

**Breakfast:**

**Burrito (minimum 10)** – Eggs, cheese (fancy blend of cheddar and jack), seasoned potato, fire roasted ranchero salsa in flour tortilla \$5.00/person. With bacon, chicken apple sausage, chorizo, spinach, or avocado \$6.00/person

**Muffin Platter (serves 10-15)** – Variety of fresh baked muffins on platter, fruit garnished.....\$35.00

**Fresh fruit salad (serves 10-15)** – cut variety of fresh fruit in season, garnished.....\$40.00

**Fresh Orange juice...\$2.50/pp**

**Coffee (organic and fair trade, Dark roast) OR Tea (100% tip leaves)** – served with sweeteners, half & half and/or milk Minimum of 10.....\$2.50/pp

**All Credit Cards Accepted**

**Light lunch burrito** (minimum 15) - Rice, black beans, cheese, salsa in flour tortilla. Choose from chicken breast, or veggie. \$6.00/pp

**Regular burritos** (minimum 10) - rice, black beans, salsa, cheese in flour tortilla. Choose from chicken breast, steak, or fresh mixed veggies (no cheese, sub avocado). \$8.00/pp. **Add \$1.00/person to sauté with bell peppers, red onion, and one of the sauces (Cajun, Thai, or Teriyaki).**

**Lunch box** (minimum 10) - Traditional burrito, tortilla chips, salsas, petit fruit cup, and can soda or bottle water. Choose from chicken breast, steak, or veggie \$12.00/pp.

**SALADS: (Serves 10-15)**

**Aztec Bean Salad:** black beans, roasted corn kernels, bell peppers,

red onions tossed with cumin Balsamic vinaigrette.....\$35.00

**Mediterranean Greek Salad:** romaine lettuce,tomato,English cucumber,red onion,kalamato olives,feta cheese,marinated artichoke hearts,served with citrus dressing.....\$40.00

**California green:** Romaine heart,vine tomato,English cucumber,red onion,shredded carrot,served with garlic lime or Balsamic vinaigrette dressing.....\$35.00

**A LA CARTE (for Burrito or Taco Bars):**

**Rice, vegan** \$13.00 for ½ pan(serves 10-15)Full pan \$25.00

**Beans, vegan** \$13.00 for ½ pan (serves 10-15)Full pan \$25.00

**Breast of Chicken** (marinated and flame broiled) \$12.00/lb\*

**Steak** (lean, marinated and flame broiled) \$13.00/lb\*

**Fresh Mixed Veggies** \$10.00/lb\*

**Guacamole** (fresh made with Hass avocados). \$10.00

**Salsa** (mild fire roasted red, hot fire roasted tomatillo \$6.00(Pico de Gallo \$8)

**Sour cream** .....\$8.00  
\*one LB serves 4

**Tortilla chips** (light salt) \$10.00  
(10-15) \$15.00 (20-25)

**Tortilla** variety of flour and/or corn \$10.00 serves 10-15

**PLATTERS:**

**Cookie platter** with Fresh fruit garnish \$35.00 serves 15-20

**Chicken Skewers** (dozen) \$30.00  
Chicken breast flame broiled, skewered, Thai or Teriyaki style.  
Garnished

**Crudités Platter**(serves 25-30)  
seasonally available specialty veggies arranges decoratively served with 360 and/or ranch dressing ..... \$70.00

**Artisan Cheese Platter**(serves 20-25) cocktail cuts of baby swiss,cheddar,pepper jack,Colby with Brie wedge.Served with fruit and crackers .....\$65.00

**Wrap Platter** (serves 15-20)  
Flame broiled chicken breast with Romaine, cilantro,tomato,and house 360 dressing wrapped and cut on bias. Decoratively arranged as finger food on Platter ...\$50.00

**Chips & Guacamole platter**  
Serves 25-30. Two Guacamoles, one mild salsa, one hot salsa with mounds of corn tortilla chips \$40.00

**360**

**Gourmet Burritos**  
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ALAMEDA, CA

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**“EAT WELL, FEEL WELL ...”**

**Our Catering Menu**

Since 1986