

breakfast with plums

Menu selections are priced per guest
10 or more guests

Plums Muffins, Scones & Danish Breakfast Tray

Our Assorted Fresh Baked Favorites, Muffins, Danish
Scones, Cinnamon Rolls & Bagel Bites
4.95

**Cage Free Egg Frittatas, Muffins
Scones & Danish Tray**

Our Assorted Fresh Baked Favorites Egg Frittatas, Muffins
Danish, Scones, Cinnamon Rolls & Bagel Bites
7.95

Continental Breakfast

Our Assorted Fresh Baked Favorites
Muffins, Danish, Scones, Cinnamon Rolls & Bagels Bites
Fresh Orange Juice or Coffee
7.25

VIP Continental Breakfast

Our Assorted Fresh Baked Favorites
Cage Free Egg Frittatas, Muffins, Danish, Scones
Cinnamon Rolls & Bagels Bites
Fresh Fruit Platter & Orange Juice or Coffee
13.50

Fresh Seasonal Fruit Salad

Cantaloupe, Honeydew, Strawberries & Fresh Berries
4.75

Plums Fruit Platter

Fresh Fruit Slices on the Rind & Whole Berries
Beautifully Nestled in Lettuce Greens
Cut just Right for Finger Food
Served with a Lemon Poppy Seed Curd
small **45.00** medium **80.00**
(serves 8-10) (serves 11-15)

hot breakfast buffet

Plums award winning breakfast
15 or more Guests

**Cage Free Egg Frittata & Bacon
or Ham or Sausage**

Our Egg Frittata Muffins Selection & your Choice of Meat
Served with Rosemary Breakfast Potatoes
13.95

Buttermilk Pancakes

Sweet Fresh Batter Made From Scratch
Served with Maple Syrup & Sweet Butter
9.95

Coconut French Toast

Coconut Crusted Egg Bread, Fresh Strawberries, Papaya & Banana
Served with Maple Syrup & Orange Butter
10.95

Trailblazer Breakfast Wrap

Farm Fresh Eggs, Sausage, Black Beans, Chorizo, Rice and Avocado
Salsa on the side
6.95

Oregon Pepper Bacon 3.25 (2 pieces)

Oregon Pepper Ham or Apple Sausage 3.95 (2 pieces)

morning beverages

Fresh Coffee or Decaf
2.25

Fresh Squeezed Orange Juice
2.50

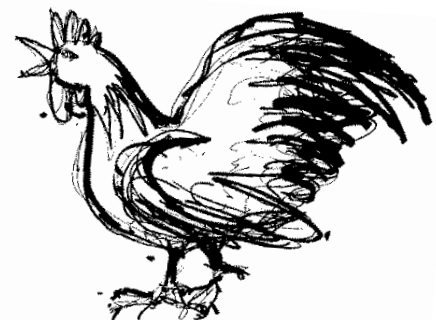
Specialty Teas
2.25

Beverages served on Joe-to-Go containers

Service Information

We require a \$50.00 minimum order for delivery
Beautifully presented on disposable platters
Platters service available, please inquire

All appropriate plates, napkins, cups, condiments & utensils are included
Menu items are available for delivery or for pick up in our café



sandwiches

Served on Fresh Baked Baguettes
Nine Grain Organic Bread or Focaccia available upon request

Northwest Turkey

Roasted Turkey Breast, Tomato, Lettuce, Daikon Sprouts
Cranberry Relish
8.50

Mediterranean Vegetable

Roasted Red Pepper Salsa, Cucumbers, Barrel-Aged Feta Cheese
Kalamata Olives, Daikon Sprouts, Tomato & Wild Oregano Vinaigrette
8.50

Oregon Pepper Ham

Thinly Sliced Ham & Emmental Cheese,
Layered with Marinated Artichoke Hearts
Lemon Vinaigrette & Sweet Honey Mustard
8.50

Lemon Tarragon Chicken Salad

Tarragon Scented Mayonnaise & Chicken, Celery, Onion
Lettuce & Tomato
8.50

Hungry Man Beef

Thin Slices of Roast Beef, Tomato, Onion, Lettuce & Horseradish
8.50

Tuscan Chicken

Grilled Boneless Skinless Breast of Chicken, Sun-Dried Tomatoes
Mozzarella Cheese, Roasted Pine Nuts & Pesto Dressing
8.75

Turkey, Avocado & Oregon Pepper Bacon

Thinly Sliced Turkey, Avocado, Slow Smoked Oregon Pepper Bacon
Lettuce & Tomato, Cilantro Mayonnaise Dressing
8.75

Macho Sandwich

Turkey Breast & Black Forest Ham, Havarti Cheese
Avocado, Onion, Oregon Pepper Bacon, Lettuce & Tomato
9.50

Dill Egg Salad

Chopped Egg, Celery & Onion
Mustard Dill Dressing
7.50

Crunchy Tuna

Albacore Tuna, Medley of Chunky Vegetables, Celery
Carrots, Peppers & Scallions, Cilantro Mayonnaise on a
Lemon Vinaigrette Dressing
8.50

Vegetarian Grill

Marinated & Grilled Eggplant, Zucchini Onion,
Roasted Red Pepper, Mozzarella Cheese Brushed
with Rosemary Garlic Infused Olive Oil
8.50

Confetti Meatloaf

Fresh Ground Lean Beef, Chopped Carrots
Celery, Red & Yellow Peppers
8.50

**sandwich
box lunches**

Customize your box lunch with any sandwich from
our catering list

Served with your choice of: Bowtie Pasta,
Hazelnut Slaw or Dill Red Potato Salad
Aunt Jan's Chocolate Chip Cookie, Utensil & Napkin

Tuscan Chicken

12.95

Mediterranean Vegetable

11.95

Northwest Turkey

11.95

Black Forest Ham

11.95

Crunchy Tuna

11.95

On a budget?...Half sandwich box lunches available

buffet salads

Per side serving

Dill Red Potato

Red Rose Potatoes, Green Bell Peppers, Celery, Onion
Dill Scented Dressing
4.50

Tuscan Penne Pasta

Arugula, Roasted Peppers & Onions, Chevre, Pignolia Nuts,
Castelvetrano Olives, Sundried Tomato & Arugula Pesto
4.50

Sasaki Asian Chicken Salad

Grilled Chicken Breast, Napa Cabbage, Carrots, Snow Peas, Bell
Peppers, Daikon Sprouts, Soy Ginger Vinaigrette
5.95

Fuscilli Bucati & Feta

Long Curly Pasta, Sun Dried Tomatoes
Feta Cheese & Fresh Basil Pesto
4.50

Greek Salad

Large Sections of Zucchini, Cucumbers, Tomatoes, Red
Peppers, Artichoke Hearts, Barrel Aged Feta Cheese
Imported Greek Olives, Red Onions & Oregano Dressing
5.25

Winter Spinach

Sun Dried Cranberries, Candied Oregon Walnuts
Red Delicious Apples, Honey Mustard Dressing
4.95

Bowtie Pasta

Farfalle Pasta, Tomatoes & Onion, Fresh Basil Pesto, Romano Cheese
4.50

Field Greens

Fresh Strawberries, Feta Cheese
Hazelnuts & Balsamic Dressing
4.50

Harvest Turkey Salad

Mixed Greens, Farro, Walnuts, Baby Tomatoes, Carrots, Chevre
Green Basil Goddess Dressing
6.50

Caesar

Fresh Baked Rosemary Croutons
4.25
With Chicken
5.95

Fresh Fruit Salad

Seasonal Fresh Fruits
4.75

Hearts of Romaine

Crumbled Oregon Bleu Cheese Chopped Apples & Toasted
Hazelnuts
4.95

Bistro Salad

Organic Bistro greens
Dijon Tarragon Vinaigrette
4.25

Couscous Salad

Couscous, Baby Tear Tomatoes,
Garden Vegetables, Fresh Herbs, Feta & Kalamata Olives
4.95

salad box lunches

Served with Bread & Butter & Walnut Brownie
Utensil & Napkin

Crunchy Tuna Salad

10.50

Lemon Tarragon Chicken Salad

10.95

Thai Beef Salad

11.75

Sasaki Asian Chicken Salad

10.50

Greek Salad

10.50

Harvest Turkey Salad

13.95

*Custom Salad Box Lunches
Available Upon Request*

appetizers by the platter

Let a Plums Catering Specialist assist you with placing your order
We can help you with menu selections and portions
We will gladly arrange our menu items on your personal platters
Pick up your order in our café or delivery is available seven days a week

Crudité & Dip

Mélange of Fresh Garden Vegetables Beautifully Presented
Fresh Dill or Spinach Dip
small **45.00** medium **75.00** large **145.00**

Layered French Brie En Crouste

Layered with an Apricot Orange Relish
Candied Hazelnuts & Baked in Puff Pastry
medium **95.00**

Mediterranean Platter

Imported Barrel Aged Feta, Artichoke Heart & Olive Tapenade
Kalamata Olives, Sun Dried Tomato Hummus
Roasted Red Pepper Salsa, Accented with Fresh Fruit
Served with Wild Oregano Pita Chips
small **65.00** medium **95.00** large **225.00**

European & Pacific Northwest Cheese Presentation

Featured Cheeses include: Tillamook Cheddar
Aged Feta, Jack, Maytag Bleu, Brie, Chevre & Havarti
Accented with Fresh Fruit, Assorted Crackers & Crostinnis
small **69.00** medium **99.00** large **250.00**

Aegean Appetizer Platter

Pacific Shrimp in a Lemon & Herb Scented Marinade, Imported Olives,
Sun Dried Tomato Hummus, Barrel Aged Feta Cheese,
Roasted Red Pepper Salsa, Accented with Fresh Fruit, Pita Chips
small **90.00** medium **150.00** large **275.00**

Tuscan Torta

Ricotta Layered with Sun Dried Tomato, Fresh Basil Pesto
Served with Parmesan Crisps & Crackers
small **49.00** medium **95.00**

Antipasto & Charcuterie Platter

European & Pacific Northwest Salamis & Cheeses
Dijon Mustard, Stuffed Olives, Accented with Fresh Fruit
Served with grilled bread
small **90.00** medium **150.00** large **275.00**

Shrimp Platter

Chilled Cocktail Shrimp
Smoked Onion Rémolade or Cocktail Sauce
medium **90.00** (45 pieces)

Alderwood Smoked Salmon

Wild Oregon Chinook Salmon
Served with Dill Fresh Cream Cheese
Imported Capers, Thinly Sliced Onion, Lemons
Roma Tomatoes & Country Breads
small **85.00** medium **165.00** large **225.00**

Seasonal Fruit Platter

Fresh Fruit Sliced on the Rind, Whole Berries
Beautifully Nestled in Lettuce Greens
Cut Just Right for Finger Food &
Served with Lemon Poppy Seed Curd
small **45.00** medium **80.00** large **150.00**

Grilled Baby Lamb Chops

Seasoned with Fresh Rosemary & Garlic
Served with Tomato & Fresh Mint Salsa
small **140.00** (25 pieces)
medium **230.00** (50 pieces)
large **395.00** (95 pieces)

Oregon Bay Shrimp

Bay Shrimp in Lemon Crowns
Served with Jake's Cocktail Sauce
79.50 per 10 guests

appetizers by the platter

Grilled Vegetable Presentation

Seasonal Favorites, Featuring Grilled Artichoke
Served with a Whole Grain Mustard Rémoulade
medium **90.00** large **175.00**

Guacamole, Salsa & Chips

Fresh Guacamole, Chunky & Tomatillo Salsas, Tortilla Chips
75.00 per 10 guests

Combination Platter

Crudité & Dip
European & Pacific Northwest Cheese Presentation
Served with Assorted Crackers & Crostinnis
small **60.00** medium **95.00** large **225.00**

specialty cold platters

Perfect for Lunch, Dinner or Served as an Appetizer
10 person minimum

Filet Tenderloin

Grilled & Seasoned with Cracked Three Peppercorn Crust
Couscous Salad, Grilled Asparagus
42.95 per guest

Free Range Chicken Breast

Grilled with Herbs de Provence
Buffalo Mozzarella & Baby Tomatoes, Wild Rice Salad
29.95 per guest

appetizers bites by the dozen

Grilled Chicken Skewers

Our Asian Marinated Chicken with Papaya Mint Salsa
38.95/dozen
Minimum Order of 2 Dozen

Plums Gourmet Miniature Sandwiches

Please Select an Assortment from our Buffet Sandwiches
Cut Small for Ease & Variety
32.95/dozen

Grilled Peppercorn Filet Beef Skewers

Served with a Roasted Red Pepper Salsa
39.95/dozen
Minimum Order of 2 Dozen

*Enquire about our special new appetizers
Contact us 949.722.7586 x 2*



plums bakery

We love to bake

All bakery items are made fresh here
daily from the best ingredients

A way to say thank you or to give as a holiday gift

Cookies

Aunt Jan's Chocolate Chip & Hazelnut
Oatmeal Raisin

Old Fashion Chocolate Chip
Sippy Peanut Butter
La Reina

Triple Chocolate Chip Cookie
Lemon Drop Cookie
Heath Bar Crunch Cookie

1.50

Suzie's Chocolate Chip
Chocolate Coconut Dipped Macarons
Holiday Sugar Cookies Seasonally Decorated

1.75

Chocolate Mascarpone Crème Sandwiches
2.50

Brownies & Bars

Walnut Espresso Brownie
Pecan Bar

White Chocolate Cheesecake Square
Old Fashioned Lemon Bar

3.50

beverages

*Beverages are served chilled
Ice service available upon request*

Coke, Diet Coke, 7up, Diet 7up
1.75

San Pellegrino Mineral Water
2.25

Snapple in Assorted Flavors
2.25

Orangina
2.25

Bottle Water
1.95

Plums Cookie & Bar Trays

A Fresh Assortment of Our Favorite
Bite Size Cookies & Bars

Perfect for Lunches & Afternoon Breaks

Available with Ribbon & Gift Card on Request
3.95 per person

Specialties

Fresh Fruit Tart

Lemon Brûlée Tart

Chocolate Dipped Strawberries
Pumpkin Tart*

Belgium Chocolate Truffles*

Chocolate Hazelnut Tart

Pumpkin Mousse Cheesecake*

Specialty Cakes & Tortes

Christmas Desserts

Mini Dessert Presentation

Seasonal Specialties

*available during holiday season





express catering menu

services

Specialty, Holiday and Custom Orders

Speak with a Plums Catering Representative for your special request. Plums offers a wide selection of “off the menu” items. Please inquire.

Plums Café

For information regarding our Award Winning Restaurant, please contact us at: 949.722.plum (7586) or visit us on line at: plumscafe.com

Gift Certificates

Inquire about our Corporate Gift Giving. Gift Certificates are available for our Café and Catering services.

Special Event Planning and Coordination

Contact our Event Planning & Catering division to book your next Special Event. Plums Can Provide you with full service catering for your next; corporate open house, special occasion, tenant appreciation, graduation or grand opening. We would be happy to make arrangements for service staff, rentals, custom menus, décor, entertainment and valet services. Call to speak with a Plums Event Planning Specialist.

Full Liquor, Beer & Wine Bar Services Available

Plums offers a full selection of mixed drinks imported and domestic beers and wines.

Comments/Suggestions

We want to hear from you! Please let us know your comments and suggestions
Contact us at plumscatering.com or 949.548.plum (7586)

terms & conditions

Placing Your Order

We require 24 hours advanced notice for our Plums Express Catered orders. However, we will do everything possible to accommodate last minute orders. Please place your order by telephone, fax or online. For fax and online orders, you must receive a confirmation from Plums to confirm your order.

phone	fax
949.722.Plum (7586)	949.642.Plum (7586)
online	café
Plumscatering.com	949.722.Plum (7586)

Minimum Guest Count

Varies for type of function, please inquire when placing your order.

Payment

We accept: American Express, Visa, MasterCard and Account Charges on approval. A deposit may be required.

Fees & Charges

Delivery charges and sales tax will be applicable for all delivered orders.

Cancellation

A cancellation fee of 50% of the total order amount will be charged for cancellations 24-48 hours prior to the function. Cancellations less than 24 hours will be charged the entire order amount.

Substitutions and Changes

We reserve the option to make substitutions when items are unavailable. All pricing subject to change without notice.

Special Events and Large Orders

A special terms and conditions contract will be attached and applicable for Large Orders and Special Events. Plums Express Menu pricing is not applicable for Special Events.

Assurance

Plums is fully licensed and insured.