



We take great pride in serving the freshest quality food Possible!



**ORDER a BREAKFAST or LUNCH for 10p or More
& GET your MEAL for FREE**

(If you are not included in the Order)

Our services are available 7 days a week, 365 days a year

However, our office hours are 7a-3p M-F. Weekend orders must be placed by 12pm Thursday

WE DELIVER TO ALL OF San Diego COUNTY

\$30 Minimum order in Down Town Area - \$60 Minimum order outside Down Town Area

PROUDLY SERVING ONLY



Boar's Head

**731 5th Avenue
San Diego, CA 92101
Phone 619.544.1661
Fax 619.544.1676**

**www.californiagrinders.com
catering@californiagrinders.com**

Breakfast

Start Your Day The Right Way!

COLD BREAKFAST PACKAGES

Classic Continental (5 p minimum) \$4.75 pp

Assorted Bagels, Muffin, Scones and Pastries served with cream cheese and regular coffee or juice

Bagel Continental (5 p minimum) \$5.25 pp

Assorted Bagels served with seasonal fresh fruits, cream cheese and regular coffee or juice

Healthy Breakfast (10 p minimum) \$5.75 pp

Healthy Scones & Muffins, Seasonal Fresh Fruits served with granola bars and regular coffee or juice

Executive Breakfast (10 p minimum) \$12.75 pp

Assorted Bagels, Muffin, Scones, Pastries, Seasonal Fresh Fruits and Yogurt Parfaits served with cream cheese, regular coffee and juice

BUILD YOUR OWN (MiX & mATCH)

SCONES (ASSORTED FLAVORS) \$3.65pp

BASIC, ICED, HEALTHY

MUFFINS (ASSORTED FLAVORS) \$3.65pp

BIG BRAN, PLONKS, BRAN, WHITE CAKE, BUNDT, HEALTHY

PASTRIES (ASSORTED FLAVORS) \$3.65pp

CROISSANTS, DANISH, TURNOEVERS, BEAR CLAW,...

BAGELS (ASSORTED FLAVORS) \$2.65pp

Plain, Cinnamon Raisin, Everything, Onion, Sun Dried Tomato, Wheat, Blueberry, Cheese, Jalapeno, Cheese Jalapeno.

DRINKS

COFFEE (\$1.95 pp)

Regular Roast, French Roast

JUICE (\$1.95 pp)

Orange, Apple, Cranberry

TEAS (\$1.95 pp)

Green Tea, Black Tea, Chamomile Tea

FRUIT (SEASONAL FRUIT ASSORTMENT)

Fruit Cup (\$4.65 pp)

Parfait Cup (\$4.65 pp)

Fruit Tray SM (\$29.95) **(10p-15p)**

Fruit Tray LG (\$44.95) **(20p-25p)**

HOT BREAKFAST PACKAGES

Classic Hot Breakfast (5 p minimum) \$7.75 pp

2 eggs buffet style, ham, bacon or sausage served with hash browns or potatoes, toast and regular coffee or juice

Omelet (5 p minimum) \$7.75 pp

2 eggs filled w/ cheese, mushroom, onions, bell pepper, artichoke hearts, ham or bacon, served with hash browns or potatoes, toast and regular coffee or juice

Breakfast Sandwich (5 p minimum) \$6.75 pp

Choice of ham, sausage or bacon, egg, cheese, served on Ciabatta, sourdough, croissant or wheat served with regular coffee or juice

Breakfast Burrito (5 p minimum, \$0.45 extra to cut) \$6.75 pp

Choice of ham, sausage or bacon, egg and potato served with hot sauce, regular coffee or juice

Executive Hot Breakfast (10 p minimum) \$12.75 pp

Choice of classic breakfast or omelet served with hash brown or potato, seasonal fresh fruit, 2 Pancakes w/butter & syrup(maple), regular coffee juice or tea

BUILD YOUR OWN (MiX & mATCH)

EGGS ANY STYLE (\$6.65 pp)

2 eggs buffet style with hash browns or potatoes, toast and the choice of ham sausage or bacon.

OMELETS (\$6.65 pp)

2 eggs filled with cheese, mushroom, onions, bell pepper, artichoke hearts, ham, bacon or sausage served with toast and hash browns or potatoes

SANDWICH (\$4.85 per sandwich)

Egg & Cheese, the choice of ham, sausage or bacon, served on Ciabatta, wheat or croissant.

BURRITO (\$4.75 per burrito, \$0.45 extra to cut)

Choice of ham, sausage or bacon, egg, potato & hot sauce.

GRIDDLE

PANCAKES (STACK OF 2) (\$4.25 pp)

Served with butter, maple syrup and jam

FRENCH TOAST (\$4.50 pp)

Served with butter, maple syrup and jam

ADD:

TOAST (\$1.50 pp)

Sourdough, Wheat, English muffin

MEATS (\$2.85 pp)

Bacon, Ham, Sausage

HASH BROWNS/POTATOES (\$1.95 pp)

Classic, Diced

DRINKS

COFFEE (\$1.95 pp)

Regular Roast, French Roast

JUICE (\$1.95 pp)

Orange, Apple, Cranberry

TEAS (\$1.95 pp)

Green Tea, Black Tea, Chamomile Tea

FRUIT (SEASONAL FRUIT ASSORTMENT)

Fruit Cup (\$4.65 pp)

Parfait Cup (\$4.65 pp)

Fruit Tray SM (\$29.95) **(10p-15p)**

Fruit Tray LG (\$44.95) **(20p-25p)**

Lunch

Continue Your Day Your Way!

GRINDERS AND GRINDER TRAYS

ALL GRINDERS INCLUDE LETTUCE & TOMATO, DRESSED WITH MAYO & MUSTARD OR SPECIFIED SAUCE

ALL GRINDERS SERVED ON A HOUSE ROLL (CIABATTA) WHEAT OR WRAP

ALL GRINDERS COME WITH A SIDE OF PASTA SALAD, POTATO SALAD, FRUIT, SIDE SALAD OR CHIPS

(Full Grinder \$7.45, 1/2 Grinder \$5.45)

ADD YOUR CHOICE OF CHEESE (CHEDDAR, SWISS or PROVOLONE) FOR \$.70 or ADD AVOCADO FOR \$.95

GRINDER PACKAGES

Classic Grinder Package (5 p minimum) \$7.45 pp

Any grinder with side salad, chips or seasonal fresh fruit

Enhanced Grinder Package (5 p minimum) \$8.45 pp

Any grinder with side salad, chips or seasonal fresh fruit and Soda or water

Executive Grinder Package (10 p minimum) \$9.75 pp

Any grinder with side salad, chips or seasonal fresh fruit, Soda, water or Juice and dessert

LUNCH BAG (\$10.95 per bag)

Choice of grinder, side, piece of fruit, water & desert

COLD GRINDERS

Hollywood

Go clubbing with turkey, bacon and Swiss cheese—no middle bread needed

Eureka

A simple and uncomplicated classic ham slices are piled on top of more ham to make the flavor intense

Route 66

Ham, salami and Capicola with Gardeneria, dressing and provolone cheese

Beverly Hills

Chopped chicken breast with a creamy and zesty dressing flavored with tarragon

Palm Springs

Aged roast beef, stacked high to allow more flavor, and a spicy and tangy horseradish cream spread

Gilroy

Grilled chicken breast covered with ham and smothered with a rich and creamy blue cheese and garlic spread

Catalina

Chicken breast marinated in Caribbean jerk seasonings, grilled and covered in an avocado tropical fruit salsa

Berkeley

Fire roasted red peppers, marinated artichoke hearts, dressing and sprinkles of feta cheese.

Point Loma

Flaky Albacore tossed with carrots and red onions in a dressing so lite your bread might float away

Santa Barbara

Fresh mozzarella, a generous heaping of basil and thick cuts of tomatoes are smothered by balsamic vinaigrette

Baker

Slices of ham, marinated artichoke hearts, crisp bacon and our signature blue cheese cream spread

Mavericks (No lettuce or tomato)

Surf through waves of pastrami, our homemade coleslaw and BBQ sauce

HOT GRINDERS**Fresno**

Grilled chicken breast smothered in our homemade BBQ sauce

Little Italy

Meatballs, rolled in-house & flavored with lots of Italian seasonings, marinara sauce and provolone.

Pendleton

Grilled to juicy perfection after we mix a 1/2 lb of all-American ground beef and seasonings.

Anaheim

HOT Pastrami and Swiss cheese toasted on Rye bread, thick cuts of tomatoes and thin layer of lettuce, smothered by spicy deli mustard

A LA CARTE SALAD**Spring Salad \$5.45**

Fresh greens, cherry tomatoes, candied walnuts, your choice of feta or blue cheese and our house vinaigrette

Caesar \$5.45

Fresh romaine tossed with our egg-less Caesar dressing, croutons and parmesan shavings

Chef's \$7.45

Fresh greens, ham, turkey, hard-boiled egg, tomatoes, Swiss and cheddar cheeses with homemade 1000 island dressing

Grilled Chicken Cobb \$7.45

Fresh romaine, hard-boiled egg, grilled chicken, bacon, sliced avocado, blue cheese, tomatoes and ranch dressing

Greek \$7.45

Fresh romaine, sliced fresh onions, feta cheese, kalamata olives, tomatoes and red wine dressing

Tuna Salad Salad \$7.45

Fresh greens, cherry tomatoes, candied walnuts, your choice of feta or blue cheese, two scoops of tuna salad and our house vinaigrette

Chicken Salad Salad \$7.45

Fresh greens, cherry tomatoes, candied walnuts, your choice of feta or blue cheese, two scoops of chicken salad and our house vinaigrette

SALAD TRAYS

TRAYS—FEED 5-7 AS ENTREES or 10-12 AS SIDES

Chef's (\$36.95)

Fresh greens, ham, turkey, hard-boiled eggs, tomatoes, Swiss and cheddar cheeses with homemade 1000 island dressing.

Grilled Chicken Cobb (\$36.95)

Fresh romaine, hard-boiled eggs, grilled chicken, bacon, sliced avocado, blue cheese, tomatoes and ranch dressing.

Spicy Tri-Tip (\$44.95)

Fresh romaine covered your choice of cheese, red onions slices, radich slices, and cherry tomatoes & covered with grilled to perfection TRI-TIP slices, served with ranch dressing.

Shrimp & Baby Spinach (\$44.95)

Baby spinach covered with feta cheese, tomatoes, hard boiled eggs, candied walnuts & topped with boiled JUMBO SHRIMPS, served with lemon Dijon dressing.

Spring (\$25.95)

Fresh greens, cherry tomatoes, candied walnuts, your choice of feta or blue cheese and our house vinaigrette.

Caesar (\$25.95)

Fresh romaine tossed with our egg-less Caesar dressing, croutons and parmesan shavings.

Greek (\$32.95)

Fresh romaine, sliced fresh onions, feta cheese, kalamata olives, tomatoes and red wine dressing

SIDE ITEMS

INDIVIDUAL OR BUFFET STYLE

Side of Potato Salad, Pasta Salad or Cole Slaw (1.95 pp)

Fruit Side (\$1.95 pp)

Spring or Caesar Side (\$1.95 pp)

Chips (\$1.55 per bag)

HOME BAKED DESSERTS

Homemade Brownie \$1.55

Homemade Chocolate Chip Cookie \$1.55

Homemade Peanut Butter Cookie \$1.55

Chocolate Dipped Strawberries (Min 12 p) \$1.55

Homemade Baklava (Min 12 p) \$1.95

WE WILL CONSULT WITH YOU TO CREATE A DESSERT THAT IS DELICIOUS AND PERFECTLY SUITED TO REFLECT WHATEVER YOU ARE LOOKING TO ACHIEVE

Finger Food

Impress Your Client!

ALL PRICES ARE PER PERSON/ PRICES REFLECT DROP-N-GO
MINIMUM ORDER OF 10 PER ITEM

CANAPES

1. Roast Beef w/ horseradish spread and scallion (\$3.95)
2. Smoke Salmon w/ onion, cream cheese & capers (\$4.95)
3. Prosciutto, smoke ham and mustard roulade (\$4.50)
4. Mini Quiche (2 pieces) (\$2.75)
5. Crusty dough stuffed with onion, spinach or cheese, lemon and olive oil (2 pieces) (\$2.95)
6. Kebbe/Mediterranean Meatballs (2 pieces) (\$2.95)

AMERICAN

1. Mini blue or cheddar cheese burgers (\$5.45)
2. Grilled kabobs—chicken, beef, shrimp or veggie (\$5.45)
3. Boneless buffalo wings (mild, medium or hot) (\$4.75)
4. Vegetable medley with ranch dip (\$4.00)
5. Spinach and artichoke stuffed mushroom caps (\$4.25)
6. Assorted fresh fruit and cheese (\$4.65)
7. Cheese and crackers (\$3.35) Imported cheeses (\$4.85)

ASIAN

1. Beef/chicken skewers in teriyaki or satay sauce (\$5.25)
2. Spring rolls—beef or chicken (\$4.75)
3. Wontons stuffed with cream cheese and lump crab meat (\$5.20)

ITALIAN

1. Asparagus wrapped with prosciutto (\$4.75)
2. Bruschetta with prosciutto and gorgonzola (\$4.95)
3. Classic Bruschetta (\$4.25)
4. Homemade meatballs in sauce (\$4.00)
5. Antipasto (\$3.50veggie/\$4.50meat)

MEXICAN

1. Quesadillas—assorted flavors available (\$4.50)
2. Sopos—assorted flavors available (\$5.45)
3. Mini tostadas (\$4.45)
4. Mini tacos chicken or beef (\$4.45)
5. Chips with guacamole, salsa, sour cream & pickled veggies (\$3.75)

SEAFOOD

1. Shrimp and Crab Shooter (\$5.25)
2. Salmon Pate (\$4.95)
3. Seared Scallops (\$6.20)
4. Ceviche (\$4.70)
5. Classic boiled shrimp with cocktail sauce (\$4.95)
6. Coconut shrimp with pina colada sauce (\$4.95)
7. Bacon wrapped shrimp or scallop (\$5.50)
8. Salmon rolette (\$4.95)

Entrees

Keep The Good Work!

ALL PRICES ARE PER PERSON/ PRICES REFLECT DROP-N-GO
MINIMUM ORDER OF 10 PER ITEM

BEEF

1. Sirloin tips in mushroom gravy with garlic mashed potatoes and side spring salad \$9.95
2. Carne Asada with tortillas, salsa, beans and rice \$9.95 add Guacamole \$1.55
3. Bar-b-que beef with corn on the cob and choice of potato salad or coleslaw \$9.95
4. Beef stir fry with veggies served over sticky or jasmine rice with fried wonton soup \$9.45
5. Meat lasagna with garlic bread and caesar salad \$9.95
6. Beef Kebab with rice pilaf and side garden salad \$9.95
7. Gyros with tomatoes and onions served with Taziki sauce and Pita bread \$9.95

CHICKEN

1. Chicken cordon bleu with wild rice pilaf and roasted asparagus \$9.95
2. Breast of chicken stuffed with green chilis and jack cheese with beans, rice and caesar salad \$9.50
3. Pollo Asada with tortillas, salsa, beans and rice \$9.95 add Guacamole \$1.55
4. Fried chicken with macaroni and cheese and choice of potato salad or coleslaw \$9.95
5. Chicken parmigiana served over angel hair pasta with garlic bread and caesar salad \$9.95
8. Chicken Kebab with rice pilaf and side garden salad \$9.95

PORK

1. Roasted loin of pork with pino noir sauce, garlic mashed potatoes and medley of broccoli and carrots \$9.95
2. Carnitas with tortillas, salsa, beans and rice \$9.95 add Guacamole \$1.55
3. BBQ baby back ribs with macaroni and cheese and choice of potato salad or coleslaw \$10.95
4. Pork chops stuffed tuscan style, angel hair pasta with marinara sauce and caesar salad \$9.95
5. Sweet-n-sour pork stir-fry with veggies served over either sticky or jasmine rice with fried wonton soup \$9.45

SEAFOOD

1. Classic cajun boiled shrimp with cocktail sauce and red beans and rice, spring salad \$9.95
2. Seared Albacore with cucumber & red onion relish served with sticky or jasmine rice \$11.95
3. Baked Cod with wild rice pilaf and caesar salad \$9.45
4. Ceveche with tortilla chips and caesar salad \$9.45

VEGETARIAN

1. Eggplant parmigiana served with angel hair pasta in marinara sauce, garlic bread and caesar salad \$8.95
2. Vegetarian lasagna with garlic bread and caesar salad \$8.95
3. Italian antipasto with minestrone soup, garlic bread and caesar salad \$8.95
4. Angel hair pasta tossed with medley of vegetables, garlic and olive oil with garlic bread and caesar salad \$8.45
5. Medley of grilled vegetables with garlic mashed potatoes and spring salad \$9.45
6. Falafel patties served with Hummus and pita bread \$8.95

WE WILL CONSULT WITH YOU TO CREATE A DESSERT THAT IS DELICIOUS AND PERFECTLY SUITED TO REFLECT WHATEVER YOU ARE LOOKING TO ACHIEVE

HOT BUFFET PACKAGES

ALL PRICES ARE PER PERSON/ PRICES REFLECT DROP-N-GO
MINIMUM ORDER OF 10 PER ITEM

Basic Package (10 p minimum) \$14.45 pp

1 appetizer, 1 entrée (Beef, chicken or vegetarian) dessert or fruit, sodas and water

Enhanced Package (10 p minimum) \$19.45 pp

1 appetizer, 2 entrées (Beef, chicken or vegetarian) dessert or fruit, sodas and water

Executive Package (10 p minimum) \$26.45 pp

Any 2 appetizers, any 2 entrées (Beef, chicken, vegetarian or Seafood), dessert and fruit, sodas and water

DRINKS

Soda or Water **\$1.25 pp**

Bottled Juice **\$1.95 pp**

EXTRAS

Napkins and utensils **\$0.35 pp**

Napkins, utensils, plates and cups **\$0.75 pp**

Serving utensils (Set) **\$2.75 ps**

Chafing Dishes & Setup **\$2.00 pp**

Food & Beverage Server **\$25.00/hour**

Hostess or Security (Min 2hrs) **\$30.00/hour**

DELIVERY

WE DELIVER TO ALL OF San Diego COUNTY

\$30 Minimum order in Down Town Area - \$60 Minimum order outside Down Town Area

A 10% service fee is added to all delivery orders with a limit depending on each order.

Cancellations less than 24 hours result in a fee

TIME REQUIREMENTS

Our services are available for breakfast, lunch, brunch and dinner, 7 days a week, 365 days a year

However, our office hours are 7a-3p M-F. Weekend orders must be placed by 12pm Thursday

Orders over 25 must be placed a minimum of 24 hours in advance of 12pm the business day prior to the event

PAYMENTS

We accept Visa, Mastercard, American Express OR company check.

Invoicing is an option. We have several companies that have established an account with us.

A representative would simply need to provide a credit application to our credit department.

CALIFORNIA GRINDERS

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