

## Breakfast/Brunch Packages

The following catering packages are available daily until 4:30 PM

1.
  - Coconut French toast W/maple pineapple syrup
  - Thick cut organic apple smoked bacon
  - Fresh whole eggs scrambled with tomato and green onion
  - Tropical fruit platter with exotic fruit
  - Fresh squeezed orange juice
  - 14.50/guest
2.
  - Pesto scrambled egg whites with roma tomatoes & green onion
  - Spinach tortillas
  - Vegan black beans
  - Crispy Rosemary Potatoes
  - Chipotle salsa
  - Tropical fruit platter with exotic fruit
  - Fresh squeezed orange juice
  - 15.50/guest
3.
  - Artichoke hearts scrambled with jack cheese, whole eggs (also available W/whites), green onion & tomato
  - Roasted rosemary breakfast potatoes or red quinoa (please specify preference)
  - Oatmeal honey wheat toast
  - Tropical fruit platter with exotic fruit as available
  - Thick cut organic apple smoked bacon
  - 15.50/guest
4.
  - Soy sausage & sun-dried tomato scrambled egg whites (whole eggs can be substituted) w/pepper jack cheese & scallions
  - Whole grain tortillas
  - Vegan black beans or rosemary roasted potatoes (please specify preference)
  - Salsa fresca
  - Fresh sliced avocado
  - Tropical fruit platter with exotic fruit as available
  - 15.50/guest
5.
  - Soy chorizo & avocado egg breakfast burritos
  - Whole wheat & spinach tortillas
  - Vegan black beans **OR** rosemary roasted potatoes (please specify preference)
  - Salsa fresca
  - Tropical fruit platter
  - Carrot, Zucchini bread
  - 16.00/guest
6.
  - Whole grain coconut, buckwheat & millet pancakes W/ passion fruit syrup
  - Fresh scrambled egg whites **OR** whole eggs with jack cheese & tomato
  - Fresh baked honey wheat bread
  - Crisp rosemary breakfast potatoes
  - Tropical fruit platter with exotic fruit as available
  - With egg whites 15.50/guest
  - With whole eggs 15.00/guest
7.
  - Slow cooked "old school" oats with blueberries, sliced almonds & brown cane crystals
  - Tropical fruit platter with exotic fruit as available
  - Egg whites with soy sausage, spinach & feta cheese
  - Red breakfast quinoa
  - Whole grain 8" tortillas
  - Grilled zucchini on the side
  - Fresh salsa
  - 15.00/guest

## Naked Café's Catering Continued

- 8.
- Soy ginger chopped chicken breast
  - Coconut steamed brown rice
  - Steamed broccoli & zucchini w/Thai peanut sauce
  - Organic baby salad greens W/rosemary balsamic dressing or fresh seasonal fruit
  - 13.50/guest
- 9.
- Sesame ginger chopped chicken breast
  - Coconut infused brown rice
  - Steamed matchstick carrot, celery, broccoli, zucchini
  - Cuban style black beans (Jack cheese lightly sprinkled atop)
  - Almond, mango, feta & baby salad greens W/pomegranate Vinaigrette or fresh seasonal fruit
  - 14.00/guest
- 10.
- Spicy citrus brown rice wok (stir grilled) includes:
  - Fresh Broccoli, Zucchini, carrots, zucchini, cilantro, corn
  - Select from Sesame tofu or sesame chopped chicken breast
  - Fresh sliced avocado on the side
  - Fresh seasonal fruit
  - 13.50/guest
- 11.
- Freshly made lemongrass, lime & coconut soup W/tofu & scallions
  - Coconut brown rice
  - Cuban Black beans
  - Lime chipotle salsa
  - Fresh sliced avocado
  - Fresh cilantro sprigs
  - Spinach tortillas
  - Organic baby salad greens W/rosemary balsamic dressing or fresh seasonal fruit
  - 14.50/guest

- 12.
- Spicy citrus brown rice W/corn & cilantro
  - Latin style black beans
  - Marinated & chopped chicken breast
  - Steamed celery & carrots
  - Sesame ginger shiitake mushrooms
  - Chipotle salsa
  - Sliced avocado
  - Whole grain spinach tortillas on side
  - 14.50/guest

13.

### **"Tea Sandwich" Package Description:**

- Stacked between on our fresh baked & lightly toasted honey, wheat oatmeal bread with green leaf lettuce, fresh sliced tomato, avocado & a light spread of mayo.
- Baby salad greens W/tomato, green onion, parmesan cheese & balsamic dressing on the side
- Chipotle salsa & corn tortilla chips
- Seasonal fresh fruit

### **Sandwich selections include:**

- Artichoke heart & even more fresh avocado! (vegetarian)
- Grilled & marinated chicken breast
- Honey smoked turkey breast
- Organic apple maple smoked bacon
- Grilled Filet O beef
- Pesto chicken
- Chicken asada
- Filet O beef asada
- 13.50/guest

## **Build Your Own Event**

### **Finger Foods**

10 pc. minimum order per item

- A1** Sesame ginger chicken soft tacos.....3.75/taco.
- A2** Pesto chicken satay skewers.....2.50/pc.
- A3** Sesame chicken skewers w/Thai Pnut sauce.....3.00/pc.
- A4** Sesame filet o beef skewer(3pcs./stick).....3.00/pc.
- A5** Sesame marinated tofu skewers.....2.50/pc.

### **Salads**

**4.50/person/salad as a pkg. or 8.50/person/salad as a full meal**

- B1** Almond, mango, feta & baby salad greens with pomegranate vinaigrette
- B2** Bleu Cheese & walnut salad Organic baby greens, green onion, tomato cilantro and balsamic vinaigrette
- B3** Baby reds & baby greens, artichoke hearts, sun-dried tomatoes Scallions, caramelized walnuts & basil dressing

### **Grains**

**3.50/person/item**

- C1** Coconut steamed brown rice
- C2** Cuban style black beans (with lime chipotle salsa on side)
- C3** Crispy orange chili citrus brown rice W/corn & cilantro
- C4** Garlic, cilantro, brown rice gone green!
- C5** Organic red quinoa gone green!
- C6** Whole grain 8" tortillas
- C7** Whole grain 12" spinach tortillas

### **Balsamic Glazed Vegetables**

**3.50/person (select any 3)**

- D1** Broccoli florets
- D2** Sliced zucchini
- D3** Matchstick carrots
- D4** Matchstick celery
- D5** Sliced lotus root
- D6** Sliced Shiitaki mushrooms

### **Proteins**

- E1** Soy ginger chopped chicken (4.0 oz./guest).....3.50/guest
- E2** Soy ginger beef brochette (3.5 oz/person).....4.50/guest
- E3** Braised soy ginger tofu cubes (3-4 oz/person).....3.00/guest

### **Pleasures**

- F1** Seasonally selected fine fruit.....2.50/guest
- F2** Double chocolate pumpkin cake (feeds 12-15..25/cake)
- F3** Carrot zucchini cake (feeds 12-15.....25/cake)
- F4** Flourless chocolate ganache cake (feeds 12-15.....40/cake)
- F5** Chocolate dipped strawberries.....1.50 ea.

If you or any of your expected guests require, "special handling" please bring this to our attention upon contacting our catering consultant.

All deliveries or "pick-up" caterings must be no later than 4:30 PM daily

**Catering Coordinator**

**Cliff Bailey 619.887.7670**

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