ERHART'S CATERING PRESENTS

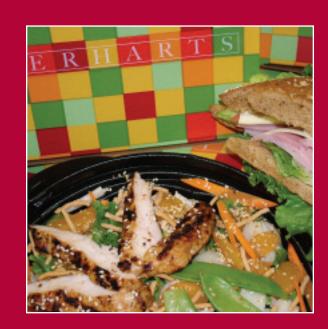


CATERING FOR ALL OCCASIONS

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All Menu Packages \$11.95



Salads

Includes Side of Girard's Salad Dressing • Fresh Breadsticks • Cookies • Bottled Water with Crystal Light On The Go

Greek Sirloin Salad

Mediterranean grilled sirloin skewers over a bed of mixed greens, with red onions, cucumbers, tomatoes, kalamata olives, peperoncinis, and topped with feta cheese.

Served with Greek Feta Cheese Dressing.

Chopped Cobb Salad

A bed of chopped lettuce loaded with sliced smoked turkey, chopped bacon, julienned cheddar, crumbled blue cheese, sliced red onions, chopped hard boiled eggs, and sliced avocado.

Served with Bleu Cheese Vinaigrette.

Grilled Chicken Caesar

Grilled chicken breast on a bed of chopped romaine, with shaved parmesan, capers, and spicy homemade croutons. Served with Caesar Dressing.

Grilled Blackened Salmon Caesar

Beautifully grilled blackened salmon on top of chopped romaine, served with shaved parmesan, capers, spicy homemade croutons, and lemon wedges for that extra zing.

Served with Caesar Dressing.

Shanghai Chicken Salad

Marinated chicken on a mixed bed of chopped romaine, napa cabbage and bok choy, tossed with an array of green peppers, green onions, snow peas, bean sprouts, celery, carrots, topped with mandarin oranges, and crunchy chow mien noodles.

Served with Chinese Chicken Salad Dressing.

Tuna Salar

Albacore tuna mixed with celery, red onions, capers and mayo. Served over a bed of crisp chopped lettuce, and topped with tomato wedges and cucumber slices.

Served with Buttermilk Farm Dressing.

Sandwiches

Includes Bag of Chips • Fresh Fruit • Cookies • Bottled Water with Crystal Light On The Go

Ciabatta Char Grilled Chicken

Plump grilled chicken breast served on our rustic ciabatta bread, with swiss cheese, leaf lettuce, tomatoes, red onion, pickles, and a creamy chipotle mayo.

Served with couscous salad.

Blackened Chicken Breast on Rustic Ciabatta

With remoulade sauce and watercress, Served with tomato cucumber salad with basil.

Rustic Smoked Turkey & Havarti

Fresh baked rustic ciabatta bread loaded with thinly sliced smoked turkey, creamy havarti cheese, cranberry mayo, and leaf lettuce.

Served with orange jicama salad with mint.

Roasted Turkey Breast

Roasted turkey sliced thin and piled high on a wholesome baguette with leaf lettuce, american cheese, and cranberry gioli. Served with pasta salad.

Grilled Sirloin & Brie

Grilled sirloin served on our fresh ciabatta bread with brie, leaf lettuce, red peppers, watercress, and bistro sauce. Served with german potato salad.

Peppercorn Encrusted Roast Beef

Thinly-sliced peppercorn roast beef, with leaf lettuce, and a creamy dijon horseradish sauce. Served with tomato cucumber salad with basil.

Black Forest Ham Panini

Black forest ham pilled high on grilled focaccia, with provolone cheese, grilled peppers, baby greens, and a creamy dijon gioli. Served with pasta salad.

Tuna on Croissant

Fresh croissant loaded with tuna salad, American cheese and leaf lettuce. Served with orange jicama salad.

Curry Chicken

Our very own creamy curry chicken salad on a bakery-fresh croissant. Served with couscous salad.

Vegetarian

Served on fresh grilled focaccia, with a colorful grilled pepper medley, sun-dried tomatoes, sprouts, yellow squash, and grilled carrots.

Served with fresh fruit salad.

Wraps

Thinly-sliced smoked turkey or black forest ham; both come with jack cheese, baby green lettuce, tomatoes, black olives, and a dill cream cheese, rolled into a wrap. Served with couscous salad.

Oriental Wrap

Teriyaki marinated chicken breast with sticky rice, sesame seeds, green onions, cucumber, watercress, and cilantro drizzled with teriyaki sauce.

Served with orange jicama salad.

Veggie Wrap

Fresh carrots, zucchini, yellow squash, leaf lettuce, diced tomatoes, sun-dried tomatoes and a dill cream cheese. Served with fresh fruit salad.