

BREAKFAST SELECTIONS

Basic Continental - \$9.25

Assorted pastries, fresh-baked muffins, seasonal sliced fruit, fresh-squeezed orange juice, Coffee and tea service.

Healthy Start - \$8.75

Fresh-baked bran muffins, individual low-fat Greek yogurt, Special K cereal, low-fat milk, arugula citrus salad, seasonal sliced fruit, fresh-squeezed orange juice, Coffee and tea service.

Bistro Continental - \$10.25

Assorted pastries, fresh-baked muffins, bagels and cream cheese, granola and low-fat milk, low-fat Greek yogurt, seasonal sliced fruit, fresh-squeezed orange juice, coffee and tea service.

Seasonal Quiche - \$9.75

Served with sliced fruit and choice of two:

- Greek - spinach, feta and roasted red pepper
- Quiche Lorraine - pancetta, shallots and sweet peppers
- Southwestern - mild green chiles and jack cheese topped with fresh salsa
- Crustless (gluten-free) quiche with chicken sausage, cheddar cheese, mushrooms and green onion

Hot & Hearty Breakfast- \$9.75

Fluffy Scrambled Eggs, Crispy Bacon or Sausage Links
Home Fried Potatoes, French Toast with Syrup
Country Biscuits with Fresh Creamery Butter & Preserves
Fresh Squeezed Orange Juice, Coffee, Decaf and Tea
With Sliced Seasonal Fruit and Berry Platter - **\$12.50**

A La Carte Breakfast Items – per person

House Baked Muffins, Pastries, Danish, Scones, and Breakfast Breads - \$2.50

Fresh Seasonal Sliced Fruit - \$3.75

Assorted Whole Fruit - \$1.50

Yogurt Bar - \$6.75 Low-fat Greek plain and fruit yogurts served with granola and seasonal fresh fruit

Fruit & Yogurt Parfait - \$2.75 Low-fat Greek yogurt, granola and fresh berries

LUNCH – FRESH SANDWICH COLLECTION

Gourmet Sandwiches - \$10.95 per person

All sandwiches and wraps are made with Boars' Head Meats. Served with House made potato chips and pickles.

Tuscan Grilled Vegetable - Squash, zucchini, eggplant, shaved red onion, hummus, watercress, cucumber, sliced tomato, and sundried tomato pesto on a ciabatta roll.

Caprese - Fresh mozzarella, tomato, fresh basil and lemon garlic aioli on a French roll.

Asian Rice Noodle Wrap - Sweet soy glazed chicken **or** tofu with Napa cabbage, rice noodles, carrots, mint, cilantro, cucumbers, scallions and bean sprouts with a sesame dressing in a whole wheat tortilla.

BLTA - Turkey with avocado, bacon, beefsteak tomato, Havarti cheese, onion and pesto aioli on a croissant.

Green Goddess Wrap - Turkey breast, fresh spinach, cucumbers, house-made Green Goddess dressing in a spinach tortilla with pickled onions and pita bread croutons

Southwest BBQ Chicken Wrap - BBQ chicken breast, cheddar cheese, iceberg lettuce, black beans, grilled corn, pico de gallo salsa and crispy tortilla strips with a tangy and spicy BBQ sauce and buttermilk ranch dressing.

Left Coast - Lemon rosemary grilled chicken breast with roasted red pepper, pepper jack cheese, arugula, tomato and onion with roasted garlic aioli on a sourdough roll.

Greek Chicken - Grilled, marinated chicken breast with tomatoes, shredded lettuce, feta cheese, cucumbers, greek olives, red onions and house-made yogurt sauce in pita

Buffalo Chicken Wrap - Crispy Buffalo chicken breast, bacon, chopped tomato, shredded carrots and romaine lettuce with bleu cheese dressing

Ham & Brie - Thin sliced ham with brie and creamy peppered mustard on rye bread.

Steakhouse - Roast beef and smoked cheddar, crispy onions, lettuce, tomato and horseradish cream on a whole wheat roll.

Add a side Salad

Small serves 4-8 and Large serves 15-20

Caesar	Small \$11.25 Large \$22.50
Caprese	Small \$12.50 Large \$25.00
Citrus Spinach & Arugula	Small \$11.25 Large \$22.50
Classic Potato	Small \$10.00 Large \$20.00
Pasta Salad with Vinaigrette	Small \$10.00 Large \$20.00
Cucumber and Tomato	Small \$10.00 Large \$20.00
Greek Salad	Small \$10.00 Large \$20.00
NSOC House Salad	Small \$11.25 Large \$22.50
Fruit Salad	Small \$14.25 Large \$28.50

LUNCH - WILD GREENS

Cobb - Crumbled bleu cheese, crisp bacon, avocado, hard boiled eggs, black olives and tomatoes served with house-made ranch dressing and balsamic vinaigrette. **\$8.95 add Chicken or Turkey \$12.95**

Citrus Summer Salad - Baby Spring Mix, sliced oranges, sliced grapefruit, avocado, fresh raspberries, currants, toasted pine nuts and served with citrus and raspberry vinaigrette **\$8.95 add Grilled Salmon \$14.95**

Chinois Salad – Baby Lettuce, napa cabbage, radicchio, carrots, snow peas, pickled ginger, cilantro, sesame cashews, and crispy wontons served with Chinese mustard vinaigrette **\$8.95 add Chicken \$13.95**

Rocket Salad - Bleu cheese, candied walnuts, sliced granny smith apples and dried cranberries served with Champagne Vinaigrette **\$8.95 add Grilled Herb Chicken Breast \$13.95**

Mediterranean Salad - Artichoke hearts, roasted vegetables, cherry tomatoes, mozzarella cheese and marinated olives served with feta vinaigrette and house-made balsamic vinaigrette. **\$8.95 add Chicken Breast \$13.95 add Salmon \$14.95**

Gourmet Nicoise Salad – Fresh baby Spinach, Arugula, grilled cubed zucchini, sundried tomatoes, grilled red peppers, green beans, blue cheese, Nicoise olives served with a red wine grained mustard vinaigrette **\$8.95 add Seared Ahi Tuna \$15.25**

Greek Salad – Butter lettuce leaves, hearts of romaine, red peppers, halves of cherry tomatoes, cubed cucumbers, Nicoise olives, red onions, pepperoncini's, feta cheese and serves with a Greek Yogurt vinaigrette and grilled pita bread **\$8.95 add Grilled Chicken \$13.25 add Shrimp \$14.65**

Beverages

Bottled Water	\$2.00
Perrier	\$2.50
Assorted Sodas	\$2.00
Bottled Tea	\$2.25
Bottled Lemonade	\$2.00

Bagged Lunch

Gourmet Sandwich Bagged Lunch - \$12.25

Includes choice of gourmet sandwich, chips, fresh-baked dessert, whole fruit and bottled water.

Signature Salad Bagged Lunch - \$12.25

Includes choice of signature salad, chips, fresh-baked dessert, whole fruit and bottled water.

Fresh & Healthy Bagged Sandwiches - \$12.75

Choice of portioned gourmet healthy wrap: Mediterranean Chicken, Chickpea or Tuna Wrap served with Quinoa salad, whole fruit and bottled water.

Fresh & Healthy Sandwich Boxed Lunch \$12.75 per box

Choice of sandwich: turkey, avocado and cilantro wrap. Flank steak and blue cheese pita, apple, ham, brie Panini. Goat pesto tofu, roasted red pepper and eggplant wrap

Includes: orange wedges, almond snack cup, black bean brownie and bottled water

Fresh & Healthy To-Go Boxed Lunch \$12.75 per box

Choice of entree salad: Mexicali chimichurri salad with blackened chicken. Moroccan quinoa salad with lemon tahini dressing (vegan) Citrus kale salad (vegan) Grilled salmon over greens

Includes: fresh hand fruit, black bean brownie, almond snack cup and bottled water

Afternoon Break

Hummus Sampler - \$6.95

Roasted red pepper and traditional hummus, served with Fromage Blanc with Indian spices and cilantro chutney, marinated olives, crudité and grilled pita bread

Antipasto Platter - \$11.95

Assorted Italian salamis, ham, fresh mozzarella cheese, basil pesto, cherry tomatoes, roasted red peppers, artichoke hearts, pepperoncini's, marinated olives and sliced baguette

Seasonal Raw Veggies - \$4.75

With house-made ranch dressing and Green Goddess dip

Gourmet Cheese Display - \$6.75

With fruit, nuts, focaccia, crostini and assorted crackers

Fresh Tomato Basil Bruschetta with Laura Chenel Goat Cheese - \$5.95

Served with crostini

NSOC Gourmet Popcorn Station - \$4.95

A variety of plain and flavored gourmet popcorns with an assortment of flavorings and mix-ins.

Snacks – Sweet & Salty

Assortment of Fresh-Baked Cookies, Brownies & Dessert Bars - \$2.50 each

Sweets and Treats - \$6.75

Cookies, brownies, dessert bars and sliced fruit with honey yogurt

Chocoholic - \$4.75

Fudge brownies, chocolate chip cookies, chocolate dipped strawberries and M&Ms

Healthy Break - \$3.95

Oatmeal raisin cookies, pretzels, whole fruit and granola bars

Crispy Snacks - \$3.95

House-made deli chips, pretzels and onion dip

Welcome to New School of Cooking Catering Services!

We are excited to introduce our catering services. Enclosed in this guide are standard catering menu options that we offer. Please feel free to discuss any needs you may have that are not addressed within – with enough notice, we are able to accommodate almost any request. We look forward to close collaboration to tailor a menu that distinctively complements your meeting, conference or event.

You may call us at 844.895.4224 or email us at:

pandreas@newschoolofcooking.com

Thank you

Pamela Andreas

Campus Coordinator

NSOC, Inc.

Catering Policies

- Prices are per person, unless otherwise noted
- All menu items have a 5 person minimum, unless otherwise noted.
- Catering orders are delivered between 7:00am - 2:00pm. Deliveries outside these hours will incur a \$35 per hour service charge.
- Standard catering orders must be placed by 2:00pm, the business day prior to the event. For short notice orders, we will always do our best to accommodate your requests with what we have available.
- **Cancellation:** Orders cancelled before 2pm the day prior to the event will not incur a cancellation fee. Orders cancelled more than four hours prior to event set-up time will incur a 50% cancellation fee. Orders cancelled within 4 hours of event set-up time will be charged at 100%.
 - Prices include delivery, set-up and pick-up of food and equipment, utensils, napkins and plates/bowls/cups.
 - Special function labor will be billed at \$35 per hour (catering attendant, bartender, etc.)
 - Different policies may apply to special events and/or custom menus.

New School of Cooking, Inc.

525 E. Colorado Blvd.

Pasadena, CA

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NEW SCHOOL
OF COOKING

Catering Guide



LEARN + COOK + EAT

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