

225 To You

CATERED BREAKFAST & LUNCH

*Orders must be received by 8pm for next day deliveries,
Next day Breakfast deliveries must be received by 6pm for next day delivery*

Delivery rates:

Visalia \$25.00

Tulare, Exeter, Dinuba \$35.00

Hanford, Lindsay, Porterville, Kingsburg, Reedley \$40.00

Drop and Go Deliveries: all items are presented in disposable containers

Additional Services:

Linen table cloths, chafing dishes (an additional \$30.00)

China, glassware, flatware and linen napkins (an additional \$2.00 per guest).

Meals are priced per person plus tax and delivery or gratuity

- Breakfast -

Full Breakfast Buffet: \$ 13.50

Scrambled eggs, bacon, turkey sausage, ham, cottage potato, fresh fruit salad or platter, muffins, Danish & croissants, (substitutions are always allowed, coffee and juice

Quiche, Croissants & Fruit: \$ 11.00

Individual Quiche Lorraine (spinach, mushroom, bacon) baked in puff pastry and Individual Crustless Vegetable Frittata, croissants and fresh fruit salad or platter, coffee and juice

Continental Buffet: \$7.50

Variety of fresh muffins, croissants & Danish, fresh fruit, coffee and juice

- Lunch -

Signature Combo: \$16.00

Grilled chicken breast & Freshly prepared roast beef served with baked macaroni and cheese, rice pilaf or roasted potatoes (select one) plus seasonal vegetables, plus our house balsamic vinaigrette, Garlic bread (canned soft drinks and cookies 2.00 per person)

Grilled Sirloin Steak Luncheon: \$16.00

Our 8 ounce Choice hand cut sirloin steak is grilled over oak coals served with bordelaise sauce, herb compound butter, roasted red potatoes seasonal vegetable, green salad with our house balsamic vinaigrette, bread and butter (canned soft drinks and cookies 2.00 per person)

Grilled Chicken breast Luncheon: 14.50

grilled chicken breast with our house Marsala sauce (tomato sauce, olives, mushroom marsala wine stock) or Piccata sauce (with capers, mushrooms white wine cream sauce. Rainbow rotelli primovera with seasonal vegetables in an herb tomato sauce, rice pilaf and sautéed cut vegetables, green salad with our house balsamic vinaigrette or Caesar salad and bread and butter. (canned soft drinks and cookies 2.00 per person)

House Specialty Sandwiches 13.75

Served with tossed green salad, Caesar salad, potato and pasta salads (select two salads)

- Turkey & Avocado on Croissant,
- Hot pastrami & Swiss,
- Italian Melt (ham, salami & provolone on toasted sour dough)
- Vegan Stack (Portobello mushroom, eggplant, red peppers, hummus, spinach and olives on grilled whole wheat bread)

Signature Wraps \$12.75

Served with potato, pasta salad or fresh fruit salad (select one salad)

- Sante Fe Chicken Caesar Wrap. With blackened chicken, black bean salsa, romaine lettuce, wild rice pilaf and Caesar dressing.
- Barbequed Pulled Pork Wrap. With fire roasted green chilies, barbequed pulled pork, rice pilaf, tomatoes, romaine, onions and chipotle aioli
- Grilled Vegetable Wrap. An assortment of grilled fresh vegetables, wild rice pilaf, basil aioli.
- Asian Beef Wrap.
Grilled marinated sirloin steak, asian mixed vegetable salad, wild rice pilaf, sesame dressing.

Pasta Bar Buffet Two pastas \$13.50 Three pastas \$16.50

Served with green salad with our house balsamic vinaigrette or Caesar salad and bread and butter or garlic toast

Please select from the list below:

- Spaghetti and meatballs: all beef meatballs simmered in rich house made marinara sauce served over thin spaghetti noodles.
- Spaghetti Pomodoro (fresh diced tomato, basil and garlic with olive oil) topped with grilled chicken or Portobello mushrooms
- Baked Sausage and Macaroni with cheddar.
- Fettuccine alfredo with broccoli and roasted chicken
- Garlic shrimp with macaroni in basil pesto
- Roasted chicken, feta and rosemary in rich tomato sauce served with macaroni

Sweets

- Custom Cupcakes \$3.00 each
- Homemade Chocolate Chip Cookies and Brownies \$2.00 per person
- California Cheesecake with strawberry sauce \$4.50 each