



CATERING THE *Freshest Flavors*

JPL Jet Propulsion Laboratory
California Institute of Technology

 the fresh fork

RISE AND SHINE IT'S
breakfast time!



Breakfast

Morning Agenda Buffet

Miniature croissants, danish, muffins & bagels, served with butter, cream cheese and preserves, seasonal sliced fresh fruit platter, assorted juices, coffee, decaf, and tea
\$12.95

Bagel Breakfast Buffet

Assorted fresh-baked large bagels with plain and veggie cream cheeses, served with butter and preserves, assorted juices, coffee, decaf, and tea
\$9.00

Hot Breakfast Buffet

Scrambled eggs, crisp bacon and sausage links, breakfast potatoes with onions and peppers, fresh baked biscuits, assorted juices, coffee, decaf, and tea
\$12.00

Breakfast Burrito Buffet

Flour tortillas filled with scrambled eggs, sausage, bacon, and cheese, served with breakfast potatoes, salsa, and sour cream, assorted juices, coffee, decaf, and tea
\$12.00

Breakfast Croissant Sandwiches Buffet

Croissants filled with choice of bacon, ham, pork or vegetarian sausage, cheddar cheese served with breakfast potatoes, assorted juices, coffee, decaf, and tea
\$12.00

Hearty Hot Breakfast Buffet

Our continental and hot breakfast combined: scrambled eggs, crisp bacon or sausage links, breakfast potatoes with onions and peppers, fresh-baked biscuits, bakery items: bagels, muffins, danish, scones or croissants, served with butter, cream cheese, preserves, assorted juices, coffee, decaf, and tea
\$16.00

Breakfast

(continued)



a la Carte

Freshly baked bagels with plain cream cheese, butter, and preserves	\$4.00	Fruit and yogurt parfait	\$5.00
Fresh fruit mosaic - seasonal fresh sliced fresh fruit and berries	\$6.00	Freshly baked mini muffins 2 per serving	\$4.00
Assorted whole fruit	\$1.65	Granola and cereal bars	\$2.50
Individual low-fat yogurt	\$2.25	Gourmet miniature pastries 2 per serving	\$5.00

beverage

Freshly brewed Starbucks coffee, decaf, and tea	\$3.00	Fresh orange juice - served in a carafe, priced per serving	\$3.75
Chilled juices	\$2.75	Assorted sparkling waters	\$2.00
Bottled water	\$1.75	Freshly brewed iced tea	\$2.00
Assorted canned sodas	\$1.50	Fresh lemonade	\$2.00
Infused water - water infused with fresh fruit or cucumbers and mint	\$1.90		



Regional Favorites

Mezze Buffet

Chicken shawarma, harissa beef, baked falafel, spiced jasmine rice, romaine kale blend, tzatziki, hummus, feta cheese, cucumber tomato salad, and pita bread
\$17.25

Italian Buffet

Choice of 2 entrees - lasagna bolognese, vegetable lasagna, chicken marsala, pasta pomodoro, or sausage and peppers, antipasto salad, seasonal vegetables, and garlic knots
\$16.00

Mexican Buffet

Choice of 2 entrees - chicken adobado, carne asada, pork carnitas, or vegan fajitas, refried beans, spanish rice, southwest salad, pico de gallo, salsa, tortilla chips, guacamole, and corn tortillas
\$17.25

BBQ Buffet

Choice of 2 entrees - Santa Maria tri-tip, bone-in BBQ chicken, pork sausage, or vegan sausage, cowboy beans, corn on the cob, macaroni and cheese, chopped salad, buttermilk coleslaw, and sourdough garlic bread
\$18.00

VIP Buffet

Choice of 2 entrees - herb roasted top sirloin with wild mushroom au jus, rotisserie chicken, vegan 'beef' burgundy, rice pilaf, roasted seasonal vegetables, organic field green salad, and dinner rolls
\$18.00

Masala Buffet

Choice of 2 entrees - beef curry, tandoori chicken, chicken tikka masala, vegan aloo matar basmati rice, curried vegetables served with raita and naan
\$17.25

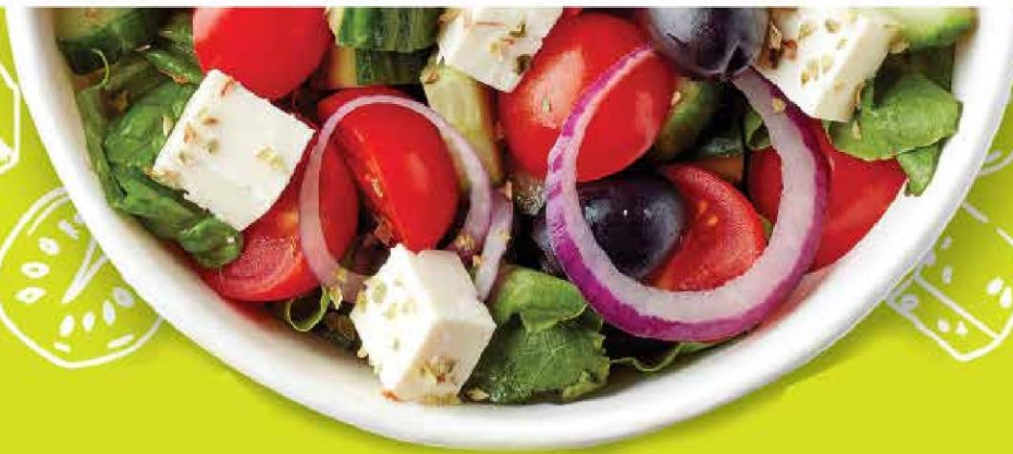
Asian Buffet

Choice of 2 entrees - orange chicken, mongolian beef, char sui roast pork loin with scallions and sesame seeds, sweet and sour tofu, or beef broccoli with vegetable lo mein, seasonal stir fried vegetables, steamed white or brown rice
\$17.50

American Comfort Buffet

Choice of 2 entrees - southern fried chicken, beef Salisbury steak, beef stew, or cheese tortellini with spinach, green peas, and basil cream sauce served with roasted potatoes, seasonal vegetables, tossed salad, and dinner rolls
\$17.50

**Complete your buffet with fresh baked cookies,
assorted canned sodas or bottled water for an additional \$5.50**



Salad

California Chicken Salad

Shaved roasted chicken breast, mixed greens, avocado, bacon, candied walnuts, and green onions with balsamic dressing
\$15.00

Asian Chicken Salad

Chicken breast, romaine lettuce, cabbage, shredded carrot, green onion, cilantro, wonton strips, mandarin oranges, and Asian dressing
\$15.00

Citrus Salmon and Quinoa Salad

Kalamata olives, mixed greens, cherry tomatoes, mandarin oranges, beets, and herbed balsamic dressing
\$16.50

Cobb Salad

Assorted mixed greens topped with turkey, avocado, olives, tomatoes, crisp bacon, chopped egg, gorgonzola crumbles, and ranch dressing
\$15.00

Tostada Salad

Grilled chicken, shredded lettuce, roasted spicy corn, black beans, guacamole, sour cream, pico de gallo, queso fresco served in a tostada shell with chipotle ranch dressing
\$15.00

Side Salads

Signature red bliss potato salad \$3.25

Antipasto chopped salad - lettuce, provolone, garbanzo beans, tomato, olives, cucumbers, pepperoncini, red onion, Italian vinaigrette \$4.25

Caesar salad - romaine lettuce, shaved parmesan cheese, croutons with Caesar dressing \$4.00

Tossed green salad with balsamic vinaigrette \$4.00

Southwestern black bean and corn salad \$4.00

Orzo, feta and cherry tomato salad \$4.00

Kale and farro salad with green apple, parmesan, roasted cauliflower, creamy lemon-parmesan dressing \$4.25

Grilled season vegetable platter and organic grains \$4.00

**Complete your lunch with fresh baked cookies,
assorted canned sodas or bottled water for an additional \$5.50**



Sandwiches and Wraps

Sandwich and Wrap Platter

Choose a variety of 3 sandwich selections: smoked turkey, bacon, provolone with sun-dried tomato spread, California chicken club, ham and brie with Dijon mustard, roast beef, mozzarella and roasted peppers, roasted vegetable wrap with hummus, fresh mozzarella, tomato and basil. Sandwich platter comes with a choice of one side salad.

\$15.00

Note: All sandwiches are cut in half. Please indicate your sandwich and salad choices when ordering.

Specialty Sandwiches

Smoked turkey, bacon and provolone sandwich with Caesar aioli served with side salad	\$11.00
Cranberry tarragon chicken salad sandwich, baby spinach, dried cranberries served with side salad	\$11.00
Grilled chicken breast sandwich with lettuce and tomato served with side salad	\$11.00
Ham and brie sandwich with dijon, spinach and tomato served with side salad	\$11.00
italian cold cuts, provolone sandwich, olive relish and pepperoncini served with side salad	\$11.00
Roast beef and mozzarella sandwich with roasted peppers served with side salad	\$11.00
Hearth roasted vegetable wrap with hummus served with side salad	\$11.00
Dill tuna salad sandwich, lettuce and tomato served with side salad	\$11.00

**Add fresh baked cookies, assorted canned sodas
or bottled water for an additional \$5.50**



Boxed Lunches

Classic Turkey Sandwich - Turkey with swiss includes bag of chips, fresh baked cookies, and condiments	\$14.00
Grilled chicken breast sandwich with lettuce and tomato includes bag of chips, fresh baked cookies, and condiments	\$14.00
Roast beef and cheddar cheese sandwich includes bag of chips, fresh baked cookies, and condiments	\$14.00
Ham and swiss cheese, lettuce, tomato includes bag of chips, fresh baked cookies, and condiments	\$14.00
Hearth roasted vegetable wrap with hummus includes bag of chips and fresh baked cookies, and condiments	\$14.00
Grilled chicken caesar salad includes fresh fruit, oat bar	\$14.50
Cobb salad includes fresh fruit, oat bar	\$14.50
Citrus Salmon Salad Kalamata olives, mixed greens, cherry tomatoes, mandarin oranges, beets, and herbed balsamic dressing includes fresh fruit, oat bar	\$16.50
Mediterranean Sampler - Black olive tapenade, red pepper hummus, Israeli salad, lemon garlic tahini, and pita bread includes fresh fruit, oat bar,	\$14.50
Traditional chef salad includes fresh fruit, oat bar	\$14.50

Pizza

16" Cheese pizza	\$20.00
16" Pepperoni pizza	\$20.00
16" Sausage pizza	\$20.00
16" Vegetarian pizza	\$20.00
16" Meat lovers pizza	\$23.50
16" Fresh mozzarella pizza	\$23.50
16" BBQ chicken pizza	\$23.50
16" Vegan chicken, vegan cheese pizza	\$25.50

**Add a tossed salad with
dressing and fresh baked cookies
for an additional \$5.50**



Breaks and Snacks



Crispy Snacks - assorted bags of classic chips and pretzels \$2.25

Assorted whole hand fruit basket \$1.65

South of the Border - tortilla chips with salsa, guacamole and sour cream \$6.50

Roasted Garlic Hummus served with baked pita chips \$5.50

Gourmet Cheese Platter - served with assorted breads, flatbreads and crackers \$9.00

Vegetable Market Basket with lemon-basil dip \$6.50

Snack Bars - assortment of packaged granola and oat bars \$2.50

Mediterranean Sampler - black olive tapenade, red pepper hummus with pita crisps and lemon-garlic tahini served with grilled focaccia, long-cut carrots, celery sticks and olives \$9.00

Antipasto Platter - prosciutto, genoa salami, cappicola, roasted vegetables, fresh mozzarella and cherry tomato salad, imported olives, white bean spread, and rosemary focaccia points \$10.00

House made chips with onion dip \$4.50

Ice Cream Sundae Bar - Make your own sundae with ice cream and all the toppings - cherries, chopped peanuts, whipped cream, chocolate syrup, caramel sauce, brownie crumbles, cookie crumbles, sprinkles \$7.25

Chocolate-dipped Strawberries 2 per serving \$7.00

Ice Cream Novelties Basic \$2.00

Ice Cream Novelties Premium \$4.00

Assortment of fresh-baked cookies \$3.25

Chewy chocolate brownies \$5.00

Sweet Surrender Platter - assorted cookies, and brownies \$4.25

Sweets and Treats - cookies, blondies, brownies with fresh fruit \$7.00

Fresh Fruit Mosaic - sliced fresh seasonal fruit \$6.00

Celebrate

Decorated Cakes with Cream Filling

1/4 Sheet Cake: 18 guests, 2 Layers \$104.00

1/2 Sheet Cake: 36 guests, 2 Layer \$150.00

Full Sheet Cake: 75 guests, 2 Layer \$275.00

Decorated Cakes with Fresh Fruit Filling

1/4 Sheet Cake: 18 guests, 2 Layers \$180.00

1/2 Sheet Cake: 36 guests, 2 Layer \$275.00

Full Sheet Cake: 75 guests, 2 Layer \$325.00

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1/4 Sheet Cake: 18 guests, 2 Layers \$145.00

1/2 Sheet Cake: 36 guests, 2 Layer \$180.00

Full Sheet Cake: 75 guests, 2 Layer \$305.00





Welcome to Eurest Catering Services at JPL. It is our privilege to serve you. This catering guide outlines Eurest's most popular selections for breakfast, lunch, breaks and snacks. The items and buffets detailed here are only a sampling of Eurest's full catering capabilities. Please feel free to contact us for any special arrangements or items you may not find in our guide. It is our goal to exceed your expectations and we are always available to create a menu tailored to your specific needs.

Note that all listed prices are per person, unless otherwise noted. There is a minimum order of 5 people (unless otherwise specified) or \$25.00 minimum, whichever total dollar amount is greater. Prices include delivery, food table/station linens (where applicable), set-up, break down, and pick-up of food and equipment. Certain events (such as china service or chef stations) may require additional charges.

To order catering services please visit Catering at JPL on JPL Space at catering.jpl.nasa.gov or contact Bonnie Brodsky (818) 393-6519 or email Bonnie.L.Brodsky@jpl.nasa.gov. We are more than happy to arrange an initial meeting to discuss your event, meeting or party needs. Or, if you simply need guidance or assistance in placing your order, please contact us.

24 hours advance notice is typically required for Eurest to satisfy your dining needs. Our objective is to accommodate your needs; to ensure selection and availability, we request that functions be scheduled with as much advance notice as possible. Of course, we will make every effort to satisfy your dining service needs with reasonable notice. On occasion, your special function may require the hiring of additional personnel. Please notify us as soon as possible of any cancellations to avoid being charged unnecessarily.

Regular catering service hours are 7:00 AM - 3:00 PM Monday thru Friday. Orders deliverable during regular hours will receive no service charge. Catered Orders scheduled outside of regular business hours may receive an additional overtime rate charge.

Cancellation of orders requires at least 24 hours advanced notice prior to specified set up time to not incur a cancellation fee. Orders cancelled within 24 hours of specified set up time may be billed according to a cancellation charge: 50% of the total event cost.

Responsibility for catering equipment provided with your order lies with the individual authorizing the order. All equipment must be returned with the order. Eurest will pick-up all equipment at the time specified by you. Any equipment removed from the original drop-off location must be returned for pick-up prior to the time specified. Any equipment that is lost, broken or removed from the service site will be charged to the individual who authorized the original order.

Special function labor may be required for your event. Eurest will make specific recommendations on the type and number of special servers, chefs, bartenders, etc. All special function labor is charged at \$40/hour with a guaranteed five-hour minimum.



Contact

Bonnie Brodsky
(818) 393-6519
catering.jpl.nasa.gov



CUSTOM *Selections* **AVAILABLE**