

Coffee service

All of our coffees are organic and are locally roasted by flor d volcan. coffee service comes with cups, creamer, assorted sugars and stir sticks. \$75.00 minimum for delivery

Coffee

(Minimum order of 10)

2.25 per person

Choose from French, House or swiss water processed decaf

*Hot Tea by the airpot.....\$17

comes with 12 bags of assorted teas

Beverages

Can Sodas \$1.50 each

Bottled Water \$1.50 each

Mineral Water\$1.95 each

Bottled Juices \$2.75 each

Fresh Made Ice Tea \$2.25 (8 min)

Sweet Tea \$2.50 (8 min)

Breakfast

From the Bakery

Continental Spread: assorted pastries or bagels and cream cheese with fruit salad **6pp**

Bella Bru pastries and muffins \$2.75 each

Asst Bagels and cream cheese \$2.75 each

House baked cookies \$2.25 large/ \$1.50 small

Breakfast Box Options

(Minimum order of 10)

We created the Box meal menu to meet the demands of small or large groups on the go or for events that require minimal set up.

Early Start Breakfast Box: scrambled eggs, with pancakes or French toast, bacon and a fruit cup **10pp**

Early Vegan Breakfast Box: scrambled tofu and seasonal veggies with pancakes and a fruit cup **10pp**

Bacon Muffin Box: smoked bacon, eggs, and cheddar on an English muffin with a fruit cup **10pp**

Mushroom Muffin Box: mushrooms eggs, and provolone on an English muffin with a fruit cup **9pp**

Bacon Burrito Box: smoked bacon, eggs, potatoes and cheddar burrito with salsa, sour cream and a fruit cup **11pp**

Vegan Burrito Box: Sriracha tofu, beans, salsa, sweet potatoes and avocado burrito with salsa and a fruit cup **9pp**

Frittata Florentine Box: Honey ham, chard and Swiss baked with artisan bread and eggs, with a fruit cup **11pp**

Mushroom Frittata Box: Mushroom, tomato and cheddar baked with artisan bread and eggs, with a fruit cup **10pp**

Breakfast Buffet Options

(Minimum order of 10)

Continental Spread: assorted pastries or bagels and cream cheese with fruit salad **7pp**

Turkey Scramble: scrambled eggs, hickory turkey, smoked bacon and cheddar. Served with biscuits and potatoes **12pp**

Mushroom Scramble: scrambled eggs, provolone, sautéed mushrooms, red onion and tomatoes. Served with biscuits and potatoes **11pp**

BBQ Tofu Hash: Sriracha tofu, potatoes, seasonal veggies and house BBQ **11pp**

All American Buffet: scrambled eggs, bacon, potatoes and biscuits **12pp**

Bacon Muffin: smoked bacon, eggs, and cheddar on an English muffin with a fruit cup **7pp**

Mushroom Muffin: mushrooms eggs, and provolone on an English muffin with a fruit cup **7pp**

Bacon Burrito: smoked bacon, eggs, potatoes and cheddar burrito with salsa and sour cream **8pp**

Vegan Burrito: Sriracha tofu, beans, salsa, sweet potatoes and avocado burrito with salsa **7pp**

Breakfast Sides

Bacon **3pp**

Chorizo **3pp**

Fried Potatoes **2pp**

Toast **2pp**

Oatmeal Cups \$3.95 each

Fresh Fruit Cups \$3.25 each

Boxed Lunch Options

(Minimum order of 10)

We created the Box meal menu to meet the demands of small or large groups on the go or for events that require minimal set up. See box lunch choices below.

Executive Box lunch: Deli Sandwich, Gourmet Chips, House cookie, bottle water or Soda **13pp**

Garage Box lunch: ½ Deli Sandwich, Gourmet Chips, House cookie, and bottle water or Soda **10pp**

Specialty Box lunch: Specialty Sandwich or Wrap, Gourmet Chips, House cookie, water or Soda **15pp**

Farmer's Box lunch: Deli Sandwich, small house salad, cookie, bottle water or Soda **15pp**

Salad Box lunch: Choice of salad, House cookie, Gourmet chips, bottle water or Soda **14pp**

Deli Sandwiches

(Minimum order of 10)

9pp

Turkey: Hickory turkey, mixed greens and tomato with aioli on a hoagie

Ham: Honey ham, mixed greens, tomato and cheddar with aioli on a hoagie

BLT: Smoked bacon, mixed greens and tomato with aioli on a hoagie

Chicken Salad: House chicken salad, mixed greens and tomato with aioli on a hoagie

Avocado and Cheese: Avocado, mixed greens, tomato, and provolone with avocado aioli on a hoagie

Avocado Vegan: Avocado, mixed greens, tomato, carrot and cucumber with avocado aioli on wheat

Specialty Sandwiches and Wraps

(Minimum order of 10)

11pp

Happy Wrap: Hickory turkey, smoked bacon, cheddar, mixed greens, ranch and avocado

Chicken Salad Wrap: mixed greens, house roasted chicken salad, cucumber, tomato and green onion

Falafel Wrap: house sweet potato falafel, mixed greens, avocado and tikka masala

Turkey Avocado: Hickory turkey, mixed greens, tomato, avocado and provolone with avocado aioli on a hoagie

Combo: Honey ham, Hickory turkey, mixed greens, tomato, cheddar and smoked provolone with aioli on a hoagie

Deluxe Vegan Hummus: Hummus, cucumber, avocado, tomato, mixed greens and carrot on wheat

Hot Sandwiches

(Minimum order of 10)

13pp

Brisket: BBQ braised brisket, caramelized onion and cheddar with aioli on a brioche bun

Ranch Chicken: Seared chicken breast, smoked bacon, cheddar, cucumber, tomato, mixed greens and house Ranch on a brioche bun

Mushroom Grilled Cheese roasted red Fresno chilies, mushrooms, smoked provolone and cheddar on a brioche bun

Ham & Cheese: Seared honey ham, cheddar and smoked Swiss griddled on Texas toast

BBQ Tofu: Sriracha tofu, caramelized onions and house BBQ on sourdough with avocado aioli and tomato

Veggie Melt: autumn veggies, caramelized onions and chard with honey roasted beet goat cheese and smoked provolone, on a brioche bun

Salads

(Minimum order of 8)

10pp for individual order Add chicken 4pp

Small party bowl **35 (serves 10)** Add chicken **20**

Large Party Bowl **65 (serves 20)** Add chicken **40**

The West mixed greens, blue cheese dressing, cucumber, bacon bits, cabbage and green onion

Chicken Salad mixed greens, house roasted chicken salad, cucumber, tomato and green onion

Sweet Autumn pink lady apples, toasted pine nuts, fresh autumn vegetables and mixed greens tossed with ranch, honey beet goat cheese spread

Hummus Salad mixed greens, cucumber, pink lady apples, cabbage and green onion, tossed with avocado cucumber ranch, pine nut hummus spread

House Salad with mixed greens, fresh autumn vegetables, cucumber and choice of dressing

Lunch and Dinner Entrée Boxes

Served with soda or bottle water

(Minimum order of 10)

We created the Box meal menu to meet the demands of small or large groups on the go or for events that require minimal set up

Chicken Boxed Dinner: Seared chicken breast, herb butter, seasonal veggies and roasted sweet potato **15pp**

Vegan Boxed Dinner: Sriracha tofu, seasonal veggies and roasted sweet potato **14pp**

Brisket Boxed Dinner: BBQ braised brisket, seasonal veggies and roasted sweet potato **16pp**

Chicken Burrito Box: sweet Thai chili chicken, provolone, brown rice, beans, served with chips, sour cream and salsa **14pp**

Vegetarian Burrito Box: Seasonal veggies, avocado, brown rice, black beans and cheddar, served with chips, sour cream and salsa **13pp**

Vegan Burrito Box: Sriracha tofu, seasonal veggies, avocado, brown rice, pinto beans, served with chips and salsa **12pp**

Brisket Burrito Box: BBQ braised brisket, cheddar, rice, pinto beans, salsa and sour cream, served with chips and salsa **15pp**

Buffets

(Minimum order of 10)

Taco Bar: BBQ braised Brisket, cilantro chicken or Sriracha tofu with pinto beans, corn tortillas, cheese blend, lettuce, salsa and sour cream **16pp**

Beef Lasagna: Layers of 5 Dot Ranch beef in house marinara, ricotta, house pasta sheets, mozzarella and parmesan, served with a dinner roll **14pp**

Chicken Lasagna: layers of Alfredo sauce, seared chicken, seasonal veggies and house pasta sheets, served with a dinner roll **15pp**

Vegetarian Lasagna: Layers of mushrooms and seasonal veggies in house marinara, ricotta, house pasta sheets, provolone and parmesan, served with a dinner roll **14pp**

Vegan Pesto Penne: Mushrooms, seasonal veggies, tomatoes, penne and house organic pesto wite wine sauce, served with a dinner roll **14pp**

Brisket Enchiladas: BBQ braised brisket rolled in corn tortillas with enchilada sauce and topped with cheese blend, served with chips and salsa **15pp**

Chicken Enchiladas: Cilantro chicken rolled in corn tortillas with enchilada sauce and topped with cheese blend, served with chips and salsa **14pp**

Cheese Enchiladas: Cheese blend rolled in corn tortillas with enchilada sauce and topped with cheese blend, served with chips and salsa **13pp**

Vegan Enchiladas: pinto beans, seasonal veggies and Sriracha tofu rolled in corn tortillas with enchilada sauce and topped with a soubise cheese sauce, served with chips and salsa **13pp**

Appetizers

(Minimum order of 10 per item)

2Apple Canapé: pink lady apples layered with pine nuts and honey roasted beet whipped goat cheese **4pp**

2Chicken Canapé: assorted crackers with a cream cheese chicken salad spread and tomato **4pp**

1Turkey Club Slider: Hickory turkey layered with smoked bacon, tomato, mixed greens, cheddar and avocado aioli on an artisan slider bun **4pp**

1Hummus Slider: Cucumber, tomato, carrots, mixed greens and onion with hummus on an artisan slider bun **3pp**

1BLT Slider: Smoked bacon, tomato, mixed greens and aioli on an artisan slider bun **3pp**

2Chicken Salad pinwheel: cream cheese chicken salad, mixed greens, and smoked provolone wrapped in a large flour tortilla and sliced into pinwheels **4pp**

2Veggie pinwheel: autumn veggies, mixed greens and honey roasted beet whipped goat cheese wrapped in a large flour tortilla and sliced into pinwheels **4pp**

2Vegan Hummus pinwheel: Cucumbers, tomato, avocado, mixed greens and hummus wrapped in a large flour tortilla and sliced into pinwheels **4pp**

2Chorizo Empanadas: House spiced chorizo, pinto beans, cheddar and salsa in puff pastry pockets **4pp**

2Chicken Empanadas: pulled chicken, pinto beans, provolone and salsa in puff pastry pockets **4pp**

2Veggie Empanadas: Veggies, pinto beans, salsa and cheddar **4pp**

2Vegan Sriracha Tofu Empanadas: Sriracha tofu, black beans, veggies and salsa **4pp**

2Chicken Skewers: Sweet Thai chili seared chicken on a bamboo skewer with basil **5pp**

2Tofu Skewers: Sriracha baked tofu on a bamboo skewer with sesame seeds **4pp**

Hummus Dip: served with artisan crostini **small plater 25(serves 10) large plater 40(serves 20)**

Beet Goat Cheese Dip: served with artisan crostini **small plater 30(serves 10) large plater 50(serves 20)**

Cheese Platter: select cut cheeses served with assorted crackers **small plater 35(serves 10) large plater 60(serves 20)**

Desserts

(Minimum order of 8)

Truffles 4pp

Large Cookies 3pp

Cookies 2pp

Truffles 2pp

Coffee Cake 3pp

Brownies 3pp

Bread Pudding 3pp

(porch cake, cheesecake, pie, bars)

Full Bar & Beer and Wine Service

Whether hosted or provided as a no-host service, we offer a selection of bar service packages to fit your needs

Optional Service

Semi Formal

Guest table Linens, linen napkins, china and flatware

\$5pp

Wine Glasses by The Case

\$24 per case of 24

Water Goblets by The Case

\$24 per case of 24

Capitol Garage Policies

Order: To place an order please call between 8am and 5pm Monday through Friday.

916-396-6473 or email capitolgarage@sbcglobal.net

We recommend a minimum of 48 hours notice. Plan for more time for larger orders. We will do our best to fulfill requests in less time but we can not guarantee last minute orders.

Delivery: Delivery fees may apply.

18% Gratuity will be added to all orders that are delivered

8.5% sales tax will be added to all orders

Cancellations made within 48 hours of event date will be subject to full charge unless otherwise agreed upon.

Food Leftover Policy

All food will be discarded at the end of an event unless requested by client otherwise.

All prices subject to change