

~ Fresh to You ~

The following menus are prepared fresh for your individual event, and presented buffet-style. Many of these menus are available at Café 225.

Our delivered meals include paper plates, plastic ware and serving utensils. We encourage a 12 hour notice for deliveries whenever possible, but under certain circumstances we are able to provide deliveries with a two or three hour notice.

Delivery Fees:

Visalia: \$25 • Tulare, Exeter: \$35 Porterville, Kingsburg, Hanford, Selma, Sanger, Reedley, Lemoore: \$40

Welcome to our Fresh to you menu

Take the worry out of providing breakfast and lunch for your office and social gatherings. Cafe 225 has a delicious selection of menus to choose from. One's just right for you, and they're now available at the Cafe for your business and social event needs. We are your one stop shop for quick and delicious meals. It is our goal to take the hassle out of providing breakfast and lunch.

A selection of the menus are also available for service at Café 225. So reserve one of our private rooms, select the menu and leave your worries behind. Cafe 225 offers two distinctive dining rooms. Our Room **#9** (banquet room) features a fully private dining/meeting room designed to meet all the needs of your business gathering with a six-foot retractable projection screen and PA It is fully carpeted and system. features independent heating and cooling. Our Fox View room has a grand view of the historic Fox Theatre and Main Street. This semi private space continues the airy Mediterranean style décor of the original dining room.

Parking is not a hassle with a convenient parking structure located at 200 N. Acequia. It is located directly behind the restaurant. With pedestrian access at both ends of the block

The interior of the main dining room contains an exhibition kitchen, Mediterranean décor and full bar provides the perfect space to carry on business or just socialize in a casual and relaxed environment.

Come and experience the best that California has to offer.



Breakfast fresh to you

In House Events Include:

Linen table cloths, napkins & chafing dishes as needed, use of private spaces as per reservation, coffee, iced tea. Meals are priced per person plus tax and delivery fee or gratuity

Full Breakfast Buffet:Delivery: 12.00In Hous: 13.50

Scrambled eggs, bacon, turkey sausage, ham, cottage potato, fresh fruit, muffins, Danish & croissants, and juice

Quiche, Croissants & Fruit:Delivery: 9.50In House: 11.00Individual Quiche Lorraine (spinach, mushroom, bacon) baked in puff pastry and Individual Crustless Vegetable Frittata,
croissants and fresh fruit platter and juice

Continental Buffet: Delivery: 6.50 In House: 7.50

Variety of fresh muffins, croissants & Danish, fresh fruit, and juice

Breakfast Wraps: (delivery and pick up service only) 4.00 each

1. Chorizo Burrito: egg, pork chorizo sausage, potato and cheese

2. Green Chili Burrito: diced mild green chilies, potato, egg and cheese

3. Country Burrito: Diced Italian sausage, cream cheese & green onion and egg

Individual packaged homemade salsa provided automatically

Fresh Fruit Salad or Platter (Serves up to 20) Fresh cut seasonal fruit: 30.00

Lunch fresh to you

Lunch Delivery Includes:

Variety of soft drinks, bottled waters, homemade cookies, paper plates, flatware, and serving utensils. Meals are priced per person plus tax and delivery fee or gratuity. **Buffet tablecloths & chafing dishes available at an additional charge- \$50 per event**

In House Events Include:

Linen table cloths, napkins & chafing dishes as needed, use of private spaces as per reservation, coffee, iced tea and soft drinks. Dessert is extra. Meals are priced per person plus tax and delivery fee or gratuity

Signature Rotisserie Combo: Delivery: 14.50 In House: 16.00

Rotisserie chicken, Rotisserie roast beef served with baked macaroni and cheese, rice pilaf or roasted potatoes (select one) plus our house balsamic vinaigrette, bread and butter

Grilled Sirloin Steak Luncheon: Delivery: 14.50 In House: 16.00

Our 8 ounce Choice hand cut sirloin steak is grilled over oak coals served with bordelaise sauce, herb compound butter, roasted red potatoes seasonal vegetable, green salad with our house balsamic vinaigrette, bread and butter

Grilled Chicken Breast Luncheon: Delivery: 13.00 In House: 14.50

Grilled chicken breast with our house Marsala sauce (tomato sauce, olives, mushroom marsala wine stock) or Picatta sauce (with capers, mushrooms white wine cream sauce). Rainbow Rotelli primavera with seasonal vegetables in an herb tomato sauce, wild rice pilaf and sautéed cut vegetables, green salad with our house balsamic vinaigrette or Caesar salad and bread and butter.



House Specialty Sandwiches: Delivery: 12.25 In House: 13.75

Served with tossed green salad, Caesar salad, potato and pasta salads (select two salads)

- Assorted Sandwiches
- Turkey & Avocado on Croissant,
- Hot pastrami & Swiss,
- Italian Melt (ham, salami & provolone on toasted sour dough)
- Vegan Stack (Portobello mushroom, eggplant, red peppers, hummus, spinach and olives on grilled whole wheat bread)

Signature Wraps:Ala Carte Delivery: 8.25Full Meal Delivery: 11.25In House: 12.75

Served with potato, pasta salad or fresh fruit salad (select one salad)

• Santa Fe Chicken Caesar Wrap

With blackened chicken, black bean salsa, romaine lettuce, wild rice pilaf and Caesar dressing

• Barbequed Pulled Pork Wrap

With fire roasted green chilies, barbequed pulled pork, rice pilaf, tomatoes, romaine, onions and chipotle aioli

• Grilled Vegetable Wrap

An assortment of grilled fresh vegetables, wild rice pilaf, basil aioli

• Asian Beef Wrap

Grilled marinated sirloin steak, Asian mixed vegetable salad, wild rice pilaf, sesame dressing

Cobb Salad Wrap

Sliced Avocado, Rotisserie roasted chicken, hard cooked egg, tomato, cucumber, mixed salad greens, gorgonzola cheese and creamy pesto dressing

Lunch fresh to you

Pasta Bar:Two pastas \$12.00Three pastas \$14.00Served with green salad with our house balsamic vinaigrette or Caesar salad and bread and butter

• Spaghetti and meatballs

all beef meatballs simmered in rich house made marinara sauce served over thin spaghetti noodles

• Spaghetti Pomodoro

(Fresh diced tomato, basil and garlic with olive oil) topped with grilled chicken or Portobello mushrooms

• **Baked Sausage and Macaroni** With cheddar

• Fettuccine Alfredo With broccoli and roasted chicken

• Garlic Shrimp With macaroni in basil pesto

• Roasted Chicken Feta And rosemary in rich tomato sauce served with macaroni

CAFÉ 225 Delivery Order

CUSTOMER INFORMATION

Delivery Information

Contact Name Company Name Address	
Phone Fax	Office Name Guest Count
E-Mail CC# Exp/	Pre-Set Up Time Delivery Time

Menu Choice	
□ Bread & Butter □ Dessert □ Beverages □ Paper & Plastic ware □ Chaffers & Buffet Linen □ Baskets	
	Subtotal

Tax	
Gratuity/Delivery Fee	
Deposit	
2 °F °°°°	

<u>Total Due</u>

Fill out above and contact us at (559) 733-2967 or fax back to (559) 733-0591