

The Corral Catering Menu- Fall 24

Food Services Item:	Description	Price	Unit
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Pricing includes plates, napkins, cups and condiments.

Breakfast

Peet's Coffee or Tea Urn	Freshly brewed and seasonal coffee, decaf, or a selection of teas. Serves 16.	\$20	2 Gal.
Mini Continental	An assortment of bakery items, coffee, hot tea and orange juice.	7.00	per person
Classic Continental	An assortment of bakery items, fresh-cut seasonal fruit, coffee, hot tea and orange juice.	10.00	per person
Breakfast Burrito	Scrambled eggs with your choice of bacon, sausage or potato and shredded cheese in a flour tortilla. Served with salsa, coffee, and orange juice.	9.00	per person
The Country Feast	Scrambled eggs, home-style potatoes, with your choice of bacon, sausage, breakfast pastries, fresh-cut seasonal fruit, coffee, hot tea and orange juice.	12.50	per person
Croissant Egg Sandwich	Egg patty inside of a large croissant with sausage, served with fresh cut seasonal fruit, coffee, and orange juice.	10.00	per person
Egg Bites	2 each per person. Bell Peppers, Spinach, Egg and Cheddar Cheese	3.00	per person

A La Carte (for Breakfast or Anytime)

Assorted Pastries	Mini Muffins, Scones, and Danishes	22.00	dozen
Jumbo Cinnamon Rolls	House Baked Rolls with Royal Icing	4.00	each
Bagels with cream cheese and toaster		2.50	each
Assorted Yogurts		2.00	each
Yogurt Parfait Cups	Strawberry or Vanilla Topped with Granola	5.00	each
Whole Fruit	Apple, Orange, Banana, etc.	1.00	each
Bottled Juice		2.50	each
Bottled Water		2.00	each

Gourmet Luncheon Salads

Selections include choice of iced tea, lemonade or fruit punch. All salads can be prepared vegetarian. (Served until 2:00 pm only)



Traditional Chicken Caesar	Romaine lettuce, parmesan cheese, croutons with roasted chicken breast and Caesar dressing.	12.00	per person
Chicken Fajita Tostada Salad	Tostada shell, refried beans, romaine, cheddar cheese, fajita chicken, pico de gallo, sour cream and guacamole.	14.00	per person
Cobb Salad	Lettuce mix topped with turkey, bacon, crumbled bleu cheese, avocado, black olives, hard boiled egg and tomato. Served with ranch dressing.	13.00	per person
Asian Chicken Salad	Lettuce mix with mandarin orange segments, green onions, sliced almonds, crunchy wontons, sesame seeds, and topped with sliced roasted chicken. Served with a sesame ginger dressing.	13.00	per person
Classic Chef Salad	Lettuce mix with a julienne of turkey, ham and provolone cheese, hard boiled egg, tomato and cucumber. Served with your choice of dressing.	13.00	per person

Food Services Item:	Description	Price	Unit
Southwestern Chicken Salad	Lettuce mix with a julienne of red pepper, cherry tomatoes, black beans, corn, guacamole and shredded cheese topped with roasted chicken breast. Served with your choice of dressing.	13.00	per person
Greek Salad with Chicken	Mixed greens with cucumber, red onion, olives, tomato and feta cheese. Topped with a roasted chicken breast and your choice of dressing.	13.00	per person

Gourmet Luncheon Sandwiches/Wraps

Selections include assorted potato chips or pasta salad, iced tea or lemonade and a freshly baked cookie.



Cold Cut Wrap	Roast beef, turkey, ham, or vegetarian with lettuce, tomato, and cheddar cheese.	10.75	per person
Cold Cut Sandwich	Roast beef, turkey, ham, vegetarian, tuna salad, or chicken salad with lettuce, and tomato.	9.25	per person
Garden Ranch Wrap	Cucumber, chopped tomato, shredded carrot, pepper strips, shredded cheese and spinach in a whole wheat tortilla with ranch.	11.00	per person
College Club Wrap	A wrap with sliced turkey, bacon, mozzarella cheese, lettuce, tomato, avocado and mayonnaise.	12.00	per person
Chicken Caesar Wrap	Spinach tortilla wrap filled with a classic chicken Caesar salad and chopped tomato.	11.00	per person
Pesto Chicken Wrap	A flavored tortilla with pesto, roasted chicken, shredded cheese, roasted red peppers, avocado, tomato and lettuce.	12.00	per person
Buffalo Chicken Wrap	Chicken, romaine, diced tomato, cheddar cheese, Franks buffalo sauce.	11.00	per person
Asian Ginger Chicken Wrap	Chicken, romaine, cucumber, green onions, carrots, cilantro, ginger, teriyaki sauce.	12.00	per person
Chicken Bacon Ranch Wrap	Chicken, bacon, lettuce, tomato, red onion, and ranch dressing.	12.00	per person
Cajun Wrap	Cajun chicken, lettuce, tomato, pepper jack cheese.	11.00	per person
BBQ Hamburgers/Hot dog	Your choice of charbroiled hamburgers or hot dogs, or a combination of both. Comes with cheese, lettuce, tomato, pickles, onions, mustard and ketchup. Served with a choice of pasta salad or green tossed salad, potato chips, assorted cookies, Fruit Punch, and Lemonade.	15.00	per person

Gourmet Hot Luncheons (Served until 2:00 PM)

Includes choice of two beverages and assorted cookies.



Cheese Enchiladas	Corn tortillas filled with cheese and baked in enchilada sauce. Topped with olives and green onions. Served with refried beans and Spanish rice.	10.50	per person
Santa Fe Fajitas	Your choice of chicken or beef fajitas. Served with refried beans and Spanish rice, flour or corn tortillas, salsa, sour cream, guacamole, tortilla chips and shredded cheese.	14.00	per person
Crunchy Taco Bar	Seasoned beef or chicken served with crunchy corn tortilla shells (2 ea. per person) and salsa. Accompanied by refried beans, Spanish rice, sour cream, lettuce and shredded cheese.	11.00	per person
Nacho Bar	Seasoned beef or marinated and roasted chicken served with crispy tortilla chips, refried beans, nacho cheese, salsa, sour cream, and jalapenos.	11.00	per person

Food Services Item:	Description	Price	Unit
Baked Lasagna	Classic Meat or Vegetarian Lasagna. Served with a Caesar salad. Entrée includes garlic bread, freshly baked cookies and a choice of lemonade, fruit punch or ice tea.	13.75	per person
Penne Chicken Pesto	Roasted chicken served over penne pasta with Pesto sauce. Served with a Caesar salad and Garlic Bread.	13.75	per person

Kitchen Classic Dinner Menus (12 person minimum)

Dinner entrees include rolls and butter.

Choice of mixed green salad or Caesar salad.

Choice of cookie, brownies, or krispy treats.

and two beverages choose from iced tea, lemonade, punch or coffee.

-Substitute New York Cheesecake with berry topping for an additional \$4 per person.

Herb Roasted Chicken	Quarter baked chicken seasoned with herbs and spices. Served with rice pilaf and seasonal vegetables.	15.00	per person
BBQ Chicken	Quarter baked chicken basted with BBQ sauce. Served with potatoes and seasonal vegetables.	14.00	per person
Chicken Parmesan	Breaded chicken breast topped with marinara sauce and mozzarella cheese baked to perfection. Served over pasta with seasonal vegetables.	16.00	per person
Rosemary Chicken	Roasted boneless chicken breast marinated in rosemary, lemon, garlic and spices. Served with wild rice and seasonal vegetables.	14.00	per person
Chicken Teriyaki	Roasted bonless chicken breast marinated in teriyaki sauce, served with pineapple, steamed rice and seasonal vegetables.	12.00	per person
Broiled Tri-Tip	Seasoned and thinly sliced. Served with gravy, mashed potatoes and seasonal vegetables.	20.00	per person

Finger Foods and Appetizers

One Item per person \$3

Antipasto Skewer	Mozzarella, Basil, Salami, Pepperoni, Cherry Tomato, Balsamic Drizzle		
Salmon Tea Sandwich	Topped with Crème Fraiche and Dill		
Chicken Salad Tea Sandwich			
Chicken Flautas with Crema			
Meatball Marinara			
Beef Slider on Hawaiian Roll with Cheese, Pickle and 1000 Island Dressing			
Korean Beef Skewers with Teriyaki Sauce			
Chicken Satay Skewers with Peanut Sauce			
Coconut Shrimp with Orange Marmalade (1.5 Each Per Order)			
Jaiba Ceviche Cup			
Charcuterie Platter with Assorted Meats and Cheeses			
Buffalo Hot Wings	2 Each Order		
Vegetarian Options			
Vegetable Skewer	2 Per Order		
Greek Salad Cup	Feta, Cucumber, Cherry Tomato, Italian Dressing		
Stuffed Mushrooms	Garlic and Onion Duxelle mixed with Cream Cheese		
Jalapeno Poppers	2 Each Per Order		
Pretzel Bites	Served with Whole Grain Mustard		
Veggie Eggrolls with Sweet and Sour Sauce			
Chips & Salsa			



Food Services Item:	Description	Price	Unit
Pasta Salad			
Seasonal Fruit Cup			
Vegetable Patch Crudité & Dip			
Mini Pinwheels: Veggie or Turkey (2 Per Person)	with Herb Cream Cheese Schmear		
Bakery (by the dozen)			
Cookies	Chocolate Chip, Oatmeal Raisin, Sugar, Peanut Butter, White Chocolate Macadamia & Double Chocolate Chip	14.00	Dz.
Brownies	Unfrosted, no nuts	16.00	Doz.
Muffins	Blueberry, banana, and cinnamon	14.00	Doz.
Cupcakes	Cake: Chocolate, white, yellow. Icing: Chocolate, white, chocolate chip. (Sprinkles & Colors available upon request).	19.50	Doz.
House Cheesecake	Original, Strawberry, Raspberry, Bananas Foster	20.00	Each
Rice Krispy Treats		12.00	Doz.
Assorted Premium Desserts	Red velvet, lemon cake, tiramisu, House Crème Brulee, House Flan	4.50	Each
Sides & Miscellaneous			
Mixed Green Salad	Small, Medium or Large Bowl	10, 15, 20	Per Bowl
Fruit Platter	Small, Medium or Large Platter	20, 35, 50	Per Platter
Whole Pizza	Pepperoni, Sausage, Cheese, or Vegetable.	17.50	per pizza
Additional Pizza Toppings		1.50	Each
Chafing Dish Rental	4 hours with heating fuel	10.00	Each
Table Linen Rental	Special sizes and colors may require 2 week or more reservation	10.00	Each
Elegant Place Setting	Silver Fork, Knife, Spoon, 10" White Plate, Dinner Napkin	2.50	Per Person
Everyday Place Setting	Fork, Knife, Spoon, 9" Plate, Lunch Napkin	1.00	Per Person
Beverages (One gallon serves 16)			
Peet's Iced Tea	Hibiscus, Green, Summer Solstice	20.00	Urn
Fruit Punch or Lemonade		10.00	Urn
Peet's Coffee/Decaf	Seasonal or Traditional	20.00	Urn
Bottled Water or Soda (20 oz)		2.00	Each
Bottled Juice		2.50	Each