

Kerbey Lane Cafe

Our menu is designed to bring the freshest flavors and finest quality ingredients to your table. We provide a selection of Kerbey classics along with great seasonal innovations created by Executive Chef Joel Welch. For any type of occasion, we can create a menu designed specifically for you.

Breakfast Bars and Stations:

Stations: We provide full service breakfast stations. With a variety of fresh ingredients and our famous recipes, your guests can enjoy breakfast made just the way they like while our chef prepares it made-to-order. We offer full service pancake, omelet, breakfast taco and fajita stations with all natural meat, fresh produce, vegetarian and vegan options.

Baked Breakfast:

Mediterranean Spinach Strata:

Egg, Panini bread, feta and mixed cheese baked with spinach and kalamata olives.

Sausage and Onion Strata:

Egg, cream and cheese layered with spinach, sausage and caramelized onions.

Jalapeno Sausage and Smoked Cheddar Quiche:

Available as an hors d'oeuvres, or full pie.

Spinach and Goat Cheese Quiche:

Available as an hors d'oeuvres, or full pie.

Seasonal Fresh Frittata:

Baked with seasonal produce, select meats, mixed cheese and farm fresh eggs.

Baked French Toast:

Topped with seasonal fruit.



Egg Selections:

Migas:

Scrambled up with pico de gallo, tortilla chips and cheddar cheese. Served with your choice of chipotle, ranchero or verde sauce, and tortillas.

Breakfast Tacos:

Create any combination of three ingredients: Eggs, potatoes, black beans, cheese, bacon or soy sausage. Served with salsa.

Kerbey Scramble:

Eggs, potato, mushroom, green onion, tomato and mixed cheese.

Classic Eggs:

Have scrambled eggs paired with any arrangement of sides.

Baked Goods: Choose from a variety of fresh baked goods including muffins, pastries and specialty breads.

Tea Bread

Banana

Gingerbread

Pumpkin

Zucchini

Muffins

Blueberry

Lemon Poppy Seed

Pumpkin Spice

Apple Cinnamon

Zucchini Nut

Pastries

Cinnamon Sugar Sticky Muffin

Coffee Cake

Turnovers: filled with fresh seasonal fruit

Fruit Platters:

Mixed Fruit Salad: Bite-sized fruit medley

Assorted Fruit Tray: Cut and arranged for hand selection

Lemon Honey Yogurt: A great pairing with fruit



Breakfast Sides:

Seasoned Home Fries

All Natural Pork Sausage

Bacon

Black Beans

Rice

Veggie Chorizo

Breakfast Box: Ask about our preset breakfast boxes. Each one comes with a biscuit sandwich and breakfast sides, individually packages for easy ordering.

Signature Appetizers & Hors d' oeuvres:

Bruchetta:

Served on Focaccia bread.

Suppli:

Goat cheese and risotto, breaded and fried, served with a fresh tomato basil medley.

Greek Platter:

Roasted red pepper hummus, tabbouleh, olives and feta cheese served with pita bread.

Meatballs:

Served with marinara sauce.

Flautas:

Chicken or spiced potato, served with chipotle mayonnaise.

Quesadillas Chevette:

Grilled shrimp, Louisiana spices and melted cheeses in a flour tortilla served with chipotle mayonnaise dipping sauce.

Shrimp Tempura:

With cocktail sauce.

Coconut Shrimp:

With sweet chili sauce.

Savory Dips, Sauces & Dressings:

Queso

Spinach Queso

Guacamole

Hummus

Pico de Gallo

Salsa Rojo

Salsa Verde

Chipotle Sauce

Ranchero Sauce

Garlic Ranch

Blue Cheese

Honey Mustard

Ginger Soy

Garlic Sesame

Tomato Basil

Eggless Caesar

Balsamic Vinaigrette



Sandwiches

Sandwiches and Wraps: Available as individual box lunches and sandwich or deli trays.

Club Wrap:

Ham, turkey, mozzarella, bacon, lettuce and tomato in a chipotle tortilla.

Falafel Wrap:

with tomato, cucumber, red bell pepper, lettuce and tahini sauce on pita bread.

Hummus and Tabbouleh Wrap:

Roasted pepper hummus, tabbouleh, lettuce, cucumber and diced tomato wrapped in a spinach tortilla.

Pulled Pork Sandwich:

Seasoned pulled pork and caramelized onions on French bread served with au jus dipping sauce. (Minimum order of 10)

Roast Beef Sandwich:

Ciabatta bread stacked with roast beef, mozzarella cheese, caramelized onions and sautéed mushrooms served with au jus dipping sauce.

Italian Chicken:

Italian seasoned chicken with fresh basil, tomato, onion and bleu cheese on panini bread.

Tuscan Sandwich:

Pepperoni, salami, pastrami, mozzarella and lettuce on French bread with basil pesto.

Reuben:

Pastrami, provolone and sauerkraut with horseradish dressing on ciabatta.

Cobb Sandwich:

Turkey with bleu cheese crumbles, avocado, bacon and ranch dressing on sourdough bread.

Club Sandwich:

Ham, turkey, mozzarella, bacon, lettuce and tomato on sourdough bread.

Ham and Swiss:

with lettuce and tomato on sourdough bread.

Spicy Vegetarian:

Fried tofu topped with mozzarella cheese, jalapenos, tomatoes and lettuce on sourdough with garlic basil aioli.



Soups and Salads:

All salads are made with mixed greens, spinach and romaine unless otherwise noted.

Chicken Tortilla Soup:

Served with tortilla chips, cilantro, cheese and lime.

Vegetarian Soup of the Day:

Ask about our house made special.

House Salad:

Vine ripened tomatoes, carrot, cucumber and purple cabbage.

Caesar:

Fresh romaine tossed with eggless Caesar dressing, croutons and parmesan cheese.

Pork Tenderloin Spinach Salad:

Pecan crusted pork tenderloin, blue cheese, bacon, red bell pepper and pecans, on top of a bed of spinach with peach vinaigrette.

Cobb Salad:

Grilled chicken breast, avocado, bacon, bleu cheese, purple onion, tomato and a hard-boiled egg.

Chef Salad:

Ham, turkey and mozzarella cheese, with carrot, green bell pepper, tomato, purple onion and a hard-boiled egg.

Berkeley Salad:

Fresh fruit, avocado, tomato, purple onion, mushroom, garbanzo beans and mozzarella cheese.

Nabil's Mid-East Feast:

Avocado, tomato, garbanzo beans, kalamata olives, purple onion, a hard-boiled egg and feta cheese.

Mediterranean Chicken Salad:

Mixed greens, tomato, purple onion and chicken salad (made with chicken breast, orzo, tarragon, capers, currents, tomato, lemon juice and olive oil).

Entrees:

Chipotle Chicken:

Grilled all natural chicken breast topped with bacon, avocado, mozzarella cheese and chipotle sauce.

Greek Chicken:

Grilled all natural chicken breast topped with diced tomato, kalamata olives and feta cheese.

Pecan Crusted Pork Tenderloin:

Served on a bed of steamed spinach.

Sesame Ginger Stir-Fry:

Seasonal vegetables available with tofu, chicken, shrimp or beef.

Tomato Pie:

An herb crusted deep dish pie with stewed tomato, green onion, garlic and basil, topped with kalamata olives and feta cheese. (serves 6-8)

Jalapeno Sausage and Chicken Gumbo with Dirty Rice:

Our rendition of a Cajun classic. (8 person minimum)

BBQ Platter:

Brisket, ribs, pulled pork, all natural sausage or all natural chicken with house made bbq sauce. (8 person minimum)

Southwestern

Southwestern: Sides of Mexican rice and Black beans included.

California Enchiladas:

Avocado, tomato, kalamata olives and cheddarjack cheese. Topped with green chili sour cream sauce.

Green Green Enchiladas:

Spinach, mushroom, artichoke hearts and mozzarella cheese. Topped with verde sauce.

Turkey Avocado Quesadillas:

Sliced turkey, avocado and cheddarjack cheese.

Spinach, Mushroom & Artichoke Quesadillas:

Made with mozzarella cheese.

Flautas:

Available with spiced potato or chicken.

Picadillo Tacos:

Jalapenos, garlic, green olives and spices simmered together with our all natural beef. Served in crispy corn tortillas, topped with cheddarjack cheese, lettuce and tomato.

Veggie Chorizo Tacos:

House made vegetarian chorizo mixed with potatoes and tomatoes, topped with cheddarjack cheese and shredded lettuce.

Spiced Tofu Enchiladas:

Topped with pico de gallo and cheddarjack cheese.

Fajitas:

Grilled beef, chicken, shrimp or portabella mushroom with onions and bell peppers. Served with all the fixings including pico de gallo, cheddarjack cheese, sour cream and tortillas.

Also available for on-site grilling, with a Kerbey chef preparing fajitas made to order.

Enchiladas & Quesadillas:

Made with cheddarjack cheese and served with pico de gallo. Create your own by choosing one from each of the following:

Choose One:

Smoked Chicken

Grilled Shrimp

Skirt Steak

Ground Beef

Choose One:

Ranchero Sauce

Verde Sauce

Chipotle Sauce

Green Chili Sour Cream Sauce



Pasta

Pasta Dishes: All pasta entrees have a choice of chicken, shrimp or grilled portabella mushroom.

Basil Pecan Pesto:

Penne pasta with pesto cream sauce, topped with tomato and green onion.

Chipotle Cream Penne:

Spicy creamed pasta served with tomato and green onion garnish.

Pasta Pomodoro:

Fresh basil, tomatoes, garlic and onions tossed with linguini.

Pedro's Pasta:

Penne pasta with white wine, lemon, garlic and olive oil. Tossed with spinach, tomato, kalamata olives, mushroom and feta cheese.

Shrimp Scampi:

Linguini and grilled shrimp with spinach, onion, garlic, white wine and butter sauce.

Joel's Pepper Pasta:

Rigatoni, marinara, onion and roasted red and yellow bell pepper. With Italian sausage or meatballs.

Manicotti:

Two handmade crepes stuffed with Italian herbs and soft cheeses, topped with tomato cream sauce.

Baked Lasagna:

Seasonal vegetable or beef lasagna.

Chicken or Portabella Mushroom Parmesan:

Breaded and pan-fried, served over linguini pasta with marinara, parmesan and melted mozzarella cheese.

A la Carte: Available per pound

Hummus

Tabbouleh

Mexican Rice

Brown Rice

Black Beans

Baked Beans

Mashed Potatoes

Sweet Potato Hash

Red Quinoa & Vegetable Salad

Mixed Seasonal Vegetables

Spanish Corn

Cole Slaw

Dinner Roll (per person)

Pita Bread (per person)

Corn Bread (serves 6-8)

Rosemary Focaccia (serves 12)



Beverages:

Assorted Blue Sky Soda

Canned Soda

Bottled Water

Iced Hibiscus Mint Tea (Serves 10, with lemons & sweetener)

Regular Iced Tea (Serves 10, with lemons & sweetener)

Iced Chai Tea (Kerbey's own chai, blended with choice of soy or regular milk, serves 10)

Locally Roasted Coffee (Fresh brewed and served with creamer and sweetener, serves 12)

Fresh squeezed Lemonade, Orange or Grapefruit Juice (serves 16)

Desserts:

48 hour advance notice is preferred for all cakes, cheesecakes and pies. Specialty cakes, cake tastings & wedding cakes are prepared by our Head Baker; made by appointment only. Vegan desserts available.

Cookies:

Chocolate Chip

Chocolate Chip Pecan

Peanut Butter

Oatmeal Raisin

Sweet Treats:

Fudge Nut Brownies

Gingerbread

Cheesecake:

Mexican Vanilla

Chocolate Peanut Butter

Oreo

Cup Cakes & Whole Cakes:

Chocolate or White Cake: With Milk Chocolate Ganache or Vanilla Buttercream

Italian Cream cake: With Cream Cheese frosting

Carrot Cake: With Cream Cheese frosting

Pies:

Key Lime

Blueberry Streusel

Buttermilk

Pumpkin (seasonal)

Pecan (seasonal)

Chocolate Pecan (seasonal)



Information

48 hours notice preferred to guarantee availability.

Available for pickup, delivery and full service catering.

Delivery fees are dependent upon the delivery location and time.

Specialty menus available upon request.

Contact

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