



2010 Corporate Menu

Please note that most menu items have minimums. Our food is made fresh to order, so we need advance notice. Please place orders by 3:00 pm two business days before your event. Sooner is even better!

| | |
|---------------|--|
| Pricing | Prices are subject to change without notice |
| Menus | Menu items are subject to change without notice |
| Minimum order | A minimum of \$200.00 plus tax and delivery applies |
| Delivery | Delivery charge vary, starting at \$30.00 for San Diego area |
| Payment | A deposit may be required upon placing your order. The balance is due in cash, check or major credit card. A 3.15% processing fee will be charged to the client for the use of a credit card |
| Venues | Perhaps we can help you find that special room or location for your party or event. You will find a complete list of venue options at www.toastcatering.com |
| Cancellation | Please make cancellations by 3:00 pm, two days before your event. Otherwise, cancellation charges for prepared or purchased items may apply |
| Liquor | TOAST does not hold a liquor license. The customer is responsible for purchasing the liquor and we can provide bartenders with an additional fee. We can also hire a bar catering company |
| Drop Off | All orders include plastic plates, flatware, napkin, cups (when drinks are applicable) and serving utensils. Available upgrades include china, servers and rentals. |

Sandwiches & Wraps

Sandwich Trays

\$6.50 pp

12 guests minimum. Four sandwich minimum of any one type.

Let us do the work. Sandwiches arrive already made on Fresh Ciabatta buns! Choose three meats from the following: Roast Beef, Turkey Breast, Smoked Black Forest Ham, Imported Salami, Tarragon Chicken Salad and Dilled Tuna Salad. Choose two cheeses from the following: Baby Swiss, Cheddar, Provolone and Jack. Includes Crisp Green Lettuce, Vine Ripened Tomato, Pickle and individual packets of Mayonnaise and Yellow Mustard.

Gourmet Sandwiches

\$7.95 pp

12 guests minimum. Six sandwich minimum of any one type.

BOURSIN AND BEEF

Sliced Roast Beef, Garlic Boursin Cheese, served with Crisp Green Lettuce and Vine Ripened Tomato

THANKSGIVING TURKEY

Sliced Turkey, Brie, Bacon and Cranberry Mayo

MUFFULETTA SANDWICH

Salami, Mortadella, Pepperoni, Provolone Cheese and Special Olive Spread

PORTOBELLO SANDWICH

Balsamic Roasted Portobello, Roasted Red Pepper, Goat Cheese and Pesto

CHICKEN CAESAR WRAP

Roasted Chicken Breast, Romaine, Parmesan and homemade Caesar Dressing

SOUTHWESTERN CHICKEN WRAP

Roasted Chicken Breast, Chipotle Sauce, Pepper Jack Cheese, Black Beans and Corn

SMOKED TURKEY BLT WRAP

Honey Smoked Turkey, Bacon, Lettuce, Tomato, Chipotle Ranch and Avocado

CLUB SANDWICH

Sliced Turkey, Smoked Black Forest Ham, Bacon, Avocado, Mayo, Lettuce and Tomato

Value Packages

Sandwich with Salad \$12.00 pp

Assorted Sandwiches

Baby Spinach Salad

Chocolate Chip Cookies or Brownies

Sandwich with Chips \$10.00 pp

Assorted Sandwiches

Bagged Chips

Chocolate Chip Cookies or Brownies

Salads Bowls To Share

All salads are served with bakery rolls

Dressing served on the side. 10 guests minimum.

Classic Salad Selections

| | |
|--|-----------|
| CLASSIC CAESAR SALAD | \$4.00 pp |
| Romaine, Shredded Aged Parmesan, homemade Croutons and Caesar Dressing | |
| BABY SPINACH SALAD | \$4.00 pp |
| With Goat Cheese, Strawberries, Pepitas, Red Onions and Balsamic Vinaigrette | |
| BOW TIE PASTA SALAD | \$4.00 pp |
| Crumbled Feta, Sun Dried Tomatoes, Kalamata Olives and Pesto | |

Signature Salad Selections

| | |
|---|-----------|
| GREEK SALAD | \$5.50 pp |
| Romaine, Cucumbers, Feta Cheese, Red Onion, Kalamata Olives, Tomato and Greek Vinaigrette | |
| ASIAN CHICKEN | \$5.50 pp |
| Cabbage mix, Roasted Chicken, Carrots, Green Onions, Mandarin Oranges, Toasted Almonds, Crispy Chow Mein Noodles, with homemade Sesame-Ginger Vinaigrette | |
| NICOISE SALAD | \$5.50 pp |
| Spring Mix, Tuna, Hardboiled Eggs, Green Beans, Tomatoes, Black Olives served with Red Wine Vinaigrette | |
| MIXED BABY GREENS | \$5.50 pp |
| Candied Pecans, Crumbled Blue Cheese, Endives and Balsamic Vinaigrette | |
| CLASSIC POTATO SALAD | \$5.50 pp |
| Bacon Bits, Eggs, Green Onions, Shredded Cheddar Cheese | |

Toss some protein in your salad:

| | |
|------------------------|-----------|
| Roasted Chicken Breast | \$1.50 pp |
| Baked Tofu | \$1.50 pp |
| Garlic Shrimp | \$2.00 pp |
| Italian Meats | \$2.00 pp |

Value Package

Add fresh fruit salad and brownies for only \$3.00 more per person

Hot Entrées

All entrées are served with a choice of two of the following:
(1) Side dish, (1) Vegetable or (1) Salad. Includes Artisanal Rolls and Butter.

Minimum of 10 guests per item.

Chicken Entrées

\$12.95 pp

CHICKEN MARSALA

Pan Seared and Roasted Chicken Breast topped with Marsala Mushroom Sauce

CHICKEN PICCATA

Chicken Cutlets topped with Lemon-Caper Sauce

CHICKEN PARMESAN

Breaded Chicken Breast topped with Marinara Sauce and Mozzarella Cheese

ROSEMARY LEMON CHICKEN

Roasted Bone in Chicken with Garlic, Lemon and Herbs

CHICKEN TIKKA MASALA

Indian Mild and Creamy Tomato based sauce

CHICKEN ENCHILADAS

Served with homemade Enchiladas Sauce topped with Cheddar Cheese

THAI RED CURRY CHICKEN

Cooked with Lemongrass, Ginger and Vegetables

FILIPINO CHICKEN ADOBO

Marinated and cooked in Soy Sauce, Vinegar, Bacon and Garlic

Seafood Entrées

\$14.95 pp

TROPICAL SALMON

Pan Seared Salmon with Papaya-Mango Salsa

SHRIMP ETOUFFEE

Classic Cajun Shrimp dish cooked in Buttery Sauce

MAHI-MAHI SPANISH STYLE

Served on a bed of Chorizo Sauce

TILAPIA

Citrus and Fresh Herb Crusted

Meat Entrées

\$13.95 pp

BOEUF BOURGUIGNON

Beef Stew in Red Wine, Bacon, Onions and Mushrooms

BEEF STROGANOFF

Eastern European Classic Beef stew served in Rich Mushroom Sauce

MEATLOAF

Moist individual size meatloaf topped with a Sweet Tomato Sauce

STUFFED TOMATOES

With Ground Pork, Parsley and garlic on a bed of Marinara Sauce

Pastas Entrées

\$12.95 pp

PENNE WITH WILD MUSHROOM SAUCE

BAKED ZITI

Ziti Pasta mixed with Ricotta, Parmesan and Mozzarella & Marinara Sauce

TRADITIONAL LASAGNA

Lasagna Noodles Layered with Meat Sauce, Ricotta Cheese, topped with Mozzarella Cheese

ITALIAN SAUSAGE

Penne Pasta with Roasted Red Peppers and Creamy Tomato Sauce

HOT SIDES

(\$3.25 extra for an additional side)

SAFFRON MASHED POTATO

GARLIC MASHED POTATO

RICE PILAF

WILD & BASMATI RICE

Almonds, Currants and Cranberries

BAKED MAC & CHEESE

MAPLE GLAZED ROASTED SWEET POTATOES

GARLIC-ROSEMARY ROASTED FINGERLING POTATOES

BASMATI RICE

JASMINE RICE

HOT VEGETABLES

(\$3.25 extra for an additional side)

OVEN ROASTED ASPARAGUS

SUMMER VEGETABLE SUCCOTASH

Corn, Squash, Edamame, Bell Peppers and Potatoes

CAULIFLOWER AU GRATIN

Roasted Cauliflower topped with Cheesy Sauce

OVEN ROASTED ROOT VEGETABLES

Carrots, Beets and Brussel Sprouts

PETITS POIS À LA FRANÇAISE

Peas cooked with Lettuce and Onion

TIAN PROVENÇAL

Layers of Tomato and Zucchini with Caramelized Onions and topped with Parmesan Cheese

RATATOUILLE PROVENCALE

A Vegetable Stew from South of France with Zucchini, Bell Peppers, Tomatoes, Onions and Garlic