

Cater 2U

California Style Luncheon

Fancy Arranged Displays:

Assorted fresh grilled vegetable crudités:
Red, orange, yellow, green pepper curls with Vidalia onion dip
Grapevine tomatoes with basil pesto dipping sauce
Chilled seasonal white and green asparagus with lemon aioli
Snap peas and julienne carrots with mint yogurt
Ruby beets with stilton, fennel, and honey pecans
Stuffed cucumber slices

Crisp Spring Tea Sandwiches:

Grilled and Served Hot

Herbed grilled chicken breast with cilantro pesto & romaine on Panini bread
Fresh tuna salad with red onion, celery & dill on grainy wheat bread
Turkey, bacon, arugula, cherry tomato & avocado on honey wheat bread
Egg salad with radish & sprouts on pumpernickel bread
Shrimp salad with mango chutney

Dessert:

Macaroons ~ lemon cookies ~ sugar ~ pistachio ~ raspberry tarts ~ chocolates
~ Assorted fruit flavored jellies ~ fresh fruit display with vanilla yogurt dip~

All Rolls, Relishes, and Condiments

Flavored Refreshment Display

Raspberry Iced Tea, Lemon Iced Tea, Assortment of Hot Teas with Lemon, Sugar, and Cream

\$24.00 per person

Subject to 7% sales tax and 20% service charge

Minimum 40 People

Off Premise: All disposables included for count

Certain items are seasonal and will be substituted

Ask about our menu upgrades!