BOXED MENU

GRILLED SANDWICHES

\$14

Organic wheat, buttermilk sliced, san Francisco sourdough sliced, Jack & cheddar cheese, house crudo/slaw

Ham & Cheese

Turkey & Cheese Melt

Turkey Bacon Melt

Spicy Jerk Chicken and Cheese

Pastrami & Cheese

Tomato & Cheddar Jack

Roasted Mushroom & Cheese

OUESADILLAS Served with avocado salsa and vegetable crudo -vegetable slaw

\$12

Mushroom, scallions, roasted potatoes

Nopales, sauteed red onions, potatoes and cheese

Spinach, red onion, cheese

Beef, sweet peppers, onion, cheese

Chicken, sweet peppers, onion, cheese

WRAPS Served with house crudo- vegetable slaw

\$14

FALAFELS VE organic mixed baby greens, hummus spread, served with tahini sauce

GRILLED VEGETABLE WRAP VEGAN seasonal grilled and roasted vegetables, hummus spread,

CHICKEN CLUB poached seasoned chicken breast strips, bacon, lettuce & tomato, grated cheddar cheese **CHICKEN CAESAR** crisp romaine, parmesan, chicken breast

CHINESE CHICKEN SALAD WRAP sesame, ginger, soy, dressing, organic mixed greens, shredded carrots, scallions, cilantro, Thai basil

GREEK CHICKEN WRAP, cucumber, tomato, feta cheese, olive tapenade, organic mixed greens, herb aioli spread

TURKEY CLUB, bacon, tomatoes, cheddar cheese, organic greens,

SANDWICHES Served with house salad, chips or whole fruit

\$14

Turkey & Swiss

Turkey Club, bacon, tomato, lettuce, cheddar,

Muffuletta, ham, salami, mortadella, provolone, vegetable tapenade,

Cuban Style ham, salami, pickled vegetables, cheese, pickles

Curry Chicken Salad -cranberry, apricot, atop organic whole grain sliced, baby greens,

Tuna Salad, albacore tuna, mayonnaise, Dijon mustard, atop potato white or whole wheat

Italian Salami, provolone, gremolata, sourdough

Ham & Swiss

Roasted Vegetables, Vegan with hummus spread,

SIDE SALADS

Pasta Pesto Salad, nut free house pesto, fresh spinach, artichoke hearts **House Potato Salad**, no mayo, made with olive oil, fresh herbs,

House Vegetable Slaw, crudo, chopped seasonal vegetables, olive oil, seasoned vinegar

Minimum of 4 of the Same Item - Hot Food- Sandwiches/ wrap or salad per Order

Please Allow 24 Hours' Notice Prior to Delivery | Place Your Order by phone 650-619-0228 or email Info@westfresh.com | Minimum of \$120 Per Delivery | Delivery Fee will Apply Custom Menus Available, Please Inquire

Discount applies for Schools, nonprofit, health providers,

BOXED MENU

ENTRÉE SALADS dressing on the side

cranberries, chipotle vinaigrette on the side

Harvest Salad Poached and seasoned chicken breast strips, mixed baby green leaves, roasted yams, cranberries, apples, served with balsamic dressing on the side,	\$14
Mediterranean Chicken Salad Mixed Leaves, tomato, cucumber, chickpeas, feta cheese, served with lemon mint dressing	\$14
Chinese Chicken Salad chopped kale and mixed greens, carrots, scallions, cilantro, crispy wonton noodles, cashews, Sesame-Ginger Vinaigrette	\$14
Chicken Cobb Salad Mixed green leaves, seasoned and poached chicken breast strips, eggs, bacon, tomato, blue cheese served with avocado dressing	\$14 •,
Vegan Summer Salad Mixed green leaves, roasted yams, cranberry, quinoa, farro, cannellini beans, chopped apricot, serv with lemon mint dressing,	\$14 /ed
Portobello Cobb Mixed green leaves, roasted seasoned portobellos strips, hard-boiled eggs, tomato, cucumber, Side of blue cheese, served with balsamic dressing	\$16
Super Caesar + chicken \$4 Mixed greens, romaine hearts, shaved parmesan, Quinoa Crispies	\$14
VEGTARIAN Cobb Salad Mixed green leaves, spiced ceci beans, corn, beets, hard boiled eggs, tomato, cucumber, Crumbled blue cheese, served with avocado dressing	\$14
3 Hermanas Organic mixed baby greens, crisp lettuce, Avocado, quinoa, roasted corn, black beans, yam, red on	\$16 iion,

Minimum of 4 of the Same Item – Hot Food- Sandwiches/ wrap or salad per Order

Please Allow 24 Hours' Notice Prior to Delivery | Place Your Order by phone 650-619-0228 or email Info@westfresh.com | Minimum of \$120 Per Delivery | Delivery Fee will Apply Custom Menus Available, Please Inquire

BOXED MENU

authentic recipes, house-made served with crudo spicy chutney & chili sauce \$	12
MEAT EMPANADAS BEEF SPICY CHOPPED STEAK Chopped beef steak, onions, cheddar cheese BEEF Filled with ground beef, Jack cheese, TURKEY PICADILLO Filled with lean ground turkey, Jack cheese and spices VEGETARIAN Spiced Potatoes, lentil, rice, tomatoes, spring peas, cheese PAPAS Potatoes and peas, cilantro, samosa style VEGAN CAMOTE Sweet potatoes, yam, black beans, serrano chili, olive spices,	
ITALIAN MEATBALL POMODORO, with baked Sicilian style pasta CHICKEN PARESAN baked pasta pomodoro SICILIAN STYLE BAKED PASTA garlic bread FLORENTINE LASAGNA PORTOBELLO SPINACH EGGPLANT LASAGNA VG JERK SPICED CHICKEN, red beans and rice MOROCCAN STYLE CHICKEN sweet fragrant spices, rice pilaf BARBECUE CHICKEN baked macaroni and cheese, spicy vegetable slaw PASTELON layers of plantains, spiced ground beef, cheese, MOLE CHICKEN, Spanish rice, crudo CHICKEN ENCHILADAS rice, beans, salsa, sour cream VEGETARIAN STACKED TAMALES salsa-sour cream- STUFFED PEPPERS VE (quinoa-rice-lentil-fresh herbs) in a saffron tomato sauce	16
RICE Bowls-BOX NEWORLEANS JAMBALAYA chicken, andouille sausage, served with spicy slaw, JERK SPICED CHICKEN, red beans, rice TERIYAKI CHICKEN, VEGETABLES, rice	
DESSERT 50/50 Chocolate- chocolate chip Cookie Snickerdoodle cookies Caramel Chocolate brownies GLUTEN FREE Lemon Bars English Toffee Blondie \$ \$	2 2 4 4 2

Minimum of 4 of the Same Item – Hot Food- Sandwiches/ wrap or salad per Order

Please Allow 24 Hours' Notice Prior to Delivery | Place Your Order by phone 650-619-0228 or email Info@westfresh.com | Minimum of \$120 Per Delivery | Delivery Fee will Apply Custom Menus Available, Please Inquire

Discount applies for Schools, nonprofit, health providers,

BOXED MENU

BREAKFAST Served with fruit and berries,

FRITTATA Eggs, cheese, side of sausage links or 2 bacon strips, country potatoes	\$14
FRENCH TOAST VG vanilla and orange zest, cream, nutmeg, served with Maple syrup	\$14
BUTTER MILK OR BLUEBERRY PANCAKES VG	\$14
BREAKFAST BURRITO served with salsa Vegetarian -Eggs, cheese, roasted potatoes, mushrooms, Country Style- ham & eggs, cheese, mushrooms, country fried potatoes,	\$14
DIY Lox, cream Cheese, organic hard-boiled eggs, cucumber, tomatoes, fitness bread	\$14
LOX & Bagel cream cheese, cucumber, tomatoes,	\$12
PRTOTIEN BOX 2 Organic hard-boiled eggs, feta cheese, tomatoes, cucumber slices, kalamata olives VG VEGAN- Humus, avocado spread, fresh cut vegetables, raw almonds VE	\$12
BREAKFAST SANDWICHES & WRAPS	\$12
VEGETARIAN VG Whole grain bread, avocado, hardboiled eggs, tomato, fresh ground pepper	
HAM & SWISS CHEESE Soft white with dijonnaise	
BREAKFAST EMPANADAS	\$12
JAMON Y QUESO ham, cheese, onions, eggs, potatoes, ESPINACA VG eggs, sautéed spinach, red onions, cheese, potatoes, QUESADILLAS eggs, bacon, cheese, potatoes, sweet onions, served with salsa verde	
Ala Carte Bacon Strips 2 YOGURT PARFAIT, Greek yogurt, granola, berries QUICHE CLASSIC LORRAINE FRUIT AND SESONAL BERRIES COFFEE SODAS AND WATERS	\$ 4 \$ 6 \$ 7 \$ 5 \$ 2

Minimum of 4 of the Same Item – Hot Food- Sandwiches/ wrap or salad per Order Please Allow 24 Hours' Notice Prior to Delivery | Place Your Order by phone 650-619-0228 or email

Info@westfresh.com | Minimum of \$120 Per Delivery | Delivery Fee will Apply
Custom Menus Available, Please Inquire

BOXED MENU

IMPORTANT MESSAGE TO OUR VALUDED CLIENTS

Adapting and adhering to all guidelines that are set forth by the CDC as well as local health officials, the safety of our staff and clients are of the utmost importance. We are committed to doing whatever it takes to protect the wellbeing of our community. While we have always adhered to the highest of cleanliness and food safety standards, it is important to share our report card.

Westfresh Catering is Licensed and regularly inspected and graded regularly by Santa Clara County Environmental Health Services. https://www.sccgov.org/sites/cpd/Pages/cpd.aspx (read our inspection report) Westfresh Catering staff and management are certified trained food handlers.

We have always adhered to strict personal hygiene training with every member of our staff. The number one rule in the kitchen has always been cleanliness and hygiene. Proper handwashing, proper dishwashing, and storing and prepping food is imperative, and we take this seriously, ensuring staff is knowledgeable and follows thoroughly. Washing hands after every task and each break time and avoid touching their face. Wearing a proper uniform, gloves, masks are routine. Always stay home if you feel you may be suffering from any sort of contagious symptoms. Health and safety have always been and will remain to be at the forefront of us. Following the recent outbreak of Covid-19 we implemented additional cleaning and disinfecting through the work area, premises as well as our vehicles.

We are following https://www.sccgov.org/sites/cpd/Pages/cpd.aspx guidelines and recommendations, limiting the number of staff present, several deep cleaning throughout the day, masks, and gloves always, temperature checks too.

Scott and Fara Parsons & Westfresh Catering Crew. We look forward to the opportunity to serve you.