

toast

CATERING

619.795.9135

www.toastcatering.com

DROP-OFF MENU 2017

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Toast Catering has been providing outstanding food and service for the last 10 years. We exist to cater to all of your event needs ... from simple drop-off buffet deliveries and box lunches to full service weddings, cocktail receptions, holiday parties and corporate events. Our menus and services continue to evolve as times and trends change but one thing always remains the same: our commitment to quality food and service for our customers.

Each delivery comes with all of your necessary paper goods including Greenware biodegradable plates, cutlery, napkins, serving pieces & pressed corn starch "plastic" cups.

And remember, if you don't see what you are looking for within this menu, just ask. Our culinary team can accommodate most any dietary restriction or special request.

We appreciate receiving your order as far in advance as possible, but we can accommodate orders with a minimum of 48 hours notice.

BREAKFAST SELECTIONS

Cold Breakfast is available after 8:00 am and 9:00 am for hot

COLD

CONTINENTAL BREAKFAST \$6 pp
(two dozen minimum order)
A nice assortment of different bagels and smears, Mini Muffins & Danishes, Croissants and pastries

BAGEL & SMEARS DISPLAY \$3 pp
(one dozen minimum order)
Full sized bagels in plain, wheat and cinnamon raisin. Served with herbed, strawberry and plain cream cheese

LOX & BAGEL \$7 pp
Smoked Salmon and Bagels with Cream Cheese, Tomato, Capers, Lemon and Diced Red Onions

HEALTHY

YOGURT PARFAITS \$5 pp
(one dozen minimum order)
Make your own parfait! Start with Vanilla Yogurt, top it with Triple Mixed Berries, Granola & Nut Crunch

FRESH DICED FRUIT \$4 pp
(two dozen minimum order)
Including Cantaloupe, Honeydew, Pineapple, Strawberries and Grapes

MANAGER SPECIAL

BREAKFAST LUMBERJACKER \$9 pp
Two Eggs Scrambled, Half French Toast, Breakfast Potatoes, Two Sausage Links or Bacon Strips

HOT

SCRAMBLED EGGS \$4 pp
With Cheese and side of Breakfast Rolls

DENVER SCRAMBLED EGGS \$4.50 pp
Ham, Bell Peppers, Onions, Cheese, Breakfast Rolls

BAJA STYLE SCRAMBLER \$4.50 pp
Black Beans, Onion, Green Chili, Cheese, Cilantro, Breakfast Rolls. Side of Salsa

GARDEN SCRAMBLED EGGS \$4.50 pp
Asparagus, Spinach, Potato, Bell Peppers, Cheese, Breakfast Rolls

BRIOCHE FRENCH TOAST \$4 pp
Powder Sugar and Maple Syrup

BREAKFAST BURRITO \$6 pp
Conveniently cut in half. Eggs, Bacon, Potato, Peppers, Onions & Cheese served with side of Salsa (vegetarian available upon request)

SIDES

SMOKED BACON (2 strips) \$2.25 pp

PORK SAUSAGE LINKS (2 each) \$2.25 pp

CHICKEN APPLE SAUSAGE (1 each) \$3 pp

BREAKFAST POTATO \$2 pp
Baby Potato, Pepper and Onions

ORGANIC ORANGE JUICE (1 Gallon) \$22

NATURAL APPLE JUICE (1 Gallon) \$25

COFFEE OR DECAF \$25
Disposable dispenser (12 servings) keeps coffee hot for up to 2 hours. Includes cups, cream, sugar and sweetener

BOTTLED WATER \$1.25

SANDWICHES, SOUPS & SALAD

DELI SANDWICHES BOXED LUNCH \$8.75 pp

Turkey, Roast Beef, Ham or Salami on sliced Bread with Green Leaf Lettuce, Tomato, Red Onion & Cheese. Side of Mayo and Mustard Packets, Fruit, Cookies and napkins.
Gluten Free add \$1

BUILD YOUR OWN DELI SANDWICH BUFFET \$8.75 pp

Choice of two sides options.
Sliced Ham, Turkey, Roast Beef, Italian Salamis.
Cheddar, Mozzarella and Swiss Cheese
Assorted Sliced Breads, Deli Pickles with classic condiments

SIDE DISH OPTIONS

POTATO SALAD (with or without bacon)

BUTTERMILK COLE SLAW

GREEK ORZO SALAD

Romaine, Feta, Cucumber, Tomato, Red Onion, Lemon Dressing

PESTO PASTA SALAD

Kalamata, Sun Dried Tomato, Feta

KETTLE POTATO CHIPS

SPRING MIX SALAD

Balsamic Vinaigrette

FRUIT SALAD

CAESAR SALAD



SANDWICHES, SOUPS & SALAD

GOURMET SANDWICHES

Minimum of 4 per flavor. All gourmet sandwiches are served on freshly baked Focaccia Bread.

ROAST BEEF

Horseradish Spread, Arugula, Crispy Onion, Gruyere, Tomato

TURKEY

Herb Mayo, Arugula, Tomato, Cheddar Cheese

CHICKEN SALAD

Fresh Herbs, Arugula and Tomato

PORTOBELLO

Balsamic Roasted Portobello, Roasted Red Pepper, Truffle Aioli, Crispy Onion, Arugula

TUNA SALAD

Poached Fresh Albacore, Arugula, Olive Tapenade

HAM SANDWICH

Black Forest Ham, Rosemary Aioli, Arugula, Gruyere Cheese

GRILLED CHICKEN

Basil Pesto, Roasted Red Pepper, Arugula, Roasted Garlic Aioli

BLT

Roasted garlic Aioli

GOURMET SANDWICH BUFFET

\$10 pp

We do the work for you on this buffet featuring your selection of gourmet sandwiches (minimum of 4 per flavor) and choice of two sides. Your sandwiches will be conveniently cut in half for so your guest can try several flavors.



SANDWICH BOXED LUNCHES

EXECUTIVE BOXED LUNCH

Your choice of Gourmet Sandwich, Potato Chips, Cookies & Fruit

Substitute the Potato Chips for a side Dish

\$10.00 pp

\$2.00 extra

SANDWICHES, SOUPS & SALAD

GOURMET SALADS

CAESAR

Romaine, Croutons, Caesar Dressing

ROASTED CORN SALAD

Artisan Lettuce Mix, Black Bean, Tomato, Cotija Cheese, Crispy Tortillas, Cilantro-Lime Dressing

CHEF'S SALAD

Artisan Lettuce Mix, Tomato, Cucumber, Blue Cheese, Chives, Bacon, Creamy Oregano Dressing

QUINOA & KALE TABOULEH

Cucumber, Tomato, Red Onion, Parsley, Lemon Dressing

STRAWBERRY & SPINACH SALAD

Goat Cheese, Sunflower Seeds, Raspberry Vinaigrette

FARMERS MARKET SALAD

Artisan Lettuce Mix, Shaved Rainbow Carrots, Friesee, Organic Fennel, Watermelon Radish, Champagne Vinaigrette

ISRAELI COUS COUS SALAD

Currants, Carrots, Red Onion, Red Peppers, Lemon Mint Dressing

SALAD BUFFET & BOXED LUNCHES

SIDE OF SALAD

\$3 pp

To compliment your hot entrees or sandwiches
10 person minimum per flavor.

SALAD ENTRÉE BUFFET

\$8.00 pp

10 person minimum per flavor. Served in Bowls or platters with side of Grilled Chicken or Chicken Salad (4 oz). Accompanied by Rolls and Butter.

Substitute the Chicken for Grilled Flank Steak

\$2 extra

Substitute the Chicken for Grilled Salmon

\$2 extra

SALAD BOXED LUNCH

\$8.50 pp

Select a salad of your choice (minimum of 10 of each salad required) served with Grilled Herb Marinated Chicken Breast or Chicken Salad, Roll and Butter, Cookie

Substitute the Chicken for Grilled Flank Steak

\$2 extra

Substitute the Chicken for Grilled Salmon

\$2 extra

SANDWICHES, SOUPS & SALAD

SOUPS

Served in one gallon containers **\$72/Gal**
(16 cup servings)

CREAMY TOMATO BISQUE (Vegetarian)

POTATO & LEEK SOUP

CHICKEN & CORN CHOWDER

CURRIED BUTTERNUT SQUASH SOUP (Vegan)

CHILI

DRINKS

BOTTLED WATER **\$1.25**

ASSORTED SODAS **\$1.50**
Regular and Diet

SNAPPLE ICED TEAS **\$1.95**

LEMONADE (1 Gallon) **\$20**

ICED TEA (1 Gallon) **\$12**

DESSERTS

10 minimum per selection

CHOCOLATE CHIP COOKIES **\$1 ea**

CRAVORY COOKIES **\$2.25 ea**
Lemon Bar, Salted Caramel & Red Velvet

PANA COTTA **\$3 ea**
Vanilla with Raspberry Coulis

ASSORTED MINI TARTLETS **\$2.50 ea**

CHOCOLATE FUDGE BROWNIES **\$1.25 ea**

HOT MEALS

We recommend chaffing dishes to keep your food warm. Disposable chaffing dishes are available at \$11 each (stand, water pan and heat fuels). Complete your meal with a side of Salad for an extra \$3/person (please see salad options on page 5). Minimum of 10 serving per entrée.

AMERICAN COMFORT FOOD

PULLED PORK & SMOKED SAUSAGE

\$12 pp

Buttermilk Cole Slaw, Texas Toast, Sliced Sweet Onion, Pickles, Barbecue Beans

BAJA CALIFORNIA

TOAST TACO BUFFET (2 tacos per person)

\$12 pp

Achiote Grilled Chicken, Carne Asada Flank Steak, Spanish Rice, Braised Black Beans, Pico de Gallo, Guacamole, Salsa Roja, Crema Con Sal, Cotija Cheese and Tortilla Chips

ITALIAN FAVORITES

MEAT LASAGNA

(Half Pan, 12 pieces)

\$66

(Full Pan, 24 pieces)

\$132

WILD MUSHROOM & SPINACH LASAGNA (VEGETARIAN)

(Half Pan, 12-pieces)

\$66

(Full Pan, 24 pieces)

\$132

CHICKEN ALFREDO

\$6 pp

Grilled Herb Marinated Chicken, Homemade Creamy Alfredo Sauce, Blanched Broccoli, Parmesan Cheese

RIGATONI A LA VODKA

\$5 pp

Toasted Pine Nuts, Parmesan, Creamy Vodka Tomato Sauce

HOT MEALS

A LA CARTE HOT LUNCH

SELECT YOUR PROTEIN

10 Minimum per selection

TUSCAN GRILLED CHICKEN (6 oz) Marinated with Garlic, Rosemary and Fresh Herbs	\$6 pp
CHIPOTLE GRILLED CHICKEN (6 oz)	\$6 pp
CHICKEN PICATTA (6 oz) Lemon-Caper Sauce	\$7 pp
CHICKEN FORESTIERE (6 oz) Cremini Mushroom Jus, Crème Fraiche	\$7 pp
GRILLED BISTRO FILLET (6 oz) Cilantro-Chimichurri Sauce	\$8 pp
RED WINE BRAISED SHORT RIBS (6 oz) Rosemary Gremolata	\$14 pp
GRILLED SALMON (6 oz) Pesto Aioli on the side	\$13 pp
LEEK TARRAGON SALMON (6 oz) Chardonnay, Leek Fondue, Fresh Tarragon	\$13 pp

OPTIONAL SIDES

10 Minimum per selection

MASHED POTATO	\$1.50 pp
SWEET POTATO MASHED	\$2 pp
ROASTED PEE WEE POTATOES Shallot Infused Oil	\$2.50 pp
MAPLE GLAZED HEIRLOOM CARROTS	\$2 pp
ROASTED VEGETABLES Beets, Carrots, Brussel Sprouts, Cauliflower	\$2 pp
GRILLED SUMMER VEGETABLES Zucchini, Yellow Squash, Red Onion, Red Pepper	\$2 pp
GRILLED ASPARAGUS Balsamic Reduction	\$3 pp

APPETIZERS

APPETIZER PLATTERS

Minimum of 15 guest applies per item.

COLD

FRUIT AND CHEESE PLATTER (1 oz/person) \$4/pp

Imported and Domestic Cheeses served with Crackers and Fruit Garnish

SAN DIEGO FARMER'S MARKET \$4/pp

From Local Farms (Gloria Tamai, Black Sheep Produce)

Cauliflower, Cherry Tomatoes, Cucumber, Baby Cherry Peppers, Carrots, Radish, Endives with Ranch and Chipotle Feta Dip

CAPRESE SKEWERS (2 skewers/person) \$3.50/pp

Ciliegine Mozzarella, Cherry Tomato, Basil, Balsamic Reduction

SHRIMP COCKTAIL (3/person) \$5/pp

Poached Shrimp served with Homemade Orange-Cocktail Sauce and Lemon Wedges

ANTIPASTO TRAY \$4/pp

Assorted Salamis (0.5 oz/person), Marinated Artichoke, Olives, Pepperoncini, Peppew served with Artisan Bread

FINGER SANDWICHES (3 piece/person) \$5/pp

Smoked Salmon and Chive Cream Cheese; Turkey, Cheddar and Tarragon Mayo; Cucumber and Chive Cream Cheese

BEEF TENDERLOIN CROSTINI (2 crostinis/person) \$3.75/pp

Shaved Manchego, Tarragon Remoulade, Truffle Oil

TORTILLAS AND DIPS \$4/pp

Corn Tortilla Chips served with Homemade Pico de Gallo, Guacamole and Black Bean-Corn Salsa.

BRUSCHETTA \$3.25/pp

Classic Tomato and Basil (1 oz/person), Olive Tapenade (0.5 oz/person), Roasted Red and Yellow Peppers (0.5 oz/person) served with Crostinis

SEARED AHI TUNA (1 piece/person) \$3/pp

Wasabi Mayo & Sweet Chili Sauce

HUMMUS TRIO \$3/pp

Roasted Red Pepper Hummus, Beet Hummus, Cilantro-Lime Hummus served with Pita Triangles

CILANTRO-SESAME CHICKEN CUPS (2/person) \$3.50/pp

Asian Chicken Salad served on Crispy Wonton Cup

APPETIZERS

APPETIZER PLATTERS

Minimum of 15 guest applies per item.

HOT OR WARM

THAI CHICKEN SATAY (3 oz/person) Served with Peanut Sauce	\$3/pp
TERIYAKI CHICKEN SKEWERS (3 oz/person) Pineapple, Onions, Peppers	\$3.75/pp
CHICKEN SALTIMBOCCA SKEWERS (3 oz/pp) Chicken Wrapped in Prosciutto and Sage with Balsamic Reduction	\$4.50/pp
WARM SPINACH ARTICHOKE DIP (4 oz/person) Served with Artisan Bread	\$3/pp
BACON WRAPED DATES (2 piece/person) Stuffed with Bleu Cheese	\$4.50/pp
GRILLED SAUSAGE & CHARRED ONIONS An assortment of sausages with charred onions, peppers, cornichons, crusty bread and spicy mustard	\$4.50/pp
CHICKEN LETTUCE WRAP Ginger, Garlic, Onions, Green Onions, Cilantro, Boston Lettuce Cups	\$4/pp



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Ordering Policy

All our food is made from scratch using the freshest and best quality ingredients as possible. Therefore we will need advance notice. Please place your order two business days before your event.

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| Pricing | Prices are subject to change without notice. |
| Menus | Menu items are subject to change without notice. |
| Minimum order | \$150.00 (plus sales tax and delivery fee applies) on week days during business hours (9 am till 4:30 pm), \$600 after business hours (after 4:30 pm) and \$1,000 on weekends. |
| Delivery | We charge \$20 within Point Loma area. \$40 for downtown, Mission Valley and Coronado. \$45 for Clairemont Mesa, Mira Mesa, Carmel Valley, La Jolla, Sorrento Valley, Chula Vista area. \$55 for Poway, Del Mar, Rancho Santa Fe, Santee, El Cajon, Imperial Beach area. \$65 for Encinitas, San Marcos, Escondido area. \$75 for Carlsbad, Vista and Oceanside. Extra charge of \$40 applies for orders on weekends and/or deliveries after 4:30 pm. No deliveries before 8:00 am. Orders bigger than \$800 may require two delivery charges. Please allow us a half hour delivery window. |
| Payment | Full payment is required upon placing your order. We accept all major credit cards. |
| Cancellation | Please make cancellations by 3:00 pm, two days before your event. Otherwise, cancellation charges for prepared or purchased items may apply. |
| Drop Off | All orders include compostable plates, flatware, napkin, cups (when drinks are applicable) and serving utensils. Available upgrades include china, servers and rentals. We highly recommend a staff for orders bigger than 60 guests. |