

Catering @ The CORRAL

FALL 26

Breakfast

Classic Continental- Assorted bakery items, seasonal fruit, coffee, hot tea, and orange Juice \$11

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 \$16

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 \$20

Jumbo Cinnamon Rolls (cut into quarters) \$4.50 ea.

Yogurt Parfait Cups (strawberry or vanilla topped with almonds) \$5.25 ea.

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

Bottled Juices \$3.25 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 \$15

Cobb- Romaine topped with bacon, tomato, egg, guacamole, blue cheese and olives with ranch dressing \$13

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, tortilla strips, guacamole, cheddar cheese \$12

Chef- Ham, turkey, hard boiled egg, tomato, cucumber, cheese \$13

Salad Bar- Diced grilled chicken, chopped romaine, red onion, diced cucumbers, cherry tomato, celery, peppers, olives, cheddar, mozzarella, croutons, edamame, carrots and assorted dressing packets \$14

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Wraps

Includes a bag of chips and cookie.
Choice of pink lemonade, peach punch,
sugar free Crystal Light lemonade, lemonade or fruit punch.

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

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

Buffalo- Chicken, romaine, tomato, cheddar, Franks buffalo \$12.50

Asian- Chicken, romaine, cucumber, green onions, carrots, ginger, cilantro \$12.50

Chicken Bacon- Lettuce, tomato, red onion, and ranch dressing \$12.50

Caesar Wrap- Grilled Chicken, Romaine, Parmesan, Tomato \$11

Appetizers

Minimum order of 6 each please. \$4 each order.

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

Stuffed mushrooms with cream cheese and fines herbs

Chicken flauta with crema

Grilled shrimp served with lemon (2 ea.)

Charcuterie platter with assorted cured meats and cheeses

Grilled teriyaki chicken skewers

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

Chicken Pot Stickers with Teriyaki Sauce

Cold Pasta Salad Cup

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Hot Foods

Includes cookie and choice of pink lemonade, peach punch,
sugar free Crystal Light lemonade, 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 Parmesan cheese, garlic bread and garden salad. \$12

Chicken Penne Pesto- Served with caesar salad and garlic bread. \$15

Baked Lasagna- Meat or vegetarian. Served with caesar salad and garlic bread. \$13

Rotisserie Style Chicken- Served with rice pilaf, garden salad, garlic bread. \$15

BBQ Chicken- Served with roasted red potatoes and roasted corn,
garlic bread and garden salad. \$15

Lemon Pepper Chicken- Served with rice pilaf, garlic bread, and garden salad. \$15

Flat Iron Steak with Chimichurri, rice pilaf, roasted corn, and garden salad \$19

Santa Fe Fajitas- Marinated, grilled and sliced chicken with peppers and onions. Served with guacamole, salsa, sour cream, refried beans, spanish rice and tortilla chips. \$18

Crunchy Taco Bar- Corn tortilla shell, your choice of ground beef or diced chicken, lettuce, tomato, and salsa. Served with spanish rice and refried beans. \$15

Nacho Bar- Corn tortilla chips, your choice of ground beef or diced chicken, nacho cheese, pico de gallo, jalapenos, sour cream \$14

Chef's Special

Have a special menu you would like to serve?

Additional housemade items available

Add your requests to the "Special Notes" section of the request

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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

Beverage Urn- Pink lemonade, peach punch,
sugar free Crystal Light lemonade, lemonade or fruit punch. Urn- Serves 20 \$10

Agua Frescas- Pepino, Piña, or Sandia \$13 a Gallon

Bottled Water \$2, Bottled Juices \$3.25, Assorted Sodas \$2.50
Additional Pepsi, Rockstar, Starbucks, Celsius, Gatorade, Naked Juice, and
Sparkling apple cider available

Desserts

Cookies by the dozen- Chocolate chip, M&M, sugar,
white chocolate macadamia, double chocolate chip \$14

Brownies- Unfrosted, no nuts \$17

Housemade Cupcakes- Chocolate, white, yellow. Icing- Chocolate or vanilla.
Sprinkles available! \$21

Housemade Rice Krispy Treats \$12 dozen

Premium Desserts Available- request in special notes

Set Ups

Chafing Dish Rental- with chafing fuel \$10 each

Table Linen- rental in variety of colors and sizes \$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 \$1.25 each

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