



Traditional Breakfast Fare

The Continental

An assortment of fresh baked pastries: mini muffins, Danish, petite croissants, Cinnamon rolls, bagels and scones. Fresh squeezed fruit juices. Gourmet coffee service: regular and decaf.. Butter, cream cheese, jams, and coffee condiments included.

Continental Deluxe

All of the above with the addition of our seasonal fresh fruit cascade, served with a honey-yogurt sauce.

Traditional Home style

Fluffy scrambled eggs, our fabulous home fried potatoes. Your choice of bacon, ham or sausage. On the side, a variety of toast: sourdough wheat and rye. Juices, coffee and condiments included.

Sunrise Specialties

Breakfast Crepes-

Delicious, filled with fluffy scrambled eggs, and your choice of two fillings: bacon, ham, sausage, mushrooms, sautéed vegetables, or cheese. Served with a side of seasonal fresh fruit.

Rise and Shine Quiche

Farm fresh eggs baked in a flaky buttery crust, filled with cheese and two tasty items. Choose from: ham, sausage, bacon, mushrooms or sautéed vegetables. Served with a side of seasonal fresh fruit.

Start the Day Breakfast Sandwich

Eggs scrambled and topped with your choice of bacon, ham or sausage, and your choice of cheese. Served on a toasted English muffin or croissant. Accompanied by seasonal fresh fruit.

Sides **\$1.50 per item**

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| Ham | Sausage | Bacon | Mushrooms | Sauteed Veggies |
| Swiss Cheese | Cheddar | Provolone | Muenster | Pepper Jack |

Gourmet Coffee Service

Fresh Squeezed Juices

Fresh Seasonal Fruits



The Sandwich Scene

Traditional Favorites

We have all of your favorite combinations. The finest quality meats, the most tasteful cheeses, and a wide variety of condiments and greens. Served on wonderful artisan breads. Choose your own custom combination or let us suggest a tasty trio. Served Hot, Cold or Open Faced. With chips, pickle and mint.

Meats

RARE ANGUS ROAST BEEF
SMOKED HAM
PREMIUM TURKEY BREAST
CASHEW CHICKEN SALAD
SAVORY TUNA SALAD

Cheeses

SHARP CHEDDAR CHEESE
JARLSBERG SWISS
PROVOLONE
PEPPER JACK
BRIE

Artisan Breads

12-GRAIN WHOLE WHEAT
SOURDOUGH
MARBLE RYE
CRANBERRY-WALNUT
SAVORY OLIVE

For Gatherings of Six or more may we suggest:

Create-a-Sandwich Platter

A bountiful array of lean meats, imported and domestic chesses, Cashew Chicken and Tuna. Served with a variety of breads with all the fixings, condiments and chips.

Assorted Sandwich Basket

Our unique sandwich combinations includes your favorites: ham, roast beef, turkey and chicken and tuna. Prepared on a variety of breads and served with chips, pickle, and mints.

Vegetarian sandwiches available upon request.

Specialty Sandwiches

May be served hot, open face or cold; half or whole. Accompanied by your choice of side salad or soup.

Half Sandwich – Whole Sandwich

Marinated and Grilled Chicken Breast

Thinly sliced and arranged on your choice of breads with a wonderful pesto mayo and sun-dried tomatoes on a bed of fresh baby spinach, topped with luscious creamy Brie.

Roasted Seasonal Vegetables

A medley of baby eggplant, sweet red peppers, savory zucchini, yellow squash and caramelized onions, asparagus, sweet basil, provolone cheese, drizzled lightly with truffle oil and served on your choice of bread.

Spontanza

Our 7-layer crepe sensation. Layered with turkey, provolone, salami, ham, spinach, eggs, and tomatoes.

Ham, Cheddar, Bacon and Pear

Layered on cranberry hazelnut bread, with honey-mustard mayo, and romaine lettuce.

Canyon Club

Our version of this timeless creation. Roasted turkey breast, bacon, shrimp, avocado, leaf lettuce, tomato and cheddar cheese, served on your choice of bread.

Franklin's Favorite

Our own oven-roasted turkey, thickly sliced and slathered with a luscious creamy cranberry/apple relish, sprinkled with caramelized walnuts, and crispy romaine.

Sensational Sides

PASTA MEDLEY WITH ARTICHOKE HEARTS

RED POTATO WITH FRESH DILL

MACARONI WITH CRUNCHY CUCUMBERS

ORZO WITH OLIVES AND RED PEPPER

WILD RICE WITH JICIMA

ASIAN SLAW WITH SESAME

GREEK SALAD

SEASONAL GREENS WITH VINAIGRETTE

FRESH SEASONAL FRUIT WITH HONEY GINGER

Significant Salads

The Honda Salad

Our family's secret teriyaki chicken recipe on seasoned greens topped with crispy rice noodles, mandarin oranges and sliced almonds.

Grilled Salmon

Served on top of the finest mixed greens, roasted red peppers, grilled asparagus, Roma tomatoes, capers, and topped with our wonderful lemon crème.

Tuna or Chicken Boat

Generous scoops of our delicious salads on top of mixed greens. Your choice of vinaigrette or lemon crème served on the side. Served with wedges of Roma tomatoes and crackers.

Chef du Jour

Savory mix of our seasonal greens, topped with a kaleidoscope of tastes and colors. Savory ham, turkey, swiss, and cheddar cheese, wedges of tomato and egg finish this classic combination. Your choice of lemon crème, herb vinaigrette or creamy blue cheese.

Southwest Chicken Salad

Chicken breast in a zesty lime-cilantro marinade, grilled and served atop a bed of seasonal mixed greens with black beans, sweet roasted corn, red pepper, avocado slices, and topped with a low-cal fresh pico de gallo.

Caprese

Baby mozzarella, Roma tomatoes, and fresh basil lightly tossed with extra virgin olive oil and balsamic vinegar on a bed of romaine lettuce. Finished with shaved Asiago cheese and garlic toasted olive bread.

Hot and Hearty

Accompanied by a seasonal green salad.

Chicken and Dumplings

Savory pieces of chicken lightly braised and simmered with fluffy herb dumplings in creamy gravy.

Meatloaf

A traditional favorite, this tasty combination of meats and herbs is served with cheesy mashed potatoes made from scratch.

Macaroni and Cheese

Home style baked with three cheeses, fluffy and creamy with those little cheese bubbles we all love. May be served with a roasted bratwurst. With bratwurst

Beef Pot Roast

Succulent Sirloin of Beef braised and simmered for hours in luscious garlic gravy, served with roasted potatoes and sweet carrots.

Apple and Herb Encrusted Loin of Pork

Served on a bed of tender egg noodles with an apple-onion reduction sauce.

We request a minimum number of 10 guests for all Hot and Hearty entrees.

Soups

Served by the cup or bowl.

Cup of Soup– Bowl of Soup

All of our soups are homemade from scratch. We will be offering a choice of two soups per day.

Please call for the day's selections.



Fabulous Finger Foods

Apomodansa Our 7 - layer crepe sensation with layers of turkey, provolone, salami, ham, spinach, eggs, and tomatoes.

Filo Triangles Stuffed with choice of: fresh spinach and feta, Southwest green chile chicken, mushroom and pinon nut, blue cheese and walnut, and apples.

Mushroom Caps Stuffed with choice of: ratatouille, brie with walnuts, hot crab with pepper, or cashew chicken.

Tortellini Teasers Pasta pockets filled with cheese, chicken, beef or veal, marinated in a herbed vinaigrette.

Zucchini Boats Stuffed with ratatouille and Asiago Cheese.

Nutty Napoleons Caramelized pecans with creamy Stilton.

Sinful Snuds Stuffed with choice of: feta and herbs, smoked salmon with sour crème and caviar, green olives and pine nuts.

Pepperoni Pinwheels Puff pastry, pepperoni, St. André cheese and honey mustard.

Spanish Sausages in Red Wine Sauce Served with baguettes

Coconuts Chicken Fritters Served with a wonderful mango-pineapple salsa

Southwest Shrimp Skewers Garnished with a zesty vegetable salad

Cucumber Canoes Stuffed with a Succulent Shrimp and Fresh Dill Mixture

Mini Crepes Stuffed with choice of: Ham and Asparagus, Shitake Mushroom and Roasted Eggplant, Lemon Chicken and Spring onions with Hoisen sauce

Little Lambs Filo Cups Filled with Spicy Lamb, Mint, and Feta Cheese

Sorry Charlie Tuna Tartare on Wonton Squares

Wonton Wonders Peanut Curry Chicken in Wonton Cups

Grilled Salmon Served on Crostini with choice of Lemon Crème and Caviar or Topped with Roasted Red Pepper Crème

Corn Cups Stuffed with choice of: Chorizo and Black Bean, Crab and Red Pepper, Green Chile Chicken, Herbed Goat Cheese with Pinon

Rosemary Tartlets Filled with Walnuts, Brie and a Wonderful Grape Salsa

Mahi-Mahi Garnished with a Colorful and Zesty Ginger and Fresh Carrot Salsa, served on a Crispy Rice Cracker

Marvelous Meatballs Served with choice of sauce: Creamy Mushroom with Caramelized Onions, Sun-dried Tomato with Herbs and Wine, Green Chili and Cilantro, or Ginger, Pineapple and Apricot Sauce

Duck Jubilee Glazed-Smoked Duck Breast and Sweet Cherry Pinwheel

Pink Pork and Red Pepper Skewers served with a Cilantro-Mango Sauce

Hideaway Shrimp Marinated and Grilled Prawns served on Roasted Pineapple slice with Garlic-Lime Cilantro Butter

Parmesan Crisps Topped with Seared Scallops and Chives



Cheese, Pates and Crudites

Cheese Assortment Stunning cascade of the finest imported and domestic cheeses, garnished with fresh fruit, served with baguettes, crackers and flatbreads.

Fruit, Vegetables and Cheese Our wondrous cascade of fresh seasonal fruits, vegetables and domestic cheeses, served with a variety of dipping sauces, crackers, and flatbreads.

Seasonal Vegetables Roasted and grilled with truffle oil, served with herbed goat cheese and a variety of crackers, pita chips and flatbreads.

Fresh Seasonal Fruit Artfully displayed with a variety of sauces: creamy chocolate, luscious sour crème and brown sugar, and our famous honey cream.

Sugar Snap Peas with Baby Carrots Served with lemon crème, garnished with red pepper.

Stuffed and Baked Brie

Smooth and creamy Brie wrapped in flaky filo stuffed, with a variety of fillings: red pepper and pinon, mushroom, herb and roasted garlic, sun-dried tomato with a spinach and walnut pesto.

Brie wrapped in flaky filo and topped with fresh raspberries, caramelized pecans, apricots, blueberries with lemon zest and many seasonal: *Fresh fruits and herbs available upon request.*

Southwest Red Pepper Pinon Pate Creamy cheese pate with sun-dried tomato, peppers herbs, toasted pinon nuts and served with a variety of crispy flatbreads and chips.

Creamy Chicken and Walnut Pate Tasteful and elegant, served with crostini and French rounds.

Hearty Sausage Pate Baked in flaky filo and served with baguettes and a variety of mustards.

Liver Pate with Capers Decadent liver pate with capers, served with a variety of crackers and flatbreads. A traditional favorite.



Seafood Sensations

Whole Poached Salmon Garnished with smoked lox and caviar. Served with our lemon crème, French rounds, crackers and flatbreads. A sensational centerpiece. **Market price**

Hot Crab and Shrimp Fondue Accompanied by fresh seasonal vegetables, and a variety of breads, crackers and flatbreads.

Shrimp Cascade Fabulous to see, marvelous to taste. Served with a trio of dipping sauces, zesty cocktail, creamy lime and cilantro, and our lemon crème.

Sumptuous Suppers

Tenderloin of Beef Roulade Tender Beef Filet, rolled around sautéed shitake mushrooms, sweet red pepper, fresh baby spinach, and pinon. Grilled over mesquite, served as medallions with asparagus, wild rice and herb pilaf, and garnished with a wine reduction sauce.

Pecan Encrusted Rack of Lamb Tender and flavorful lamb rubbed with herbs and spices, then encrusted in buttery pecans, served with baby red potatoes, caramelized onions and fresh rosemary, with a medley of roasted summer squash.

Roast Loin of Pork Seasoned with slivers of garlic, zest of orange. Roasted to perfection, served with creamy mashed potatoes and a golden garlic and essence of pork sauce, with a bouquet of baby green beans and sweet red pepper.

Pan Seared Duck Crispy and savory, served on a bed of honey-baked banana squash with a matchstick carrots, broccoli, and golden peppers. Finished with a flavorful wine reduction sauce.

Filet of Salmon Grilled, poached, or pan-seared, served on a bed of tender egg noodles, with sugar snap peas, in a wonderful toasted garlic, cilantro and lime butter. Garnished with roasted red pepper and zest of lime.

Roasted Game Hen Herbed stuffed hen served on a pate topped crouton, with a rhubarb and mango glaze, roasted gold fingerling potatoes, and asparagus in a delightful lemon butter sauce.

Penne Pasta Tossed with a medley of roasted vegetables, red pepper, zucchini, portabella mushrooms, asparagus, and fresh baby spinach, in a creamy Asaigo cheese sauce, with a bouquet of fresh herbs.

Add Chicken Add Shrimp



Delectable Desserts

Chocolate Raspberry Mousse Cake

Rich Chocolate Cake layered with Chocolate Sauce, Red Ripe Raspberries, Raspberry Puree, and a Creamy Chocolate Mousse. Garnished with more Chocolate Sauce and Fresh Raspberries. Deliriously Decadent!

Strawberry with Honey Crème

Vanilla Bean Cake layered with Fresh Strawberries, Strawberry Preserves and Honey Crème. Garnished with Fresh Whole Strawberry Fans. Light and Lovely!

Banana-Strawberry Split Cake

Rich Butter Cake, layered with Fresh Banana Slices, Strawberries, Chocolate Sauce, Walnuts and a Luscious Chocolate Mousse. Garnished with Fresh Strawberries, Chocolate Curls and Walnuts. A Banana Split without the Ice Cream.

Luscious Lemon

Lovely Lemon Cake, filled with Home-made Lemon Curd, Fresh Raspberries or Strawberries, and a wonderful Lemony Crème. Garnished with Slivers of Candied Lemon Slices and Fresh Fruit. Refreshingly Delicious!

Pineapple Coconut Macadamia Nut Crème

Caramelized Pineapple Cake filled with a Heavenly Coconut Crème and garnished with Toasted Macadamia, Coconut, Fresh Kiwi and Pineapple Slices. An island delight!

Classy Carrot

A Delicious Cake made with Cinnamon and Caramelized Pineapple, layered with a Creamy Cheese and Pecan Filling and topped with a decadent Honeyed Crème. Garnished with Caramelized Pecan Halves.

Truffle Cakes

Petite Chocolate Squares, brushed with Grand Marnier, dipped in Dark Chocolate, topped with a Milk Chocolate Crème and Mandarin Orange, then drizzled with a Chocolate Sauce.

Scrumptious Cheesecake

A wonderful smooth and creamy creation. Baked to perfection with a Silky Sour Cream Topping. Many flavors to choose from including Traditional style, with Fresh Fruit Toppings, Blueberry, Raspberry, Strawberry and Peach. Also in Dark Sweet Chocolate, and Mocha. Indulge!

Harvest Tarts

Sweet pastry filled with Seasonal Fruits. Pear, Apple, Peach, or Mixed Berry, topped with a Crunchy Crumble of Oats, Nuts, and Brown sugar. Wonderful topped with our Honey Crème.

Deep Dish Apple Pie

An American Favorite! Baked in a Buttery Pastry and Filled with the Finest Apples, Brown Sugar, Cinnamon and Real Maple Syrup. This pie is one to remember!

Deep Dish Pumpkin

Our version of this American classic. Straight from the Harvest Patch we prepare our own Pumpkin Filling with Rich Cream and an array of Spices, then we slowly bake for hours. Our Honey Crème is the Perfect Topping for this Wonderful Creation!

Deep Dish Pecan

A Delectable Combination of Chewy Caramel and Buttery Pecans, Baked in a Flaky Pastry and Garnished with Giant Pecan Halves. Chocolate Chunks may be added upon request, or Fresh Cranberries when in Season.

Award Winning Brownies

Chewy, Fudgy, Fabulous! Toppings of Chocolate Mousse and Fresh Fruit make these Brownies a Visual and Tasty Delight!

Home Baked Cookies

Everyone loves cookies! Assortment of Chocolate Chip, Chocolate Chip Macadamia, Oatmeal Chocolate Chip with Pecans, Oatmeal Walnut Raisin, and Peanut Butter.

Petite Pastry Tray

A Scrumptious selection of Fresh Fruit Tarts, Cream Puffs, Truffle Cakes, and Lemon Sweets. An assortment of our favorites!

Pricing

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| Cakes | 6-inch round | \$20.00 |
| | 10-inch round | \$30.00 |
| | 10-inch rectangle | \$30.00 |
| Cheesecakes | 10-inch round | \$35.00 |
| Truffle Cakes | 2x2 squares | \$2.75 each |
| Harvest Tarts | 10-inch round | \$25.00 |
| Deep Dish Pies | 10-inch round | \$35.00 |
| Brownies | 2x2 squares | \$2.25 each |
| Cookies | 2 per person | \$1.75 |
| Petite Pastries | per person | \$2.95 |
| Wedding Cakes | per person | \$2.50 |

Contact Victoria's Catering at 602-200-1780 for complete details and pricing.