese & Caesar Aioli

Thai Chicken, Spiced Slaw, Romaine & Peanut Sauce

Nashville Chicken with Lettuce, Tomatoes, Avocado, Swiss Cheese & Nashville Ranch Dressing

Turkey, Brie Cheese, Apple & Romaine

Italian with Salami, Pancetta, Turkey, Mozzarella & Parmesan Cheese, Pepperoncini, Artichokes & Roasted Pepper Aioli

Roast Beef, Pepper Jack Cheese & Horseradish Aioli

French Dip with French Fried Onions, Provolone Cheese, Au-Jus Horseradish Aioli

Ham & Swiss, Roasted Tomato & Pepperoncini Chive Dijon Aioli



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BOX MEALS • Minimum Order 15 Guests

LIMIT 5 VARIETIES PER ORDER

Wrapped Cracker, Fresh Baked Randy Peters Cookie, Fruit Salad, Wrapped Utensils. Choice of One Dressing: Bleu Cheese, Balsamic Vinaigrette, Parmesan Ranch or Specific Dressing Belonging to the Salad

Salads

\$16.00 per person

Caesar Salad with Fire Roasted Chicken Breast

Honey Mustard Chicken Salad - Romaine, Avocado, Bacon, Tomatoes, Corn & Red Onion

Crispy Chicken Salad - Chilled Greens, Tomatoes, Cheddar Cheese, Red Onion, Black Olives, Boiled Egg & Deep-Fried Chicken Strips

Oriental Chicken Salad - Romaine, Red Cabbage, Carrots, Mandarin Oranges, Sliced Almonds, Cranberries, Sesame Sticks & Asian Peanut Vinaigrette

Crispy Buffalo Chicken Salad - Romaine, Tomatoes, Red Onions, Radishes, Shredded Carrots, Celery & Bleu Cheese

Chef Salad - Ham, Turkey, Cheddar & Swiss Cheese, Hard-Boiled Egg, Tomato, Pepperoncini, Cucumber & Croutons

Cobb Salad - Chilled Greens, Avocado, Black Olives, Roasted Chicken, Tomatoes, Bleu Cheese, Bacon & Diced Egg

Italian Sub Salad - Romaine, Salami, Pepperoni, Provolone, Pepperoncini, Cucumber, Red Onion & Red Bell Pepper

Chimichurri Steak & Roasted Vegetable Salad - Corn, Asparagus, Green Beans, Tomatoes & Potatoes

Vegetarian Salad - Avocado, Hard-Boiled Egg, Tomato, Pepperoncini, Marinated Artichokes, Cucumber & Croutons

Kale Salad with Quinoa & Blueberries - Avocado, Julienne Beets & Cucumber



Signature Menu

LUNCH & DINNER • Minimum Order 15 Guests

LIMIT 5 VARIETIES PER ORDER

Served with Salad, Vegetables, *Starch, Choice of Bread
ALL ENTREES COME WITH DISPOSABLE PLATES, FLATWARE & NAPKINS
*Except Where Noted

Poultry

Chicken Stroganoff & Egg Noodles*	\$24.50 per person
Herb Roasted Breast of Chicken with White Wine Sauce	\$24.50 per person
Chicken Picatta	\$24.50 per person
Chicken Marsala	\$24.50 per person
Fried Chicken Parmigiana	\$24.50 per person
Caprese Chicken	\$24.50 per person
Tuscan Garlic Chicken	\$24.50 per person
Chicken Cacciatore	\$24.50 per person
BBQ Bone-In Chicken	\$24.50 per person
Orange Chicken Stir Fry	\$26.00 per person
Chicken Flautas - Cheddar Cheese, Guacamole, Cilantro & Flour Tortilla	\$26.50 per person
Chicken Enchiladas - with House Tortilla Chips & Salsa *no Rolls*	\$24.00 per person

Beef & Pork

Bison & Pork Meatloaf with Tomato Marmalade	\$24.50 per person
Beef Stroganoff & Egg Noodles*	\$24.50 per person
Beef Enchiladas - with House Tortilla Chips & Salsa *no Rolls*	\$24.00 per person
Beef Flautas - Cheddar Cheese, Guacamole, Cilantro & Flour Tortilla	\$27.00 per person
Beef & Broccoli Stir Fry	\$26.00 per person
Garlic Roasted Sliced Sirloin - Demi Glace Sauce	\$28.50 per person
Dry Rubbed Sliced Sirloin - Peppercorn Whiskey Sauce	\$28.50 per person
BBQ Slow Roasted Beef Brisket - Randy's House BBQ Sauce	\$24.50 per person
Beef Brisket - Red Wine Reduction Pan Jus	\$27.00 per person
Dry Rubbed BBQ Tri Tip - Chimichurri Sauce	\$28.50 per person
Mongolian Beef	\$24.50 per person
BBQ Pulled Pork	\$26.50 per person
Hot Honey Garlic Glazed Pork Loin Roast	\$29.00 per person
St. Louis Pork Ribs - 3 each with Randy's House BBQ Sauce	\$32.00 per person



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LUNCH & DINNER • Minimum Order 15 Guests

LIMIT 5 VARIETIES PER ORDER

Served with Salad, Vegetables, Starch, Choice of Bread
ALL ENTREES COME WITH DISPOSABLE PLATES, FLATWARE & NAPKINS
*Except Where Noted

Fish

Sweet Cilantro Lime Trout	\$29.00 per person
Maple Balsamic Trout	\$30.00 per person
Mediterranean Trout	\$30.00 per person
Orange Glazed Salmon - Fire Roasted & Glazed with Ginger Soy Orange Sauce	\$30.00 per person
Baked Salmon with Dill Cream Sauce	\$30.00 per person
Creamy Garlic Tuscan Salmon - Spinach & Sun-Dried Tomatoes	\$32.00 per person
Hot Honey & Garlic Glazed Salmon	\$32.00 per person
Shrimp Enchiladas - with House Tortilla Chips & Salsa *no Rolls*	\$29.50 per person
Shrimp Fajitas - Cheddar Cheese, Guacamole, Cilantro & Flour Tortilla	\$29.50 per person

Specialty Offerings

Ravioli*:

- Beef, Chicken or Cheese \$24.50 per person
- Spinach, Artichoke, Capers & Sundried Tomatoes \$24.50 per person
- Alfredo & Parmesan Cheese \$24.50 per person
- Creamy Pesto Sauce, Peas, Pine Nuts & Red Pepper Flakes \$25.00 per person
- Italian Gravy \$23.50 per person

Penne Pasta Alfredo with Fire Roasted Chicken Breast* \$24.50 per person

Lasagna Bolognese* \$23.50 per person

Plant Based

Baked Eggplant Parmesan \$24.50 per person

Vegetable Lasagna with White Sauce* \$24.50 per person

Roasted Cauliflower Steaks with Chimichurri Sauce \$26.00 per person

Vegetable Flautas - Cheddar Cheese, Guacamole, Cilantro & Flour Tortilla \$27.00 per person

Jackfruit BBQ Ribs \$27.00 per person

Portabella Mushroom Steak with Garlic Cream Sauce \$26.00 per person

Caprese Stuffed Portabella Mushroom \$26.00 per person

Vegetable Wellington \$26.00 per person



Signature Menu

FOOD BARS • Minimum Order 15 Guests

All Entrees Include Disposable Plates, Flatware & Napkins.

Build Your Own Taco Bar

\$29.00 per person

Choose Two - Ground Beef, Shredded Beef, Chicken, Vegetables

Comes with Shredded Lettuce, Cheddar Cheese, Cilantro, Guacamole, Sour Cream, Salsa, Flour

Tortillas, Cilantro Lime Rice, Charro Beans, Mexican Green Salad & Tortilla Chips

Baked Potato Bar

\$29.00 per person

Toppings Include: Made in House Chili, Bacon, Roasted Chicken, Sour Cream, Salsa, Jalapenos,

Scallions, Cheddar Cheese, Broccoli, Peas & Butter

Comes with Green Salad & Garlic Bread

Mashed Potato Bar

\$29.00 per person

Toppings Include: Beef Gravy, Seasoned Ground Beef, Bacon, Chicken, Sauteed Onions and Peppers,

Butter, Scallions, Shredded Cheese, and Green Peas

Comes with Green Salad & Garlic Bread

Pasta Bar

\$29.00 per person

Choose Two of Each Category:

Pastas - Penne, Rigatoni, Farfalle, Fusilli or Fettuccine

Sauces - Alfredo, Marinara, Roasted Tomato & Garlic, Pesto, Bolognese, Garlic Cream Sauce with

Roasted Garlic

Toppings - Sausage: Sweet, Mild or Hot, Meatballs, Chicken or Roasted Vegetables

Comes with Green Salad & Garlic Bread

Salad Bar

\$29.00 per person

Includes - Iceberg, Romaine, Red Cabbage & Shredded Carrots, Chilled Spinach & Chopped Romaine

Toppings - Choose 6 Items: Diced Egg, Bacon, Roasted Chicken, Mushrooms, Cucumbers, Dried

Cranberries, Tomatoes, Kidney Beans, Marinated Red Onions, Black Olives, Broccoli, Shredded Cheese

Dressings - Choose 3: Parmesan Ranch, Caesar, Poppy Seed, Balsamic Vinaigrette, Bleu Cheese or

1000 Island

Comes with Garlic Bread



Signature Menu

SIDE CHOICES • Chose one of each category for each entree

Salad Options:

Chilled Greens with Dried Apricots, Cranberries, Toasted Almonds, Walnut Oil Vinaigrette

Roasted Beet Salad with Chilled Greens, Goat Cheese, Candied-Spiced Walnuts Pickled Red Onions, Maple Dijon Vinaigrette

Little Gem Wedge Salad, Red Onions, Cherry Tomatoes & Herb Dressing

Caesar Salad with Chilled Romaine, Parmesan Cheese and Garlic Croutons

Chilled Greens with Pear, Dried Cherries, Bleu Cheese, Crisp Bacon on Arugula, Toasted Sunflower Seeds & Balsamic Vinaigrette

Chilled Greens Crowned with Dried Apricots, Cranberries, Fresh Strawberries & Caramelized Walnuts with Balsamic Vinaigrette

Chilled Greens Crowned with Marinated Artichokes, Pepperoncini, Mozzarella Cheese, Tomatoes & Garlic Croutons

Chilled Greens Crowned with Tomatoes, Cucumbers, Red Onions, Radishes, Jicama & Tortilla Strips

Dressing Options - Choose two, unless dressing choice is specified: Parmesan Ranch, Caesar, Poppy Seed, Balsamic Vinaigrette, Bleu Cheese or 1000 Island

Vegetable Options: Balsamic Honey Glazed Rainbow Carrots, Whipped Carrots & Parsnips, Asparagus with Lemon Butter Sauce & Parmesan Cheese, Asparagus & Mushrooms, Lemon Garlic Asparagus, Asian Broccoli with Garlic Sauce, Parmesan Roasted Broccoli, Balsamic Brussel Sprouts, Broccoli Gratin, Garlic Sauteed Spinach, Creamed Spinach, Confetti Corn, Cream Corn, or Chef's Choice Seasonal Veggies.

Asparagus & Prosciutto Bundles Crowned with Gruyere - Additional \$3 per person



Signature Menu

STARCH CHOICES

• Choose One per Category

Potato Options:

Potatoes Au Gratin with Gruyere Cheese, Garlic Mashed Potatoes, Roasted Fingerlings with Garlic & Herbs, Oven Roasted Red Potatoes, Baked Potatoes, Roasted Garlic & Caramelized Onion Potatoes Gratin, Parmesan Chive Smashed Potatoes, or Chipotle Mashed Sweet Potatoes
Stuffed Baked Potatoes - Additional \$2.25 per person

Rice & Grain Options:

Mushroom Wild Rice & Toasted Almonds, Saffron Rice, Greek Lemon Rice, Cilantro Lime Rice, Mexican Rice, Jamaican Rice with Peas, Lemon Cous Cous, Mushroom Risotto, Garlic Parmesan Risotto

Pasta Options:

Italian Ravioli with Spinach, Macaroni & 5 Cheeses, Buttered Bowtie Noodles, Lemon Asparagus Orzo, Garlic Parmesan Rigatoni, or Garlic Parmesan Rigatoni

BEVERAGE CHOICES

Coffee Service

Vaneli's Handcrafted Whole Coffee

96 oz. Disposable Container, approximately 19 servings with 6 oz. cups.

Regular - Blend of the Opera

Decaffeinated - Black Pearl (Served Upon Request Only for an additional \$0.35 per person)

18-20 Guest

\$75.00 Each Canister

Beverage Station

Includes Citrus Infused Water and Your Choice of Freshly Brewed Iced Tea or Fresh Squeezed

Lemonade. Includes all items necessary for a beverage station, including Tuscanys, linens, high & low risers and decor.

\$7.50 per person

Citrus or Fruit Infused Water

\$3.50 per person

Individual Beverages

Bottled Water or Assorted Sodas - \$3.25 per person

Bottled Iced Tea or Bottled Lemonade - \$6.25 per person

