

# Catering Menu

From Our Ovens to your Table.

Baked from Scratch Daily.

#### **Breakfast Platters**

**Manhattan's Best Breakfast:** An Assortment of Freshly Baked Bagels, Muffins, Scones, Blueberry Coffee Cake with a Delicious Crumb Topping, Banana Nut Bread, Pumpkin Nut Bread, Zucchini Nut Bread and Chocolate Chip Banana Nut Bread, Cinnamon Rolls, Butter, Jams and Cream Cheese. \$4.25 per person

Manhattan's Continental Breakfast: An Assortment of Freshly Baked Bagels,
Muffins, Scones, Blueberry Coffee Cake with a Delicious Crumb Topping, Banana Nut Bread, Pumpkin
Nut Bread, Zucchini Nut Bread and Chocolate Chip Banana Nut Bread, Cinnamon Rolls, Fresh
Squeezed Orange Juice and Freshly Brewed Coffee. \$8.99 per person

**Manhattan's Executive Platter:** An Assortment of Traditional Boiled & Baked Bagels, Cream Cheese, Smoked Atlantic Salmon, Sliced Red Onion, Cucumber and Tomato. \$8.99 per person

**Manhattan's Bagel Breakfast:** An Assortment of Traditional Boiled & Baked Bagels with Cream Cheese and Jams. \$2.75 per person

**Breakfast by the Slice:** An Assortment of Freshly Baked Blueberry Coffee Cake with a Delicious Crumb Topping, Banana Nut Bread, Pumpkin Nut Bread, Zucchini Nut Bread and Chocolate Chip Banana Nut Bread. \$2.75 per person

**Fresh Fruit:** Seasonal Fruit, Sliced or Chopped. \$3.00 per person



## **Hot Breakfast Items**

**Crème Brulee French Toast-** Buttery Brioche Bread Baked in Our Own Crème Brulee Sauce. Served with Maple Syrup.

\*One pan is sufficient for 10-15 people \$45.00

**Egg Frittata-** Packed Full of Veggies and Cheese, Topped with Our Own Cream Mixture then Baked with Our Own Country White Bread for a Hearty Flavorful Breakfast Casserole.

\*One pan is sufficient for 10-15 people \$45.00

## **Beverages**

Gallon of Fresh Squeezed Orange Juice	\$13.00
Freshly Brewed Coffee  Regular, Decaf, Vanilla or Vanilla Decaf  Each Coffee Box Comes with Cups, Cream and Assorted Sweeteners	serves 10-12 8oz. cups \$18.00
Snapple	\$2.40
Canned Soda	\$1.70
Bottled Water	\$1.75



#### **Lunch Platters**

**Gourmet Lunch Platter:** Assorted Sandwiches (\*options below) with a Side Salad of your choice (\*\*options below) and Freshly Baked, Made from Scratch, Cookies & Brownie Bites. \$11.99 per person

---Add Seasonal Fresh Fruit, Sliced or Chopped

, Sido Salad

\$2.50 extra \$2.50 extra

---Add Chicken to any Side Salad

### \*Sandwich or Mini Sandwich Options:

- 1. **Southwest Chicken:** Lettuce, Tomato, Cucumber & Zesty Cilantro Dressing on Ciabatta.
- 2. **Pesto Chicken:** Lettuce, Tomato, Red Onion & Pesto Spread on Sourdough.
- 3. **Rosemary Chicken:** Lettuce, Tomato, Red Onion, Provolone & Balsamic Dressing on Baguette.
- 4. **Turkey & Smoked Gouda:** Lettuce, Tomato, Cucumber, Red Onion & Honey Mustard on Sourdough.
- 5. **Smoked Turkey and Havarti:** Lettuce, Tomato & Honey Mustard on Sourdough.
- 6. **Turkey & Bacon:** Lettuce, Tomato, Red Onion & Mayo on Sourdough.
- 7. **BLT:** Bacon, Lettuce and Tomato with BBQ Ranch Dressing on Country White.
- 8. **Grilled Veggie:** Grilled Eggplant and Zucchini, Roasted Red Peppers, Goat Cheese and Pesto Spread on Ciabatta.
- 9. **Fresh Veggie:** Lettuce, Tomato, Cucumber, Red Onion, Avocado & Zesty Cilantro Dressing with your Choice of Cheese. (Cheddar, Gruyere, Jalapeno Jack, Provolone, Havarti, Goat Cheese or Smoked Gouda).
- 10. Albacore Tuna Salad: Lettuce, Tomato, Red Onion on Multigrain.
- 11. **Egg Salad:** Lettuce, Tomato, Red Onion on Country White.
- 12. Chicken Salad: Lettuce, Tomato, Red Onion on Whole Wheat.
- 13. Ham & Gruyere: Lettuce, Tomato, Dijon on Rye.
- 14. Roast Beef & Havarti: Lettuce, Tomato, Cucumber on Black Pepper Parmesan.
- 15. **Caprese:** Tomato, Basil, Fresh Mozzarella & Balsamic Dressing on Sourdough.
- 16. **Roasted Red Pepper Hummus:** Mixed Greens, Cucumber, Yellow Pepper on Flax Harvest Baguette.



*Mini Sandwich Platter:* Assorted Mini Sandwiches (\*options above) Prepared on Our Own Freshly Baked Dinner Rolls. \$5.50 per person

\*\*Our Own Side Salad Options: Mixed Greens with a Choice of Italian, Balsamic or Ranch Dressing; Caesar; Greek Pasta; Lime Ginger Cole Slaw; or Lynn's Favorite with Spinach, Dried Cranberries, Walnuts & Goat Cheese and Balsamic Dressing.

#### Our Own Side Salads Ordered for a Group

\$3.50 per person

\*\*Options listed above

Hearty Entrée Salads: Chinese Chicken, Chicken Caesar, BBQ Chicken, Lynn's Favorite (Spinach, Grilled Chicken, Dried Cranberries, Goat Cheese, Walnuts with Balsamic Dressing), Santa Fe (Lettuce, Corn, Black Beans, Avocado, Roasted Red Peppers and Tomato with Zesty Cilantro Dressing) Classic Cobb and Varying Seasonal Specials. Entrée Salads come with Freshly Baked Dinner Rolls. \$6.25 per person

**California Deli Platter:** Includes All That You Need to Make Your Own Sandwiches: Assorted Deli Meats, Cheeses, Lettuce, Tomato, Red Onion, Cucumber, Mayo, Mustard, Our Own Sliced Breads and a Platter of Freshly Baked, Made from Scratch, Cookies & Brownie Bites. **\$12.85 per person** 



#### **Dessert and Snack Platters**

Classic Cookie Platter: Assorted Freshly Baked, Made from Scratch, Chocolate Chip,
Oatmeal, Peanut Butter, Peanut Butter Chocolate Chip, Gingersnap, Snicker Doodle and Nirvana
Cookies with Brownie Bites.
\$3.00 per person

**Specialty Cookie Platter:** Our Own, Freshly Baked, Made from Scratch, Raspberry and Chocolate Rugelach with Brownie and 7-Layer Bar Bites.

\$3.50 per person

**Cheese and Cracker Platter:** An Artisan Cheese Board with Homemade Sesame Seed, Poppy Seed and Fennel Seed Lavosh Crackers, Parmesan Lavosh1 Crackers, Bagel Chips and Sliced Baguettes. \$3.75 per person

**Fresh Veggie Crudite:** Assorted Crisp, Fresh Veggies with Our Zesty Cilantro Dressing, Spinach Dip or Roasted Red Pepper Hummus.

\*Serves 10-15 people \$39.95

Free Local Delivery for Catering Orders over \$60.00 All Major Credit Cards Accepted 1812 N Sepulveda Blvd., Manhattan Beach, CA 90266 (310) 545-7553

Email orders to mike@manhattanbread.com