



CULINARY CREATIONS | GLOBAL CUISINES

SAPPHIRE AT WORK | CORPORATE MENU

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CULINARY CREATIONS | GLOBAL CUISINE

BREAKFAST

FRESHLY BAKED ASSORTED MORNING PASTRIES

FRESHLY BAKED CROISSANTS & SCONES

FRESHLY BAKED MINI MUFFINS

ASSORTED BREAKFAST BREAD

Apple-Cinnamon, Blueberry, Chocolate Marble, Lemon-Poppy

CINNAMON FRENCH TOAST

Fruit Compote, Powdered Sugar, Maple Syrup

PEANUT BUTTER & JELLY FRENCH TOAST

Powdered Sugar, Maple Syrup

ASSORTED BAGELS, FLAVORED CREAM CHEESE

Additional Toppings:

House Smoked Salmon, Onion, Capers, Tomato

RICOTTA CHEESE BLINTZ, MIXED BERRY COMPOTE

SAUSAGE CORN BREAD

HOMEMADE HAM, CHEESE & EGG HOT POCKETS

BISCUITS & GRAVY, SAUSAGE

BREAKFAST | CONTINUED

BREAKFAST SANDWICH ON CROISSANT

Scrambled Egg, Bacon, Cheddar Cheese

ENGLISH MUFFIN BREAKFAST SANDWICH

Egg Whites, Spinach, Tomato, Lemon Pepper

“BUILD YOUR OWN” BREAKFAST BURRITOS

Bacon, Sausage, Chorizo

Includes:

Soft Scrambled Egg, Breakfast Potatoes, Array of Cheese

Fresh Salsa, Avocado, Black Beans, Chopped Onion-Cilantro

Grilled Jalapenos, Sour Cream, Corn & White Flour Tortillas

“BUILD YOUR OWN” BREAKFAST TOSTADA

Sausage, Ham, Chorizo, Bacon

Includes:

Soft Scrambled Egg, Black Beans, Oaxaca Cheese,

Sliced Tomatoes, Homemade Guacamole, Sour Cream, Salsas

Hot Sauces

“BUILD YOUR OWN” BREAKFAST SANDWICHES

Soft Scrambled Eggs, Breakfast Potatoes, Bacon, Sausage

Cheese, Tomatoes, Avocado, Freshly Baked Croissants or

English Muffins

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BREAKFAST | CONTINUED

"BUILD YOUR OWN" BREAKFAST TACOS

Corn Tortilla, Herb Potatoes, Egg, Onions, Bacon, Chorizo Cheese, Fresh Salsa, Hot Sauces, Ketchup

"MAKE YOUR OWN" AVOCADO TOAST

Loaf of Bread, Crushed Avocado, Sliced Cucumber, Sliced Tomato, Sea Salt

BREAKFAST EMPANADAS

Turkey Chili, Oaxaca Cheese, Egg

VEGETARIAN BREAKFAST EMPANADAS

Ratatouille, Oaxaca Cheese, Egg

HARD-BOILED EGGS

Variety Of Sea Salts, Bay Leaf, Curry, Chili

SCRAMBLED EGG

SAUSAGE & BACON

CORN BEEF HASH PATTIES, SCRAMBLED EGG,

Homemade Salsa

TASSO HAM GRAVY GRITS

Green Onion, Cheddar Cheese, Butter, Cream

BREAKFAST | CONTINUED

GRITS WITH TURKEY CHILI

Braised Swiss Chard, Green Onions, Cheddar Cheese, Butter, Cream

HAM FRITTATA

Country Potatoes, Garden Vegetables, Shredded Cheese

VEGETARIAN FRITTATA

Herb Potatoes, Spinach, Onions, Mushrooms, Goat Cheese

MUSHROOM FRITTATA

Spinach, Bell Peppers, Tomatoes, Feta Cheese

TURKEY FRITTATA

Spinach, Jalapeno, Black Beans, Oaxaca Cheese

VEGETARIAN SOUTHWESTERN OMELET ROLLS

Black Beans, Roasted Corn, Peppers, Onions, Cheese, Sour Cream, Fresh Salsa (Served Room-Temp)

SMOKED SALMON OMELET ROLLS

Onions, Chives, Cream Cheese, Lemon-Creme Fraiche

FRESH FRUIT PLATTER, BERRIES

STRAWBERRY & BANANA SMOOTHIES

V6 JUICE

SWISS MUSELI

Fage Greek Yogurt, Milk, Dried Fruit, Granny Smith Apple Almonds, Grapes

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ASIAN FARE

Please Select Two from the Following

MIXED GREEN MEDLEY*

Sprouts, Carrots, Cucumbers, Tomatoes, Crispy Wontons
Ginger-Soy Vinaigrette

VIETNAMESE CHICKEN

Fresh Basil, Crispy Rice Noodles, Fresh Lime-Sweet Chili Sauce

INDONESIAN GADO GADO*

Jicama, Carrots, Green Beans, Sprouts, Sweet Sunflower Seed Dip

GREEN PAPAYA AND SHRIMP

Cabbage, Fresh Herbs, Chili-Lime Dressing

PICKLED CUCUMBER SALAD*

Sweet Chili Dressing

SEARED TOFU AND BOK CHOY SALAD*

Jicama, Carrots, Green Beans, Sprouts, Sweet Sunflower Seed Dip

ASIAN MANGO SALAD*

Edamame, Shaved Bok Choy, Sesame Dressing

COLD NOODLES*

Tofu, Kale, Cabbage, Cucumbers, Bell Peppers, Carrots
Cashews, Sesame Dressing

SPICY EDAMAME*

ASIAN FARE | CONTINUED

Please Select Two from the Following

CURRY DUSTED EGGPLANT BAHN MI*

Pickled Cucumbers, Green Mango, Madras Yogurt

LEMONGRASS GRILLED CHICKEN BAHN MI

Pickled Vegetables, Herbs, Sriracha Ginger Mayo

CURRY EGG SALAD BAHN MI

Shaved Cucumbers, Jalapeños, Ground Cashews, Cilantro

ROAST BEEF BAHN MI

Kimchi, Cucumbers, Jalapeños, Shaved Garlic, Red Bean Paste

**Vegetarian*

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FROM THE WOK

Please Select Two from the Following

EACH ENTREE COMES WITH A CHOICE OF
STEAMED BROWN RICE OR VEGETABLE FRIED RICE

BEEF TERIYAKI STRIPS

Green Onions, Mushrooms

SWEET N SOUR CHICKEN

Onions, Peppers, Fresh Pineapple

CHICKEN AND CASHEW

Green Beans

THAI CHICKEN CURRY

Eggplant, Peas

GROUND MADARAS PORK CURRY

Butternut Squash, Peas, Rice Noodles

GROUND CHICKEN LETTUCE CUPS

Cucumber-Sunflower Seed Dipping Sauce

CURRY TOFU LETTUCE CUPS*

Carrots, Tomatoes, Cashews, Avocado, Lettuce Cups
Rice Noodles, Sunflower Seed Dressing & Chili Lime Dressing

**Vegetarian*

FROM THE WOK | CONTINUED

Please Select Two from the Following

"BULID YOUR OWN" KALBI SKIRT STEAK SLIDERS

Char-grilled Pineapple Cole Slaw, Soft Rolls

"BUILD YOUR OWN" CHICKEN KATSU SLIDERS

Paniolo Cole Slaw, Ginger Soy Aioli, Soft Rolls

BEEF CHOW FUN

Noodles, Broccoli, Shiitake Mushrooms

BAHN MI SANDWICHES

Smoked Pork, Pickled Vegetables, Fresh Herb

HAWAIIAN FRIED RICE*

Egg, Pineapple, Zucchini, Stir Fry Veggies

ASIAN GREENS AND TOFU*

Tofu, Long Beans, Shiitake Mushrooms, Cabbage, Bok Choy
Oyster Sauce

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BACKYARD BBQ

Please Select Two from the Following

MIXED FIELD GREENS*

Carrots, Tomatoes, Cucumbers, Sunflower Seeds
Dried Cranberries, Ranch and Citronade

ICEBERG WEDGE*

Pine Nuts, Roasted Corn, Tomatoes, Italian Dressing

KALE & ROMAINE SALAD*

Crumbled Goat Cheese, Fresh Strawberries, Raspberry Vinaigrette

CLASSIC CAESAR*

Herb Crouton, Parmesan Dressing

YOUNG KALE*

Cranberries, Toasted Pecans, Lemon Olive Oil

MARINATED GREEN BEANS*

Toasted Almonds, Crumbled Goat Cheese, Shallot Vinaigrette

GRILLED VEGETABLE SALAD*

Extra Virgin Olive Oil, Balsamic Drizzle

COUNTRY POTATO

Chopped Bacon, Green Onions

PANIOLO COLE SLAW*

Cabbage, Hawaiian Pineapple, Chopped Almonds

HOT OFF THE GRILL

Please Select Two from the Following

EACH ENTREE COMES WITH CORN BREAD

SOUTHERN FRIED CHICKEN

Marinated in Cajun Buttermilk, Honey Mustard Dip

"BUILD YOUR OWN" BBQ PULLED PORK SLIDERS

Grilled Pineapple, Soft Rolls

BLACKENED CHICKEN BREAST

Mango Salsa

FIRE-ROASTED CHICKEN DRUMSTICKS

Roasted Corn-Tomato Relish

BBQ BEEF

ORIGINAL SLOPPY JOE

Lean Ground Beef, Tangy Barbeque Sauce

UNCLE JOE'S MEATLOAF

Smoky Tomato Gravy, Creamy Mash Potato

TURKEY CHILI MAC & CHEESE

Cheddar, Parmesan, Fontina Cheese

BAKED POTATOES*

Broccoli Cheese Sauce, Chopped Onions, Green Onions
Sour Cream, Shredded Cheddar Cheese, Soft Butter

PHILLY CHICKEN "CHEESESTEAK" SANDWICH

Provolone, Pretzel Bread

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ITALIAN KITCHEN | PRIMO

Please Select Two from the Following

MIXED GREEN MEDLEY*

Cucumbers, Carrots, Tomatoes, Peperoncini, Garbanzo Beans
Balsamic Vinaigrette

CLASSIC CAESAR

Herb Croutons, Parmesan Dressing

BABY SPINACH & ARUGULA

Toasted Walnuts, Bacon, Grilled Mushrooms
Crumbled Gorgonzola, Creamy Italian Dressing

CAPRESE SALAD*

Fresh Mozzarella, Tomatoes, Torn Basil, Pesto

ANTIPASTI

Chilled Pasta, Cured Meats, Roasted Vegetables, Olives

PANZANELLA*

Mozzarella, Vine-Ripened Tomatoes, Basil, Cucumbers
Extra Virgin Olive Oil

GRILLED VEGETABLE PLATTER*

Arugula Pesto, Balsamic Drizzles

VEGETARIAN ORZO PASTA*

Tomatoes, Green Beans, Crumbled Goat Cheese

WATERMELON & ARUGULA SALAD*

Crumbled Feta, Toasted Sunflower Seeds, Balsamic Vinaigrette

ITALIAN KITCHEN | SECONDO

Please Select Two from the Following

EACH ENTREE COMES WITH GARLIC BREAD

CHEESE TORTELLINI *

Mixed Vegetables, Pesto Cream

PENNE PASTA

Meat Sauce, Parmesan Shavings

CHICKEN BREAST

Peas, Sundried Tomato Cream

CHICKEN PICATTA

Lemon Caper Butter, Orzo Pasta

"BUILD YOUR OWN" BRAISED MEATBALL SANDWICH

Provolone, Grandma's Tomato Fondue, French Rolls

TRADITIONAL MEAT LASAGNA

Ricotta, Mozzarella

BREAST OF CHICKEN CACCIATORE

Mushrooms, Olives, Tomato-Basil Sauce

PRIMAVERA LASAGNA *

Ricotta, Spinach, Parmesan

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LA FIESTA | FROM ABUELITA'S GARDEN

Please Select Two from the Following

FIELD MIXED GREENS*

Cumbers, Carrots, Tomatoes, Jicama, Roasted Corn, Avocado
Lemon Dressing and Salsa Ranch

ICEBERG WEDGE LETTUCE*

Roasted Corn, Tomatoes, Pumpkin Seeds, Roasted Garlic Ranch Dressing

SOUTHWESTERN PASTA SALAD*

Black Beans, Grilled Peppers, Roasted Corn, Cilantro Vinaigrette

CHOPPED TACO

Beef Chili, Pico de Gallo, Shredded Cheddar Cheese
Fried Onions, Sour Cream

CRUNCHY SALAD*

Broccoli, Cauliflower, Kale, Carrots, Sugar Snap Peas, Jicama,
Sunflower Seeds, Quinoa, Cilantro Lime Dressing

CHOPPED CHICKEN & VEGETABLE

Roast Corn, Black Beans, Oaxaca, Salsa Ranch

GRILLED NAPOLES SALAD*

Black Bean, Avocado, Cilantro Vinaigrette

SPICY JICAMA, CORN & NOPALES*

Lime, Toasted Cumin

LA FIESTA | CONTINUED

Please Select One from the Following

PULLED CHICKEN CHEESE ENCHILADAS

Includes: Tomato Rice, Homemade Refried Beans, Chips, Salsa

CORN, POBLANO & BLACK BEAN ENCHILADAS*

Tomatillo Salsa

"BUILD YOUR OWN" TACOS AND FAJITAS

Grilled Beef Asada, Onions, Peppers

Ancho Chicken, Roasted Corn

Includes:

Corn and Flour Tortillas, Spanish Rice, Refried Beans

Shredded Cabbage, Grilled Onion-Jalapeño, Cotija Cheese,

Sour Cream, Roasted Tomato & Tomatillo Salsa, Chips, Salsa

"BUILD YOUR OWN" TACO SALAD

Whole Wheat Tortilla Shells and Lettuce Cups

Roasted Vegetables

Ground Turkey or Ground Beef

Includes:

Chopped Romaine, Mixed Greens, Array of Salsas, Sour Cream

Guacamole, Cotija Cheese, Salsa Ranch Dressing

and Cilantro Lime Dressing

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MEDITERRANEAN | FROM THE FARMLAND

Please Select Two from the Following

MIXED GREEN MEDLEY*

Cucumbers, Carrots, Tomatoes, Olives, Garbanzo Beans
Balsamic Vinaigrette

LEMON-THYME WHITE BEANS*

Blistered Tomatoes, Citronade

CLASSIC CAESAR SALAD

Herb Croutons, Parmesan Dressing

GREEK STYLE SLICED TOMATO*

Cucumbers, Olives, Onions, Crumbled Feta, Oregano Vinaigrette

FARRO, QUINOA, LENTIL*

Grilled Eggplant, Goat Cheese, Fennel

COUS COUS TABBOULEH*

Mint, Parsley, Tomatoes, Onions, Lemon-Olive Oil

SHAVED CAULIFLOWER & BRUSSEL SPROUTS*

Walnuts, Citronade

ROASTED BEETS*

Goat Cheese, Pecans

GARBANZO BEANS & MARINATED MUSHROOM SALAD*

Fire Roasted Peppers, Celery, Capers

FARMER'S MARKET CRUDITES*

Garlic Aioli and Hummus

FROM THE MARCHE

Please Select Two from the Following

EACH ENTREE COMES WITH AROMATIC RICE PILAF

BRAISED GROUND BEEF KEBOB

Raisins, Cinnamon-Tomato

GREEK TURKEY MEATBALLS

Tatziki, Pita, Tomatoes, Cucumbers

CHICKEN SOUVLAKI SKEWERS

Marinated Chicken, Onions, Peppers

MARINATED MOROCCAN CHICKEN KEBOB

Lemon, Cumin

VEGETARIAN KEBOBS*

Mushrooms, Onions, Peppers, Eggplant, Tatziki Sauce

"BUILD YOUR OWN" PITA WRAPS

Chicken & Beef Shawrma

Includes:

Lettuce, Onions, Tomatoes, Olives, Sliced Jalapenos
Sliced Radish, Peperoncini or Banana Peppers, Feta
Lemon Tahini, Tzatziki, Hummus, Warm Pita

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GOURMET SALADS | FROM THE FARM

Please Select Two from the Following

MIXED GREEN MEDLEY*

Cucumbers, Tomatoes, Carrots, Kidney Beans, Sunflower Seeds
Red Onions, Balsamic Vinaigrette and Creamy Tarragon Dressing

YOUNG SPINACH

Dried Apricot, Walnuts, Sweet Onion, Citronade

APPLE, ARUGULA SALAD*

Crumbled Blue Cheese, Toasted Pecans, Sweet Onions
Balsamic Vinaigrette

CLASSIC CAESAR

Herb Croutons, Parmesan Dressing

ROASTED BEET SALAD*

Arugula, Goat Cheese, Red Wine Vinaigrette

WATERMELON & HEIRLOOM TOMATO SALAD*

Shaved Sweet Onion, Crumbled Feta, Balsamic Vinaigrette

QUINOA SALAD*

Roasted Vegetables, Citrus Mojo Dressing

EUROPEAN POTATO*

Whole Grain Mustard, Onions, Red Wine Vinaigrette

VIETNAMESE GROUND CHICKEN RICE NOODLES

Cabbage, Fresh Herbs, Lime-Chili Vinaigrette

VEGETARIAN PENNE PASTA*

Grilled Vegetables, Herb Lemon Olive Oil

SANDWICHES & WRAPS | FROM THE BLOCK

Please Select Three from the Following

OVEN-ROASTED CHICKEN BREAST SANDWICH

Havarti Cheese, Lettuce, Tomatoes, Dijonnaise, Whole Grain Bread

HAM AND VERMONT CHEDDER CHEESE SANDWICH

Bibb Lettuce, Caramelized Onion Mayonnaise, Sourdough Bread

ROAST BEEF SANDWICH

Watercress, Cheddar Cheese, Horseradish Aioli, French Roll

GRILLED VEGETABLE BAHN MI SANDWICH*

Pickled Vegetables, Fresh Herbs, Sriracha-Ginger Aioli

TURKEY BREAST WRAP

Swiss Cheese, Tomatoes, Spinach, Chipotle Aioli

BUFFALO CHICKEN WRAP

Lettuce, Celery, Blue Cheese Spread

ALBACORE TUNA SALAD WRAP

Parsley-Lemon Mayonnaise, Lavash Wrap

ZUCCHINI EGGPLANT, SUN-DRIED TOMATO WRAP*

Spinach Hummus Spread, Pita

GREEN GODDESS SANDWICH*

Hardboiled Egg, Fresh Mozzarella, Cucumbers, Alfafa Sprouts
Avocado, Spinach Tarragon Aioli, Multigrain Bread

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DESSERTS

Please Select One from the Following

FRESH FRUIT PLATTER

Berries, Mint

ASSORTED FRESHLY BAKED COOKIES

BROWNIE BITES

FRESHLY BAKED S'MORE BROWNIE BITES

DARK CHOCOLATE POT DE CREME, VANILLA CREAM

CHOCOLATE COVERED STRAWBERRIES

ARRAY OF FRESHLY BAKED PIES

Apple, Lemon, Pecan, Pumpkin

FRESHLY BAKED CHEESECAKE

Berry Compote

ITALIAN CANNOLI

Espresso Ricotta or Orange Mascarpone

DESSERTS | CONTINUED

Please Select One from the Following

BAKLAVA

HAND ROLLED CINNAMON SUGAR CHURROS

CHOCOLATE TRIFLES

Vanilla Whipped Cream

BERRY SHORTCAKE

Vanilla Chantilly

FRESH STRAWBERRIES

Whipped Cream

BEVERAGES

Each Menu Comes with the Following

ASSORTMENT OF SODAS

ASSORTMENT OF TEAS

WATER