

CAFE 2121 CATERING MENU

a smiling face is half the meal.

BREAKFAST-

Break away from your boxed cereal or ordinary muffins and bagels and transform your morning into something truly unique (priced /person)

Baked Omelets

Italian Sausage, tomato, mozzarella cheese - 3.5
Mushroom, cheddar, mustard sauce - 3.5
Feta, spinach, mozzarella, artichokes, pesto sauce - 3.5
Prosciutto, cheddar, tomato, mushroom - 3.5
Shrimp, mozzarella, tomato, spinach, pesto sauce - 4.5

Breakfast Wrap

Italian sausage, scrambled eggs, mozzarella cheese and tomato. Served with salsa - 6

Salmon Benedict

Slice of smoked salmon topped with eggs benedict on English muffin or mini French roll - 8

Egg Sandwiches

Poached or hard boiled egg on mini French roll topped with roasted bell pepper, pesto gravy and crumbled feta cheese - 5.5

Stuffed Crepes

Chicken caramelized onions - 8.95
Spinach mozzarella - 8.95
Turkey ham, pineapple, mozzarella - 8.95

Pancakes (three per serving)

Cinnamon apple - 5.95
Pineapple coconut - 5.95
Banana - 5.95
Chocolate chip - 5.95

French Toast Sandwich

Cream cheese and strawberries - 6.95
Bananas - 6.95
Acai berries - 6.95
Apple - 6.95

Plain Honey Granola Cup

A healthy and light option to have at breakfast - 3.75
Add Fruit - 1
Add Nuts - 1.5

Breakfast Turnovers

Puff pastry triangles filled with sausage, grapes, and scrambled eggs - 4.5
Cheddar biscuits w/Italian sausage gravy - 6.95

Add to any breakfast

Coffee - 1.25 (Sumatra, San Diego Sunrise, Coronado Nights, Decaf)
Tea - 1.25 (English Breakfast, Earl Gray w/ Bergamote, Tropical Rain/Mango, Blackberry, Green Envy/Peach)
Juice - 1.25 (Cranberry, Orange) 2.25 (Pomegranate, Acai)
Fruit - 3.50 (freshly cut seasonal fruit)
Banana Angel Cake - 1.75 per slice

FINGER FOODS-

For a tasty treat that is unique in both tastes and presentation, try these appetizers before your main meal

Goat Cheese Stuffed Mushrooms

White button mushrooms have a rich flavor and meaty texture that go well with whipped cream, goat cheese, and garlic filing
Big Tray 40 c - 80
Small Tray 25 c - 50

Eggplant Rolls

Garlic, fresh dill, carrot, ricotta, and walnut rolled into grilled to perfection eggplant strips
Big Tray 100 c - 70
Small Tray 50 c - 40

Crostini

Caramelized onions with diced tomato, chopped bacon and avocado
Goat cheese and grapes
Spinach and pine nuts
Roasted mushroom gorgonzola
Big Tray 40c - 65
Small Tray 25c - 40



SALADS-

Our light and fresh salad recipes are healthy, tasty, and refreshingly different. Many are vegetarian, or have a vegetarian option. Plus, they're low-fat and low carb. Try them all - you won't believe your taste-buds!(priced /person)

Avocado Cup Salad

chopped avocado, tomato, cilantro in avocado skin (V) - 6.95

Seafood Salad

Grilled shrimps, cucumber, and fresh greens in a creamy dill sauce - 8.95

Crepe w/Grilled Prosciutto Salad

Spring mix topped with grilled prosciutto, cranberry, crepe rolls in creamy raspberry dressing - 7.95

Grilled Chicken Grape Salad

Lightly tossed chicken breast strips, grapes - 6.95

GOURMET WRAPS-

Wrap up a lunch or dinner bursting with the intriguing flavors East and West Served in warm tortilla wraps filled with crisp refreshing cucumber, pickled artichoke, fire roasted red bell pepper and feta cheese

Choice of:
Roast Beef - 7.95
Chicken or Beef Gyro - 7.95
Spinach (V) - 6.95

LETTUCE WRAPS-

Delicious and bursting with flavor, lettuce wraps are a great idea for a family style meal. Served on a tray with red onions, tomato, cucumber, artichokes, avocado, bell peppers, carrots, and choice of spicy peanut sauce or creamy dill sauce

Choice of:
Grilled chicken - 6.95
Shrimp - 8.95

DELUXE SANDWICHES-

Mixed with celery, mayonnaise, tomato puree and dill, the flavor explodes out of these dainty sandwiches in a range of shapes filled with shrimp salad, roasted beef, and tuna salad.

Big Tray 40 c - 80
Small Tray 25 c - 50

MONTE CRISTOS-

A great break from the usual dip fried sandwich, our Monte Cristo is grilled and baked

Classic - sliced turkey ham and Swiss cheese joined by raspberry spread on wheat toast buttered and grilled to perfection - 6.95

Pesto Cristo - sliced turkey ham and Swiss cheese joined by homemade pesto sauce on wheat toast buttered and grilled to perfection - 6.95

Spicy Cristo - sliced turkey ham and Swiss cheese joined by spicy homemade sauce on rye toast buttered and grilled to perfection - 6.95



PUFF TRIANGLE SANDWICHES-

Wrapped in flaky low-fat and low-carb puff pastry

Feta, Spinach, Pesto - 4.5
Ricotta, Broccoli - 4.5
Mushroom, Caramelized Onions - 4.5
Sundries Tomatoes, Mozzarella - 4.5

STUFFED-

Pairing meats with fruit is a hot trend in the food world. Sweet, spicy, and hot salsa really wakes up your taste buds - and its low fat too! Impressive delicious and tender

Chicken Breast - 6.95
Tilapia - 8.95
Salmon - 9.95

Choice of stuffing:
Fruit Salsa
Feta, Spinach, Pesto
Ricotta, Broccoli,
Mushroom, Caramelized Onions
Sundried Tomatoes, Mozzarella

PHILO BAGS-

An unusual and unique way of dining. Wrapped in philo dough bags and baked to perfection

Stuffed Chicken Breast - 7.95
Stuffed Tilapia - 9.95
Stuffed Salmon - 10.95

SAFFRON OR CURRY POCKETS-

A fun way to eat veggies and be amazed by the wafted aroma is to try layers of rice topped with tomato and onions and choice of curried

Tilapia - 8.95
Salmon - 9.95
Shrimps - 8.95
Vegetable Mix - 6.95

SKEWERS-

Are you ready to impress your guests? Check these hot, off the grill, items served on a bed of white rice.

Tilapia with Pistachios - rolled in pistachio mixture tilapia filets served with special homemade sauce - 8.95

Fish Kabob - marinated in special marinade morsels of fish with vegetables grilled to perfection - 8.95

Chicken Almond - thread chicken strips, mushrooms, tomatoes marinated in special rosemary marinade sprinkled with almond and grilled to perfection - 6.95

Chicken Kabob - marinated in special marinade morsels of chicken thigh meat with vegetables grilled to perfection - 6.95

Mozzarella and Tomato - stacks of flavor in layers of oven baked mozzarella, tomatoes, basil, and bread (V) - 6.95

Shrimp Kabob - There is no elegant way to eat these delicious aromatic shrimps marinated in special garlic sauce. Just hold them by the tails, pull them off the sticks with your fingers and pop them into your mouth - 8.95

SIDES-

Lentil Tomato and Feta Pilaf - 2.5
Homemade Potato chips - 2.5
Potato wedges - 2.5
Moroccan Rice cinnamon carrot raisin - 3
Rice with steamed vegetables - 2.5
Berry Pistachio mix, berries, goat cheese, and roasted pistachios (V) - 3.5
Watermelon Feta Salad inspired by the Turkish tradition of eating watermelon with salty white cheese in the hot summer months (V) - 3.5
Pear Cranberry Salad spring mix topped w/baked pear, cranberries and feta cheese - 4.5



TRAYS-

Take your own favorite combination of ingredients from these trays (served for min 20 people)

Tijuana Taste Tray

Red beans
Avocado guacamole
Shredded cabbage and carrots
Sliced tomato and onion
Chopped cilantro
Baked tender pork or beef
Dessert/cookie

Middle Eastern Chickpea Platter

Sliced tomato and onion
Chickpea chicken salad
Crumbled feta and sour cream
White or wheat pita bread
Dessert/cookie

Choose one of these combos

Italian Style 9.95

Individual ricotta spinach tortes
Roasted rosemary lemon chicken
Mushroom ricotta
Dessert/cookie

Mediterranean Version 9.95

Greek salad
Chicken apricot filo pie
Spiced rice and lentil
Dessert/cookie

Turkish Touch 9.95

Turkey Roulade
Fettuccini parsley pesto walnut
Coleslaw
Dessert/cookie

Seafood Feast 12.95

Grilled salmon w/wasabi sauce
Shrimp pasta
Coconut cream corn
Dessert/cookie

Moroccan Way 11.95

Moroccan raisin cinnamon pilaf
Lamb tahini w/olives
Orange radish salad
Dessert/cookie