

CATERING MENU

BREAKFAST

Priced per person. Minimum order of 10.

CONTINENTAL 8.00

Assorted breakfast pastries, fresh-cut fruit bowl

BAGEL BREAKFAST 8.00

Assorted bagels with cream cheese, butter and jam, fresh-cut fruit

GREEK BREAKFAST 10.00

Eggs scrambled with basil, feta, cheese, and tomato. Served with bacon, rosemary potatoes

SUNRISE SANDWICH COMBO 9.00

Fresh bagels filled with scrambled eggs and cheddar. Served with fresh cut fruit bowl

ADD HAM, BACON, OR SAUSAGE 1.50

BAJA BREAKFAST 10.75

Assortment of our breakfast burritos, served with fresh cut fruit bowl and a side of salsa

- Chorizo
- Bacon, egg & cheese
- House (eggs, cheese, salsa, black beans, potato)

SCRAMBOWLS 9.00

Scrambled eggs, rosemary potatoes, melted cheese. Choice of:

- Bacon
- Sausage
- Ham
- Greek style (V)

A LA CARTE

*Priced per person. Minimum order of 10.

*SCRAMBLED EGGS 3.50

*ROSEMARY POTATOES 3.00

*BACON 4.50

*FRESH FRUIT PLATTER 4.50

Assorted melons, grapes and seasonal berries

ORGANIC BREWED COFFEE (gal) 29.00

FRESH SQUEEZED ORANGE JUICE (gal) 29.00

COMBOS

Priced per person. Minimum order of 10.

ASSORTED GOURMET SANDWICHES 13.00

Served on an assortment of whole wheat, french roll, or sourdough breads. Condiments served on the side.

- Oven roasted turkey
- Black Forest ham
- Albacore tuna salad
- Veggie & cheese

Choice of one side: garden greens, Caesar salad or individual bags of chips. Includes fresh baked cookies.

ASSORTED ELEVATED SANDWICHES 15.00

Served on a soft baguette, unless otherwise specified. Condiments served on the side.

Please choose up to 3:

- Chicken Bahn Mi - Lemongrass and ginger marinated grilled chicken, do chua (pickled carrots and daikon), jalapeno, cilantro
- Tofu Bahn Mi - Grilled tofu marinated in citrus and ginger, do chau (pickled carrots and daikon), jalapeno, cilantro

- TurkAvo - Turkey, avocado, Swiss, lettuce, tomato

- Torpedo - Ham, turkey, Swiss, lettuce, tomato, pickles

Choice of one side: garden greens, Caesar salad or individual bags of chips. Includes fresh baked cookies.

WRAPS 14.00

- Greek wrap
- Chicken Caesar wrap
- Turkey avocado wrap
- BBQ chicken wrap

Served with chips and fresh baked cookies

BOX LUNCH - Sandwiches 13.50

Individually boxed and labled
Includes sandwich, chips, fresh baked cookie

BOX LUNCH - Wraps 15.50

Individually boxed and labled
Includes wrap, chips, fresh baked cookie

BURRITO BAR 12.50

- Barbacoa burrito
- Pollo asada burrito
- Bean and cheese burrito

Served with chips & salsa, sour cream

SALADS

Salad dressing served on the side.

Serves 5 - 6 (medium) / 10 - 12 (large).

SANTA FE 38.00 / 65.00

Spicy grilled chicken, corn, tomato, smoked gouda, cilantro, Romaine and mixed greens, chipotle ranch dressing

GREEK 35.00 / 60.00

Grilled chicken, kalamata olives, feta cheese, cucumber, tomato, Red onion, mixed greens, lemon vinaigrette

BLACKENED CHICKEN 40.00 / 72.00

CAESAR WITH AVOCADO

Blackened chicken, avocado, parmesan cheese, croutons, romaine, Jalapeño Caesar dressing

TERIYAKI CHICKEN 35.00 / 60.00

Grilled teriyaki chicken, crunchy noodles, mandarin oranges, toasted almonds, shredded carrots, mixed greens, sesame ginger dressing

ROASTED VEGETABLE (V) 35.00 / 60.00

Oven-roasted mushroom, zucchini, yellow squash, roasted bell pepper, onion, feta cheese, mixed greens and romaine, balsamic dressing

CAESAR 28.00 / 50.00

Romaine, croutons, parmesan, Caesar dressing

GARDEN GREENS (V) 28.00 / 50.00

Tomato, cucumber, mushroom, mixed greens, balsamic dressing

ROCKET (V) 35.00 / 60.00

Arugula, cucumber, tomato, shaved Parmesan, lemon dressing

PASTA DISHES

½ pan, serves 8-10.

LASAGNA BOLOGNESE 72.00

House-made meat sauce, mozzarella, ricotta

VEGGIE LASAGNA (V) 72.00

Grilled vegetables, ricotta, mozzarella

VEGAN LASAGNA (VEGAN) 82.00

Grilled vegetables, vegan cheese

PENNE CHICKEN PESTO 72.00

Sun-dried tomatoes, creamy pesto sauce

ARRABIATA (SPICY) 72.00

Penne, grilled chicken, spicy garlic tomato sauce

CHICKEN TEQUILA 72.00

Penne, bell pepper, cilantro, jalapeño, tomato cream sauce

CHEESE RAVIOLI (V) 72.00

Cheese ravioli, fresh tomato sauce, basil

PENNE CHIPOTLE CHICKEN (SPICY) 72.00

Penne, chipotle cream sauce, chicken, diced tomatoes, scallions

CHICKEN AND BROCCOLI 72.00

Penne, light cream sauce

ENTRÉES

Priced per person. Minimum order of 10.

TRI TIP 11.00

Slow roasted Tri Tip with choice of creamy horseradish sauce with au jus or chimichurri sauce

CHICKEN PICCATA 9.00

Boneless, skinless chicken breast sautéed in a lemon sauce with capers

CHICKEN MARSALA 9.00

Boneless, skinless chicken breast sautéed with mushrooms in a Marsala wine sauce


Crafted @ Minerva's Café * crafted.fah@gmail.com
Pacific Café & Catering * actri.pacificcafe@gmail.com

CATERING MENU

RICE DISHES


*Priced per person. Minimum order of 10.

TERIYAKI CHICKEN 14.00
Boneless, skinless chicken breast and fresh vegetables sautéed in Teriyaki sauce. Served with steamed rice.


TOFU TERIYAKI  14.00
Teriyaki glazed tofu, and fresh vegetables sautéed in Teriyaki sauce. Served with steamed rice.

CHICKEN TIKKA MASALA 15.00
Marinated boneless, skinless chicken breast in a subtly spiced tomato cream sauce, garnished with fresh cilantro. Served with steamed rice and flatbread.

CHIPOTLE CHICKEN *SPICY* 14.00
Creamy chipotle Spanish rice with blackened chicken, shredded cheese, corn, scallions, tomato, and cilantro. Served with steamed rice.

TOFU CHIPOTLE  *SPICY* 14.00
Creamy chipotle Spanish rice with blackened tofu, shredded cheese, corn, scallions, tomato, and cilantro. Served with steamed rice.

HONEY SRIRACHA CHICKEN *SPICY* 14.00
Boneless, skinless chicken breast and fresh vegetables sautéed in honey sriracha sauce. Served with steamed rice.

TOFU HONEY SRIRACHA  *SPICY* 14.00
Honey sriracha glazed tofu, and fresh vegetables sautéed in Honey sriracha sauce. Served with steamed rice.

SIDE DISHES

Priced per person. Minimum order of 10.

MASHED POTATOES 3.50

ROASTED POTATOES 3.50

STEAMED VEGETABLES 3.75

RICE PILAF 3.25

STEAMED RICE 3.00

SPANISH RICE 3.25

STIR FRY VEGETABLES 3.75

HARICOTS VERTS 3.75

CITRUS GLAZED CARROTS 3.75

DESSERTS

COOKIES 24.00
Per dozen, house-made

CHOCOLATE CHIP COCONUT MACAROONS 35.00
Chocolate chip coconut macaroons. Per dozen, house made.

BROWNIES 33.00
Per dozen, house-made

CANNOLI 42.00
Filled with chocolate chips & sweet ricotta, 12-count

Priced per person. Minimum order of 10.

CHOCOLATE MOUSSE CUPS 3.75

MANGO MOUSSE CUPS 3.75

BEVERAGES

ORGANIC BREWED COFFEE (gal) 29.00

ORGANIC BREWED DECAF COFFEE (gal) 29.00

FRESH SQUEEZED ORANGE JUICE (gal) 29.00

HOT TEA SERVICE FOR 10 29.00

FRESH BREWED ICED TEA (gal) 21.00

POMEGRANATE ICE TEA (gal) 28.00

LEMONADE 21.00

POMEGRANATE LEMONADE 28.00

WATER DISPENSER (3 gal) 15.00

WATER DISPENSER INFUSED WITH CUCUMBER AND MINT (3 gal) 24.00

RENTALS

***TABLE (6 FOOT)** 12.00

***TABLE (BELLY BAR)** 12.00

TABLECLOTH (BLACK) 12.00

***CHAIR** 2.00

CHAFING DISH WITH CHAFING FUEL 25.00

TRASH RECEPTACLE (STAINLESS STEEL) 15.00

CHINA AND SILVERWARE ALSO AVAILABLE

*Delivery and pickup fees may apply.

ORDERING GUIDELINES

We require 48 hours' notice for catering cancellations.

We recommend placing orders as early as possible to confirm availability.

Catering orders include all necessary disposable plates, napkins, utensils.

Prices do not include sales tax.

Price and product availability are subject to change without notice.

Specialized services such as chefs, carvers, servers, and action stations are available at an hourly rate (4 hour minimum).

10% service fee will be added to all caterings.

After hours and weekend delivery available, please inquire.

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