



**ABOVE ALL
CATERING**
& EVENTS

OCTOBER CHEFS SPECIALS

monthly specials are served monday thru friday. minimum 15 people, \$150.00. orders include express delivery only. food is served in eco friendly packaging, disposable serving utensils, plates, and napkins are included. orders must be made at least 24 hours in advance.

• BREAKFAST •

\$8.95

EGG WHITE SCRAMBLE

With chicken sausage, spinach, fete cheese, sliced vie ripened tomatoes.
Served with cottage cheese, cranberry-almond muffins, individual juices, or regular coffee.

• LUNCH •

MONTEREY CHICKEN\$10.00

With jack cheese and pico de gallo. Served with buttered rice with cilantro, green salad with carrots, sweet onion, broccoli, cucumber ranch dressing, and assorted cookies*.

Carved Turkey Sandwich.....\$10.00

Oven roasted turkey breast, cranberry aioli, spinach, crispy onions, on seven grain bread. Served with an Arugula salad with celery, blueberries, fete cheese, pumpkin seeds, balsamic dressing, house made potato chips, and assorted cookies*.

* weekly dessert can be substituted for an additional \$.50 p/p

• WEEKLY DESSERTS •

served with standard corporate lunch menu

October 1-5

Chocolate Chip
Pumpkin Bars

October 8-12

S'more Bars

October 15-19

Caramel Apple
Galette

October 22-26

Pumpkin Scones

October 29-31

Candy Corn
Blondies

Our Chefs concern for the proper level of quality requires certain menu items subject to seasonal availability. We will inform you of any changes so your guests and our management will always be proud of what we serve. Your order is usually delivered within 1/2 hour prior to your serving/eat time. Deliveries are based on a first-come first-serve basis. If our delivery schedule is heavily booked, we may ask that your time be earlier or later to ensure the quality of your food.

* Per Person. Does not include delivery fee and/or sales tax.