



CHICO MARX

DROP-OFF CATERING GUIDE



BREAKFAST

Minimum of 5 pieces per selection

Assorted Pastries \$6pp (gluten free options available)

local pastries from Panorama Bakery

Yogurt Parfait \$10pp (contains nuts, seeds)

seasonal fruit, nut granola

Seasonal Fruit Bowl \$7pp (vegan)

sliced seasonal fruit

Overnight Oats \$9pp (vegan)

seasonal granola, dried fruit

Breakfast Sandwich \$11pp

eggs, bacon, pimento aioli \$11pp

Tortilla Espanola \$12pp (gluten free)

egg, bell pepper, onion, potato, squash, manchego cheese

Mini Breakfast Burrito \$13pp

bacon, potato, eggs, bell pepper, salsa verde, flour tortilla

Vegan Breakfast Burrito \$12pp

tofu, potato, bell pepper, salsa verde, flour tortilla



PACKAGES

Designed for 5 or more guests

Continental Breakfast \$18pp

assorted pastries, yogurt parfait, sliced seasonal fruits

Chico Marx Breakfast \$25pp

breakfast tostada (black beans, eggs, pickled red onions, cotija cheese), avocado toast (avocado, greens, glauam ranch cage free fried egg), seasonal vegetable mini frittata OR egg white frittata, sliced seasonal fruits

Executive Breakfast \$29pp

glauam ranch cage free scrambled eggs OR vegan tofu 'scramble, choice of: bacon OR chicken apple sausage, country fried potatoes, sliced seasonal fruits



Enhancements

County Fried Potatoes \$4pp

Glauam Ranch Cage Free Scrambled Eggs \$5pp

Bacon \$4pp

Vegan Sausage Patty \$4pp

Chicken Apple Sausage \$4pp

BOXED LUNCH

INCLUDES MS. VICKY'S KETTLE CHIPS, HOUSE-MADE COOKIE

Designed for 5 or more guests

SALADS

Arugula \$18pp (gluten free)

crispy iberico ham, red onion, dried apricot, pickled onion, goddess dressing

Roasted Cauliflower \$18pp (gluten free without breadcrumbs)

olives, baby mixed greens, capers, lemon aioli, breadcrumbs, creamy honey vinaigrette

Mixed Greens \$18pp (gluten free, contains seeds)

fennel, pickled onions, marinated artichokes, pumpkin seeds, goat cheese, lemon vinaigrette

Little Gem \$18pp (gluten free, contains seeds)

cotija, cucumber, radish, jicama, avocado, pumpkin seeds lime vinaigrette

Kale Salad \$19pp (gluten free)

quinoa, manchego cheese, chickpeas, onion, sherry vinaigrette

ADD:

Tofu - \$3pp

Chicken - \$4pp

Shrimp - \$6pp

SANDWICHES

(gluten free bread substitution + \$2 pp)

Veggie Sandwich \$19pp

avocado, arugula, lemon aioli, pickled red onion, crispy sweet potato, whole slice wheat bread

BLT \$19pp

hobb's bacon, little gem lettuce, tomato, garlic aioli, ciabatta

Pollo al Ajillo \$19pp

roasted chicken, piquillo pepper, aioli, manchego, baguette

El Picante \$19pp (contains nuts)

dry cured chorizo, salami, pepperjack cheese, jalapeno, salsa romesco, olive tapenade, baguette

Roast Beef \$19pp

provolone cheese, crispy onion rings, arugula, horseradish aioli, ciabatta

Turkey Wrap \$19pp

slow roasted turkey, lettuce, tomato, pickles, onion, provolone cheese, aioli mi rancho flour tortilla

Hodu Tofu Wrap \$19pp (contains nuts)

marinated organic tofu, romesco sauce, mix lettuce, pickled carrots, cucumber, jalapeno, cilantro, chipotle dressing mi rancho flour tortilla

BEVERAGES

JOE-TO-GO COFFEE \$45

Regular or Decaf Coffee
(96 oz / 12 servings)

Juice Package \$45 per carafe

orange, grapefruit

Assorted Sparkling Water \$3

Assorted Sodas \$3

coke, diet coke, sprite

Assorted Bottled Beverages \$6

mexican coke, jarritos, iced tea, agua de piedra still / sparkling water