

Catering MENU

Day Starters

PASTRY TRAY

an assortment of fresh baked croissants, scones, muffins and seasonal danish's

Small 8 pieces | **Medium** 14 pieces | **Large** 20 pieces

CINNAMON ROLL TRAY (72-hour notice required)

fifteen mini cinnamon rolls frosted with vanilla cream cheese

ENGLISH MUFFIN BASKET

one dozen of our signature manna buns, toasted and served with butter and cinnamon sugar cream cheese or strawberry jelly

SEASONAL FRUIT BOWL

based on seasonal availability and quality
serves 10

PARFAIT PACKS

individual yogurt parfaits with homemade granola and seasonal berries

Small 8 parfaits | **Medium** 12 parfaits | **Large** 16 parfaits

THE CONTINENTAL

96-oz coffee traveler (12 8-oz cups, creamers and sweeteners), 1/2 gallon orange juice, ten assorted breakfast pastries and regular seasonal fruit platter

Lunch

SCRATCH BAGUETTE SANDWICH TRAY

choose from turkey and cheese, farm to table veggie or italian grinder

Mini-choose 1 5 sandwiches

Small-choose 2 10 sandwiches

Medium-choose 3 15 sandwiches

Large-choose 4 20 sandwiches

CROISSANT SANDWICH TRAY

served on our flaky butter croissants

choose from chicken salad, club or turkey and cheese

Small 6 sandwiches (12 halves)

Medium 8 sandwiches (16 halves)

Large 10 sandwiches (20 halves)

IT'S A WRAP

choose from chicken caesar, bbq chicken, farm to table veggie or club served in spinach tortillas

Small 6 wraps (12 halves)

Medium 9 wraps (18 halves)

Large 12 wraps (24 halves)

Hot Breakfast

BREAKFAST SANDWICH TRAY

scrambled egg and cheese on our signature manna buns cut in 1/2.

choose from applewood smoked bacon, seasoned pork sausage, black forest ham, or egg white, spinach and tomato (no cheese)

Small 5 sandwiches (10 halves)

Medium 10 sandwiches (20 halves)

Large 15 sandwiches (30 halves)

BREAKFAST BURRITO TRAY

scrambled egg, hash brown potatoes, caramelized onion and cheese wrapped in a flour tortilla. cut in 1/2, served with our homemade fire roasted salsa.

Choose from applewood smoked bacon, seasoned pork sausage, black forest ham, chorizo or vegetarian (spinach and avocado, no meat, spinach tortilla)

Small 5 burritos (10 halves)

Medium 10 burritos (20 halves)

Large 15 burritos (30 halves)

Salads

Regular serves 6 to 8 as a side | **Large** serves 10 to 12 as a side

HAIL CAESAR

chopped romaine, parmesan cheese and house made croutons
caesar dressing on the side

SACRED CAESAR

our hail caesar served with grilled chicken breast

BEST OF THE GARDEN

mixed greens and romaine, tomato, carrot, red onion, cucumber and house made croutons
choice of dressing

CLASSIC COBB

chopped romaine, baked chicken breast, applewood smoked bacon, tomato, gorgonzola cheese, hard boiled egg and sliced avocado
served with ranch dressing

CHINESE CHICKEN SALAD

shredded green and purple cabbage, carrot, mandarin orange, cilantro and sesame seeds
served with a sesame dressing and crispy noodles on the side

BBQ CHICKEN SALAD

chopped romaine, grilled chicken breast, black beans, roasted corn, tomato, jicama, green onion and cilantro
served with bbq sauce and ranch dressing



We kindly ask for 48-hour advance notice. We will do our best to accommodate shorter notice but cannot guarantee acceptance of orders
Contact our catering specialist for orders or inquiries at 949.859.2253 or info@scratchbakerycafe.com

Catering MENU

Boxed Lunch

8 order minimum

THE BASIC BOX

choice of turkey and cheese, ham and cheese, italian grinder or farm to table veggie served on our french roll with chips and a cookie

DELI STYLE

choice of turkey and cheese, ham and cheese, italian grinder or farm to table veggie served on our french roll with potato salad and cookie

Large Group Offerings

72 hour notice required

MINI QUICHE PLATTER

36 mini quiches: 18 lorraine and 18 spinach and tomato

MINI PASTRY TRAY

6 dozen mini croissants, scones and pastries
additional pastries available in quantities of 12

Sweets

minimum 48-hour notice required

COOKIE TRAY

16 house baked cookies, chocolate chip, oatmeal almond chocolate chip snickerdoodle and seasonal

CHEESECAKE BITES *72 hour notice required, 3 dozen minimum*

bite sized cheesecakes
choose from: new york or seasonal flavor

MINI TARTS *72 hour notice required, 3 dozen minimum*

seasonal mini tarts

CREAM PUFF PLATTER

nine vanilla and nine chocolate cream puffs

SEASONAL BAR TRAY

1 dozen seasonal bite size bars

CAKE BITES

petit-fare cake bites. mix and match available
choose from double chocolate, carrot, coconut, custard, red velvet or lemon

BROWNIE BITE TRAY

1 dozen house baked fudge brownie bites

Beverages

COFFEE TRAVELER

serves 12 8-oz cups
includes cups, creamers, sweeteners and stir sticks

ORANGE JUICE

1/2 gallon served with 10 cups

THIRST QUENCHER

3 each: coke, diet coke, sprite and premium water

PREMIUM WATERS

10 premium water bottles



We kindly ask for 48-hour advance notice. We will do our best to accommodate shorter notice but cannot guarantee acceptance of orders
Contact our catering specialist for orders or inquiries at 949.859.2253 or info@scratchbakerycafe.com