



Corporate Catering Menus

Table of Contents

Breakfasts	1-2
Deli Lunch	3 - 7
Poultry Entrees	7-10
Beef Entrees	11
Pork Entrees	12
Vegetarian Entrees	13
Seafood Entrees	14
Corporate Breaks	14
Desserts	15
Terms and Conditions	15



Breakfast Buffets

Continental Breakfast - \$8.95

- Choose 3 Baked Items:
Danish, Muffins, Bagels, Scones, Croissants, Breakfast Tea Breads, Cinnamon Buns, Assorted Donuts or Pan Dulce
- Chilled Orange Juice
- Freshly Brewed Coffee with Condiments

Healthy Light Breakfast - \$11.95

- Assorted Muffins
- Individual Yogurts
- Granola Bars
- Sliced Fresh Fruit Platter
- Chilled Orange Juice
- Freshly Brewed Coffee with Condiments

AM New Yorker - \$14.95

- Assortment of Fresh Bagels
- Smoked Salmon, Beefsteak Tomatoes, Cream Cheese, Capers and Chopped Red Onions
- Sliced Fresh Fruit Platter
- Chilled Assortment of Juices
- Freshly Brewed Coffee with Condiments

Breakfast Burritos - \$14.75

Choice of:

- Egg and Cheese
- Bacon, Egg and Cheese
- Sausage, Egg and Cheese
- Chorizo, Egg and Cheese

Served with:

- Breakfast Potatoes with Sweet Onions and Peppers
- House Made Salsa
- Sliced Fresh Fruit Platter
- Chilled Orange Juice
- Freshly Brewed Coffee with Condiments

Bistro Breakfast - \$10.95

- Flaky Croissant or English Muffin loaded with Scrambled Eggs, Ham and Cheese
- Sliced Fresh Fruit Platter
- Chilled Orange Juice
- Freshly Brewed Coffee with Condiments

Power Breakfast - \$15.50

- Country Scrambled Eggs topped with Cheese and Fresh Herbs
- Choice of Bacon, Sausage or Ham Slices
- Oven Roasted Potatoes with Sweet Peppers
- Muffins, Bagels and Danish with Cream Cheese, Butter and Preserves
- Sliced Fresh Fruit Platter
- Chilled Orange Juice
- Freshly Brewed Coffee with Condiments

Breakfast Soufflés - \$12.75

- Choice of Ham and Cheese or Vegetable and Cheese
- Oven Roasted Potatoes with Sweet Onions and Peppers
- Assorted Breakfast Breads with Cream Cheese, Butter and Preserves
- Chilled Assortment of Juices
- Freshly Brewed Coffee with Condiments

Breakfast Enchiladas - \$14.75

- Fluffy Scrambled Eggs and Cheese wrapped in a Corn Tortilla and served in a Zesty Enchilada Sauce
- House made Salsa and Sour Cream
- Choice of Bacon, Sausage or Ham
- Oven Roasted Breakfast Potatoes with Sweet Onions and Peppers
- Chilled Orange Juice
- Freshly Brewed Coffee with Condiments



Breakfast Buffets

Southwest Breakfast - \$14.75

- Enchiladas Florentine with a Light Cream Sauce and Grated Jack Cheese
- Choice of Bacon, Sausage or Ham Slices
- Southwest Scrambled Eggs
- Ranch Style Breakfast Potatoes
- Sliced Fresh Fruit Platter
- Chilled Orange Juice
- Freshly Brewed Coffee with Condiments

Country Breakfast – \$14.75

- Biscuits and Gravy
- Scrambled Eggs
- Country Sausage Links
- Hash Brown Potatoes
- Fresh Fruit Salad
- Chilled Orange Juice
- Freshly Brewed Coffee with Condiments

Breakfast add-ons

Granola Bars - \$1.50	Toast - \$1.00
Assorted Natural Yogurts - \$1.50	Yogurt Parfaits - \$4.00
Hard Boiled Eggs - \$1.50	Oatmeal with Raisins – \$4.00
Sliced Fresh Fruit Platter - \$4.00	Hot Chocolate - \$3.00
Fresh, Whole Fruit - \$2.00	Bottled Waters – \$1.50
Turkey Bacon - \$4.00	Hot Tea Selection - \$1.00
Turkey Sausage - \$4.00	Cold Cereal with Milk - \$4.00

Breakfast Stations

Chef and additional equipment required

Omelet Bar - \$18

- Chef made omelets to order with choice of ingredients to include: Bacon, Ham Sausage, Sweet Bell Peppers, Red Onions, Mushrooms, Tomatoes, Grated Cheese and Jalapenos
 - Oven Roasted Breakfast Potatoes with Sweet Peppers
 - Muffins, Bagels and Danish with Cream Cheese, Butter and Preserves
 - Chilled Assortment of Juices
 - Freshly Brewed Coffee with Condiments

Pancake Breakfast - \$18

- Buttermilk Pancakes served hot from the Griddle with Whipped Butter and Warm Maple Syrup
 - Choice of Bacon, Sausage or Ham Slices
 - Scrambled Eggs with Fresh Herbs
 - Oven Roasted Breakfast Potatoes with Sweet Onions and Peppers
 - Chilled Assortment of Juices, Freshly Brewed Coffee with Condiments



Deli Lunch Buffets

Assorted Sandwich Buffet - \$13.95 per person

- Choose up to 3 Varieties of Hand Crafted Sandwiches
- Choose 2 Signature Salads OR One Scratch Soup
 - Freshly Baked Cookies and Brownies
 - Chilled Sodas and Bottled Waters

Hand Crafted Sandwiches and Wraps

Ciabatta Chargrilled Chicken on Rustic Ciabatta with Swiss Cheese, Leaf Lettuce, Tomatoes, Red Onions, Pickles and a Creamy Chipotle Mayo

Smoked Turkey and Havarti on a Flaky Croissant with Leaf Lettuce and Cranberry Mayo

Roasted Turkey Breast on a Toasted Baguette with Leaf Lettuce, American Cheese and Cranberry Aioli

Roast Beef and Swiss on Whole Grain Ciabatta with Leaf Lettuce and a Creamy Dijon with Creamy Horseradish Sauce

Black Forest Ham Panini on Grilled Focaccia with Provolone Cheese, Grilled Peppers, Baby Greens and a Creamy Dijon Aioli

Classic Tuna Salad on a Flaky Croissant with Cheddar Cheese and Leaf Lettuce

Grilled Sirloin and Brie – on Whole Grain Ciabatta with Baby Greens, Roasted Red Peppers and Bistro Sauce

Curry Chicken Salad with Crisp Leaf Lettuce on a on a Flaky Croissant

Classic Egg Salad on Sliced White Bread

Caprese on a Toasted French Baguette with Mozzarella, Roma Tomato and Basil drizzled with a Balsamic Glaze

Grilled Vegetable Sandwich – A Colorful Array of Grilled Peppers, Sun Dried Tomatoes, Sprouts, Yellow Squash and Grilled Carrots with a Hummus Spread on Grilled Focaccia

Grilled Portabella Mushroom Sandwich with Roasted Red Peppers, Feta Cheese and Leaf Lettuce on a Kaiser Roll

California Wrap – Grilled Chicken, Bacon, Avocado and Fresh Greens wrapped in a Spinach Tortilla with a Ranch Spread

Southwest Chicken Wrap with Pepper Jack Cheese, Avocado, Red Onion, Leaf Lettuce, and Roma Tomatoes wrapped in a Flour Tortilla with a Zesty Chipotle Spread

Oriental Chicken Wrap with Teriyaki Marinated Chicken Breast, Sticky Rice, Sesame Seeds, Green Onions, Cucumber, Watercress and Cilantro wrapped in a Flour Tortilla

Grilled Veggie Wrap with Shaved Carrots, Thin Sliced Cucumbers, Leaf Lettuce, Diced Tomatoes and Avocado wrapped in a Sun Dried Tomato Tortilla with a Dill Cream Cheese Spread



Signature Salads

Red Skin Potato Salad with Fresh Dill

Garden Salad with Crisp Greens, Tomatoes, Cucumbers, Carrots and Jicama with Choice of Dressing

Asian Angel Hair Pasta Salad with Julienne Vegetables, Green Onions and Sesame Seeds tossed in a Teriyaki Sesame Glaze

Tomato and Cucumber with Fresh Basil in a Lightly Spiced Vinaigrette

Orange and Jicama Salad with Fresh Mint

Tuscan Farfalle Pasta Salad with Fresh Basil and Parmesan

Cous Cous with Heirloom Tomatoes, English Cucumbers and Fresh Mint

Broccoli Salad with Red Onions Bacon

Mescaline Salad with Strawberries, Mandarin Oranges, Candied Walnuts, and Gorgonzola served with a Champagne Vinaigrette

Seasonal Fresh Fruit Salad

Quinoa Kale Salad with Roasted Corn and Black Beans in a Citrus Vinaigrette

Classic Caesar Salad

Greek Salad with Crisp Romaine, Tomatoes, Cucumbers, Red Onions, and Feta Cheese

Italian Bean Salad with Chickpeas, Black Beans, Chopped Tomatoes, Cucumbers, Corn, Red Bell Peppers and Avocado tossed in a Lemon Vinaigrette

Southwest Salad – Crisp Greens tossed with Black Beans, Roasted Corn, Cotija Cheese and Crispy Tortilla Strips served with a Chipotle Ranch Dressing

Mexican Caesar – Crisp Romaine tossed with Toasted Pepitas, Crispy Tortilla Strips, Cotija Cheese and a Cilantro Lime Dressing

Mexican Cole Slaw – Green and Purple Cabbage, Grilled Corn, Black Beans, Red Bell Peppers, and Cilantro tossed in a Zesty Chipotle Dressing

Asian Cucumber Salad

Scratch Soups

Classic Chicken Noodle

Corn Chowder

Potato Leek

Butternut Squash

Clam Chowder

Minestrone

Garden Vegetable

Broccoli Cheddar

Tomato Bisque

Chicken Tortilla

Cream of Wild Mushroom

Cream of Asparagus



Deli Lunch Buffets

New York Deli Buffet - \$13.95 per person

- Plentiful Deli Platters of Sliced Roast Beef, Lean Ham, Smoked Turkey Breast
 - Assorted Sliced Cheeses
- Garden Fresh Relish Trays with Sliced Tomatoes, Sliced Onions, Leaf Lettuce and Dill Pickles
 - Condiments to include Dijon Mustard and Mayonnaise
- Freshly Baked Assortment of Sandwich Rolls and Sliced Sandwich Breads
 - Red Skin Potato Salad
 - Asian Angel Hair Pasta Salad
 - Freshly Baked Cookies and Brownies
 - Chilled Sodas and Bottled Waters

Hot Sandwich Buffets

Beef Dip Sandwich - \$14.95 per person

- Thinly Sliced Sirloin of Beef served in Natural Au Jus, piled high with Melted Provolone Cheese served on a Freshly Baked Toasted Baguette with Creamy Horseradish on the side
 - Garden Salad with Bleu Cheese Dressing
 - Assorted, Individual Bags of Chips
 - Freshly Baked Cookies and Brownies
 - Chilled Sodas and Bottled Waters

Philly Cheese Steak Sandwich - \$14.95 per person

- Grilled, Seasoned Sirloin, sliced and piled high on a French Roll with Provolone Cheese, Grilled Onions and Sweet Peppers
 - Tomato and Cucumber Salad with Fresh Basil
 - Assorted, Individual Bags of Chips
 - Freshly Baked Cookies and Brownies
 - Chilled Sodas and Bottled Waters

BBQ Sandwich - \$14.95 per person

- Choice of BBQ Chicken, Slow Roasted Pulled Pork or BBQ Beef dosed with our Zesty BBQ Sauce served on a Toasted Kaiser Roll
 - Crisp, Creamy Cole Slaw
 - Assorted, Individual Bags of Chips
 - Freshly Baked Cookies and Brownies
 - Chilled Sodas and Bottled Waters



Signature Salad Buffets

Chicken Caesar Salad - \$14.95 per person

- Grilled, Sliced Chicken Breast atop Crisp Romaine Lettuce with House made Croutons, Capers and Parmesan Cheese served with a Creamy Caesar Dressing
- Grilled Vegetable Salad with Sun Dried Tomatoes, Toasted Pine Nuts and Fresh Basil drizzled with a Lightly Spiced Vinaigrette
 - Sliced Fresh Fruit Platter
 - Freshly Baked Focaccia Bread
 - Freshly Baked Cookies and Brownies
 - Chilled Sodas and Bottled Waters

Nutty Top Sirloin Salad - \$14.95 per person

- Tender Strips of Grilled Top Sirloin atop Garden Fresh Field Greens tossed with Asparagus Spears, Snow Peas, Alfalfa Sprouts, Enoki Mushrooms and Pecan Pieces served with a House Made Tarragon Dressing
 - Erhart's Red Skin Potato Salad with Fresh Dill
 - Sliced Fresh Fruit Platter
 - Freshly Baked Focaccia Bread
 - Freshly Baked Cookies and Brownies
 - Chilled Sodas and Bottled Waters

Chinese Chicken Salad - \$14.95 per person

- Grilled, Sliced Chicken Breast atop Napa Cabbage, Bok Choy, Red Bell Peppers, Bean Sprouts, Snow Peas, Water Chestnuts, Bamboo Shoots, Shredded Carrots and Scallions, topped with Crispy Asian Noodles and served with a Spicy Peanut Dressing
- Pacific Rim Wrap with Marinated Rice, Avocado, Cucumber and Cream Cheese
 - Sliced Fresh Fruit Platter
 - Chilled Sodas and Bottled Waters

Classic Cobb Salad - \$14.95 per person

- Crisp Romaine Lettuce topped with Diced Chicken Breast, Chopped Hard Boiled Eggs, Chopped Tomatoes, Avocado, Bacon Bits, Red Onions and Crumbled Bleu Cheese served with House Made Ranch Dressing
 - Sliced Fresh Fruit Tray
 - Freshly Baked Sourdough Rolls with Butter
 - Freshly Baked Cookies and Brownies
 - Chilled Sodas and Bottled Waters



Signature Deli Combo Buffets

Assorted Palm Sandwiches and Soup - \$14 per person

- Choice of Scratch Soups
- Choose up to 3 Varieties of Hand Crafted Sandwiches prepared Palm Size on a Bakery Fresh Roll (2 per person)
 - Sliced Fresh Fruit Platter
- Freshly Baked Cookies and Brownies
- Chilled Sodas and Bottled Waters

Soup and Cobb Salad Bar - \$16 per person

- Choice of Scratch Soups
- Cobb Salad Bar – Build your own with Choice of Crisp Romaine, Diced Chicken Breast, Chopped Hard Boiled Eggs, Chopped Tomatoes, Avocado, Bacon Bits, Red Onions and Crumbled Bleu Cheese served with Erhart's Ranch Dressing
 - Sliced Fresh Fruit Platter
 - Freshly Baked Focaccia Bread
- Freshly Baked Cookies and Brownies
- Chilled Sodas and Bottled Waters

Tortilla Soup and Taco Salad Bar - \$17 per person

- Crispy Corn Tortilla Bowls filled with your guest's choice of Toppings to include Crisp Romaine, Grilled Chicken Breast, Carne Asada, Chopped Tomatoes, Chopped Onions, Jalapenos, Shredded Cheese and Crispy Tortilla Strips served with a Sweet and Spicy Taco Dressing
 - Tortilla Soup
 - House Made Salsa and Sour Cream
 - Sliced Fresh Fruit Platter
 - Freshly Baked Cookies and Brownies
 - Chilled Sodas and Bottled Water

Baked Potato and Chili Bar - \$16 per person

- Idaho Russet Baked Potatoes
 - Beef Chili with Beans
- Assorted Toppings – Butter, Sour Cream, Chives, Bacon Bits, Shredded Cheese and Chopped Tomatoes
 - Cornbread Muffins with Butter
- Freshly Baked Cookies and Brownies
- Chilled Sodas and Bottled Waters



Hot Lunch Buffets – Poultry Entrees

Mediterranean Chicken - \$15.95

- Grilled Chicken Breast marinated in Greek Spices and Chargrilled to perfection served in a Zesty Greek Artichoke Sauce
 - Wild Rice Pilaf
- Sautéed Vegetable Medley
 - Greek Salad
- Freshly Baked Focaccia Bread
- Freshly Baked Cookies and Brownies
- Chilled Sodas and Bottled Waters

Lemon Basil Chicken - \$15.95

- Plump Chicken Breast, lightly coated and laced with a Zesty Tomato Lemon Sauce with Fresh Basil
 - Parsley Walnut Rice Pilaf
 - Sautéed Vegetable Medley
- Garden Salad with a Honey Lime Dressing
 - Freshly Baked Focaccia Bread
- Freshly baked Cookies and Brownies
- Chilled Sodas and Bottled Waters

Chicken Marsala - \$15.95

- Sautéed Chicken Breast prepared with a Marsala Wine Reduction, Shallots and Fresh Mushrooms
 - Parmesan Risotto
 - Sautéed Vegetable Medley
 - Caesar Salad
- Freshly Baked Focaccia Bread
- Freshly Baked Cookies and Brownies
- Chilled Sodas and Bottled Waters

Chicken Parmesan - \$15.95

- Baked Chicken Breast topped with Provolone and Parmesan Cheeses, Roma Tomatoes and a Zesty Plum Tomato Sauce
- Mostaccioli with Sun Dried Tomatoes, Garlic and Fresh Herbs
 - Grilled Vegetable Medley
 - Classic Caesar Salad
 - Garlic Bread Sticks
- Freshly Baked Cookies and Brownies
- Chilled Sodas and Bottled Waters

Chicken Dijon - \$15.95

- Tender Breast of Chicken, breaded lightly and served in a Creamy Honey Dijon Sauce with Fresh Mushrooms
- Penne Pasta tossed with Sun Dried Tomatoes, Fresh Garlic and Herbs
- Maple Glazed Carrots with Pistachios
 - Classic Caesar Salad
 - Freshly Baked Focaccia Bread
- Freshly Baked Cookies and Brownies
- Chilled Sodas and Bottled Waters

Pesto Chicken - \$15.95

- Grilled Chicken Breast prepared with a Walnut Pesto Sauce
- Penne Pasta tossed with Fresh Herbs, Garlic and Sun Dried Tomatoes
 - Grilled Vegetables
 - Garden Salad with Red Wine Vinaigrette
 - Garlic Bread Sticks
- Freshly Baked Cookies and Brownies
- Chilled Sodas and Bottled Waters



Hot Lunch Buffets – Poultry Entrees

Chicken Picatta - \$15.95

- Tender Breast of Chicken prepared with Italian Seasonings topped with Roasted Zucchini and laced with a Creamy Lemon Caper Sauce
 - Wild Rice Pilaf
 - Grilled Vegetables
 - Classic Caesar Salad
- Freshly Baked Focaccia Bread
- Freshly Baked Cookies and Brownies
- Chilled Sodas and Bottled Waters

Chicken Valencia - \$15.95

- Plump, Tender Chicken Breast topped with Provolone Cheese, Avocado and Sun Dried Tomatoes in a Zesty Orange Sauce
 - Saffron Rice Pilaf
 - Grilled Vegetables
 - Greek Salad
 - Freshly Baked Focaccia Bread
- Freshly Baked Cookies and Brownies
- Chilled Sodas and Bottled Waters

Southwest Chicken - \$15.95

- Boneless, Skinless Chicken Breast marinated, grilled and served with a Tomatillo Salsa Fresca
 - Cilantro Lime Rice
 - Charro Beans
 - Southwest Caesar Salad
 - Warm Tortillas with Butter
- Freshly Baked Cookies and Brownies
- Chilled Sodas and Bottled Waters

Chipotle Chicken - \$15.95

- Southwest Grilled Chicken Breast with a Chunky Chipotle Salsa and Fresh Cilantro
 - Spanish Rice Pilaf
 - Grilled Vegetables
 - Mexican Caesar Salad
 - Warm Tortillas
- Freshly Baked Cookies and Brownies
- Chilled Sodas and Bottled Waters

Chicken Enchiladas - \$15.95

- Corn Tortillas stuffed with Shredded Chicken, topped with Red Enchilada Sauce, Cheese and Green Onions Served with Sour Cream on the Side
 - Spanish Rice Pilaf
 - Charro Beans
 - Tortilla Chips and Salsa
- Freshly Baked Cookies and Brownies
- Chilled Sodas and Bottled Waters

Hawaiian Chicken - \$15.95

- Coconut Encrusted Chicken Breast topped with a Mango Kiwi Salsa
 - Saffron Rice Pilaf
 - Sautéed Vegetable Medley
- Garden Salad with a Honey Lime Dressing
- Freshly Baked Dinner Rolls with Butter
- Freshly Baked Cookies and Brownies
- Chilled Sodas and Bottled Waters



Hot Lunch Buffets – Poultry Entrees

Southern Fried Chicken - \$15.95

- Chicken Quarters marinated in our Special Recipe, Dredged and Deep Fried until Crispy Golden Brown
- Mashed Potatoes with Country Gravy
 - Corn on the Cobb with Butter
 - Garden Salad with Ranch Dressing
- Home Baked Biscuits with Honey Butter
- Freshly Baked Cookies and Brownies
- Chilled Sodas and Bottled Waters

BBQ Chicken - \$15.95

- Chicken Quarters Marinated and Chargrilled in a Zesty BBQ Sauce
- Mashed Potatoes with Country Gravy
 - Corn on the Cobb with Butter
 - Garden Salad with Ranch Dressing
- Home Baked Biscuits with Honey Butter
- Freshly Baked Cookies and Brownies
- Chilled Sodas and Bottled Waters

Roast Turkey - \$15.95

- Sage Roasted, French Cut Turkey Breast
- Cornbread Stuffing with Giblet Gravy
 - Green Bean Almondine
- Garden Salad with Julienne Vegetables with Ranch Dressing
- Freshly Baked Dinner Rolls with Butter
- Freshly Baked Cookies and Brownies
- Chilled Sodas and Bottled Waters

Chicken Sienna - \$15.50

- Baked, Stuffed Chicken Breast with Prosciutto, Artichoke Hearts and Sweet Onions finished in a Buerre Blanc Sauce
 - Scalloped Potatoes with Leeks
 - California Vegetable Medley
- Garden Salad with Julienne Vegetables with Choice of Dressing
- Freshly Baked Cookies and Brownies
- Chilled Sodas and Bottled Waters

Beef & Chicken Combo Buffets

Cal-Mex Fajitas - \$15.95

- Choice of Steak or Grilled Chicken sautéed with Sweet Red, Yellow and Green Bell Peppers, Onions, Tomatoes and Fresh Cilantro
 - Warm Flour Tortillas
- Shredded Cheese, Sour Cream and House Made Salsa
 - Spanish Rice
 - Charro Beans
 - Fresh Watermelon Slices
- Freshly Baked Cookies and Brownies
- Chilled Sodas and Bottled Waters

Crunchy Taco Bar - \$16

- Crunchy Corn Taco Shells with Choice of Grilled, Diced Chicken or Carne Asada
- Shredded Cheese, Shredded Lettuce, Chopped Tomatoes and Chopped Onions
 - Chips with Salsa and Guacamole
 - Cheese Enchiladas Rancheras
 - Spanish Rice
- Refried Beans topped with Cheddar
 - Southwest Caesar Salad
- Freshly Baked Cookies and Brownies
- Chilled Sodas and Bottled Waters



Hot Lunch Buffets – Beef Entrees

Texas Style BBQ Kabobs - \$15.50

- Choice of Grilled Steak or Chicken prepared with Erhart's Special Rub, skewered with Peppers, Onions and a Corn Coblette, doused with a Zesty BBQ Sauce
 - Scalloped Potatoes with Leeks
 - Garden Salad with Ranch Dressing
 - Sliced Fresh Fruit Platter
 - Freshly Baked Cookies and Brownies
 - Chilled Sodas and Bottled Waters

Erhart's Meatloaf - \$15.50

- Choice Ground Beef with a Caramelized Tomato Sauce, topped with Crispy Onion Straws
 - Garlic Mashed Potatoes with a Rich Mushroom Gravy
- Sautéed Vegetable Medley Garden Salad with Ranch Dressing
 - Freshly Baked Sourdough Rolls with Butter
 - Freshly Baked Cookies and Brownies
 - Chilled Sodas and Bottled Waters

Yankee Pot Roast - \$15.50

- Tender Cuts of Sirloin simmered with Carrots and Celery in a Rich Broth
 - Garlic Mashed Potatoes
- Garden Salad with Red Wine Vinaigrette
- Freshly Baked Dinner Rolls with Butter
 - Freshly Baked Cookies and Brownies
 - Chilled Sodas and Bottled Waters

Teriyaki Beef- \$15.50

- Marinated, Grilled Sirloin, Sliced and served in a Sweet and Savory Teriyaki Sauce, garnished with Green Onions
 - Steamed White Rice
- Imperial Vegetables with Stir Fry Noodles in Oyster Sauce
- Asian Cole Slaw in a Spicy Peanut Dressing
- Egg Rolls with Chinese Mustard and Soy Sauce
 - Freshly Baked Cookies and Brownies
 - Chilled Sodas and Bottled Waters

Beef Stroganoff - \$15.50

- Tender Strips of Beef Sirloin Simmered with Onions and Mushrooms in a Sour Cream Sauce served over Buttered Noodles with Fresh Parsley
 - Sautéed Green Beans
- Garden Salad with Julienne Vegetables and Ranch Dressing
 - Freshly Baked Dinner Rolls with Butter
 - Freshly Baked Cookies and Brownies
 - Chilled Sodas and Bottles Waters

Beef Bourguignon - \$15.50

- Tender Cuts of Top Sirloin Simmered in a Rich Burgundy Wine Sauce served over Buttered Noodles with Fresh Parsley
 - Sautéed Vegetable Medley
 - Garden Salad with Ranch Dressing
- Freshly Baked Sourdough Rolls with Butter
 - Freshly Baked Cookies and Brownies
 - Chilled Sodas and Bottled Waters



Hot Lunch Buffets – Pork Entrees

Tuscano Meat Lasagna - \$13.95

- Lasagna Noodles Baled with Italian Sausage, Fresh Herbs, Sweet Basil, Parmesan and Ricotta Cheeses in a Rich Marinara Sauce
 - Sautéed Vegetables with Fresh Basil
 - Classic Caesar Salad
 - Focaccia Bread Sticks
 - Sliced Fresh Fruit Platter
 - Freshly Baked Cookies with Brownies
 - Chilled Sodas and Bottled Waters

Spaghetti & Meat Sauce - \$13.95

- Italian Sausage and Ground Beef simmered with Fresh Herbs in a Rich Marinara and served over Spaghetti Noodles
- Grilled Vegetables with Balsamic Vinegar and Fresh Herbs
- Garden Salad with a White Wine Vinaigrette
 - Garlic Bread Sticks
 - Freshly Baked Cookies and Brownies
 - Chilled Sodas and Bottled Waters

Tuscan Roasted Pork Loin - \$13.95

- Pork Loin Roasted with Italian Herbs and served with a Creamy Walnut Pesto Sauce
 - Red Roasted Rosemary Potatoes
 - Grilled Vegetables
 - Classic Caesar Salad
 - Freshly Baked Dinner Rolls with Butter
 - Freshly Baked Cookies and Brownies
 - Chilled Sodas and Bottled Waters

Carnitas - \$13.95 per person

- Slow Roasted, Seasoned Shredded Pork topped with Tomatoes, Onions and Fresh Cilantro
 - Warm Flour Tortillas
 - Spanish Rice Pilaf
 - Charro Beans
 - Tortilla Chips and Salsa
- Freshly Baked Cookies and Brownies
- Chilled Sodas and Bottled Waters

Southwest Chili Verde - \$13.95

- Tender Cuts of Pork Loin in a Spicy Chili Verde Sauce with Fresh Cilantro
 - Spanish Rice Pilaf
 - Charro Beans
 - Warm Flour Tortillas
 - Mexican Cole Slaw
- Freshly Baked Cookies and Brownies
- Chilled Sodas and Bottled Waters

Glazed Country Ham - \$13.95

- Slow Roasted, Honey Glazed Country Ham Topped with Grilled Pineapple Rings
 - Scalloped Potatoes with Leeks
 - Southern Style Green Beans
- Garden Salad with Julienne Vegetables and a Balsamic Vinaigrette
- Freshly Baked Sourdough Rolls with Butter
 - Freshly Baked Cookies and Brownies
 - Chilled Sodas and Bottled Waters



Hot Lunch Buffets – Vegetarian Entrees

Stuffed Concha Shells - \$14.95

- Pasta Shells stuffed with Ricotta Cheese and Fresh Herbs topped with a Rich Marinara Sauce and Shredded Parmesan Cheese
 - Grilled Vegetables with Fresh Herbs
 - Classic Caesar Salad
 - Focaccia Bread Sticks
 - Freshly Baked Cookies and Brownies
 - Chilled Sodas and Bottled Waters

Eggplant Parmesan - \$14.95

- Lightly Coated and Deep Fried Eggplant topped with Roma Tomatoes, Fresh Herbs and Provolone Cheese served in a Zesty Marinara Sauce
 - Grilled Vegetables
 - Classic Caesar Salad
 - Focaccia Bread Sticks
- Freshly Baked Cookies and Brownies
- Chilled Sodas and Bottled Waters

Veggie Fajitas - \$14.95

- A colorful Array of Seasoned, Marinated Vegetables to include Red, Yellow and Green Bell Peppers, Sweet Onions, Charred Tomatoes, Grilled Carrots and Fresh Cilantro
 - Warm Flour Tortillas
 - Sour Cream and Chunky Salsa
 - Spanish Rice Pilaf
 - Black Beans with Corn
 - Fresh Watermelon Slices
- Freshly Baked Cookies and Brownies
- Chilled Sodas and Bottled Waters

Mediterranean Eggplant - \$14.95

- Grilled Eggplant Steaks topped with Grilled Artichoke Hearts, Mushrooms, Onions and Feta Cheese
 - Roasted Greek Lemon Potatoes
 - Greek Salad
 - Freshly Baked Focaccia Bread
- Freshly Baked Cookies and Brownies
- Chilled Sodas and Bottled Waters

Grilled Vegetable Enchiladas - \$14.95

- Corn Tortillas stuffed with Grilled, Marinated Vegetables and Cheeses, topped with a Zesty Red Enchilada Sauce, Cheese and Green Onions
 - Sour Cream and Chunky Salsa
 - Spanish Rice
 - Charro Beans
 - Mexican Cole Slaw
- Freshly Baked Cookies and Brownies
- Chilled Sodas and Bottled Waters

Portabella Mushroom Napoleon \$13.95

- Portabella Mushroom stacked with Grilled Zucchini, Yellow Squash, Red Pepper, Red Onion and Jalapeno in a Roasted Red Pepper Coulis
 - Roasted Red Rosemary Potatoes
- Garden Salad with Julienne Vegetables and Balsamic Dressing
 - Sliced Fresh Fruit Platter
- Freshly Baked Cookies and Brownies
- Chilled Sodas and Bottled Waters



Hot Lunch Buffets – Seafood Entrees

Grilled Pacific Salmon - \$16

- 8oz Grilled Salmon Filet laced with a Light Lemon Basil Sauce
 - Saffron Rice Pilaf
 - Grilled Vegetables
 - Classic Caesar Salad
- Freshly Baked Sourdough Rolls with Butter
- Freshly Baked Cookies and Brownies
 - Chilled Sodas and Bottled Waters

Seafood Brochette - \$16

- Grilled Salmon and Mahi Mahi skewered with Fresh Vegetables served with Lemon and Tartar Sauce
 - Wild Rice Pilaf
 - California Vegetable Medley
- Garden Salad with a Red Wine Vinaigrette
- Freshly Baked Sourdough Rolls with Butter
- Freshly Baked Cookies and Brownies
 - Chilled Sodas and Bottled Waters

Corporate Snacks and Breaks

California Sunshine Break - \$11

- Sliced Fresh Fruit Platter with Creamy Yogurt Dip
 - Garden Vegetable Platter with Dill Dip
- Assorted Cheese Platter with Grapes and Artisan Crackers
 - Lemonade and Iced Tea

Avocado Toast Bar - \$13

- Sliced Haas Avocados
- Assortment of Grilled and Toasted Breads
 - Sliced Heirloom Cherry Tomatoes
 - Pickled Onions
 - Cilantro
 - Sliced Boiled Eggs
 - Crispy Bacon
- Iced Tea and Spa Water

Salty Sweet Break

- Individual Bags of Potato Chips
 - Pretzels
 - Cracker Jacks
- Honey Roasted Peanuts
- Chilled Sodas and Bottled Waters

Acai Berry Bowl Bar - \$16

- Frozen Acai Berry Puree served on ice with Choice of Toppings:
 - Raw Honey
- Strawberries, Blueberries, Kiwi and Bananas
 - Flax Seed Granola
 - Coconut Flakes
 - Chia Seeds
- Iced Tea and Spa Water

Nature Break - \$7

- Fresh, Whole Fruit Basket
 - Trail Mix
 - Granola Bars
- Assorted Fruit Juices and Bottled Waters

Parisian Break - \$8

- Assorted French Mini Pastries
- Chocolate Dipped Strawberries
- Freshly Brewed Coffee with Condiments
 - Chilled Bottled Waters



Desserts

- Freshly Baked Assortment of Cookies, Brownies and Blondies - \$3.00
- Freshly Baked Dessert Bars – Lemon, Raspberry, Apple and Pecan - \$4.00
 - Chocolate Dipped Strawberries - \$5.50
 - New York Cheesecake - \$5.00
 - Fresh Strawberry Cheese Cake - \$6.00
- Double Layer Sheet Cakes – Assorted Flavors, Fillings and Icings
 - Quarter Sheet - \$40
 - Half Sheet - \$80
 - Full Sheet - \$160
 - Assorted Fancy Cookies - \$5.00
- Cupcakes – Chocolate and Vanilla - \$5.00

Terms and Conditions

All Corporate Menu Orders Include:

One Buffet Linen, Chaffing Dishes with Sternos, White Disposable Dinner Plates, Utensils and Napkins with Setup and Cleanup provided by Erhart's Award-Winning Staff.

Minimums and Corporate Catering Standards

- 10 Guest Minimum on all Corporate Catering Orders
- 7.75% Sales Tax applies to the cost of Food, Beverage and Service Charge
- Standard Industry 20% Service Charge applies to Food, Beverage and Delivery
 - Erhart's accepts Visa, MasterCard, American Express and Discover
 - Additional \$6 per person applies to dinner and weekend orders
 - Minimum \$50 Delivery Charge applies for weekends and evenings