



Corporate and Mid Week Menu Packages 2019

These menus have been created with the corporate and mid-week client in mind as well as the season and our local food shed. We also love to customize menus based on our client's individual budget, needs and desires.

Let us create a memorable day for you!

ALL PACKAGE PRICING IS FOR 25 GUESTS AND UP

BREAKFAST PACKAGES

***The Continental - \$12.00 per person**

- Select two continental items
- Comes with coffee, tea and fresh squeezed orange juice

***The Continental Plus - \$15.00 per person**

- Select 3 continental items
- Comes with coffee, tea and fresh squeezed orange juice

***The Temescal - \$17.00 per person**

- Select one continental item
- Select one breakfast sandwich, hand pie or quiche
- Comes with coffee, tea and fresh squeezed orange juice

***The Adams Point - \$19.00 per person**

- Select one continental item
- Select any two from breakfast sandwich, hand pie, quiche or hot breakfast items
- Select one breakfast side
- Comes with coffee, tea and fresh squeezed orange juice

***The Uptown - \$22.00 per person**

- Select two continental items
 - Select any TWO from breakfast sandwich, hand pie, quiche or hot breakfast
 - Select any two breakfast sides
 - Comes with coffee, tea and fresh squeezed orange juice
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BREAKFAST MENU ITEMS

CONTINENTAL

- Assorted fresh baked danish
- Assorted fresh baked croissants and muffins
- Assorted homemade tea breads
- Assorted scones and buttermilk biscuits
- English muffins
- Yogurt and homemade maple pecan granola
- Bagel basket; cream cheese, capers, red onion, cucumbers and tomato
****Add Alderwood smoked and sliced salmon for \$4.00 per person*****

BREAKFAST SANDWICHES – On buttermilk biscuit or butterflake croissant

- Griddled ham, cheddar and fried egg
- Applewood smoked bacon, tomato, avocado and scrambled egg
- Roasted zucchini, gruyere and basil pesto scrambled eggs

BREAKFAST FRITATTAS (both with egg)

- Spinach, mushroom and feta
- Chorizo, Fiscalini cheddar and avocado
- Applewood bacon, swiss cheese, lacinto kale and tomato
- Herbed zucchini, goat cheese and sundried tomato

HOT BREAKFAST

- Plain farm fresh scrambled eggs
- Farm fresh scrambled eggs with applewood smoked bacon, tomato and cheddar
- Farm fresh eggs scrambled with Molinari sausage, mushrooms and spinach
- Hodo tofu scramble with seasonal veggies (no egg)
- Chilaquiles with scrambled eggs, ancho salsa rojo, corn tortillas, queso fresco and avocado

BREAKFAST SIDE ADDITIONS **INQUIRE ABOUT PRICING******

- Applewood smoked bacon
- Sausage patties
- Home fries
- Seasonal fresh fruit salad
- Whole fruit
- Hard boiled eggs (unpeeled unless specified)
- Coffee and tea service
- Coffee refresher
- Add fresh squeezed orange juice or ruby grapefruit juice
- Bottled still and sparkling water, ice tea, lemonade

Dairy free, vegan and gluten free options available

Egg whites are available for \$2.00 per person

We cannot guarantee hot food will remain hot for drop offs

LUNCH PACKAGES

The Jingletown - \$14.00 per person

- Select two sandwiches or entrée salads
- Select two cold sides
- Select one dessert

The Maxwell Park - \$16.00 per person

- Select three sandwich or entrée salads
- Select two hot or cold sides
- Select one dessert

The San Antonio - \$17.00 per person

- Select one entrée
- Select one cold or hot side
- Select one dessert
- Includes artisan bread and creamery butter
- Includes tossed simple garden green salad

The Dimond - \$19.00 per person

- Select one appetizer
- Select two entrees
- Select two hot or cold sides
- Select one dessert
- Includes artisan bread and creamery butter & simple garden green salad

FOR BOX LUNCHES +\$2.00 per person, includes compostable box, bottled water and utensil/napkin pack - Jingtown and Maxwell Park packages ONLY

SANDWICHES

- Grilled eggplant, arugula, tomato, goat cheese and basil pesto spread on focaccia
- Grilled portobella mushroom “burger” on a brioche bun with pepperjack, lettuce, grilled onion, tomato and garlic mayo
- Diestel turkey, avocado, tomato, lettuce and sweet onion aioli on sliced wheat
- “BLAT”; applewood smoked bacon, lettuce, tomato, avocado and aioli on sliced sourdough
- Honey ham and jarlsberg cheese with dijon mayo, lettuce and tomato on a butter flake croissant
- Roast beef, cheddar, caramelized onion, lettuce, tomato, horseradish mustard mayo on sliced sourdough
- North beach combo; salami, mortadella, prosciutto, provolone with sundried tomatoes, pepperoncini, lettuce, garlic aioli and vinaigrette

ENTRÉE SALADS

- Mixed baby lettuces with glazed walnuts, bleu cheese and breakfast radish
- Little gem caesar salad with shaved parmesan and garlicky bread crumbs
- Pacific rim salad of nappa cabbage, green onion, shredded carrots, bean sprouts, water chestnuts, crispy noodles and cilantro in a sesame soy vinaigrette
- Greek salad with little gem lettuces, cherry tomatoes, cucumbers, broccoli, feta, olives and oregano dressing
- Shaved fennel, orange and arugula salad with chive vinaigrette
- Baby iceberg wedges with crumbled bacon, cherry tomato, glazed pecans and bleu cheese vinaigrette
- Sonoma heirloom tomatoes with fresh mozzarella, basil, arugula, olives and grilled bread in a balsamic vinaigrette
- Roasted butternut squash and lacinato kale salad with avocado and green goddess dressing

- Roasted delta asparagus salad with dill-pistachio pesto, shaved parmesan and rainbow radishes

****Add grilled chicken breast or marinated and grilled tofu to any salad****

\$3.00 per person

COLD SIDES

- Shaved brussels sprouts with sweet onion and toasted hazelnuts in a lemony dressing
- Orzo pasta salad with red lentils, sundried tomatoes, roasted garlic, feta and fresh herbs
- Classic potato salad with dill, hardboiled egg and creamy whole grain mustard dressing
- Simple mixed baby lettuces with balsamic vinaigrette
- Penne and basil pesto salad with olives, endive and toasted pine nuts
- Carolina cole slaw
- Fresh seasonal fruit salad
- Homemade potato chips

HOT SIDES

- Mama's mac n cheese with 5 cheeses and seasoned breads crumbs
- Brown sugar baked beans
- Rosemary roasted potato wedges
- Steamed broccoli, carrots and cauliflower
- Grilled mushroom polenta
- Garlic mashed potatoes

ENTREES

- Fennel and rosemary roasted chicken served with tuscan salsa verde
- Chicken breast roasted with apricots, almonds and fresh herbs
- Country kitchen fried chicken with gravy
- Salmon and shrimp cakes with remoulade
- Seared 3-pepper crusted Hawaiian tombo tuna with papaya salsa
- Grilled mahi-mahi with lemon, caper and garlic butter
- Grilled flat iron steak with sautéed wild mushrooms and caramelized onions
- Pan roasted bavette steak "chimichurri"
- Maple and brown sugar glazed pork chops with caramelized apples
- Fresh pappardelle pasta with grilled chicken, artichokes, tomatoes and pistachio pesto

- Penne puttanesca with sautéed rock shrimp, capers, olives, garlic, anchovies and tomato

VEGETARIAN ENTRÉE OPTIONS

- Butternut squash gratin with braised baby mustard greens
- Broccoli, carrot and cauliflower mac n' cheese
- Spinach tortellini with basil infused evoo, arugula, roasted beets, walnuts and goat cheese

DESSERTS

- An assortment of homemade cookies; chocolate chip, oatmeal raisin, peanut butter and snicker doodles
- Raspberry “jammer” bars
- Double chocolate brownies
- Fresh seasonal pies
- Fresh seasonal fruit shortcakes with berry puree and whipped cream

BEVERAGES, BREAKS AND ADD ONS **INQUIRE ABOUT PRICING **

- Coffee and tea service
- Coffee refresher
- Add fresh squeezed orange juice or ruby grapefruit juice
- Bottled still and sparkling water, ice tea, lemonade
- Wine and beer (Please call for a quote)
- Assorted Kashi and Kind bars
- Hard boiled eggs
- Bowl of apples, oranges and bananas
- Cookies and brownies
- Basket of mini buttermilk biscuits

The Piedmont Ave Cocktail Reception - \$27. 00 per person

- Select 5 appetizer bites or platters
- Select 2 desserts

APPETIZER BITES

- Chicken satay with thai peanut sauce
- Ahi tuna poke in crispy cups
- Braised brisket “sliders” with caramelized onions and horseradish smear
- Mini Cuban sandwiches with roasted pork, ham, swiss cheese, pickles and mustard
- Maryland style crab cakes with tarragon caper aioli
- Butternut squash, kale and goat cheese tarts
- Mini grilled cheese sandwiches with tomato soup shots
- Korean food truck “style” tacos with duck confit, hoisin, nappa cabbage, scallion pancake

APPETIZER PLATTERS

- Meze platter of falafel, pita, baba ganouj, hummus and dolmas
- Alderwood smoked salmon platter with crostini, herbed cream cheese, capers, tomato and red onion
- Salumi and charcuterie platter with artisan prosciutto and salumi
- Artisan cheese platter with dried fruit and marcona almonds

This catering pricing sheet for mid-week corporate or everyday breakfast and/or lunch events as well as cocktail receptions or mixers.

Please choose items from the seasonal sample menu or let us customize a menu for you.

Drop off meals will incur a delivery charge which varies by city and will be quoted when order is placed

Sales tax and production charge/gratuity will be added to the total

*Dietary Concerns: We are happy to accommodate guests with dietary restrictions *

***WE DO NOT RECOMMEND HOT FOOD ITEMS FOR DROP OFFS AS WE CANNOT GUARANTEE FOOD STAYS HOT!**

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