CORPORATE MENU

2020









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

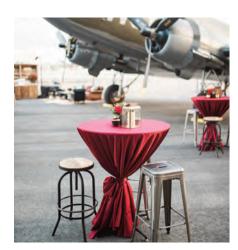












TERMS AND CONDITIONS

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 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 curreant state tax fee of 7.75% will also bee added to the all contracts. Please note that Service Charges are subject to tax by California State Law (per State Board of Equalization).

OUALITY

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

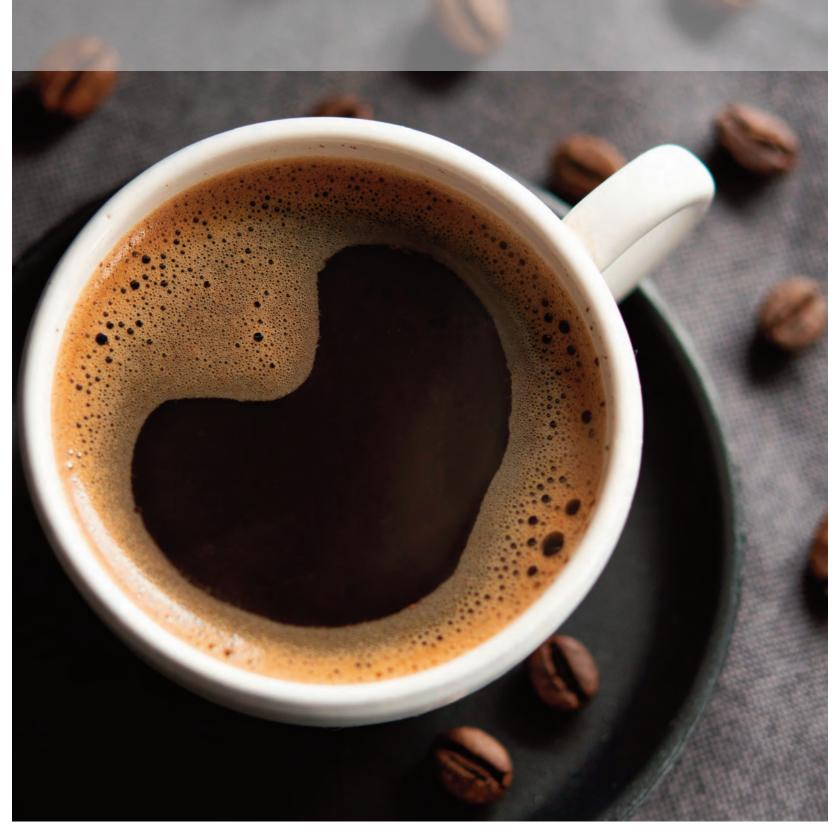
Event Design and Décor

Lighting and A/V

Live Entertainment

Security and Valet

Beverages



BEVERAGES

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

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'SV6 | GALLON

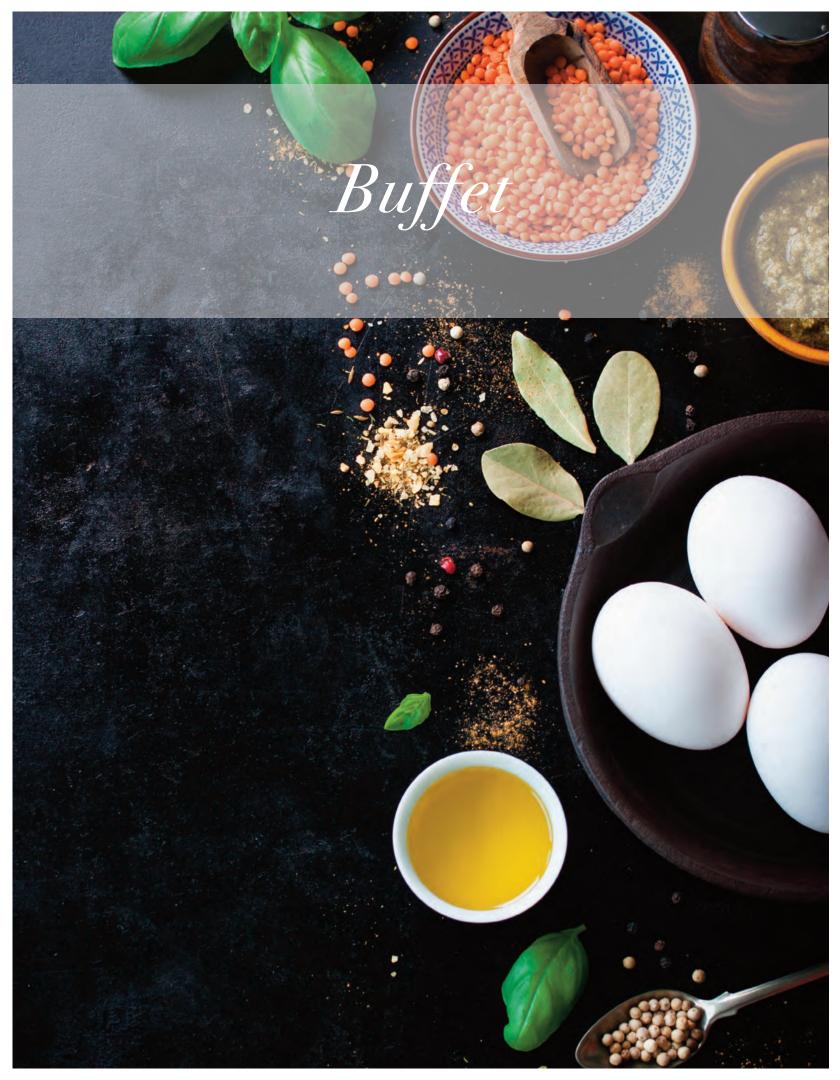
Beet, Carrot, Apple, Parsley, Kale, Celery Orange Juice

GREEN MACHINE | GALLON

Cucumber, Spinach, Kale, Apple

TROPICAL BREEZE | GALLON

Tropical Fruit, Cucumber, Lime



BREAKFAST BUFFET

RISE & SHINE BUFFET

CHOICE OF ONE

ORANGE-HONEY YOGURT PARFAIT

Dry Fruit & Nut Granola

SEASONAL FRUIT & BERRIES

Locally Sourced

MUESLI

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

EGGS | CHOICE OF ONE

SCRAMBLED EGG EGG WHITE SCRAMBLE

CHOICE OF ADD ONS

Bell Pepper Cheddar
Mushroom Provolone

Onion

Turkey

CHOICE OF ADD ONS

Ham Chorizo

Bacon Vegetarian Chorizo

SIDES OF PROTEIN | CHOICE OF ONE

BREAKFAST SAUSAGE LINK APPLEWOOD SMOKED BACON

DIESTEL FARM'S TURKEY SAUSAGE CANADIAN BACON

SIDES | CHOICE OF ONE

POTATO O'BRIEN, BELL PEPPERS & ONIONS ROSEMARY HOME-FRIED POTATO

CHEDDAR CHEESE GRITS

BREAKFAST BUFFET ADD ON'S

UPGRADE

BREAKFAST ENCHILADAS

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

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

CHOICE OF ADD ON

Avocado

UPGRADE

VEGETARIAN BREAKFAST BURRITO

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

ASSORTED MINI PASTRIES

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

SUPERHERO TRAIL MIX

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

BREAKFAST | BUILD YOUR OWN

BREAKFAST TACO AND BURRITO STATION

Minimum of 25 quests

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

Vegetarian Chorizo Chorizo Avocado MP

OMELETTE STATION *

Minimum of 25 guests

Egg Mushroom Jalapeño
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

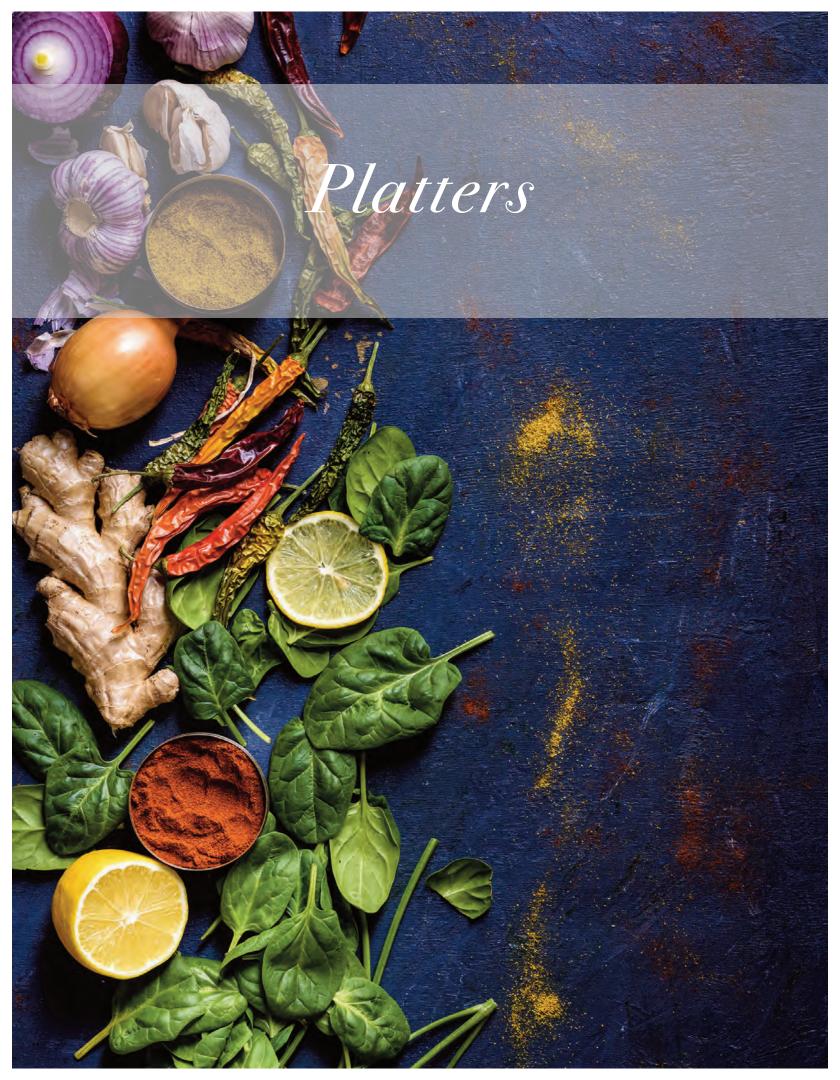
Vegetarian Chorizo Chorizo Avocado MP

PANCAKE AND FRENCH TOAST STATION *

Minimum of 25 guests

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

*Equipment Required



BREAKFAST PLATTERS

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

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

BREAKFAST BURRITOS

EGG | CHOICE OF ONE

SCRAMBLED EGG, WHOLE EGG, EGG WHITE

CHOICE OF ONE

POTATO, ONION, CHEDDAR SAUSAGE, PEPPER, CHEDDAR

POTATO, MUSHROOM, CHEDDAR CHORIZO, POTATO, CHEDDAR

BACON, POTATO, CHEDDAR

CHOICE OF ADD ON

Avocado

BREAKFAST SANDWICHES

BREAD | CHOICE OF ONE

ENGLISH MUFFIN CROISSANT

EGGS | CHOICE OF ONE

WHOLE EGG SCRAMBLE, EGG WHITE SCRAMBLE

CHOICE OF ONE

SAUTÉED SPINACH, ONION, CHEDDAR BACON & CHEDDAR

SAUTÉED SPINACH & TOMATO HAM & CHEDDAR

UPGRADE CHOICE OF ADD ON

SMOKED SALMON & SAUTÉED SPINACH Avocado

CHEESE & MEAT PLATTERS

CHEESE PLATTER

SMALL

LARGE

Serves 10 - 12

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

LARGE

Serves 10 - 12

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

FARMHOUSE PLATTER

SMALL

LARGE

Serves 10 - 12

Serves 18 - 20

VARIETY OF

Carrot, Celery, Jicama, Peppers

SERVED WITH

Buttermilk Ranch and Garlic Hummus

CHOICE OF ADD ONS

Sundried Tomato Hummus, Spinach-Artichoke Dip, Cheddar Cheese

THEWORKS PLATTER

SMALL

LARGE

Serves 10 - 12

Serves 18 - 20

VARIETY OF

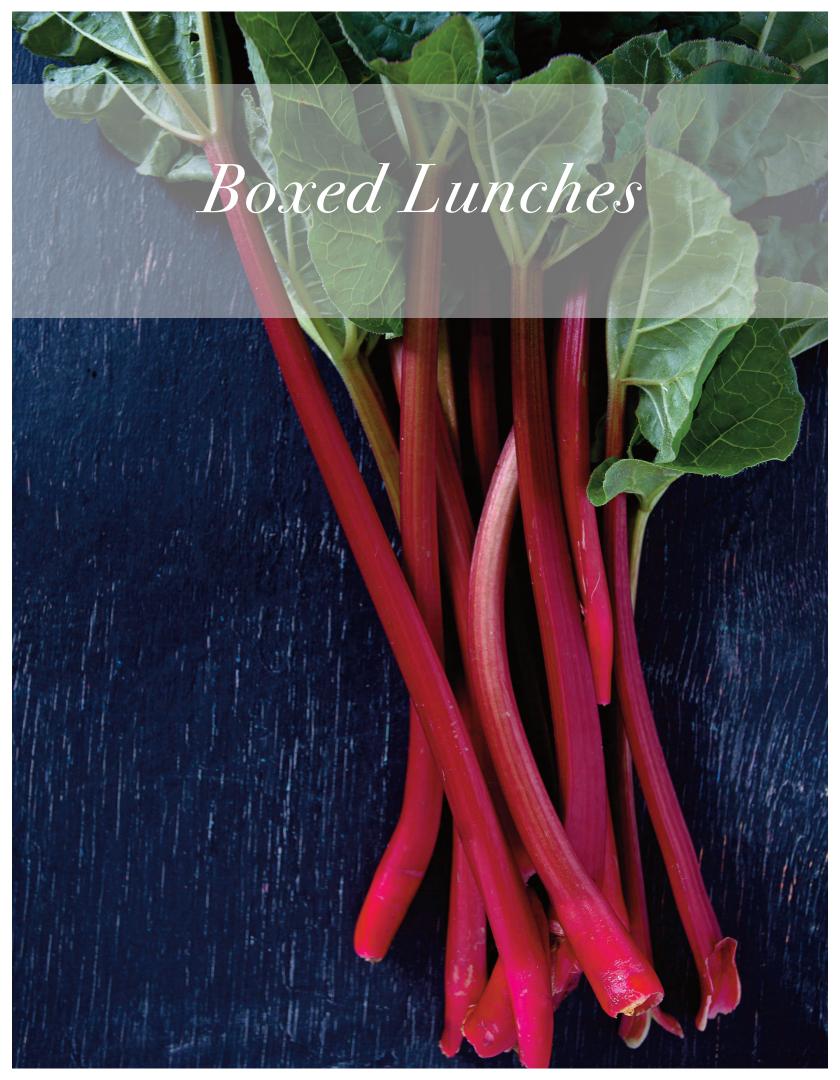
Carrot, Celery, Jicama, Pepper, Endive, Cauliflower, Broccoli, Tomato, Cucumber

SERVED WITH

Buttermilk Ranch and Garlic Hummus

CHOICE OF ADD ONS

Sundried Tomato Hummus, Artichoke-Spinach Hummus, Cheddar Cheese



LUNCH

SALADS, SANDWICHES AND WRAPS

Minimum of 20 guests - 10 per item required Includes Chef's Vegetarian Pasta, Chips, Freshly Baked Cookie or Brownie, Water, and Eco-Friendly Utensils

SALADS

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

SANDWICHES

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

SANDWICHES | CONTINUED

TUNA SALAD

Albacore Tuna, Lettuce, Tomato, Olive Baguette

COLD CUTTRIO

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

WRAPS

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

GREEN GODDESS

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

SAPPHIRE CATERING

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