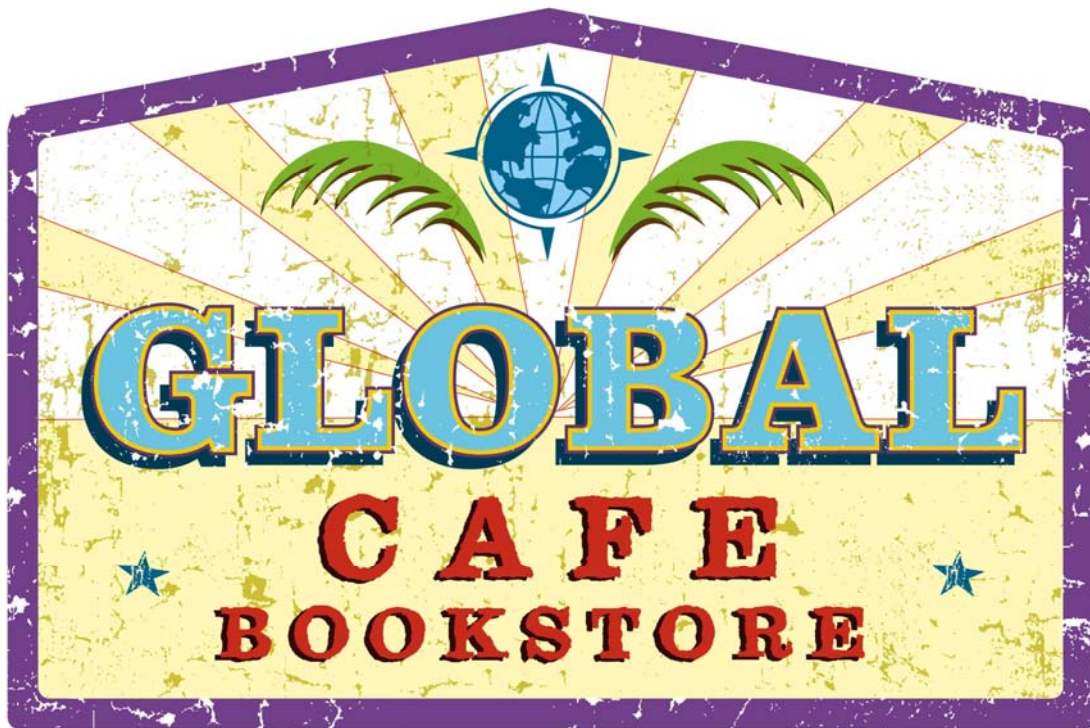


The Global Café at Mariners Church On-Site Catering Menu



Manuel Ochoa, General Manager
Doug Archibald, Café Chef

The Global Café On-Site Catering Services at Mariners Church

General Information

Thank you for inquiring about our Catering Services at Mariners Church. Our goal is to provide you with the best food and service available so that you may have a wonderful and memorable experience.

The ideas presented here are guidelines as to what we provide, but we will be glad to consider alternative and plan events to your needs. To assist you in your planning, we have included some event-planning tips for you.

Please allow our Catering Department to assist in the planning of your special event. Remember that we can also handle other related services such as rentals, flowers, audio/visual equipment, music and entertainment.

Planning Your Event

Following these guidelines will ensure smooth planning.

1. Review the following catering menus to decide the type of event you desire. While every decision need no be finalized in the very beginning, the more decisions you have made, the easier your event planning will proceed.
2. Contact The Global Café Catering Department at least three to four weeks in advance of your event at (949) 854-7030 Ext. 813 or our Food and Beverage Director, Manuel Ochoa, at (714) 272-9345. At this time, we will schedule a meeting to decide the details of the event. Appointments are available Monday thru Friday, between 9:00 AM to 11:30 AM, and 1:30 PM to 5:00PM.
3. Obtain a Facilities Approval Form through the Electronic Messaging System. The Global Café will not be able to finalize your catering event until the Facilities Form is received.
4. With facilities approval form in hand, our Food and Beverage Director will finalize your event with a Global Café requisition form detailing all of your catering needs. Upon your signed approval, your party will be confirmed and booked.
5. A final guest count is required at least three working days prior to your event. This count is your guaranteed number. If no count is given, your original booking count will be our guaranteed number. As a service to your group, we will prepare meals for five percent over your contracted count, in order not to be short on food.

Note: Catering request must be coordinated in person, in advance. Our policy exists to guarantee client satisfaction. We will not accept emails or telephone calls to book events.

The Global Café On-Site Catering Services

Menu availability and prices are subject to change.

Cancellations and Changes

Any event or menu item cancelled or changed less than 3 business days prior to the event will result in a service charge of 100% of the cost of products acquired and labor invested at the time of cancellation.

Contract

Upon placing your order, you will receive a contract of services requested. This contract must be signed and returned to the On-Site Catering Department prior to guaranteeing your event.

Additional Information

Your catering price includes food and beverages; buffet set-up; décor; equipment; clean-up and removal. Certain rentals, linens, glassware, china, etc, depending on the venue, may be subject to charge. Catering prices are also subject to an additional sales tax. Menu based on guest counts of 30 or more.

Served Meal

A 25% service charge per person is applied when requesting a served meal with disposable tableware. Tableware rental also available at an additional charge.

Food and Beverage

All food and beverages purchased through The Global Café must be consumed on the premise.

Tasting

Complimentary tastings are provided for social events of 250 or more guests. Tastings will be hosted for up to 2 persons.

Breakfast Menu

Get your morning off to the right start with one of our delicious breakfast buffet meals! Choose one of the made-from-scratch menu ideas you see below and we will deliver it to your venue, fresh and on time. These breakfast choices are offered when guest counts are 30 or more. Brunches will be prepared for 50 or more. For less than 50 guests, please contact the Food & Beverage Director for additional charges. **All menu prices are per person.**

Continental Breakfast.....\$11.30
Homemade-style breads and pastries, fresh-cut fruit and melon, coffee and assorted juices.

Eggs Benedict Florentine.....\$13.75
Toasted English muffin topped with Canadian bacon, poached eggs, spinach and tomatoes in a rich Mornay cheese sauce. Accompanied by Lyonnaise potatoes, toast, fruit, juices & Coffee.

The Country Feast.....\$13.75
Scrambled eggs, O'Brien potatoes, choice of bacon, sausage or ham, breakfast pastries, toast, fresh fruit, coffee and assorted juices.

Omelets Galore.....\$16.45
Made-to-order omelets with all of your favorite toppings! Served with breakfast pastries, hash browns, toast, fruit, coffee and assorted juices.

Croissant Egg Sandwich.....\$12.65
Fluffy scrambled eggs stuffed inside a large croissant with your choice of ham, sausage or bacon served with fresh fruit, Lyonnaise potatoes, assorted juices and coffee.

Belgian Waffle Bar with Berries.....\$11.30
Golden Belgian waffles topped with seasoned berries. Includes fresh fruit, juices and coffee.

Bagel and Muffin Bar.....\$11.30
Assorted bagels, muffins, cream cheese, jellies, juices and coffee.

<p>Our Multi-Station Brunch Buffet.....\$23.65 Carved-to-order baron of beef, choice of ham or roasted turkey breast. Made-to-order omelet station, fresh Belgium waffle bar. Entrée station (Choose two entrees from our entrée menu), cheese enchiladas, chicken Florentine, Mediterranean shrimp scampi, grilled salmon in a lemon dill sauce or chicken crepes. Served with bacon, sausage, seasonal vegetables, fresh fruits, assorted cheeses, breakfast pastries, Lyonnaise potatoes. Served with Peete's coffee and juice.</p>

Lunch Menu

Entrée Salads

Salads include bread and butter, beverage and a cookie.

- Chicken Caesar**.....\$15.15
Romaine lettuce tossed with tender chicken, fresh Parmesan cheese and croutons.
- Asian Chicken**.....\$16.25
Grilled chicken in a garden of romaine hearts, iceberg lettuce and Napa cabbage. Tossed in a light soy-ginger dressing and topped with wontons, regular ginger and sesame seeds.
- Grilled Tuscan Chicken Salad**.....\$16.25
Grilled chicken breast with marinated vegetables in a balsamic vinaigrette and topped with Kalamata olives.
- Grilled Steak Salad**.....\$17.55
Grilled flank steak served over a bed of crisp garden greens, roasted red peppers, Roma tomatoes, and topped with fried onion straws. Served with Herb Vinaigrette.
- Cobb Salad**.....\$16.25
Tender, diced chicken, crumbled bleu cheese, egg, Roma tomatoes, and black olives. Served over a bed of crisp garden greens with your choice of dressings.
- Baja Cajun Shrimp or Chicken Salad**.....\$17.55
Served on a bed of garden greens. Topped with black beans, diced tomatoes, cilantro, jicama, jalapeno Jack and cheddar cheese, tortilla strips and Chipotle ranch dressing.

Sandwiches

Sandwiches include choice of one salad: coleslaw, potato salad, or pasta salad, dill pickle spear, beverage and a cookie.

- Ciabatta Dip**.....\$15.15
Hot, sliced roast beef and au jus on fresh, ciabatta bread. Topped with provolone cheese. Horseradish sauce served alongside.
- Herb Focaccia Club**.....\$15.15
A sandwich with sliced, smoked turkey, black forest ham, smoked applewood bacon, lettuce, tomato, and avocado. Served on Herb Focaccia bread.
- Chicken Caesar Wrap**.....\$15.15
Fresh spinach tortilla wrap filled with our popular chicken Caesar salad. We add a little cucumber and tomato for a real treat.
- Pesto Chicken Wrap**.....\$15.15
Sundried tomato tortilla with pesto chicken, pepper Jack cheese, roasted red peppers, avocado, tomato, and lettuce.

<p>The “Groaning Board” Cold Buffet.....\$16.25 Build your own “piled high” deli sandwiches! There’s a great selection of deli meats, cheeses, artisan breads and rolls. Includes two side salads and a relish tray of sliced tomatoes, lettuce, pickle chips, potato chips, mayonnaise & mustard, beverage and a cookie.</p>

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Lunch Menu

Italian

Italian entrees include garlic bread, Caesar salad and a beverage.

Lasagna il Forno.....\$15.15

Delicately cooked pasta layered with ricotta cheese, fresh spinach, mozzarella, and zesty marinara. Choice of Italian sausage, ground beef, or vegetarian.

Penne Chicken Alfredo.....\$15.15

Tender pieces of chicken served with Alfredo sauce, seasonal vegetables, penne pasta, basil, and Parmesan cheese.

Chicken Parmesan.....\$15.15

Lightly breaded chicken breast sautéed in a rich tomato basil sauce topped with melted mozzarella cheese served with penne pasta, marinara sauce and seasonal vegetables.

Mexican

These entrees include tortillas, chips and salsa, Spanish rice, refried beans, and a beverage.

Santa Fe Fajita Bar.....\$16.25

Your choice of chicken or beef fajitas. Served with flour or corn tortillas, pico de gallo, sour cream, guacamole, lettuce and cheese.

Chicken or Beef Enchiladas.....\$13.75

Corn tortillas filled with your choice of chicken, beef, or cheese. Topped with olives, green onions, and enchilada sauce.

Taco Bar.....\$15.15

Slow cooked spicy pork carnitas, tacos al carbon or grilled chicken served with your choice of flour or corn tortillas and chipotle salsa. Accompanied by sour cream, guacamole, lettuce and cheese.

Home-style

Lunch entrees include your choice of two sides, two beverages and bread and butter.

Herb-Roasted Quarter Chicken.....\$17.55

Fresh chicken marinated in our secret herbs and spices. Rich in flavor and tender.

Atlantic Broiled Salmon.....\$17.55

Fresh fillet of salmon grilled over an opened fire and accompanied by tartar or lemon caper sauce.

Oven-Baked Chicken.....\$17.55

Marinated airline chicken breast, baked to perfection. Topped with a soy ginger cream sauce.

Broiled Tri-Tip.....\$18.65

Seasoned with Cajun or Teriyaki, thinly sliced, served with au jus and horseradish cream sauce.

Stuffed Potato Bar.....\$14.05

Stack your favorite toppings into a giant russet baked potato. Toppings include sour cream, whipped butter, green onions, salsa, cheese, bits of fresh bacon, flowerettes of broccoli and sliced black olives and shredded cheese. Includes a side salad, beverage and cookie.

Dinner Menus

Dinner entrees include your choice of three sides, one dessert, two beverages, bread and butter.

Broiled Tri-Tip.....\$21.45
Seasoned with Cajun or Teriyaki, thinly sliced, served with au jus and horseradish cream sauce.

Oven Roasted Pork Lion.....\$21.45
Tender Pork Lion rubbed with Dijon mustard, Rosemary and garlic. Topped with a peppercorn cream sauce.

Prime Ribs of Beef.....\$25.05
Choice prime rib roasted to satisfy beef lovers and sliced to order. Served with au jus and horseradish sauce.

Roasted Turkey Breast Dinner.....\$19.00
Freshly baked and sliced breast of turkey with gravy, accompanied by stuffing and cranberry sauce.

Entrée Specialties

Oven-Baked Chicken.....\$21.45
Marinated airline chicken breast, baked to perfection. Topped with a soy ginger cream sauce.

Herb-Roasted Half Chicken.....\$21.45
Fresh chicken marinated in our own secret herbs and spices. Rich in flavor, tender and mouth-watering.

Macadamia-Crusted Breast of Chicken.....\$22.50
Breast of chicken encrusted with macadamia nuts and topped with a pineapple coconut sauce.

Halibut Florentine.....\$23.65
Tender fillet of halibut topped with spinach and mozzarella cheese slaw baked with a shallot cream sauce.

Atlantic Broiled Salmon.....\$20.05
Fresh fillet of salmon grilled over an open fire and accompanied by tarter or lemon caper sauce.

Mediterranean Shrimp Scampi.....\$23.70
Shrimp sautéed in fresh garlic with olives and tomatoes. Served with rice pilaf and grilled marinated vegetables.

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Dinner Menus

Side Dish Selections

<p>Salads Spring Mix Garden Caesar Fresh Fruit Coleslaw Spinach Crudities & Dip Mixed Olives Pasta Potato</p>	<p>Rice and Potato Wild Rice Pilaf Scalloped Potatoes Jasmine Rice Red Potato Roasted Garlic Mashed Oven-Roasted Red Potatoes Duchess Potatoes Au Gratin Potatoes</p> <p>Beans Baked Beans Black Beans Kettle Beans</p> <p>Beverages Peete's Coffee, Peete's Ice Tea, Lemonade, Water & Assorted Brand Name Sodas</p> <p>Desserts New Orleans Bread Pudding, Tiramisu, Apple or Peach cobbler, Homemade Cookies, French Pastries, Churros, Crème Brule Tarts, Assorted Cakes, Cheesecake with fresh berries.</p>	<p>Vegetables Glazed Carrots Steamed Broccoli Steamed Asparagus Fresh Vegetable Medley Corn Cobbetts</p>
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The Global Café On-Site Catering Services

Family Picnic Barbecue.....\$16.45

Choice of two sandwich favorites from this list:

1. Angus Hamburgers
2. All Beef Hot Dogs
3. Barbecue Beef Brisket
4. Grilled Chicken Breast

...With all the “fixings” including sandwich bread or rolls, lettuce, cheese, tomato slices, pickle chips.

Choice of two sides, one dessert and two beverages

Baja Barbecue.....\$21.20

Your Choice of two from this list:

1. Chicken or Beef Fajitas
2. Carne Asada / Carnitas or Chicken Tacos
3. Pork or Beef Tamales
4. Enchiladas

...Plus all the “South of the Border” favorites including tortillas, salsa, cilantro, lettuce, diced onion, shredded cheese, guacamole, sour cream, and lime.

Your entrees are accompanied by refried black or kettle beans, and Spanish rice.

Choice of three side dishes, rolls, plus your choice of one dessert and two beverages.

“Down Home” Buffet.....\$22.50

Choice of two from this list:

1. St. Louis Beef Ribs
2. Texas Spare-Ribs
3. Broiled Cajun Tri-Tip
4. Quartered, Glazed Chicken

This barbecue includes choice of three side dishes and your choice of one dessert and two beverages.

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The Global Café On-Site Catering Services

Italian Buffet.....\$20.10

Your choice of Caesar or Antipasto.....Plus your choice of two from this list below:

1. Lasagna il Forno – Beef or Vegetable
2. Lobster Ravioli
3. Chicken Piccata
4. Rotelli Rustica
5. Penne Chicken Alfredo
6. Italian Meatballs
7. Italian Sausage
8. Chicken Parmesan

The Choices above are accompanied by garlic breadsticks, fresh vegetables, choice of one desert and beverage.

The Global Café On-Site Catering Services

Finger Foods & Appetizers

<p>Finger Foods</p> <ul style="list-style-type: none"> A. Gourmet Cheese Display with Herb Baguette Crackers, Nuts and Grapes B. Marinated & Grilled Vegetable Platter C. Hot and Spicy Buffalo Wings D. Mini-Quiche E. Assorted Meat & Cheese F. Mini Sandwiches G. Coriander Honey Chicken Skewers H. Fresh California Crudités & Dip I. Assorted Mini-Croissants J. Fresh California Fruits & Melons <p>Seafood</p> <ul style="list-style-type: none"> A. Shrimp Bruschetta with Tomato, Fresh Basil, and Bay Shrimp B. Mini Ceviche Tostados C. Fresh Turkey Wrap Pin Wheels D. Bacon Wrap Shrimp 	<p>Pacific Rim</p> <ul style="list-style-type: none"> A. Vegetable Spring Rolls & Dipping Sauce B. Pot Stickers & Plum Glaze C. Spicy Tuna Rolls D. California Rolls E. Sashimi F. Crab Wontons <p>Continental</p> <ul style="list-style-type: none"> A. Sweet & Sour Meatballs B. Tortellini Skewers & Basil Marinade C. Baked Brie en Croute D. Baby Red Potato Duchess E. Flautas & Guacamole <p>Exhibition</p> <ul style="list-style-type: none"> A. Carved-to-Order Herb-Rubbed Beef Roast made into mini French dips B. Cooked-to-Order Shrimp Scampi Mediterranean 						
<p>Ask Us About Our Assorted French Pastries, chocolate Fountain & Multi-Station Packages</p> <p>Selections from the categories above for 50 guests or more.</p> <table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 80%;">Six Items.....</td> <td style="text-align: right;">\$20.10 per person</td> </tr> <tr> <td>Five Items.....</td> <td style="text-align: right;">\$18.65 per person</td> </tr> <tr> <td>Four Items.....</td> <td style="text-align: right;">\$16.45 per person</td> </tr> </table>		Six Items.....	\$20.10 per person	Five Items.....	\$18.65 per person	Four Items.....	\$16.45 per person
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The Global Café On-Site Catering Services

Gourmet to Go

The “Gourmet to Go” allows you to purchase party platters and accompanying items at discounted prices:

Here’s the Idea:

- * Order exactly what you want
- * Pick up everything from the kitchen
- * Do your own set-up and clean-up
- * No returns necessary ***
- * All Foods in “disposables”
- ***(except in coffee airpots)

Requirements

- * 72-hour notice
- * Requisition or payment in hand
- * Pick up required during regular operating hours

Menu

Trays and Platters	Beverages	
Seasonal Fruit Tray (per person).....\$3.70	½ Gallon	1 Gallon
Cheese & Cracker Platter (per person).....\$3.75	Peete's Coffee	\$10.45 \$18.65
Vegetable Tray & Dip (per person).....\$3.00	Peete's Iced Tea	\$8.75 \$14.25
Meat & Cheese Platter (per person).....\$5.25	Paradise Punch	\$9.85 \$17.05
(Ham, Beef, Turkey, Swiss & American Cheese)	Lemonade	\$8.75 \$14.25
Condiment Tray (Serves 20).....\$14.85	Bottled Water (each individual)	\$1.90
(Lettuce, Tomato Slices, Pickles, Mayonnaise & Mustard)	Assortment of Sodas on ice (each)	\$1.90
Baked Goods	Bulk Coffee	
Muffins (per dozen).....\$14.85	Includes “We Proudly Pour Peete's” cups, lids, and condiments.	
Danish (per dozen).....\$11.20	Delivered Coffee:	
Cinnamon Roll (per dozen).....\$13.65	1-4 Gallons of Coffee	\$18.65 per gallon
Cookies (per dozen).....\$9.45	5-9 Gallons of Coffee	\$14.05 per gallon
Brownies (per dozen).....\$14.85	10-19 Gallons of Coffee	\$13.15 per gallon
Croissants (per dozen).....\$16.60	20 + Gallons of Coffee	\$11.30 per gallon
Bagel & Cream Cheese (per person).....\$1.80	Pick-Up Coffee Service: \$8.50 per gallon	
Sandwiches		
Assorted Sandwich Rolls (per dozen).....\$7.50		
Pre-made Wraps Platter (per person).....\$7.45		
Pre-made Sandwich Platter (per person)....\$7.45		
Side Orders		
Potato, Pasta Salad or Coleslaw (QT)	\$9.35	
Mixed Green Salad (per person)	\$2.30	
Potato Chips (one pound bag)	\$3.00	
Corn Chips (one pound bag)	\$3.00	
Pretzels (one pound bag)	\$3.75	