



**PRESENTS**  
**San Diego Catering Company, Inc.**  
**2021-2022**

*Maritime Museum of San Diego* presents San Diego Catering Company, Inc.

A Family owned and locally operated provider of good food and service at a great value for over 17 years.

We have catered thousands of Special Events throughout San Diego.  
Professional attired service staff in Black and White

Contact: [sdccgo@aol.com](mailto:sdccgo@aol.com)

858-864-5804

[sdcateringcompany.com](http://sdcateringcompany.com)

*Maritime Museum of San Diego*  
<http://www.sdmaritime.org/private-events>  
[specialevents@sdmaritime.org](mailto:specialevents@sdmaritime.org)  
619-752-4807



San Diego Catering Company, Inc.  
**HORS D'OEUVRES MENU**

Upgrade your Buffet Menu by adding hors d'oeuvres  
Your choice of: Three or Six appetizers

**Includes:** Coffee (regular and decaf), china plates, stainless steel flatware, cloths, paper napkins & buffet display

~ **APPETIZERS** ~

(Choice of 3 or 6)

**Seasonal Fruit Display** – Assorted Fresh Fruit, Watermelon, Cantaloupe, Honeydew, Strawberries and Grapes

**Fresh Cut Garden Vegetable Display** – Dips include: CHOOSE TWO: Chipotle Ranch, Onion Dip, Ranch, and Blue Cheese

**Assorted Gourmet Cheese and Cracker Display** – Assorted Domestic and Imported Cheese, and Cheese Wheels

**Lettuce Wraps** – Beds of Lettuce with Chicken, Water Chestnuts, Celery and Carrots. Served with Hoisin Sauce

**Asparagus Spears**-bacon wrapped and drizzled with a balsamic reduction

**Caprese Tasters** – Sliced Tomatoes with Fresh Mozzarella and Basil served with crackers

**Cocktail Sandwiches** – Smoke Ham Spread, Chicken Walnut Salad, Turkey and Swiss, Cream Cheese and Pimento. Served on Petite Croissants

**Puff Pastries**- Filled with assorted vegetables, cheeses, and meats.

**Stuffed Mushrooms** – Stuffed with Crab, Breadcrumbs, Mozzarella and Romano Cheese

**Coconut shrimp**- Encrusted with toasted coconut and deep-fried.

**Bruschetta** – Roma Tomatoes, Mozzarella and Basil, Served on Toasted Baguettes

**Tenderloin Mini-Sandwiches** – Tender Pork Loin served on Rolls with a Light Orange Marmalade Sauce

**Homemade Meatballs** – Swedish Sauce, BBQ Sauce or Sweet and Sour Sauce

**Fried Chicken Drumettes and Wings** – Southern Style with a little bit of a kick

**California Rolls** – Crab, Carrot, Cucumber, Cream Cheese and Rice, wrapped in Seaweed

**Shrimp Cocktail Display** – served with a Horseradish Cocktail Sauce

**Homemade Tortilla Chips** – served with Fresh Salsa and Guacamole

**Three Appetizers \$14.50 per person**

**Six Appetizers \$29.00 per person**

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**OPTION: Appetizers only, add \$375.00 labor charge.**

**Seating Table Linens Colors available:** ed, Hunter Green, Royal Blue, Navy Blue, White and Black  
*Custom Linen Colors Special Ordered at additional cost*

**18% service charge, 7.75% CA sales tax & 4% event assessment fee applies to all event services**



## San Diego Catering Company, Inc.

### BUFFET MENU

**Your choice of:** 2 entrees, 2 sides, 1 bread, 1 salad & 1 dessert

**Also includes:** Coffee (regular and decaf), linens, china plates, stainless steel flatware, Cloth napkins, water glasses, and buffet display.

**Seating Table Linens Colors available:** Red, Hunter Green, Royal Blue, Navy Blue, White and Black

*Custom Linen Colors Special Ordered at additional cost*

#### ~ ENTREES ~

(Choice of 2)

**Fried Chicken (Boneless Breast)** – Spicy Battered Chicken Breast  
**Traditional Pork Roast** – Slow Roasted Pork Roast with Mushroom Gravy

**Grilled Salmon** – with Lemon Dill Pepper

**Baked Tilapia- Choose One:** (zesty lemon herb or Panko encrusted)

**Southern BBQ Chicken** – Chicken Quarters with Tangy BBQ sauce

**Chicken Breast Boneless** – Served with Sun Dried Tomatoes Sauce

**Jamaican Jerk Pork** – Pork Spiced Tenderloin

**Beef Tenderloin Medallions** – Served with a Peppercorn Sauce

**Carved Baron of USDA Roast Beef** – Slow Roasted with Au Jus

**Chicken Teriyaki** – Tender Boneless Chicken Breast

**Sizzling Fajitas, Chicken or Beef** – served with Flour and Corn Tortillas

**Enchiladas** – Chicken or Cheese Enchiladas

**Lasagna** – Homemade Meat or Spinach Lasagna

**Chicken Parmesan** – Breaded Chicken Breast with Marinara and Mozzarella Cheese

**Chicken Marsala** – Boneless Chicken Breast served in a mushroom Marsala Sauce

#### ~ SIDES ~

(Choice of 2)

Spanish Rice

Dirty Rice

Coconut Rice

Black Beans

Ranch Beans

Refried Beans

French Green Beans

Mixed Garden Veggies

Baked Potatoes

**One:**

Scalloped Potatoes

Pesto)

Red Roasted Potatoes

Garlic Mashed Potatoes

Cole Slaw

Fresh Fruit

Penne Pasta - **Choose**

(Marinara, Alfredo, or

Egg Noodles

Wild Rice Pilaf

#### ~ BREAD ~

(Choice of 1)

Garlic Bread

Breadsticks

Assorted Rolls

Cake

Cornbread w/ Honey Butter

#### ~ SALADS ~

(Choice of 1)

Caesar Salad

Tossed Green Salad

Pasta Salad

Blue Cheese Chopped Salad

Apricot Salad w/ Raspberry Vinaigrette

#### ~ DESSERT ~

(Choice of 1)

Cookies

Brownie

Sheet

Lemon Bars

**18% service charge, 7.75% CA sales tax & 4% event assessment fee applies to all event services**



**\$34.00 per person**

**Minimum of 30 guests. \$375.00 Labor Charge applied if minimum is not met.**