



Corporate Catering Menu

The Whole Package

- 12 Half Sandwiches (choice of two)
- 6 bags of Chips
- Choice of Cafe Salad
- 6 Cookies/bars

\$79.95

Add \$8 for Premium Sandwiches

Add \$5 for Signature Salads

Sandwiches & Chips

- 12 Half Sandwiches (choice of two)
- 6 bags of Chips

\$54.95

Add \$8 for Premium Sandwiches

Sandwich Trays

12 Halves (1 - 2 types)

\$44.95 Add \$8 for Premium Sandwiches

24 Halves (1 - 3 types)

\$88.95 Add \$15 for Premium Sandwiches

36 Halves (1 - 4 types)

\$129.95 Add \$25 for Premium Sandwiches

Boxed Lunches

SIGNATURE SANDWICH Served with your choice of side item and choice of dessert

\$11.95

PREMIUM SANDWICH Served with your choice of side item and choice of dessert

\$13.45

ENTRÉE SALAD Served with a baked artisan roll and a fresh baked cookie with salad dressing on the side

\$11.95

Signature Sandwiches

TUSCAN PESTO CHICKEN Chicken breast tossed with basil pesto, golden raisins, black olives & sun dried tomatoes

TURKEY & SMOKEHOUSE BACON Oven roasted turkey breast, crispy bacon, greens, & cranberry mascarpone

HERB ROASTED BEEF & BOURSIN Shaved rib eye layered with herbed boursin, red onion, & greens

ROASTED RED PEPPER AND GOAT CHEESE (V) with fresh basil & white balsamic vinaigrette

ALBACORE TUNA SALAD Heart healthy albacore tuna, ight mayo, celery, and crisp red leaf lettuce on petite croissants

TURKEY, APPLE AND CHEDDAR Slow roasted turkey breast with granny smith apples and sharp cheddar

SOUTHWESTERN PULLED PORK (OR CHICKEN) WRAP Smoked Gouda, lettuce, black beans, corn, and chipotle vinaigrette

TURKEY, APPLE AND CHEDDAR Slow roasted turkey breast with granny smith apples and sharp cheddar

COUNTRY HAM & SWISS with greens & dijon mayo on a pretzel roll

GRILLED SEASONAL VEGETABLE WRAP (V) Garden vegetables with roasted red pepper, herbed mascarpone cheese & greens

HERB GRILLED CHICKEN BREAST with oven roasted tomatoes, arugula and garlic lemon vinaigrette

CALIFORNIA WRAP (V) Avocado, roasted red pepper hummus, sprouts, cucumber and tomato

CHICKEN SALAD with red grapes, toasted pumpkin seeds, with a bit of red onion, fresh herbs mayo

Premium Sandwiches

HAND CARVED BEEF TENDERLOIN Smothered with caramelized onions, pepper jack cheese, & horseradish aioli

PORK BELLY BLT Roasted and pan-seared pork belly, tomatoes and our pesto aioli



Signature Salads

Small serves up to 10 | Large serves up to 20

ANTIPASTI Salami, grilled fennel, olives, asiago cheese, and Tuscan white beans over mixed greens with oregano vinaigrette
\$24 | \$44

TRIPLE GRAIN (V) Wheat berries, quinoa and couscous, avocado, celery, red onion & cilantro, with our honey lime vinaigrette
\$24 | \$44

CHOPPED SALAD Chicken breast, bacon, romaine, pasta, red onion, tomato, red cabbage, and gorgonzola, with a creamy Italian dressing
\$26 | \$46

GRILLED PEAR SALAD (V) Mixed greens, grilled pear, roasted red onion, dried cranberries, sliced almonds, with fig nectar vinaigrette
\$24 | \$44

WHEAT BERRY GOAT CHEESE (V) Mixed greens, wheat berries, goat cheese, tomatoes, cucumber and fresh lemon vinaigrette
\$24 | \$44

GREENS AND QUINOA With cherry tomatoes, red onion, fresh basil, capers, cucumber, and red wine vinaigrette
\$22 | \$42

FRESH FRUIT SALAD
\$24 | \$44

Add grilled chicken to any of the above salads \$5 | \$9
Add grilled salmon to of the above salads \$10 | \$18

Cafe Salads

Small serves up to 10 | Large serves up to 20

CLASSIC CAESAR (V) Crisp romaine, shaved parmesan, homemade garlic croutons and Caesar dressing
\$22 | \$42

GREEK (V) Crisp romaine, feta, cucumbers, tomatoes, Kalamata olives, red onion and our oregano red wine vinaigrette
\$22 | \$42

GARDEN Fresh mixed greens, with tomatoes, cucumber, red onion, carrot and balsamic vinaigrette
\$20 | \$36

MEDITERRANEAN PASTA (V) Kalamata olives, artichokes, roasted tomatoes, and rosemary
\$22 | \$42

BABY RED POTATO SALAD (V)
\$20 | \$36

PRIMAVERVA PASTA With fresh seasonal vegetables tossed in Italian vinaigrette & topped with shredded parmesan
\$20 | \$36

Our Own



Desserts

Kingston Pecan Bars
Raspberry Bars
Brownies
Blondies

Chocolate Chip Cookies
Snickerdoodles
Lemon Bars

Small (12 pieces) \$14.95 | Large (24 pieces) \$28.95

Mini Carrot Cakes
Mini Cheese Cakes (choice of flavors)
Dark Chocolate Mousse topped with caramel
Fresh Fruit Tarts
Chocolate Ganache Tarts

\$21.00 per doz.

Cake Pops
Chocolate, yellow or red velvet cake, dipped and drizzled with your choice of colors
\$23 per doz

LARGER TRAYS AVAILABLE!
CELEBRATION CAKES AVAILABLE!

Please call for details.



Breakfast

BREAKFAST EGG BAKES

Great warm or at room temperature!

- Prosciutto, fresh mozzarella, oven roasted tomatoes, basil with ciabatta
- Chorizo, chilies, pepper jack, cilantro with corn bread
- Bacon, sharp cheddar, spinach with multi-grain bread
- Goat cheese, pepperonata, fresh herbs with puff pastry
- Brie, asparagus, oven roasted mushrooms and tomatoes, shallot with puff pastry
- Apple cinnamon bread pudding

4" individual servings, 1 dozen minimum each type

\$4.50ea

FRITATTAS

- Spinach and gruyere
- Parmesan and fresh herbs
- Fontina, salami and spinach
- Roasted seasonal vegetables
- Bacon, cheddar and mushroom

\$28/half pan

CARAMEL AND PECAN BAKED FRENCH TOAST

Homemade caramel, toasted pecans and cinnamon

\$28/half pan

ROASTED POTATO SKINS WITH SCRAMBLED EGGS

Toppings of bacon, scallions, sour cream, and cheddar cheese

\$28 per doz.

SIDES

- Bacon \$12/doz.
- Turkey Bacon \$12/doz
- Sausage Links \$12/doz
- Turkey Sausage \$12/doz
- Sliced Breakfast Ham \$28/half pan
- Biscuits & Gravy \$35/doz
- Breakfast Potatoes with bell peppers and onions \$24/half pan

BREAKFAST PASTRIES BY THE DOZEN

Cinnamon Rolls Ooey & gooey, with our cream cheese frosting

Small \$18 per doz. | Large \$36 per doz.

Muffins and Quickbreads

- Banana Nut
- Banana Chocolate Chip
- Lemon Blueberry
- Blueberry Streusel
- Carrot Chocolate Chip
- Double Chocolate
- Espresso Chocolate Chip
- Cranberry Orange
- Lemon Poppy Seed
- Pumpkin

Muffins \$21 | Quickbreads \$17/loaf

Scones

- Bacon and Scallion
- Cheddar
- Fresh Herb
- Blueberry
- Currant
- Lemon
- Pumpkin
- Dried Cherry

\$18

HOMEMADE CINNAMON HONEY GRANOLA

\$14 per lb.

VANILLA YOGURT \$8 per quart

Add Mixed Berries Seasonal pricing

FRESH FRUIT PLATTER

An array of freshly sliced fruit and berries.

Serves up to 12 \$39 | Serves up to 24 \$75

ASSORTED BAGELS \$16 per doz.

- Plain whipped cream cheese 16oz. \$5
- Chive whipped cream cheese 16 oz. \$6
- Raspberry whipped cream cheese 16 oz. \$6

SMOKED SALMON PLATTER with olives, capers, sliced cucumber, sliced tomato, sliced red onion and fresh lemon

Serves up to 10 \$60 | Serves up to 20 \$115

Gluten or allergy concerns?

Just let us know so we can accomodate you!



Beverages

Cans of Coke, Diet Coke, Sprite, Iced Tea, Lemonade \$1

Bottled Water \$1

Sparkling Water \$2.50

Assorted Juices *Apple, cranberry, orange* \$2.50

Ice 20# Bag \$12

Coffee Box 96 oz (8 - 12oz cups) \$16

Hot Water and Tea Assortment 96 oz (8 - 12oz cups) \$16

With cream, sugar, Splenda, cups and stirrers

Basic to premium beer, wine and spirits available. . .call for details.

Disposables

Disposable Plates, Flatware & Napkins 1.25/person

Upscale Disposable Plates, Flatware & Napkins 1.95/person

Wire Rack Chafing Dish *with sterno & water pan*

\$14.00/set

ORDERING GUIDELINES

Please place your order 72 hours in advance if possible.

**CANCELLATIONS MUST BE 72 HOURS IN ADVANCE OF YOUR EVENT
OR A 50% SURCHARGE WILL BE ASSESSED.**

Last minute orders are subject to availability.

Orders must be secured with a deposit.

All prices are subject to change as well as to current sales tax and delivery fees.

*Heating directions are a guideline, all ovens vary and On Occasion Catering
does not take responsibility for food once it's been heated.*

Corporate catering and full service catering available, please call for details.

Serving staff and rental equipment quoted on request.