

# *CORPORATE MENU*

2020



**SAPPHIRE**  
CATERING

**CONTACT**

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# HOME OF GLOBAL CUISINE

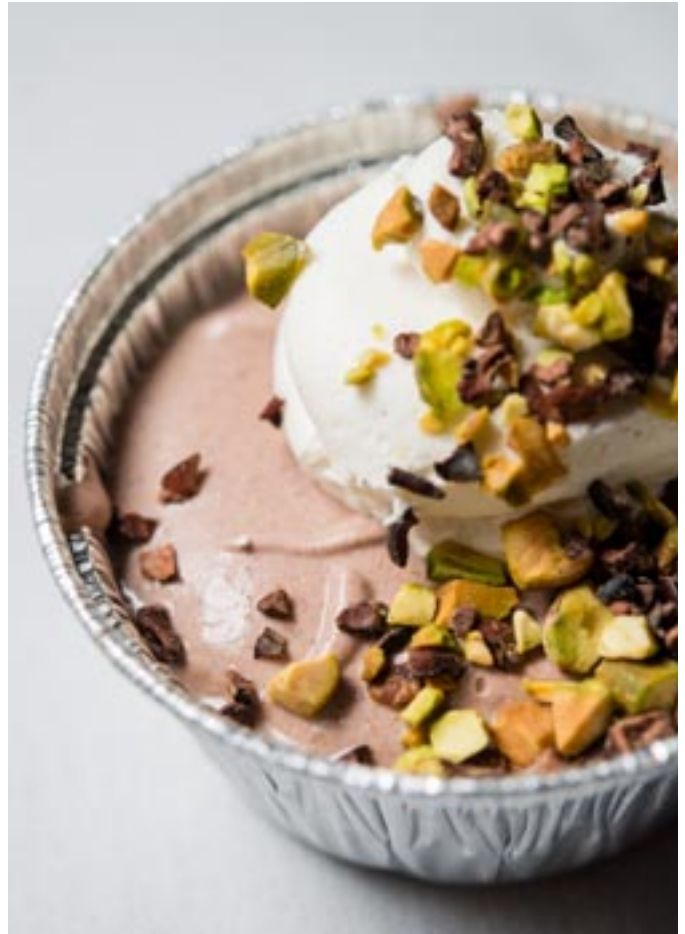


## ABOUT SAPPHIRE CATERING

Sapphire Catering is a full-service caterer that blends global inspiration, spices, and techniques with a passion for the fresh, plentiful bounty that California has to offer. We've spent the last 12 years creating unique culinary experiences for as few as two to as many as 2,500 guests. We serve the Orange County community with an unparalleled level of personalized care, creativity, and attention.

Passion for food and foodservice is something that will always shine through. Cooking is a labor of love, and we love what we do! Working to fine tune all those small touches can make your event extraordinary. Matching the menu to a theme you had in mind takes some measure of creativity and thinking outside the box, and we are here to help with that process.

# AT A GLANCE



# TERMS AND CONDITIONS

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## **SAMPLE MENU**

The following menus are to serve as a sample of what Sapphire Catering can offer. Please note that you are not limited to the choices shown on the following pages; we are happy to create custom tailored menu to suit your needs.

## **ADVANCE NOTICE**

All food and beverage orders require 48 hour advance notice. Our team will do their very best to accommodate any changes/additions made with less than a 48 hour notice.

## **GUARANTEE**

A guest's contract agreement must be received at least 48 hours in advance of each food and beverage event and one week in advance for full service. Guarantees for events occurring on Monday must be received by 12:00 PM (noon) the previous Thursday. We will invoice for the final guest count, per the signed BEO contract agreement. If you do not provide a confirmation within the required timeframe, the "Number Expected" as indicated on the Banquet Event Order (BEO) will be the final confirmed.

## **DELIVERY FEE**

A \$65 delivery fee will apply to all orders.

## **SERVICE CHARGE AND SALES TAX**

Any catering events requiring staffing to be present for service will have a Service Charge fee added to the contract. Applicable current state tax fee of 7.75% will also be added to the all contracts. Please note that Service Charges are subject to tax by California State Law (per State Board of Equalization).

## **QUALITY**

Sapphire Catering menus are carefully selected to provide variety, balance, and flavor. We search for California's very best fresh ingredients to prepare dishes inspired by cuisines and cultures from around the world, but we don't stop at creating world-class menus: each event is hallmarked by personalized service and creative presentation, making your entire catering experience one to remember.

## **RENTALS**

Sapphire Catering is delighted to offer the following rentals and upgrades for our Premium Package:

- Upgraded Linen
- Event Rentals
- Floral Design
- Event Design and Décor
- Lighting and A/V
- Live Entertainment
- Security and Valet

# *Beverages*



# BEVERAGES

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## COFFEE AND TEA | GALLON

*Serves 15 - 18 cups*

REGULAR COFFEE

DECAF COFFEE

ASSORTED SELECTION OF TEA'S

### ACCOMPANIMENTS

Half and Half, Assorted Sugars Honey, Lemon  
Whole Milk, Skim Milk

### CHOICE OF ADD ONS FOR \$2 PER PERSON

Almond, Soy Milk

## ICED TEA | GALLON

*Serves 15 - 18 cups*

## CRAFTED ICED TEA | GALLON

*Serves 15 - 18 cups*

Crimson Berry, Coconut Green Ginger, Black Assam

### ACCOMPANIMENTS

Lemon Wedges, Simple Syrup, Assorted Sugars

## LEMONADE | GALLON

*Serves 15 - 18 cups*

## FLAVORED LEMONADE | GAL.

*Serves 15 - 18 cups*

Hibiscus, Strawberry, Cucumber-Spinach, Mango  
Passion Fruit

## SIGNATURE JUICES

*Serves 15 - 18 cups | Selection Vary Per Season*

## AZMIN'S V6 | GALLON

Beet, Carrot, Apple, Parsley, Kale, Celery  
Orange Juice

## GREEN MACHINE | GALLON

Cucumber, Spinach, Kale, Apple

## TROPICAL BREEZE | GALLON

Tropical Fruit, Cucumber, Lime

A top-down view of various food ingredients on a dark, textured background. In the upper right, a blue and white patterned bowl contains orange lentils with a wooden mortar and pestle. To its left are fresh green basil leaves. Below the lentils, a small yellow bowl holds a green herb paste. In the center, several bay leaves are scattered next to a pile of finely ground nuts or seeds. To the right, a dark brown ceramic dish holds four white eggs. In the lower left, a small white bowl is filled with yellow oil. At the bottom center, a single basil leaf is placed. In the bottom right, a silver spoon holds white peppercorns. The word "Buffet" is written in a white, elegant script font across the middle of the image.

*Buffet*



# BREAKFAST BUFFET

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## RISE & SHINE BUFFET

### CHOICE OF ONE

#### ORANGE-HONEY YOGURT PARFAIT

Dry Fruit & Nut Granola

#### MUESLI

Rollled Oat, Flax Seed, Almond, Apple, Grape, Milk

#### SEASONAL FRUIT & BERRIES

Locally Sourced

### EGG | CHOICE OF ONE

SCRAMBLED EGG

EGG WHITE SCRAMBLE

### CHOICE OF ADD ONS FOR \$.50 PER PERSON, PER ITEM

Bell Pepper

Mushroom

Onion

Cheddar

Provolone

### CHOICE OF ADD ONS FOR \$1 PER PERSON, PER ITEM

Ham

Bacon

Turkey

Chorizo

Vegetarian Chorizo

### SIDE OF PROTEIN | CHOICE OF ONE

BREAKFAST SAUSAGE LINK

APPLEWOOD SMOKED BACON

DIESTEL FARM'S TURKEY SAUSAGE

CANADIAN BACON

### SIDE | CHOICE OF ONE

POTATO O'BRIEN, BELL PEPPERS & ONIONS

ROSEMARY HOME-FRIED POTATO

CHEDDAR CHEESE GRITS

# BREAKFAST BUFFET ADD ON'S

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## UPGRADES

### BREAKFAST ENCHILADAS

Scrambled Egg, Black Bean, Oaxaca Cheese  
Sour Cream, Tomatillo Salsa, Soft Flour Tortilla

## UPGRADE

### SUNRISE BREAKFAST SANDWICH

Scrambled Egg, Applewood Bacon or Nitrate Free  
Ham, Havarti Cheese, English Muffin

### HEALTHY START SANDWICH

Egg White, Oven Roasted Turkey Breast, Tomato  
English Muffin

### CALIFORNIA BREAKFAST BURRITO

Scrambled Egg, Applewood Smoked Bacon  
Home Fries, Oaxaca Cheese, Soft Flour Tortilla

## UPGRADE

### VEGETARIAN BREAKFAST BURRITO

Scrambled Egg, Zucchini, Tomato, Home Fries  
Oaxaca Cheese, Soft Flour Tortilla

## UPGRADE

### ASSORTED MINI PASTRIES

Butter Croissant, Almond Bear Claw, Pain Au Chocolat  
Wild Blueberry, Lemon Cream Cheese  
Cinnamon Roll, Apple Lattice

## UPGRADE

### SUPERHERO TRAIL MIX

Walnut, Almond, Pistachio, Pumpkin Seed, Dry Cherry  
Goji Berry, Dark Chocolate, Sea Salt

## CHOICE OF ADD ON FOR \$MP PER PERSON

Avocado

# BREAKFAST | BUILD YOUR OWN

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## BREAKFAST TACO AND BURRITO STATION

*Minimum of 25 guests*

Egg	Mixed Pepper	Sour Cream
Egg White	Tomato	Cilantro
Applewood Smoked Bacon	Spinach	Pico de Gallo
Oven Roast Turkey Breast	Roasted Zucchini	Tomatillo
Pork Carnitas	Jalapeno	Roasted Tomato Salsa
Caramelized Onion	Cheddar	Corn Tortilla
Mushroom	Oaxaca Cheese	Flour Tortilla

## CHOICE OF ADD ONS FOR \$3 PER PERSON, PER ITEM

Vegetarian Chorizo	Chorizo	Avocado MP
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## OMELETTE STATION \*

*Minimum of 25 guests*

Egg	Mushroom	Jalapeno
Egg White	Mixed Pepper	Cheddar
Applewood Smoked Bacon	Tomato	Mozzarella
Smoked Ham	Spinach	Feta
Oven Roast Turkey Breast	Roasted Zucchini	Roast Tomato Salsa
Onion		Pico de Gallo

## CHOICE OF ADD ONS FOR \$3 PER PERSON, PER ITEM

Vegetarian Chorizo	Chorizo	Avocado MP
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## PANCAKE AND FRENCH TOAST STATION \*

*Minimum of 25 guests*

Buttermilk Pancake	Blueberry	Whipped Cream
Cinnamon Swirl French Toast	Strawberry	Maple Syrup
Banana	Nutella	Berry Compote
	Chocolate Chips	

*\*Equipment Required*

A top-down view of various fresh ingredients on a dark blue, textured background. The ingredients include a purple onion, a whole yellow onion, ginger root, several red and green chili peppers, a slice of lime, and fresh spinach leaves. Two small metal bowls are present: one containing a yellowish powder and another containing a reddish-brown powder. The word "Platters" is written in a white, cursive font across the upper right portion of the image.

# *Platters*

# BREAKFAST PLATTERS

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## MIXED SEASONAL CUT FRUIT

*Selection Vary Per Season*

### SMALL BOWL

Serves 15 - 20

### LARGE BOWL

Serves 25 - 30

## ASSORTED MUFFINS | MINI OR LARGE \*

Lemon-Poppy Seed  
Wild Blueberry

Banana-Walnut  
Orange-Cranberry  
Bran

Apple-Cinnamon  
Rocky Road

## ASSORTED BAGELS \*

### CHOICE OF ONE

PLAIN, WHOLE WHEAT, CINNAMON-RAISIN, THE WORKS, MULTIGRAIN

### ACCOMPANIMENTS | CHOICE OF ONE

WHIPPED CREAM CHEESE, MIXED BERRY CREAM CHEESE, GARDEN VEGGIE CREAM CHEESE

### CHOICE OF ADD ON FOR \$7.50 PER PERSON

SMOKED SALMON LOX PLATTER (12PP)

## ASSORTED PASTRIES | MINI LARGE \*

Butter Croissant  
Almond Bear Claw

Pain Au Chocolat  
Wild Blueberry  
Lemon Cream Cheese

Cinnamon Roll  
Apple Lattice

*\* Choice of 1 flavor per dozen*

# BREAKFAST PLATTERS

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## BREAKFAST BURRITO

### EGG | CHOICE OF ONE

SCRAMBLED EGG, WHOLE EGG, EGG WHITE

### CHOICE OF ONE

POTATO, ONION, CHEDDAR

POTATO, MUSHROOM, CHEDDAR

SAUSAGE, PEPPER, CHEDDAR

CHORIZO, POTATO, CHEDDAR

BACON, POTATO, CHEDDAR

### CHOICE OF ADD ON FOR \$MP PER PERSON

Avocado

## BREAKFAST SANDWICH

### BREAD | CHOICE OF ONE

ENGLISH MUFFIN

CROISSANT

### EGG | CHOICE OF ONE

WHOLE EGG SCRAMBLE, EGG WHITE SCRAMBLE

### CHOICE OF ONE

SAUTÉED SPINACH, ONIONS, CHEDDAR

SAUTÉED SPINACH & TOMATO

BACON & CHEDDAR

HAM & CHEDDAR

### UPGRADE FOR \$I PER PERSON

SMOKED SALMON & SAUTÉED SPINACH

### CHOICE OF ADD ON FOR \$MP PER PERSON

Avocado

# CHEESE & MEAT PLATTERS

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## CHEESE PLATTER

### SMALL

Serves 10 - 12

### LARGE

Serves 18 - 20

#### VARIETY OF SOFT & HARD CHEESES

Blue, Sheep, Goat, Cow

#### SERVED WITH

Variety of Jams, Preserves, Local Honey, Spanish Fire Roasted Marcona Almonds, Fresh and Dried Fruit  
Gourmet Crackers, Baguette

## MEAT PLATTER

### SMALL

Serves 10 - 12

### LARGE

Serves 18 - 20

#### VARIETY OF

Jamón Serrano, Mortadella, Prosciutto di Parma, Assortment of Salami  
Marinated Olives with Grilled Lemon and Thyme, Baguette, and House Made Mustards

## DELUXE PLATTER

### LARGE

Serves 18 - 20

#### VARIETY OF SOFT & HARD CHEESES

Blue, Sheep, Goat, Cow

#### SERVED WITH

Jamón Serrano, Mortadella, Prosciutto di Parma, Assortment of Handmade Salami  
Variety of Jams, Preserves, Local Honey, Spanish Fire Roasted Marcona Almonds, Fresh and Dried Fruit  
Gourmet Crackers, Baguette, and House Made Mustards

# CRUDITÉ PLATTERS

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## FARMHOUSE PLATTER

### SMALL

Serves 10 - 12

### LARGE

Serves 18 - 20

#### VARIETY OF

Carrot, Celery, Jicama, Peppers

#### SERVED WITH

Buttermilk Ranch and Garlic Hummus

#### CHOICE OF ADD ONS FOR \$8 PER ITEM

Sundried Tomato Hummus, Spinach-Artichoke Dip, Cheddar Cheese

## THE WORKS PLATTER

### SMALL

Serves 10 - 12

### LARGE

Serves 18 - 20

#### VARIETY OF

Carrot, Celery, Jicama, Peppers, Endive, Cauliflower, Broccoli, Tomato, Cucumber

#### SERVED WITH

Buttermilk Ranch and Garlic Hummus

#### CHOICE OF ADD ONS FOR \$8 PER ITEM

Sundried Tomato Hummus, Artichoke-Spinach Hummus, Cheddar Cheese



A bunch of fresh chard with vibrant red stalks and green leaves, set against a dark blue background. The chard stalks are long and slender, with a bright red color that transitions to a lighter pink at the base. The leaves are large and green, with prominent veins. The background is a dark, textured blue surface.

*Boxed Lunches*

# LUNCH

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## **SALAD, SANDWICH OR WRAP**

*Minimum of 20 guests - 10 per item required*

*Includes Chef's Vegetarian Pasta, Chips, Freshly Baked Cookie or Brownie, Water, and Eco-Friendly Utensils*

### **SALAD**

#### **SPINACH & KALE**

Roasted Corn, Sweet Potato, Quinoa, Dried Cranberry, Toasted Pecan, Citronade Dressing

#### **CLASSIC CHICKEN CAESAR**

Romaine, Shaved Parmesan, Herb Crouton, Parmesan Dressing

#### **CHICKEN COBB**

Mixed Green, Smoked Bacon, Avocado, Chopped Egg, Tomato, Crumbled Blue Cheese  
Balsamic Vinaigrette

#### **BEEF TACO**

Shredded Iceberg, Pico de Gallo, Roasted Corn, Black Bean, Cotija Cheese, Crispy Tortilla Strip, Salsa Ranch

#### **ASIAN CHICKEN**

Mixed Green, Cucumber, Shredded Carrot, Bean Sprout, Mandarin, Fried Wonton, Soy-Ginger Dressing

### **SANDWICH**

#### **CAPRESE**

Fresh Mozzarella, Tomato, Basil Leaf, Wild Arugula, Pesto, Whole Wheat Baguette

#### **ROASTED TURKEY BREAST**

Tomato, Lettuce, Havarti Cheese, Dijonnaise, Whole Wheat Bread

#### **RARE ROAST BEEF**

Caramelized Onion, Watercress, Horseradish Aioli, Tomato, French Baguette

#### **GRILLED CHICKEN "BLTA"**

Applewood Smoked Bacon, Avocado, Tomato, Lettuce, Honey Mustard, Whole Grain Bread

#### **COUNTRY APPLE CHICKEN SALAD**

Cranberry, Walnut, Tarragon Mayonnaise, Whole Wheat Bread

# LUNCH

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## SANDWICH | CONTINUED

### TUNA SALAD

Albacore Tuna, Lettuce, Tomato, Olive Baguette

### COLD CUT TRIO

Salami, Mortadella, Ham, Provolone, Lemon-Artichoke Aioli, Rustic Italian Bread

### WRAP

#### GRILLED VEGETABLE

Eggplant, Zucchini, Onion, Tomato, Red Pepper Coulis, Hummus, Whole Wheat Tortilla

#### ROASTED TURKEY BREAST & SPINACH

Bacon, Blue Cheese, Mushroom, Herb Aioli, Whole Wheat Tortilla

#### ASIAN CHICKEN

Shredded Broccoli Slaw, Ginger-Hoisin Dressing, Spinach Tortilla

#### CHICKEN CAESAR

Romaine, Herb Crouton, Parmesan, Whole Wheat Tortilla

#### RARE ROAST BEEF

French Onion Spread, Lettuce, Tomato, Cheddar Cheese, Lavash

#### CHICKEN SHAWARMA

Tomato, Cucumber, Cilantro, Mint, Tahini Yogurt Sauce, Lavash

## UPGRADE FOR \$2 PER PERSON

### GREEN GODDESS

Mozzarella, Tomato, Spinach, Hardboiled Egg, Lettuce, Sprout, Onion Spread, Whole Wheat Tortilla

