

CATERING MENU



21050 N. Tatum Boulevard Phoenix, AZ 85050
(480) 585-7978 • (480) 585-7981 fax

Additional items available upon request.

BREAKFAST

- BREAKFAST TRAY** \$3.50pp
Bagels *GF available*, freshly made natural muffins, croissants & fresh fruit w/ assorted jelly, butter & cream cheese
- YOGURT PARFAIT** \$5pp | Mini's \$2pp
Organic yogurt w/ seasonal fruit and granola

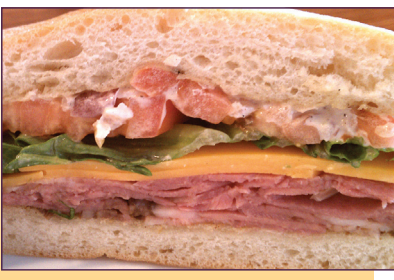


BOXED SANDWICHES \$10 per person

All sandwiches can be made gluten free.

Boxed or served in designer bags and includes your choice of one side and a freshly baked natural cookie

- HAM, CHEDDAR CHEESE AND ARUGULA** w/ spicy mustard on sourdough
- ROAST BEEF** w/ cheddar, lettuce, tomato and caramelized onion, mayo on ciabatta
- TURKEY HAM AND BACON WRAP** w/ lettuce and tomato
- GRILLED CHICKEN SALAD** w/apple, pecan, lettuce and tomato served on a croissant
- TUNA SALAD*** w/ water chestnuts, grapes, lettuce and tomato and a hint of dill served on a croissant
- GRILLED VEGETABLE** Portobello, roasted tomato, zucchini, yellow squash, onions on wheat bread



SIDES

- ALL NATURAL POTATO CHIPS
- MIXED GREEN SALAD
- POTATO SALAD
- COLE SLAW
- FRUIT



Best Breakfast, North Phoenix, 2011



STARTERS

- HUMMUS TRIO WITH PITA** \$6pp
Traditional, cilantro & roasted red pepper
Substitute cucumbers *GF* (add \$.50pp)
- CAPRESE** \$7pp
Tomato, fresh buffalo mozzarella & basil, drizzled with EVOO and balsamic vinegar
- DESERT SPRING ROLLS** \$6pp
Daikon sprouts, shredded carrots, celery, cabbage, red onion and mango wrapped in rice paper accompanied by a sweet chili mango dipping sauce *GF*
- VEGGIE PLATTER** \$5pp
24-hour notice required. Dressing choices include ranch, chipotle ranch, cilantro. Side of Hummus (*price will vary with flavor*)



SALADS

- THE AFFAIRE** \$10pp
Local greens, roasted tomato, shredded carrot, roasted beets, cucumber, red onion, sliced portobello and topped w/ house balsamic vinaigrette *GF*
- SOUTHWEST CHICKEN** \$10pp
Local romaine, tomato, black bean, corn, cheese, avocado, tortilla strips w/ house chipotle dressing *GF*
- ASIAN BEEF SALAD** \$12pp
Nappa Cabbage, bok choy, baby corn, water chestnuts, carrot, red pepper, red onion, tossed in a sesame soy dressing, topped with fried wontons *GF*
- STEAK SALAD*** \$12pp
Naturally raised beef, organic greens, romaine, cherry tomato, onion strips, gorgonzola crumble, candied walnuts, topped w/ cilantro dressing
- CEASAR SALAD** \$9pp
Local romaine w/ traditional ceasar dressing and shredded asiago



- GRILLED CHICKEN AND GOAT CHEESE SALAD** \$12pp
Served with asparagus, pears and candied walnuts *GF*
- SEARED AHI TUNA SALAD*** \$13pp
Cajun crusted, seared, ahi tuna, organic greens, daikon sprouts, grilled portobello mushrooms, carrots and grape tomatoes tossed with a honey lime vinaigrette and topped w/ a wasabi aioli and wonton crisps
- ROASTED BEET SALAD** \$10pp
Organic arugula, roasted yellow and red beets, goat cheese, tossed w/ honey lime vinaigrette *GF*

DESSERTS

- HOPES COOKIES** \$2pp
ALL NATURAL chocloate chip or Royals chocolate chip, coconut, macadamia
- MINI CUPCAKES (2)** *GF* \$3pp
- FRUIT KEMBOBS** \$4pp
- CINNAMON ROLL** *GF* \$6pp



BEVERAGES

- BY THE CARAFE** (serves 8-10)
 - Organic coffee \$25
 - Fresh squeezed orange juice \$45
 - Iced tea \$25
- BOTTLED WATER** (Minimum 12) \$2pp
- CANNED SODA** (Minimum 12) \$1.50pp



Plates, napkins and all utensils are all included at no extra charge. Tax not included. \$10 delivery charge beyond 3 miles.

GF - Gluten free options available, additional charges will apply.

**Notice: Consuming raw or undercooked meals, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Menu items subject to availability and prices subject to change without notice.*

