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](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

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
Scalloped Potatoes
Pesto
Red Roasted Potatoes
Garlic Mashed Potatoes
Cola Slaw
Fresh Fruit
Penne Pasta - Choose One:
(Marinara, Alfredo, or Pesto)
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

~ DESSERT ~
(Choice of 1)
Cookies
Brownie
Sheet
Blue Cheese Chopped Salad
Lemon Bars
Apricot Salad w/ Raspberry Vinaigrette

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.

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