



Corporate Weekly or Daily Sample Menu Options

Monday

Banh Mi (Vietnamese) Sandwiches | BBQ Chicken | Jalapeños | Carrots
(daikon and cilantro)
Egg Rolls | Ground Pork | Noodles
(dipping sauce)
Grilled Vegetable Salad | Mixed Greens
(bell peppers, asparagus, sweet potato)

Tuesday

Baked Ziti | Turkey Meatballs | Fresh Tomato Sauce
(mozzarella, parmesan)
Greek Goddess Salad
(mixed greens, kalamata olives, feta cheese, tomato and cucumbers dressed
with red wine/ oregano vinaigrette)
Garlic Bread

Friday

Ginger Chicken Stir Fry | Green Onions
(soy, garlic and Chinese rice wine)
Garlic, Soy and Vegetable Stir Fry
(hoisin sauce, basil and ginger)
Steamed Basmati Rice
(butter and onions)

Wednesday

Barbeque: Links | Chicken | Chipotle – Chocolate Marinade
(malt vinegar, chocolate, spices)
“Backyard” Potato Salad | Pickles | Green Onions | Fresh Herbs
(bell peppers and aioli)
Classic Caesar Salad | Garlic Croutons | Shredded Parmesan | House dressing
(house made dressing)

Thursday

Lemon & Herb Grilled Chicken Breasts | Garlic Butter
(fresh thyme and parsley)
Mediterranean Cous Cous | Cucumbers | Tomatoes | Fresh Mint
(lemon and chives)
Baby Arugula Salad | Sliced Almonds | Mandarin Oranges
(balsamic vinaigrette)

All menus come with **beverages** and **dessert**

All menus are available on compostable platters / chafing dishes or real compostable platters / chafing dishes. All equipment must be returned to California Rose within 24 – 48 hours unless otherwise noted. All menus will generally include bottled waters, sodas and/or bottled juices. Compostable service ware available. Chinaware rentals available.

We require a minimum food order. Please call 510 644 4473 or email info@californiarose.com for more information