



...CATERING

BY BON APPÉTIT AT BLIZZARD

2016

BON APPÉTIT @ BLIZZARD | CATERING

GENERAL GUIDELINES

- Café vouchers are a good cost savings solution for meetings
- Cancellations/changes require one full business day notice for all food events and two full days notice for all special events. Orders that are canceled the day of the event are subject to a 100% charge to cover the cost of the purchased and prepared food.
- \$20.00 delivery charge

SPECIAL SERVICES

- We are able to create customized menu for special events. We can also provide specialty linen, table skirting and formal dinnerware.
- Linens: standard in house linen will be provided to cover all food tables. Linens are available for covering seating or other tables for \$3.00 per linen and \$.75 per linen napkin. The standard color is black. Additional colors are available but cannot be guaranteed
- Labor: catering manager will recommend the appropriate staffing depending on the size and scope of your request. Catering requests that start or continue past 5pm requires after hours labor. Charges for specialized services such as chefs, carvers, and bartenders will be determined based on our event. Additional staffing requires advance notice of two (2) business days.
- China: China service is available at an additional \$2.00 per person.



BREAKFAST

BREAKFAST 6:00AM-9:00AM

Served with water, juice and Starbucks coffee

Continental - 7.50

sliced fruit and assorted pastries and muffins

Sliced Fruit - 2.50

seasonal sliced fruit

Basic Bakery - 5.25

assorted pastries and muffins

Bagels and Cream Cheese - 7.00

assorted house blended cream cheese with seasonal and local ingredients, jelly and peanut butter

Yogurt Bar - 6.00

Greek yogurts with honey, fruit, granola and dried fruit

A LA CARTE BREAKFAST

Assorted whole fruit basket 2.45

Sliced fruit 3.75

Seasonal berries 6.25

(spring and summer only)

Smoked Salmon Lox 6.60

with sliced tomatoes, onions and capers

Assorted individual yogurts 2.25

Hard-boiled cage free eggs 1.85

Bagels and assorted cream cheese 2.50

Cottage cheese 4.50

with assorted fruit, honey, tomato basil and granola topping



HOT BREAKFAST

BREAKFAST 7:00AM-9:00AM

Served with water, juice and Starbucks coffee
Minimum order of 8 people

Breakfast Burritos - 5.95

Assorted meat (ham, bacon, sausage) and vegetarian burritos with scrambled eggs cheese and potatoes

Classic Oatmeal Bar - 4.50

Steel cut oats with brown sugar, cinnamon, granola, blueberries, dried fruits and nuts

Orange County Oatmeal - 5.75

Classic oatmeal bar with the addition of almond milk, strawberry basil compote, dark cocoa powder, honey, and flax seeds

Croissant Egg Sandwiches- 6.95

Assorted with bacon and cheddar, smoked salmon and cream cheese or pico de gallo and mozzarella

Breakfast Nachos - 5.95

House made corn tortilla chips with scrambled eggs, red and green salsa, sour cream, jalapenos, pico de gallo, and queso fresco

Egg White Frittata - 6.95

With local seasonal vegetables and feta
Served with house made biscuits and butter

Blizzard Scramble - 8.25

Southwest chicken, green onion, cheddar cheese, and avocado
Served with house made biscuits and butter



SNACKS

AM SNACKS 6:00AM-10:00AM

Served with assorted juices, pitchers of water and Starbucks coffee

Whole fruit basket	2.45
Dry snack assortment	4.25
dried fruit, mixed nuts and granola bars	
Assorted individual low fat Yoplait yogurts	2.25
Hard-boiled cage-free eggs	1.85
Sliced fruit	3.75

PM SNACKS 2:00PM-5:00 PM

Served with assorted sodas and pitchers of water

Whole fruit basket	2.45
Dry snack assortment	4.25
Assorted individual low fat Yoplait yogurts	2.25
Sliced fruit	3.75
Domestic cheese platter	8.25
House-made hummus and pita	4.95
Artisan cheese display	9.95
Crudités	7.25
seasonal and local vegetables house made hummus and ranch dressing	



SANDWICHES

11:00AM-2:00PM

Served with chips, assorted beverages and whole fruit

Turkey Focaccia Club - 12.95

Shaved turkey, bacon, lettuce, tomatoes, red onions, avocado and cheddar with herb aioli on house-baked focaccia bread

Vegetarian - 12.25

Seasonal and local vegetables, mixed organic greens and herbed cream cheese on an artisan squaw roll
available vegan if requested without cream cheese

House-Roasted Beef - 12.95

with sharp cheddar cheese, leaf lettuce, local tomato and fried onion strings served dry on ciabatta roll with mayonnaise and mustard on the side

California Club Chicken - 12.95

Roasted herb-marinated chicken breast, arugula, tomato, cheddar cheese, bacon and red onion served on artisan rosemary brioche roll with avocado mayonnaise

Waldorf Chicken Salad - 12.95

Roasted herb-marinated chicken breast, grapes, apples, walnuts, celery and herbed honey yogurt dressing with leaf lettuce and tomato on sourdough bread

Classic Caprese - 11.50

Ripe tomatoes, fresh mozzarella cheese, fresh basil and organic field greens on ciabatta bread with reduced balsamic aioli
with herbed chicken breast add 3.50

Classic Turkey - 12.95

Thick sliced house-roasted turkey breast, provolone cheese, organic field greens, ripe tomatoes and onions on artisan wheat roll with mayonnaise and mustard on the side

Classic Tuna Salad -12.95

Sustainable tuna with provolone cheese, green leaf lettuce and ripe tomatoes on a buttery croissant



WRAPS

WRAPS 11:00AM-2:00PM

Served with chip, assorted beverages and whole fruit

Greek Salad Wrap - 10.50

Cucumbers, ripe tomatoes, Kalamata olives, romaine lettuce, feta and garbanzo beans tossed in a lemon-mint dressing wrapped in a whole wheat tortilla

available vegan if requested without feta cheese

with herbed chicken breast add 3.35

California Club Chicken - 11.65

roasted herb marinated chicken breast, arugula, tomato, cheddar cheese, bacon and red onion wrapped in a whole wheat with avocado mayonnaise

Red Quinoa and Roasted Market Vegetable Wrap - 11.40

With spinach and house made lemon dressing wrapped in a whole wheat tortilla
vegan

Classic Turkey Club - 11.65

Shaved turkey, bacon, lettuce, tomatoes, red onions, avocado and cheddar with herb aioli in a whole wheat tortilla

House-Roasted Beef - 11.65

With sharp cheddar cheese, leaf lettuce, tomato and fried onion strings served wrapped in a whole wheat tortilla with mayonnaise and mustard on the side

Waldorf Chicken Salad - 11.65

Roasted herb-marinated chicken breast, grapes, apples, walnuts, celery and herbed honey yogurt dressing with leaf lettuce and tomato wrapped in a whole wheat tortilla

Classic Caesar - 10.50

Romaine lettuce, ripe tomatoes, shaved parmesan cheese, house-made croutons and Caesar dressing, wrapped in a whole wheat tortilla
with herbed chicken breast add 3.35



SEASONAL SANDWICHES

WINTER | STEAK SANDWICH - MARINATED AND GRILLED STEAK, SLICED THIN WITH RED ONION JAM AND ROMAINE HEARTS ON CIABATTA BREAD - 12.95

SPRING | CURRY CHICKEN SALAD WITH RAISINS, CILANTRO AND ARUGULA ON CIABATTA BREAD- 12.95

SUMMER | BLTA - HEIRLOOM TOMATO, BUTTER LETTUCE, APPLE WOOD SMOKED BACON WITH AVOCADO SPREAD ON MULTIGRAIN BREAD - 12.95

FALL | TWO- FIVE SPICE PULLED PORK SLIDERS WITH HOISIN SLAW IN SWEET HAWAIIAN ROLLS - 12.95

SEASONAL WRAPS

WINTER | MARINATED AND GRILLED STEAK, SLICED THIN WITH RED ONION JAM AND ROMAINE HEARTS IN A WHOLE WHEAT WRAP - 12.95

SPRING | THAI CHICKEN SALAD WRAP WITH PEANUTS, SCALLIONS, CILANTRO, SPINACH AND CUCUMBERS - 13.00

SUMMER | HEIRLOOM TOMATO, BUTTER LETTUCE, FRESH MOZZARELLA WITH PESTO MAYONNAISE IN A WHOLE WHEAT WRAP - 12.95

FALL | AVOCADO AND WHITE BEAN WRAP WITH TOASTED WALNUTS AND ARUGULA WRAPPED IN A WHOLE WHEAT TORTILLA - 12.50

A LA CARTE: SMALL SIDE SALAD 2.25

ORGANIC MIXED GREENS, SHREDDED CARROTS, TOMATOES
AND HOUSE MADE HERB VINAIGRETTE OR RANCH DRESSING



LUNCH SALADS

LUNCH SALADS 11:00AM-2:00M

served with chips, assorted beverages and whole fruit

Granny Smith Salad - 11.60

Sliced granny smith apples, candied pecans, gorgonzola cheese, organic mixed field greens, with house-made balsamic dressing

Poached Salmon Salad - 13.45

Salmon, ripe tomatoes, cucumbers and asparagus over organic field greens and with house-made lemon vinaigrette

Classic Caesar Salad - 9.25

Romaine lettuce, ripe tomatoes, shaved parmesan cheese, house-made croutons and Caesar dressing
with herbed chicken breast add 3.25

Greek Salad - 9.25

Cucumbers, ripe tomatoes, Kalamata olives, romaine lettuce, feta and garbanzo beans tossed in a lemon- mint dressing
available vegan if requested without feta cheese
with herbed chicken breast add 3.25

Local Roasted Beet Salad - 11.00

Roasted local beets, organic baby field greens, local goat cheese, honey Dijon dressing and market vegetables
with herbed chicken breast add 3.25

Classic Cobb Salad 11.60

Organic mixed greens, chopped chicken, bacon, avocado, blue cheese, tomatoes and served with house-made ranch and honey Dijon dressing

Chicken Pad Thai salad - 12.50

Sesame marinated chicken, rice noodles, napa cabbage and romaine lettuce with shredded carrots, scallions, bamboo shoots, baby corn and edamame with Thai peanut dressing



HOUSE-MADE PIZZA

11:00AM-2:00PM

served with house salad and assorted beverages
each pizza serves four guests

Pepperoni - 26.00

Sliced pepperoni and five cheese blend on house-made marinara sauce

Cheese Please - 24.00

Shredded mozzarella, parmesan, Asiago, Monterrey jack
and provolone cheese blend on house-made marinara sauce

Hawaiian - 26.00

Canadian bacon, sliced pineapple and mozzarella
on house-made marinara sauce

Meat Lovers - 26.00

Bacon, ham, pepperoni and sausage, five cheese blend
on house-made marinara sauce

Margherita - 24.00

Sliced roma tomatoes, basil and mozzarella cheese

Vegetarian - 24.00

Local market vegetables, five cheese blend
on house-made marinara sauce

Barbecue Chicken - 26.00

House-made barbecue sauce, five cheese blend, red onion and cilantro

Nutella and Banana - 24.50

With local honey goat cheese



SEASONAL SALADS

WINTER | BLACK KALE, BLOOD ORANGES, WALNUTS AND GRILLED CHICKEN WITH ROSEMARY CRANBERRY VINAIGRETTE - 12.85

SPRING | RED QUINOA, ASPARAGUS, EDAMAME AND RADISH OVER ORGANIC MIXED GREENS WITH A CITRUS SOY DRESSING - 11.60

SUMMER | PEACH, OVEN ROASTED VIDALIA ONION, SUNFLOWER SEEDS AND GRILLED SALMON OVER ARUGULA WITH HONEY MUSTARD VINAIGRETTE - 13.85

FALL | ROASTED SUN CHOKES, SPINACH AND TOASTED ALMONDS AND GRILLED TUNA OVER ORGANIC MIXED GREENS WITH A CAPER DRESSING - 14.00

SEASONAL PIZZAS | 31.00 ea.

WINTER | CAPICOLA HAM AND ROASTED PEPPERS
OR PORTOBELLO MUSHROOM AND SHAVED PARMESAN CHEESE

SPRING | CHICKEN APPLE SAUSAGE AND ROASTED SWEET PEPPERS
OR GORGONZOLA, FIG AND PANCETTA

SUMMER | SHAVED ASPARAGUS AND WILD MUSHROOM
OR SQUASH AND ARUGULA WITH FONTINA

FALL | PROSCIUTTO, SUN-DRIED TOMATO AND ARUGULA
OR HUMMUS, OLIVES, GRILLED ZUCCHINI AND SUN-DRIED TOMATOES WITH FETA
(AVAILABLE VEGAN WITHOUT FETA)



LUNCH BUFFETS

11:00-2:00PM

served with house or Caesar salad and assorted canned beverages and pitchers of water

minimum of 8 people per option with a maximum of two options.

Pasta with House-made Bolognese or Marinara Sauce - 14.50

served with seasoned broccoli and garlic bread

Enchiladas - 13.50

choice of chicken, seasoned ground beef or cheese and market vegetable with Spanish rice, sour cream, salsa and corn tortillas

made without gluten containing ingredients

Fajitas - 15.00

choice of chicken, seasoned ground beef or tofu and market vegetable with Spanish rice, sour cream, salsa and corn tortillas

made without gluten containing ingredients

Thai Chili Lime - 14.50

choice of chicken, beef or tofu with market vegetables in a mild sweet thai chili sauce and scallions served with brown rice

*** with salmon add 3.75

Chicken Piccata with Cremini Mushrooms - 14.50

in a caper and white wine sauce over rice pilaf

accompanied by local market vegetables

Roasted Flat-iron Steak -14.50

with caramelized onions and mushrooms, chimichurri sauce, herb mashed potatoes accompanied by local market vegetables

made without gluten containing ingredients

Roasted Salmon - 15.50

fresh lemon, white corn ragout with market vegetable orzo accompanied by local market vegetables

made without dairy

ADD ONS:

Guacamole - 1.95

House-made rolls and butter - 1.65



SEASONAL BUFFETS

WINTER | GRILLED AND SLICED FLANK STEAK PEPPERONATA, ROSEMARY POTATOES WITH SEASONED MARKET VEGETABLES - 16.50

SPRING | JOOJEH CHICKEN, SAFFRON RICE, WITH CUCUMBER YOGURT SAUCE AND SEASONED MARKET VEGETABLES - 15.00

SUMMER | GRILLED SEA BASS, PUTTANESCA, PARSNIP POTATO PUREE AND SEASONED MARKET VEGETABLES - 16.50

FALL | ROASTED TURKEY, SQUASH PUREE WITH CRANBERRY COMPOTE AND SEASONED MARKET VEGETABLES - 15.00

SEASONAL DESSERTS

WINTER | INDIVIDUAL SPICED GINGER ROULADE - 59.00 PER DOZEN

SPRING | INDIVIDUAL FOUR LAYER CARROT CAKES - 48.00 PER 9 PCS

SUMMER | 10" FRESH FRUIT TART - 66.00

FALL | INDIVIDUAL APPLE BROWN BUTTER TARTS - 65.00 PER DOZEN



DESSERTS

Assorted Dessert Bars - 2.55 each

Lemon bars, melt away bars & a chocolate brownies

Assorted Fresh Baked Cookies- 21.00 per dozen

With all-natural ingredients

House-made Bars - 27.50 per dozen

Assorted brownies and rice krispy treats

CAKES - 14 pieces

Red velvet cake- 58.00 each

Flourless chocolate cake 48.00 each

Carrot cake 58.00 each

Assorted cake sampler 68.00 each



A top-down photograph of various tomato varieties and fresh basil leaves scattered on a dark, textured grey stone surface. The tomatoes include a large yellow-orange one at the top, a red one below it, a dark red/black one to the right, a green one below that, a large orange one at the bottom, and several other red, green, and black tomatoes of different shapes and sizes. Fresh basil leaves are interspersed among the tomatoes. The text "SOCIAL HOUR APPETIZERS" is overlaid in the center in a white, bold, sans-serif font.

SOCIAL HOUR APPETIZERS

2016

FIESTA

minimum of 10 per order

house-made chips and salsa 4.50 per guest
house-made guacamole

pepper jack quesadillas 1.75 per guest

chorizo empanadas 2.25 per guest
lime crema

build your own nachos 6.55 per guest
chips | nacho sauce | shredded cheese | olives
jalapeños green onion | diced tomatoes | sour cream
guacamole

jalapeño poppers 1.55 per guest
chipotle cream

beef or chicken taquitos 1.55 per guest

mexican shrimp cocktail shooters 2.55 per guest
ceviche style

beef or chicken mini soft tacos 3.55 per guest
chicanitas tortillas | shredded lettuce
queso fresco | pico de gallo



HAWAIIAN

minimum of 10 per order

gyoza pork and vegetable pot stickers ponzu sauce	1.25 per guest
kalua pork sliders pork and vegetable pot stickers ponzu sauce grilled pineapple	2.50 per guest
fried coconut shrimp pork and vegetable pot stickers ponzu sauce jalapeño mango sauce	2.75 per guest
ahi poke bite taro chip	2.90 per guest
sesame-chicken teriyaki skewer	2.25 per guest
hawaiian meatballs char siu sauce	2.50 per guest
musubi roll sushi rice topped with fried spam (or ham) wrapped in nori	2.25 per guest
vegetable spring rolls plum sauce	2.25 per guest



PUB GRUB

minimum of 10 per order

crispy french fries 1.25 per guest
tossed in garlic and parmesan

buffalo wings | blue cheese 2.25 per guest

mini beef sliders 2.50 per guest
caramelized onions | cheddar cheese

grilled cheese sandwich bites 1.50 per guest
munster | grain mustard

soft pretzels | ipa mustard 1.25 per guest

potato skins 1.25 per guest
sour cream | green onion dip

pierogies 2.25 per guest
potato and cheese filled then deep fried

chilled shrimp skewers 2.55 per guest
bloody mary cocktail sauce



SUNSET

minimum of 10 per order

select domestic cheese 9.25 per guest
seasonal fruit | crackers | artisan bread

seasonal vegetable crudité 7.55 per guest
house-made hummus | ranch dressing | dill cream

deconstructed caprese salad 2.25 per guest
local vine-ripened tomato | fresh mozzarella
pacific café basil balsamic reduction

smoked salmon crostini 2.25 per guest
capers and dill cream cheese

seared ahi bite 2.25 per guest
wasabi caviar

mini crab cakes 2.35 per guest
grilled lemon

chicken vegetable spring rolls 2.35 per guest

mini beef wellington 2.55 per guest
cabernet reduction



COASTAL

minimum of 10 per order

charcuterie platter 13.50 per guest
house selected cured meats with traditional garnishes

artisan cheese selection 10.55 per guest
fresh and dried fruits, crackers and bread

chilled poached shrimp 2.55 per guest
basil pesto mousse on toasted baguette

brie cheese tartlet 2.25 per guest
walnut and raspberry

peppered beef tenderloin 2.25 per guest
creamy horseradish on polenta cake

duck prosciutto 2.55 per guest
burrata cheese, fig, and rosemary crostini

bacon wrapped scallops 3.35 per guest
pistou and tomato confit

wild mushroom terrine 3.25 per guest
pork, chicken livers, madera and brandy
served with crackers and artisan breads

