

# The Party Helpers

## Sample Menus ~ Corporate

### Breakfast

#### **Continental**

Chilled Fruit Juice, Assorted Danish, Muffins, Mini Croissants and Bagels with Butter, Preserves and Cream Cheese, Tea, Coffee, Cream, Sugar, Sweet 'N Low

For an additional price you may add :

With Fresh Fruit or Yogurt/Granola

#### **Country-Style Scrambled Eggs or Frittata**

with Your Choice of Bacon, Ham, or Apple Chicken Sausage, County Fried Potatoes, Biscuits, Muffins Whipped Butter, Coffee and Juice

#### **European**

Omelettes, Cooked On Site with Assorted Fillings, Sliced Fruit, Danish, Muffins, Scones, Preserves Butter, Coffee and Juice

#### **Frittata**

Served with Fruit Tray, Coffee and Juice

### Gourmet Breakfast

### **Dutch Pancakes, Belgian Waffles or French Toast**

Served with Butter, Maple Syrup and Your Choice of Bacon, Ham or Apple Chicken Sausage, Coffee and Juice

### **Frittata**

Served with Fruit Tray, Coffee and Juice

### **Gourmet Breakfast**

Dutch Pancakes, Belgian Waffles or French Toast, Served with Butter, Maple Syrup and Your Choice of Bacon, Ham or Apple Chicken Sausage, Coffee and Juice

### **Breakfast Burrito**

Filled with scrambled eggs, potatoes, choice of meat, cheeses-salsa & sour cream  
Juice and Coffee

## Sandwiches

### **Assorted**

Baked Ham, Turkey Breast, Roast Beef, Vegetarian and Tuna Served on Whole Wheat, Focaccia, Sour Dough and Rye with Potato Chips, Cookies and Your Choice of One Salad: Corn Salad, Potato, Pasta-Vegetable, Spinach, Green Salad or Macaroni Salad

### **Grilled Chicken Club**

with Bacon, Lettuce and Tomato, 1000 dressing on Soft Kaiser Roll

### **Grilled Chicken or Eggplant**

And Goat Cheese on Focaccia Bread with Pesto and Roasted Peppers

### **Wraps**

California Cobb, BBQ Beef or Roasted Vegetable

### **Grilled Montreal Tri-Tip**

On Kaiser Roll with Sundried Tomato  
Aioli, Arugula, Tomato, Havarti Cheese  
and Roasted Peppers

### **Pain Rustique**

Grilled Portabello Mushroom, Fresh Mozzarella, Roma Tomatoes, Spring Greens and Marinara

### **Grilled Turkey Teriyaki**

Served Open-Faced with Watercress,  
Wasabi Mayonnaise, Grilled Red Onion  
And Sliced Tomato

## Lunch or Dinner Entrees

**All Entrees Served with Your Choice of** Tossed Green, Fresh Spinach or  
Caesar Salad, Vegetable Du Jour,  
Choice of Pasta, Rice or Potatoes,  
and Fresh Bakery Breads

**Grilled Beef Tenderloin**  
with 3 herbed chimichurri

**Grilled Flank Steak with Spicy Garlic Sauce** and Sautéed Mushrooms

**Thinly Sliced Tri-Tip**  
with Mushroom Cabernet Sauce

**Italian Pot Roast**  
Potatoes and Carrots

**Chicken Wellington**  
with Madeira Sauce and Roasted Yukon Gold Potatoes

**California Chicken Breast**  
Stuffed with Grape Leaf, Artichoke Hearts, Roasted Red Pepper and Garlic Glazed with Thyme  
Sauce

**Chicken from the Forest**  
Chicken Breast Sautéed with Three Kinds of Mushrooms in Port Wine Sauce

**Chicken Picatta**

**Chicken Gorgonzola**  
Gorgonzola Sauce, Caramelized Onion Hint of Marsala

**Shredded Chicken, Beef or Cheese Enchiladas** with Spanish Rice and Refried Beans

**Algerian Chicken**

Served with Basmati Rice

## Pasta

### **Lobster Ravioli**

with Sundried Tomato Cream Sauce and Arugula

### **Fettuccine**

with Pancetta Sauce, Mushrooms and Tomatoes

### **Linguine Pesto**

with Red Peppers and Red Onion

### **Lasagna**

with Italian Sausage or Vegetarian

### **Tortellini**

with Pesto Crème, Alfredo or Pomodoro

### **Fusili**

with Grilled Chicken, Olives, Tomatoes, Artichoke Hearts, White Wine, Olive Oil Garlic and Herbs

## Vegetarian

**Vegetarian Paella** with Saffron Rice and Vegetables

### **Baked Potato Bar**

with Butter, Sour Cream, Chives, Salsa, Grated Cheese

### **Eggplant Parmesano**

## Entrée Salads

*All Salads Served with Fresh Bakery Breads or Rolls*

**California Cobb**

Romaine Lettuce, Avocado, Grated Egg, Bacon, Crumbled Bleu Cheese and Diced Chicken Breast Served with Ranch and Vinaigrette Dressings

**Curried or Honey Lemon Chicken Salad** Tender Chicken, Apples, Oranges, Raisins and Toasted Walnuts

**Mexican Taco Salad**

Romaine Lettuce Topped with Kidney Beans, Spicy Chicken or Ground Beef, Cheese, Tomatoes, Guacamole and Sour Cream Garnish

## Upgrade Side Salads

**Butter Lettuce or Mixed Greens**

with Poached Pear, Spicy Pecans, Crumbled Bleu Cheese, Dried Berries and Port Wine Vinaigrette

**Mixed Greens with Roasted Vegetables**, Cherry and Yellow Tomatoes, Feta Cheese and Herbed Balsamic Vinaigrette

**Asparagus**

with Grilled Mushrooms, Roasted Peppers and Caper or Dijon Vinaigrette

**Mixed Greens**

with Oranges, Berries, Caramelized Walnuts, Camabazola and Raspberry

Mushroom with Tomatoes, Bleu Cheese and Toasted Walnut with Basil Vinaigrette

## Desserts

New York Cheesecake  
with Fruit Topping

Assorted Fresh Baked Cookies

Chocolate Truffles

Tiramisu or White Chocolate Bread Pudding Fresh Fruit Crisps

Chocolate Fudge Brownies, Magic Cookie Bars, Carrot Cake, Banana Nut, Lemon or Double Chocolate Fudge Cakes

Chocolate Decadence

Lemon, Apple , Berry, Chocolate Crème Brulee Bars

White or Dark Chocolate Mousse

Mini Eclairs, Fruit Tarts , Cream Puffs, Petite Fours & more...

## Beverages

French Roast, Regular and Decaffeinated Coffee and Tea includes Cream, Sugar and Sweet N Low

Fruit or Citrus Punch includes Tumblers, Ladle, Ice and Punch Bowl

Assorted Soft Drinks

Mineral or Bottled Water

Ice and Tubs for Chilling Beverages

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