



spring specials *(available March & April)*

Sunrise Breakfast

Fresh Strawberry and Pineapple Skewers

Scrambled Eggs with Low Fat Mozzarella, Tomatoes and Basil

Mango and Chicken Breakfast Sausage Links

Oven Roasted Breakfast Potatoes with Thyme, Sweet Vidalia Onions, Garlic, Parsley and Olive Oil

Buttermilk Biscuits with Butter and Jam

~~\$12.95~~ **\$12.25** per guest

A Taste of Spring

Baby Spinach Leaves with Sliced Fresh Strawberries, Toasted Pecans and Balsamic Vinaigrette

Trio of Melon with Fresh Mint

Roasted Breast of Chicken with Lemon and Sage

Pearl Couscous with Asparagus, Carrots and Peas

Sourdough and Whole Wheat Rolls
with Butter and Smart Balance Butter Substitute

~~\$15.25~~ **\$14.50** per guest

Spring Sandwich Sampler

French Country Style Potato Salad

Fresh Fruit Salad

Assorted Petite Sandwiches:

- Grilled Chicken Apple Salad on Mini Croissant with Apple, Almonds, Grapes and a touch of Curry
- Grilled Portabello Mushroom on Whole Wheat Roll with Hummus, Roasted Sweet Pepper, Baby Lettuce and Red Onion
- Corned Beef and Swiss on Dutch Crunch with Mixed Baby Greens, Mayo and Mustard

~~\$12.50~~ **\$11.75** per guest

(Continued on next page.)



2096 Burroughs Avenue

San Leandro, CA 94577

T: **800.992.2837**

F: 510.483.6855

CateringAndMore.com

Pricing is based on a minimum of 10 guests and includes compostable dinnerware. Delivery and applicable sales tax will be added to the total.



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Spring is Time to Thrive!

Mixed Spring Greens with Roasted Chioggia Beets, Fresh Orange Segments, Feta Cheese, Shaved Fennel, Shallots and White Balsamic Vinaigrette

Spice Rubbed Breast of Chicken in a Mustard Chive Sauce with Coriander, Fennel, Paprika and Mustard Seed (inspired by Dr. Maring)

Quinoa and Brown Rice with Shallots

Julienned Blue Lake Green Beans and Carrots with Fresh Basil

Whole Wheat Rolls with Butter and Smart Balance Butter Substitute

~~\$15.95~~ **\$14.95** per guest

In Honor of Admin Professionals Week

Spring Mix Salad with Sugar Snap Peas, Julienned Carrots, Radishes and Lemon Dill Dressing

Pear and Cheese Filled Focchi (little purses) in a Light Cream Sauce with Freshly Grated Grana Padano Cheese

Fresh Zucchini and Carrot Sauté with Basil

Fresh House Baked Focaccia

~~\$15.95~~ **\$14.95** per guest



Dessert:

Flower and Butterfly Shaped Sugar Cookies 64.00 per tray of 24

Assorted Ricotta Mousse Tarts – Chocolate, Raspberry, Strawberry - *one flavor per tray* 45.00 per tray of 12

Limoncello Mascarpone Layer Cake 4.00 per slice

European Macaron Assortment– Sea Salt Caramel, Pistachio, Raspberry and Chocolate 48.00 per tray of 32

Lemon Raspberry Two Layer Cake 3.50 per slice

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