

The



Presents

Continental Catering, Inc.

8238 Parkway Drive
La Mesa, CA 91942
(619) 698-3500

WWW.CONTINENTALCATERINGSD.COM
EMAIL: INFO@CONTINENTALCATERINGSD.COM

2019

Private tasting is available by appointment.

**All deposits and fees will be handled directly by the
Maritime Museum of San Diego**

BEGINNING ELEMENTS

Hors D'Oeuvres

SEAFOOD SELECTIONS

POKE // choice of ahi poke onions, garlic, ginger served on wonton chip, or salmon poke sesame oil, sweet onion, macadamia nut served on wonton chip
SEARED JUMBO LUMP CRAB CAKES // choice of fresh chive aioli, spicy cocktail sauce, or remoulade
COCONUT SHRIMP // pineapple mango sauce
SHRIMP, BASIL & PROSCIUTTO SKEWER // white raisin glaze GF
BELGIAN ENDIVE SPEAR // filled with choice of smoke salmon, fried capers, OR bacon, avocado, gorgonzola, sherry shallot emulsion GF
GARLIC SHRIMP SHOTS // choice of salsa verde, fresh jicama, cucumber & tajin, OR spicy cocktail sauce GF
GINGER GLAZED SALMON CHOPSTICK // tamari-infused horseradish GF
SHELLFISH CEVICHE // served on mini corn tortilla cup GF
ZESTY MARINATED SEARED AHI // asian slaw, wasabi cream on asian spoon GF
LOBSTER THERMADOR SHOT
ZESTY SEARED AHI TARO ROOT TACO // coconut lime fresh slaw GF
SALMON LOMI LOMI // semi cured salmon, fresh lime juice, sweet onion served on furikake crisp

POULTRY SELECTIONS

PETITE CHICKEN POT PIE // veggies, chicken with a flaky crust
SOUTHWEST CHICKEN EGGROLL // avocado mousse
CANDIED BACON WRAPPED CHICKEN SKEWER // house buttermilk dressing GF
HERB CHICKEN SKEWERS // lemon beurre blanc sauce GF
MESQUITE CHICKEN FONDUE // sliced artisan baguettes
CAPRESE CHICKEN SLIDERS // fresh mozzarella, roma tomato, pesto aioli
ANCHO CHICKEN EMPANADA // chipotle aioli dipping sauce
ZESTY CHICKEN TARO ROOT TACO // mango cilantro salsa GF
DUCK CONFIT TARO ROOT TACO // pink grapefruit salsa GF

PORK SELECTIONS

BACON JAM // goat cheese with edible spoon
MUSHROOM CAPS // bacon, onion, smoked Gouda GF
PROSCIUTTO MINI CALZONE // mozzarella cheese, sherry mushroom, warm tomato garlic concassé
BANH MI CROSTINI // pork belly, pickled carrots, onion, daikon radish, fresh cucumber, roasted garlic aiol, sambal

BEEF SELECTIONS

KOREAN BBQ BEEF BROCHETTES // tamari-infused horseradish GF
SEARED BEEF TENDERLOIN // roasted garlic, shaved scallion served on parmesan crisp GF
BEEF SHORT RIB POCKETS // pulled beef short ribs, manchego cheese, pickled red onion, arugula, and guajillo chilies
PULLED SHORT RIB SLIDER // gorgonzola aioli and crispy onion served on Parker House roll
MEXICAN ADOBO BEEF // on a polenta wheel GF
OPEN MEATBALL SLIDER // marinara, mozzarella cheese served on petite baguette

VEGETARIAN SELECTIONS

ARTISAN CHEESES // chefs choice of ten selections from artisan cheeses, accompanied by fig chutney, nuts, fresh berries, melon, dried fruit, crisp lavosh, savory flatbread, baguettes and multi grain bâtard loaves (**CHARCUTERIE for additional \$3.25/person**)
BASIL PESTO ARANCINI // arrabiata sauce
HARVEST BASKET CRUDITÉS // blossoming vegetable bouquet, roasted carrot hummus GF
SPANAKOPITA // spinach, feta cheese, phyllo
FRESH TOMATO BRUSCHETTA // sweet tomatoes, imported olives, basil served on choice of crisp lavash, savory crostini OR cucumber boat GF
FRESH BABY SPINACH & ARTICHOKE DIP // sliced baguettes
MUSHROOM VOL-AU-VENT // wild mushroom filling
MEDITERRANEAN MEZE TRIANGLE // feta cheese, Kalamata olives, tomatoes, green onions, phyllo
ENDIVE // VEGAN
CAMBAZOLA CHEESE TART // spiced pistachios, sweet tomato chutney
POTATO, CAULIFLOWER & PEA SAMOSAS // mango chutney
POBLANO RAJAS POCKETS // sweet corn, mixed of Mexican cheeses, roasted poblanos
ITALIAN PARMESAN POCKET // fontina cheese, asiago cheese, artichoke hearts, roasted red bell pepper, caramelized onion, arugula, artichoke pesto, parmesan cheese
SOUP SHOT // tomato basil, gazpacho, wild mushroom, butternut squash, cioppino GF
AVOCADO TOAST // rye bread, avocado mousse, lemon drizzle
HEARTS OF PALM CEVICHE

Choice of 4 hors d'oeuvres \$40.85 per person

Choice of 6 hors d'oeuvres \$47.32 per person

Choice of 8 hors d'oeuvres \$53.78 per person

Includes event staff & CA Sales tax

Pricing includes beautiful presentation with our linens, linen napkins, china, flatware and glassware.

STATION OPTIONS

Choice of 3 appetizers from **BEGINNING ELEMENTS** or artisan cheese display

STREET TACO STATION (choice of 2)

CARNE ASADA + POLLO ASADA // mini corn tortillas, shredded cabbage, avocado salsa, lime, crema, roasted salsa GF

GRILLED FISH TACOS // mini corn tortillas, shredded cabbage, crema, roasted salsa

SALAD STATION (choice of 2, other salad options available)

ROASTED PEAR SALAD // baby greens, romaine, roasted pears, candied pecans, gorgonzola cheese, balsamic vinaigrette GF

CAESAR SALAD // crisp romaine, asiago cheese, croutons, creamy Caesar dressing

ANCIENT GRAIN SALAD // farro, bulgur, sunflower seeds, mint, dill, walnuts, arugula, aged provolone, radish, honey mustard vinaigrette VEGAN, GF

BRAISED BEEF STATION

BONELESS BRAISED BEEF SHORT RIB // red wine braised

GARLIC MASHED POTATOES

MACARONI MARTINI

THREE CHEESE MACARONI // toppings include scallions, diced tomatoes, diced jalapenos, crispy onion straws, bacon bits

...presented in a martini glass

ANCHO MARTINI

ANCHO CHICKEN OR SHRIMP OR VEGETABLES // over cheesy hominy grits, topped with cilantro, roasted salsa and chipotle sour cream

...presented in a martini glass

MASHED POTATO MARTINI

GARLIC MASHED POTATOES // toppings include bacon, sour cream, green onions, grated smoked gouda cheese, mushroom demi glaze

...add mini meatballs for additional \$2.25/person

SLIDER STATION (choice of 2)

SHREDDED BEEF SLIDER // cambazola cheese, crispy onions

BUFFALO CHICKEN SLIDER // coleslaw, blue cheese spread

CAPRESE SLIDER // mozzarella, tomato, basil, pesto spread

...served with kettle chips or truffle parmesan French fries

BAHN MI STATION

BAHN MI // pork belly, pickled carrots, onion, daikon radish, cucumber, roasted garlic aioli, sambal drizzle

VIETNAMESE SALAD // chopped romaine, shallot, mint, cucumber, tomatoes, sweet & spicy lime dressing

PASTA STATION

RIGATONI PASTA // Italian sausage and tomato

PENNE PASTA // pink vodka sauce

...served with garlic bread

Based on 100 guests

Choice of 3 Stations \$64.45 per person

Includes event staff, & CA Sales tax

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CHEFS FAVORITE DINNER BUFFET

COCKTAIL HOUR APPETIZERS Choice of 3 Appetizers or Artisan Cheese Board from the **BEGINNING ELEMENTS**

SALADS (choice of 2)

WATERMELON PLANK // feta, mint, fresh basil, balsamic glaze (GF)

KALE SALAD // cherry tomato, crispy quinoa, watermelon radish, sugar snap peas, feta cheese, oregano vinaigrette (GF)

HEARTY BISTRO SALAD // greens, fresh spinach, bleu cheese, dried fig, toasted walnut, fennel, red cabbage, purple kale,
Roasted shallot vinaigrette (GF)

SPA SALAD // sliced asparagus, walnut, mint leaves, crispy quinoa, baby greens, simple lemon vinaigrette (VEGAN,GF)

HARVEST TOMATO SALAD // cannellini beans, avocado, purple kale, frisee, fresh radish, chorizo spiced vinaigrette (VEGAN, GF)

LITTLE GEM CAESAR // charred cherry tomatoes, shaved parmesan, black pepper crispy frico, Caesar vinaigrette (GF)

CAESAR SALAD // crisp romaine, asiago cheese, croutons, creamy Caesar dressing, may be deconstructed for plated

ROASTED PEAR SALAD // baby greens, romaine, roasted pears*, candied pecans, gorgonzola cheese, balsamic vinaigrette (GF)

*seasonal changes to the fruit, roasted butternut, sliced strawberries, dried cranberries

MEDITERRANEAN CRUNCH SALAD // garbanzo beans, cucumber, yellow and red grape tomatoes, Swiss chard, red onion,

Kalamata olives, broccoli, parsley, thyme, light vinaigrette (VEGAN, GF)

GRILLED RATATOUILLE SALAD // eggplant, zucchini, red bell pepper, orange bell pepper, cherry tomatoes, chickpeas, house made herb vinaigrette (VEGAN,GF)

ANCIENT GRAIN SALAD // farro, bulgur, sunflower seeds, mint, dill, walnuts, arugula, aged provolone, radish, honey mustard vinaigrette (VEGAN, GF)

TROPICAL SPINACH SALAD // baby spinach, papaya, roasted cashews, crumbled feta, lime vinaigrette (GF)

ENTRÉES (choice of 2 or 2 from mixed grill)

MIXED GRILL CARVING BOARD // pork loin or sausages, roast turkey and smoked tri tip // chimichurri, stone ground mustard, horseradish sauce, cranberry orange chutney

SOUTHERN CALIFORNIA BEEF BOURGUIGNON // dates, poblano peppers

BONELESS BRAISED BEEF SHORT RIB // red wine braised, Moroccan or Korean

CARVED SKIRT STEAK OR FLAT IRON STEAK // gremolata and creamy horseradish

PARMESAN CHICKEN // lemon beurre blanc

GRILLED SALMON // bourbon glazed with macerated cherries, thyme butter, toasted tangerine-fennel or ginger soy glazed

MEYER LEMON CHICKEN

CHICKEN MARSALA

HONEY-CHILI GLAZED CHICKEN BREAST // chorizo vinaigrette

HERB CHICKEN // wrapped with prosciutto, sage, rosemary, garlic, thyme cheese sauce

SIDE DISHES (choice of 2)

ROASTED BRUSSEL SPROUTS

SEASONAL GRILLED VEGETABLES // balsamic glaze

ROASTED ROOT VEGETABLES

BROCCOLINI // pesto oil, sundried tomatoes, parmesan cheese

ROASTED CUMIN BABY CARROTS

GREEN BEANS PROVENCALE // garlic, tomato, onion and herbs

BABY PATTY PAN SQUASH // herb butter

HERB & CHEESE DAUPHONOISE

ROSEMARY ROASTED FINGERLING POTATOES

GARLIC MASHED POTATOES

PENNE PASTA // garlic, basil, pine nuts, sun-dried tomatoes, pesto

FARRO & MUSHROOM RISOTTO // fried garlic, mascarpone cheese, sliced wild mushrooms

HOMINY GRITS // harissa

CAULIFLOWER POTATO MASH // arugula

FRESHLY BAKED ARTISAN ROLLS

COFFEE BAR // cream, sugar, sweeteners, whipped cream, artisan chocolates, Italian syrups

\$65.71 per person with appetizers

\$60.57 person without appetizers

Based on 100 guests

Includes event staff, & CA Sales tax