

We strive to serve our foods to you with friendliness, freshness and warmth from your kitchen or our mobile kitchen. Our goal is to see a smile on your face and warmth in your heart and tummy. Please feel free to ask for a more formal, customized menu, or look at our website for more ideas. 18% service charge + tax is the standard. Gratuity is up to you.

“Feed the Tummy, Feed the Soul!”



Beverages

- Iced, Hot Tea, Coffee (regular or decaf)
- Hot Chocolate, Hot Apple Cider, Jones Specialty Sodas, Perrier, Energy Drinks - \$2
- Kern's, Welch's Juices, Sodas, Water, V-8, Gatorade - \$1.50

Desserts – By Individual Serving

- Double Fudge Raspberry, Lemon Raspberry, Coconut or Carrot Cake - \$2.50
- Italian Cream, Triple Chocolate, Fudge Apple, Assorted or Plain Cheesecake - \$3
- Pecan, Cherry or Dutch Apple Pie - \$2
- Plain, Double Chocolate or Peanut Butter Gourmet Brownies -\$2
- Chocolate Chip, White Chocolate Macadamian Nut, Oatmeal Raisin or Peanut Butter Cookies \$1.50



EVERYDAY'S A CELEBRATION!

Catering, Mobile Kitchen & Party Planning Menu Ideas

(916) 949-6907

www.everydayscelebration.com

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Maximum of 2 choices

Minimum order of about 15

Salad \$8

- Caesar, Chef, Cobb, Asian Salad with or without Chicken
- Taco Salad with or without Ground Beef
- Roasted Chicken Salad: Thai, Honey Mustard, or Raspberry Chipotle Dressing

Sandwiches \$8

- Almond Poppy or Hawaiian, Diced Chicken on a Croissant
- Honey Bourbon Breast of Chicken on Artisan Bread
- Honey Mustard or Raspberry Chipotle Chicken with Bacon on Artisan Bread
- Peppercorn Roast Beef with melted Mozzarella and Caramelized Onions
- Tuscan Turkey with Rosemary, Swiss, and Red Onions on Parmesan Bread
- Scrumptious Submarine Sandwich on French Roll
- New York Style Pastrami Reuben on Russian Rye Bread
- Meatball Sandwich smothered with Melted Mozzarella on Ciabatta Bread

Entrée \$9

- Italian Style Pasta: Angel Hair, Spaghetti, Fettuccine, Penne, Rigatoni, Tortellini, or Ravioli with Amazing Alfredo, Herbed Marinara, or Vegetable Primavera Sauce \$8 - add Meat \$2
- Italian Herbed Three Cheese Stuffed Pasta Shells smothered with Marinara Sauce – Add Ground Sausage and Ground Beef for \$1

-Italian Sausage and Ground Beef or Vegetarian Lasagna

- Garlic, Onion, Bacon Glazed Meatloaf

-Warm your Tummy Beef and Vegetable Stew

-New Mexico Chicken and Monterey Jack Enchiladas - Green or Red Chili – Mild or Medium

-Fiesta Chicken Breast covered with Green Chilies, Salsa, Pepper Jack and Avocado

-Satisfying Sour Cream Ground Beef Stroganoff

-Thai Yellow Curry, Chicken, Potato and Carrots over Jasmine Rice (Mild, Med. Or Hot)

-Family Style Country Chicken, Turkey or Vegetable Pot Pie

-Beef or Chicken “Some like it hot some do not” Chili

***Pick a vegetable and bread if ENTREE doesn't have a vegetable in it, otherwise bread only**

Sides - If not included \$2

- Crescent, White, Wheat or Artisan bread or rolls, Corny Creamed Corn Bread or Traditional Style Cornbread, Garlic Cheese or Plain Biscuits, Garlic or Cheese French Bread
- Coleslaw Salad
- Red or Traditional Potato Salad
- Crispy Romaine or Mixed Green Salad
- Garlic Butter Mashed Red Skinned or Traditional Potatoes
- Twice Baked Russet Potatoes - \$4
- Fresh Vegetable of Choice – Asparagus in Orange Sauce, Honey Glazed Carrots, Lemon Peppered or Cheesy Broccoli, Broccolini, Broccoflower or Cauliflower; Garlic Almondine Green Beans, Bacon Bits and Stir fried Green Beans, Herbed Corn on the Cob, Creamed or Pearl Onions and Peas.

More choices: Call or www.everydayscelebration.com