



## **SPRING SPECIALS**

(available April and May, 2012)

### **IN HONOR OF EARTH DAY: a sustainable, VEGETARIAN MENU FEATURING LOCALLY GROWN PRODUCE**

mixed greens, julienned carrots, sweet 100 tomatoes, sunflower seeds, and pomegranate vinaigrette

fresh fruit salad

grilled vegetable platter with basil aioli

fresh mozzarella and tarragon scented ricotta crepes with roasted tomato béchamel sauce

artisan rolls and butter

**SPECIAL: 12.50 PER GUEST** (regular: 14.50 per guest)

### **IN HONOR OF ADMIN PROFESSIONALS WEEK**

baby spinach leaves with sliced strawberries, candied pecans, crumbled goat cheese and balsamic vinaigrette

orzo and rice pilaf

grilled asparagus platter with lemon aioli

our signature dish: wild mushroom lasagna

artisan rolls and butter

**SPECIAL: 13.95 PER GUEST** (regular: 15.95 per guest)

### **INTRODUCING OUR NEW DESSERTS:**

Cherry Blondie

Gingered Spice Raw Bar (Vegan)

Sugar Free Lemon Bar

Snickerdoodle Brownie

Chocolate Chip Caramel Brownie

**INTRODUCTORY OFFER: 1.50 each (reg. 2.50)**

Pricing is based on a minimum of 10 guests. Delivery and sales tax are added to the total.

**510.483.5210 or 925.426.7880**  
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