

Sandwich Trays

(10 person minimum)

Assorted trays of Basic sandwiches or wraps served with chips and pickle tray \$6/pp

#1- Ham, American cheese, lettuce, tomato, mayo or mustard on your choice of bread.

#2- Roast beef, provolone cheese, lettuce, tomato, mayo or horseradish sauce on your choice of bread.

#3- Chicken salad with lettuce and tomato on choice of bread.

#4- Tuna salad with lettuce and tomato on choice of bread.

Assorted trays of Signature sandwiches served with chips and pickle tray. \$7/pp

#5- Deli thin sliced roast beef and cheddar cheese with sprouts, tomatoes, red onions, thick peppered bacon, and mayo on our fresh rosemary cheese bread.

#6- Deli thin sliced ham and swiss cheese with lettuce, tomatoes, and red onions. Served on fresh marble rye with mayo and Dijon mustard.

#7- Deli thin sliced ham and roast beef with lettuce, tomatoes, thick peppered bacon and mayo. Served traditionally as a club or wrap.

#8- Grilled chicken breast topped with havarti cheese, avocado, roasted red peppers, and sprouts on focaccia bread with a red pepper mayo.

Wraps

#9- Fresh grilled chicken breast, lettuce, cheddar cheese, roasted red pepper, tomato, fresh pico de gallo, and red pepper mayo.

#10- Loaded with lettuce, tomato, sprouts, cucumber, avocado, onion, green peppers, feta cheese, and house Italian dressing.

#11- Deli thin sliced roast beef, havarti cheese, lettuce, tomato, and red onions with a dill horseradish sauce.

#12- Fresh grilled chicken, provolone cheese, avocado, lettuce, tomato, sprouts, and thick peppered bacon with honey mustard.

Salad Trays

Feeds 10 to 12 guests

Served with choice of dressing(s) unless otherwise noted

House Garden – Fresh mix of iceberg and romaine lettuce with tomato wedges, cucumber, green pepper rings, sprouts, and red onions. Topped with homemade seasoned croutons. \$25

Cobb Salad – Fresh mix of iceberg and romaine lettuce topped with avocado, diced tomato, cheddar cheese, hard boiled egg, peppered bacon, and pieces of tender fried chicken. \$35

Greek Salad – Romaine lettuce, tomatoes, cucumbers, red onions, kalamata olives, peppercini peppers, and feta cheese. Served with our house vinaigrette dressing. \$30

Chef Salad – Our house garden salad loaded with deli sliced ham, roast beef, american and provolone cheeses. \$35

Caesar Salad – Romaine lettuce, fresh parmesan cheese, and croutons tossed in our homemade caesar dressing. Small. \$30

Asian Chicken Salad – Fresh mix of iceberg and romaine lettuce with grilled chicken, crunchy chow mein noodles, sliced almonds, cucumber slices, mandarin oranges, tomatoes and sprouts. Served with a creamy sesame ginger dressing. \$35

Fresh Cold Plate – A portion of each: Tuna Salad, Chicken Salad, and Potato Salad on top of a bed of fresh leaf lettuce, and garnished with tomato wedges and seasonal fruit. \$35

Fresh Mozzarella Salad – Fresh mozzarella cheese with sliced tomatoes on a bed of field greens topped with our house balsamic vinaigrette dressing. \$35

The Broken Egg Bistro

Breakfast catering

Catered Breakfast items 10 person minimum.
Discounts for Parties of 20 or more.

- Edwards Bacon-
- Thick cut peppered bacon-
- Edwards sausage links-
- Edwards sausage patties-
- Bacon wrapped asparagus-
- Scrambled Eggs-
- Scrambled Eggs w/ cheddar cheese-
- Egg casserole-
- Hash browns-
- Roasted potatoes-
- Grits-
- Pancakes w/ butter and syrup-
- Cinnamon Swirl French Toast w/ butter and syrup-
- English Muffins-
- Biscuits-
- Toast (white, wheat, marble-rye)-
- Fruit platter-
- Plates/utensils/napkins
- Rental of chaffing dishes, hot holds, etc. available

For pricing please email
catering@thebrokeneggbistro.com

-Cold Items-

- FRESH PINEAPPLE SALSA- served with tortilla chips
- CHEESE AND FRUIT PLATTER- with brie, grapes, apples and French bread
- ASSORTED CHEESE TRAY- with cheddar, Colby jack, Swiss, and pepper jack cheese
- FRESH MOZZERELLA SKEWERS -with roasted red pepper, cherry tomatoes, and a balsamic vinaigrette drizzle
- VEGETABLE PLATTERS- with a house made ranch dip
- JUMBO SHRIMP COCKTAIL- served with cocktail sauce
- COUNTRY HAM BISCUITS - served on bakery fresh yeast rolls
- HOUSE GARDEN SALAD- with choice of dressings
- HOUSE CAESAR SALAD- add chicken breast for additional cost

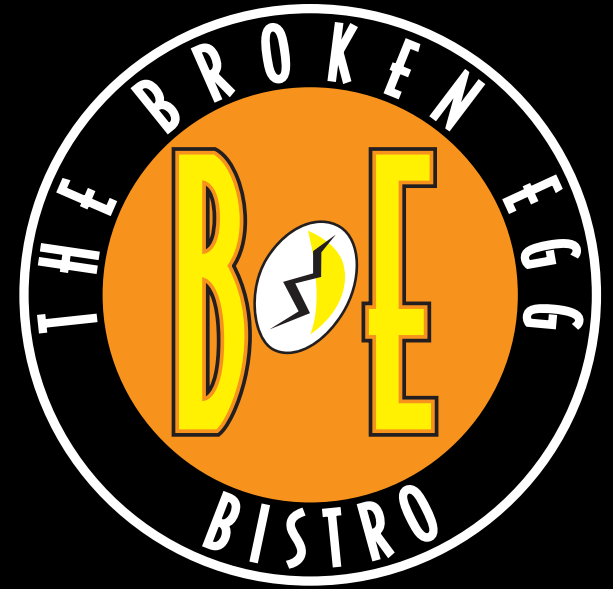
-Hot Items-

- HOT CRAB DIP- served with toast points
- SPINACH AND ARTICHOKE DIP- Served with tortilla chips
- BACON WRAPPED ASPARAGUS- Garden fresh asparagus wrapped with thick cut peppered bacon,grilled then cut in to halves, and topped with hollandaise sauce
- STUFFED MUSHROOMS- Jumbo mushrooms stuffed with a crab cake mixture and broiled
- BACON WRAPPED SCALLOPS- Jumbo sea scallops wrapped in plumrose bacon, seasoned, then broiled
- CHICKEN PICCATA- Lightly breaded and fried chicken breast with a sauce of white wine, garlic, butter and capers served over angel hair pasta
- LUMPIA- Chicken, pork, or veggie. Served with dipping sauce
- COCKTAIL MEATBALLS- in a special barbeque based sauce

- BUFFALO STYLE CHICKEN WINGS- HOT, MILD, BBQ, TERYIAKI, AND CAJUN
- MINI ASIAN RIBS- in an Asian barbeque sauce
- PULLED PORK BBQ- Carolina style (can be served sandwich style as well)
- CHICKEN AND CAJUN CREAM- Penne pasta, chicken breast, smoked Surry sausage, mushrooms, and tomatoes tossed in a Cajun cream sauce
- CHICKEN or VEGETABLE PANSIT- house made
- MARINATED BEEF SATAYS- In a teriyaki bourbon marinade
- CHICKEN SATAYS- Italian, bbq, teriyaki, blackened, or plain with dipping sauce
- MINI FIVE PEPPER TUNAS- Blackened tuna medallions over roasted garlic mashers and topped with sweet and spicy five pepper sauce
- MINI CRAB CAKES- served with choice of sauces and aiolis
- CHICKEN ROCKEFELLAR- Cajun seasoned chicken breast stuffed with a Rockefeller mix of spinach, cream, parmesan cheese and peppered bacon
- SLICED ROAST BEEF- served with brown gravy
- CHICKEN PICCATA- Lightly breaded and fried chicken breast with a sauce of white wine, garlic, butter and capers served over angel hair pasta
- BAKED ZITI- options of cheese, ground beef, sausage, smoked sausage, or chicken

-Side Item Choices-

- RICE PILAF -
 - SEASONED CORN -
 - SEASONED GREEN BEANS -
 - ROASTED GARLIC MASHERS -
 - BABY BAKED POTATOES -
 - STEAMED BROCCOLLI - with option of hollandaise sauce
 - LIMA BEANS -
 - MAC & CHEESE -
 - GARLIC BREAD -
 - BAKED BEANS -
 - DINNER ROLLS -
- ** An assortment of desserts available by request



CATERING MENU

Any size - Any event

We can do it!

Eat Drink And Be Merry!

These are just some of the many items available for catering. For further info please contact us!

Please email Mike Touhey
catering@thebrokeneggbistro.com