



## ***Fine Foods Catering (Cholov Yisroel Dairy)***

Our catering selections are perfect for meetings at the office, client presentations, school meetings, parties and any other occasion that calls for a delicious assortment of sandwiches, salads, appetizers, sushi, and much more freshly prepared and served with our freshly baked breads.

### **We make your simcha planning easy.**

A Catering Coordinator is ready to help you make menu

selections, choose between assortments or boxed meals, determine appropriate order quantities and coordinate delivery. From your first call to your pick-up or delivery time, your coordinator will make sure your order is right and ready when you need it.

### **We provide convenience.**

Your order comes complete with plates, napkins and utensils, all packaged and presented in convenient, ready-to-serve-packaging.

### **Delivery is available.**

Contact your Catering Coordinator for details.

### **ordering information**

#### **At least 24-hours notice is preferred for all orders.**

We bake our artisan breads fresh each day and appreciate advance notice to accommodate all orders. Cancellations must be made one business day prior to the pick-up or delivery time.

#### **Order via phone, fax, or email.**

A Catering Coordinator is ready to help you make menu

selections, choose between assortments of breakfast, lunch, or party packages and determine appropriate order quantities.

### **Ordering Guidelines**

Have questions? We're happy to answer them. Please call your neighborhood bakery-cafe for more information.

### **Quality Ingredients**

All our catering items are prepared with the same high-quality ingredients and care you enjoy every day in our bakery-cafes.

### **Trans Fat**

Please call your customer representative for a list of items that are 0 Trans Fat.

### **Glatt Kosher and Cholov Yisroel**

All of our items are made from glatt kosher and cholov yisroel ingredients

### **Yoshon**

All of our flour is harvested after Passover and delivered to our location by August 15<sup>th</sup> of every year. We store our own flour in our commissary. With the exception of the flour tortillas our entire line is guaranteed Yoshon.

### **Full Service Event Planning**

Schwartz Bakery has offered complete catering & event planning services since 2006. The high standards we uphold provide clients with an eclectic selection of menu offerings using only the finest & freshest ingredients. We pride ourselves in providing you with highly skilled service, artful presentation, magical ambiance and most importantly, delicious food. Schwartz Bakery's kitchen maintains the same high standards whether cooking for 20 or 2,000. Schwartz's Bakery recognizes that every detail is the most important one!

Our team works closely with you to design an event that surpasses your expectations. Every detail is attended to and meticulously planned from menu design, table styling, music & décor. We coordinate rentals, lighting, tenting, valet, floral design, entertainment & more. Schwartz Bakery has a passion for inspired food, exceptional service and creative event planning and design. We enjoy sharing that passion with you.

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## ***Breakfast***

Circa's morning food is perfect for weekly office meetings or casual gatherings in your home. Morning food comes arranged on platters, ready to unwrap and serve at room temperature.

### **10 person minimum on all BREAKFAST**

#### **Bagels, Muffins, and Croissants \$6.95 pp**

Accompanied with sweet butter, whipped cream cheese, and preserves \*mini bagels also available

#### **Continental Breakfast \$10.95 pp**

Freshly baked bagels, muffins, and croissants, sweet butter, whipped cream cheese, all natural preserves, and freshly squeezed orange or grapefruit juice, paper goods and utensils

#### **Executive Breakfast \$12.95 pp**

Continental breakfast accompanied with a beautiful array of fresh sliced seasonal fruit, freshly squeezed orange juice

***Make it a special for \$2.00 more with paper goods, serving utensils and cookie, brownies, and rogallach***

***All prices are subject to 9.75% california sales tax. Prices subject to change without notice.***

**Healthy Start \$6.95 pp**

Seasonal Fruit Salad, low-fat granola parfait and non fat yogurt accompanied by low fat oat bran, and blueberry miniature muffins

**Low Fat Yogurt with Granola Parfait \$3.95 ea**

Low Fat yogurt blended with our homemade granola and topped with blueberries and sliced mango

**Smoked Norwegian Lox Platter \$11.95 pp**

Hand sliced Norwegian salmon, beautifully garnished and served with whipped cream cheese, capers, red onion , black olives, sliced tomatoes, assorted bagels

**Assorted Smoked Fish Platter \$14.95 pp**

Smoked Norwegian lox, smoked black cod, smoked sable, smoked white fish garnished with red onion, radishes, cherry tomatoes, black olives, cucumbers

**Combination Platters**

*Choose minimum 3 of the following: from lox, tuna salad, egg salad, smoked white fish salad, and cream cheese*

10-15 ppl \$94.95

20-25 ppl \$149.95

Your selection will be accompanied by a dozen bagels per platter. Additional bagels are \$7.25/ dzn

**\*Black cod, smoked sable upon availability at an extra cost.**

**Palascinta**

*Homemade cheese filled crepes*

10-15ppl \$65.00

20-25 ppl \$104.95

**Palascinta with fruit**

*Homemade fruit filled crepes*

10-15ppl \$55.00

20-25ppl \$95.00

**Poached Salmon Platter**

8-10 ppl \$149.95

15-20 ppl \$219.95

**Imported and Domestic Cheeses**

Served with our homemade lavash crackers

10-15 \$103.95

20-25 \$174.95

***From the Grill (per person)***

Golden French Toast **\$3.95**

Home Fries or Hashbrowns **\$2.95**

Old Fashioned Pancakes **\$3.95**

Chocolate Chip Pancakes **\$4.95**

Pommes au Gratin **\$5.95**

Fluffy Scrambled Eggs **\$2.95**

Chive Scrambled Eggs **\$3.50**

Create your own omelet bar - \$6.95 pp  
+ Chef Charge

**Crudites with Low Fat Dip**

Farmers market of the freshest and most appealing crunchy vegetables cut to finger food size served with our special dip

10-15 \$59.95

20-25 \$99.95

**Assorted Quiche**

Portobello cheddar, carmelized onion, mushroom and spinach, wild mushrooms, grilled vegetable and feta, tomato basil

**10"** serves 6-8 \$12.95

**Individual** \$3.50

**Mini** \$2.25

***Breakfast Beverages***

***Complete Coffee Service***

includes cups, stirrers, sugar, sweetener and milk \$20, 10 cups

***Complete Tea Service***

includes Mighty Leaf tea, hot water, cups, stirrers, honey, sugar, sweetener, milk and lemon \$20, 10 cups

***Freshly Squeezed Juices*** \$6.95 per gallon

***Chocolate Milk*** \$2.00

***Cappuccino Bar (includes barista)*** \$2.50 per guest

Enhance your simcha with our professional barista creating cold and hot drinks for your guests.

## **HORS D'OEUVRES**

***\*all hors d'oeuvres are sent in bulk, unless otherwise specified.***

***2 dozen minimum order, 48 hr. notice required***

Bruschetta a la Pomodoro \$18.00 per dozen  
Bruschetta with Olive tapenade \$23.00 per dozen  
Grilled Veggie Skewers with ranch dipping sauce \$36.00 per dozen  
Caprese Skewers with pesto dipping sauce \$42.00 per dozen  
Albacore Tuna Skewers \$59.00 per dozen  
Spinach and Feta Empanaditas \$30.00 per dozen  
Veggie Spring Rolls \$27.00 per dozen  
Cheese Taquitos \$30.00  
Salmon kebob skewers with cucumber dill sauce \$59.00 per dozen  
Spinach and feta wontons \$30.00 per dozen  
Fried Mozzarella Skewers with mozzarella sauce \$42.00 per dozen  
Veggie burger Sliders \$35.00 per dozen  
Salmon burger Sliders \$54.00 per dozen  
Imitation Crab Sliders with roasted garlic aioli \$42.00 per dozen  
Assorted Mini Wraps \$51.00 per dozen  
Smoked salmon and cream cheese crostini \$42.00 per dozen  
Asian Scallion Pancakes with hoisin sauce \$18.00 per dozen  
Falafel Platter with spreads and herbed pita chips \$3.95 per person  
Potato Cigars \$24.00 per dozen  
Caprese Crostini \$42.00 per dozen  
Stuffed Mushrooms \$27.00 per dozen  
Vol au vent stuffed with Italian tuna \$42.00 per dozen  
Mini potato knishes \$18.00 per dozen  
Vol au vent stuffed with olive tapenade \$30.00 per dozen  
Vol au vent stuffed with wild mushrooms \$33.00  
Spanikopita \$27.00 per dozen  
Sundried tomato and feta spanakopita \$35.00 per dozen  
Mushroom spanakopita \$27.00 per dozen  
Cheese Burekas \$22.00 per dozen  
Mushroom and Potato Burekas \$18.00 per dozen  
Spinach and Feta Burekas \$27.00 per dozen  
Mini spinach and mushroom quiche \$27.00 per dozen  
Mini veggie quiche \$27.00 per dozen  
Mini carmelized onion quiche \$27.00 per dozen  
Oven roasted tomato and feta tartlet \$30.00 per dozen  
Tuna nicoise tartine \$54.00 per dozen  
Vegetable Potstickers with asian sauce \$27.00 per dozen  
Egg and Cheese on a Croissant \$3.95 ea (min. 12 pcs)

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### ***Wraps***

***Choose whole wheat, spinach, or plain tortilla***

***Large \$9.95 per person***

***Your selection of wraps will be cut in half arranged and decorated on a disposable platter by our chefs***

***Mini \$3.95 ea***

***Our chefs will individually wrap your selection of wraps and arrange them on a disposable platter with garnish***

Albacore Tuna Salad - Grilled Veggies with feta - Spicy Tuna - Avocado

Avocado Caesar - Portobello Mushroom and Cheddar Wrap - Chive Egg Salad - Fried Tilapia (check for availability)

Mediterranean Tuna Wrap - Roasted Mushroom Wrap - California Wrap - Tunisian Hearts of Palm Wrap

Salmon Caesar Wrap (\$4.95 ea) – Fresh Mozzarella Wrap – California Wrap – Grilled Salmon Teriyaki Wrap (\$4.95 ea)

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**Sandwiches \$7.95 per person**

Choose from our selection of gourmet sandwiches and our chefs will arrange them on a disposable platter with garnish

All Sandwiches are cut in half

Chive egg salad – Classic Tuna on Ciabatta – Caprese – Sorenta Panini

Avocado on Olive Ciabatta – Veggie Burger – Tuscan Tuna – Portobello Pacifico

Malibu Special – Simply Vegetable

**Prix Fix Sandwich, Wrap or Panini Presentation**

\$18.95 per person

Wrap, sandwich, or Panini tray served with choice of salad and two pastas. Includes cookies and brownie tray or seasonal fruit platter.

**Gourmet Wraps and Sandwiches Presentation**

\$11.95 per person

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**SOUPS**

Soup selection change with the seasons. Please ask your representatives for the soups available at the time of your order.

Various selections require minimum of 3 quarts

Butternut squash – Potato Leek – Minestrone – Chili Bean – Tortilla Soup – French Onion – Cream of zucchini – Cream of broccoli  
Vegetable – lentil – mushroom barley – tomato basil – gazpacho – chilled cucumber

\$3.95 pint

\$7.95 quart

Salmon Bisque

\$12.95 quart

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**Salads**

**\$3.95 per person. unless otherwise indicated**

Salad choices change with the seasons. Please call us for the salads that will be available at the time of your party

**Caesar Salad**

Crisp romaine lettuce, homemade croutons, parmesan cheese and Circa's Caesar dressing

**Asian Ginger Pasta Salad**

Angel hair pasta, julienne asian stir fry vegetables, mandarin oranges, toasted sesame seeds, tossed with our homemade sesame ginger dressing

**Israeli Salad (min. 2 lbs.)**

**Cole Slaw (min. 2 lbs.)**

**Potato Salad (min. 2 lbs.)**

**Nicoise Salad \$4.95**

Baby mixed greens with red potatoes, sliced avocado, tomatoes, sliced egg, string beans and tuna salad served with russian dressing

**Greek Salad**

Romaine Hearts with feta cheese, black olives, cucumbers, onions, tomatoes, red and green bell peppers tossed with balsamic dressing

**Seasonal Fruit Salad (min. 2 lbs.)**

**Pomodora Pasta Salad**

Penne rigate with tomato sauce, roasted tomatoes, garlic, basil and extra virgin olive oil

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*\$5.95 per person. unless otherwise indicated*

*Salad choices change with the seasons. Please call us for the salads that will be available at the time of your party*

***Schwartz' Cobb Salad \$6.95 per person***

Crispy romaine, marinated grilled tofu, sliced eggs, tomatoes, avocado, mozzarella cheese and bacon bits drizzled with our honey mustard dressing

***California Salad***

***Waldorf Salad***

***Laguna Beach Salad***

***Roasted Salmon Salad \$6.95***

***Baby Field Greens***

with toasted walnuts, feta cheese, raisins with balsamic vinaigrette

or

roasted beets, feta, toasted sliced almonds and cherry tomatoes with balsamic vinaigrette

***Baby Spinach and Mango***

with toasted almonds, feta cheese, and raisins

***Caprese Salad***

Sliced vine ripened tomatoes, with sliced mozzarella and basil drizzled with extra virgin olive oil and cracked pepper

***Nicoise Salad***

Baby mixed greens with red potatoes, sliced avocado, tomatoes, sliced egg, string beans and tuna salad served with russian dressing

***Circa's Chopped Salad (call for pricing)***

***Roasted Beet and Feta Salad***

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**Create your own salad bar:**

Allow us to create a circa salad bar at your next event with our chefs tossing salad for your guests with a choice of assorted toppings and dressings

Basic \$6.95 pp + chef charge

Supreme \$9.95 pp + chef charge

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***Hot Fish Entrees***

***Availability is seasonal. Please call your representative at time of order***

- Crispy Tilapia with \$6.95
- Breaded tilapia with a mushroom sauce \$8.95 pp
- Seared Ahi tuna with peppercorn and \$9.95
- Baked Salmon with cucumber dill sauce \$9.95
- Miso Glazed Chilean Sea Bass \$12.95
- Salmon Cacciatore \$9.95
- Oven Roasted Salmon \$9.95
- Morrocان Fish \$9.95

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***Cold Fish Entrees***

- Poached Salmon
- Crispy Tilapia
- Baked Salmon with Dill Sauce
- Morrocان Fish

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## ***Sushi Platters***

*served with wasabi, pickled ginger, spicy mayo and soy sauce*

### **Vegetable Tray- assorted vegetable sushi rolls**

\$29.95 for 50 pcs      \$49.95 for 100 pcs

### **Classic Tray – assorted vegetable and fish sushi rolls**

\$39.95 for 50 pcs      \$69.95 for 100 pcs

### **Circa Tray – vegetable, fish, nigiri and fancy rolls**

\$59.95 for 50 pcs      \$109.95 for 100 pcs

Add Nigiri \$1.50 each

Crispy rice with Tuna Tartare \$9.95 for 6 pcs.

## ***Hot Pasta Entrees***

*All pasta dishes are served with a side of garlic bread*

**9 x 13 \$55.00      Family tray \$110 unless otherwise indicated**

Rigatoni with four cheeses

Penne with veggies and pink sauce

Fettucini Alfredo

Eggplant Lasagna **9 x 13 \$65.00      Family Tray \$125**

Grilled Veggie Lasagna **9 x 13 \$65.00      Family Tray \$125.00**

Four Cheese Lasagna **9 x 13 \$65.00      Family Tray \$125.00**

Mushroom Ravioli Ai Funghi

Mushroom Lasagna **9 x 13 \$65.00      Family Tray \$125.00**

Eggplant Parmesan

Baked Ziti with Four Cheeses **9x 13 \$65.00      Family Tray \$125.00**

Pasta Pomodora

Penne Arrabiata

Penne Ai Funghi

Penne a la Vodka

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## ***New York Pizza***

***Enjoy our authentic new york pizza recipes. All pies are 18". \$1.75 each additional topping***

Plain Pizza      \$14.95/ pie

Mushroom and Onion      \$16.95/ pie

Sofisticato      \$18.95/pie

Pomodora      \$16.95/pie

Veneto      \$21.95/pie

Cheeseless Veggie Pizza      \$16.95/pie

Stuffed Crust (18 inch pie)      \$28.00/pie

Garlic Knots      \$0.95 pp

Mini Calzones      \$1.75 each

Mini Pizzas      \$1.95 each

Create your own pizza (per pie)      Call

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***Kid's Birthday Party Special***

Choose any pizza or pasta, any salad and french fries \$9.95 pp

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***Accompaniments***

***Pasta- 2 lbs. Minimum***

Penne with broccoli, roasted garlic, kalamata olives and virgin olive oil \$9.95 per lb.

Mediterranean Couscous with cranberries and raisins \$9.95 per lb..

Risotto \$9.95 per lb.

Circa Pasta Wheels with sautéed spinach, roasted peppers, chives, virgin olive oil \$9.95 per lb.

Spinach Fettuccini with roasted tomatoes and fresh basil \$7.95 per lb.

Grilled Polenta a la Parmesan \$11.95 per lb.

Fusilli with roasted eggplant, cherry tomatoes, pine nuts, parmesan, basil, mint and balsamic vinaigrette \$9.95 per lb.

Tabouli \$6.95 per lb.

Farfelle with basil pesto, roasted pine nuts and sundried tomatoes \$8.95 per lb.

Penne Pomodoro \$5.95 per lb.

Spinach Fettucini with Pesto \$6.95 per lb.

Penne with Broccoli \$8.95 per lb

Asian Ginger angel hair pasta salad \$6.95 per lb.

Angel Hair Pomodora \$6.95 per lb.

***Vegetables- 2 lb. Minimum***

Balsamic Mushrooms \$10.95 per lb.

Cream of spinach - \$10.95 per lb.

Grilled Veggies \$7.95 per lb.

Portobello mushroom and veggie stacks \$4.95 ea.

Roasted balsamic mixed vegetables \$8.95 per lb.

Sauteed Broccolini with roasted garlic \$9.95 per lb.

Grilled summer vegetables with pesto \$8.95 per lb

Zucchini and carrots julienne \$7.95 per lb.

Sauteed snow peas with toasted sesame seeds \$8.95 per lb.

Oven baked chick peas, carrots, and cabbage \$8.95 per lb.

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***Beans, Grains, Rice***

*\$6.95 per lb. unless otherwise specified. 2 lbs. Minimum*

*24 hr. notice required*

Wild Rice with cranberries and slivered almonds

Spanish Rice with peppers

Coconut Curry Basmati Rice

Wild Rice and mushroom

String Beans Almondine

Asparagus with sesame teriyaki **\$9.95 per lb**

Asian Stir Fry Veggies with ginger marinated tofu

Spanish Rice with olives and tomatoes

Mexican Rice with corn and mixed peppers

***Potatoes***

*\$6.95 per lb. unless otherwise specified. 2lbs. Minimum*

*24 hr. notice required*

Glazed Butternut Squash \$7.95 per lb

Four Cheese Pommies Gratine \$9.95 per lb.

Creamy Roasted Garlic Mash

Roasted Sweet Potato Mash \$7.95 per lb.

Provençal Mashed Potatoes

Cheddar Mashed Potatoes \$8.95 per lb.

Rosemary Roasted Potatoes

Oven Roasted Baby New Potatoes with mushrooms

Potato Salad with dill vinaigrette (available by the lb)

Spinach mashed potatoes \$7.95 per lb.

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***Hot Entrée Prix Fixe \$25.95 per person***

Minimum 12 ppl- 24 hr. Notice Required

Choose one fish, one pasta, and one of each accompaniments. Served with your choice of two salads and a dessert tray

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***Childrens Menu***

Mini Pizzas \$1.95 ea

Guacamole and Chips \$4.95 per person

Mozzarella Sticks \$2.50 ea

Mini Calzones \$3.25 ea

Peanut butter and jelly tea Sandwiches \$2.50 ea

Cream cheese and cucumber tea sandwiches \$3.50 ea

French Fries \$1.95 per person

Curly Fries \$2.50 per person

Fish Sticks \$2.50 ea

Mac and Cheese \$3.50 per person

Potato Chips (per bag) \$1.50

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## **Dessert**

### ***Fruit***

Fruit Skewers \$2.50 ea

Seasonal Fruit Cups \$3.50 ea

Fruit Ambrosia \$4.50 ea

Yogurt Parfait \$3.95 (upon availability)

#### ***Sliced Seasonal Fruit Platter***

10-15 ppl \$35.00

20-25 ppl \$65.00

#### ***Seasonal Fruit Salad***

10-15 ppl \$35.00

20-25 ppl \$65.00

#### ***Cookies, brownies, miniature Danish Platter***

12-15ppl \$44.95

20-25ppl \$74.95

#### ***Assortment of Mini Danish***

Choose from cinnamon, chocolate chip, apricot, cheese, cherry, or apple

12-15ppl \$45.00

15-20ppl

#### ***Assortment of French Petit Fors***

12-15ppl \$39.00

20-25ppl \$69.00

#### ***Assortment of coffee cakes (call for pricing)***

#### ***Mini Black and White Cookie Platter (call for pricing)***

## ***Beverages***

*Bottled Sodas \$2.50 Iced Tea \$1.95 Perrier \$3.95 Freshly Squeezed Juices \$1.95*

*Pellegrino \$3.95 Voss Water \$4.95 Sangria \$2.95 Homemade Iced Teas/ Lemonades \$2.50*

*Spring Water \$1.25 Assorted Flavored Snapple \$1.75 Bottled Waters \$0.95*

*Vitamin Water \$2.25 Pink Lemonade \$1.95*

*Canned Soda \$1.25*

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