



EPICUREAN GROUP

the natural choice.

**Head-Royce School
Jayhawks Café Catering Menu
2016-2017**

Epicurean-Group Catering at Head-Royce School

We are pleased to offer you new and exciting In House Catering Menus for the 2016-2017 school year. All lunch and dinner menu items include freshly baked cookies and house made lemonade or Iced Tea. We have also included à la carte pricing should you only require cookies and coffee, lemonade, or iced tea, and snacks or even a personalized birthday cake for a colleague! We are happy to assist you in customizing your event should you require linens, or china, and glassware.

Ordering Guidelines

Please call Alyssa at 510.531.1300 extension 2183 or email alyssa@epicurean-group.com to place your order.

When placing a catering order please have the following information available:

- Date, Time and Location of Event
- Number of Guests
- Menu Request

In order to ensure your event is a success, we ask you place catering orders **four (4) business days** in advance of the scheduled event. All Catering food orders must be placed with an email confirmation. Certain food items may not always be available in the Jayhawk Café Kitchen and we may need time to order your items from outside purveyors. Should you require outside staffing and / or rentals or if your event exceeds 50 guests, we ask you place catering orders **seven (7) business days** in advance of the scheduled event.

Delivery Guidelines

Catering orders will be delivered between 7:00 am – 11:00 am and 1:00 pm – 4:00 pm. **ANY CATERING AFTER THESE TIMES WILL BE SPECIFIED WHERE IT WILL BE LOCATED FOR YOU TO PICK UP ON THE CATERING ORDER.** All eco-friendly plates, napkins and utensils are included with orders.

Catering orders scheduled between 11:00 am and 1:00 pm must be picked up in the Jayhawk Café. Orders will be set up on rolling carts for your convenience.

We do realize that circumstances may arise and ordering and delivery guidelines may not always be able to be followed. We will do our best to accommodate your last minute needs but be advised **substitutions may occur.**

Drop Off Service

We will arrange for all items to be delivered to the event location and set up by the designated time during regular hours of service.

Buffet or Sit Down Service

Either service is recommended for receptions and dinners with china and glassware, table skirting or linens. If rentals are required the wholesale cost plus tax will be added to the final invoice.

Hours of Service and Staffing Charges

7:00 AM to 4:00 PM Monday through Friday

Should you require additional outside staffing the charge is \$30 per hour plus tax with a five hour minimum. Should you require staffing before or after scheduled service hours, additional staffing charges will be incurred.

Menu and prices are valid through June 30, 2017.

SNACKS AND HORS D'OEUVRES PLATTERS

**10 Guest Minimum
Priced Per Guest**

COLD

**GOURMET POPCORN
INDIVIDUAL GREEK YOGURT
HOMEMADE ICE CREAM SANDWICHES
YOGURT, GRANOLA AND DRISCOLL FARMS BERRY PARFAITS
VEGETABLE CRUDITÉ AND HOUSE MADE BUTTERMILK RANCH OR OVEN
ROASTED RED BELL PEPPER/ CLASSIC HUMMUS
CUCUMBER AND CREAM CHEESE, CAGE FREE EGG SALAD,
OR FREE RANGE CHICKEN SALAD
TEA SANDWICHES**

PLATTERS

**DOMESTIC ARTISAN CHEESES, SEASONAL DRISCOLL FARMS BERRIES
OR FRUIT,
SLICED BAGUETTE OR ASSORTED CRACKERS**

**ARTISAN MEAT PLATTER, ASSORTED ACCOMPMENTS
SLICED BAGUETTE OR ASSORTED CRACKERS**

**LOCAL ORGANIC VEGETABLE CRUDITÉ, HOUSE MADE BUTTERMILK RANCH
OR OVEN ROASTED RED BELL PEPPER/ CLASSIC HUMMUS**

SWEETS

10 Guest Minimum

ASSORTED HOUSE MADE COOKIES

Chocolate Chip, Double Chocolate Chip, Oatmeal, and Sugar

HOUSE MADE BROWNIES

Ghirardelli Double Chocolate, Red Velvet, Blondies

CUPCAKES

Chocolate, Vanilla, Red Velvet, or Seasonally Decorated

RICE KRISPY TREATS

BIRTHDAY CAKES

Chocolate, Vanilla, or Red Velvet

9 Inch Round Cake

serves 12 - 14

Quarter Sheet Cake

serves 20

BEVERAGES

10 Guest Minimum

**COFFEE SERVICE, HOT TEA SERVICE,
OR
HOT CHOCOLATE**
serves 10

**HOUSE MADE LEMONADE
OR
FRESHLY BREWED ICED TEA**
serves 10

**HOUSE MADE SPA WATER
OR
REGULAR WATER**
***offered with all catering orders**

BREAKFAST

5 Guest Minimum

PASTRIES AND COFFEE

Assorted Pastries, Scones or Croissants, Coffee Service

GREEK YOGURT AND GRANOLA PARFAIT

Greek Yogurt, Crunchy Granola, Fresh Seasonal Fruit or Driscoll Farms Mixed Berries,
& Coffee Service

À LA CARTE

Add Fresh Seasonal Fruit
Add Fresh Driscoll Farms Berries
Add Orange Juice
Add Yogurt
Add Granola
Assorted Pastries
Coffee Service

PIZZA

2 Pizza Minimum

All of our pizzas are made with house made pizza dough, topped with freshly made pizza oven roasted Del Cabo Tomato Sauce & our signature Three Cheese Blend.

Our pizzas are 16 inch round pizzas cut into eight slices.
(We estimate one pizza per every four guests.)

THREE CHEESE PIZZA

JAYHAWK PEPPERONI PIZZA

HEAD ROYCE COMBO

Pepperoni, Italian Sausage, Salami, Fitz Mushroom Farms Mushrooms, Black Olives

HAWAIIAN PIZZA

Smoked Ham, Canadian Bacon, Chunky Pineapple

NIMAN RANCH CHEESEBURGER PIZZA

Niman Ranch Ground Beef, Cheddar Cheese, Capay Sliced Red Onion

GARDEN TOMATO AND BASIL PESTO PIZZA

House Made Ratto Ranch Basil Pesto Sauce with Fresh Jacobs Farms Tomato and Fresh Mozzarella,
Organic Basil, Cracked Pepper

THE MARGHERITA

Fresh Tomato, Organic Ratto Ranch Basil

VEGGIE LOVER'S PIZZA

Fitz Mushroom Farm Mushrooms, Bell Peppers, Capay Sliced Red Onions, Black Olives

CREATE YOUR OWN!

LUNCH SANDWICHES AND WRAPS

Box Lunch or Buffet Style

Sandwiches and wraps are served with organic Field Fresh Farms garden green salad with balsamic vinaigrette, a house baked cookie and house made lemonade or iced tea.
Water is included

HEAD-ROYCE DELI SANDWICHES OR WRAPS

Please select two types of sandwiches

Maple Glazed Ham and Cheddar Cheese,
House Roasted Diestel Farms Turkey Breast and Swiss Cheese
or Oven Roasted Seasonal Vegetables
on Freshly Baked La Brea Bakery Baguette, Sourdough, Dutch Crunch, Marbled Rye,
Whole Wheat, or Grilled Lavash

DIESTEL FARMS TURKEY CLUB CROISSANT

House Roasted Diestel Farms Turkey Breast, Crispy Applewood Smoked Bacon, Swiss
Cheese, Field Farms Mixed Lettuce, Del Cabo Tomato

FITZ MUSHROOM FARMS PORTOBELLO MUSHROOM SANDWICH

Herbed Marinated, Grilled Fitz Mushroom Farms Portobello Mushroom
on Freshly Baked La Brea Bakery Baguette, Sourdough, Dutch Crunch, Marbled Rye,
Whole Wheat, or Grilled Lavash
with Caramelized Onions, Sweet Red Peppers, Organic Arugula,
Crumbled Blue Cheese and Balsamic Vinaigrette

FREE RANGE GRILLED CHICKEN CAESAR SALAD TORTILLA WRAP

Faurot Farms Mixed Romaine Hearts Tossed with Free Range Grilled Chicken Breast
Strips, Freshly Grated Parmesan, Cracked Black Pepper
and House Made Caesar Dressing

OVEN ROASTED SEASONAL VEGETABLE WRAP

Roasted Seasonal Vegetables on Grilled Tortilla or Lavash with Oven Roasted Red Bell
Pepper Hummus

LUNCH SALADS

Box Lunch or Buffet Style

Salads are served with a freshly baked cookie and house made lemonade or iced tea.
Water is included

FREE RANGE GRILLED CHICKEN CAESAR

Faurot Farm Mixed Organic Romaine Hearts
Tossed with House Made Gilroy Garlic Croutons, Freshly Grated Parmesan,
Cracked Black Pepper, House Made Caesar Dressing

CLASSIC BAY SHRIMP LOUIE

Faurot Farms Mixed Organic Romaine Hearts, Bay Shrimp, Marinated Del
Cabo Cherry Tomatoes, Avocado, Diced English Cucumber, Cage Free Egg,
& House Made Classic Louie Dressing

FREE RANGE GRILLED CHICKEN COBB

Faurot Farms Mixed Organic Romaine Hearts, Del Cabo Tomatoes, English Cucumbers,
Crispy Applewood Smoked Bacon, Hard Boiled Cage Free Egg,
House Made Blue Cheese Dressing

ASIAN FREE RANGE CHICKEN SALAD

Hand Cut Napa Cabbage Mix, Julienne Carrots, Mandarin Oranges,
Ratto Ranch Cilantro, Crispy Wontons, Black & White Sesame Seeds,
with House Made Ginger-Sesame Dressing

SEASONAL FAUROT FARMS ORGANIC SPRING MIX, QUINOA, & COUS-COUS SALAD

Faurot Farms Spring Mix, Del Cabo Cherry Tomatoes, Edamame, Spiced
Pumpkin Seeds, House Made Balsamic Vinaigrette

SPECIAL TOSSED SALAD OF THE DAY TBD

** All Salad Choices can be made vegetarian upon request

HOT LUNCHEON OR DINNER BUFFETS

Lunch 10 Guest Minimum

Dinner 15 Guest Minimum

Buffets include a salad selection for the group,
a freshly baked cookie and house made lemonade or iced tea.

SALADS

CAESAR SALAD

Faurot Farm Mixed Organic Romaine Hearts
Tossed with House Made Gilroy Garlic Croutons, Freshly Grated Parmesan,
Cracked Black Pepper, House Made Caesar Dressing

FAUROT FARMS ORGANIC GARDEN GREENS

Housemade Ranch or Balsamic Vinaigrette

ENTRÉES

SOUTH OF THE BORDER TACO BAR

Free Range Grilled Chicken or Oven Roasted Seasonal Vegetables, Sautéed Peppers
& Capay Onions, Slow Cooked Refried Beans
House Made Salsa, Sour Cream, & Cheddar Cheese

OVEN ROASTED RATIO RANCH ROSEMARY & GILROY GARLIC FREE RANGE CHICKEN

Wild Rice Pilaf, Fresh Seasonal Vegetables

NIMAN RANCH GROUND BEEF WITH OVEN ROASTED DEL CABO TOMATO MARINARA OR OVEN ROASTED SEASONAL VEGETABLE LASAGNA

Herbed Ricotta Cheese, Fresh Grated Mozzarella

ALL NATURAL GRASS FED HAMBURGERS OR GARDEN BURGERS OR ALL BEEF HOT DOGS & VEGGIE DOGS

Fresh Brioche Buns served with Faurot Farms Mixed Green Salad
or Seasonal Fruit Salad,
Condiments