

MIRAGLIA

CATERING



Weekday Delivery Menu Packet





Miraglia Catering is pleased to participate in the **Eat Well Berkeley** program, an initiative aimed at increasing the availability of healthy food and beverage options at all food venues on campus and beyond.

The following menus meet the guidelines and represent a sampling from our Weekday Delivery Menu Catalog which can be found online at www.cateringandmore.com/delivery

When ordering from this packet, please specify “Eat Well” with the name of the menu as the versions in this catalog have been changed slightly in order to meet EWB guidelines unless otherwise noted.

Minimum food and beverage order is \$500.00.
Delivery charge and applicable sales tax are added to the total.

For weekend deliveries or events with staff, please call and we would be happy to customize a menu for you.

 = vegetarian  = vegan  = gluten free

2096 Burroughs Avenue, San Leandro, CA 94577
www.CateringAndMore.com
510.483.5210

 **BREAKFAST****The Eat Well Continental**

seasonal fresh fruit with flaxseed berry bran muffins, bran muffins and whole wheat bagels with lowfat cream cheese and Smart Balance™ margarine

8.95

Eat Well Breakfast Burritos

mini burritos (two per person) of whole wheat tortillas filled with scrambled eggs, green onions, diced peppers, Monterey jack cheese, and your choice of:

- a) ham b) chicken apple sausage c) new mexico turkey sausage d) 🌱 zucchini and mushroom
e) 🌱 vegetarian soy chorizo sausage f) 🌱 Tofurkey(no cheese)

served with seasonal fresh fruit, oven roasted new potatoes and salsa
(we suggest choosing one meat and one vegetarian selection)

10.50

Eat Well Hot Breakfast

select fresh scrambled eggs or fresh made omelets (specify California fresh or eggbeaters.):

🌱 fontina, basil and roma tomato; chicken apple sausage and zucchini; or 🌱 spinach, mushroom, and monterey jack served with seasonal fresh fruit, sweet potato hash, bran muffins, butter and Smart Balance™ (additional sides available on next page)

10 guest minimum scrambled eggs:

10.50

20 guest minimum (10 per omelet type) omelet:

11.95

Breakfast Wraps

Select two of the following whole wheat tortilla wraps accompanied by seasonal fresh fruit platter and sweet and new potato hash with mushrooms and caramelized onions:

- 1) 🌱 Egg whites, spinach, tomato, and feta 2) 🌱 Scrambled egg, kale, tomato, hummus, basil, thyme, garlic and shallots 3) 🌱 Eggbeaters with crimini mushrooms, green onions, and roasted red peppers 4) 🌱 Scrambled egg, spinach, onions, fresh basil, mozzarella, and sun-dried tomato
5) 🌱 Seasoned and crumbled tofu, green onion, chopped tomato, diced green chile, and spinach

11.50

Note: 🌱 As a gluten free alternative menu, all wraps can be ordered as scrambles with corn tortillas on side (must be for entire order)

Breakfast Sides

(ten serving minimum except trays and pans):

turkey sausage links	2.50	sliced fresh fruit tray (serves 16-20)	40.00 per tray
🥬 vegetarian sausage patties, 2 each	3.50	whole fresh fruit (10 minimum)	1.50 each
🥞 frittata: select from 🥬 artichoke and cheddar; 🥬 mushroom and fontina; 🥬 eggplant and sun-dried tomato; 🥬 spinach and new potato; or ham and chile (serves 12-16)	48.00 per pan	yogurt cups, low fat	2.50 each
multi grain wheat bagel, low fat cream cheese	4.50	low fat yogurt, fruit, and granola parfaits (individual with lid)	3.95 each
lox: smoked salmon with capers, red onions, low fat cream cheese and mini whole wheat bagels (serves 15-20)	89.95 per tray	hard boiled eggs	15.00 per dozen
		Morning Glory Breakfast Loaf: a sweet and hearty combo of apples, carrots, raisins, sunflower seeds and coconut (serves 8-10)	48.00
		Muffin Tray: regular bran and flaxseed berry bran muffins with butter and Smart Balance™ (tray of 12)	45.00 per tray

Eat Well Breakfast Box (includes listed beverage)

When you need a “grab n’ go” option including beverage:

🥬 mini yogurt, granola and strawberry parfait, hard boiled egg, mini bran muffin and Smart Balance™,
grape cluster, and bottled water 12.75



Heart Healthy Cold Buffet

fresh vegetable tray with hummus dip — includes carrots, celery, zucchini, and jicama sliced and plattered grilled lemon ginger chicken breast and medium roasted tri-tip of beef spring mix salad with sliced mushrooms, radishes, and balsamic vinaigrette
grilled roma tomatoes and green beans with fresh basil, drizzled with extra virgin olive oil
add whole wheat rolls with Smart Balance™ – 1.25 per guest

15.50

Eat Well Moroccan Pita Bar

whole wheat pita pockets and chicken grilled with olive oil and lemon feta, hummus, fattoush (mixture of shredded romaine, chopped cucumber, onion, parsley, and mint with a citrus vinaigrette) charmoula mayonnaise (mayonnaise with garlic, lemon, cumin, and parsley), fresh fruit and minted tabbouleh salads
20 guest minimum

12.95

🔪 Eat Well Salad Assortment

four delicious salads:
mixed greens with dried cranberries, toasted pecans, blue cheese, champagne vinaigrette
whole wheat penne salad with grilled vegetables
minted melon trio
Yukon gold potato salad with mustard tarragon vinaigrette
30 guest minimum

11.95

to add grilled breast of chicken sliced on the diagonal to the above or Make Your Own Salad Bar menu, add 4.50 per guest.

🔪 Eat Well Make Your Own Salad Bar

romaine, spinach, and spring mix lettuce with EWB toppings: garbanzo beans, kidney beans, shredded carrots, chopped hard boiled egg, broccoli florets, cucumber, tomatoes, julienned turkey. Other toppings: cheddar and swiss, feta, bacon, ham, and croutons. Balsamic and low fat Italian dressings, whole wheat rolls with butter and Smart Balance™
50 guest minimum

12.50

Gourmet Sandwich Buffet

Fresh Fruit Salad

and

Tuscan kale and mixed greens with carrots, tomatoes, garbanzo beans and fat free basil vinaigrette

Select three sandwiches:

- roast turkey breast and garlic jack with red leaf lettuce, tomato, and tarragon mayo, multi-grain wheat
- grilled breast of chicken with lemon and rosemary, spinach leaves and onion marmalade on whole wheat roll
- orange chicken wrap – marinated breast, spring lettuce, roasted almonds, onion marmalade in whole wheat tortilla
- tuscan grilled chicken with mozzarella, artichoke hearts, tomato, baby greens and pesto mayo on whole wheat roll
- pepper turkey wrap – with jack and cream cheese, bermuda onion, mixed greens, tomato, in wheat tortilla
- roast top sirloin with ancho chile mayo, jack cheese and romaine on whole wheat roll
- pit ham and smoked gouda with tomato, baby lettuce, stone ground mustard and mayo on multi grain wheat
- poached salmon wrap – capers, red onion, lettuce, lemon aioli, in whole wheat tortilla (+2.00)
- 🌱 grilled eggplant with mixed greens, roasted red peppers, sun dried tomatoes, and pesto on whole wheat roll
- 🌱 health club with cream cheese, mixed lettuce, avocado, shredded bermuda onion, and olives on multi-grain wheat
- 🌱 avocado, tomato & olive wrap – cream cheese, red onion, baby greens, on wheat tortilla
- 🌱 portabello mushroom with arugula and marjoram on whole wheat roll
- 🌱 buffalo mozzarella and tomato with fresh basil on whole wheat roll
- 🌱 grilled mediterranean vegetable wrap – with feta, hummus, sun-dried tomato aioli, in wheat tortilla
- 🌱 hummus, marinated and grilled portobello mushroom, roasted sweet red peppers, baby lettuce, and red onion on multi grain bread

13.50

Eat Well Gourmet Sandwich Box Lunch

(compostable box and utensils, paper napkin, wet nap)

Select one salad:

whole wheat pasta primavera salad, fresh fruit salad or Yukon gold potato salad with mustard tarragon vinaigrette

Select up to three sandwiches from Gourmet Sandwich list above (10 minimum per sandwich type)

Select one dessert: fresh apple, 🌱 gluten free brownie, 🌱 gluten free lemon bar, vegan pomegranate bar, low fat cranberry almond bar, vegan cherry almond bar (desserts bars are appx. 2" square)

13.95 per box

Bento Box Lunch

(packaged in bento style black containers with clear lids, compostable utensils, paper napkin, wet nap)

Eat Well Executive

select one of the following four entrees:

- rosemary garlic pork loin
- 🍄 grilled portabello mushroom marinated in balsamic
- herb crusted tri tip
- cedar plank roasted salmon filet (+ 3.00)

served on a bed of baby greens with a light herb vinaigrette - accompanied by Yukon gold potato salad, whole wheat roll, Smart Balance™ and gluten free brownie

16.50

Eat Well Nicoise Salad

mixed greens with albacore tuna, petite red potatoes, green beans, kalamata olives, cherry tomatoes, caper berries, hard boiled eggs, and herbed dijon vinaigrette, whole wheat roll and Smart Balance™, low fat cranberry almond bar

16.95

Eat Well Mediterranean

grilled breast of chicken with lemon and oregano served with sliced melon, asparagus spears with tarragon sauce, couscous salad with olives and roasted peppers, whole wheat roll and Smart Balance™ and gluten free brownie

16.50



HOT BUFFET FOR LUNCH OR DINNER

Includes: Salad, Vegetable, Starch, Entrée, Bread, and Compostable Dinnerware

Select Salad:

- hearts of romaine, roma tomatoes, cucumbers, and garlic croutons, Italian vinaigrette
- spinach, red leaf, mandarin oranges, almonds and honey lime vinaigrette
- mixed baby lettuce salad with dried cranberries, toasted pecans, blue cheese, and champagne vinaigrette
- kale and shredded broccoli stems with edamame, shredded carrots and rice wine vinaigrette
- mixed baby lettuces, enoki mushrooms, toasted walnuts and raspberry vinaigrette

Select Vegetable Prep:

sautéed, steamed, roasted or grilled

to upgrade your seasonal vegetable to a room temperature grilled vegetable platter with sun-dried tomato aioli, add 1.00 per guest (platter includes zucchini, eggplant, carrots, yellow squash, portabello mushrooms, tomato and onion)

Select Starch Side:

- wild rice pilaf
- Lundberg Family Farms brown and long grain white rice pilaf with scallions
- quinoa and basmati rice
- herbed polenta
- whole wheat penne with marinara sauce
- oven roasted new potatoes with garlic and rosemary

Select Entrée:

Chicken - all prepared with boneless, skinless breast with  gluten free marinade or sauce:

marsala – in a light brown sauce flavored with marsala wine and mushrooms	14.95
piccata – capers, lemon juice, and white wine	14.95
margarita – marinated with tequila, lime juice, cilantro, and garlic and grilled	14.95
vintner’s style – with red grapes, lemon, basil, and garlic in wine sauce	15.50
champagne Dijon – marinated in champagne and dijon and grilled	15.50
diavolo – marinated with chardonnay; trio of herbs, topped with red and green pepper confetti	15.25
lemon rosemary – marinated in lemon, rosemary, and olive oil and grilled	14.95
balsamic – grilled with balsamic garlic glaze	14.95
tomato olive – grilled and sauteed with cherry tomatoes and olives	15.25
spice rubbed – with coriander, fennel paprika and mustard seed with a sherry mustard chive sauce	15.50
pistachio orange – marinated in orange, lemon, garlic and olive oil and sauteed with shallots, onion and chopped pistachios	15.50

Hot Buffet (cont)

Beef or Pork

roast herbed tri-tip with gingered shiitake mushroom demi-glace	18.50
sirloin tips – sautéed strips of beef with demi-glace, garlic, mushrooms, and red wine	17.95
chianti braised beef tips with chianti, tomato, carrots, mushrooms, onions	17.95
roast pork loin with wine sauce	15.50

Vegetarian/Vegan

🍄 stuffed portabello mushroom with grilled zucchini, yellow squash, roma tomato, sweet red and jalapeno peppers, black beans, and cilantro	15.25
🍄 eggplant steak scallopine with fresh tomato sauce, basil, and marjoram	14.50
🍄 tofu piccata with lemon, capers, olive oil, and non dairy butter	14.50
🍄 grilled thai ginger tofu steak with coconut curry sauce	14.95

From the Sea

grilled salmon fillet with tarragon chive sauce	21.95
grilled salmon fillet with maple soy glaze	20.95
prawns vera cruz roma tomatoes, bell pepper, beer, lime, and cilantro	20.95
louisiana catfish fillet steeped in a creole sauce	17.95

Some Popular Combinations

lemon rosemary chicken and sirloin tips	19.95
roast pork loin and chicken piccata	17.95
chicken marsala and grilled salmon fillet	22.95
tri tip and grilled salmon fillet	24.95
balsamic grilled chicken and 🍄 stuffed portabello mushroom	19.95

sourdough and whole wheat rolls with butter and Smart Balance™

Pasta Perfecta

Includes: Salad, Whole Wheat Pasta Entrée, Bread and Compostable Dinnerware

insalata mista –romaine lettuce, roma tomatoes, bermuda onion, garlic croutons, provolone, and house vinaigrette

Select sauce(s) for whole wheat pasta:

housemade marinara	9.95
chicken crimini mushroom ragu sauce	11.95
🌿 zucchini fennel sauce with yellow squash, roma tomatoes, red & yellow bell peppers	10.50
🌿 garlicky pesto (nut free)	10.50
🌿 spinach, kalamata olives, olive oil, garlic, tomatoes, and cilantro	10.95
🌿 lemon broccoli - with mushrooms, spinach, tomatoes, garlic, oregano, and olive oil	11.95
🌿 vegan – “creamy” garlic basil sauce made with tofu	11.50
🌿 For gluten-free on the above options, add \$2.00 per portion (must be ordered for total count)	

whole wheat rolls with butter and Smart Balance™

COMBINATIONS WITH WHOLE WHEAT PASTAS

a) 🌿 penne with marinara and 🌿 garlicky pesto fusilli	11.95
b) penne with chicken crimini ragu and 🌿 vegan “creamy” garlic fusilli	13.95
c) 🌿 lemon broccoli penne and 🌿 fusilli with zucchini fennel sauce	12.95

Eat Well Barbecue

fresh fruit salad, Yukon gold potato salad with mustard tarragon vinaigrette, mixed greens with sliced strawberries, crumbled feta, toasted pecans and balsamic vinaigrette, grilled vegetable platter with hummus dip, grilled chicken marinated in lime, cilantro and garlic, corn muffins and Smart Balance
30 guest minimum

17.95

Eat Well Fiesta Fajitas

char-grilled chicken breast prepared fajita style with peppers and onions and served with whole wheat tortillas, shredded lettuce, chopped olives, guacamole, shredded cheddar and jack, green onions, salsa, and sour cream, accompanied by mixed greens with tomato cilantro vinaigrette, fresh fruit salad, taqueria style beans and herbed brown rice (20 guest minimum) 15.95

🌿 Seasoned tofu is available in place of chicken

Eat Well South Sea Island

your choice of coffee rubbed roast pork loin with grilled pineapple salsa or grilled chicken with mango chutney, served with fresh fruit salad, baby lettuce salad with waterchestnuts, julienned carrots, cucumbers, bean sprouts and lemon miso vinaigrette, sweet & sour carrots, brown and jasmine rice, and whole wheat rolls with Smart Balance

pork or chicken 15.50

pork and chicken 17.50

Eat Well Japan Town

boneless breast of chicken teriyaki or panko crusted chicken breast (not EWB) with ponzu sauce on side served with baby lettuce salad with waterchestnuts, julienned carrots, cucumbers, bean sprouts and lemon miso vinaigrette, jasmine and brown rice with black sesame seeds, and sautéed Japanese eggplant, green and yellow zucchini, red pepper strips 14.95

Moroccan Feast

delicious chicken tagine made with boneless skinless breasts and thighs, apricots, tomatoes, garbanzo beans and honey, served with baby field greens with dried cherries, toasted almonds, and pomegranate vinaigrette, brown rice with chives, grilled vegetable ratatouille, whole wheat pita triangles and hummus 15.50

🌿 Seasoned tofu is available in place of chicken

🌿 Spud-tacular Baked Potato Bar

individually foil wrapped large baked potatoes with all the fixings. EWB fixings: broccoli florets, diced tomatoes with basil, green onions, vegetarian chili. Other fixings: shredded cheddar and monterey jack, chopped real bacon, butter, and sour cream served with your choice of EWB spinach salad with chopped egg, mushrooms, red onion, and honey dijon dressing, or caesar salad 30 guest minimum 9.95



Platters for Breaks & Snacks

(Pricing is per tray unless otherwise specified. If not ordering in addition to a meal, there is a \$500 minimum for local delivery and delivery charges apply.)

 Fresh Crudité and Dip crunchy fresh vegetables with cucumber dill or red pepper yogurt dip (serves 25-50 guests)	42.95
 Refreshing Fresh Fruit and Dip sliced fresh fruits of the season with banana poppyseed yogurt dip (serves 25-50 guests)	66.95
 Strawberry and Pineapple a tray of 48 fresh bite-size strawberries and pineapple chunks skewered together for a refreshing snack! (available march through october)	66.95
 Chocolate Covered Strawberries a tray of 48 tempting, crowd-pleasing favorites (seasonal)	84.95
 Eat Well Pita Platter whole wheat pita pocket triangles with baba ghanouj (eggplant spread) and hummus (serves 25-40)	59.95
Smoked Salmon Norwegian smoked salmon with capers, red onion, cream cheese, and whole wheat mini bagels (serves up to 20 as appetizer)	89.95
 Grilled Vegetables colorful display of tasty seasonal vegetables grilled and lightly drizzled with extra virgin olive oil — served with sun-dried tomato aioli (serves 25-40 guests)	64.95
 Eat Well Crostini with Two Delicious Toppings whole wheat crostini with kalamata and green olive tapenade and tomato, garlic, and basil relish (serves 15-20 guests)	38.95
 Frittata select one of the following italian open face gliten free omelets cut in triangles:  artichoke and cheddar,  wild mushroom and fontina (+7.00),  spinach and new potato, ham and anaheim chile,  asparagus, lemon, and tarragon (seasonal),  zucchini, tomato, and red pepper (48 pieces)	56.95
Chicken Satay marinated and grilled chicken skewers served with thai peanut sauce (24 skewers)	64.95

Platters (cont)

 Tofu Skewers marinated and grilled tofu skewers with coconut curry dip, vegan (48 skewers)	54.95
 Portabello Mushroom Skewers skewered grilled portabello mushrooms marinated in five spices (48 skewers)	54.95
 Caprese Skewers colorful and refreshing skewers of red and yellow cherry tomato alternated with bocconcini (mozzarella) and fresh basil (48 skewers)	69.95
 Tequila Lime Shrimp Platter (50 pieces)	89.95
 Chicken and Pepper Skewers grilled boneless breast skewered with sweet red pepper (48 skewers)	64.95
Eat Well Aram Style Pinwheel Sandwiches made with whole wheat tortilla- select one filling per platter	
• roast turkey breast	
• peppered turkey breast	
• roast top sirloin	
 california avocado	
 grilled portabello mushroom	
each made with low fat cream cheese, mixed lettuce, tomatoes, and red onions (24 two-inch sandwiches)	62.95
 Rainbow Fruit Skewers (seasonal): strawberry, cantaloupe, pineapple, green grape, and blueberry (24 per tray)	54.00
 Whole Fresh Fruit (minimum 10 pieces)	1.50 per piece

Plates and napkins are not included in the above platters. To add disposable 7" plates and cocktail napkins, please add .60 per person. Paper table covers are available at 4.00 each.



Beverage Options

Cold

INDIVIDUAL:

bottled spring (.5 liter)	1.50 each
sparkling waters	1.95 each
low fat milk – . pint	1.00 each

BULK:

compostable cups inc (min. of 12 servings per)	
iced tea	1.50 per serving
peach iced tea	2.00 per serving
ice water	.75 per serving
fruited ice water (slices of lemon, orange, and/or lime)	1.00 per serving

Hot

compostable cups, stirrers, sugar, and creamer included with coffee, decaffe, and tea

coffee (1.25 servings per guest)	2.25 per guest
decaffee (1.25 servings per guest)	2.25 per guest
Combinations:	
coffee and decaffee	3.00 per guest
coffee, decaffee, and tea	3.25 per guest

Note: The above beverage combinations are figured at 1.75-2 servings per guest overall. If there is an extended serve, additional will be needed.

Note: Hot beverages are sent in airpots or thermal urns which generally keep beverages warm longer; however, they do require a return to pick up fee. If you wish, we can send in disposable dispensers at .25 additional per serving.

**2096 Burroughs Avenue,
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510.483.5210

ORDERING INFORMATION

To place your order for delivery please call 510.483.5210 or you may fax or email your order using our Email/Fax Order Form. Our office is open M–F from 9 -5 to take your orders. NOTE: Fax and Email orders are not confirmed until signed by us and returned to you via fax or email.

LEAD TIME

Please call at your earliest convenience and at least 24 hours in advance to place your order. We appreciate 3-5 days notice which is also best to insure availability. However, we know that some times unexpected meetings and events arise so if you have a last minute emergency in even less than 24 hours, do call. If you can be somewhat flexible as to menu selection and delivery time, we will do our best to accommodate you — for no extra charge.

SERVICWARE

All meals within this catalog include bio-compostable plates, utensils, and paper napkins. Black plastic is available upon request. (Please note that on the break and platter selections, disposables are optional.)

COUNT

- If order is placed more than one week in advance, an approximate count is needed when the order is placed.
- Minimum guarantee is required when the order is within one week (two weeks for a staffed event). Although this number may not be reduced, you may add to it until 24 hours prior to delivery.

DELIVERY

- At MIRAGLIA CATERING our main concern is for on-time delivery with the highest degree of concern for the safe handling of your food. Hot food is delivered within the half hour prior to serving time; cold or room temp food is delivered within the hour prior. We will confirm the delivery window when we confirm your order.
- Our professional, uniformed drivers will deliver and setup your order. Please have a table or counter available for the delivery person to set-up your food. If the table you are using needs a protective covering other than the tablecover provided by us, please have it placed by our arrival.
- Hot items are normally delivered hot in thermal urns but can be delivered cold and oven ready, depending on your needs. Special microwave containers are available upon request. Chafing dishes may be rented at an additional charge.
- Delivery charge is dependent on distance, guest count, and accessibility. The delivery and setup charge for most locations within Alameda County and the Tri-Valley area ranges between \$30-40 and will be quoted when order is placed. Deliveries before 7:00 am or after 6:00 pm on weekdays will also incur a production fee and certain minimums may apply.

EQUIPMENT PICK-UP (IF APPLICABLE)

- A return equipment pickup fee will be incurred if our staff is required to return to retrieve any equipment you have ordered (or you may return to us).
- Equipment pickup, if applicable, is generally made between 1:00-4:00 pm. M–F, unless otherwise arranged.
- All deliveries and pick-ups must occur at the same location, unless other arrangements have been made with your Event Coordinator.

PRODUCTION FEE

Most of our delivery and setup orders do not incur a production fee.

We do charge a production fee on staffed events and on any delivery event that requires an additional level of service or cost to us. It is not a gratuity but rather an operations fee on food, beverages, and service which covers expenses incurred to produce the event such as logistics planning, administration, liability and worker's comp coverage, venue catering fees, etc. and in the case of weekend deliveries the extra costs incurred for kitchen staff.

A production fee of 10-18% will be added to the following orders and will be quoted when order is placed:

- 1) delivery orders outside of Alameda County or the Tri -Valley
- 2) delivery orders before 7:00 am or after 6:00 pm
- 3) delivery orders at venues which have additional requirements including but not limited to catering fees
- 4) all weekend delivery orders, regardless of location
- 5) all orders with staff and/or china

PAYMENT

Our preferred method of payment is check or ACH. We also accept MasterCard or Visa but there is a 2.5% checkout fee. Upon approval of credit, we will be happy to provide corporate billing for your convenience.

CANCELLATION

In order to assure the highest quality available, every Miraglia Catering event is prepared to order. We have no way to re-use your food; therefore a 48 hour cancellation notice is required for delivery and setup events. (Staffed events require considerably more notice and cancellation fees are charged based on a % in relation to when the cancellation was made.) When this just isn't possible, we would be happy to arrange delivery of your order to a different location or, if you prefer, we can make a donation in your name to a food bank and provide you with the receipt.

MISCELLANEOUS

- Any applicable sales tax is additional.
- MIRAGLIA CATERING offers our clients as much extra assistance (staff, service equipment, decorations, entertainers, etc.) as they wish. As extra assistance is requested, additional costs will be billed.
- Certain foods are subject to seasonal availability.
- We reserve the right to make substitutions when necessary due to availability or market fluctuations.
- All pricing is subject to change.

Pricing in this catalog does not apply to weddings with service staff or weekend or evening events.

CateringAndMore.com
1.800.99CATER