

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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