



# BREAKFAST

(per person - 10 person minimum)

## CONTINENTAL 7.00

Assorted breakfast pastries, fresh-cut fruit bowl

## YOGURT PARFAIT BAR 8.75

House-made granola, fat-free vanilla yogurt, fresh-cut fruit bowl, assorted breakfast pastries

## BAGEL BREAKFAST 7.00

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, bagels, cream cheese

## SUNRISE SANDWICH COMBO 8.00

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

### ADD HAM, BACON, OR SAUSAGE 1.50

## BAJA BREAKFAST 8.50

Assortment of our breakfast burritos:

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

Served with fresh-cut fruit bowl

# AL A CARTE

## WHOLE 8" QUICHE (Serves 6-8) 19.00

- Mushrooms, spinach & swiss
- Ham & cheddar
- Goat cheese & bell pepper

## SCRAMBLED EGGS (Serves 8-10) 32.00

## ROSEMARY POTATOES (Serves 8-10) 20.00

## BACON (24 pieces) 24.00

## FRESH FRUIT PLATTER 35.00 / 55.00

Serves 10-12 (small) / 15-20 (large)  
Assorted melons, grapes and seasonal berries

## ORGANIC BREWED COFFEE (Box) 19.00

Serves 8-10

## FRESH SQUEEZED ORANGE JUICE (Gal) 24.00

# LUNCH COMBINATIONS

(per person - 10 person minimum per combo)

## ASSORTED GOURMET SANDWICHES 10.00

Served on an assortment of whole wheat, french roll, sourdough or pumpernickel breads

- Roast beef
- Waldorf chicken salad
- Albacore tuna salad
- Roast turkey
- Black forest ham
- Veggie & cheese

Choice of garden greens or Caesar salad with fresh baked cookies

## WRAPS 11.00

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

Served with fresh-cut fruit bowl and fresh baked cookies

## BOX LUNCH 11.00

Individually boxed and labeled  
Gourmet sandwich, chips, fresh baked cookie

## PASTA COMBO 11.50

Choice of any of our pasta dishes, Caesar salad, garlic bread and fresh baked cookies

## BURRITO BAR 10.00

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

Served with chips & salsa, sour cream

## CHICKEN TIKKA MASALA 13.00

### \*ADVANCED NOTICE REQUIRED\*

Marinated boneless, skinless chicken breast in a subtly spiced tomato cream sauce, garnished with fresh cilantro. Served with steamed rice and choice of garden greens or Caesar salad

## TERIYAKI CHICKEN COMBO 12.00

Boneless, skinless chicken breast and fresh vegetables sauteed in teriyaki sauce. Served with steamed rice and mandarin salad

## CHICKEN CACCIATORE 13.00

Braised chicken breast with herbs, potato, bell pepper and onions, simmered in a rosemary tomato wine sauce. Served with your choice of garden greens or Caesar salad

# SALADS

Salad dressing served on the side

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

## CAFÉ 34 / 58

Grilled chicken breast, walnuts, gorgonzola, green apple, romaine, mixed greens, house vinaigrette

## PALMITO 35 / 60

Poached chicken, avocado, shaved parmesan, hearts of palm, arugula, lemon vinaigrette

## SANTA FE 35 / 60

Spicy grilled chicken, apple, corn, smoked gouda, cilantro, romaine and mixed greens, chipotle ranch dressing

## GREEK 34 / 58

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

## BLACKENED CHICKEN CAESAR WITH AVOCADO 35 / 60

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

## COBB 34 / 58

Grilled chicken breast, crumbled blue cheese, bacon, hard-boiled egg, tomato, onion, mixed greens, blue cheese dressing

## TERIYAKI 34 / 58

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

## ROASTED VEGETABLE 30 / 55

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

## CAESAR 28 / 48

Romaine, croutons, parmesan, Caesar dressing

## GARDEN GREENS 28 / 48

Tomato, cucumber, mushroom, mixed greens, balsamic dressing

# PASTA

(Serves 8-10. Includes garlic bread.)

## LASAGNA BOLOGNESE 55.00

House-made meat sauce, mozzarella, ricotta

## VEGGIE LASAGNA 55.00

Grilled vegetables, ricotta, mozzarella

## PENNE CHICKEN PESTO 55.00

Sun-dried tomatoes, creamy pesto sauce

## ARRABIATA 55.00

Penne, grilled chicken, spicy garlic tomato sauce

## CHICKEN TEQUILA 55.00

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

## CHEESE RAVIOLI 55.00

Cheese ravioli, fresh tomato sauce, basil

## PENNE CHIPTOLE 55.00

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

## CHICKEN AND BROCCOLI 55.00

Penne, light cream sauce

## PENNE BOLOGNESE 55.00

Penne, house-made meat sauce

## ENTREES

(Serves 8-10)

## CHICKEN MARSALA 65.00

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

## CHICKEN PICCATA 65.00

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

## GRILLED SALMON 76.00

**\*ADVANCED NOTICE REQUIRED\***

Grilled Atlantic salmon with fresh mango salsa

## SIDE DISHES

(Serves 8-10)

## MASHED POTATOES 18.00

## RICE PILAF 18.00

## STEAMED VEGETABLES 20.00

## BAKERY BOXES

## COOKIES 18.00

Per dozen, assorted house-made

## CHOCOLATE CHIP COCONUT MACAROONS 24.00

Chocolate chip coconut macaroons. Per dozen, house made.

## BROWNIES 24.00

Per dozen, house-made

## LEMON BARS ~~28.00~~ **NO LONGER AVAILABLE**

Per dozen, house-made

## CANNOLI 40.00

Filled with chocolate chips & sweet ricotta, 24-count

## ORDERING GUIDELINES

- Please provide at least 24 hours' notice for all catering orders. Same-day deliveries can be provided only upon availability. Please inquire when ordering.
- We require 12 hours' notice for catering cancellations.
- We recommend placing orders as early as possible to allow sufficient time for changes, updates and confirm a delivery timeslot for your event.
- Catering orders include all necessary disposable plates, napkins and utensils.
- The following items are available to rent for an additional fee:
  - 6 foot tables
  - Belly bar tables
  - Chairs
  - Linen
  - Chafing dishes
  - Silver serving trays, glassware, china and silverware
- Prices do not include sales tax.
- Price and product availability are subject to change without notice.
- Corporate billing accounts are available.
- Specialized services such as chefs, carvers, grill cooks, and action stations are available for your event and determined based on the total guest count.
- All events serving alcohol require a bartender. We require one bartender per 75 guests.
- 10% service fee will be added to delivery orders.
- Delivery hours are listed below for each location.
  - Carmel Valley 7:30am - 2:30pm
  - UCSD - ACTRI 7:00am - 4:00pm
- After hours and weekend delivery available, please inquire.

### CARMEL VALLEY

Located inside the  
Torrey Plaza / American Assets Building

11455 El Camino Real  
San Diego, CA 92130

Phone: 858.350.2700  
erik@pacificcafecatering.com

### UCSD

Located inside the  
Altman Clinical & Translational  
Research Institute Building

9452 Medical Center Drive  
La Jolla, CA 92037

Phone: 858.404.0630  
actri@pacificcafecatering.com



**CUSTOM CATERING AVAILABLE! CONTACT ONE OF OUR LOCATIONS  
FOR A CUSTOMIZED QUOTE FOR YOUR NEXT EVENT!**

