Breakfast Offerings

FULL BREAKFAST MEAL

The Daybreak.............................. $7.95 per person
Assortment of muffins, Danishes, assorted juice (individual 6 oz.) and coffee service included.

Cafe EOC Hot Breakfast............... $12.39 per person
Scrambled eggs, choice of: ham steak, sausage links (3), bacon strips (3), or Turkey bacon strips (3). Served with country potatoes and biscuits.

The Mid-Morning.......................... $8.93 per person
Assortment of muffins, Danishes, chopped fresh fruit salad, assorted juice (individual 6 oz.) and coffee service included.

Quiche Lorraine ......................... $9.71 per person
Quiche Lorraine is an egg dish with bacon, choice of Swiss or Cheddar cheese, & onion on a savory pastry. Served with a fresh fruit medley.

INDIVIDUAL BREAKFAST SELECTIONS

Assorted Bagels with cream cheese................................................................. $4.75 per person

Breakfast Burrito: eggs, onions, potatoes, cheese & your choice of
Ham, Bacon, Sausage, Turkey Bacon or Roasted Veggies ........................................ $9.45 per person

Breakfast Sandwich: egg, sausage and cheese on English muffin ................................ $5.08 per person

Danish.............................................................................................................. $5.43 per person

Muffin.............................................................................................................. $5.58 per person

Parfait, Seasonal Fruit .................................................................................... $6.07 per person

Seasonal Fresh Fruit Medley ............................................................................. $4.97 per person

Yogurt, 6 oz...................................................................................................... $4.52 per person

Scones .............................................................................................................. $4.83 per person
BEVERAGES

Coffee, Decaf, Serves 10..........................$13.39
Coffee, Regular, Serves 10.........................$13.39
Tea, Hot, Serves 10..................................$13.39
Tea, Iced, Serves 10.................................$12.36
Hot Chocolate, Serves 10..........................$15.45
Fruit Punch, Serves 10.................................$12.36
Lemonade, Serves 10.................................$13.39
Arnold Palmer, Serves 10...........................$13.39

Soda, Can, Each .......................................$1.80
Juice, 6 oz. Each ......................................$1.29
Milk, ½ pint, Each .....................................$1.03
Water, Bottled, Each .................................$1.29

Rosa Brothers dairy products are available upon request, please ask our catering coordinator. There is a minimum order requirement. Available products: 12 oz milks: white milk (whole), banana, strawberry, chocolate, half and half pints, heavy cream pints

SALADS BY THE BOWL

Greek Pasta Salad
Peppers, onions, grape tomato cucumber and feta cheese tossed with bowtie pasta and a tangy dressing.
Small Serves 15.......................................$33.49
Medium Serves 25...................................$55.82
Large Serves 35......................................$78.14

Green Salad
Mixed greens with carrots, cucumber and tomato. Served with ranch and Italian dressing.
Small Serves 15.......................................$28.80
Medium Serves 25...................................$48.00
Large Serves 35......................................$67.21

Potato Salad
Classic Creamy potato salad w/egg.
Small Serves 15.......................................$32.28
Medium Serves 25...................................$53.80
Large Serves 35......................................$75.33

Orzo Salad
Roasted peppers, grilled squash, red onions and artichoke hearts mixed w/ creamy pesto orzo pasta.
Small Serves 15.......................................$30.80
Medium Serves 25...................................$51.06
Large Serves 35......................................$71.87

Spinach Salad
Baby spinach, strawberries, eggs and red onion served with a raspberry dressing.
Small Serves 15.......................................$35.29
Medium Serves 25...................................$58.81
Large Serves 35......................................$82.35

Caesar Salad
Chopped Romaine lettuce, grated parmesan cheese, croutons and creamy Caesar dressing.
Small Serves 15.......................................$35.29
Medium Serves 25...................................$58.81
Large Serves 35......................................$82.35
SMALL BITES & APPETIZERS

**Stuffed Mushrooms**
Large mushroom caps stuffed with sausage peppers onions and sage. 2 pieces per person.
- Small Serves 15 ................................. $30.38
- Medium Serves 25 .......................... $50.62
- Large Serves 35 ............................. $70.88

**Salmon Mousse Cucumber**
Creamy smoked salmon and dill mixture served on cucumber coin. 2 per person.
- Small Serves 15 ................................. $30.38
- Medium Serves 25 .......................... $50.56
- Large Serves 35 ............................. $70.89

**Chips w/Salsa**
Corn tortilla chips served with fresh pico de gallo salsa.
- Small Serves 15 ................................. $35.57
- Medium Serves 25 .......................... $59.29
- Large Serves 35 ............................. $83.01

**Bruschetta**
Grape Tomatoes, garlic basil and Balsamic vinegar served with toasted baguette. 2 per person.
- Small Serves 15 ................................. $24.74
- Medium Serves 25 .......................... $41.23
- Large Serves 35 ............................. $57.73

**Assorted Meats and Cheese w/Crackers**
Sliced and rolled deli meats and cubed cheeses served with crackers.
- Small Serves 15 ................................. $55.61
- Medium Serves 25 .......................... $93.74
- Large Serves 35 ............................. $130.52

**Sliced Fruit Trays**
Sliced fresh seasonal melons, pineapple and berries
- Small Serves 15 ................................. $27.44
- Medium Serves 25 .......................... $45.75
- Large Serves 35 ............................. $64.04

**Crudité Assortment**
Assorted raw vegetables with ranch dipping sauce.
- Small Serves 15 ................................. $26.13
- Medium Serves 25 .......................... $43.55
- Large Serves 35 ............................. $60.96

**Deviled Eggs**
Hard-cooked eggs stuffed with a creamy blend of mayonnaise, mustard and sweet relish. 2 per person.
- Small Serves 15 ................................. $33.60
- Medium Serves 25 .......................... $50.74
- Large Serves 35 ............................. $67.92

**Assorted Fruit and Cheese**
Sliced fresh melons and berries combined with assorted cubed cheeses.
- Small Serves 15 ................................. $44.37
- Medium Serves 25 .......................... $73.95
- Large Serves 35 ............................. $103.52

**Assorted Meats and Cheese w/Dinner Rolls**
Assorted sliced deli meats and sliced cheese. Served with 2 dinner rolls per person. Perfect for a small sandwich.
- Small Serves 15 ................................. $50.62
- Medium Serves 25 .......................... $84.41
- Large Serves 35 ............................. $118.16

UPDATED: 2/1/2023
Prices subject to change. All prices subject to applicable sales tax.
Baked Brie
This wonderful, light puff pastry filled with melted Brie cheese and dried fruit. Served with crackers on the side.
Serves 25 ........................................ $114.64

Turkey Pinwheels
Sliced Turkey red onion spinach and swiss cheese wrapped in a large flour tortilla and sliced. 2 per person.
Small Serves 15 ................................ $41.32
Medium Serves 25 ................................ $68.89
Large Serves 35 ................................ $96.45

Ham Pinwheels
Sliced ham red onion spinach and jack cheese wrapped in a large flour tortilla and sliced. 2 per person.
Small Serves 15 ................................ $39.47
Medium Serves 25 ................................ $65.79
Large Serves 35 ................................ $92.11

Roast Beef Pinwheels
Sliced Roast beef red onion spinach and cheddar cheese wrapped in a large flour tortilla and sliced. 2 per person.
Small Serves 15 ................................ $39.47
Medium Serves 25 ................................ $65.79
Large Serves 35 ................................ $92.11

SOUPS
Soup of the Day ................................................................. $15.71 (Market Price)

BOX LUNCHES
Sandwiches, Salads, Wraps, comes with chips, seasonal fruit, and fresh baked cookies. All box lunches served with utensils, napkins, and condiments.
Turkey & Cheese ............................................................... $15.71
Ham & Cheese ................................................................. $15.71
Roast Beef & Cheese ....................................................... $15.71
Tuna ............................................................................... $15.71
Roasted Vegetable .......................................................... $15.71
ETHNIC SELECTIONS
Items marked with * served with side salad, rice, and beans.

- Burrito, Chicken: $9.19
- Burrito, Chile Verde: $9.19
- Burrito, Shredded Beef: $9.76
- Chicken Fajitas*: $11.73
- Chile Verde Plate*: $11.13
- Enchilada (2 each) Choice of: Cheese, Chicken, Beef, or Pork*: $12.00
- Taco, Soft (2 each) Choice of: Chicken, Beef, or Pork*: $10.80
- Rice Bowl, Broccoli Beef: $8.13
- Rice Bowl, Sweet and Sour Chicken: $8.76
- Rice Bowl, Teriyaki Chicken: $8.76
- Salsa, 2 oz: $1.35

LUNCH & DINNER A-LA-CARTE

- BBQ Chicken Sandwich: $8.99
- Chicken Caesar Wrap: $8.99
- Chicken Sonoma Wrap: $8.99
- Hamburger: $6.50
- Pulled Pork Sandwich: $8.99
- Santa Fe Wrap Veggie: $8.99
- Southwestern Chicken Wrap: $8.99
- Tri-Tip Sandwich: Market Price

BUILD-YOUR-OWN SANDWICH BAR

Meat and Cheese Tray with relish tray, assorted breads, condiments: $15.21
Choice of two sides:
- Potato Salad
- Coleslaw
- Garden Salad
- Fresh Fruit Salad
- Chips
- Pasta Sala

Add a dessert choice (+$2.50)
- Cookie
- Cake
- Cup Cake
**Lunch/Dinner Full Menu**

Entrees come with green salad, dinner roll, and choice of two sides.

Side selections:

- Herbed Mashed Potatoes
- Roasted Red Potatoes
- Seasonal Vegetables
- Blue Lake Green Beans
- Rice Pilaf
- Butter Noodles

**PLATED STYLE**

Please contact our catering coordinator today to discuss pricing for your plated event. Contact via phone at (559) 266-FOOD (3663) or by emailing catering@fresnoeoc.org.

**BUFFET STYLE**

**BEEF**

- Beef Medallions, with red wine sauce .......................................................... Market Price
- Beef Pot Roast, served with hearty beef gravy .................................................. Market Price
- Grilled Beef Kebab, marinated beef skewered with peppers and onions ........ Market Price
- Tri-Tip Florets, slow roasted tri-tip slices wrapped in bacon ............................. Market Price

**POULTRY**

- BBQ Chicken quarter (leg thigh) ........................................................................ $17.69
- Chicken Marsala .................................................................................................. $17.69
- Chicken Parmesan, breaded chicken with marinara and mozzarella cheese .......... $17.69
- Chicken Piccata, breaded chicken breast topped with garlic caper sauce .......... $17.69
- Grilled Chicken, with light lemon herb cream sauce ........................................ $17.69
- Grilled Chicken Breast, with mushroom cream sauce ....................................... $17.69
- Grilled Chicken Kebab, chicken skewered with peppers and onions ............ $17.69
- Mediterranean Chicken, topped with artichoke hearts, grape tomatoes, roasted garlic and olives $17.69
- Oven Fried Chicken ............................................................................................ $17.69
- Roasted Turkey Dinner (whole meat) ................................................................. $17.69
- Stuffed Chicken Florentine, stuffed with roasted red peppers and spinach, topped with roasted red pepper sauce ........................................................................... $17.69
PORK
BBQ Pork Ribs, flame grilled and smothered in BBQ Sauce ................................................................. $18.99
Pork Tenderloins in a Marsala Sauce ........................................................................................................... $17.49

SEAFOOD
Cajun Black Tiger Prawns w/White Wine Butter Sauce...............................................................Market Price
Grilled Basa and Pineapple Salsa ...........................................................................................................Market Price
Grilled Salmon Filet served with lemon dill or piccata...............................................................Market Price

PASTAS (Pasta dishes include with Salad, and Garlic Bread)
Baked Spinach Ravioli in Garlic Tomato Sauce.......................................................................$17.20
Beef Stroganoff, beef and mushrooms in a sour cream sauce over egg noodles .............. Market Price
Grilled Chicken on Angel Hair, served with sun-dried tomatoes and cream sauce ........... $16.32
Meat Lasagna .............................................................................................................................................. $16.71
Pasta Primavera, vegetarian pasta w/garden vegetables in a creamy parmesan sauce .......... $15.34
Penne Alfredo with Grilled Chicken ...............................................................................................$16.99
Spaghetti with Meat Sauce .................................................................................................................. $16.32
Vegetable Lasagna ...............................................................................................................................$15.75

Desserts
• Small cookies $1.25 each • Large Cookies $2.00 each • Chef Choice Cupcake or Cake $2.50 each
  (Additional desserts may be requested but prices may vary.)

Like and follow us on Facebook for pictures of our delicious food and fun contests.
Search us @CafeEOCandNCC

Contact via phone at (559) 266-FOOD (3663) or by emailing catering@fresnoeoc.org.
Please order at least 72 hours prior to your event; notice as far in advance of the event is appreciated.
Menu is simply a guide. Custom creations available, talk to our Catering Coordinator to plan a custom menu. Dietary Accommodations are available for allergies, a fee may be charged depending on change of food product.