

ELLIE'S TABLE 2026 PICK UP CATERING MENU



JAYS CATERING CO.



ELLIE'S TABLE EGAN HOUSE
SAN JUAN CAPISTRANO, CA

TUESDAY - SUNDAY
7:30 AM - 4:00 PM

*HOURS SUBJECT TO CHANGE ON HOLIDAYS

ELLIE'S TABLE AT THE BOARDWALK
IRVINE, CA

MONDAY - FRIDAY
7:30 AM - 4:00 PM

*HOURS SUBJECT TO CHANGE ON HOLIDAYS

CONTACT US AT:
949.558.5310 & INFO@ELLIESTABLE.COM

VISIT US ONLINE AT:
JAYSCATERING.COM & ELLIESTABLE.COM

ORDERING INFORMATION

PICK-UPS AT ELLIE'S TABLE

Pick ups of cold food are readily available at both of our beautiful Ellie's Table locations during regular cafe hours - The Boardwalk cafe in Irvine and Egan House in San Juan Capistrano! For hot food or orders over \$350, delivery directly to you is available for the ultimate convenience!

DELIVERY ORDERS

Delivery is available seven days a week and scheduled within a 45-minute window of your choice. All items are sent in disposable containers and platters for ease of service and cleanup. A minimum food order of \$250 Monday through Thursday and \$350 Friday through Sunday applies. Delivery charges are based on time of delivery and location.

ORDERING INFORMATION

Gratuity will be added to your order.

Please place Delivery and Pick-Up orders by 11:00 am three business days prior to the event date. Large orders and specialty items will need advanced notice – please inquire. Please be aware popular dates will close further in advance. Jay's will not process any order without payment in full, a signed contract and signed Terms and Conditions. Please contact an event specialist for details. While Jay's strives to ensure accuracy, we reserve the right to correct any errors in pricing or descriptions, and to cancel or refuse to accept any order based on an incorrect price or description. Prices are subject to change without notice due to market conditions. Due to changes in the food supply chain, menu substitutions may be required even after an order is placed. When possible, you will be notified in advance if this is necessary on your order.

LARGER ORDERS & ADDITIONAL SERVICES

For a more extensive menu with even more food and beverage options, please email info@elliestable.com and the Full Menu will be promptly sent to you. We do offer additional services such as executive setups and staffed events for your convenience.

*CONSUMER ADVISORY - CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE RISK OF FOODBORNE ILLNESS ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS



Founded in 2016 our flagship location,
Ellie's Table Egan House in San Juan Capistrano

FROM OUR FAMILY TO YOURS

Since 1967, and even before then, Jay & Eleanor Mastroianni loved hosting friends and family for large events like elegant dinner parties, intimate backyard picnics, holiday gatherings, and more which kick-started their Jay's Catering and Ellie's Table journey. From beginning as a milkman to becoming known as one of Orange County's premier caterers, Jay did not flourish alone. Jay employed his family's help from developing recipes to marketing the business. He persuaded Eleanor to join in and trade her nursing cap for a chef's hat. Eleanor conceptualized and brought to life the first Jay's Catering menu that included dishes rooted in Italian family tradition after leaving her beloved job as a registered nurse. The husband and wife duo shared a passion for people and were blessed with impeccable culinary talents that they shared over 50 years ago, and we still share today



CELEBRATING
50
YEARS IN BUSINESS.

Our SANDWICHES, SALADS & MORE MENU

PICK AND CHOOSE YOUR FAVORITE ITEMS FROM OUR SANDWICHES, SALADS AND MORE MENU. FROM OUR FAMOUS PALM SANDWICHES TO SALADS AND TRAYS, CRAFT A PERSONALIZED MENU THAT YOU AND YOUR GUESTS WILL LOVE, OR SELECT OUR POPULAR DELUXE COLD BUFFET OR PALM SANDWICH BUFFET THAT STARTED IT ALL AND STILL TO THIS DAY IS A HOT COMMODITY.



Our SANDWICHES, SALADS & MORE MENU

A LA CARTE SANDWICHES

JAY'S FAMOUS PALM SANDWICHES

TURKEY & HAM

TRAY OF 12	\$46 ⁰⁰
TRAY OF 16	\$57 ⁰⁰
TRAY OF 20	\$68 ⁰⁰
TRAY OF 45 HAM	\$140 ⁰⁰
TRAY OF 45 TURKEY	\$146 ⁰⁰

ROAST BEEF

TRAY OF 8	\$36 ⁰⁰
TRAY OF 12	\$50 ⁰⁰
TRAY OF 16	\$64 ⁰⁰

EGG SALAD OR TUNA SALAD PALM SANDWICHES

TRAY OF 8	\$32 ⁰⁰
TRAY OF 12	\$47 ⁰⁰
TRAY OF 16	\$62 ⁰⁰

VEGETARIAN PALM SANDWICHES

TRAY OF 8	\$34 ⁰⁰
TRAY OF 12	\$50 ⁰⁰
TRAY OF 20	\$80 ⁰⁰

TARRAGON CHICKEN SALAD PALM SANDWICHES

TRAY OF 8	\$43 ⁰⁰
TRAY OF 12	\$64 ⁰⁰
TRAY OF 16	\$84 ⁰⁰

MINI PALM SANDWICHES

TRAY OF 15	\$46 ⁰⁰
TRAY OF 30	\$87 ⁰⁰

TURKEY FOCACCIA TRIANGLE SANDWICH

With sun-dried tomato mayo

TRAY OF 12	\$48 ⁰⁰
TRAY OF 24	\$90 ⁰⁰

VEGETARIAN FOCACCIA TRIANGLE SANDWICH

Buffalo mozzarella, tomato, arugula radicchio mix, and pesto aioli

TRAY OF 12	\$51 ⁰⁰
TRAY OF 24	\$96 ⁰⁰

ON THE SIDE

ADD INDIVIDUAL AIOLIS ON THE SIDE

PESTO 2OZ	\$1.25
HORSERADISH 2OZ	\$1.25
SUNDRIED TOMATO 2OZ	\$1.25

TRAYS

CHARCUTERIE TRAY

Includes salami, prosciutto, mortadella, European cheeses, olives, pistachios, & dried apricots. Served with fig jam, Crostinis & crackers

14 X 14 TRAY (SERVES UP TO 15)	\$125 ⁰⁰
16 X 16 TRAY (SERVES UP TO 25)	\$175 ⁰⁰

CHEESE TRAY

May include an assortment of sliced brie, gouda, smoked gouda, port wine and sage derby, pepper jack, havarti, and mustard seed ale, served with crackers

12 X 12 TRAY (SERVES UP TO 15)	\$52 ⁰⁰
16 X 16 TRAY (SERVES UP TO 25)	\$84 ⁰⁰
18X18 TRAY (SERVES UP TO 50)	\$154 ⁰⁰

MEDITERRANEAN TRAY

Includes caprese skewers, prosciutto de Parma, mozzarella cheese, kalamata olives, artichoke hearts, roasted vegetables, pita triangles and hummus dip

14 X 14 TRAY (SERVES UP TO 15)	\$78 ⁰⁰
16 X 16 TRAY (SERVES UP TO 25)	\$115 ⁰⁰

ANTIPASTO TRAY

Includes salami, prosciutto de Parma, mortadella, capicola, provolone, fontina, mozzarella, pepperoncinis, artichokes, grilled red peppers and kalamata olives

14 X 14 TRAY (SERVES UP TO 15)	\$78 ⁰⁰
16 X 16 TRAY (SERVES UP TO 25)	\$115 ⁰⁰

FRESH VEGETABLE TRAY

May include carrots sticks, jicama, celery, bell peppers, grape tomatoes and buttermilk ranch dip

12 X 12 TRAY (SERVES UP TO 15)	\$42 ⁰⁰
14 X 14 TRAY (SERVES UP TO 25)	\$66 ⁰⁰
16 X 16 TRAY (SERVES UP TO 50)	\$115 ⁰⁰

GRILLED MARINATED VEGETABLE TRAY

Includes grilled bell peppers, eggplant, squash, carrots, kalamata olives and artichoke hearts

12 X 12 TRAY (SERVES UP TO 15)	\$48 ⁰⁰
16 X 16 TRAY (SERVES UP TO 25)	\$75 ⁰⁰

SEASONAL FRESH FRUIT PLATTERS

Curated assortment of the season's best fruit

12 X 12 TRAY (SERVES UP TO 12)	\$48 ⁰⁰
14 X 14 TRAY (SERVES UP TO 25)	\$90 ⁰⁰
16 X 16 TRAY (SERVES UP TO 40)	\$130 ⁰⁰

Our
**SANDWICHES, SALADS
 & MORE MENU**

GREEN SALADS

PEAR SALAD

Romaine and wild field greens with sliced pears, dried cranberries, Stilton cheese & walnuts. Served with a pear vinaigrette.

SERVES 6-8	\$31.00
SERVES UP TO 12	\$57.00
SERVES UP TO 25	\$93.00

TANGERINE AND PECAN SALAD

Goat cheese, pecans, tangerines, cranberries, mixed greens, and agave vinaigrette

SERVES UP TO 12	\$57.00
SERVES UP TO 25	\$93.00

ENSALADA LAS MESAS

Frisee and baby arugula, baby radish, red onion, paprika candied pepitas, sharp cotija cheese, and grape tomatoes. Served with our blue agave lime dressing.

SERVES UP TO 12	\$57.00
SERVES UP TO 25	\$93.00

ROASTED GOLDEN BEET SALAD

With hazelnuts, scallions, chicory, fresh picked herbs, shaved aged goat cheese, and a fresh lemon garlic vinaigrette

SERVES 6-8	\$31.00
SERVES UP TO 12	\$57.00
SERVES UP TO 25	\$93.00

MIXED GREEN SALAD

Romaine with cherry tomatoes, olives, and cucumbers. Served with ranch dressing or balsamic vinaigrette

SERVES UP TO 12	\$48.00
SERVES UP TO 25	\$87.00

CAESAR SALAD

Romaine lettuce, parmesan cheese, fresh garlic croutons and Caesar dressing,

SERVES UP TO 12	\$48.00
SERVES UP TO 25	\$87.00

ASIAN KALE SALAD

Kale, carrots, green apples, tangerines, pomegranate seeds, radish sprouts, toasted sliced almonds, and agave vinaigrette

SERVES 6-8	\$28.00
SERVES UP TO 12	\$57.00
SERVES UP TO 25	\$98.00

COMPOSED SALADS

ELLIE'S POTATO SALAD

Potatoes, hard-boiled eggs, sweet relish, mayo, & mustard

SERVES 15 TO 20.....	\$41.00
----------------------	---------

GREEK QUINOA SALAD

Quinoa with tomatoes, cucumber, olives and feta cheese

SERVES 8 TO 10	\$36.00
SERVES 15 TO 20	\$56.00

BROCCOLI BACON SALAD

Broccoli, bacon, sunflower seeds, golden raisins and mayo dressing

SERVES 8 TO 10	\$35.00
SERVES 15 TO 20	\$60.00

PANINI PASTA SALAD

Penne pasta, sun-dried tomatoes, feta, and fresh basil

SERVES 15 TO 20	\$44.00
-----------------------	---------

THAI NOODLE SALAD

Chow Mein Noodles, julienne veggies, peanuts, and peanut dressing

SERVES 15 TO 20	\$45.00
-----------------------	---------

ELLIE'S PASTA SALAD

Penne pasta, red onion, feta, salami, peppadews, basil, red wine vinaigrette

SERVES 8 TO 10	\$33.00
SERVES 15 TO 20	\$56.00

SUMMER IN TUSCANY PASTA SALAD

Grilled kale, red peppers, sun-dried tomatoes, pine nuts, fresh basil and mozzarella

SERVES 15 TO 20	\$52.00
-----------------------	---------

AGAVE FRUIT SALAD

Diced cantaloupe, honeydew, pineapple, grapes, and blueberries. Tossed with agave nectar

SERVES 8 TO 10	\$33.00
SERVES 15 TO 20	\$56.00

TARRAGON CHICKEN SALAD

Grilled chicken, red and green grapes, almonds, cranberries and tarragon dressing

SERVES 8 TO 10	\$48.00
SERVES 12 TO 15	\$84.00

Our SANDWICH BUFFETS

DELUXE COLD BUFFET

Our Cold Buffet Menu with Gourmet Options.

CHOOSE THREE DELUXE GOURMET SANDWICHES OR WRAPS.

HAM AND SWISS

Honey ham and Swiss with lettuce, tomatoes, mayo and honey dijon mustard on fresh baked hoagie

ROAST BEEF AND CHEDDAR

Roast beef and cheddar with lettuce, tomatoes, crispy onions, and creamy horseradish on fresh baked hoagie

TURKEY, AVOCADO & SWISS

Roasted turkey, sliced avocado, and Swiss cheese with lettuce, tomato and Dijon mustard on fresh baked cheese roll

GRILLED CHICKEN, BACON & AVOCADO

Marinated sliced chicken breast, crisp bacon, sliced avocado, provolone cheese, lettuce, & tomato with Dijon mustard on a large cheese roll

TURKEY FOCACCIA

Homemade focaccia stuffed with thinly sliced turkey breast and sun-dried tomato mayo

BBQ CHICKEN

Sliced smoked BBQ chicken breast, cabbage slaw, crispy onions and mayo on fresh baked brioche

PESTO CHICKEN ON FOCACCIA

Marinated sliced grilled chicken breast with provolone cheese, sun-dried tomatoes and pesto cream cheese spread on homemade focaccia

VEGAN PORTOBELLO MUSHROOM

Balsamic marinated portobello mushrooms, roasted red peppers, spinach, daikon sprouts, and olive tapenade on homemade focaccia. Served with a side of Argentinean chimichurri

RANCH CHICKEN WRAP

Grilled chicken, chopped red onion, tomato, shredded lettuce, jack and cheddar cheeses, wrapped in a flour tortilla and a side of ranch dressing

CHICKEN, BACON & GORGONZOLA WRAP

Grilled chicken breast, bacon crumbles, Gorgonzola cheese, crisp apple slices, shredded lettuce in a flour tortilla and a side of zesty raspberry chipotle spread

CHICKEN CAESAR SALAD WRAP

Grilled chicken, grated parmesan cheese, julienne romaine lettuce in a flour tortilla and a side of our homemade Caesar dressing

SOUTHWEST CHICKEN WRAP

Grilled chicken, pepper jack cheese, avocado, red onion, lettuce, tomato, in a flour tortilla and a side of cilantro pepita dressing

CABO CHICKEN WRAP

Grilled chicken, black beans, pico de gallo, avocado, shredded lettuce wrapped in a flour tortilla and a side of secret Cabo dressing

GRILLED VEGGIE WRAP

Roasted red peppers, eggplant, zucchini, carrots, spinach, daikon sprouts, poblano hummus spread in a flour tortilla and a side of balsamic reduction

CHOOSE 2 COMPOSED SALADS

THAI NOODLE SALAD

PANINI PASTA SALAD

GREEK QUINOA SALAD

AGAVE FRUIT SALAD

LOADED POTATO SALAD

BROCCOLI BACON SALAD

ELOTE CORN SALAD

ELLIE'S PASTA SALAD UPGRADE \$1.50/PERSON

CHOOSE ONE GREEN SALAD

MIXED GREEN SALAD

CAESAR SALAD

MEXICAN CAESAR SALAD

PEAR AND WALNUT SALAD

TANGERINE AND PECAN SALAD

WILD CHERRY SALAD

15+\$26.00/PERSON

30+\$24.00/PERSON

*gluten free options available

A LA CARTE WRAPS

CHOOSE ONE FLAVOR:

RANCH CHICKEN

CHICKEN CAESAR

SOUTHWEST CHICKEN

GRILLED VEGGIE

TRAY OF 6\$62.00

TRAY OF 8\$78.00

*gluten free upgrade available

Our
TEA MENU

PETITE SELECTIONS

CHOICE OF TWO TEA SANDWICHES

See options below.

CHERRY SCONES

with lemon curd

FRESH FRUIT

GORGONZOLA CARAMELIZED ONION BRUSCHETTA

CAPRESE SKEWERS

RASPBERRY ROSE MACARONS

15 - 29\$23.00/PERSON
30+\$22.00/PERSON

SAVORY BITES

CHOICE OF TWO TEA SANDWICHES

See options below.

CHERRY SCONES

with lemon curd

FRESH FRUIT

DEVILED EGGS

CAPRESE SKEWERS

PEAR AND GOAT CHEESE TARTS

SHRIMP AND MANGO SPRING ROLLS

with ginger citrus soy sauce

GORGONZOLA CARAMELIZED ONION BRUSCHETTA

15 - 29\$28.00/PERSON
30+\$26.00/PERSON

GRAND COLLECTION

CHOICE OF TWO TEA SANDWICHES

See options below.

CHERRY SCONES

with lemon curd

FRESH FRUIT

DEVILED EGGS

CAPRESE SKEWERS

SHRIMP AND MANGO SPRING ROLLS

with ginger citrus soy sauce

RASPBERRY ROSE MACARONS

LEMON CURD TARTS

RASPBERRY CHOCOLATE DECADENCE

15 - 29\$35.00/PERSON
30+\$33.00/PERSON

BRUNCH INSPIRED

CHOICE OF TWO TEA SANDWICHES

See options below.

CHERRY SCONES

with lemon curd

FRESH FRUIT

MINI QUICHE SQUARES

Choice of Lorraine, Chile Relleno, or Vegetarian

RADICCHIO WRAP

with smoked turkey

MINI CROISSANTS

assortment of butter, chocolate, and almond

RASPBERRY ROSE MACARONS

LEMON CURD TARTS

RASPBERRY CHOCOLATE DECADENCE

15 - 29\$36.00/PERSON
30+\$34.00/PERSON

TEA SANDWICHES - CHOOSE TWO

Egg Salad Tea Puff - Cashew Chicken Salad Tea Puff - Tuna Salad on Squaw - Turkey & Cranberry Cream Cheese on Squaw - Turkey on Focaccia with Sun-Dried Tomato - Tomato, Mozzarella & Pesto on Focaccia - Cucumber & Cream Cheese on White - Prosciutto, Apple & Arugula on White - Roast Beef with Horseradish Aioli on White - Peanut Butter & Jelly on White

Our DINNER MENU

—
hot food pickups available from 3:45 pm - 4:45 pm

OUR DINNER MENU HOUSES A LARGE ARRAY OF CLASSIC CUISINES AND TRADITIONAL FLAVORS THAT ARE SURE TO SATISFY THE PALATES OF YOUR GUESTS. PERFECT FOR THE OFFICE, HOME GATHERINGS, AND CELEBRATIONS.



Our

SIGNATURE BUFFETS

ZUCCHINI LIME CHICKEN

Chicken breast stuffed with zucchini, bread stuffing with a lime chardonnay sauce. Served with basmati rice, fresh vegetables, and fresh baked cheese rolls.

12+\$24.00

CHICKEN VERONIQUE

Boneless chicken breast with a champagne cream sauce & grape garnish. Served with rice pilaf, fresh vegetables, and fresh baked cheese rolls.

12+\$23.00

CHICKEN MARSALA

Chicken breast with mushrooms & marsala wine sauce. Served with mashed potatoes, fresh vegetables, and fresh baked cheese rolls.

12+\$23.00

TEQUILA LIME CHICKEN

Grilled chicken breast in a tequila-lime marinade with cilantro sauce. Served with Spanish rice, fresh vegetables, and chips & salsa.

12+\$23.00

CHICKEN PARMIGIANA

Classic parmigiana with marinara & melted mozzarella cheese. Served with spaghetti noodles, fresh vegetables, and fresh baked rosemary focaccia.

12+\$24.00

CABERNET BRAISED SHORT RIBS

Beef Short Ribs braised slowly in red wine and demi-glaze with aromatics. Served with garlic mashed potatoes, fresh vegetables, and fresh baked cheese rolls.

12+\$32.00

JAY'S FAMOUS POT ROAST

Slow-cooked pot roast. Served with mashed potatoes, fresh vegetables, and fresh baked cheese rolls.

12+\$24.00

KALUA ROASTED PULLED PORK

Slow roasted pork with tangy BBQ sauce and cheese rolls. Served with mac and cheese & apple slaw.

12+\$22.00

DELUXE PASTA BUFFET

CHOICE OF

CHICKEN ROTOLO BOLZANO

VEGETARIAN ROTOLO BOLZANO

TORTELLINI WITH CREAMY PESTO

CHICKEN RIGATONI

PENNE ALLA CHECCA

STUFFED PASTA SHELLS

FETTUCCINE ALFREDO

Served with fresh vegetables, Caesar salad, and fresh baked rosemary focaccia

ONE SELECTION

12+\$19.00

TWO SELECTIONS:

12+\$23.00

POTATO & CHILI BAR

Baked or mashed potatoes with bacon crumbles, jack & cheddar cheeses, sour cream, broccoli, and green onion tops. Served with choice of meat or vegetarian chili, corn bread & butter.

12+\$20.00



Our
**ULTIMATE
DINNER MENU**

ENTREES

BOTH ENTREES INCLUDED

CABERNET BRAISED SHORT RIBS

Beef Short Ribs braised slowly in red wine and demi-glaze with aromatics.

CHICKEN SCALLOPINI

Breaded chicken breast in a decadent cream sauce and topped with sliced mushrooms and capers

SIDES

BOTH SIDES INCLUDED

GOURMET MASHED POTATOES

Yukon potatoes with butter, garlic and heavy cream

FRESH VEGETABLE MEDLEY

Broccoli, cauliflower, carrots, and zucchini

SALADS

CHOOSE ONE SALAD

PEAR SALAD

Romaine and wild field greens with sliced pears, dried cranberries, Stilton cheese & walnuts. Served with a pear vinaigrette.

ENSALADA LAS MESAS

Frisee and baby arugula, baby radish, red onion, paprika candied pepitas, sharp cotija cheese, and grape tomatoes. Served with our blue agave lime dressing.

CAESAR SALAD

Romaine lettuce, parmesan cheese, fresh garlic croutons and Caesar dressing.

SERVED WITH CHEESE ROLLS

12+ \$43.00 / PERSON



A close-up photograph of a table laden with various breakfast pastries and breads. In the foreground, there's a round tart with a lemon slice on top, a small chocolate cake with raspberries, and a round bread with white icing drizzle. In the background, there's a large cinnamon roll with white icing, a chocolate chip scone, and a croissant with chocolate drizzle. A glass of orange juice and a cup of coffee are also visible. The background is softly blurred, showing wooden chairs.

Our **BREAKFAST MENU**

—
KICK-START YOUR MORNING WITH OUR BREAKFAST MENU. FROM CONVENIENT AND NUTRITIOUS OPTIONS LIKE OUR VAST ARRAY OF BREAKFAST BURRITOS, BRUNCH BREADS, AND BOXED ITEMS, TO SWEET FAVORITES LIKE OUR ELLIE'S TABLE PASTRIES AND BLUEBERRY FRENCH TOAST CASSEROLE, THIS MENU PACKS A POWERFUL PUNCH OF FLAVOR. PERFECT FOR AN OFFICE TREAT, BABY OR BRIDAL SHOWER BRUNCH, AND MORE!

Our
**BREAKFAST
 MENU**

CONTINENTAL

YOUR CHOICE OF THREE ASSORTED PASTRIES

FRUIT & CHEESE DANISH

PECAN ROLLS

ASSORTED MUFFINS

CINNAMON ROLLS

ASSORTED SCONES

ASSORTED BAGELS WITH CREAM CHEESE

GINA'S APRICOT OATMEAL BARS

MINI EUROPEAN COFFEE CAKE

SERVED WITH SEASONAL FRESH FRUIT

12+ \$8.50/ PERSON

ELLIE'S BREAKFAST BURRITOS

SAUSAGE & EGGS

with cheddar cheese

BACON & EGGS

with scallions and pepper jack cheese

EGG WHITE SCRAMBLE

with herbs de provence, wild mushrooms, spinach, and boursin cheese

VEGAN (V)

with homestyle potatoes, soyrizo, and black beans

SERVED WITH JAY'S HOMEMADE SALSA OR SALSA VERDE

6 PACK
 (2 SAUSAGE, 2 BACON, 2 EGG WHITE - OR ALL ONE TYPE) \$49.50
 12 PACK
 (4 SAUSAGE, 4 BACON, 4 EGG WHITE - OR ALL ONE TYPE) \$98.00
 EACH \$8.50

CLASSIC BREAKFAST BURRITOS

EGG AND CHEESE

EGG, BACON, AND CHEESE

EGG, HAM, AND CHEESE

EGG, SAUSAGE, AND CHEESE

SERVED WITH JAY'S HOMEMADE SALSA

10 PACK (MINIMUM OF 5 PER ITEM) \$75.00
 20 PACK (MINIMUM OF 5 PER ITEM) \$145.00

ELLIE'S INDIVIDUAL QUCHE (Gluten Free)

BACON QUCHE

onion, bacon, & havarti cheese

VEGETARIAN QUCHE

Caramelized red onion, garlic, gruyere cheese, scallions

CHILE RELLENO QUCHE

Bacon, chile relleno, pepper jack cheese

5 PACK \$46.00
 10 PACK \$91.00

DEEP DISH QUCHE

CHILE RELLENO QUCHE

Bacon, chile relleno, pepper jack cheese

QUICHE LORRAINE

Smoked ham, onion, gruyere cheese

VEGETARIAN QUCHE

Spinach, mushroom, onion, cheddar and jack cheese

(SERVES 10 TO 15) \$58.00
 (SERVES 25 TO 32) \$98.00

GLUTEN FREE DEEP DISH QUCHE

VEGETARIAN QUCHE

Spinach, mushroom, onion, cheddar and jack cheese

(SERVES 10 TO 15) \$62.00
 (SERVES 25 TO 32) \$118.00

A LA CARTE ITEMS

QUICHE SQUARES TRAY

Chile Relleno, Vegetarian or quiche Lorraine

(TRAY OF 24) \$60.00

BLUEBERRY FRENCH TOAST CASSEROLE

with fresh blueberries and powdered sugar glaze

(SERVES 10 TO 15) \$42.00

SEASONAL FRESH FRUIT PLATTERS

Curated assortment of the season's best fruit

12 x 12 TRAY (SERVES UP TO 12) \$48.00
 14 x 14 TRAY (SERVES UP TO 25) \$90.00
 16 x 16 TRAY (SERVES UP TO 40) \$130.00

INDIVIDUAL YOGURTS

Chobani Greek Yogurts

12 - 4OZ CONTAINERS \$45.00
 24 - 4OZ CONTAINERS \$82.00

YOGURT WITH GRANOLA, HONEY & FRUIT TOPPINGS

SMALL (SERVES 8) \$45.00

Our
**BREAKFAST
MENU**

A LA CARTE PASTRIES

ASSORTED SCONES

Lemon and blueberry

TRAY OF 12	\$31.00
TRAY OF 24	\$55.00

ASSORTED FRUIT & CHEESE DANISH

May Include blueberry, pineapple, and cream cheese

TRAY OF 12	\$36.00
TRAY OF 24	\$66.00

ASSORTED MUFFINS

May Include banana nut, blueberry, pineapple, cinnamon

TRAY OF 12	\$31.00
TRAY OF 25	\$56.00

VEGAN & GLUTEN FREE MUFFINS

Seasonal Flavors

TRAY OF 6	\$23.00
-----------------	---------

ELLIE'S CINNAMON ROLLS

Ellie's homemade cinnamon rolls are soft, gooey, and covered in cream cheese icing

PAN OF 6	\$26.00
----------------	---------

ELLIE'S PECAN ROLLS

Fresh baked sticky buns with pecans

PAN OF 6	\$28.00
----------------	---------

ELLIE'S COFFEE CAKE

Buttermilk cake swirled with a cinnamon roll ribbon, topped with cinnamon brown sugar streusel and cream cheese icing.

SERVES 12-16	\$42.00
--------------------	---------

FRESH BAKED BAGELS WITH CREAM CHEESE

Plain and Everything

SMALL (SERVES 12)	\$33.00
LARGE (SERVES 25)	\$62.00

GINA'S APRICOT OATMEAL BARS

Oatmeal bars with brown sugar, apricots and walnuts

TRAY OF 12	\$30.00
TRAY OF 25	\$60.00

MINI CROISSANTS

Almond and Chocolate

TRAY OF 12	\$33.00
------------------	---------

FULL SIZE CROISSANTS

Butter, almond and chocolate

TRAY OF 8	\$30.00
TRAY OF 12	\$42.00

TRADITIONAL HAM AND SWISS CROISSANTS

Ham and Swiss

PAN OF 3	\$17.00
----------------	---------

EUROPEAN COFFEE CAKE

TRAY OF 6	\$23.00
TRAY OF 12	\$45.00

ELLIE'S TABLE GOURMET PASTRY ASSORTMENT

Almond and chocolate croissants, European coffee cakes and fresh fruit Danish

TRAY OF 16	\$52.00
TRAY OF 24	\$76.00

Our
HORS D'OEUVRES
MENU

ON SITE COOKING REQUIRED

MINI BEEF WELLINGTONS WITH BEARNAISE SAUCE

12 - \$45.00 / 24 - \$88.00/50 - \$175.00

FIG, GOAT CHEESE, AND MASCARPONE TART

With pomegranate reduction

12 - \$40.00 / 24 - \$75.00/50 - \$150.00

COLD - READY TO SERVE

DEVILED EGGS WITH PAPRIKA AND FRESH CHIVES

15 - \$36.00 / 30 - \$68.00 / 50 - \$105.00

GLAZED PEAR AND GOAT CHEESE TART

Poached pears with goat cheese and cranberries

15 - \$45.00 / 30 - \$88.00/49 - \$140.00

CHICKEN OR VEGGIE SPRING ROLL

Peanut or Thai ginger sauce

15 - \$45.00 / 30 - \$88.00/ 50 - \$138.00

SESAME SHRIMP & MANGO ROLL

Citrus ginger soy sauce

15 - \$52.00 / 30 - \$102.00/ 50 - \$162.00

CAPRESE SKEWER

With basil pesto oil and balsamic

15 - \$43.00 / 30 - \$86.00/ 50 - \$135.00

ANTIPASTO SKEWER

Genoa salami, cherry tomato, artichoke hearts, pepperoncini & Buffalo mozzarella. Drizzled with choice of balsamic reduction or pesto

15 - \$56.00 / 30 - \$105.00/ 50 - \$168.00

GORGONZOLA & CARAMELIZED ONION BRUSCHETTA

on fresh baked baguette

16 - \$42.00 / 28 - \$71.00/ 48 - \$120.00

ROASTED BEET CROSTINI

Roasted beets and baby spinach with stilton cheese and spicy pecans. Drizzled with a balsamic glaze.

16 - \$52.00 / 28 - \$87.00/ 48 - \$142.00

GRILLED ZUCCHINI ROLL-UP

Boursin cheese, micro greens and roasted pine nuts

30 - \$83.00/ 60 - \$160.00

CHILLED SHRIMP COCKTAIL TRAY

Large shrimp with cocktail sauce and lemon wedges

TRAY OF 50\$155.00

Our DESSERTS MENU

SWEET TREAT TRAY

An assortment of fruit tarts, vanilla bean chocolate eclairs, dark chocolate ganache brownies, butterscotch blondies & oreo cheesecake squares.

TRAY OF 15	\$36.00
TRAY OF 24	\$54.00

LARGE OLD FASHIONED COOKIES

May include an assortment of chocolate chip, oatmeal raisin, and snickerdoodle

TRAY OF 12	\$31.00
TRAY OF 16	\$40.00
TRAY OF 24	\$58.00

SMALL OLD FASHIONED COOKIES

Chocolate chip

TRAY OF 24	\$32.00
TRAY OF 50	\$60.00

WHITE CHOCOLATE MACADAMIA COOKIES

TRAY OF 12	\$42.00
------------------	---------

GLUTEN FREE CHOCOLATE CHIP COOKIES

Our famous old fashioned cookies but gluten free

TRAY OF 12	\$26.00
TRAY OF 24	\$48.00

VEGAN CHOCOLATE CHIP COOKIES

Egg-free, nut-free, and dairy-free! Made with deliciously sweet chocolate chips folded into a great tasting dough

TRAY OF 12	\$22.00
TRAY OF 24	\$40.00

COBBLER BARS

May include an assortment of apple, apricot, blackberry, blueberry, raspberry, and strawberry.

TRAY OF 12	\$20.00
TRAY OF 25	\$37.00

CHEESECAKE BITES

TRAY OF 12	\$21.00
TRAY OF 25	\$38.00

BROWNIE BITES

TRAY OF 12	\$25.00
TRAY OF 25	\$48.00

GOURMET RICE KRISPY TREATS

Brown butter and sea salt

TRAY OF 12	\$30.00
TRAY OF 25	\$58.00

ELLIE'S LEMON BARS

TRAY OF 12	\$42.00
TRAY OF 25	\$80.00

FRENCH MACARONS (Gluten Free)

Seasonal Flavors

TRAY OF 18	\$58.00
TRAY OF 25	\$78.00
BOX OF 6	\$21.00

CHOCOLATE RASPBERRY DECADENCE

Flourless chocolate cake topped with a fresh raspberry and dusted with powder sugar

(2'') TRAY OF 12	\$45.00
(2'') TRAY OF 25	\$86.00

ELLIE'S TABLE CARROT CAKE

Eleanor's famous carrot cake with pineapple cream cheese frosting

(SERVES 12 TO 16)	\$54.00
-------------------------	---------

DESSERT COLLECTIONS

**Certain items in our dessert collections may be substituted based on seasonal availability.*

AMERICAN DESSERT COLLECTION

*A collection of individual strawberry shortcakes, gourmet rice krispy treats, chocolate chip cookies, apple crisps, and banana cream pie shots

TRAY OF 25	\$82.00
------------------	---------

LATIN DESSERT COLLECTION

*A collection of mini caramel custard flan, churro eclairs, petite tres leches cakes, fresas con crema, and palmiers

TRAY OF 25	\$80.00
------------------	---------

FRENCH DESSERT COLLECTION

A collection of raspberry chocolate decadence cakes, vanilla bean chocolate eclairs, lavender macarons, lemon curd tarts, and French apple tarts

TRAY OF 25	\$80.00
------------------	---------

ITALIAN DESSERT COLLECTION

A collection of meyer lemon cheesecake bars, tiramisu dessert shots, chocolate dipped cannoli with lemon ricotta filling, spumoni tarts, and florentine cookies

TRAY OF 25	\$82.00
------------------	---------

TROPICAL DESSERT COLLECTION

A collection of individual pineapple upside down cakes, coconut macaroons, key lime pie shots, passion fruit tarts, and guava cheese puffs

TRAY OF 25	\$82.00
------------------	---------

TASTE OF ASIA DESSERT COLLECTION

A collection of golden milk flan, pandan cupcakes, ube crinkle cookies, yuzu mango tarts, and café sua da puffs

TRAY OF 25	\$82.00
------------------	---------

Our
BAR & BEVERAGE
MENU

KEAN COFFEE

DECAF OR REGULAR

PICK UP ONLY

Includes: paper cups, creamers, sugars, and stir sticks
1.25 GALLONS, 20 CUPS \$65.00

HOT TEA

Includes: paper cups, tea bags, lemon wedges, and stir sticks
1.25 GALLONS, 20 CUPS \$50.00

FRESH BREWED ICE TEA

Includes: Lemon wedges and cups

1.25 GALLONS (20 CUPS) \$50.00

HOMEMADE LAVENDER LEMONADE

PICK UP ONLY

1.25 GALLONS (20 CUPS) \$65.00

ASSORTED SODAS

DIET & REGULAR 12 OZ CANS.....\$1.50 EACH

LA CROIX SPARKING WATER

LIME 12 OZ CANS.....\$1.50 EACH

ARROWHEAD WATER

16.9 OZ\$1.50 EACH

PERRIER SPARKLING WATER

200 ML.....\$2.25 EACH

PURE LEAF UNSWEETENED ICED TEA

16.9OZ BOTTLE\$2.50 EACH

TROPICANA ORANGE JUICE

10 OZ BOTTLE\$2.60 EACH

Our
SUPPLIES
MENU

LUXURY 10.25" SUPPLY PACKAGE

10.25" SQUARE CLEAR ACRYLIC PLATES
 FIRST IMPRESSION FORK AND KNIFE
 LUXURY PAPER NAPKIN
 PER PERSON\$3.20PP

LUXURY 9.5" SUPPLY PACKAGE

9.5" SQUARE CLEAR ACRYLIC PLATES
 FIRST IMPRESSION FORK AND KNIFE
 LUXURY PAPER NAPKIN
 PER PERSON\$2.25PP

ACRYLIC 10" SUPPLY PACKAGE

ROUND CLEAR ACRYLIC PLATES
 ACRYLIC FORK AND KNIFE
 15"x17" PAPER NAPKIN
 PER PERSON\$1.80PP

ACRYLIC 9" SUPPLY PACKAGE

ROUND CLEAR ACRYLIC PLATES
 ACRYLIC FORK AND KNIFE
 15"x17" PAPER NAPKIN
 PER PERSON\$1.25PP

ECO 10" SUPPLY PACKAGE

ECO PLATES
 ECO FORK AND KNIFE
 15"x17" PAPER NAPKIN
 PER PERSON80¢

ECO 9" SUPPLY PACKAGE

ECO PLATES
 ECO FORK AND KNIFE
 15"x17" PAPER NAPKIN
 PER PERSON65¢

CUPS

COLD

9 OZ. CLEAR COLD CUP28¢
 10 OZ. CLEAR COLD CUP30¢
 12 OZ. CLEAR COLD CUP30¢
 ECO 10 OZ. CLEAR COLD CUP32¢
 ACRYLIC WINE GLASS60¢
 ACRYLIC CHAMPAGNE FLUTE\$1.20

HOT

ECO 8 OZ. HOT CUP25¢
 ECO 10 OZ. HOT CUP WITH LID65¢
 8OZ. WHITE PAPER CUP35¢
 10OZ. WHITE PAPER CUP WITH LID60¢
 8OZ. CLEAR ACRYLIC COFFEE MUG55¢

SERVING SUPPLIES

9" ACRYLIC TONGS\$2.00
 6" ACRYLIC TONGS\$1.35
 ACRYLIC SERVING SPOON75¢
 ACRYLIC BREAD KNIFE \$2.25
 ACRYLIC CAKE SERVER \$1.50
 32 OZ. CLEAR PLASTIC BOWL WITH LID \$2.75
 48 OZ. CLEAR PLASTIC BOWL WITH LID \$3.00
 80 OZ. CLEAR PLASTIC BOWL WITH LID \$3.75
 160 OZ. CLEAR PLASTIC BOWL WITH LID \$6.00

