

THE MARMALADE TOQUE CATERING & CAFÉ

Planning a special event or function? The Marmalade Toque catering department can assist you in assuring a trouble free and memorable event. Choose from this list and we will deliver our **top quality homemade** foods right to your office or location. Look through our list of menu ideas and choose your side dishes, beverages and desserts from our side dish list. **You can add an additional Hot Entrée to any of these menu items for only \$3.00 per person additional.** All items are *buffets* for 100 or more guests. For counts less than 100 please inquire with our catering Director. Our minimum charge for delivery is \$500.00. Call us ahead of time and we will have ready "to go" for you catering platters, full meals for lunch, dinner, picnics and outings. **ON A BUDGET? SELECT ANY ITEM FROM THE LUNCH MENU WITH OUT A BEVERAGE AND OR DESSERT AND YOU MAY SUBTRACT \$1.00 PER PERSON FOR EACH.**

GOURMET SANDWICHES

THE GROANING BOARD COLD BUFFET *make your own pile high deli sandwiches! Choose from a great selection of deli meats, cheeses, artisan breads and rolls, 2- salads from our salad list. Also, comes with a relish tray of sliced tomato, lettuce and pickle chips, mayonnaise and mustard. \$14.95*

GARLIC BAQUETTE PHILLY DIP *Thick sliced Italian Ciabatta bread grilled with our fresh pesto and filled with thin sliced roast beef. Topped with fire roasted peppers and caramelized onion. \$12.95*

PESTO FOCACCIA VEGETARIAN *Toasted herb fococcia bread with marinated and grilled portabello mushroom, fire roasted pepper, avocado, cheese, tomato, fresh basil and dressing. \$12.95*

CASHEW AND CRANBERRY CHICKEN *Toasted French roll filled with fresh chicken breast, cashews, dried cranberries, tomato, cheese, pesto aioli dressing and fresh basil. \$12.95*

<p>EXECUTIVE GOURMET BOX LUNCH <i>Your choice of breads and choose from tuna, chicken cashew, roast beef, ham, smoke turkey or grilled portabello and peppers. This attractive lunch comes with pasta salad, cookies, whole fruit and eatingware. All in it's own carrying case! \$10.95</i></p>

WHITE ALBACORE TUNA *Artisan bread, tuna, avocado, tomato and lettuce makes this old favorite a must. \$12.95*

CHICKEN CAESAR PITA *Fresh pita bread filled with our popular chicken Caesar salad. Add a little cucumber and tomato for a real treat! \$12.95*

- All sandwich selections served with a salad, a beverage and cookies. Please see sides list for selections.
- Menus include: Delivery, setup, takedown, buffet décor. Upgraded disposable eatingware.
- 20% service fee on all orders and tax. Gratuities have not been added, so please tip attendants. Depending on the menu and the count attendants are included.
- All pricing is based on a price per person

OVEN FIRED PIZZA

All pizzas are individual 10" pizzas. Using only the finest ingredients, cheeses and toppings.

PEPPERONI AND PORTABELLO MUSHROOM *Flavorful flatbread yeast crust topped with pepperoni, portabello mushroom, caramelized onion, mozzarella and Muenster cheeses and fresh basil. \$14.95*

PESTO MARGHARITA *Fresh basil and nut pesto, fire roasted peppers wild mushrooms and sundried tomato, fresh parley and basil. \$14.95*

JAMBAYALA SHRIMP AND ANDOUILLE SAUSAGE *Fresh tomato sauce, cheese, Andouille sausage, black tiger shrimp, caramelized onion, cilantro and fire roasted peppers. \$15.95*

All pizzas served with a salad, a beverage and a dessert.

ENTREES

SICILIAN PASTA BAR *You get both penne primavera and fettuccini Alfredo pesto! Penne pasta with a tangy Marinara sauce and primavera vegetables. Fettuccini Alfredo served with fresh broccoli and chicken. Add shrimp for only \$ 3.00 per person additional. \$16.95*

CITRUS-HERB FIRE ROASTED CHICKEN *Flame roasted quartered chicken or boneless breast marinated in our secret citrus herb and spice marinate. Rich in flavor and mouth watering. Served Jardiniere \$16.95*

CHILE PLUM GLAZED CHICKEN *Succulent quarter chicken or chicken breast roasted and glazed in Chile plum sauce. \$16.95*

MESQUITE FLAME GRILLED SALMON *Fresh salmon marinated with herb-lime and open grilled over mesquite and served with cilantro-lime, compound butter, micro greens, fresh lemon, lime and chive. \$19.95 (additional Grill charge)*

TIGER BUTTERNUT SQUASH RAVIOLI NAPOLEON *butternut squash ravioli stacked with roasted pepper polenta, sautéed spinach and topped with a pumpkin Buerre Blanc. Finished with roasted red pepper Coulis and pine nuts. \$18.95 **Wild mushroom and 6-cheese ravioli Napoleons also available.***

EGGPLANT LASAGNA CHAROLETTE *Grilled eggplant layered with seasoned ricotta, mozzarella, lasagna pasta, sausage, fresh spinach and tomato sauce. \$16.95*

GOURMET MEATLOAF WELLINGTON *spicy meatloaf stuffed inside a flaky puff pastry with mushroom duxelles. Served with a rich lemon tarragon sauce. \$16.95*

BONELESS CHICKEN BREAST TARRAGON *Tender breast of chicken lightly floured and grilled to mouth-watering perfection. Topped with tarragon sauce and julienne vegetables. \$16.95*

CAJUN RUB TRI TIP SIRLOIN *Cajun seasoned choice tri tip seared over mesquite and carved to order. \$16.95*

SANTE FE CARNE ASADA TACO BAR *Served with corn tortillas, Pico de Gallo, shredded cabbage, minced onion, cilantro, fresh limes. \$14.95*

CHEESE ENCHILADAS RANCHEROS *Corn tortillas filled with cheeses, olives and green onions, Topped with Mole, fried red and green corn tortillas strips, black beans and flame roasted corn. \$14.95*

SALADS

ANTIPASTO SALAD *Mixed greens topped with Italian meats, cheeses, olives, pepperonis, and yellow pared tomato, dressing \$10.95*

PEPITAS & BASIL CAESAR *Romaine lettuce tossed with fresh Parmesan cheese, roasted Pepitas, fresh basil, croutons and Caesar dressing. \$10.95*

ASIAN CHICKEN SALAD *Grilled chicken in a garden of romaine hearts, iceberg and Napa cabbage. Tossed in a light soy-ginger dressing and topped with won tons, red ginger and sesame. \$10.95*

CANDIED PECAN WEDGE SALAD *Crisp iceberg wedge topped with candied pecans, blue cheese, fresh tomato, red onion and blue cheese dressing. \$12.95*

*All entrees include bread and butter, a salad, fresh mixed vegetable, rice or potato, beverage and a dessert from our side's list.

SIDE DISH SELECTIONS

SALADS

*Mixed field of greens salad/ Flamed roasted seasonal vegetables
Pasta / Fresh spinach, blue cheese, candied nuts
Garden / Potato / California blue cheese wedge
Fresh California fruit and melon
Fresh California crudities & dip
Caesar / Riverside citrus salad
Honey Dijon coleslaw*

RICE, PASTA AND POTATOES

*Baked penne Alfredo pesto / Orzo sun dried tomato
Garlic & dill mashed/Garlic & cheese mashed
Wild rice pilaf/ Jasmine rice / Rice pilaf
Potato Au Gratin / Scalloped potato
Rosemary red / Oven browned*

DESSERTS

*Bourbon bread pudding served with whiskey caramel & cream
Fresh mix berry cream tart / Fresh berry cream puff
Lemon Charlotte / Peach Melba cheesecake
Assorted French tarts /Crème Brulee
Gourmet cookies / Banana Foster
Apple or peach cobblers & cream
Tiramizu with fresh berry glaze
Mini assorted French pastry
Chocolate dip strawberries
Flan*

BEVERAGES

Paradise ice tea, assorted brand name sodas (additional charge), lemonade

Citrus punch cooler or Coffee.

ASK ABOUT THE DECEDANT CHOCOLATE FOUNTAIN

* If you do not see something you would like please let us know. We can customize menus for you at no additional charge.

BREAKFAST COMFORT FOODS

Get your morning off to the right start with one of our delicious breakfast buffet packages! Choose one of the made-from-scratch menu selections you see below and we will deliver it to your home or office *on time*. These selections are offered for guest counts of 50 or more. Included with each breakfast selection is disposable eatingware, delivery, take down, buffet equipment and decorations. Gratuities are not included. For guest counts less than 50 please inquire with our catering director.

CONTINENTAL BREAKFAST: *Made from scratch assorted breakfast pastries, fresh California fruits and melons, coffee and juice. \$8.95 per person. Put a twist and an added flair to this breakfast by including mixed berry yogurt parfaits with granola and toasted almonds for only \$2.95 each.*

COUNTRY FEAST: *Scrambled eggs with cheese, lyonnaise potatoes, choice of bacon, ham or sausage, assorted breakfast pastries, fresh fruit, coffee and juice. \$14.95 per person*

CROISSANT EGG SANDWICH: *Flaky croissant stuffed with scrambled eggs, cheese and ham. Served with fresh fruit, Lyonnaise potatoes, coffee and juice. \$10.95 per person*

OMELETS GALORE: *Made to order omelets with all of your favorite toppings and fillings, breakfast pastries, Lyonnaise potatoes, fresh fruit, ham, bacon or sausage, coffee and juice. \$18.95 per person*

OLD-FASHIONED CREPE BLINTZES: *Fluffy crepe style sweet cheese blintzes, blueberry sauce, fresh fruit, bacon, ham or sausage, coffee and juice. \$12.95 per person*

STUFFED BRIOCHE FRENCH TOAST: *Thick sliced brioche bread stuffed with orange marmalade and cream cheese, dipped in a cinnamon, vanilla mixture and grilled. Served with fresh fruit, bacon, ham or sausage, coffee and juice. \$13.95 per person*

PERFECT BELGIUM WAFFLES: *make your own crispy Belgium waffles with our impressive waffle irons. Served with fresh fruit topping, whip cream, syrup, butter, powder sugar, bacon, ham or sausage, coffee and orange juice. 14.95 per person*

MULTI-STATION BRUNCH: Impress all of your guests with this excellent brunch buffet package! Carved to order Baron of Beef or Ham station, omelets station. Then choose one entrée: Cheese enchiladas, baked mostaccioli, chicken crepes or sweet blintzes. Also served will be bacon, ham or sausage, assorted pastries, fresh fruit, coffee and juice. \$21.95 per person (Please, 50 guests or more for this menu item)

OATMEAL BAR: *Oatmeal served with cream, brown sugar, dried golden currants and cranberries, granola, assorted pastry, fresh fruit, coffee and orange juice. \$11.95 per person*

****** For a Real Treat add a waffle station to any breakfast menu for only \$3.95 per person**

FROM THE CARVERY

This section from our menu features popular Carved to Order buffet specialties. Enjoy!

BARON OF BEEF: *Mouthwatering roast seasoned and slow roasted to medium. Served with Au jus and horseradish sauce. Ask about our whiskey Yorkshire pudding as an excellent addition to this menu item. \$18.95*

PRIME RIBS OF BEEF: *An OLE English favorite! This popular cut of beef is seasoned and slow roasted. Served with Au jus and horseradish sauce. \$21.95*

CHATEAUBRIAND FILET A LA' PORTUGESA: *Filet mignon seasoned and wrapped in bacon then seared. Sliced into medallions to order and served with a Demiglace sauce, Canadian bacon and fresh mushrooms. \$24.95*

ROSEMARY PORK LOIN: *Seasoned with rosemary and Dijon mustard. Served with caramelized apples and herb pan gravy. \$18.95*

BUFFET SPECIALTIES

LASAGNA IL FORNO: *Layers of pasta, ricotta, Parmesan and mozzarella cheeses. And smothered in a tangy Marinara sauce. This can be made with fire roasted vegetables, Bolognese or sausage. \$18.95*

BONELESS STUFFED GAME HEN: *Whole hen stuffed with your choice of wild rice or Florentine, served with a wine reduction sauce and cherries. \$29.95*

BONELESS STUFFED CHICKEN ROULADE: *Boneless breast pounded thin and stuffed. Choose from a variety of delicious stuffing's and served with Veloute sauce. \$24.95*

BONELESS CHICKEN BREAST EN CROUTE: *A moist breast of chicken stuffed inside a flaky puff pastry crust with a mushroom and wine reduction. Served with a Tarragon sauce. \$18.95*

ROASTED GARLIC & HERB POUSSIN: *Split Cornish game hen roasted with fresh garlic, fresh herbs and olive oil. Served with artichoke, capers, mushrooms in a wine sauce. \$20.95*

MACADEMIA CRUSTED CHICKEN BREAST: *A chicken breast dipped in egg batter then breaded in a walnut breading, sautéed and served with an Orange Biagarde sauce. \$21.95*

SALMON EN CROUTE: *Fresh Salmon fillet baked in a flaky French puff pastry with fresh spinach and a mushroom reduction. Served with a cream Veloute sauce and grapes. \$21.95*

MEDITERRANIAN SHRIMP SCAMPI: *Cooked right on the table, succulent black tiger shrimp sautéed in garlic, olive oil, green onion, olives, mushrooms and wine. \$24.95*

SEAFOOD ENCHILADA DEL MAR: *One of Mexico's favorites! A fresh assortment of seafood, olives, green onions rolled inside tortillas and topped with Tomatillo sauce, chesses, avocado, sour cream. \$18.95*

****** The above menus include salad, dressing, rice or potato, fresh vegetable medley, bread, butter, beverage, dessert.