

# Catering @ The CORRAL

Spring 25

## Breakfast

Classic Continental- Assorted bakery items, seasonal fruit, coffee, hot tea, and orange Juice \$10

Vegetable Frittata- Egg baked with fresh veggies topped with cheddar cheese, fresh fruit, coffee, hot tea, and orange juice \$15

The Country Feast- Scrambled Eggs, roasted red potatoes, bacon and sausage patties, pastries, seasonal fruit, coffee, hot tea, and orange juice \$15

Burrito- Scrambled eggs with bacon, sausage or potato, tater tots, cheddar cheese in flour tortilla. Served with salsa cups, coffee and orange juice \$10

## Breakfast a la carte

Assorted Pastries Dozen \$22

Jumbo Cinnamon Rolls (cut into quarters) \$4 ea.

Bagels, Cream Cheese and Toaster \$3 ea.

Yogurt Parfait Cups (strawberry or vanilla topped with almonds) \$5 ea.

Peet's Coffee or Hot Tea Urn (Serves 16) \$20 ea.

Bottled Juices \$2.50 ea.

## Salads

Beyond or Gardein veggie proteins available.  
Can be ordered a la carte

Chicken Caesar- Romaine, parmesan, croutons and grilled chicken breast \$10

Tostada- Ground beef or grilled chicken, refried beans, romaine, cheddar cheese, diced tomato, sour cream, guacamole in a fried flour tortilla bowl \$14

Cobb- Romaine topped with bacon, tomato, egg, avocado, blue cheese and olives with ranch dressing \$12

Asian- Romaine topped with soy grilled chicken, sliced almonds, mandarin oranges, green onions, crunchy wontons, sesame seeds and sesame ginger dressing \$12

Southwest- Grilled chicken, red peppers, tomato, black beans, corn, guacamole, cheddar cheese \$12

Greek- Grilled chicken, cucumber, olives, tomato, feta with vinaigrette \$12

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## Wraps

Includes a bag of chips, cookie, iced tea, lemonade or fruit punch.  
Beyond, Gardein veggie proteins and Turkey bacon substitutes available.

Cold Cut- Turkey, ham or roast beef, lettuce, tomato, and cheddar cheese \$10.75

Club- Turkey, bacon, mozzarella, lettuce, tomato, avocado and mayo \$12

Buffalo- Chicken, romaine, tomato, cheddar, Franks buffalo \$11

Asian- Chicken, romaine, cucumber, green onions, carrots, ginger, cilantro \$12

Chicken Bacon- Lettuce, tomato, red onion, and ranch dressing \$12

## Appetizers

Minimum order of 6 each please. \$3 each order.

Antipasto skewer- Mozzarella, basil, salami, pepperoni, cherry tomato, balsamic drizzle

Stuffed Mushrooms with cream cheese and fines herbs

Chicken Flauta with Crema

Meatball Marinara (beef and pork) or BBQ Sauce

Grilled Shrimp skewer served with Lemon

Charcutie platter with assorted cured meats and cheeses

Grilled Teriyaki Chicken skewers

Broccoli Cheddar dip served with crostini

Vegetable Eggrolls with sweet and sour sauce

Seasonal fruit cup

Artichoke Spinach dip served with crostini

Turkey Pinwheels with cream cheese, chives, parsley and garlic

Baked Brie wheel with crostini and honey

Irish Nachos of red potatoes, bacon, mozzarella cheese and green onion

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## Hot Foods

Includes cookie, iced tea, lemonade or fruit punch.

Beyond and Gardein veggie substitutes available.

Minimum of 6 orders for each please.

Spaghetti and Meatballs- Al dente pasta served with beef meatballs topped with marinara sauce. Served with mozzarella cheese, garlic bread and garden salad. \$12

Tostada Bar- Fried corn tortillas, your choice of ground beef or diced chicken, shredded lettuce, tomato, cheddar cheese, salsa, sour cream. Served with refried beans. \$13

Meatball Sub Sandwich Bar- Baguette rolls ready to be topped with meatball, marinara sauce and mozzarella cheese. Served with garden salad. \$12

Baked Lasagna- Meat or vegetarian. Served with caesar salad and garlic bread. \$14

Herb Roasted Chicken- Served with rice pilaf, roasted vegetables, garden salad, dinner rolls. \$15

BBQ Chicken- Served with roasted red potatoes and seasonal vegetables, dinner rolls and garden salad. \$15

Lemon Pepper Chicken- Served with rice pilaf, roasted vegetables, dinner rolls and garden salad. \$15

Chicken Teriyaki- Sliced chicken topped with pineapple. Served with white rice and steamed broccoli. \$14

Cheese Enchiladas- Two each topped with enchilada sauce and cheddar cheese, olives, and green onions. Served with refried beans and spanish rice. \$10.50

Santa Fe Fajitas- Marinated, grilled and sliced chicken with peppers and onions. Served with your choice of corn or flour tortillas, guacamole, salsa, sour cream, refried beans, spanish rice and tortilla chips. \$15

Crunchy Taco Bar- Corn tortilla shells, your choice of ground beef or diced chicken, shredded lettuce, tomato, cheddar cheese, salsa, sour cream. Served with refried beans and spanish rice. \$13

### Chef's Special

Have a special menu you would like to serve?

Additional housemade items available

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## A La Carte

Includes napkins and condiments

Mixed Green Salad bowl- Small \$10, Medium \$15, Large \$20

Fruit Platter- Small \$20, Medium \$35, Large \$50

Whole Pizza- Cut in 8, 10, or squares \$16

Peet's Coffee/Iced Tea Urn- Regular, decaf, hibiscus, green, black. Serves 16 \$20

Fruit Punch or Lemonade Urn- Serves 20 \$10

Bottled Water \$2, Bottled Juices \$2.50, Assorted Sodas \$2.50  
Additional Pepsi, Rockstar, Starbucks, Celsius, Gatorade, Naked Juice, Sparkling  
bottled beverages available

## Desserts

Cookies by the dozen- Chocolate chip, oatmeal, peanut butter, sugar,  
white chocolate macadamia, double chocolate chip \$14

Brownies- Unfrosted, no nuts \$16

Housemade Cupcakes- Chocolate, white, yellow. Icing- Chocolate or vanilla.  
Sprinkles available! \$19.50

Housemade Rice Krispy Treats \$12 dozen

Premium Desserts Available

## Set Ups

Chafing Dish Rental- with chafing fuel \$10 each

Table Linen- rental in variety of colors and sized \$10 each

Elegant Table Setting- Silver fork, knife, spoon, 10" white plate and dinner napkin  
\$2.50 each

Everyday Table Setting- Black fork, knife, spoon, 9" foam plate, lunch napkin \$1 each

\*\*Decorations and guest table linens are not provided\*\*