



BREAKFAST MENU

BUFFET

Fresh Brewed Coffee
Fresh Squeezed Orange Juice
Fresh Fruit Smoothies
Assortments of Tea's
Bagels, Cream cheese & Assorted Jams
Lox Platter with Cucumbers, Tomatoes and Red Onions
Steal cut oatmeal with raisins, granola & brown sugar
Assorted cold cereals
Doughnuts
Muffins
Butter croissants
Seasonal fresh sliced and whole fruits

OFF THE CATERING TRUCK

Daily Specials

Omelettes & Egg Scrambles your way!
Breakfast Burritos- Egg, bacon & cheese
Veggie Burritos- Egg, onions, peppers, mushrooms, spinach & cheese
Breakfast Sandwich- Egg, bacon & cheese
Toasted Bagel Thin- Egg, onions, tomatoes, & cheese
1st To Roll Slider- Egg, sausage & cheese
Croissant Sandwich- Egg, ham & cheese
So. Cal. Scramble- Egg whites, onion, pepper, spinach, mushroom, avocado & cheese
Trojan Touchdown- Two Eggs, pancake & corned beef hash
Lakers Slam Dunk- Two Eggs, two pieces of bacon, sausage & hash browns
Breakfast Quesadillas- Egg, Spinach, bacon & salsa
Cinnamon French Toast- with powdered sugar
Buttermilk Pancakes- with warm maple syrup
Huevos Rancheros- Two eggs over easy on two corn tortillas, topped with salsa, cheddar, avocado, sour cream and beans
Make it your way- Bacon, Sausage, Ham, Cheddar, Feta, American, Swiss Cheese, Mushrooms, Spinach, Tomatoes, Broccoli, Hash Browns, Corned Beef Hash, Avocado, Salsa & Turkey Bacon.

***Vegetarian options always available.**

DAILY ENTREES

(Just a few things we serve)

Beef Entrees

Aged New York Steak: Peppercorn Crusted.

BBQ NY Steak: grilled to perfection. Topped with grilled onions & mushrooms.

Italian Pot Roast: Braised in a Cabernet Au Jus.

Spicy Teriyaki Steak: marinated in a Teriyaki Sauce.

Indonesian Skirt Steak: marinated in a Sesame Asian BBQ sauce.

Filet Mignon: grilled to perfection served with a Blue Cheese Fondue.

Roasted prime rib: with cracked pepper accompanied with au jus & horseradish.

Hanger Steak: Marinated 24 hours in an Asian dressing.

Steak Havana: Mojo 24 hours marinated skirt steak.

Chicken Entrees

Chicken Marsala & Mushrooms; chicken breast sautéed with fresh wild mushrooms and roasted garlic in a rich Marsala Wine Sauce.

BBQ Chicken; quarters of chicken in our own homemade citrus/BBQ glaze.

Asian Chicken; grilled chicken breast marinated in a Sesame Asian BBQ sauce.

Chicken Parmesan; pounded breast of chicken lightly coated with breadcrumbs, sautéed & topped with mozzarella and our rustic marinara sauce.

Sweet & Sour Chicken; marinated in lime, ginger, cilantro and honey. Grilled over mesquite.

Italian Chicken; stuffed with roasted eggplant, basil, & parmesan. Topped with a garlic butter sauce.

Chicken California; marinated in olive oil & garlic. Topped with fresh tomato, basil, red onion & capers lightly tossed in balsamic vinaigrette.

Chicken Piccata; sautéed chicken breast with lemon sauce & capers.

Pork Entrees

Cinnamon and Chile Pork Loin

Pork Chops & stuffing; sautéed in olive oil & garlic.

Baby Back Ribs: Slow roasted with a Hickory Smoked BBQ sauce.

Fish Entrees

Santa Barbara Halibut; Coated with Parmesan and panko breadcrumbs; with a Chipotle aioli topping.

Louisiana White Fish; Marinated in Cajun spices; grilled to perfection.

Wild Atlantic Salmon Cakes; sweet chili aioli

Grilled Salmon; with Lemon, Capers & Rosemary

Miso Glazed Wild Salmon; marinated for 24 hours in our Saki Miso marinade.

Spicy Shrimp with Pesto Pasta

Succulent Shrimp Scampi

Spicy Garlic Shrimp

Cajun Sautéed Shrimp

Grilled Thai-Style Tilapia

Grilled Tilapia Vera Cruz

Grilled Basa Fish

Fish & Chips

Fish Taco's

Seared Sesame Crusted Ahi tuna; with a sweet soy & spicy Japanese mayonnaise.

Tuna Tartar: Hawaiian style

Pasta Entrees

Gnocchi: with a chipotle cream sauce

Fettuccini Alfredo: smothered in a rich, creamy Alfredo sauce.

Penne Pomodoro: sautéed with garlic & basil topped with fresh-diced tomatoes.

Ravioli: stuffed with spinach and ricotta cheese or chicken

Linguini Pesto: with a basil pesto sauce.

Sun Dried Tomato Farfel: Bowtie pasta with sundried tomatoes, sautéed with garlic and basil.

Yakasoba noodles: sweet chili sauce

Vegetarian Entrees

Grilled Tofu: marinated in a spicy Asian sauce.

Farm Stand Vegetable Skewers: With a Rosemary-Dijon Vinaigrette

Grilled Tequila Portobello: Vegetarians love this dish!

Parmesan Crusted Cauliflower: Another delicious dish!

Starch Entrees

Oven roasted fingerling potatoes with garlic & sweet onions

Red bliss potatoes with caramelized onions & Parmesan

Sour cream & chives whipped potatoes

Roasted garlic mashed potatoes

Sweet potato puree, oven roasted & pureed with Vermont maple syrup

Potatoes au gratin

Rice-

***Steamed *Brown *Fried *Spanish *Sticky Sushi Rice**

Truffle mac & cheese

Risotto

Vegetables Prepared Fresh In Front Of You

Asparagus

Baby carrots

Braised brussels sprouts

Broccoli

Caramelized onions

Cauliflower

Chilled teriyaki tofu

Creamed spinach

French green beans

Sauteed garlic green beans

Grilled artichoke

Grilled Bok Choy

Roasted baby squash

Sweet potato puree

LUNCH BUFFET

Do it yourself Salad Bar with a variety of dressings to choose from

Specialty Salads

Caesar Salad

Italian Salad

Chinese Chicken Salad

Grilled Vegetable Salad with Red Balsamic Dressing

Taco Salad

Crab Salad

Pasta Salad

Potato Salad

Grilled Tofu Salad

Grilled Vegetable Platters

Garlic Bread

Fresh Fruit

Beverages

Fresh lemonade & Iced Tea

Deserts

Fresh baked cookies

Brownies

Ice Cream Bar with toppings

Red Velvet Cake

Carrot Cake

Cheesecake

Chocolate Cake

Pumpkin Cake

Fresh Strawberries and Whip Cream

Special deserts