

5th Avenue Deli & Catering Co.

On 5th Avenue, between San Carlos & Dolores

Carmel-by-the-Sea(next to the post office)

P.O. Box 784, Carmel, California 93921

Phone (831) 625-2688 Fax: 625-0523 website:5thavedeli.com email: e5avedeli@yahoo.com

Catering Menu

Breakfast & Brunch

SERVE

Fresh Pastries- mini Danish, flaky filled croissants, donuts & muffins <i>We request 24- hour notice, as these are fresh baked order!</i>	\$35.00	\$50.00
Assorted Bagels- cream cheese, smoked salmon, cucumbers, tomato, capers, red onion & lemon garnish	\$65.00	\$120.00
Whole Quiche Lorraine or Spinach- can be pre-sliced, warm or cold	\$40.00	
Sliced Fruit Tray- with berries, oranges, melons, & fresh herb garnish	\$35.95	\$55.00
Mini Breakfast Burritos- veggie or meat w/scrambled eggs, cheese, salsa, and potatoes	\$4.00 each	
Individual Yogurts- peach, strawberry, blueberry, etc..	\$25.00	
Choices of Orange juice, Grapefruit juice, Lemonade, or Herb tea	\$15.99	
- Served in a Pitcher		
Fresh Brewed Coffee/Hot Tea Regular Columbian or Decaf and Assorted Teas	\$17.50	
-Includes set ups	\$65.00	

Lunch Menu

Create Your Own Sandwiches- meats, cheeses, condiments, and assorted breads	5-7	\$45.50
Turkey, roast beef, honey ham, pastrami, tuna, Swiss, jack, cheddar, & provolone	9-12	\$79.99
Mustard & mayo packets, Dijon, lettuce, tomato, pickles, pepperoni, red onion		
Assorted Wraps- made on assorted flavored tortillas, meats & veggies	10	\$70.00
Traditional Deli Sandwiches- cut into quarters or halves w/ toothpicks	8-10	\$70.00
Finger Sandwiches- smaller portions, no cheese- great for open houses & receptions	5-7	\$35.00
May include turkey, smoked turkey, honey ham, roast beef, tuna & egg salad	9-12	\$65.00
Assorted Chips- Kettle, Stacy's, Miss Vickie's, Falafel chips, Frito lays, and Dirty chips	10-12	\$20.00

Enjoy our House salads

Caesar Salad- crisp romaine, parmesan, croutons, red onion, sliced lemon, (extra charge for chicken)		
Coleslaw- red & green cabbage, apples, carrots, sugar, and fresh baby dill mixed in a mayo dressing.		
Garden Salad w/ veggies- green leaf, iceberg & baby greens tossed with veggies (dressing on side)		
Old Fashioned Potato Salad- red potatoes, eggs, celery, onions, parsley, mustard, mayo, & seasoned salt		
Orzo Pasta Salad- orzo pasta, broccoli, peppers, black olives, red onions, sliced tomatoes, & red wine vinaigrette		
Macaroni & Cheese Salad- elbow pasta, peppers, celery, red onions, shredded cheese, ranch dressing and mayo		
Broccoli Salad- broccoli florets tossed with red grapes & onions, sugar, sunflower seeds, bites of bacon & mayo		
Greek Salad- tomatoes, peppers, red onions, cucumbers, olives, basil, feta cheese & Italian vinaigrette.		
Sesame Noodle Salad- noodles, carrots, hoisin sauce, olive oil, sesame seeds, soy sauce, cilantro, green onion & lemon juice.		
Curried Chicken Salad- celery, raisins, green apples, red onion, mayo, & curry powder.		(continue back side)
Tarragon Chicken Salad- tarragon, carrots, celery, red bell peppers, red onion, mayo, black pepper, & Dijon mustard		
Tortellini Salad- cherry tomatoes, onions, bell peppers, black olives, parsley, red wine vinaigrette		

Taboule Salad- bulgur wheat, parsley, green onions, tomatoes, cucumbers, mint, lemon juice, salt & pepper olive oil.

Shrimp Angel Hair Pasta Salad – angel hair pasta, capers, red onions, red bell peppers, parsley, basil, shrimp, olive oil, lemon vinaigrette, & feta cheese.

Wheat Berry Wild Rice Salad- wheat berry, wild rice, Cranberries, pecan, & cilantro, olive oil,

Egg Salad- hard boiled eggs, celery, fresh baby dill, mayo, & sweet pickles relish.

Pesto Pasta Salad- bow tie pasta, cherry tomatoes, olives, parmesan cheese, spinach, olive oil, pesto.

Tuna Salad- chicken of the sea tuna, carrots, celery, parsley, red onions, mustard, mayo, salt & black pepper.

Black Bean & Corn Salad- bell peppers, cilantro, red onion, carrots, tomatoes, red wine, olive oil.

Chinese chicken salad- ramen noodles, green cabbage, green onions, celery, radishes, almonds, sun flower seeds, sesame seeds, olive oil, sugar, soy sauce, & red wine vinegar.

Caprese Salad- Roma tomatoes, asparagus, fresh basil, mozzarella, & olive oil.

Seasonal Fruit Salad- watermelon, cantaloupe, honeydew, grapes, oranges, pineapple, strawberries.

Muffaletta olive mix Sicilian style olives, Greek olives, Greek peppers, cauliflower, carrots, celery, mushrooms artichokes, garlic, onion, red peppers, soybean oil, olive oil, & vinegar.

South Western Quinoa Salad- Quinoa, red bell peppers, black bean, green onion, cilantro, lime juice, canola oil, olive oil, chile powder, cumin, jalapenos, paprika, salt, garlic, lemon juice.

Couscous Salad- Couscous, tomatoes, cucumbers, currants, toasted silvered almonds, olive oil, lemon juice, herbs, spices, salt and pepper.

Oriental Edamame Salad- Shelled edamame, white balsamic vinegar, canola oil, olive oil, sea salt, minced garlic, carrots, red bell peppers, and scallions.

-Tapas- (cold hors d' oeuvres

	12" tray can serve 10	16" tray can serve 20
<u>Crisp Veggies-</u> arranged w/ ranch or honey mustard dip*	\$35	\$55
<u>Sliced Seasonal Fruit-</u> with berries, melons, grapes & herb garnish*	\$35	\$65
<u>Fruit & Cheese-</u> assortment with assorted crackers & herb garnish*	\$40	\$70
<u>Assorted Cheese-</u> w/ crackers (brie, smoked cheddar, Havarti w/ dill)	\$45	\$65
<u>Antipasto-</u> combo w/ veggies & dip rolled meats, sliced cheeses	\$40	\$60
<u>Truffle Mousse Pate-</u> w/ cornichons, fruit & banquette slices	\$45	\$65
<u>Meat & Cheese-</u> munchies, rolled and cubed for nibbling	\$45	\$65
<u>Devilled Eggs-</u> halves, filled & garnished with fresh baby dill*	\$35 (30 ea)	\$55 (50 ea)
<u>Black Forest Ham-</u> sliced thin, wrapped over bite-size melon wedges	\$35 (30 ea)	\$55 (55 ea)
<u>Shrimp platter-</u> medium prawns, tail on, w/ cocktail sauce & lemon	\$45 (30 ea)	\$65 (55 ea)
<u>Smoked Salmon-</u> on toast crackers w. whipped cream cheese & dill	\$45 (30 ea)	\$60 (45 ea)
<u>Curried Chicken Salad-</u> in a sourdough round with lavosch crackers & banquette slices		\$50 (3 lbs)
<u>Pinwheels-</u> assorted mini lavosch rolls layered with cream cheese unsliced	\$40 (30 pieces)	\$55(45 pieces)
<u>Fresh Baked-</u> bread sticks, cheese twists & herb foccacia wedges	\$25 (30 pieces)	\$40 (50 pieces)
<u>Snack Platter-</u> tortilla Chips, Salsa & Guacamole	\$30	\$45

-Warm Appetizers- on trays or foil containers

<u>Spanakopita-</u> a flaky triangle phyllofileed with spinach, zesty feta cheese and tantalizing spices	\$75 (50 pieces)
<u>Kalamata and Artichoke Tart-</u> w/sun dried tomatoes, artichokes & goat cheese	\$65 (40 pieces)
<u>Meatballs-</u> in zesty BBQ or marinara sauce, served with toothpicks	\$45 (100 pieces)
<u>Mini Quiche-</u> our own delicious fresh baked to order quiche Lorraine or Spinach*	\$48 (24 pieces)
<u>Mini Pigs 'n Blankets-</u> a classic favorite! All beef sorbets hot dog, hand rolled in puff pastry	\$40 (50 pieces)
<u>Chicken Apple Sausages-</u> tasty cocktail servings, grilled & sliced, served hot or cold!	\$35 (100 pieces)
<u>Chicken Quesadilla-</u> a blend of smoked chicken, Monterey Jack cheese, peppers & cilantro rolled into a flour tortilla	

trumpet. \$48 (24 pieces)
Bruschetta- tomato, basil, red onions, parmesan cheese, & olive oil. \$40 (30 pieces)

-Warm Entrees- packed in foil pan, warm or cold, ready for you to serve 8-10

Whole Quiche Lorraine or Spinach- can serve warm or cold, pre-sliced, boxed; serve.....\$40
Veggie Lasagna- layers of broccoli, carrots, spinach & chesses, topped with marinara sauce.....\$75
Meat Lasagna- sausage, ground beef, marinara sauce, provolone & parmesan cheese\$85
Chicken Enchilada Casserole- (3 lbs) layers of corn tortillas, cheddar mushroom & cream sauce.....\$75
California Casserole- beef, noodles, olives, mushrooms, bell peppers, onions, tomato sauce.....\$75
Stuffed Baked Potatoes- (10 count) piled high, topped with cheddar cheese & slices of green onion.....\$50
Honey Baked Spiral-Cut Ham- (3 lbs) packed with honey mustard dip & sliced sourdough bread.....\$60
Spaghetti & Meatballs- (5 lbs) prepared with rich marinara sauce & topped with parmesan cheese.....\$55
Soups- "drunken chili" meat chili, spiced with beer- bring your crock pot & we'll fill it with our best seller! Chicken noodle or rice, Garden veggie, Split pea veggie or w/ honey ham, Tuscan white bean or w/ honey ham, Butternut squash, Tomato Lentil, Creamy potato, Brazilian black bean, Cold Gazpacho, Spinach & bacon, Posole, Mexicali rice vegetarian, Italian wedding, Minestrone, tomato bisque. Turkey Chowder, Tortilla Soup, Tomato Raviolini. If you have something special in mind and you don't see it on the menu, please ask. We do it all.

Desserts:

Serve

Fresh Baked Cookies- assorted fresh baked cookies.....	10-15	\$45
Chocolate brownies	10-15	\$47.50
Deluxe Dessert Sampler- lemon bars, fruit bars, espresso brownies, macaroons.....	10-15	\$45
Assorted fresh baked cookies.....	15-25	\$65
Petit Fours & Chocolate Dipped Strawberries	(please ask)	
Sweet Attack Cake Platter- black magic, New York cheese cake, carrot, tiramisu, lemon.....	10-12	\$45
	15-25	\$80

Beverages:

Fresh fruit juices, assorted sodas, mineral water, Arizona, Snapple, Vitamin water, Gatorade, Ginger soother, Martinelli Sparkling, Tejava, Energy drinks, & more! **Beer** (805, Sapparo, Negra Modelo, Corona, Carmel Wheat Beer, etc.) **Wine**(Merlot, Cabernet Sauvignon, Pinot Noir, Chardonnay, etc.) & Champagne also available!

We keep everything fresh as possible all items are subject to availability! Thank you for your order!
 Prices and selection subject to change- visa & MasterCard Accepted- We also Ship & Deliver!