



## BREAKFAST

### # OVEN FRESH BAKED GOODS

1	<b>BREAKFAST BASKET</b> Assortment of fresh daily baked pastries served with assorted jams, butter and cream cheese.	2.40 PP
2	<b>BAGEL BASKET</b> A wide variety of fresh baked bagels. (plain, whole wheat, sesame and cinnamon raisin)	2.30 PP
3	<b>COFFEE CAKE BASKET</b> Choose from blueberry corn, lemon poppy seed, blueberry, orange choc chip.	2.25 PP
4	<b>FRENCH BASKET</b> Homemade stuffed croissants (ham & Swiss, turkey havarti, and ham & brie) and slices of freshly baked baguettes served with butter and jam.	2.95 PP

### HOT BREAKFAST A LA CARTE

5	<b>SCRAMBLED EGGS</b>	3.25 PP
6	<b>APPLE SMOKED BACON</b>	1.95 PP
7	<b>TURKEY SAUSAGE</b>	1.95 PP
8	<b>HOME FRIES</b>	1.95 PP
9	<b>EGG SANDWICHES</b>	5.25 PP
10	<b>HOMEMADE QUICHE:</b> (serves 6 people)	29.00 each
11	<b>LORRAINE</b> (ham & Swiss), veggie or broccoli and cheddar. (serves 6 people)	29.00 each

### MORNING PACKAGES

12	<b>PACKAGE 1</b> Assorted pastries and bagels with jam, butter, cream cheese and a choice between our house blend coffee, dark roast or tea.	3.90 PP
13	<b>PACKAGE 2</b> Continental breakfast of assorted pastries, orange juice and coffee.	5.50 PP
14	<b>PACKAGE 3</b> Breakfast basket filled with our in house baked pastries and bagels, fresh brewed coffee and a bowl of fruit and berry salad.	6.90 PP
15	<b>PACKAGE 4</b> Scrambled eggs, apple smoked bacon, sausage, basket of bagels and toast, and fresh squeezed orange juice.	8.95 PP

Add fruit salad to any morning package 2.50 PP  
 or fruit tray 2.95 PP

### FRESH FRUITS AND PARFAITS

16	<b>FRUIT SALAD</b> Bite sized seasonal fruit.	3.10 PP
17	<b>FRUIT PLATTER</b> Nicely sliced and well arranged seasonal fruits garnished with fresh berries.	3.50 PP
18	<b>FRUIT PARFAIT</b> Low fat strawberry yogurt topped with diced fruits.	2.25 each

### HOT & COLD BEVERAGES (hot beverages are served with creamers, sugars & cups )

19	<b>JOE TO GO</b> (serves 10-12 PP ) Dark roast or house blend	18.00 each
20	<b>LARGE CAMBRO</b> (serves 45-50 PP) Dark roast or house blend.	60.00 each
21	<b>TEA ON THE GO</b> (serves 10-12 PP) Moroccan mint, Eng breakfast, blue flower earl grey Lemon chamomile, jasmine...ect.	18.00 each
22	<b>ORANGE JUICE</b> Odwalla fresh squeezed orange juice.	8.95/ half gal
23	<b>ODWALLA SMOOTHIES</b> Individual bottles of fresh smoothies.	3.50 each



24	<b>NANTUCKET NECTARS</b>	2.35 each
	Orange mango, cranberry, apple, kiwi berry, orangina and vitamin water.	
25	<b>WATERS AND SODAS</b>	1.80 each
	Coke, diet coke, ginger ale, Perrier, and Poland spring water.	
<b>LUNCH</b>		
26	<b>CAFE SANDWICH BASKET</b>	6.49 each
	Made with our fresh baked breads, stuffed with our wide range of sliced meats, cheeses, veggies lettuce and tomatoes.	
	<b>Deli meats:</b> Smoked turkey, honey ham, roast beef, grilled chicken, tuna salad, chicken salad, roasted portabella, hummus, fresh mozzarella, pesto chicken salad.	
	<b>Condiments:</b> Cranberry honey mustard, basil pesto, sun dried tomato pesto, basil mayo, mayo, sprouts, roasted red peppers, cucumbers, red onions, shredded carrots and kalamata olives.	
	<b>Cheeses:</b> Swiss, provolone, brie, dill havarti and feta	
	<b>Breads:</b> French baguettes, multigrain baguette, homemade rosemary foccacia, ciabatta, whole wheat tortilla and tomato tortilla.	
27	<b>CAFÉ MINI SANDWICH BASKET</b> -2 mini sandwiches PP	5.90 PP
	Made with our fresh baked breads, stuffed with our wide range of sliced meats, cheeses, veggies lettuce and tomatoes.	
	<b>Deli meats:</b> Smoked turkey, honey ham, roast beef, grilled chicken, tuna salad, chicken salad, roasted portabella, hummus, fresh mozzarella, pesto chicken salad.	
	<b>Condiments:</b> Cranberry honey mustard, basil pesto, sun dried tomato pesto, basil mayo, mayo, sprouts, roasted red peppers, cucumbers, red onions, shredded carrots and kalamata olives	
	<b>Cheeses:</b> Swiss, provolone, brie, dill havarti and feta	
	<b>Breads:</b> French baguettes, multigrain baguette, homemade rosemary foccacia, ciabatta, whole wheat tortilla and tomato tortilla.	
<b>SPECIALTY WRAPS</b>		
		6.69 each
28	<b>SMOKED TURKEY GOUDA</b>	
	Wild greens, smoked turkey, smoked gouda, shredded carrots, dried cranberries mixed with homemade balsamic vinaigrette on sun-dried tomato tortilla.	
29	<b>CHICKEN CAESAR</b>	
	Savory roasted chicken, fresh cut romaine, shredded Romano, homemade croutons, lemon Caesar dressing on whole wheat tortilla.	
30	<b>PESTO CHICKEN SALAD AND BRIE</b>	
	Chicken salad, wild greens, tomatoes, brie cheese, basil pesto, and sprouts on sun-dried tomato tortilla.	
30	<b>GREEK WRAP</b>	
	Feta cheese, kalamata olives, roasted red peppers, cucumbers, wild greens, tomatoes, Greek dressing on whole wheat tortilla.	
<b>SIGNATURE SANDWICHES</b>		
		6.89 Each
31	<b>TUSCAN CHICKEN</b>	
	Savory chicken breast, fresh mozzarella, basil pesto, wild greens, roasted peppers, and tomatoes on Ciabatta bread.	
32	<b>CHICKEN CLUB</b>	



	Roasted chicken breast, apple smoked turkey bacon, Swiss cheese, savory mayo on our sliced Tuscan bread.	
<b>33</b>	<b>BUFFALO MOZZARELLA</b> Fresh mozzarella, roasted red peppers, roasted portabellas, homemade basil pesto and ripe tomatoes on Ciabatta bread.	
<b>34</b>	<b>SMOKED TURKEY HAVARTI</b> Smoked turkey, havarti cheese, tomatoes, cucumbers wild greens cranberry honey mustard on our Tuscan bread.	
	<b>GRILLED PANINI TRAY</b> -grilled on our rustic italian or ciabatta bread.	6.95 each
<b>35</b>	<b>CHICKEN POMODORO</b>	
<b>36</b>	<b>CHICKEN ASIAGO</b>	
<b>37</b>	<b>TURKEY REUBEN</b>	
<b>38</b>	<b>TUNA MELT</b>	
<b>39</b>	<b>HAM AND BRIE</b>	
<b>40</b>	<b>BBQ CHICKEN</b>	
<b>41</b>	<b>SMOKED TURKEY APPLE</b>	
<b>42</b>	<b>PORTOBELLO WITH FRESH MOZZARELLA</b>	
	<b>GRILLED WRAP TRAY</b> -grilled on whole wheat or sun-dried tomato tortilla.	6.85 each
<b>43</b>	<b>SOUTHWESTERN CHICKEN</b>	
<b>44</b>	<b>HOT PASTRAMI</b>	
<b>45</b>	<b>CHICKEN SALAD MELT</b>	
<b>46</b>	<b>CHICKEN SHAWARMA</b>	
<b>47</b>	<b>ROASTED VEGGIES</b>	
<b>48</b>	<b>TURKEY SWISS</b>	
<b>49</b>	<b>CHICKEN PESTO SALAD</b>	
<b>50</b>	<b>PORTOBELLO HAVARTI</b>	
	<b>LUNCHEON PACKAGES</b>	
<b>51</b>	<b>PACKAGE 1</b> Assorted deli sandwiches with a green salad and cookie basket	10.50 PP
<b>52</b>	<b>PACKAGE 2</b> Luncheon basket with assorted sandwiches ,green salad , pasta salad and sweets.	11.95 PP
<b>53</b>	<b>PACKAGE 3</b> Executive luncheon basket with an assortment of signature sandwiches and specialty wraps, any green salad, pasta or potato salad and a basket of cookies & brownies .	12.10 PP
<b>54</b>	<b>PACKAGE 4</b> A tray of our chef's selection grilled paninis and grilled wraps served with your choice of one gourmet salad or green salad and a basket of homemade freshly baked cookies and brownies.	12.35 PP
	<b>Add a bag of chips to any luncheon package</b>	1.00 each
	<b>BOX LUCHES</b>	
<b>55</b>	<b>BY THE CHARLES BOX LUNCH</b> Deli sandwich, freshly baked cookie, whole fruit and a bag of chips.	10.49 each
<b>56</b>	<b>EXECUTIVE BOX LUNCH</b> Specialty sandwich or wrap, freshly baked cookie, whole fruit and bag of chips.	10.89 each
<b>57</b>	<b>ALTERNATIVE BOX LUNCH</b> Any of our individual topped salad, cookie, whole fruit and bag of chips.	11.49 each
	<b>NEW YORK STYLE DELI TRAYS</b>	6.99 PP
<b>58</b>	<b>ALL AMERICAN</b> Honey ham, roast beef, smoked turkey, swiss & cheddar cheese and roasted chicken.	
<b>59</b>	<b>MEDITERRANEAN</b> Herb grilled chicken, roasted veggies, olives, hummus, tabbouleh, feta, pita pockets.	
<b>60</b>	<b>ITALIAN SPREAD</b>	



Honey ham, salami, pesto chicken salad, fresh mozzarella, provolone, roasted peppers, olives, marinated artichokes and basil pesto.

All our deli trays are served with a tray of condiments and a basket of sandwich breads.

### GOURMET SALADS

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| <b>61 CLASSIC POTATO SALAD</b>  | 2.80 PP |
| Red bliss potatoes with diced red peppers, Vidalia onions and fresh parsley tossed in a red wine vinegar mayo dressing.   |         |
| <b>62 OVEN ROAST POTATO SALAD</b>   | 2.80 PP |
| Roasted bliss potatoes with red onions, red peppers, fresh rosemary tossed in a homemade balsamic vinaigrette.  |         |
| <b>63 ROTINI PESTO</b>  | 2.80 PP |
| Rotini pasta with shredded carrots, julienne peppers with homemade basil pesto .  |         |
| <b>64 GREEK PENNE</b>   | 2.80 PP |
| Al dente penne tossed with crumbled feta, kalamata olives, chopped tomatoes and diced cucumbers in a creamy Greek dressing.   |         |
| <b>65 SHRIMP ORZO</b>   | 4.95 PP |
| Pacific Street Café's favorite, in a lemon cilantro cumin vinaigrette with cooked dente orzo, scallions diced red peppers and cucumbers, shrimp fresh cilantro and lemon wedges for garnish . |         |
| <b>66 ORIENTAL LINGUINI</b>   | 2.85 PP |
| Al dente cooked linguini with julienne green and red peppers steamed broccoli tossed in a Asian sesame dressing.  |         |
| <b>67 ROASTED VEGGIE SALAD</b>  | 3.25 PP |
| Seasonal fresh cut veggies marinated in a house vinaigrette and oven roasted.   |         |

### GREEN SALADS

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| <b>68 BABY GREEN</b>   | 2.95 PP |
| Wild greens topped with gorgonzola, walnuts, and dried cranberries   |         |
| <b>69 GARDEN SALAD</b>   | 2.80 PP |
| Baby greens topped with sliced cucumbers, tomatoes, sprouts and shredded carrots.  |         |
| <b>70 LEMON CAESAR</b>   | 2.80 PP |
| Hand cut fresh romaine lettuce topped with homemade croutons, shredded Romano cheese and lemon slices served with creamy Caesar dressing . |         |

### GOURMET TOPPED SALADS

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| <b>71 PESTO CHICKEN</b>   | 4.95 PP |           |
| Rotini pesto salad tossed with slices of grilled chicken breast.                                  |         |           |
| <b>72 TERIYAKI CHICKEN</b>  | 4.95 PP |           |
| Oriental linguini tossed with slices of grilled chicken teriyaki.                                 |         |           |
| <b>73 TUNA SALAD</b>  | 4.95 PP |           |
| Our garden salad topped with scoops of tuna salad garnished with lemon wedges.                    |         |           |
| <b>74 CHICKEN SALAD</b>   | 4.95 PP |           |
| Our garden salad topped with our all white meat chicken salad.                                    |         |           |
| <b>75 CHICKEN CAESAR</b>  | 4.95 PP |           |
| Lemon Caesar salad topped with grilled chicken breast.  |         |           |
| All gourmet topped salads are also served individually as meal replacement in a 32 oz container . |         | 7.25 each |

### HOT ENTREES

#### CHICKEN ENTREES

10.25 PP

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| <b>76 CHICKEN TAGINE</b>   |  |
| Grilled chicken marinated in a Moroccan olive oil vinaigrette with roasted eggplant tomato olive sauce served with couscous or rice.                                 |  |
| <b>77 CHICKEN ARTICHOKE</b>  |  |
| Grilled chicken breast marinated in house blend spices with homemade fresh basil cream pesto sauce with artichokes and julienne sun dried tomatoes served with rice. |  |



- 78 CHICKEN TERIYAKI**  
 Grilled and marinated chicken tenders in a thick teriyaki sauce with a bite size carrots, red peppers, pineapple and broccoli served over rice .
- 79 MOROCCAN CHICKEN**  
 Marinated chicken in authentic Moroccan spices with raisin and caramelized onion served over couscous or rice .
- 80 CHICKEN CORDON BLUE**  
 Tender chicken breast stuffed with honey ham and imported Swiss cheese served with supreme sauce over rice.

- 81 CHICKEN ENCHILADA**  
 Oven roasted chicken breast, caramelized onions and peppers, roasted corn in enchilada cream sauce mixed with a blend of four cheeses and Mexican spices served over Mexican rice with homemade salsa and sour cream.

- 82 STUFFED CHICKEN**  
 Roasted spinach , mushroom and homemade stuffing served with rice and sauce.

**BEEF ENTREES** 10.50 PP

- 83 BALSAMIC BEEF STEW**  
 Tender chunks of lean beef and carrots slow simmered in balsamic tomato sauce.
- 84 HOMEMADE MEAT LOAF**  
 Roasted red peppers and parmesan cheese combine with tomato sauce to give a new twist to this old favorite.

- 85 ASIAN GRILLED FLANK STEAK**  
 Marinated in a Asian plum sauce over steamed veggies and basmati rice.

- 86 GRILLED STEAK TIPS**  
 Marinated in a BBQ sauce then grilled, served with rice pilaf and BBQ sauce on the side.

- 87 GRILLED STEAK QUESADILLA**  
 Whole wheat tortilla stuffed with grilled steak strips , Monterey jack cheese, grilled peppers and onions marinated in a cumin cilantro sauce served with Mexican rice, sour cream and salsa.

**PASTA ENTREES** 9.95 PP

- 89 JUMBO STUFFED SHELLS**  
 Jumbo shells stuffed with a blend of 3 cheeses in a homemade marinara sauce and oven roasted broccoli topped with shredded Romano and mozzarella cheese.

- 90 GARDEN VEGETABLE CHEESE TORTELLINI**  
 Tricolor cheese tortellini in cream tomato sauce topped with melted shredded mozzarella.

- 91 HOMEMADE MEAT LASAGNA**  
 Lasagna noodle layered with tomato meat sauce combined with ricotta, mozzarella, and parmesan cheeses and topped shredded mozzarella cheese.

- 92 BAKED ZITI**  
 Traditional Italian recipe combine ziti, ricotta mozzarella and parmesan cheese and baked in a hearty tomato sauce.

- 93 BAKED MANICOTTI**  
 A rolled pasta stuffed with ricotta, Romano cheeses in a homemade creamy pesto sauce topped with oven roasted broccoli and mozzarella cheese.

- 94 HOMEMADE VEGGIE LASAGNA**  
 Layers of roasted vegetables, a blend of 3 cheeses and pasta topped with homemade marinara sauce.

Add green salad to any entrée 1.50 PP  
 Add bread basket to any entrée 1.25 PP  
 Add balsamic roasted veggies to any entrée 2.95 PP

**HORS D'OEUVRES**

- 95 FRUIT & CHEESE** 4.25 PP



	Selection of imported and domestic cheeses, seasonal fruits and berries served with homemade thin herb crostinis.	
<b>96 CRUDITE SAMPLER</b>	Fresh cut vegetables served with an herb cheese dip.	3.40 PP
<b>97 HUMMUS TRAY</b>	Pita point chips with authentic hummus.	3.40 PP
<b>98 ITALIAN SAMPLER</b>	A Tuscan afternoon treat offering marinated artichoke hearts, salami, honey ham, fresh mozzarella, olives, roasted peppers, and pesto sauce served with crustinis.	4.50 PP
<b>99 GUACAMOLE TRAY</b>	Fresh avocado, diced tomatoes and chopped jalapenos.	3.40 PP
<b>100 HOMEMADE SALSA</b>	Fire roasted green pepper, sweet onion, fresh cilantro, diced tomatoes and chopped jalapeno.	3.25 PP
<b>101 CHICKEN SATAY</b>	Chicken skewers marinated in a teriyaki sauce served with peanut sauce.	22.95 dz
<b>102 SPINACH PHYLLO TRIANGLES</b>	Spinach, herbs and feta wrapped in phillo dough .	19.00 dz
<b>103 SHRIMP KABOB</b>	Marinated shrimp in a mustard caper vinaigrette.	28.00 dz
<b>104 FRESH MOZZARELLA BROCHETTE</b>	Kebab style mini mozzarella balls marinated and skewered with cherry tomatoes, green and red peppers.	22.00 dz
<b>105 STUFFED MUSHROOMS</b>	Large button mushrooms stuffed with vegetable meat filling.	19.00 dz
<b>DESSERT BASKETS AND CAKES</b>		
<b>106 FRESH BAKED COOKIES</b>	Mixed basked freshly baked chocolate chip, double chocolate, heath bar and oatmeal raisin.	2.10 PP
<b>107 BROWNIE BAR BASKET</b>	An assortment of homemade bars, brownies and blondies.	2.65 PP
<b>108 CHOCOLATE COVERED STRAWBERRIES</b>	Fresh strawberries dipped in our homemade chocolate sauce.	
<b>109 SWEET BASKET</b>	A mixture of our freshly baked cookies and brownies.	3.60 PP
<b>110 FINE PASTRY SAMPLER</b>	Sampler of all our cheese, chocolate, snicker pie and chocolate truffle cakes garnished with fresh berries and grapes.	4.95 PP
<b>111 WHOLE CAKES &amp; PIES</b>	We offer a wide range of cakes that will fit any occasion.	seasonal