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**Breakfast and Lunch Catering Menu 2020**

**530-586-8126**

**WWW.CCCATERING530.COM**

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Minimum of 10 Guests per Item Ordered

**Breakfast**

**Build Your Own** 1 Main 2 Sides $10. 2 Main 2 Sides $12

**Main:** Buttermilk Pancakes, Belgium Waffles, Vanilla Brandy French Toast, Biscuits & Country Gravy

**Sides:** Applewood Smoked Bacon, Country Sausage Link, Sausage Patty, Chicken Sausage, Chorizo, Scrambled Eggs, Roasted Rosemary Potatoes

**Specialty Breakfast** (Includes Fresh Sliced Fruit and Potatoes)

Champagne Egg Casserole- Country Sausage, Eggs, Green Onions, Mushrooms, Colby Jack Cheese and Champagne $12

Quiche Lorraine- Smoked Bacon and Swiss $12

**Continental Breakfast**

Fresh Sliced Fruit, Muffins, Danishes, Scones, Hard Boiled Eggs, Yogurt and Granola $8

**Bagel Bar**

Assorted Bagels, Cream Cheeses, Smoked Salmon, Cucumbers, Pickled Red Onions and Sliced Strawberries $11

**Beverages**

**Coffee and Tea Bar**

Fresh Brewed Coffee, Regular and/or Decaffeinated, Assorted Tea Bags, Assorted Creamers and Sugars $2

Fruit Infused Water

Orange Juice

Pineapple Juice

Apple Juice

**Sandwiches**

(Served with Choice of Soup or Side Salad)

Cubano Sandwich with Braised Pork, Shaved Ham, Swiss Cheese, Mustard and Pickles $14

Club Sandwich with Turkey, Ham, Cheddar, Bacon, Lettuce, Tomato, Avocado and Garlic Aioli $14

Grilled Chicken and Havarti Sandwich with Roasted Bell Pepper Aioli on Toasted French Roll $14

BBQ Chicken Sandwich with Cheddar, Grilled Onions and Bacon $12

Tri-Tip Sandwich with Cheddar, Green Chili and Rosemary Aioli on Sourdough $14

Meatball Sliders on Sweet Roll with Melted Provolone and Garden Basil Marinara $10

**Build Your Own Sandwich Bar** – Assorted Breads, Deli Meats, Cheeses, Condiments and Toppings $12

**Barbeque**

1 Meat 2 Sides $12.50 2 Meats 2 Sides $15

**Meats:** Chicken Breast, Chicken Thighs, Tri-Tip and St. Louis Style Ribs

**Sauces:** Classic BBQ, Apple Bourbon, Roasted Garlic, Corona Lime, Carolina Mustard and Wild Berry

**Sides:** Grilled Vegetables, Roasted Potatoes, Mashed Potatoes, Bourbon and Bacon Baked Beans, Ranch Style Beans and Fresh Fruit

**All BBQ Selections Include Corn Bread and Side Salad**

**Across the Border**

**Taco, Fajita or Enchilada Bar:** 1 Meat $15 2 Meats $17

Flour and/or Corn Tortillas

**Meats:** Tequila Grilled Chicken, Carne Asada, Pork Carnitas and Ground Beef

**Rice:** Cilantro Lime or Spanish

**Beans:** Black, Refried or Whole Pinto

Includes: Side Salad, Chips, Salsa, Shredded Cabbage, Sour Cream, Guacamole, Jalapeños and Limes

**Specialty Dishes:**

Chicken Mole $14

Al Pastor Pork $13

Chicken Chile Verde $13

Chimichurri Steak $15

Chicken or Steak with Mango Jalapeño Salsa $13

**Specialty Dishes Include Side Salad, Rice, Beans, Chips and Salsa**

**Far East Selections**

**Pho Bar:** $12

Meats: Chicken, Steak, Shrimp or Tofu.

Includes: Rice Noodles, Onions, Jalapeños, Bean Sprouts, Basil, Cilantro, Green Onions and Lime

**Build Your Own Chinese Buffet:** 1 Main 2 Sides $13 2 Main 2 Side $15

**Main:** Mongolian Beef, Beef and Broccoli, Sweet and Sour Pork, Kung Pao Chicken and Teriyaki Chicken.

**Sides:** Steamed Rice, Pan Fried Rice, Coconut Ginger Rice, Chow Mein and Stir-Fried Vegetables

**A Taste of Italy**

**Build Your Own Pasta Buffet:**  $13

(Includes Side Salad and Garlic Bread)

**Pasta:** Penne, Fettuccini and Spaghetti

**Sauce:** Garden Marinara, Parmesan Cream (Alfredo) and Basil Pesto

**Proteins:** Chicken $3, Meatballs $3, Italian Sausage $3, Shrimp $4 and/or Scallops $4

**Vegetables:** Roasted Garlic, Zucchini, Bell Pepper, Green Onion, Mushrooms, Black Olives and Sun-Dried Tomato

**Specialty Dishes:**

Sicilian Sausage Lasagna with Sun Dried Tomato Cream Sauce $17

Vegetarian Lasagna with Basil Marinara $15

Baked Ziti Pasta with Provolone, Mozzarella, Parmesan and Red Wine Marinara (Vegetarian) $14

Chicken Marsala served with Roasted Baby Potatoes $17

Chicken Parmesan served with Penne and Marinara $17

**Specialty Dishes Include Side Salad and Garlic Bread**

**Entrée Salads**

(all salads served with local artisan sourdough bread)

Cobb Salad with Grilled Chicken Breast, Bacon, Tomatoes, Hard Boiled Eggs, Avocado, Green Onion and Bleu Cheese $13

Salmon Salad with Spinach, Grape Tomatoes, Pickled Red Onion and Feta Cheese $14

Steak Salad with Caramelized Onion, Brie Cheese, and Fire Roasted Tomatoes on a bed of Romaine $14

Asian Chicken Salad with Napa Cabbage, Cilantro, Green Onion, Carrot and Fried Wontons with Sweet Chili Vinaigrette $13

**Soups**

(all soups served with local artisan sourdough bread)

(Available as a Side or Main)

Cheddar Beer

Tomato Basil

Carrot Ginger

Chicken Tortilla

Italian Sausage and Lentil

Beef Barley

Potato Leek

Broccoli Cheddar

Cream of Mushroom

**Side Salads**

Garden Salad with Carrots, Radish and Tomato

Mixed Greens Salad with Strawberries, Cucumber, Mint and Feta Cheese

Romaine Salad with Black Beans, Pico de Gallo, Avocado, Feta Cheese and Cilantro Vinaigrette

Caesar salad with Grape Tomatoes, Shaved Parmesan and Garlic Croutons

Penne Pasta Salad with Tomato, Artichoke Heart, Olives and Basil Vinaigrette

Udon Noodle Salad with Cucumber, Bell Pepper, Cilantro, Green Onion and Ginger Peanut Vinaigrette

**Dressing Options:** Ranch, Bleu Cheese, Italian, Poppy Seed, Citrus Vinaigrette, Cider Vinaigrette

**Dessert**

Fresh Baked Cookies $2

Decadent Chocolate Brownies $2

Fresh Fruit Platter with Berries. $3

N.Y. Style Cheesecake with Caramel Sauce $4

Apple or Peach Cobbler with Whipped Cream $4

Bananas Foster Bread Pudding $4

**Beverages**

Fruit Infused Water -Included

Minted or Regular Iced Tea -Included

Strawberry or Regular Lemonade -Included

Coffee Bar $2

Hansen’s Sodas $2

All Caterings Include Fruit Infused Water and Tea or Lemonade

Disposable Wares are Included

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