

spice of life

catering

a kollinger company



Breakfast

Classic Continental Breakfast

An Assortment of Breakfast Breads and Pastries, Fresh Fruit Tray and Orange Juice.
Accompanied by Butter, Jams and Cream Cheese
\$8.00 per person

Hot Breakfast Selections

All Hot Breakfasts are served with Fresh Seasonal Fruit, Orange Juice and
Choice of two (2) Side Items

Fresh Scrambled Eggs (with or without cheese)
Breakfast Frittata
Quiche

Breakfast Tacos with Salsa
Bacon, Ham or Sausage, Egg, and Cheese Biscuits or Croissants
Sausage Filled Kolache's
Custom Hot Breakfasts by request

Sides Items

Apple Smoked Bacon
Country Sausage (Links or Patties)
Country Ham Slices
Hash Browns
Lyonnaise Potatoes
Grits (with or without Cheese)
Biscuits with Gravy
Assorted Breakfast Breads
Fresh Baked Bagels and Croissants by requests

\$12.00 per meal

Custom Breakfast Selections

Texas Breakfast

Farm Fresh Eggs and Country Sausage Casserole
Served with Cheese Grits, Homemade Buttermilk Biscuits and Seasonal Fruit Tray

Tuscan Breakfast

Italian Frittata
Choice of:
Marinated and Grilled Vegetable; Sausage and Cheese
4 – Cheese; Spinach, Parmesan and Wild Mushroom
Served with Breakfast Breads and Fresh Seasonal Fruit Tray

South of the Border

Flour Tortillas filled with Fresh Scrambled Eggs and Sausage,
Served with Cheese Grits Casserole,
and Homemade Roasted Tomato Salsa
Homemade Jalapeno Cornbread and Fresh Seasonal Fruit Tray

Deli Breakfast

Atlantic Smoked Salmon Accompanied by Sliced Tomatoes, Red Onion Rings,
Capers and Whipped Cream Cheese
Served with Fresh Baked Assorted Bagels and Seasonal Fruit Tray

Euro Plan Breakfast

Homemade Quiche
Choice of:
Classic Lorraine; Sausage or Ham and Cheese
4 – Cheese; Spinach, Parmesan and Wild Mushroom
Served with Breakfast Breads and Fresh Seasonal Fruit Tray

American Breakfast

Choice of:
Waffles, Buttermilk Pancakes or French Toast
Served with Farm Fresh Scrambled Eggs, Apple Smoked Bacon or Country Sausage, Hash
Browns or Lyonnaise Potatoes and Vermont Maple Syrup

****Additional Custom Breakfasts Selection upon request****
Breakfasts Range from \$12.00 - \$15.00 per meal

Spice's Box Lunches/Sandwiches

All box lunches are presented in an acrylic container with a clear-hinged lid. Sandwiches are served on fresh baked breads. Lunches include your choice of Two Side Salads, Homemade Brownies, Cookies or Rice Krispy Treats.

Breads

Croissant
Sourdough
White
Wheat

Meats/Spreads

Roast Beef
Tarragon Chicken Salad
Chicken Salad with Almonds and Grapes
Smoked Turkey
Honey Baked Ham
Tuna Salad

Cheeses

Cheddar
Swiss
Pepper Jack
American
Havarti

Specialty Deli Sandwiches

California Club

Smoked Turkey and Honey Baked Ham, Guacamole-Sour Cream, Crisp Bacon, Tomatoes, Romaine Lettuce, Sliced Cheddar and Swiss Dressed with Mayonnaise

Grilled Chicken

Marinated Grilled Chicken Breast, Tomatoes, Romaine Lettuce, Sliced Cheddar or Swiss Cheese, Dressed with Honey Mustard

Roast Beef and Caramelized Onion

Shaved Roast Beef and Onions, Tomatoes, Romaine Lettuce, Sliced Swiss Cheese, Dressed Horseradish Aioli

Grilled Chicken Club

Marinated Grilled Chicken Breast, Crisp Bacon, Tomatoes, Romaine Lettuce, Sliced Cheddar or Swiss, Dressed with Mayonnaise

Grilled Chicken Foccacia

Marinated Grilled Chicken Breast, Tomatoes, Romaine Lettuce, Roasted Peppers, Swiss cheese, Dressed with Olive Mayonnaise

Grilled Veggie Croissant

Grilled Marinated Vegetables, Tomatoes, Romaine Lettuce, Sliced Cheddar and Swiss, Dressed with Balsamic Aioli

B.L.T.

Crisp Apple Smoked Bacon, Tomatoes, Romaine, Toasted Bread, Dressed with Mayonnaise

"Soozies"

Our Hottest Seller

5-Layered Sandwich on Thinly Sliced Marble-Rye, Pastrami, Corned Beef, Salami, Turkey & Swiss Cheese, Dressed with Special Sauce and Mustard, Cut in Quarters (Min. Order 10 ppl- \$12.00 per meal)

\$10.00 per meal

Spice's Signature Wraps

The wrap is a whole meal rolled into one Oversized Flour Tortilla. Served with your choice of Two Side Salads, Homemade Brownies, Cookies or Rice Krispy Treats.

The Fajita

Savory Grilled Fajita Beef or Chicken, Peppers, Onions, Cilantro, Shredded Romaine Lettuce, Shredded Cheddar Cheese, Guacamole-Sour Cream

Grilled Chicken Caesar

Tender Grilled Chicken Strips, Crisp Romaine Lettuce, Parmesan and Homemade Croutons, Dressed with Traditional Caesar Dressing

Southwest Chicken & Grilled Corn

Honey Lime Marinated Grilled Chicken, Crisp Tortilla Strips, Grilled Corn and Black Bean Salad, Shredded Romaine Lettuce, Dressed with Chipotle Ranch Dressing

Turkey Cobb

Smoked Turkey, Guacamole-Sour Cream, Diced Tomatoes, Chopped Eggs, Crisp Bacon, Sliced Black Olives, Bleu Cheese Crumbles, Dressed with Balsamic Vinaigrette

Turkey Club

Smoked Turkey & Honey Baked Ham, Shredded Romaine Lettuce, Crisp Bacon, Diced Tomatoes, Shredded Cheddar, Guacamole-Sour Cream, Dressed with Tarragon Aioli

Grilled Steak Wrap

Seasoned Grilled Beef, Roasted Peppers and Onions, Shredded Romaine, Chopped Tomatoes, Bleu Cheese Crumbles, Dressed with Light Vinaigrette

Side Salads

Fresh Fruit Salad
Orzo with Mushrooms, Spinach and Feta
Tossed Green Salad
Corn and Black Bean Salad
Dill New Potato Salad
Pesto Pasta Salad Primavera
Thai Pasta Salad
Sesame Green Been Salad
Rice and Artichoke Salad
Marinated Tomato, Red Onion and Cucumber Salad

\$10.00 per meal

Salads

Traditional Caesar Salad
Crispy Romaine, Parmesan, and Homemade Croutons
Served with Traditional Caesar Dressing

Garden Green Salad
Crisp Iceberg Lettuce, Tomato Wedges, Cucumber, and Carrots

Classic Cobb Salad
Chopped Salad with Diced Tomatoes, Chopped Eggs, Apple Smoked Bacon,
Grilled Chicken Breast and Avocado

Field Greens with Sugared Walnuts, Slivered Red Onions, Red Raspberries,
Gorgonzola Cheese

Spices "Best Ever" Salad
Field Greens with Granny Smith Apples or Bartlett Pears,
Slivered Red Onion Rings, Bleu Cheese

Classic Greek Salad
Chopped Romaine with Tomato Wedges, Feta Cheese, Kalamata Olives,
Red Onions and Cucumbers

Dressings:

Spices Herb Ranch, Caesar, Italian, Basil Vinaigrette, Balsamic Vinaigrette, Raspberry
Vinaigrette, Champagne Vinaigrette, Honey Mustard, Thousand Island

*Add Grilled Chicken or Shrimp to Any Salad

**Salads Range in price from \$8.00 per person to \$14.00 per meal
And Includes Homemade Brownies, Cookies or Rice Krispy Treats**

Hot Lunches

All Hot Lunches are Served with House Salad or Caesar Salad, Two (2) Side Items,
Luncheon Rolls and Choice of Dessert

\$12.50 per meal

Entrées

Beef

Homemade Pot Roast with Natural Pan Gravy
Grilled Flank Steak with Red Wine Shallot Sauce
"Mama's" Meatloaf with Roasted Garlic Tomato Sauce
Chicken Fried Steak with Pepper Scented Country Gravy
Beef Stroganoff with Sour Cream Basil Demi
Baked Ziti with Tuscan Marinara
Teriyaki Beef & Vegetable Stir Fry with Spicy Hoisin Sauce
Homemade Grilled Hamburgers
Homemade Beef Lasagna

Chicken

Pecan Crusted Chicken with Rosemary Honey Sauce
Chicken Fried Chicken with Pepper Scented Country Gravy
Herb Scented Grilled Chicken with Garlic Mushroom Sauté
Spicy Cheese & Jalapeño Stuffed Chicken with Cilantro Pico de Gallo
Rolled Chicken Florentine with Marsala Mushroom Sauce
Chicken Parmesan with Tuscan Marinara
Grilled Teriyaki Chicken with Soy, Pineapple, Scallion Glaze
Blackened Chicken with Gumbo Sauce
Chicken Picatta with Lemon-Caper, Butter Sauce
Grilled Chicken with Artichoke Dijon Cream Sauce
Chef "Ricky's" Chicken & Rice Casserole
Chef "Ricky's" Chicken Spaghetti

Seafood

Catfish with Homemade Dill Tartar Sauce
Cajun Broiled Catfish with Gumbo Sauce
Basil Scented Grilled Salmon Filet with Tomato, Scallion Butter
Poached Salmon Filet with Roasted Tomato Remoulade
Jumbo Texas Crab Cakes with Three-Pepper Cream & Tomato Mint Salsa

Pork

Chipotle Rubbed Pork Loin with Cilantro Cream & Black Bean Relish
Five Pepper Crusted Pork Loin with Roasted Tomato Garlic Sauce
Fried Bone-In Pork Chop with Pepper Scented Country Gravy

Turkey

Roasted Turkey with Natural Pan Gravy
Turkey Scaloppini with Lemon-Caper, Butter Sauce
Turkey Roulades with Cranberry Mint Stuffing and Apple Pineapple Chutney

Starches

Mashed Potatoes with Choice of:
Scallion, Garlic, Cheddar Cheese
Roasted Rosemary and Garlic Red Skinned Potatoes
Potatoes Au Gratin
Long Grain and Wild Rice
Steamed Jasmine Rice
Lemon Rice Pilaf
Herbed Rice
Penne Rigate Pasta
Macaroni and Cheese
Orzo Pasta
Buttered Egg Noodles

Vegetables

Spinach Soufflé or Jalapeno Spinach Soufflé
Sautéed Buttered Corn
Squash Casserole
Honey Glazed Carrots
Parmesan Broiled Tomatoes
Sautéed Green Beans
Sautéed Asparagus
Sautéed Vegetable Medley
Steamed Broccoli and Carrots
Broccoli Rice Casserole

Themed Buffet Style Lunches

\$12.50 per meal

South of the Border

Chicken Fajita Bar (2 per person)
Sautéed with Onions and Peppers
Salsa, Guacamole-Sour Cream, Shredded Cheddar Cheese and Flour Tortillas
Spanish Rice, Refried Beans, Tri- Colored Tortilla Chips
Pralines or Pecan Pie

Beef Fajita Bar (2 per person)
Sautéed with Onions and Peppers
Salsa, Guacamole-Sour Cream, Shredded Cheddar Cheese and Flour Tortillas
Spanish Rice, Refried Beans, Tri- Colored Tortilla Chips
Pralines or Pecan Pie

Chicken Taco Bar (2 per person)
Shredded Lettuce, Diced Tomatoes, Salsa, Guacamole-Sour Cream
Shredded Cheddar Cheese and Taco Shells,
Spanish Rice, Refried Beans, Tri- Colored Tortilla Chips
Pralines or Pecan Pie

Beef Taco Bar (2 per person)
Shredded Lettuce, Diced Tomatoes
Salsa, Guacamole-Sour Cream
Shredded Cheddar Cheese and Taco Shells
Spanish Rice, Refried Beans, Tri- Colored Tortilla Chips
Pralines or Pecan Pie

Chicken and Spinach Enchiladas (2 per person)
Southwest Sour Cream Sauce
Spanish Rice, Refried Beans, Tri- Colored Tortilla Chips and Salsa
Pralines or Pecan Pie Refried Beans

Vegetable Enchiladas (2 per person)
Roasted Poblano Pepper Sauce,
Spanish Rice, Black Beans, Tri- Colored Tortilla Chips and Salsa
Pralines or Pecan Pie Refried Beans

Texas Round-Up

Sliced BBQ Brisket, Served with "Spices" BBQ Sauce, Ranch Style Beans
Potato Salad or Creamy Cole Slaw
Relish Tray, Buns and Hoagie Rolls
Homemade Hot Cobbler (Apple, Cherry, or Peach) Whipped Cream

OR

BBQ Chicken
Served with "Spiced" BBQ Sauce
Ranch Style Beans, Potato Salad or Creamy Cole Slaw
Relish Tray, Soft Rolls and Corn Bread
Homemade Hot Cobbler (Apple, Cherry, or Peach) Whipped Cream

Little Italy

Homemade Beef or Vegetable Lasagna
Served with Grated Parmesan
Garden Salad with Italian Dressing
Grilled Vegetable Medley
Luncheon Rolls and Butter
Chef's Choice Dessert (From Dessert List)

OR

Chicken Parmesan Served with "Spices" Marinara Sauce
Traditional Caesar Salad
Buttered Bow-Tie Pasta
Grilled Vegetable Medley
Luncheon Rolls and Butter
Chef's Choice Dessert

Dessert Selections

Cakes

Chocolate, Orange, Banana, Angel Food, Lemon Mousse Cake, Black Russian

Cobblers

Apple, Peach and Cherry served with Whipped Cream

Pies

Pecan, Chocolate Pecan, Lemon Chess, Chocolate Chess, Apple,
Pumpkin, Key Lime, Apple Cranberry

Cookies

Chocolate Chip, Oatmeal Raisin, Sugar

Specialty Desserts

Mocha Roll with Caramel Sauce

Strawberry Shortcake with Whipped Cream

Banana Pudding with Whipped Cream

Lemon Tarts with Whipped Cream

Fruit Trifle with Yogurt and Granola

Chocolate Mousse with Whipped Cream

Lemon Tarts, Triple Berry Bars, Apricot Bars, Brownies, Rice Krispy Treats