

Island View CATERING

Executive Chefs Geoffrey A Boyd & Avrey Parsons-Field
www.islandviewcatering.com
805-569-5747

Corporate Lunch Menu

Appetizers

All Prices Per Person with 5 Person Minimum for Each Selection

Spinach Artichoke Fondue	Creamy Spinach, Roasted Artichoke, and Goat Cheese Served with Italian Herb Flatbread	\$6
Quesadilla	Sharp Cheddar Cheese in a Fresh Flour Tortilla Served with Chipotle Lime Sour Cream and Fresh Pico de Gallo	\$5
Bruschetta	Vine-Ripened Tomato, Garlic, and Fresh Basil Tossed with Extra Virgin Olive Oil Served with Garlic Crostini	\$5
Potato Skins	Roasted Russet Potato Skin Smothered with Cheddar Cheese, Bacon, and Scallion Served with Chipotle Buttermilk and Sour Cream Dipping Sauces	\$5

Salads

Loganberry	Mixed Greens with Candied Pecans and Gorgonzola Cheese Loganberry Balsamic Vinaigrette, Add Grilled Chicken Breast	\$7/\$9
Caesar	The Classic with Garlic Croutons and Shaved Parmeseano Reggiano Add Grilled Chicken, Sirloin Steak, or Sautéed Shrimp	\$6/\$8
Hot House	Cucumber, Vine-Ripened Tomato, Kalamata Olive, and Heart of Romaine Tossed in a Basil Vinaigrette with Feta Cheese	\$7
Mixed Field Greens	With Sweet Roasted Cherry Tomatoes and Goat Cheese Croutons Tossed in a Balsamic Vinaigrette	\$7
BBQ Chicken	Grilled Chicken Breast, Heart of Romaine, Diced Tomato, and Jicama Tossed in a BBQ Ranch Dressing Topped with Toasted Pita Strips	\$8

Pastas

Grey Goose Vodka Cream	Imported Farfalle Pasta with Roasted Chicken Vodka Tomato Cream Sauce	\$8
Vine-Ripened Tomato	Penne Pasta Tossed With Tomato, Garlic, Fresh Basil, and Extra Virgin Olive Oil	\$6
Marinara	Imported Penne Pasta in a Spicy Marinara Sauce Add Grilled Chicken Breast	\$6/\$8
Primavera	Fusili Pasta and Roasted Vegetables in a Garlic Parmesan Cream Sauce Add Grilled Chicken Breast	\$6/\$8

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Sandwiches and Wraps

Roast Beef	With Provolone Cheese, Mixed Greens, Roasted Tomato, and Grilled Onion Served on an Italian Roll with Horseradish Aioli	\$8
Beef Wrap	With Garlic Cream Cheese, Mixed Greens, Roasted Tomato, and Grilled Onion Zesty Garlic Wrap	\$8
Roast Turkey Breast	With Monterey Jack Cheese, Bacon, Mixed Greens, and Fresh Tomato Served on a Whole Wheat French Roll with Avocado Aioli	\$8
Turkey Wrap	Turkey with Jack Cheese, Sliced Avocado, Mixed Greens, and Fresh Tomato Whole Wheat Wrap with Garlic Herb Spread	\$8
Ham & Swiss	Double Stacked Black Forest Ham and Aged Swiss Served on a French Roll with Whole Grain Mustard Aioli	\$8
Tuna	Albacore Tuna Salad with Marinated Red Onion and Radish Sprouts Served on Thick Sliced Sourdough	\$7
Tuna Wrap	Albacore Tuna Salad with Marinated Red Onion, Sliced Tomato, and Mixed Greens Spinach Wrap with Black Olive Cream Cheese Spread	\$7
BBQ Chicken	Cilantro BBQ Chicken Breast, Roasted Red Pepper, Jack Cheese, and Red Onion Served on Toasted Potato Bun	\$8
Club	Roast Turkey Breast, Black Forest Ham, Bacon, Swiss Cheese, and Sliced Tomato Served Double Decker on Country Style White Bread	\$9
Veggie	Cucumber, Sprouts, Avocado, Tomato, Mushroom, and Green Bell Pepper Served on Whole Wheat Roll with Red Wine Vinaigrette and Choice of Cheese	\$7
Veggie Wrap	Cucumber, Sprouts, Avocado, Tomato, Mushroom, and Green Bell Pepper Sun Dried Tomato Wrap with Herb Cream Cheese	\$7
Roasted Vegetable	Roasted Mushroom, Squash, Eggplant, Cherry Tomatoes, Onion, and Bell Peppers Served on Toasted Sourdough with Buffalo Mozzarella	\$8
Bistro	Triple Cream Brie, Prosciutto, and Vine-Ripened Tomato Served on a French Baguette with a Side of Dijon Mustard	\$7

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Sides

Potato Salad	Sliced Potato with Hard Boiled Egg, Celery, and Red Onion With a Fresh Dill and Sour Cream Dressing	\$5
German Potato Salad	Roasted Red Potato, Green Onion, Smoked Bacon, and Fresh Parsley With a Warm Dijon Mustard and Red Wine Vinaigrette	\$6
Pasta Salad	Farfalle Pasta, Vine-Ripened Tomato, and Fresh Basil With a Garlic Parmesan Vinaigrette	\$5
Penne Salad	Tomato, Spinach, Black Olive, Bell Pepper, Onion, Broccoli and Feta Cheese With a Tangy Buttermilk Vinaigrette	\$6
Corn Tortilla Chips	With Freshly Chopped Pico de Gallo and Chipotle Salsa Asada Add Guacamole or Grilled Mango and Pineapple Salsa	\$3/\$5

Desserts

Cookies	Chocolate Chip, White Chocolate Macadamia, and Oatmeal Raisin	\$2
Brownies	Rich Double Chocolate Brownies	\$2
Bundt	Slice of Moist Lemon Bundt Cake Drizzled with Royal Icing	\$4
Chocolate	Thick Wedge of Double Chocolate Cake	\$4

Beverages

Bottled	Selection of Soda, Diet Soda, Bottled Water, and Bottle Tea	\$3
Pitchers	Fresh Brewed Iced Tea, Lemonade, and Ice Water	\$3
Coffee	Piping Hot Regular and Decaf Cream, Milk, and Assorted Sweeteners	\$3

All Prices Per Person with 5 Person Minimum for Each Selection

Price Includes Delivery, Serving Utensils, Paper, and Plastic

Beverage Selection Includes Cups, Stirrers, and Napkins

Prices Do Not Include Applicable Sales Tax

We Reserve the Right to Substitute Like Items Due to Seasonality or Availability

Make Checks Payable to: *Island View Catering*

5% Surcharge for All Credit Card Payments