

Marilyn Pearson
CUISINE & COMPANY

West Coast Corporate Working Breakfast and Lunch Menus

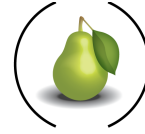
Please note: Ingredients are based on availability and may be substituted without notice. Hors d'oeuvre menus are based on a minimum of fifty guests, with an additional 20% charged to events with less than fifty guests. Staffing, rentals, delivery and taxes are in addition to the per person cost.

Breakfast

Prices per guest

12-guest minimum

3.50	Fresh Baked Breakfast Choice of scones, low fat muffins, coffee cakes, breakfast breads, croissants and pastries
9.00	Continental Breakfast Fruit juice, freshly baked goods, Fresh Fruit. Coffee and Tea
1.75	Jalapeno corn sticks
1.75	Molasses ginger scones
1.95	Crab stuffed devilled eggs
2.50	Grilled grapefruit topped with caramelized brown sugar
3.25	Quiche of the day
3.35	Vegan flax seed hot meal cereal with roasted pumpkin seeds and yoghurt
3.95	Eggs, spinach and cheddar baked in black forest ham cup
3.95	Cornmeal Crepes and seasonal fruit
6.95	Baked egg potato, zucchini and pepper hash
6.95	Sausage and egg casserole



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- 4.95 French toast topped with maple syrup and fruit
- 5.95 Smoked salmon breakfast burrito with scrambled eggs and cream cheese
- 4.95 Vegetarian breakfast burrito with scrambled eggs and rosemary potatoes

Corporate Cold Luncheon

13.95 for 1 sandwich per guest

15.45 for 1 1/2 sandwich per guest

- Gourmet selection of freshly prepared sandwiches and wraps
- Fresh garden salad
- Market fresh crudities with herb dipping sauce
- Selection of sweets

Corporate Hot Luncheon

15.95 Lunch

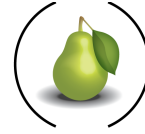
18.95 Dinner

- Shiitake mushroom lasagna with your choice of chicken, beef or roasted vegetables
- Chicken teriyaki or curry
- Fresh salad of your choice
- Selection of sweets

Corporate Sandwich Luncheon

6.95 per guest

- Chicken breast roasted with basil and mint pesto
- Rosemary roasted beef with horse radish cream and balsamic onions
- Grilled seasonal vegetables with cream cheese



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Petit Roll Sandwiches

3.95 per guest

A smaller soft roll selection of the sandwich in the Corporate Sandwich Luncheon package.

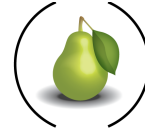
Gourmet Sandwiches

- 6.99 Grilled seasonal vegetables with cream cheese
- 7.99 Chicken breast roasted with basil and mint pesto
- 7.99 Roasted chicken breast creamy Indian sauce, provolone, tomato and alpha sprouts
- 7.99 Turkey with cranberry Dijon and roasted vegetables
- 7.99 Smoked turkey and chicken sausage with sauerkraut, Dijon and edam cheese
- 8.99 Rosemary roasted beef with horse radish cream and balsamic onions
- 8.99 Sirloin steak with horseradish cream, sautéed peppers and onions and brie on toasted garlic sour dough
- 8.99 Teriyaki glazed wild salmon

Boxed Lunches

13.45 per box

A gourmet sandwich, apple, freshly baked cookie and an organic juice



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Sides and Salads

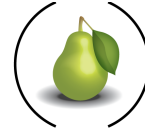
Prices per person

3.50	Organic baby greens with balsamic vinaigrette
3.50	Caesar salad with feta dressing and focaccia croutons
3.50	Crisp coleslaw with cucumber dressing
3.95	Organic baby green salad of fresh fruit, caramelized walnuts, and a papaya seed raspberry dressing
3.95	Mediterranean Orzo pasta salad with roasted vegetables and feta
3.95	Greek salad with house made honey and oregano dressing
4.95	Organic quinoa and Israeli couscous salad with garbanzo beans, cucumber, garlic chives, cilantro and a white balsamic dressing
4.95	Organic Couscous salad with cucumber, garlic chives, cilantro and a cumin dressing
4.95	Organic baby greens salads, fresh sliced pear, pomegranate seeds, goat cheese, candied walnuts and pomegranate molasses dressing
4.95	Grilled vegetable ragout with kale and swiss chard
3.95	Organic sprouted brown rice
3.95	Vegetables roasted in olive oil, fresh herbs and balsamic

Mains

Prices per person

6.95	Prosciutto wrapped grilled boneless skinless Chicken breast
5.95	Grilled Boneless skinless Chicken Breast
6.95	Chicken breast stuffed with swiss chard, black kale, roasted pine nuts and cream cheese



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6.95	Wild salmon with cranberry teriyaki glaze
7.95	Spicy Mexican chicken lasagna
2.95	Chicken or beef grilled skewers
5.95	Green peppers stuffed with with organic sprouted brown rice, sprouted lentils, roasted vegetables and ground beef
7.95	Vegan and gluten free spinach lasagna of swiss chard, sautéed tofu, black kale, fresh basil, walnuts and almonds <i>*the vegan option substitutes lasagna for grilled zucchini</i>
4.95	Roasted eggplant, roasted yam and tomato soup
1.50	Grilled baguette

Desserts

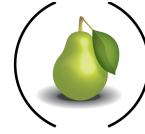
1.90	Cookies (1.5)
1.95	Champagne chocolate mousse cups with white chocolate curls and maple balsamic reduction
1.95	Limoncello phyllo tarts
1.95	Pink meringue
2.95	Chocolate Mousse cups

Fixed Price Platters

Small serves 10-15 guests

Medium serves 15-30 guests

Large serves 30-55 guests



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Fresh seasonal fruit platter

38.00	Small
65.00	Medium
95.00	Large

Domestic cheese platter

45.00	Small
89.00	Medium
115.00	Large

Domestic cheese and fresh fruit

55.00	Small
98.00	Medium
125.00	Large

Imported cheese platter

55.00	Small
98.00	Medium
145.00	Large

Imported cheese and fresh fruit

65.00	Small
108.00	Medium
155.00	Large

Vegetable crudities and dip

38.00	Small
65.00	Medium
95.00	Large

Cracker basket

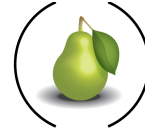
6.50	Small
11.95	Large

Assorted English tea sandwich platter

30 1/4 sandwiches	\$29.95
70 1/4 sandwiches	\$65.00

25.00 **Pickle and olive platter**

65.00 **Tuscan Basilica Torte** (serves 20 guests) of layered basil pesto, sun dried tomato, cream cheese mousse with crackers toasted breads.



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Assorted cookies, tarts and squares platter

24.95 Small

49.95 Large

Fruit skewer tree

150 .00 100 skewers

200.00 150 skewers