

The Ordinary Cafe

CATERING MENU

Gather · Eat · Fellowship

BREAKFAST

Pick Your Breakfast Main & Sides · PER PERSON

Start with the breakfast main your group wants, then choose the sides that round out the meal. Breakfast sides are priced at \$2.00 each. Beverages available separately.

Breakfast Mains · PER PERSON · CASSEROLES SERVE 12

Egg Casserole — Meat	\$32.00	serves 12
<i>Baked eggs with cheddar & pepper jack, crumbled sausage, bell pepper, onion & tomato</i>		
Egg Casserole — Vegetarian	\$25.25	serves 12
<i>Baked eggs with cheddar & pepper jack, bell pepper, onion & tomato</i>		
Cinnamon Roll Bread Pudding	\$20.75	serves 12
<i>Cinnamon roll pieces baked in vanilla custard, finished with sweet cream glaze</i>		
Cinnamon Swirl French Toast	\$4.00	
<i>Thick-cut cinnamon swirl bread, griddled golden — two slices per person, served with maple syrup</i>		
Pancakes (3 per person)	\$2.50	
Biscuits n' Gravy	\$5.25	

Breakfast Sides · \$2.00 EACH

EGGS & PROTEINS	POTATOES	HOT SIDES & BREADS
Scrambled Eggs with Cheese	Tater Tots	Brown Sugar Cinnamon Oatmeal
Smoked Sausage Links	Potatoes O'Brien	Grits
Maple Sausage Links	Hash Brown Casserole	Buttermilk Biscuits
Sausage Patties	Crispy Cubed Potatoes	
Turkey Bacon		
Applewood Smoked Bacon		
Chicken Sausage		

Pastries & Muffins · SERVES 12

Assorted Pastry Basket	\$52.00
<i>Chef's selection of assorted muffins, danishes & butter croissants</i>	

Cold Sides · SERVES 8

Seasonal Fruit Platter	\$27.00
<i>Seasonal fruit tray served with cheesecake dip</i>	
Yogurt Bar	\$35.25
<i>Vanilla Greek yogurt, granola, seasonal berries & honey</i>	

Breakfast Sandwiches · ON ENGLISH MUFFIN · PER PERSON

Egg & Cheese Sandwich	\$3.50
-----------------------------	---------------

Bacon, Egg & Cheese Sandwich	\$5.25
Sausage, Egg & Cheese Sandwich	\$5.25

Continental Breakfast · PER PERSON

Continental — Standard	\$13.25
Assorted muffins & pastries, seasonal fresh fruit, coffee & juice	
Continental — Premium	\$17.75
Assorted muffins & pastries, seasonal fresh fruit, yogurt bar, coffee & juice — ideal for VIP & executive events	

✦

LUNCH

Pick Your Sandwich & Sides · PER PERSON

Choose your sandwich or wrap, then add the sides that fit your event. Sandwiches are priced at \$6.50 each; lunch sides are priced at \$2.00 each.

Lunch Sandwiches · \$6.50 EACH

BLT on Wheat
Applewood bacon, green leaf lettuce, tomato & mayo on wheat
Turkey Bacon Swiss Wrap
Turkey, bacon, Swiss & honey mustard in a spinach wrap
Club Sub
Turkey, ham, bacon, American & Swiss on a sub roll
Veggie Supreme Wrap
Hummus, Swiss, mushroom, peppers & zucchini in a spinach wrap
Chicken Caesar Wrap
Grilled chicken, romaine, parmesan & Caesar in a spinach wrap
Grilled Chicken Wrap
Grilled chicken, cheddar & ranch — choice of buffalo or BBQ
Chicken Salad on Wheat
House-style chicken salad on wheat

Lunch Sides · \$2.00 EACH

CHILLED SIDES	SNACKS & SWEETS	OPTIONAL ADD-INS
Pasta Salad	Kettle-Style Chips	Pickle Spear
Potato Salad	Cookie	Extra Cookie
Seasonal Fruit	Brownie	Extra Brownie

Soup & Salad Bar · SERVES 8

Chicken Poblano Soup	\$38.50
Broccoli Cheddar Soup	\$28.00
Tomato Bisque	\$36.25
Caesar Salad	\$21.75
Romaine, parmesan & croutons with Caesar dressing	
House Salad	\$23.00
Romaine, tomato, carrot & red onion with ranch or balsamic	
Mixed Green Salad	\$19.25

Spring mix, candied pecans, strawberries, feta & cucumber with balsamic

Soup & Salad Bar (per person) \$7.75

Grain Bowls · PER PERSON

Brown rice available on request

Mediterranean Bowl \$10.75

Basmati rice with choice of chicken, ground beef or falafel. Includes cucumber, tomato, red onion, olives & roasted peppers. Served with pita points and choice of 2: feta, hummus, tzatziki, tahini or harissa. Upgrade to steak +\$5.

Tex-Mex Bowl \$12.50

Cilantro-lime rice & black beans with choice of chicken, ground beef or carnitas. Choose 4 toppings: pico, corn salsa, cheese, sour cream, guacamole or jalapeños. Served with tortilla chips. Upgrade to steak +\$5. Add queso +\$1.25.

Asian Bowl \$8.00

Steamed rice with choice of chicken, ground beef or veggie. Includes Asian vegetable medley, sauce choice (Korean BBQ, teriyaki or sweet & sour), sesame, green onion & crispy wontons. Upgrade to steak +\$5. Add eggroll +\$2 or vegetable lumpia +\$3.

❖ DINNER

Pick Your Dinner Main & Sides · PER PERSON

Start with the dinner main your group wants, then choose the sides that round out the meal. Dinner sides are priced at \$2.50 each.

Dinner Mains · PER PERSON · PANS SERVE 12

ITALIAN MAINS

Meat Lasagna \$70.00 serves 12

Layered pasta with marinara & melted mozzarella

Baked Ziti — Vegetarian \$34.25 serves 12

Penne baked in marinara with ricotta, mozzarella & parmesan

Baked Ziti — Meat Sauce \$64.75 serves 12

Penne baked in meat sauce with ricotta, mozzarella & parmesan

Cheese Ravioli — Tuscan Cream \$7.75

Cheese ravioli in alfredo cream with spinach & sun-dried tomato — add grilled chicken +\$2 or steak +\$7.75

Chicken Parm — Grilled or Fried \$6.75

Grilled or fried chicken with marinara & mozzarella over garlic-oil pasta

Spinach Chicken Marsala \$5.50

Chicken, mushrooms & spinach in a marsala wine sauce over garlic-oil pasta

CLASSIC MAINS

Roasted Bone-In Chicken \$5.75

Seasoned & slow-roasted — two bone-in pieces per person

Chicken Cordon Bleu \$8.75

Breaded chicken stuffed with ham & Swiss, parmesan cream sauce

Chicken Teriyaki \$3.25

Grilled chicken in teriyaki glaze over rice

Lemon Herb Salmon \$11.50

6 oz Atlantic salmon with lemon & herb

Flank Steak with Chimichurri \$13.75

5 oz grilled flank steak with house-made chimichurri

BBQ & COOKOUT MAINS

Carolina Pulled Pork	\$5.50
<i>Carolina vinegar pulled pork on a brioche bun</i>	
Kansas City Pulled Chicken	\$5.50
<i>Kansas City-style pulled chicken on a brioche bun</i>	
All-Beef Burger	\$7.75
<i>Third-pound all-beef patty on brioche with American cheese & toppings</i>	
Hot Dog	\$4.00
<i>All-beef frank on a brioche bun</i>	
Grilled Sweet Italian Sausage & Peppers	\$4.75
<i>Grilled sweet Italian sausage & peppers on a sub roll</i>	
Bone-In Fried Chicken	\$5.75
<i>Hand-breaded bone-in fried chicken, 2 pieces</i>	
Chicken Tenders	\$5.75
<i>Breaded chicken tenders, 3 pieces</i>	

Dinner Sides · \$2.50 EACH

ITALIAN SIDES

Caprese Salad
Garlic Bread
Caesar Salad
Broccolini
Italian Green Beans

CLASSIC SIDES

Rice
Mac & Cheese — White Cheddar
Roasted Red Potatoes
Mashed Potatoes — Yukon
Roasted Root Vegetables
Dinner Rolls

BBQ SIDES

Coleslaw
Baked Beans
Cornbread

Build-Your-Own Pasta Bar · PER PERSON

Build-Your-Own Pasta Bar	\$7.00
<i>Pick your pasta (penne, spaghetti, fettuccine or farfalle) & sauce (marinara, bolognese, alfredo, cajun alfredo or creamy pesto)</i>	

ADD-ONS & UPGRADES

Add Protein (chicken, sausage or meatballs)	+\$2.00
---	---------

Taco Bar · PER PERSON

Taco Bar	\$10.00
<i>Hard & soft shells, Spanish rice, beans, seasoned chicken & beef, cheese, sour cream, lettuce, tomato & salsa</i>	

ADD-ONS & UPGRADES

Chips & Queso	+\$2.25
Add Steak (premium)	+\$6.50
Elote	+\$2.75
Avocado Salad	+\$3.75

◆ ANTIPASTI

Cheese Platters · SERVES 16

Cheese & Cracker Tray (Basic)	\$56.00
Swiss, cheddar & pepper jack with salami, pepperoni, crackers & stone-ground mustard	
Cheese Platter — Tier 2	\$79.00
Artisan cheeses, smoked gouda & brie with assorted crackers	
Antipasti Board (Premium)	\$107.00
Artisan cheeses, salami & pepperoni with seasonal accompaniments — grapes, strawberries & honey goat	

Fruit & Veggie Platters · SERVES 16

Seasonal Fruit Platter	\$23.75
Seasonal fruit tray served with cheesecake dip	
Veggie Platter — Tier 1	\$25.75
Broccoli, grape tomato, baby carrots, celery & cucumber with ranch	
Veggie Platter — Tier 2 Crudité	\$53.75
Tier 1 veggies plus grilled asparagus, tri-color peppers, pita & hummus	

Hors d'Oeuvres · PER DOZEN

Sweet & Tangy Cocktail Meatballs (serves 10)	\$15.00
Italian-style meatballs in a sweet & tangy glaze	
Vegetable Lumpia	\$36.00
Crispy vegetable lumpia with sweet chili	
Chicken Satay Skewers	\$36.50
Grilled chicken skewers with an Asian-style glaze	
Franks in Puff Pastry	\$14.50
Mini franks wrapped in puff pastry	
Southwestern Chicken Taquitos	\$30.25
Crispy chicken taquitos with chipotle ranch	
Pepperoni Pizza Eggroll	\$43.75
Pepperoni pizza eggrolls with marinara	
Philly Cheese Steak Eggroll	\$37.00
Philly cheesesteak eggrolls with ranch	
Boneless Wings (serves 10)	\$26.25
Breaded boneless wings — choice of sauce (plain, BBQ, mild, Korean BBQ, honey sriracha or garlic parm), with ranch & blue cheese	
Mini Crab Cakes	\$32.25
Mini crab cakes with bistro sauce	

House-Made Dips · SERVES 12

Served with chips · upgrade to pita +\$1.25	
Buffalo Chicken Dip	\$26.75
Creamy buffalo chicken dip with ranch & cheese	
Spinach Artichoke Dip	\$30.25
Warm spinach & artichoke dip with parmesan & mozzarella	
Taco Dip	\$29.25
Layered taco dip — seasoned cream cheese, salsa, cheese & lettuce	

Bruschetta	\$31.50
<i>Crostini with tomato, basil, garlic oil, balsamic & parmesan</i>	

DESSERTS

Cookies & Brownies · PER DOZEN

Chocolate Chip Cookies	\$11.00
Oatmeal Cookies	\$10.00
Macadamia Cookies	\$12.75
Assorted Cookie Platter	\$11.25
Brownies	\$16.50

Parfaits & Cobblers · SERVES 12

Brownie Parfait	\$30.25
Chocolate Pudding Parfait	\$25.75
Seasonal Cobbler	\$24.25

BEVERAGES

Cold Beverages · PER GALLON

Apple Juice	\$15.00
Orange Juice	\$15.00
Sparkling Fruit Punch	\$10.00
Lemonade	\$10.00
Iced Tea — Sweet or Unsweet (per 1.5 gallon)	\$10.00
<i>Serves ~16</i>	
Bottled Soda (per bottle)	\$2.50
<i>Coke, Diet Coke or Sprite · 20 oz</i>	
Bottled Water (per bottle)	\$1.50

Hot Beverages

Coffee Display — Small (serves 15)	\$17.25
<i>Regular & decaf in 8oz cups — includes cups, cream & sweetener</i>	
Coffee Display — Medium (serves 25)	\$28.75
<i>Regular & decaf in 8oz cups — includes cups, cream & sweetener</i>	
Coffee Display — Large (serves 50)	\$57.25
<i>Regular & decaf in 8oz cups — includes cups, cream & sweetener</i>	
Hot Tea (per cup)	\$0.50

Water Stations

Water Station (per person)	\$0.25
Infused Water (Seasonal) (per gallon)	\$1.75

Add-Ons · PER PERSON

Paper Products	\$0.50
----------------	--------

The Ordinary Cafe · Regent University Dining · catering@regent.edu

All catering orders require a 10-person minimum. Prices exclude applicable service, delivery & paper-product fees. Menu subject to seasonal availability.