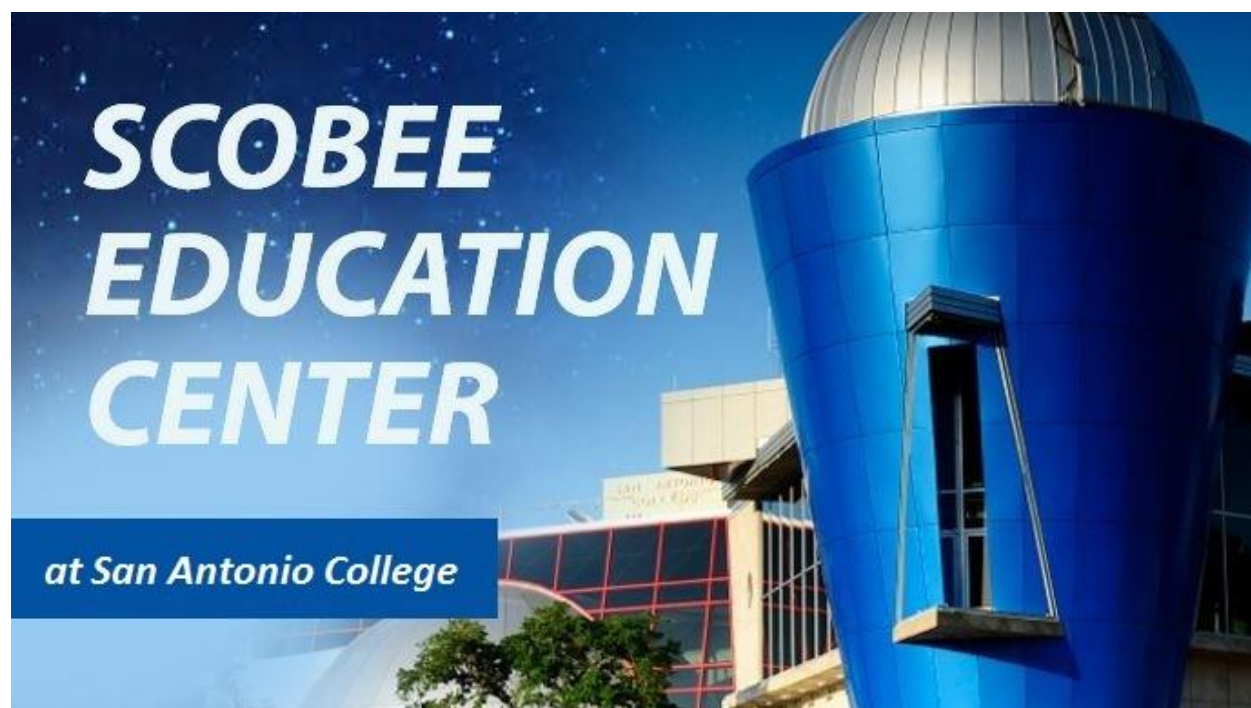




Sample Catering Packages from Spice of
Life Catering
For



Sample Breakfast Options:

The Health Kick Continental Breakfast Buffet

Freshly Squeezed Orange Juice
Healthy Start Strawberry - Banana Smoothies
Assorted New York Bagels with Cream Cheese and Fruit Preserves
Assorted Gourmet Breakfast Muffins

\$7.95 per person

The Alpine Gourmet Breakfast Buffet

Freshly Squeezed Orange Juice
Sliced Fresh Seasonal Fruits
Individual Fruit Yogurts on Ice, with our Signature Swiss Granola Blend
Warm Ham and Cheese Croissants
Assorted freshly baked Danishes, breakfast breads and muffins

\$8.95 per person

The "On the Border" Breakfast Buffet

Freshly Squeezed Orange Juice
Sliced seasonal fruits and berries
A Breakfast Taco Bar: featuring an array of Warm Hometown Tortillas with various Hot Fillings and Condiments
An Assortment of Morning Muffins and Breakfast Pastries

\$9.95 per person

The Lone Star Breakfast Buffet

Freshly Squeezed Orange Juice
Platters of Sliced Fresh Seasonal Fruit
A Basket of Assorted Breakfast Pastries with Fruit Preserves and Sweet Creamery Butter
Hot Farm Fresh Scrambled Eggs
Ranch Style Potatoes
Hickory Smoked Bacon and Country Sausage Patties

\$12.50 per person

The All American Plated Breakfast

Freshly Squeezed Orange juice
Scrambled Eggs with Ranch Potatoes, Hickory Smoked Bacon, Country Sausage and a Fresh Fruit Garnish
Preset Baskets of Freshly Baked Muffins, Biscuits, and Croissants, with Fruit Preserves and Sweet Creamery Butter

\$13.95 per person

All breakfast menus include:

- Service of Freshly brewed Regular and Decaf Coffee
- High quality clear acrylic ware, if not purchasing china upgrade
- Generous amounts of all food as specified

Notes FOR ALL MENUS:

- Prices are based on a minimum of 30 guests
- Special pricing available for groups over 100
- Add china to your package for \$1.75 per person
- service fees and sales tax will be added to your total purchase

Sample Lunch Menus:

The Quick Drop – Working Lunch Delivery

Classic Greek Salad with Cucumbers, Cherry Tomatoes, Kalamata Olives and Crumbled Feta Cheese, Oregano and Red Wine Vinaigrette

An Array of Sourdough Sandwiches with Shaved Ham, Smoked Turkey, Lettuce, Tomato and Two Cheeses – presented with Assorted Pickles, Ripple Chips and Condiments

Trays of Freshly Baked Cookies, Gourmet Blondies and Texas Millionaire Brownies

\$12.95 per person

The Grand Gourmet Deli Lunch Buffet

An Array of Gourmet Sandwiches and Wraps garnished with Lettuce, Tomato, Shaved Purple Onion, Pickles, Olives and Baby Corn, plus an assortment of Whole Grain Artisan chips

Sandwich varieties include choices such as:

- ❖ Honey Ham and Cheddar on Sourdough French Loaves
- ❖ Grilled Chicken Wraps in Oversized Spinach Tortillas with Melted Black Beans, Jack Cheese and Avocado
- ❖ Smoked Turkey with Baby Swiss on Whole Wheat Buns
- ❖ Shaved Blackened Beef on Rye with Pepperjack Cheese and Olive Tapenade
and
- ❖ All Vegetable “Pita Wabbits” stuffed with Cucumber, Tomato, and Red Pepper Hummus

Platters of Classic Dessert Bars and Cookies including selections such as Tangy Lemon Bars, 7 layer squares, Handcrafted Blondies, Fudge Brownies and more...

\$14.95 per person

The Al Fresco Cold Café

A Garden Fresh Salad Bar:

Serve yourself from a Generous Bowl of Crisp Greens with Six Garnishes and Two Homemade Dressings

Your Choice of Chicken Salad:

- ❖ Southwest Grilled Chicken Salad with Salsa Ranch Dressing
- ❖ Asian BBQ Chicken Salad with a Sesame Ginger Vinaigrette, or
- ❖ Traditional Dominion Chicken Salad with a Creamy Herb Dressing

A Bowl of Chilled Primavera Pasta Salad

A Platter of Sliced Pepper Roasted Bistro Beef with assorted condiments

A Basket of Hearth Baked Breads and Rolls

A Tray of Sliced Fresh Seasonal Fruits and Berries

An Array of Fancy Petite Fours such as Raspberry Bars, Fudge Macaroons, Tiny Éclairs, Mini Cheesecake Squares and more...

\$16.95 per person

Sample Lunch Menus, continued

The Build Your Own Soup and Salad Lunch Buffet:

Your choice of green salad- Please choose one:

- ☞ Crisp Garden Greens tossed with cherry tomatoes, cucumber threads, Toasted Tortilla Wisps and a Spiced Orange Vinaigrette
 - ☞ Six Leaf Salad with Toasted Sunflower Seeds, Strawberries, blueberries, feta cheese, and honey balsamic dressing
 - ☞ Traditional Greek Salad with Tomato, Cucumber, Kalamata Olives, and Feta Cheese
 - ☞ Southwest Caesar Salad with Sun Dried Tomato Bits, Cotija Cheese, and Toasted Masa Croutons in a Chipotle Caesar dressing
 - ☞ Crisp Spinach Leaf Salad with Hearts of Palm and Mandarin Oranges
- **Please choose one**

Hot, Homemade Soups-Please choose one:

- ❖ Grilled Chicken and Wild Rice Soup
- ❖ Fresh Broccoli and Sharp Cheddar Bisque
- ❖ Beef and Vegetable Barley Soup
- ❖ Spicy Black Bean Soup with Southwestern Garnishes
- ❖ New England Clam Chowder
- ❖ Traditional Tuscan Minestrone, laced with Ground Beef and Garden Veggies
- ❖ Heartland Corn Chowder
- ❖ San Antonio Tortilla Soup
- ❖ Award Winning Smoky Sirloin and Black Bean Chili
- ❖ Vine Ripe Tomato and Basil Bisque
- ❖ Anaheim Chicken Soup with Grilled White Chicken, Sweet Corn and Fire Roasted Chiles
- ❖ Classic Baked Potato Bisque, with all the Accompaniments

Entrée Salads-Please choose two:

- ❖ Make Your Own Beef OR Chicken Taco Salad Bar – Crisp Greens, Grilled Fajita Strips, Cheese, Olives, Tomato and Toasted Tortilla Wisps; with Salsa- Ranch Dressing
- ❖ Italian Antipasto Salad – Artichokes, Tomatoes, and Mushrooms tossed with Deli Meats and Cheeses in an Oregano and Red Wine Vinaigrette
- ❖ Classic All White Albacore Tuna Salad – presented on Sliced Cucumber and Tomatoes
- ❖ Asian BBQ Chicken Salad tossed with Snap Peas, Sprouts and Water Chestnuts in a Sesame Ginger Vinaigrette
- ❖ Creole Spiced Shrimp Salad with Celery, Scallions, Sweet Peppers and Golden Pineapple in an Herb and Citrus Mayo
- ❖ "BLT Club Salad" – Chopped Iceberg topped with rows of Apple Smoked Bacon, Grilled Chicken, Tomato, Pepperjack Cheese and Sliced Green Onion; with a Honey Mustard Dressing
- ❖ Alaskan Salmon Salad – Chilled Poached Fillet of Salmon flaked with Minced Garden Vegetables and Basil Pesto Dressing, on Crisp Greens
- ❖ Dominion Chicken Salad – Diced White Chicken Breast with Celery and Fine Diced Onion in a Fresh Herb Mayo
- ❖ Thai Roast Pork Salad with Asian Vegetables, Rice Noodles, Chopped Peanuts and Cilantro in a Sweet Chile Dressing
- ❖ Carprice Salad of Vine Ripe Tomatoes, Fresh Mozzarella, Shaved Prosciutto and Toasted Pine Nuts with Basil Chiffonade and Balsamic Syrup

\$14.95 per person

Hot Buffets:

Savory Casseroles- Please choose one:

- ❖ Arroz con Pollo – Spiced Breast of Chicken, baked with Diced Vegetables, Tomatoes and Spanish Rice
- ❖ Beef Lasagna, al Forno – Layered with Fresh Pasta sheets, Rich Marinara Sauce and Three Melted Cheeses
- ❖ New Mexico Stacked Chicken Enchilada –a King Ranch Style Casserole with the flavor of Old Santa Fe
- ❖ Baked Chicken and Four Cheese Crepes with Wilted Spinach, Leeks and Wild Mushroom Brandy Sauce
- ❖ Chicken and Tortellini Pasta Bake, with Primavera Vegetables and Creamy Alfredo Sauce \$13.50 per person

Homestyle Menus- Please choose one:

- ❖ Blue Ribbon Meatloaf – topped with a Tangy Tomato Glaze and served with classic Mac n' cheese
- ❖ Fettucini Romana with Italian Meatballs, Sweet Peppers and Onions in a Spicy Marinara Sauce
- ❖ Classic Holiday style Roast Turkey with Cornbread Stuffing, Cranberry Sauce and Sage Gravy and Yukon gold mashed potatoes
- ❖ Traditional chicken fried chicken with peppercorn gravy with white cheddar and chive mashers
- ❖ Beef Tips Stroganoff with Wild Mushrooms and Sautéed Peppers, in a Dry Sherry and Sour Cream Sauce \$14.95 per person

Chicken, Chicken, Chicken- Please choose one:

- ❖ Grilled Chicken Monterrey topped with Avocado, Fresh Tomato and Melted Queso Blanco, on a Red Salsa Butter with green mashed potatoes
- ❖ Pan Seared Chicken Picatta with Capers, Artichoke Hearts and a Lemon, Herb Chardonnay Sauce with white cheddar and chive mashers
- ❖ Pecan Crusted Breast of Chicken, served on Wild Rice Pilaf with a Maple and Pommery Mustard Sauce
- ❖ Pan seared Chicken with Leeks, Portobello and Sun Dried Tomatoes in a Marsala Cream with penne pasta
- ❖ Pan seared Margarita Chicken on a Zesty Lime and Pico Cream with cilantro rice \$17.95 per person

Themed Buffets:

Tex Mex- Classic Beef and Chicken al carbon, with standard accompaniments

Texas BBQ--- Choose Sliced Brisket of Beef with a Six Gun BBQ Sauce Citrus Peppered Grilled Chicken Breast basted with Honey Mustard,

Includes savory sausage and appropriate side dishes

Italian- Sesame and Romano crusted chicken and penne pasta with meatballs

Asian- Teriyaki grilled chicken and marinated Pork loin , with an eight vegetable stir fry and steamed Jasmine rice \$19.95 per person

Signature Luncheons- Please choose one:

- ❖ Salmon Vera Cruz – Fillet of Jet Fresh Atlantic Salmon, served on a Fresh Salsa of Tomatoes, Sweet Peppers and Olives, served with Chipotle mashed potatoes
- ❖ Grilled Beef Medallions of Marinated Beef Tender and Garden Veggies, served with Pearl Cous Cous
- ❖ Chicken Florentine – Chicken Breast topped with Spinach and Proscuitto di Parma on a Champagne and Melted Brie Sauce with Potato Au Gratin casserole
- ❖ Herb Roasted Tenderloin of Pork, served on a Hot Grannie Apple Compote with Rosemary Roasted New Potatoes
- ❖ Bistro Beef Tenderloin – Petite, Pepper Roasted Tenders are fanned on a Shitaki and Portobello Mushroom Ragout, with creamy garlic mashers \$21.00 per person

All hot lunch buffets include a starter salad, entrée accompaniments, , and freshly baked hearth rolls with sweet creamery butter, and assorted gourmet dessert bars and freshly baked cookies

Sample Boxed Lunches:

"Picnic Boxes"

Your Choice of:

- ❖ Honey Ham and Sharp Cheddar on Rye with Ancho Tartar Spread
- ❖ Hickory Smoked Turkey with Lorraine Swiss and Honey Mustard on a Baguette
- ❖ The "Pita Wabbit" – Cucumber, Tomato, Jack Cheese and Red Pepper Hummus in a Pita Pocket

Picnic boxes are packed in cardboard "barn boxes" with Lettuce, Tomato, Pickle, Chips, Fruit and a Cookie
\$9.95 per person

Gourmet Boxes

Choose any of our Cold Entrée Salads or fancy Sandwiches like:

- ❖ The "Blackened-Blue" Steak Wrap
- ❖ Fresh Crab Salad on a Croissant
- ❖ Grilled Chicken and Avocado on a Sourdough Hoagie
- ❖ Peppered Pastrami with Dill Havarti on Marble Rye Bread
- ❖ Roast Turkey with Cranberry Mustard and Brie on Roasted Garlic Hearth Bread
- ❖ Shaved Herb Roasted Beef Tenderloin with Pepperjack Cheese on a Toasted Onion Kaiser

Gourmet Boxes include Lettuce, Tomato, Pickled Veggies, Fancy Chips, Fruit and a Premium Dessert Bar
\$12.50 per person

Signature Boxes

Southwest Salad Lunch Box

- Citrus Grilled Chicken Salad with Roasted Corn, Pink Grapefruit, Teardrop Tomatoes and Crumbled White Cheese
- Guacamole Cup with Blue Corn Tostados
- Sourdough roll with Sweet Butter
- Fresh fruit compote
- Petite Dark Chocolate Nut Cluster

\$13.50 per person

Mediterranean Lunch Box

- Herb marinated chicken skewers, mediterranean Couscous Salad with feta cheese, minced Vegetables, Spearmint and a fresh Citrus and Olive Oil Dressing
- Red pepper hummus and pita wedges
- Grapes
- Baklava

\$13.95 per person

Classic Chilled Salad Trio

- Fresh Flaked Atlantic Salmon with Basil and Caper Mayo
- Tri colored Greek Orzo Pasta Salad
- Organic Brown Rice Chips with Black bean Hummus
- Fresh Fruit Compote
- Gourmet 7 layer Bar

\$14.95 per person

Hill Country Chilled Beef Box

- A cup of Asparagus Vichyssoise
- Chilled Beef Skewers with a Chipotle Maple Glaze on a bed of Texas Tabouli
- Teardrop tomatoes with baby marinated mozzarella
- Fresh fruit compote
- A chocolate and Coconut Macaroon Moon

\$15.95 per person

Notes:

- Pricing includes water and tea
- Prices are based on a minimum of 30 guests
- Special pricing available for groups over 100

Chef's Note:

We pride ourselves on our culinary creativity AND our ability to deliver both quality and value on a consistent basis! If you don't see exactly what you're looking for here, please allow us to prepare a unique custom planned menu for you!

Chef's P.S.

These menus are just the tip of the culinary iceberg! Please feel free to contact our office for additional menu selections or special requests.

Bon Appétit!!!!!!

The Spice of Life Catering Team

www.spiceoflifesa.com

210-366-1220