A black sign with white text

Description automatically generated

**Breakfast and Lunch Catering Menu 2022**

**530-586-8126**

**WWW.CCCATERING530.COM**

**C\_C\_CATERING@YAHOO.COM**

Minimum of 10 Guests per Item Ordered

**Breakfast**

**Build Your Own** 1 Main 2 Sides

**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)

Sourdough Breakfast Sandwich- Choice of Meat, Eggs, Cheddar Cheese and Sriracha Aioli

Chicken and Waffles- Buttermilk Fried Chicken and Cheddar Onion Waffles with Cinnamon Maple Syrup

Breakfast Burritos- Choice of Meat, Potatoes, Cheese, Sour Cream, Guacamole and Salsa

**Continental Breakfast**

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

**Bagel Bar**

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

**Beverages**

**Coffee or Tea Bar**

Fresh Brewed Coffee, Regular and/or Decaffeinated, Assorted Creamers and Sugars

Fruit Infused Water

Orange Juice

Pineapple Juice

Apple Juice

**Sandwiches**

(Served with Choice of Soup or Side Salad)

Italian Sub with Ham, Salami, Capicola, Provolone, Pepperoncini, Olives, Shredded Lettuce, Tomato and Red Wine Vinaigrette

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

Grilled Chicken on Ciabatta with Brie, Caramelized Onions and Sun-Dried Tomato Pesto

BBQ Pulled Pork on Brioche with Apple Bourbon Sauce

French Dip on with Shaved Rib-Eye and Au Jus

Chicken Parmesan on Italian Roll with Parmesan and Marinara

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

**Barbeque**

1 Meat 2 Sides

**Meats:** Chicken Breast, Chicken Thighs, Tri-Tip and Pulled Pork

**Sauces:** Classic BBQ, Apple Bourbon, Roasted Garlic, Corona Lime, Carolina Mustard and Dr. Pepper

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

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

**Across the Border**

**Taco, Fajita or Enchilada Bar:**

Flour and/or Corn Tortillas

**Meats:** Pollo Asada, Carne Asada, Pork Carnitas and Al Pastor

**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

Al Pastor Pork

Chicken Chile Verde

Chimichurri Steak

Chicken or Steak with Mango Jalapeño Salsa

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

**Far East Selections**

**Pho Bar:**

Meats: Chicken, Steak, Shrimp or Tofu.

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

**Specialty Dishes:**

Shoyu Chicken

Katsu Chicken Curry

Mongolian Beef

Kalua Pork

**Specialty Dishes Include Side Salad, Choice of Fried Rice or Coconut Rice and Stir Fry Vegetables**

**Specialty Dishes**

(Served with Salad and Bread)

Greek Kebabs- Tzatziki, Roasted Potatoes and Feta Steak or Chicken

Spanish Paella – Chicken, Sausage or Shrimp

Moroccan Chicken Tagine- Spiced Chicken Thighs with Lemon, Olives, Couscous and Roasted Vegetables

Sicilian Sausage Lasagna with Sun Dried Tomato Cream Sauce

Chicken Piccata with Angel Hair Pasta

Jambalaya with Chicken, Sausage and Shrimp

**Entrée Salads**

(All salads served with local artisan sourdough bread)

Mixed Green Salad with Chicken Breast, Walnuts and Bleu Cheese

Salad Niçoise with Tuna, Potatoes, Green Beans, Hard Boiled Eggs, Olives and Garlic Vinaigrette

Caesar Salad with Roasted Tomatoes, Garlic Croutons and Parmesan Crisp Add Chicken or Steak

Oriental Steak Salad with Mandarin Oranges, Toasted Almonds, Peas, Chow Mein Noodles and Sesame Ginger Dressing

Chop Salad with Salami, Mozzarella, Pepperoncini, Olives, Red Onions and Italian Vinaigrette

**Soups**

(All soups served with local artisan sourdough bread)

(Available as a Side or Main)

Corn Chowder

Tomato Basil

Split Pea

Loaded Baked Potato

Minestrone

**Side Salads**

Garden Salad with Carrots, Cucumber and Tomato

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

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

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

Greek Potato Salad with Green Onions, Rosemary, Oregano and Lemon Vinaigrette

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

**Dessert**

Fresh Baked Cookies $2

Decadent Chocolate Brownies $3

Fresh Fruit Platter with Berries. $3

Lemon Bars $4

Blueberry Brandy Bread Pudding $4

**Beverages**

(All Lunches Include 2 Beverage Choices)

Fruit Infused Water -Included

Agua Fresca -Included

Minted or Regular Iced Tea -Included

Strawberry or Regular Lemonade -Included

Coffee Bar- Add $2

Hansen’s Sodas- Add $2

A black sign with white text

Description automatically generated