



5596 STATE ROUTE 20, ANACORTES, WA 98221
WWW.DECEPTIONCAFE.COM
(360) 941-3612

Business Delivery Menu 2010

Minimum order of 10 lunches please

Paper goods and serving utensils are included in price

24 hours notice is appreciated to guarantee availability of all items.

Don't see what you want? We're talented and flexible. Just ask!

A service charge of 15% will be added to all orders to cover delivery and staff costs

We cater for all events-check out our website for more info!

9.95 Continental Breakfast

- Coffee and tea
- Milk and soy milk
- Freshly squeezed orange juice
- Homemade granola
- Yogurt
- Assorted, warm fresh homemade pastries
- Fresh fruit bowl

For 2.00 per item add any of the following to your breakfast:

- Home fried Skagit potatoes
- Eggs Benedict with real homemade Hollandaise
- Bacon, sausage or ham
- Quiche (vegetarian varieties available)
- Scrambled eggs
- Cheese blintzes with Skagit berries and sour cream
- Frittatas (many varieties, ask!)
- Breakfast burrito (vegetarian or non)

Boxed Lunches

All boxed lunches include bottled water or soda. For natural fruit juice or Thomas Kemper sodas add 1.00 more.

Every boxed lunch gets a choice of Fruit salad, German potato salad, Tim's Chips or a Green salad. Salad dressing choices are: Ranch, Creamy Gorgonzola, Sun Dried Tomato Vinaigrette or Ginger-Sesame.

Every boxed lunch gets our homemade cookie of the day.

10.95 Cold Sandwiches:

All cold sandwiches are served on Artisan bread from the Breadfarm in Bow

- Curried chicken salad with currants
- House roasted beef with horseradish aioli, lettuce, tomato and Swiss cheese
- House roasted turkey with roasted red pepper aioli, lettuce, tomato and Havarti
- Albacore tuna salad with lettuce, pickles and tomato
- Baked ham with brown mustard aioli, lettuce, tomato and Swiss cheese
- Classic B.L.T.
- Vegetarian (homemade hummus and roasted, marinated vegetables on whole wheat bread with lettuce and tomato (add fresh goat cheese for 1.00)

12.95 Hot Sandwiches (except where noted)

Hot sandwiches are served on Artisan bread from the Breadfarm in Bow or on a homemade roll from our own kitchen

In addition to the side choices above, hot lunches may choose steak cut French Fries.

- **Reuben Sandwich**

Hot, top quality corned beef, sliced paper thin and served on grilled Bread Farm rye with sauerkraut, melted Swiss, roasted red pepper aioli and a side of horseradish sauce

- **Charbroiled Chicken Sandwich**

A tender 5 oz. breast of free range chicken, served on a homemade roll. Topped with grilled peppers, onions and melted Cheddar cheese. Served with a side of roasted red pepper aioli
Add bacon (1.00)

- **Portobello Mushroom Burger v**

A large marinated mushroom cap grilled and served on a homemade roll with grilled peppers, onions and melted Swiss cheese. Served with a side of roasted red pepper aioli

- **Steak Sandwich**

Tender grass fed top sirloin, charbroiled and topped with sautéed mushrooms and melted Swiss cheese. Served on a homemade roll with a side of horseradish aioli

- **Bratwurst Sandwich**

A 1/3 lb bratwurst from Bavarian Meats split and charbroiled. Served on a homemade roll with sauerkraut, melted Swiss cheese and a side of brown mustard

- **Homemade Vegan Falafel Burger v**

A traditional Middle Eastern vegan patty made with garbanzo beans, garlic and fresh parsley. Served on a homemade roll with lettuce, tomato, red onions, cucumbers and a side of tahini

- **Bridgeway Burger**

A lean 1/3 lb. patty of naturally raised beef, served on a homemade roll with lettuce, tomato, red onion, pickles and a side of our roasted red pepper aioli

Add cheddar or Swiss cheese (.75)

Add bacon (1.00)

Add \$2.00 to the following specialty items

- **8 oz. Kobe beef Burger**

Naturally, locally raised Kobe beef, served on a homemade roll with lettuce, tomato, red onions, pickles and a side of our roasted red pepper aioli

Add cheddar or Swiss cheese (.75)

Add bacon (1.00)

- **Dungeness Crab Cake Burger**

A crisp handmade crab cake on a homemade bun with lettuce, tomato, red onion and pickles. Served with a side of our own Tartar sauce

- **Charbroiled Salmon Sandwich**

A 5 oz. fillet of wild salmon served on a homemade roll with lettuce, tomato, red onion, pickles and a side of our own Tartar sauce

Hot Luncheons 16.95

All hot luncheons include warm homemade bread, a salad of mixed greens with 2 homemade dressings and any dessert from the list at the end of this menu.
Not what you want? Call us and we will create your perfect menu!

Casseroles and Quiches

Quiches:

- Spinach, Bacon and Cheddar
- Quiche Lorraine
- Ham, cheddar and Green Onion
- 3 Mushroom and Mozzarella
- Dungeness Crab, Green Onion and Mozzarella (add 2.00)

Casseroles:

- Enchilada Casserole (chicken or vegetarian):

Corn tortillas layered with meat or black beans, enchilada sauce, 3 kinds of cheese, olives, sour cream and fresh cilantro

- Lasagna (Bolognese or vegetarian):

Pasta sheets layered with meat sauce or vegetables, homemade marinara, béchamel and 3 cheeses. Served with homemade garlic bread.

- Spanakopita (A vegetarian favorite):

Flaky phyllo sheets layered with feta cheese, spinach and caramelized onions. Served with Greek style salad.

More:

- Chicken Marsala:

Tender chicken breasts in a rich 3 mushroom cream sauce with seasonal vegetables and egg noodles

- Chicken Parmesan:

Tender, lightly breaded chicken breasts baked with homemade marinara sauce and mozzarella and Parmesan cheeses. Served with seasonal vegetables and rice pilaf.

- Old fashioned Pot Roast:

Tender Roast (choice of beef or pork) in gravy with carrots, parsnips and stewed dried fruit. Served with garlic mashed potatoes.

- Beef or Chicken Pot Pie (vegetarian option available)

A rich stew of chicken or beef in gravy with vegetables under a flaky homemade pastry crust

Desserts

All desserts are homemade and prepared daily. Desserts are 3.00 per person when ordered A la Carte. They are included at no additional charge with hot luncheons

- World's Best Carrot Cake (guaranteed!)
- French Lemon Tart with Homemade Caramel Sauce
- Cinnamon Roll Bread Pudding with Caramel Sauce
- Chocolate Truffle Torte with Raspberry Sauce
- Skagit Berry Cobbler with Vanilla Ice Cream