

## GURU'S Catering Details

We offer delivery or large to-go orders, boxed lunches, and catering items. Catering is a 25 person minimum, delivery is a 10 person minimum

We have a large menu to choose from for drop off and full service catering; including hot and cold breakfast items, plus several lunch and dinner options

We have an extensive Vegetarian menu, and several gluten free and vegan offerings

We can create custom buffets and drop offs to suit your needs and budget

We have a full service bakery and can build gift baskets with assorted breads and pastries or assorted dessert platters that we can deliver to you or your clients.

### Breakfast catering options:\$8-10 per person

Scrambled eggs, bacon, turkey sausage, hash browns, fresh croissants and fresh fruit.

Cowboy Benny, biscuits topped with fried egg, bacon, and sausage gravy on the side, Philly French Toast with organic Maple syrup, Fresh fruit.

Breakfast Quesadillas with Pico and Sour Cream, Blueberry pancakes with organic Maple syrup.

Muffins are \$1-\$1.50

Coffee is \$2 per person

Orange juice is \$2 per person

### \$10 Per person Lunch/Dinner catering options

Napa Valley Waldorf Salad

Marco Polo Pasta with grilled chicken and fresh Focaccia bread

Asian Salad

Thai Peanut chicken rice bowl

and/or

Teriyaki steak rice bowl

Brown and White rice

### \$11 per person Build your own Taco Bar catering option

Taos Tortilla Salad

Marinated grilled Chicken, grilled Asada Steak, and Carnitas Pork

Corn and Flour tortillas

Pico, Sour Cream, fresh limes, Shredded lettuce, Shredded cheese, Chipotle cream, and Cilantro Lime Ranch

### \$17 per person lunch/dinner catering option

Grilled Utah Peach Salad with Maple Pecans, Feta Cheese and Cider Vinaigrette

Grilled Seasonal Vegetables- Seasonal vegetables tossed in olive oil, fresh garlic, and lemon juice and grilled.

Wild Rice Pilaf

Marinated Grilled Chicken Breast with Basil Pesto Cream Sauce

Assorted Cookies and Brownies

House Lemonade

Fruit and Herb infused water