

*Cardel Catering*



Catering For Your Every Need.™

**CARDEL CATERING  
CORPORATE DROP-OFF MENU**

**510-239-4447**

**We use fresh local produce whenever possible and Artisan Bread  
from Metropolis Baking in Berkeley, CA**

**We roast all of our meats.**

**We do NOT use any “deli” meats except for Artisan Salumi**

**20 person minimum is required.** All items are beautifully displayed on disposable platters and we supply all orders with Eco-Friendly plates, forks, knives, spoons, cups & napkins.

Give us 48 hours notice and we'll deliver right to your door and set it up!

Full service is also available; please inquire at 510-239-4447

\$50.00 delivery fee

**CONTINENTAL BREAKFAST\*\***

**\$18 pp**

Freshly Baked Scones, Muffins and Assorted Breakfast Breads

Served with Assorted Jams and Preserves

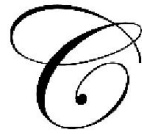
Assorted Frittatas

Seasonal Fresh Fruit Platter

Orange Juice

Coffee, Decaf and Tea

\*\* Hot breakfast is also available, please call the office and we can build a menu to suit your needs.



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## **LUNCH TIME BUFFET**

Each platter is hand crafted with house roasted meats and vegetables. All breads are supplied by Metropolis Bread Baking in Berkeley, CA

**Artisan Sandwich Platters - \$9.00 pp**  
(choice of two)

**Herb Roasted Beef Tri Tip with Horseradish Mayo**  
on Caramelized Onion Deli Roll

**Roasted Pork Loin with Caramelized Onions and**  
& Sweet Potato Puree on a Ciabatta Roll

**Grilled Eggplant & Roasted Red Pepper with Goat Cheese & Pesto**  
On Potato-Rosemary Focaccia

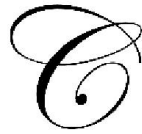
**Grilled Chicken Breast, Lettuce, Tomato on Ciabatta Roll**  
with Caper-Lemon Aioli

**Curried Chicken Salad on Whole Wheat with Sprouts**

**Deviled Egg Salad on Rustic Country Bread**  
with Lettuce & Tomato

**Albacore Tuna Salad on Sour Dough**  
with Lettuce, Tomato & Pickles

\*For each additional selection, please add \$5.00 per person



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## **SALADS**

\$5 pp

Sweet Potato & Apple Salad

With Celery, Red Peppers tossed in Honey Mustard Vinaigrette

Spicy Asian Noodle Salad

Thai noodles tossed with Pea Pods, Bell Peppers, and Carrots

Market Salad with Goat Cheese,

Toasted Pecans & Roasted Pears With Red Wine Vinaigrette

Caesar

Romaine, Parmesan Cheese, Croutons

Greek Salad

Cucumber, Tomato, Red Onion, Kalamata Olives & Feta Cheese

On a bed of Romaine with Red Wine & Oregano Vinaigrette

Spicy Cabbage & Apple Slaw

With Carrots, Red Peppers, Green Onions Tossed in a Spicy Buttermilk Dressing

Three Peas in Pod (seasonal)

Sugar Snap Peas, English Peas, Chickpeas and Cherry Tomatoes with Kalamata Olives,

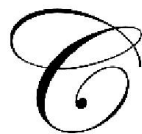
Feta Cheese tossed in Basil Vinaigrette

Roasted Butternut Squash Tabbouleh

with Apples & Pecans tossed in Honey-Mustard Vinaigrette

Quinoa, Chickpea & Spinach Salad

with Smoked Paprika Vinaigrette



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## **PLATTERS**

### **Artisan Cheese**

\$10 pp

Selection of Imported & Domestic Cheese served with Olives,  
Dried Fruits and Crackers

### **Crudités**

\$8pp

Seasonal Fresh Vegetables served with your choice of two Dips

Dip Selections are:

Hummus

Baba Ganoush

White Bean Puree with Olive Oil & Garlic

Creamy Spinach & Artichoke

### **Fresh Fruit Platter**

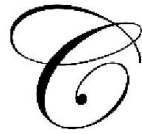
\$7 pp

Assortment of Fresh Cut Seasonal Fruit

## **MEDITERRANEAN MEZE PLATTER**

\$12 pp

Hummus, Baba Ganoush & Marinated Feta with Orange & Chili Flakes  
served with Olives & Basket of House made Pita Chips



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**PASTA (Served Hot)**

\$10pp

Penne, Pesto & Goat Cheese with Olives & Pine Nuts

Rigatoni with Broccoli Rabe, Chili & Orange Zest

Penne alla Puttanesca

Three Cheese Mac & Cheese

Pasta tossed with Creamy Aged Cheddar, Goat & Parmesan Cheese Sauce  
with Butter Bread Crumb Topping

**PASTA (Served Cold)**

\$8 pp

Israeli Couscous with Cucumbers, Dried Apricots,  
Currants & Red Pepper in Red Wine Vinaigrette

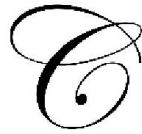
Classic Pasta Salad with Ham, Olives, Celery with Mayo

Penne Pasta Salad with Pesto, Pine Nuts, Kalamata Olives,  
Cherry Tomatoes & Feta Cheese

Yukon Gold Potato Salad with Tapenade & Pesto

Classic Potato & Egg Salad with Celery & Red Onion

**\*\*\*ALL PASTA ENTREES/SALADS CAN BE MADE WITH GLUTEN FREE PASTA\*\*\***



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**HOT MAINS**

**BEEF, PORK & LAMB**

\$25 pp

Braised Beef Short Ribs in Red Wine Reduction

Grilled Boneless Lamb Loin with Rosemary

Roasted Pork Loin with Apple & Fennel

**CHICKEN**

\$20 pp

Roasted Chicken Thighs & Chickpea Pimenton  
Served with Eggplant, Zucchini & Red Pepper with Tzatziki

Curried Chicken & Cashews

Yogurt Marinated Grilled Chicken

Traditional Buttermilk Fried Chicken

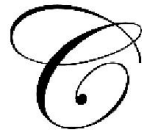
**VEGETARIAN**

\$20pp

Roasted Vegetables Strudel  
(puff pastry stuffed with Roasted Peppers, Caramelized Onions, Spinach & Goat Cheese)

Curried Pumpkin & Chickpea Stew

(see pasta section for more choices)



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**SIDES**

**VEGETABLES**

\$5 pp

Roasted Asparagus with Roasted Red Pepper Vinaigrette

Seasonal Grilled Vegetable Medley with Garlic & Herbs

Sautéed Broccolini with Lemon

Sautéed Haricot Vert with Shallots

**POTATOS & RICE**

\$5 pp

Buttery Mashed Potatoes

Roasted Yukon Gold Creamers with Garlic & Chili Flakes

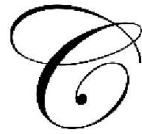
Classic Potato Gratin with Gruyere

Sweet Potato Puree with Caramelized Onions

Herb Basmati Rice with Pesto, Pine Nuts & Currants

Wild Rice with Butternut Squash & Leeks

Classic Rice Pilaf



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### **SWEET ENDINGS**

\$18 dozen

### **COOKIES**

Chocolate Chip Cookies  
Double Fudge Brownies  
Coconut Macaroons  
Oatmeal Raisin  
Peanut Butter  
Shortbread Cookie Lemon Bars

### **MINI TARTS**

Season Fresh Fruit Tart  
Chocolate Mouse Tarts with Whipped Cream  
Pumpkin "Pie" Tarts with Whipped Cream  
Lemon & Blueberry Tarts  
Strawberry Crisp Tarts

### **GLUTEN FREE**

Coconut Macaroons  
Almond Cookies  
Spiced Cookie with Lemon Glaze  
Peanut Butter-Chocolate Chip Cookie

Please contact the office if you have any questions or dietary needs. Thank you for choosing Cardel Catering!

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