

BREAKFAST

All American Menu (PP) 12.00
American Continental (PP) 11.00
International Continental (PP) 8.50
Campus Quiche (PP) 11.00

LUNCHEON

On-the-Go Menu (PP) 10.50 Garden Fiesta Salads (PP) 9.50

DELI TRAYS & PLATTERS

Make it Yourself Platter (PP)	12.00
Ultimate Roundies (Tray)	60.00
Four of Clubs (Tray)	65.00
Fresh Fruit of Paradise (Tray)	65.00
Vegetable Garden (Tray)	60.00
Chicken Tenders w/ Dip (Tray)	65.00
On-the-Go Wraps (Tray)	75.00

DESSERTS

Half Sheet Cake	90.00
Full Sheet Cake	180.00
Cookie Crazy (Tray)	65.00
Brownies (Tray)	60.00
Bar Sampler (Tray)	65.00
Beverages (PP)	1.50
*Add a special message on cake	15.00

HOT BUFFET BANQUETS

Italian Affair 16.00 Mexican Fiesta 15.00

Orders Can Be Picked Up: GOMPERS ACADEMY CAFETERIA

1005 47th St.
San Diego, CA 92102
Email: catering@sandi.net
Cell: (619) 990-3499

Setup and serviceware are included with all orders

Delivery and pickup are available if needed

~ALL PRICES INCLUDE STATE SALES TAX~



BREAKFAST

ALL AMERICAN MENU

Fresh Scrambled Eggs
Breakfast Potatoes
Choice of Bacon, Sausage, or Ham
Danish Pastries and Muffins
Coffee and Tea
Bottled Water
Sliced Fruit *Add \$1.50 per person

AMERICAN CONTINENTAL

Assorted French Pastries
Assorted Muffin Selection
Coffee, Decaf Coffee, and Assorted Teas
Bottled Water

INTERNATIONAL CONTINENTAL

Assorted French Pastries
Assorted Muffin Selection
Fresh Seasonal Fruit
Coffee, Decaf Coffee, and Assorted Teas
Bottled Water
(Pastries and bagels served one per person. Add

(Pastries and bagels served one per person. Add \$1.00 per person for each additional item)

CAMPUS QUICHE (Min. 20 people)

Freshly Baked Garden Vegetable Quiche and/or Cheddar Quiche
Assorted Freshly Baked Pastries
Fresh Seasonal Fruit *Add \$1.50 per person
Coffee, Decaf Coffee, and Assorted Teas



LUNCHEON

On-the-Go Menu

*All on-the-go sandwiches are served with Pasta Salad or Fresh Fruit Salad, Assorted Chips and Dill Pickle, Super Cookie or Brownie, Assorted Sodas, or Bottled Water

CLASSIC CLUB SANDWICH

Triple Decker of Roasted Turkey
Breast, Bacon, Lettuce and Tomato
on Whole Wheat Bread

CROISSANT SANDWICH

Choice of Turkey, Ham, or Roast Beef & choice of Swiss, Jack, or Provolone Cheese with Fresh Sliced Tomatoes and Green Leaf Lettuce

DELI SANDWICH

Choice of Roasted Turkey, Ham, or Roast Beef & choice of Swiss, Jack, or Provolone Cheese on Deli Breads with fresh Sliced Tomatoes and Green Leaf Lettuce

VEGETARIAN SANDWICH

Swiss Cheese, Avocado, Fresh Tomato, Cucumber, Roasted Red Bell Peppers and Green Leaf Lettuce on a fresh Croissant

GARDEN FIESTA SALADS

GRILLED CHICKEN CAESAR SALAD

Classic Caesar topped with Grilled Chicken Breast, Parmesan Cheese & Herbed Croutons, Caesar Dressing, Freshly Baked Roll, Assorted Sodas or Bottled Water

ORIENTAL CHICKEN SALAD

Fresh Greens, Grilled Chicken Breast, Mandarin Oranges, Almonds and Chinese Croutons, Sesame-Ginger Dressing, Freshly Baked Roll, Assorted Sodas or Bottled Water

COBB SALAD

Fresh Green Leaf Lettuce, Diced Avocados,
Tomatoes, Crisp Bacon, Cheese, Roast
Turkey Breast & Hard-Boiled Eggs, Choice of
Blue Cheese, Italian or House Ranch
Dressings, Freshly Baked Roll Assorted,
Sodas or Bottled Water



DELITRAYS & PLATTERS

MAKE-IT-YOURSELF PLATTER

*Min. 20 people

- Thinly Sliced Roast Turkey Breast, Ham & Roast Beef
- Swiss, Provolone & Jack Cheese
- Green Leaf Lettuce, Sliced Tomato, Mayonnaise & Mustard
- Assortment of Fresh Breads and Rolls
- Dill Pickles, Black Olives, Pepperoncini, Sliced Red Onions
- Choice of Pasta Salad or Fresh Fruit Salad
- Cookies or Brownies
- Assorted Sodas or Bottled Water

ULTIMATE ROUNDIES

*Approx. 20 servings

- Freshly Baked Rolls piled high with Sliced Ham, Roasted Turkey Breast and Roast Beef
- Jack, Provolone and Swiss Cheeses

FOUR OF CLUBS

*Approx. 20 servings, cut into quarters

- Triple Decker of Roasted Turkey Breast, Ham, Bacon
- Swiss Cheese, Sliced Tomato & Green Leaf Lettuce on Deli Bread

FRESH FRUIT PARADISE

*Approx. 30 servings

• Seasonal fruits prepared and arranged moments before your event to ensure the freshest of flavors

VEGETABLE GARDEN

*Approx. 30 servings

• Seasonal variety of freshly prepared and garnished Vegetable Crudités, served with creamy Ranch Dressing



DELITRAYS & PLATTERS

CHICKEN TENDERS WITH DIP

*Approx. 20 servings

Crispy Chicken Breast Strips – served cold with House Dip

ON-THE-GO WRAPS

*Approx. 20 servings

- Turkey, Roast Beef, Ham, Grilled Chicken, Sliced Red Onion, Tomato & Lettuce on Flavored Tortillas – served with an assortment of Spreads
- Vegetarian On-the-Go Wraps also available

DESSERTS

SPECIAL SHEET CAKES

*Call for minimums

• Chocolate, White, or Yellow – decorated for birthdays, holidays, classroom specials and more!

COOKIE CRAZY

*Call for minimums, one tray has an equal number of four varieties – selection based on availability

• An assortment of gourmet cookies, including four of the following six varieties: Chocolate Chip, Peanut Butter, Oatmeal Raisin, White Chocolate Macadamia, Double Chocolate

BROWNIES

*Approx. 20 servings

• Rich Chocolate Brownies, Soft & Decadent

BAR SAMPLER

• An assortment of Lemon Bars, Butter Brownies & Double Nut Bars

BEVERAGES

• Coffee (regular or decaf), Assorted Teas, Assorted Sodas, Iced Tea, Punch, Lemonade, or Bottled Water



BANQUETS

ITALIAN AFFAIR

• Assorted Antipasti

SALAD

 Grilled Vegetables with Balsamic Vinaigrette, Tomato, Basil and Mozzarella or Green Garden Salad

ENTRÉE (CHOOSE TWO)

• Eggplant Parmigiana, Vegetable Lasagna Meat Lasagna, Chicken Parmigiana or Chicken Cacciatore

PASTA

• Linguini or Penne

SAUCE

• Alfredo, Marinara or Pesto (Choose One)

SIDE DISHES

- Focaccia Bread and Herb Rolls
- Assorted Italian Cookies and Pastries
- Coffee, Decaf Coffee, Sodas & Bottled Water



BANQUETS

MEXICAN FIESTA

SALAD

• Classic Caesar or Black Bean and Corn Salad

CHOICE OF TWO ENTRÉES

- Cheese Enchiladas
- Chicken Enchiladas
- Beef Enchiladas
- · Chicken Fajitas
- Beef Fajitas

SIDE DISHES

- Spanish Rice and Refried Beans
- Flour Tortillas
- Fresh Tortilla Chips and Salsa
- Churros
- Assorted Sodas and Water

FOR THAT SPECIAL EVENT

Let us customize a gourmet menu with a wide variety of options to suit your taste and budget. We will be happy to attend to every detail to provide you with an enjoyable and worry-free celebration.

*Minimum of 75 people required for all banquets – included are full disposable tableware (plates, utensils, napkins) and tablecloths. Table skirting may be provided for an additional charge. Our professional staff will deliver, setup, serve and clean up after the event.