

breakfast packages

BREAKFAST SANDWICH PLATTER \$58 / \$86

choose any combo of 6 or 10 sandwiches from our selection of delicious breakfast sandwiches

BREAKFAST BURRITO PLATTER \$108

a platter of 10 breakfast burritos (cut in half), made with 3 fresh eggs, monterey jack, avocado, crispy breakfast potatoes and salsa roja

*add your choice of bacon, ham, chorizo or sausage +\$1/burrito

FRESH SQUEEZED ORANGE JUICE \$33

COFFEE STATION \$33

includes creamer and assorted sweeteners

BREAKFAST BOXES \$16/PERSON

choice of any breakfast sandwich served with home fries and orange juice

or scrambled eggs served with bacon or sausage, home fries, toast and orange juice

*minimum 10 to order

breakfast sides

SCRAMBLED EGGS \$30

OC SCRAMBLER \$54

arugula, heirloom tomato, goat cheese

ITALIAN SCRAMBLER \$54

breakfast sausage, fresh parmesan, pesto

MEXICAN SCRAMBLER \$54

red onion, chorizo, cotija

HOME FRIES \$36

lunch packages

LUNCH BOXES \$17/PERSON

your choice of any sandwich or salad, includes shaka spuds and a cookie

*minimum 10 to order

SANDWICH PLATTER \$78 / \$120

choose any combo of 6 or 10 sandwiches from our selection of delicious sandwiches

SUNS OUT, BUNS OUT \$132 / \$216

choose any combo of 6 sandwiches, served with 1/2 pan of shaka spuds and 1/2 arcadian mixed greens salad or

choose any combo of 10 sandwiches, served with full pan of shaka spuds and full arcadian mixed greens salad

GOURMET SALAD BOWLS \$36 / \$60

your choice of any of our signature salad options

*upgrade with avocado, chicken or bacon +\$10

EXTRA LARGE COOKIES \$44

french chocolate chip, double chocolate sea salt

lunch sides

SHAKA SPUDS \$30 / \$48

SEASONAL SOUP (86 OZ.) \$48

breakfast sandwiches

WAKE & BAKE

choice of smoked bacon, country ham or breakfast sausage, fried egg, jalapeño jack, avocado, lemon ricotta, pickled red fresno

THE O.G.

choice of smoked bacon, country ham or breakfast sausage, fried egg, cheddar

MCSESSION

smoked bacon, fried egg, cheddar, mike's hot honey

GREENS, EGGS & HAM

country ham, fried egg, swiss, basil pesto, arugula

salad options

THAI CHOP

chicken, urban baby kale & swiss chard, arugula, watermelon radish, toasted coconut, fresh mint, G's nuts, red & napa cabbage, peruvian peppers, chili garlic dressing

WEDGE LEGEND

smoked bacon, chicken, goat cheese, red onion, heirloom tomato, spring mix, atomic vinaigrette, balsamic reduction, crouton

CRAN-APPLE

cranberry, granny smith apple, goat cheese, watermelon radish, G's nuts, spring mix, balsamic vinaigrette

MOROCCAN CAESAR

baby gem lettuce, candied dates, toasted coconut, fresh mint, pickled onion, harissa vinaigrette, grated parmesan

FARMER'S MARKET

urban baby kale & swiss chard, arugula, heirloom tomato, peruvian peppers, red onion, cucumber, watermelon radish, sprouts, balsamic vinaigrette, crouton

sandwich options

(all served on ciabatta)

SUMMER ZEPHYR

fresh mozzarella, marinated tomato, pickled onion, basil aioli, arugula, balsamic reduction

YOGI

chicken, avocado, basil pesto, marinated tomato, cucumber, arugula

MEDDOCK MELEE

chicken, jalapeño jack, avocado, cherry pepper, marinated tomato, sprouts, adobo buttermilk

GOODMOTHER

genoa salami, country ham, shaved red onion, lemon ricotta, cherry pepper, parmesan, baby gem lettuce, herb vinaigrette

PIRATE COAST

dill albacore tuna salad, marinated tomato, cucumber, sprouts, squaw

HOW TO ORDER

Place your catering order by simply emailing catering@sessionswcd.com or by calling our catering office during business hours at (949) 438-0016. A 24-hour notice is required for catering orders being delivered, while self-pickup may be available same day.

✉ catering@sessionswcd.com

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