

# Mustard Seed Café / THE PRIVATE CHEF

## CATERING MENU



### **BREAKFAST SELECTIONS:(BUFFET STYLE)**

All of Our Selections Are Prepared with No Trans Fats

#### THE CONTINENTAL:

An Assortment of Freshly Baked Muffins, Breakfast Breads & Croissants  
Served with Preserves, a Selection of Fresh Seasonal Fruits, Orange Juice & Coffee.

7.95 Per Person

#### CONTINENTAL BREAKFAST WITH YOGURT BAR:

Includes Plain Yogurt, House-made Granola, Dried Cranberries, & Honey.

9.25 Per Person

#### BREAKFAST STRATA:

Your Choice of Broccoli & Cheddar or Ham & Swiss  
Served with an Assortment of Breakfast Breads, Fresh Fruits, Juices & Coffee.

9.95 Per Person

#### QUICHE:

Your Choice of Either Quiche Lorraine, Broccoli Cheddar, or Four Cheese  
Served with a Selection of Fresh Fruit, Assorted Breakfast Breads, Juice & Coffee.

9.95 Per Person

#### EGG & VEGGIE WRAP:

Scrambled Eggs & Julienne Vegetables Laced with our House-made Pesto & Shredded Jack Cheese  
Served with Fresh Fruit Assorted Juices & Coffee.

8.75 Per Person

### **LUNCH SELECTIONS:**

#### ALFRESCO DINING:

Includes an Assortment of Italian Meats, Cheeses & Breads, Italian Potato Salad, Peppercini Olives & Cornichons,  
Fresh Vegetable Crudités, Marinated Tomato Salad with Red Onion & Condiments.

11.95 Per Person

#### THE CLASSIC SOUP & SANDWICH BUFFET:

Includes Soup of The Day, an Assortment of Breads, Meats & Cheeses, Lettuce,  
Tomato, Pickles & Condiments, Chef's Pasta Salad & Vegetables.

9.95 Per Person

#### BOX LUNCHES:

Your Choice of Chicken Salad, Tuna Salad, Ham, Turkey, Corn Beef or Salami, a Choice of Swiss Cheese, Cheddar,  
Monterey Jack or Provolone. Bread Choices To Be Multi-grain, Raisin-grain, Sourdough, Potato Dill.  
Served with Fresh Fruit, Italian Potato Salad, Yogurt & a Rice Krispie Bar or Brownie.

8.95 Per Person

#### VEGETARIAN LASAGNA:

Egg Noodles Layered with Sliced Zucchini, Eggplant, Fresh Spinach, Marinara Sauce  
with Provolone & Parmesan Cheeses, Served Buffet Style with Antipasti Style Salad bar.

9.50 Per Person



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## CATERING MENU CONTINUED



### LUNCHEON SALADS:

#### Pan Seared Salmon Salad:

On a Bed of Organic Mixed Greens with Julienne Carrots, Daikons, Cucumbers, Tomatoes & Lemon Basil Vinaigrette. Served with a Fresh Café Muffin.

10.95 Per Person

#### Carmen Miranda Salad:

A Scoop of Chicken Salad On a Bed of Organic Mixed Greens Topped with Toasted Almonds & Door County Dried Cherries with Cubed Melon, Red Grapes & a Splash of Our Blackberry Vinaigrette.

9.50 Per Person

#### Fall Harvest Salad:

Mixed Organic Greens Topped with Dried Cranberries, Sliced Apples, Feta Cheese, Pan Seared Chicken Breast, & Laced with Our House-made Cranberry Vinaigrette. Served with Fresh Cafe Muffin.

9.75 Per Person

#### Classic Caesar Salad:

Topped with Fresh Diced Tomatoes, Seared Chicken Breast & Freshly Grated Parmesan. Served with Fresh Café Muffin.

9.50 Per Person

### TAILGATE PARTY:

#### The Classic Brat & Burger Fry:

House-made Italian Potato Salad, My Own BBQ Baked Beans, Assorted Condiments & Relishes, Buns and Rolls, Vegetable Tray, Sliced Watermelon & House-made Brownies.

14.95 per person

