

LUNCH PACKAGES

A platter of Market Cafe signature sandwiches served with our farmers market baby green salad and house vinaigrette. Our menu is based on price per person, minimum 10.

Small serves 8-10 | 16 half sandwiches 99.00

Medium serves 11-14 | 22 half sandwiches 129.00

Large serves 15-20 | 30 half sandwiches 169.00

Signature Box Lunch 10.49

A selection of Boar's Head sandwiches of turkey, roast beef, ham, and veggie box

Box Lunch comes with side salad, whole fruit, and cookie

Sandwich Platter 12.49

A selection of Boars Head sandwiches including turkey, roast beef, ham and veggie

Platters come with a choice of two side salads and cookies and/or brownies

*Choice of Caesar salad, mixed greens salad, pasta salad, fruit salad, or house chips.

Pick up to Three Sandwich Options 7.49

• Boar's Head turkey classic

• Boar's Head chicken classic

• Boar's Head roast beef classic

• Roasted vegetables and cilantro hummus

• Italian (pepperoni, salami, turkey, roast beef)

• BLT

• Tuna salad

• Grilled chicken salad

Sides 2.49 per side

Caesar salad, mixed greens salad, pasta salad, fruit salad, or house chips

Dessert 2.49

Cookies or brownies

SEASONAL SANDWICHES 11.49

Smoked Turkey on Pretzel Croissant

Hickory smoked turkey breast, chipotle aioli oven roasted tomatoes, shaved red onion, Scarborough Farm's baby spinach, and Swiss cheese

Oven Roasted Turkey Club

Apple wood smoked bacon, Swiss cheese, vine-ripened tomatoes, butter lettuce, and garlic confit aioli on pain au lait bread

Grilled Chicken Breast

Sliced avocado, fresh mozzarella, roasted red peppers, pesto, sundried tomatoes, baby field greens, and balsamic reduction on sourdough

Tuna Melt

Albacore tuna with fresh herbs and citrus, shaved red onions, house spiced pickles, smoked cheddar, and arugula pressed on five grain bread

BLTA

Black pepper and maple grilled bacon, vine-ripened tomatoes, butter lettuce, avocado, and caramelized onion spread on ciabatta

Philly

Shaved medium rare steak, steak sauce, sautéed peppers, sweet onions, mushrooms, and melted provolone

Vegetarian Flatbread Wrap

Grilled zucchini & squash, pickled cucumbers, pea sprouts, cashew and white bean spread, vine-ripened tomatoes, with Scarborough Farms greens

PIZZA CATERING

16 INCH LARGE PIZZAS (8 slices)

Choose your Pizza 16.99

• Pepperoni

• Cheese

• Margherita

Specialty Pizzas 20.99 Choose one | Extra sauce .89

• Hawaiian Pineapple and Canadian Bacon

• Smoked BBQ chicken and cheddar

• Park Place pepperoni salami onion bell pepper mushroom

*Served with a side salad (Caesar or house) 3.99

*Daily pizza and soup selections are also available from Market Café.
Ask catering for specials.

AFTERNOON SNACK OPTIONS

A minimum of 10 persons required.

Charcuterie tray with fruit and crackers 6.99

Roasted vegetable display with pesto and house ranch 4.99

Cheese display with fruit and nuts with crackers 6.25

Traditional or roasted pepper hummus with pita 5.49

Assortment of seasonal dessert selections 5.25

TO PLACE YOUR ORDER

ParkPlaceCatering@patinagroup.com

Ordering: Please place all orders at least 48 hours in advance of your delivery time. Any orders placed, changed or cancelled within 48 hours of your delivery time will incur a \$50 late fee.

Payment: We request pre-payment for deliveries and accept Visa, MasterCard, American Express, and Discover Card. Minimum \$50 per order.



Chef Joachim Splichal's Patina Restaurant Group
patinagroup.com

MARKET CAFE AT PARK PLACE

CATERING MENU

PARK PLACE CATERING MENU

3333 Michelson Drive | Irvine, CA 92612

ORDER NOW

949 660 1883 x 1 | ParkPlaceCatering@PatinaGroup.com



BREAKFAST

Our breakfast menu is based on price per person, minimum 10

SIGNATURES

Executive Signature Start 7.49

Assorted danishes, pastries, pastries, muffins, and croissants with seasonal fruit or whole fruit

Breakfast Grab-n-Go 6.99

Ham and egg, bacon and egg, or egg sandwiches, with seasonal fruit

Park Place Breakfast 9.99

Cage free eggs, bacon or sausage, breakfast potatoes, seasonal fruit and assorted pastries

Breakfast Scramble 8.49 Choose one 🍳

- Chorizo and avocado with cilantro
- Bacon and Cheddar
- Sundried tomato and basil

*Served with breakfast potatoes and assorted pastries.

Breakfast Fiesta 6.99

Breakfast burritos (choice of bacon, chorizo, or soyrito) all burritos filled with peppers, onions, cheese, tomatoes, breakfast potatoes, and cage free eggs

*Served with chipotle salsa.

A LA CARTE

Greek Yogurt with

House Granola 3.75

Seasonal Fruit 2.99

Muffins 2.75

Bagels and Cream Cheese 2.75

Assorted Pastries 3.25

Whole Fruit 1.49

Bacon (3 pieces) 3.25

Turkey or Pork Sausage

(2 pieces) 3.25

Breakfast Potatoes 1.75



LUNCH

Our lunch menu is based on price per person, minimum 10.

SALADS

Brussels Sprouts Salad 8.99

Leaves of brussels sprouts, dried cranberries, toasted almonds, pickled red onions, and golden beets with golden balsamic vinaigrette

Roasted Chicken Chop Chop 8.99 🍗

Chiffonade romaine, blue cheese, chicken, bacon, avocado, hard boiled egg, Roma tomatoes, chickpeas, and basil tossed with Champagne vinaigrette

Hanger Steak Salad 8.99

Baby arugula, roasted fingerling potatoes, crispy onions, toasted sunflower seeds, pesto, and Champagne vinaigrette

Cobb Salad 8.99 🍗

Romaine lettuce, grilled chicken, avocado, gorgonzola, tomatoes, red onion, cucumber, sweet-n-spicy bacon, and chopped egg tossed with house blue cheese dressing

Classic Caesar 7.25

Romaine, shredded Parmesan, house croutons tossed with house made Caesar dressing

*Add chicken 1.99 | Add shrimp 2.99 | Add tofu 1.00

Strawberry Spinach Salad 8.47 🍓

Spinach, spiced candied pecans, goat cheese, red onion, cucumber, and strawberries tossed with a pink peppercorn balsamic

Thai Chicken Salad 8.99 🍗 🌶️

Romaine, mango, avocado, jalapeños, grilled chicken, red onion, toasted coconut, almonds, and shredded carrots tossed with a Thai basil ginger vinaigrette

Quinoa Salad 7.25 🌱

Quinoa, chipotle, queso fresco, cashews and dried cranberries over spinach with lime vinaigrette

Mesclun Greens Salad Small 4.75 | Large 7.25 🌱

Carrots, onions, cucumbers, croutons

ENTREES *All entrees served with seasonal desserts selected by the chef.

South of the Border 15.99 Choose two proteins | Add guacamole 3.00

Fajita chicken, beef barbacoa, pork carnitas, or substitute with soy chorizo
Toppings include: cheddar cheese, spiced crema, pico de gallo and shredded cabbage

*Served with cilantro lime rice, black beans, grilled vegetables, tortilla chips, corn or flour tortillas with chipotle salsa.

Live Green 13.99 | Add salmon or beef for 2.99 🌱

Salad bar buffet with seasonal greens, grilled chicken, chopped bacon and six seasonal vegetable toppings

*Served with rolls and choice of dressings.

From our Grill 15.99 | Add spinach salad for 2.99

Grilled beef medallions with mushroom red wine sauce, Cajun spiced grilled chicken breast with a light tomato cream sauce, or grilled salmon with whole grain mustard sauce

*Served with roasted potato medallions with grilled onions and fresh herbs, seasonal market vegetables, buttermilk biscuits.

Italian 15.99

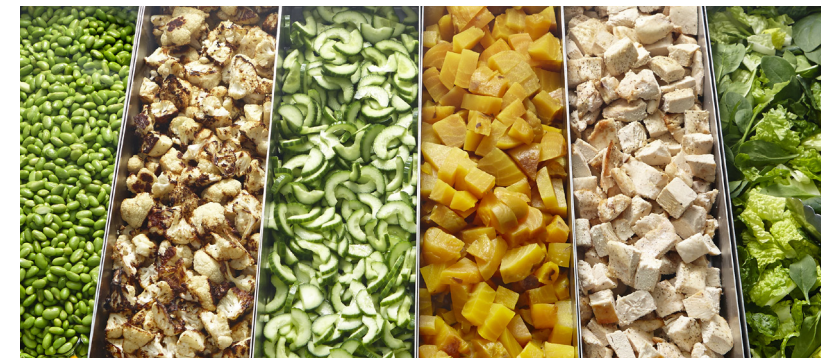
Classic Caesar salad or mixed baby greens salad with balsamic dressing, spaghetti tossed in our scratch Bolognese sauce, or Spiral Pasta tossed with creamy alfredo sauce and grilled chicken

*Served with stone oven-baked garlic bread, Italian grilled vegetable platter.

Asian 15.99 | Add an assortment if sushi for \$4.99 per person

Sweet chili garlic grilled chicken or sesame beef with scallions

*Served with wok fried broccoli, vegetable fried rice, vegetable slaw with carrots, daikon, bean sprouts, edamame, and spicy cashew dressing.



SOY FREE



SUGAR FREE



RAW



GLUTEN-FREE



VEGAN



DAIRY FREE



VEGETARIAN