



415 Catering Menus
May 2017

ISLAND TIME

Monday, May 1

Jerk Chicken Salad

Jerk-spiced chicken over cabbage, with pineapple, cucumbers, tomato & roasted peppers

Jamaican Pork

Spice-rubbed pork shoulder with ginger, green cabbage and Scotch Bonnets

Trinidadian Pelau

Pigeon peas with tomatoes, peppers, coconut milk and rice

Spice-Roasted Yams

Garnet yams with green beans, caramelized onions and coconut sauce

Caribbean Quinoa Pilaf

Red quinoa with mangoes, edamame, jalapenos, dried cranberries & toasted almonds
(contains nuts; nut-free option available)

Mixed Green Salad

With kiwi, mandarin orange, macerated red onions, toasted sesame seeds, queso fresco and
honey-lime dressing
(dressing contains honey, cheese on the side)

Cal-Asian Fusion

Tuesday, May 2

Orange Beef

With bok choy, orange zest & kumquats

Black Garlic Chicken Salad

With black garlic aioli, corn, scallions, Shishito peppers & seaweed
(contains egg, soy)

Black Garlic Tofu & Kohlrabi

With corn, chile, scallions, shishito peppers & seaweed
(contains soy)

Kimchi Fried Rice

With scallions, shredded veggies & nori
(contains soy)

Shaved Broccoli Salad

With white miso 'Caesar' & crispy wontons
(contains gluten, dairy, egg, soy; GF option available)

Watermelon & Radishes

With radish sprouts, Thai chiles, lime, ginger, black sesame, lemongrass cashews, Thai basil & mint
(nuts on the side)

Eastern Mediterranean

Wednesday, May 3

Zucchini & Lamb 'Kofta' Meatballs

With yogurt & sumac sauce
(sauce, on the side, contains dairy)

Bone-In Roast Chicken

With fennel bulb & lemon

Zucchini & Quinoa Croquettes

With yogurt & sumac sauce
(sauce, on the side, contains dairy)

Chickpeas & Rice

Roasted Saffron Cauliflower

With golden sultanas & green olives

Roasted Grape & Mixed Greens Salad

With pita chips, feta & white balsamic dressing
(contains gluten & dairy; vegan salad available)

Condiments

Harissa & sun dried tomato tapenade

DELI DAY!

Thursday, May 4

Bolillo Rolls

(contain gluten, dairy; GF buns available)

Chicken Caesar Sandwich

With romaine, shaved Parmesan & Caesar dressing
(contains gluten, dairy, egg)

Cumin & Coriander Crusted Pork Torta

Tofu "No Egg" Salad

With shallot, celery & dill
(contains soy)

Sandwich Toppings

Lettuce, tomato, onion, cheese, mayo (contains egg) & mustard

Spicy Tortilla Soup

With tomato, peppers & tortilla strips

Brown Rice Salad

With apricot, basil & dried cranberries

Kale Salad

With grilled pears & white balsamic vinaigrette

CINCO DE MAYO

Friday, May 5

Corn Tortillas

Grilled Steak 'Carne Asada'

Marinated with Tecate Beer
(contains alcohol)

Chicken 'Tinga'

Shredded Chicken with Grilled Tomato, and Chipotle, Guajillo and Pasilla Peppers

Tofu 'Tinga'

Braised Tofu with Grilled Tomato, and Chipotle, Guajillo and Pasilla Peppers (Contains soy)

Cilantro Rice

With Peas, Corn & Fresh Cilantro

Grilled Zucchini and Cauliflower

With Sundried Tomato, Habanero & Lime

Grilled Vegetable Salad

With Grilled Corn, Roasted Bell Peppers, Cilantro, Queso Cotija, Blistered Roma Tomatoes & Tequila-Jalapeno Vinaigrette
(Contains dairy. Dairy free version available)

Taco Bar Salsas

Charred tomato-jalapeno salsa, salsa verde, sour cream, queso fresco

TURKISH CUISINE

Monday, May 8

Turkish Spiced & Roasted Chicken

With cumin, cardamom & coriander

Green Salad with Grilled Shrimp

With grilled mango, red onion, bell pepper, pistachio and orange vinaigrette
(contains shellfish, nuts; nut-free option available)

Vegetarian Turkish Mousakka

With eggplant, tomato, garbanzo beans & oregano
(contains gluten, dairy; GF & vegan option available)

"Piyaz"

Slow-cooked white beans with onion, tomato, olives & lemon

"Kavan Dolmasi"

Melon and grapes with currants, almonds and lemon
(nuts on the side)

Spinach Salad

With Za'atar spiced lavash croutons, feta and creamy garlic vinaigrette
(contains gluten, dairy; GF & vegan option available)

Cevizli

With walnuts, Turkish pepper paste and tomato
(contains nuts)

Haydari

Yogurt sauce with cucumber, mint, dill & garlic
(contains dairy)

Polenta-Bar

Tuesday, May 9

Creamy Polenta

(contains dairy; dairy-free option available)

Slow-Cooked Pork Sugo

Slow-cooked with red wine & aromatics, garnished with Parmesan & basil

Beef Bolognese

Savory tomato basil sauce with ground beef

Tempeh & Eggplant Bolognese

Spicy Cauliflower with Calabrian Chile

With cavolo nero, farro, ricotta salata

(contains gluten, dairy; GF & vegan version available)

Assorted Toppings

Grated Parmesan (contains dairy), Fresno chile puree, housemade salsa verde, fresh basil

Italian 'Insalata Tricolore'

Arugula, radicchio & endive with shaved fennel, Parmesan & black pepper

(cheese on the side)

CLASSIC SLIDERS

Wednesday, May 10

House-Baked Roll

(contains dairy, gluten, egg; GF buns available)

Beef Burgers

With caramelized onion and classic fixin's: cheese (contains dairy), ketchup, mayo (contains egg), mustard, lettuce, tomato & onion

Shredded Buffalo Chicken Sliders

With Greek yogurt blue cheese sauce
(Chicken contains dairy)

Vegetarian Lentil & Oat "Meatballs"

With spicy Arrabiatta sauce
(contains gluten, dairy, egg; vegan & GF option available)

Pasta Salad

Elbow pasta, colored peppers, corn & cilantro with an avocado dressing
(contains gluten; GF option available)

Seasonal Melons

With basil, olive oil & mozzarella
(contains dairy, dairy-free option available)

Hearty "Berkeley" Salad

With red leaf lettuce, carrots, celery, cucumber, cauliflower, chickpeas, grape tomatoes, sprouts, seeds, grains & balsamic vinaigrette

Cuban Cuisine

Thursday, May 11

Arroz con Pollo

Well-seasoned chicken thighs cooked with saffron rice, peas & sweet peppers

Picadillo

Ground beef seasoned with cumin, chili powder, garlic & onion and garnished with green olives & raisins

Soy-Cadillo

Soyrizo seasoned with cumin, chili powder, garlic & onion and garnished with green olives & raisins (contains soy)

Frijoles Dormidos

Cuban-style black beans with garlic, onion & chile de arbol

Red Cabbage Slaw

With jicama, carrot, cilantro vinaigrette and fried plantain chips

Fresh Greens

Fresh, seasonal greens with tomato, cucumber, red onion, pepitas & cotija cheese, with garlic-lemon vinaigrette
(cheese on the side)

JAPANESE
CURRY BOWLS

Friday, May 12

Steamed White Rice

With Shichimi Togarashi

Japanese Chicken Curry

With onions, carrots & potatoes (contains gluten; GF option available)

Sliced Crispy Fried Pork 'Tonkatsu'

Crispy fried pork cutlets

(contains gluten, egg)

Japanese Tofu Curry

With onions, carrots & potatoes (Contains soy)

Japanese Curry Bowl Toppings

Shredded cabbage, sesame chile oil, pickles, grated daikon, narutomaki

Shira Ae

Blanched spinach, broccolini, lotus root, carrots, shiitake, green beans, sweet potatoes, edamame, Napa cabbage and snap peas, in a ginger-tahini-tofu-miso dressing (contains soy)

Little Gems

With shaved carrot ribbons and creamy miso dressing

(contains soy)

BUILD-YOUR-OWN

PRO BOWL

Monday, May 15

Rice Noodles

Lemongrass Chicken

With ginger and garlic

Thin-Sliced Beef

With hoisin & sambal

(contains gluten, soy)

5-Spice Tofu

With mushrooms & carrots

Toppings

Bean sprouts, Thai basil, jalapeno slices, lime wedges, hoisin (contains gluten), sriracha

Fresh, Housemade Broth

(contains soy)

Rainbow Chard

With fish sauce & crispy shallots

(contains fish; vegan option available)

Mixed Green Salad

With cabbage, mint, cucumber, fried rice crackers & creamy peanut-sesame vinaigrette

SOUVLAKI WRAP BAR

Tuesday, May 16

Thin Lavash Wraps

(Contain gluten)

Greek Grilled Pork Souvlaki

Marinated with lemon, garlic & herbs

Greek Grilled Chicken Souvlaki

Marinated with lemon, garlic & herbs

Tofu Souvlaki

Marinated with lemon, garlic & herbs

(Contains soy)

Broiled Eggplant & Potatoes

With Bloomsdale spinach, oregano & hot paprika

Traditional Greek Salad

With olives, cucumbers, tomato, peppers, feta & fresh oregano

(Cheese on the side)

Souvlaki Condiment Bar

Tabouleh (Contains gluten), hummus, tzatziki (contains dairy), olive-tomato tapenade & harissa

korean bbq

Wednesday, May 17

Korean-Style Pork "Japchae"

Marinated with soy, garlic, ginger, brown sugar & hot pepper; tossed with cellophane noodles
(contains soy)

Spicy Chicken

With gochujang & grilled scallions
(contains soy, gluten)

Korean BBQ Tofu

Marinated with soy, garlic, ginger, brown sugar & hot pepper; tossed with cellophane noodles
(contains soy)

Kimchi Fried Rice

With scallions, shredded veggies & nori
(contains soy)

Spicy Gai Lan

With pickled long beans, sesame & shiitake mushroom 'bacon'

Arugula and Radicchio Salad with Asian Pear

With pear vinaigrette

Somethin' Southern

Thursday, May 18

Chipotle-Maple Chicken

Grilled chicken thighs tossed in a sweet & smoky chipotle-maple BBQ sauce

Cider Braised Pork

Rubbed with mustard and braised with onions, garlic and apple cider vinegar

Cheddar Polenta Cakes with Tempeh "Sausage"

With spicy tomato jam

(contains dairy, soy; vegan option available)

Black Eyed Peas

With roasted red onions, red, yellow and green bell peppers, kale & roasted garlic-tomato sauce

Southern Butter Rice

Garnished with scallions

(contains dairy; dairy-free option available)

Southern Romaine Salad

With radicchio, spicy pickled cucumbers, grape tomatoes, carrots, cayenne croutons & ranch dressing

(croutons, on the side, contain gluten)

German Lokal

Friday, May 19

Fresh Buns

(contains gluten, dairy; GF buns available)

Wurst & Kraut

Weisswurst slow-cooked in sauerkraut, with onions & caraway

Paprika Chicken Salad

With sour cream, new potatoes, celery and fresh herbs
(contains dairy)

Veggie Loaf

Sliced, with lentils and mushrooms, served with German mustard

Brussels Sprout Slaw

Thinly shaved sprouts with carrot, red onion & pickled currants with spicy mustard vinaigrette

Peppery Greens

Arugula, roasted parsnips, blue cheese & hazelnuts with horseradish vinaigrette

Asian Fusion Wraps

Monday, May 22

Whole Wheat or Spinach Tortillas

(contain gluten; GF bread available)

Red Miso Beef

Tender beef glazed with miso sauce

(contains gluten)

Char Siu Chicken

Sweet and savory chicken

(contains gluten)

Hoisin Tofu

(contains gluten, soy)

Toppings

Sriracha mayo (contains egg), Chinese mustard, scallions, bean sprouts, cilantro, nori strips, mixed greens

Soba Noodles

With kimchi vegetables & creamy sesame vinaigrette

(contains fish, gluten, egg, soy; vegan option available)

Cabbage Salad

Napa cabbage & romaine with shredded carrot, watermelon radish, fresh herbs & sesame seeds, with champagne vinaigrette & crispy wonton strips on the side

Mediterranean Al Fresco

Tuesday, May 23

Chicken & Butternut Squash Salad

Greek-marinated chicken with butternut squash, grapes, parsley & red wine-oregano vinaigrette

Sliced Lamb

Braised with Moroccan spices & sliced

Legume Mélange

Beluga lentils, quinoa & chickpeas with tomato, feta, salt-cured olives & mushrooms
(contains dairy; dairy-free option available)

Orecchiette Pasta Salad

With mozzarella, tomato & red pepper
(contains gluten, dairy; vegan option available)

Roasted Cauliflower

With golden raisins, almonds & curry
(contains nuts; nut-free option available)

Romaine Salad

With cherry tomatoes, cucumbers, Greek olives & sherry vinaigrette

Chuckwagon Chili Bar

Wednesday, May 24

Chipotle Braised Beef Chili

With black turtle beans

Roasted Poblano Turkey Chili

With tomatillos & baby butter beans

Vegan 3-Bean Chili

With ancho chile puree

Chili Condiment Bar

With chopped onions, cilantro, scallions, fried tortilla strips, sour cream (contains dairy) & cheddar cheese (contains dairy)

Housemade Cornbread

With whipped honey butter (contains gluten, dairy, egg)

Summer Corn & Squash Sauté

With torpedo onions, cherry tomatoes, padron peppers & fresh basil, garnished with squash blossoms

Romaine Salad

With cucumber, tomato & chipotle ranch dressing
(ranch contains dairy, egg; lemon vin available)

thai CURRIES

Thursday, May 25

Green Curry Chicken

With lemongrass grilled chicken, carrots, peppers, squash & basil
(paleo chicken available)

Red Curry Pork

With potatoes, mushrooms & bean sprouts

Vegetarian Butternut Squash Curry

With yellow curry, sweet spices & coconut milk

Steamed Brown Jasmine Rice

Blue Lake Beans

With toybox tomatoes, crushed peanuts, Thai basil pesto & mint
(contains peanuts; nut-free option available)

Romaine & Cabbage Salad

With green papaya, carrot, jicama, cucumber, celery, cashews, mint & chile-lime vinaigrette
(nuts on the side)

MEMORIAL DAY BBQ

Friday, May 26

Dry-Rubbed Grilled Chicken
Bone-in thighs & breasts

Texas Style Slow-Cooked Brisket

BBQ Baked Beans & Tofu
With smoky sauce
(contains soy)

Classic BBQ & Carolina Gold BBQ Sauce

Pimento Cheese Mac & Cheese
With sharp Cheddar & blistered chiles
(contains gluten, dairy)

Creamy Southern Slaw
(contains dairy, egg)

Buttermilk Ranch Salad
With romaine, shaved red onion, tomato, herbed buttermilk ranch
(ranch contains dairy, egg)

HONDURAN CUISINE

Tuesday, May 30

Pollo con Coco y Platano

Slow-cooked chicken in coconut milk with plantains

Honduran Carne Guisada

With potatoes braised in tomato sauce, served with Honduran guacamole

Tofu con Coco y Platano

Grilled tofu with curried coconut sauce and plantains
(contains soy)

Calabasas con Verinjena

Squash grilled with cumin and tossed in a light tomato sauce

Arroz con Chile Dulce

Steamed white rice with sweet bell peppers & cilantro

Ensalada de Repollo

Cabbage salad with red onion, cucumber, tomato & cilantro-lime vinaigrette

Flour Tortillas

(contain gluten)

HARVEST GRAIN BAR

Wednesday, May 31

Quinoa or Brown Rice

Sausage Coins with Bacon

With summer squash, onion & kale

Curried Turkey Salad

With apples, golden raisins & grilled radicchio

Spring White Beans

With spring onion, peas & preserved lemon

Sauces

Basil pesto, balsamic vinaigrette, sesame-tahini vinaigrette

Toppings

Sliced almonds, roasted Brussels Sprouts, edamame, apricots & feta cheese (contains dairy)

Arugula Salad

With watermelon radish, French radish, sunflower seed, cherry tomatoes & avocado vinaigrette