

The Party Helpers

Sample Menus ~ Corporate

Breakfast

Continental

Chilled Fruit Juice, Assorted Danish, Muffins, Mini Croissants and Bagels with Butter, Preserves and Cream Cheese, Tea, Coffee, Cream, Sugar, Sweet 'N Low

For an additional price you may add :

With Fresh Fruit or Yogurt/Granola

Country-Style Scrambled Eggs or Frittata

with Your Choice of Bacon, Ham, or Apple Chicken Sausage, County Fried Potatoes, Biscuits, Muffins Whipped Butter, Coffee and Juice

European

Omelettes, Cooked On Site with Assorted Fillings, Sliced Fruit, Danish, Muffins, Scones, Preserves Butter, Coffee and Juice

Frittata

Served with Fruit Tray, Coffee and Juice

Gourmet Breakfast

Dutch Pancakes, Belgian Waffles or French Toast

Served with Butter, Maple Syrup and Your Choice of Bacon, Ham or Apple Chicken Sausage, Coffee and Juice

Frittata

Served with Fruit Tray, Coffee and Juice

Gourmet Breakfast

Dutch Pancakes, Belgian Waffles or French Toast, Served with Butter, Maple Syrup and Your Choice of Bacon, Ham or Apple Chicken Sausage, Coffee and Juice

Breakfast Burrito

Filled with scrambled eggs, potatoes, choice of meat, cheeses-salsa & sour cream
Juice and Coffee

Sandwiches

Assorted

Baked Ham, Turkey Breast, Roast Beef, Vegetarian and Tuna Served on Whole Wheat, Focaccia, Sour Dough and Rye with Potato Chips, Cookies and Your Choice of One Salad: Corn Salad, Potato, Pasta-Vegetable, Spinach, Green Salad or Macaroni Salad

Grilled Chicken Club

with Bacon, Lettuce and Tomato, 1000 dressing on Soft Kaiser Roll

Grilled Chicken or Eggplant

And Goat Cheese on Focaccia Bread with Pesto and Roasted Peppers

Wraps

California Cobb, BBQ Beef or Roasted Vegetable

Grilled Montreal Tri-Tip

On Kaiser Roll with Sundried Tomato
Aioli, Arugula, Tomato, Havarti Cheese
and Roasted Peppers

Pain Rustique

Grilled Portabello Mushroom, Fresh Mozzarella, Roma Tomatoes, Spring Greens and Marinara

Grilled Turkey Teriyaki

Served Open-Faced with Watercress,
Wasabi Mayonnaise, Grilled Red Onion
And Sliced Tomato

Lunch or Dinner Entrees

All Entrees Served with Your Choice of Tossed Green, Fresh Spinach or
Caesar Salad, Vegetable Du Jour,
Choice of Pasta, Rice or Potatoes,
and Fresh Bakery Breads

Grilled Beef Tenderloin
with 3 herbed chimichurri

Grilled Flank Steak with Spicy Garlic Sauce and Sautéed Mushrooms

Thinly Sliced Tri-Tip
with Mushroom Cabernet Sauce

Italian Pot Roast
Potatoes and Carrots

Chicken Wellington
with Madeira Sauce and Roasted Yukon Gold Potatoes

California Chicken Breast
Stuffed with Grape Leaf, Artichoke Hearts, Roasted Red Pepper and Garlic Glazed with Thyme
Sauce

Chicken from the Forest
Chicken Breast Sautéed with Three Kinds of Mushrooms in Port Wine Sauce

Chicken Picatta

Chicken Gorgonzola
Gorgonzola Sauce, Caramelized Onion Hint of Marsala

Shredded Chicken, Beef or Cheese Enchiladas with Spanish Rice and Refried Beans

Algerian Chicken

Served with Basmati Rice

Pasta

Lobster Ravioli

with Sundried Tomato Cream Sauce and Arugula

Fettuccine

with Pancetta Sauce, Mushrooms and Tomatoes

Linguine Pesto

with Red Peppers and Red Onion

Lasagna

with Italian Sausage or Vegetarian

Tortellini

with Pesto Crème, Alfredo or Pomodoro

Fusili

with Grilled Chicken, Olives, Tomatoes, Artichoke Hearts, White Wine, Olive Oil Garlic and Herbs

Vegetarian

Vegetarian Paella with Saffron Rice and Vegetables

Baked Potato Bar

with Butter, Sour Cream, Chives, Salsa, Grated Cheese

Eggplant Parmesano

Entrée Salads

All Salads Served with Fresh Bakery Breads or Rolls

California Cobb

Romaine Lettuce, Avocado, Grated Egg, Bacon, Crumbled Bleu Cheese and Diced Chicken Breast Served with Ranch and Vinaigrette Dressings

Curried or Honey Lemon Chicken Salad Tender Chicken, Apples, Oranges, Raisins and Toasted Walnuts

Mexican Taco Salad

Romaine Lettuce Topped with Kidney Beans, Spicy Chicken or Ground Beef, Cheese, Tomatoes, Guacamole and Sour Cream Garnish

Upgrade Side Salads

Butter Lettuce or Mixed Greens

with Poached Pear, Spicy Pecans, Crumbled Bleu Cheese, Dried Berries and Port Wine Vinaigrette

Mixed Greens with Roasted Vegetables, Cherry and Yellow Tomatoes, Feta Cheese and Herbed Balsamic Vinaigrette

Asparagus

with Grilled Mushrooms, Roasted Peppers and Caper or Dijon Vinaigrette

Mixed Greens

with Oranges, Berries, Caramelized Walnuts, Camabazola and Raspberry

Mushroom with Tomatoes, Bleu Cheese and Toasted Walnut with Basil Vinaigrette

Desserts

New York Cheesecake
with Fruit Topping

Assorted Fresh Baked Cookies

Chocolate Truffles

Tiramisu or White Chocolate Bread Pudding Fresh Fruit Crisps

Chocolate Fudge Brownies, Magic Cookie Bars, Carrot Cake, Banana Nut, Lemon or Double Chocolate Fudge Cakes

Chocolate Decadence

Lemon, Apple , Berry, Chocolate Crème Brulee Bars

White or Dark Chocolate Mousse

Mini Eclairs, Fruit Tarts , Cream Puffs, Petite Fours & more...

Beverages

French Roast, Regular and Decaffeinated Coffee and Tea includes Cream, Sugar and Sweet N Low

Fruit or Citrus Punch includes Tumblers, Ladle, Ice and Punch Bowl

Assorted Soft Drinks

Mineral or Bottled Water

Ice and Tubs for Chilling Beverages

Personal, Professional Catering • 408.435.7337
780 Montague Expy, Suite 706, San Jose, CA 95131