

Poppinjay's

CAFÉ AND CATERING



great beginnings

Continental Breakfast

Freshly baked pastries and delicious fresh fruit served with juice, hot coffee (regular and decaf) and tea. Cream, sugar, stirrers, Chinet® plates, forks and napkins are all included. **\$8.95 (per person, minimum 12)**

A la Carte

Pastries

An assortment of freshly baked muffins, jam-filled scones, giant cinnamon rolls with cream cheese frosting, flaky puff pastry turnovers, banana bread and carrot bread. **\$27.00 / dozen**

Bagels & Cream Cheese

A bagel assortment of whole wheat, asiago, everything and sesame, all served with cream cheese. **\$35.00 / dozen**

Fresh Fruit Platter

Includes a mouth-watering assortment of freshly sliced pineapple, honeydew, cantaloupe, strawberries, red grapes and sliced oranges. **\$42.00 (serves 12)**

Coffee

Freshly brewed hot coffee delivered in a thermal pot. Cream and sugar provided. **\$10.50 each (serves 10)**

Bottled Juice Selection

\$1.95 each

Carafe of Orange Juice

\$9.50 each (serves 10)

Heartier Breakfast Choices

Quiche

Our quiche consists of a filling made with eggs and cream cheese to which we add your choice of ham and cheese, or broccoli and mushrooms. Served with a side of fresh fruit salad and slices of banana bread. **\$37.50 (serves 6-8)**

Breakfast Biscuits or Breakfast Bagels

Your choice of a fresh biscuit or bagel, toasted, with an egg, sausage patty or bacon, and melted Cheddar cheese. **\$4.95**

Yogurt, Fruit and Muffin Combo

A simple, healthy morning treat—yogurt and mixed berries served with one of our delectable honey-molasses bran muffins. **\$5.95**

Yogurt Parfait and Granola

A simple way to start your morning off right! Our very own homemade low-fat granola and yogurt parfait. **\$5.95**

Las Cruces Pepper Pie

This delicious pepper pie is stuffed full of eggs, melted sharp cheeses and green chilies—makes for a terrific buffet item. **\$16.50 (serves 6-8)**

Old Fashioned Favorite

An old fashioned hearty breakfast—done just right—takes you back to the good old days! Scrambled eggs, Cheddar cheese, a sausage patty and bacon, along with jam-filled scones. **\$7.25 per person (minimum order for 12 people)**
\$1 per serving to add hash browns

simple solutions

Box Lunch Sandwich Selections

Box Lunch Sandwiches are served with fruit salad, chips, dessert, bottle of spring water, fork and napkin.

Turkey Café

Our house specialty. Served on honey wheat bread and bursting with smoked turkey, cream cheese, cranberry sauce, mayonnaise and lettuce. **\$10.95**

Chicken Salad

Diced chicken breast mixed with toasted almonds and celery. Tossed with our own dill-mayonnaise dressing. Topped with lettuce and tomato. Served on honey wheat. **\$10.95**

Tuna Salad

"Best recipe in town" All white tuna mixed with water chestnuts, celery, parsley, onions and mayonnaise, topped with lettuce and tomato served on rye bread. **\$10.95**

Ham and Havarti

Sourdough bread filled with Hormel ham and havarti cheese, lettuce, tomato, onion rings, mayonnaise and Dijon mustard. **\$10.95**

Roast Beef and Cheddar

Specially seasoned Hormel roast beef with Cheddar cheese topped with lettuce, tomato, mayonnaise and horseradish sauce served on rye bread. **\$10.95**

Havarti and Avocado

Fresh honey wheat bread layered with Havarti cheese, fresh avocado, lettuce, tomato, onion slices and mayonnaise. **\$10.95**

Turkey and Swiss

A deli classic not to be missed! Smoked turkey and Swiss cheese topped with lettuce, tomato, Dijon mustard and mayonnaise served on honey wheat bread. **\$10.95**

Oven Roasted Turkey

Our very own oven roasted turkey topped with lettuce, tomato and mayonnaise served on honey wheat bread. **\$10.95**

Vegetarian with Turkey

This beautiful sandwich tastes twice as good as it looks! Honey wheat bread filled with cucumbers, sunflower seeds, lettuce, tomato, shredded carrots, avocado, cream cheese, mayonnaise and smoked turkey. **\$10.95**

Meat Loaf

A hearty portion of old-fashioned meat loaf with specially seasoned sauce, lettuce, and mayonnaise served on honey wheat. **\$10.95**

Peanut Butter Surprise

"Not just for kids" — Peanut butter, honey, banana slices, raisins, sunflower seeds on honey wheat. **\$10.95**

Vegetarian

Honey wheat bread filled with cucumbers, sunflower seeds, lettuce, tomato, shredded carrots, avocado, cream cheese, and mayonnaise. **\$10.95**



midday classics

Box Lunch Specials

Croissant Club

A large fresh and buttery croissant filled with turkey, ham, bacon, avocado, Swiss cheese, lettuce, tomato, Dijon mustard and mayonnaise.

\$11.95

Roast Beef & Cheddar Wrap

A large sun-dried tomato tortilla stuffed full of roast beef, Cheddar cheese, lettuce, tomato, pickle and cream cheese.

\$11.95

Box Lunch Salad Selections

Box Lunch Salads are served with a freshly baked roll and butter, dessert, bottle of spring water, a knife, fork and napkin.

Cobb Salad

Crisp garden greens topped with diced smoked turkey, crisp bacon, mozzarella cheese, tomatoes, sliced black olives and hard-boiled egg, served with a side of bleu cheese dressing.

\$10.95

Chinese Chicken Salad

A customer favorite! Fresh salad greens topped with diced chicken breast marinated in our own oriental dressing, a veggie mixture of diced cumpers, green onions and celery, sprinkled with crunchy rice noodles, toasted sesame seeds and sliced almonds. Served with a side of our special low-fat oriental dressing.

\$10.95

Chef Salad

Fresh salad greens served with smoked turkey, havarti cheese, shredded carrots, diced tomatoes and garlic-seasoned croutons with a side of ranch dressing.

\$10.95

Chicken Caesar Salad

Crisp, fresh romaine lettuce, Parmesan cheese, diced chicken, homemade garlic croutons and Caesar dressing.

\$10.95

Catered HOT Sandwiches

(minimum order 12)

BBQ Beef

Barbeque Brisket with tasty BBQ sauce and melted Cheddar served on an onion bun. Includes a Caesar salad plus pickles and chips.

\$9.95 (per person)

Philly Cheese Steak

Sautéed steak with onions, red and green peppers and Mozzarella cheese served on a French roll. Includes a Caesar salad plus pickles.

\$9.95 (per person)

French Dip

A toasted French roll filled with delicious thinly sliced premium roast beef, Swiss cheese and horseradish sauce served with traditional au jus. Includes a Caesar salad and chips.

\$9.95 (per person)

Sandwich Platters

Detailed sandwich descriptions can be found under the [Box Lunch Sandwich Selections](#) section.

Gourmet Sandwiches, Salads and Desserts

Choose from our Gourmet Sandwich selection of:

- Turkey and Swiss
- Turkey Café
- Ham and Havarti
- Chicken Salad
- Tuna Salad
- Vegetarian
- Roast Beef and Cheddar

Includes pasta salad and an assortment of our own freshly baked cookies and bars.

\$10.95 (per person)

\$6.95 (per person) Sandwiches only.

“Build Your Own” Sandwich Plus Salad and Dessert

Choosing from our selection of premium sliced meats and cheeses, your guests can customize their sandwich. We offer the following:

- Smoked Turkey
- Hormel Ham
- Roast Beef
- Cheddar
- Swiss
- Havarti

Our bread selection includes: honey wheat, sourdough and rye. Create your delicious sandwich with crispy green leaf lettuce, sliced tomatoes, sliced red onions, sliced cucumbers, avocado, mayonnaise, Dijon mustard and cranberry sauce.

Add a pasta salad of the day, a Caesar or garden salad.

Dessert includes an assortment of home-baked cookies and bars.

\$11.95 (per person)

Mix it up!

Our Gourmet Sandwich selection on croissants, wraps and assorted breads.

\$8.95

Add a Side Salad to Your Lunch Order

\$4.75 (per person)

Chinese Chicken Salad

Our most popular salad! Fresh salad greens topped with diced chicken breast marinated in our own oriental dressing, a veggie mixture of diced cumpers, green onions and celery, sprinkled with crunchy rice noodles, toasted sesame seeds and sliced almonds served with a side of our special low-fat oriental dressing.

Caesar Salad

You can never go wrong with this classic! Freshly cut romaine lettuce and shredded Parmesan cheese tossed with our own garlic seasoned croutons and Caesar dressing.

Cobb Salad

Crisp garden greens topped with diced smoked turkey, crisp bacon, mozzarella cheese, tomatoes, sliced black olives and hard-boiled eggs with a side of bleu cheese dressing.

Traditional Spinach Salad

Fresh spinach leaves, sliced mushrooms, red onions, sliced hard-boiled eggs, crumbled bacon and mozzarella cheese served with our own lemon-vinaigrette or non-fat honey mustard dressing.

Tortellini Salad with Pesto

Tri-colored cheese tortellini tossed with pesto, canola oil, red wine vinegar, Parmesan, broccoli flowerets and cherry tomatoes.

Additional Side Salad Options

\$2.75 (per person)

- Fruit Salad
- Pasta of the Day
- Marinated Veggies
- Greek
- Baby Red Potato Salad



delectable entrées

Poultry Selections

Requires a minimum order of 12 servings; advance notice please. Serving dishes, chafers and utensils are included with each entrée. Chinet® plates, plastic ware and napkins are available included.

Poppseed Chicken

Our most popular entrée. Tender chicken breasts cut into bite-size pieces and baked in a savory white cream sauce topped with buttery cracker crumbs and poppyseeds. Caesar Salad and our Breadbasket assortment is included.

\$10.95

Grilled Chicken with Lemon Slices and Capers

Grilled Chicken breasts in a wine sauce with lemon slices and capers. Served with rice pilaf. Caesar salad and cheese brioche breadsticks included.

\$10.95

Chicken Dijon

Breaded chicken breasts baked and served over fettuccine in a tangy Dijon sauce. Caesar salad and our Breadbasket assortment is included.

\$10.95

Chicken Parmesan

Seasoned chicken breasts dipped in egg, flour and Parmesan—then baked until golden brown. Served with rice pilaf, green salad and freshly baked rolls.

\$10.95

Grilled Chicken Teriyaki

Grilled chicken marinated in teriyaki sauce. Served with rice and tsunomono—a tangy Japanese cucumber salad.

\$10.95

Grilled Chicken Kebobs

Chunks of chicken alternated with onions and red and green peppers on skewers. Served with rice, green salad and our Breadbasket assortment.

\$10.95

Chicken Jambalaya

Right out of the Louisiana south—chicken, sausage, rice, onions, peppers, and all the right seasonings. Served with a green salad, dressing and our Breadbasket assortment.

\$10.95

Chicken Enchiladas

Flour tortillas stuffed full with chicken, white cream sauce, Cheddar cheese and green chilies. Served with Spanish rice, black beans and corn salad with cilantro, or green salad with lemon vinaigrette dressing.

\$10.95

Chicken Pot Pie

A home-style favorite. Chunks of chicken breast with potatoes, carrots, onions and parsley, topped with a cheese tarragon crust. Served with a green salad and your choice of dressing.

\$10.95

Beef Selections

Requires a minimum order of 12 servings; advance notice please. Serving dishes, chafers and utensils are included with each entrée. Chinet® plates, plastic ware and napkins are available included.

Grilled Beef Kebobs

Hearty chunks of top sirloin alternated with onions and red and green peppers on skewers. Served with rice, green salad and our breadbasket assortment.

\$11.95

Beef Stew Bread Bowl or Home-style Biscuits

Thick and chunky beef stew served either in a bread bowl or with a side of home-style biscuits. Green salad is included.

\$10.95

Pot Roast

Tender slow baked pot roast with potatoes, carrots, onions and celery. Served with green salad and our breadbasket assortment.

\$14.75

Baked Meat Lasagna

A long-standing traditional favorite. Thick layers of pasta, marinara sauce, mozzarella, ricotta and Parmesan cheeses. Served with Caesar salad and our Breadbasket assortment.

\$10.95 (serves 9–12)

Vegetarian Selections

Requires a minimum order of 12 servings; advance notice please. Serving dishes, chafers and utensils are included with each entrée. Chinet® plates, plastic ware and napkins are available included.

Linguine with Fresh Basil and Brie

Bursting with fantastic flavor. A must for vegetarians or as an extra side dish. Chunks of Roma tomatoes, fresh basil and triple creme Brie mixed with olive oil and poured over linguine. Served with green salad and our Breadbasket assortment.

\$10.95

Baked Vegetable Lasagna

Thick layers of pasta in a creamy sauce, with mozzarella, ricotta and Parmesan cheeses, spinach, broccoli and carrots. Served with Caesar salad and our Breadbasket assortment.

\$10.95

Baked Potato Bar

Simple and very easy to do. We provide the baked potatoes and set up all of the toppings which include salsa, sour cream, Cheddar cheese, bacon, green onions and butter. Served with Caesar salad.

\$10.95

Quiche Selections

One Quiche serves a minimum of 6; advance notice please. Serving dishes, chafers and utensils are included with each entrée. Chinet® plates, plastic ware and napkins are available upon request.

Ham and Cheese Quiche

Our quiche consists of a filling made with eggs and cream cheese to which we add ham, mozzarella, Swiss cheese and onions, served with fresh fruit or garden salad and banana bread.

\$37.50 (serves 6 to 8)

Vegetarian Quiche

Our Quiche consists of a filling made with eggs and cream cheese to which we add broccoli, mushrooms and mozzarella cheese, served with fresh fruit or garden salad and banana bread.

\$37.50 (serves 6 to 8)



easy entertaining

Vegetable, Fruit and Cheese Selections

Vegetable Platter

Fresh, crisp sliced carrots, celery, broccoli flowerets, juicy cherry tomatoes, sliced cucumbers and mushrooms served with an herb dip.

\$36.00 (serves 12)

Fresh Fruit Platter

Colorful juicy slices of pineapple, cantaloupe, honeydew melon, strawberries, kiwi and oranges garnished with red grape bunches.

\$39.00 (serves 12)

Fresh Strawberry Bowl

Fresh whole strawberries served with Bavarian crème dip.

\$43.50 (serves 12)

Fruit Kebobs

6" skewers stacked with fresh pineapple chunks, cantaloupe, honeydew, red grapes and strawberries.

\$2.00 each

Fruit and Cheese Nibbler

Delicious creamy cheeses surrounded by small slices or cubes of Swiss, pepper Jack, Gouda, and Cheddar. Served with clusters of red grapes and gourmet crackers.

\$36.00 (serves 12)

Fruit, Vegetables and Cheese Platter

The perfect combination of red grapes, strawberries and pineapple with fresh sliced vegetables and assorted cheeses. Served with gourmet crackers and dip.

\$48.00 (serves 12)

Baked Brie en Brioche

A fabulous choice! Creamy Brie wrapped in buttery brioche dough. Garnished with red grapes and strawberries.

\$75.00 each

Meat and Egg Selections

Antipasto Tray

A fresh, irresistible arrangement of vegetables (carrots, celery, cucumber slices, cherry tomatoes and broccoli flowerets) with marinated mushrooms, artichoke hearts, black olives, thinly sliced salami and cubed cheeses. Served with herb dip and gourmet crackers.

\$48.00 (serves 12)

Mini-Croissant Tray

A truly rich and satisfying snack! Freshly baked mini buttery croissants filled with chicken almond salad or chicken gorgonzola

\$2.00 each (min two dozen)

Pinwheels

A unique little treat of sliced sun-dried tomato tortillas stuffed full with lean meats and cheeses, cream cheese and crisp lettuce.

\$18.00 (serves 12)

Dollar Rolls

Appetizing morsels of substance! Our own freshly baked dollar size rolls filled with roast beef and cucumber slices; a ham and cream cheese-pineapple mixture; and turkey and Swiss cheese.

\$1.25 each (min one dozen)

Sweet and Sour Meatballs

Filling meatballs served in our own sweet and sour sauce with diced pineapple chunks and carrots. Served with mini brioche breadsticks.

\$135.00 (serves 50 at 3 per person)

Chicken Snack Tray

Add a zing to your next party! An arrangement of spicy chicken wings and chicken tenders breaded and seasoned with cayenne pepper. Served with cool ranch dip.

\$136.00 (serves 24)

Empanaditas

Flaky pie dough filled with chicken chunks, apples, rosemary and walnuts or beef with raisins, rosemary, walnuts and Mediterranean spices and then baked to perfection.

\$2.50 each (min two dozen)

Potstickers

Classic Chinese dumplings served with dipping sauce.

\$2.00 each (min two dozen)

Beef Satay

Beef skewers served with horseradish sauce.

\$3.00 each (min two dozen)

Chicken Satay

Chicken skewers served with peanut sauce or gourmet soy sauce.

\$3.00 each (min two dozen)

Tenderloin

Roasted to perfection and thinly sliced. Served cold.

\$280.00 (serves 40-50)

Deviled Eggs

Our own recipe for a delicious deviled egg filling piled high.

\$1.00 each (min two dozen)

Assorted Petite Quiche

Just like our regular quiche only in a petite version. Our quiche consists of a filling made with eggs and cream cheese to which we add your choice of ham and cheese or broccoli and mushrooms.

\$6.75 dozen (min four dozen)

Seafood Selections

Smoked Salmon Mousse

Smoked salmon mixed with cream cheese, dill and other spices. Served with crackers.

\$48.00 (serves 24-30)

Poached Salmon

Poached salmon, garnished, and served with a dill mayonnaise.

Market Value (serves 40-50)

Shrimp Ring

Plump cooked tails-on shrimp served with a tangy cocktail sauce.

\$45.00 (serves 10)

Ceviche

Delicious fresh bay shrimp, diced tomatoes, onions and cilantro served with tortilla triangles.

\$25.00 (serves 25)

Vegetarian Selections

Spanokopita

Spinach, feta cheese, and spices piped into mini-phylo pastry shells.

\$18.00 dozen (min four dozen)

Stuffed Mushrooms

Mouth-watering mushroom dipped in butter and filled with an herb and feta cheese stuffing, then baked and sprinkled with Parmesan.

\$24.00 dozen (min three dozen)

Petite Quiche

Just like our regular quiche only in a petite version. Our Quiche consists of a filling made with eggs and cream cheese to which we add broccoli and mushrooms.

\$6.75 dozen (min four dozen)

Dip Selections

\$22.50 (serves 10-12)

Spinach Dip

Our classic spinach dip prepared to perfection and served in a sourdough bread bowl.

Guacamole Dip with Chips

A chunky guacamole dip served with tortilla chips.

Hummus

Traditional hummus served with Pita Triangles.

A Menu Suggestion for Serving a Party of 40-50 Guests

Antipasto Platter

Sliced salami, cubed cheese, sliced fresh vegetables (carrots, celery, cucumbers and broccoli), olives and marinated artichoke hearts. Served with Ranch-style dip and gourmet crackers.

Baked Brie en Brioche

A fabulous choice! Creamy Brie wrapped in buttery brioche dough or topped with brown sugar, white wine and almonds. Garnished with red grapes and strawberries.

Pot Stickers

Classic Chinese dumplings served with a dipping sauce.

Sweet and Sour Meatballs

Filling meatballs served in our own sweet and sour sauce with diced pineapple chunks and carrots. Served with mini brioche breadsticks.

Smoked Salmon Mousse

Smoked salmon mixed with cream cheese, dill and other spices. Served with crackers.

Pinwheels

A unique little treat of sun-dried tomato tortillas stuffed full with lean meats and cheeses, cream cheese and crisp lettuce.

\$18.50 (per person) Includes table linens, serving utensils, plates and napkins. Each selection is served on pewter or glass platters.



sweet endings

Freshly Baked Desserts

Home Baked Cookies

We offer an assortment of soft and chewy home baked chocolate chip, oatmeal raisin, peanut butter, snickerdoodle and peanut butter chocolate chip.

\$1.95 each

Delicious Treat Bars

Luscious lemon bars, chocolate fudge brownies and campfire bars.

\$1.95 each

Apple Crisp

Our most popular dessert for catered events. Overflowing with fresh apples in a cinnamon and brown sugar glaze topped with oats rolled in more cinnamon and brown sugar. Add a dollop of whipped cream, and this is one unforgettable treat!

\$2.75 (per person)

Apple-Raspberry Cobbler

Fresh sliced apples and raspberries in cinnamon and sugar topped with a mixture of walnuts, butter, oats and brown sugar for a super cobbler.

\$3.75 (per person)

Lemon Crème Shortcake

\$2.75 (per person)

\$55.00 (serves 24)

Pineapple Upside Down Cake

Moist white cake with little pineapple treasures inside each bite.

\$19.95 (serves 6-8)

Lemon Cake with Lemon Glaze

A delicious moist lemon cake, drizzled with lemon glaze.

\$2.25 (per person)

Poppinjay's
CAFÉ AND CATERING

BELLEVUE

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