



# GENUINE

STANDARD CATERING

# CATERING MENU BREAKFAST

PER PERSON

## PASTRY PLATTER

Comes with a selection of the following:

Muffins, Cinnamon Rolls, Danish, Scones, Butter and Individual Jams

\$12.00

## BREAKFAST BREAD BASKET

Croissants, Tea Breads, Fruit Breads, Butter and Individual Jams

\$10.00

## BAKER'S DOZEN

Fresh Baked Muffins

\$24.00

Scones with Preserves

\$24.00

Mini Croissants

\$12.00

Red Street Gluten-Free Muffins

\$36.00

## BAGEL BOARD

Includes the following:

\$16.00

Plain and Everything Bagels

Plain Cream Cheese

Cinnamon Maple Cream Cheese

Butter and Individual Jams

## QUICHE BREAKFAST

\$16.00

ORDER IN INCREMENTS OF 8 PER FLAVOR

Comes with Mini Croissants, Butter, and Individual Jams

Lorraine Quiche

Smoked Salmon Quiche

Vegetable Quiche

## BREAKFAST

Layered Scrambled Cage-Free Eggs, Seasoned Breakfast Potatoes,

\$14.00

Choice of Breakfast Meats, Mini Muffins

## YOGURT PARFAIT BYO BAR

Plain Greek Yogurt, Seasonal Berries, Granola

\$8.00

Add Mini Muffins for an additional cost.

## SLICED FRUIT PLATE

Fresh Fruit Platter, garnished with Berries.

\$6.00

## WHOLE FRUIT

Individual Pieces of Whole Fruit

\$2.50

## CUSTOM BREAKFAST

Custom breakfast is available upon request.

\$MP



## SALADS | ENTREES SALAD

PER PERSON

### CAESAR SALAD

\$15.00

Tossed Romaine, Shredded Parmesan Cheese, Herbed Croutons, and Housemade Caesar Dressing  
Artisan Bread and Butter  
Dessert

## SALADS | SIDE SALAD

### KALE CAESAR SALAD

\$5.00

Shredded Kale and Romaine Blend, Shaved Parmesan, Toasted Garlic Croutons with your choice of two Dressings on the side

### MIXED GREENS

\$5.00

Mixed Field Greens with Cucumbers, Grape Tomatoes, Julienne Bell Pepper with your choice of two Dressings on the Side

### MEDITERRANEAN PENNE PASTA SALAD

\$5.00

Penne Pasta, Diced Tomato, Grilled Zucchini and Yellow Squash, Fresh Basil tossed in Balsamic Vinaigrette.

### PICNIC POTATO SALAD

\$5.00

Yukon Golds, Diced Scallions, Hard Boiled Egg and Diced Red Onion, tossed in Dijonnaise Dressing.

### CUSTOM SALAD

\$MP

Custom salad is available upon request



# HOT ENTREE BUFFETS

PER PERSON

## TAQUERIA BUFFET

### Choice of two Proteins:

Beef Picadillo, Chicken Tinga, Chipotle Vegetable Mix

Whole Black Beans, Spanish Rice, Corn Tortillas (2 per person), Shredded Lettuce, Diced Tomato, Diced Onions, Sour Cream, Shredded Cheddar, Housemade Salsa, Mixed Green Salad with Ranch and Jalapeno Lime Vinaigrette

Dessert: Assorted Cookies, Brownies, Assorted Dessert Bars

\$22.00

## ITALIAN PASTA BUFFET

Choice of Pasta: Penne (Gluten Free Pasta available upon request)

Choice of two Sauces: Bolognese Sauce, Classic Alfredo Sauce, Marinara Sauce, Creamy Pesto Sauce

Choice of Salad: Mixed Green Salad, Kale Salad, Mediterranean Pasta Salad, Picnic Potato Salad, 3 Sisters Quinoa Salad, Grilled Green Bean and Roasted Potato Salad

Garlic Bread

Choice of Dessert: Assorted Cookies, Brownies, Assorted Dessert Bars

\$20.00

## CHICKEN SALTIMBOCA

Fingerlings, Seasonal Vegetables, Creamy Mushroom Sauce

\$22.00

## SHRIMP CAKES

Red Pepper Coulis, Seasonal Vegetables, Mashed Potatoes

\$33.50

## MEATLOAF

Mashed Potatoes, Seasonal Vegetables, Southern Sauce

\$27.00

## BAKED POTATO BAR

Baked Potato bar with all toppings including Chili

\$20.00

## PORK LOIN

Creamy Polenta, and Seasonal Vegetables

\$22.00

## ASIAN CHICKEN THIGHS

Fried Rice, and Korean style Vegetable

\$21.00

## CUSTOM HOT ENTREE

Custom entree is available upon request

\$MP

# PIZZA

PER PERSON

## 16 INCH PIZZA

Cheese Pizza	\$18.00
Vegetarian Pizza	\$19.00
Pepperoni Pizza	\$20.00
Canadian Bacon and Pineapple Pizza	\$22.00
Meat Lovers Pizza	\$25.00
BBQ Chicken Pizza	\$20.00

## CUSTOM PIZZA

Custom pizza is available upon request	\$MP
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# ALLERGEN FREE MEALS

## NIGHT MARKET BOWL

Local Tofu with Seasonal Veggies, served over Citrus Scallion Rice with Coconut Curry Sauce	\$20.00
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## ROASTED VEGETABLE & QUINOA BOWL

Wild Mushrooms, Grilled Sweet Potato and Arugula served over Quinoa with Lemon Herb Pistou	\$20.00
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## CUSTOM ALLERGEN FREE MEAL

Custom allergen-free meal is available upon request	\$MP
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## SWEET TOOTH | COOKIES AND DESSERT BARS

	PER PERSON
DECADENT BROWNIES	\$24.00
RICE KRISPIE SQUARES	\$20.00
DESSERT BARS	\$24.00
FRESH BAKED COOKIES	\$20.00
GLUTEN FREE COOKIES	\$24.00
CUSTOM COOKIES AND DESSERT BARS	\$MP

## SWEET TOOTH | SIGNATURE DESSERTS

<b>MINI CHEESECAKES</b> Flavors Include: Lemon, Chocolate, Marionberry Swirl	\$28.00
<b>MINI CUPCAKES</b>	\$18.00
<b>CUSTOM SIGNATURE DESSERT</b> Custom signature dessert is available upon request	\$MP



## RECEPTIONS-GOURMET PLATTERS

PER PLATTER

### CHARCUTERIE BOARD

\$150.00

Variety of Imported Cured Meats Garnished with Pickled Veggies Offered with Crackers. Serves 20-25.

### ARTISAN CHEESE WITH CRACKERS

\$150.00

Assortment of Exceptional Handmade Local and Imported Cheeses, garnished with Dried Fruits and Quince Paste. Offered with Crackers. Serves 20-25.

### CUSTOM GOURMET PLATTER

\$MP

Custom gourmet platter is available upon request

## RECEPTIONS-SNACK PLATTERS

PER PLATTER

### FRESH FRUIT PLATTER

\$75.00

Fresh Seasonal Fruit cut into bite-sized pieces, garnished with Grapes. Serves up to 10

### HUMMUS AND VEGGIE DISPLAY

\$75.00

Traditional Hummus is presented with Carrots, Bell Pepper Strips, and Celery Sticks. Serves up to 10.

### CUSTOM SNACK PLATTER

Custom snack platter is available upon request

\$MP





# HORS D'OEUVRES

(2PP) - PER PERSON

PER PERSON

## HORS D'OEUVRES

Smoked Salmon Mousse Tartlet	\$3.50
Caviar and Smoked Salmon with Creme Fraiche	\$5.50
Prosciutto Wrapped Dates	\$4.50
Candied Bacon Jam Tartlets	\$3.00
Crab Salad Cup	\$MP
Char Sui Pork Pinch Buns	\$3.50
Dungeness Crab Cakes	\$MP
Salmon Cakes with Lemon Dill Aioli	\$4.00
Fried Chicken Salad Tartlet	\$3.00
Crispy Spring Rolls with Sweet Chile Sauce	\$3.00
Tomato, Basil and Smoked Mozzarella Tartlet	\$2.75
Truffled Goat Cheese Tartlet	\$2.75
Wild Mushroom Duxelle Tartlet	\$2.50
Spanakopita with Spinach, Feta and Garlic	\$3.00
Artichoke and Tapenade Tartlet	\$2.50
Whipped Pea and Lemon Zest Tartlet	\$2.50

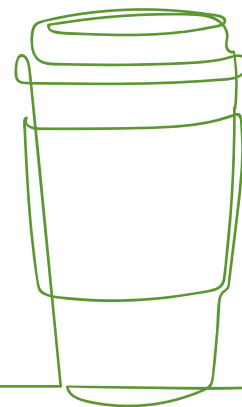
## CUSTOM HORS D'OEUVRES

Custom Hors D' Oeuvres available upon request \$MP



# HOT AND COLD BEVERAGES

## FRESHLY BREWED COFFEE, AND TEA



### HOT BEVERAGES

Roasting Regular Coffee, Airpot (approx. 12 servings)	\$21.50
Roasting Regular Coffee, Lector (approx. 30 servings)	\$55.00
Roasting Regular Coffee, Tower (approx. 60 servings)	\$90.00
Roasting Decaf Coffee, Airpot (approx. 12 servings)	\$21.50
Roasting Decaf Coffee, Lector (approx. 30 servings)	\$55.00
Roasting Decaf Coffee, Tower (approx. 60 servings)	\$90.00
Hot Water with Assorted Tea, Airpot (approx. 12 servings)	\$27.00
Hot Water with Assorted Tea, Lector (approx. 30 servings)	\$65.50
Hot Water with Assorted Tea, Tower (approx. 60 servings)	\$125.00
Hot Chocolate *MINIMUM OF 10 REQUIRED* - per serving	\$1.25

### COLD BEVERAGES

Canned Still Water	\$1.75
Plain Seltzer Water	\$1.75
Canned Soda	\$1.75
AHA Sparkling Flavored Water	\$1.75
Assorted Gold Peak Tea	\$3.00
Breakfast Fruit Juices (OJ and Apple)	\$1.75
Lemonade (serves 40-45)	\$45.00
Flavored Lemonade (serves 40-45, inquire about additional flavors)	\$0.00
Ice Water (serves 40-45) - INCLUDED WITH FOOD ORDER	\$0.99
Ice Water SERVED WITHOUT FOOD \$0.99 per person.	

### CUSTOM BEVERAGE

Custom beverages available upon request	\$MP
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# TO-GO BOXES | CUSTOM PRODUCT REQUEST

## TO-GO BOXES

We are happy to provide disposable To-Go boxes for an additional charge.

\$1.00 each

## CUSTOM TO-GO BOXES

We are happy to provide custom disposable To-Go boxes for an additional charge.

\$MP

## CUSTOM PRODUCT REQUEST

We are happy to provide custom product requests for an additional charge.

\$MP



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CONTACT INFORMATION

ADDRESS | WEBSITE

PHONE(S) | FAX | EMAIL(S)