We’ll cook for you, it’s kind of our thing!
GETTIN’ DELICIOUS UP IN HERE

We are thrilled that you are considering Continental Catering for your upcoming event! Choosing your caterer is an important decision and we understand how difficult it can be. Our menus have been designed with an array of different flavors and presentations so we can customize your choices to your style. Now if you do not find exactly what you want, then we will curate a menu just for you!

Our mission is to create a memorable event that tells your story, relieves you of stress, and elevates and energizes the experience for your guests.

With over 35 years of experience catering events of all styles and sizes, both corporate and social, we can provide your guests with the quality and service they deserve. Our commitment is to work with your goals, add a dash of passion, sprinkle in our creativity, mix in lots of delectable flavors, and top it all off with awesome guest service! Become a part of our foodie family – call us and let us make DELICIOUS happen!
HORS D’OUEUVRES

Hors D’oeuvres are priced by the piece. Minimum order per item is 20 pieces.

FROM THE OCEAN
Ahi Poke Spoon $2.75
sushi grade tuna, wakame seaweed, chopped macadamia
Seared Crab Cakes $2.75
blue crab, remoulade sauce
Coconut Shrimp $2.00
pineapple-mango sauce
Shrimp Prosciutto Skewer $2.75
fresh basil, white balsamic golden raisin glaze
Garlic Shrimp Shot $2.00
cucumber, jicama, radish, salsa verde
Ginger Salmon Chopstick $2.75
tamari infused horseradish
Fresh Fish Ceviche $2.00
fresh seasonal white fish, mini tortilla puff
Seared Ahi Chopstick $2.25
wasabi cream, togarashi
Thai Green Curry Crab Bisque $3.00
blue crab, lemongrass
Crisp Wonton Taco $2.75
salmon lomi-lomi, furikake

ON THE OCEAN
Ancho Chicken Empanada $2.25
chipotle aioli
Bacon Wrapped Chicken Skewer $2.25
candied bacon, house buttermilk dressing
Mini Chicken & Waffles $3.25
crispy bite-sized fried chicken, mini waffle, red hot honey syrup
Mini Chicken Pot Pie Demitasse $2.00
puff pastry crouton
Southwest Chicken Eggroll $2.50
avocado mousse, microgreens
Fines Herbes Lemon Chicken Skewer $2.00
shallot chardonnay crème
Caribbean Jerk Chicken Bite $2.00
mango chutney, banana chip
Duck Confit Vol Au Vent $2.00
wild mushroom fontina ragout
Duck Fat Hushpuppies $3.75

ON THE HOOF
Short Rib Flauta $2.25
pipián-mole beef, avocado crema
Shaved Beef Tenderloin $2.25
parmesan crisp, roasted garlic aioli, scallion
Korean BBQ Beef Brochette $2.00
kimchi ketchup
Mushroom Caps $2.00
bacon-onion ragout, smoked gouda
Bacon Jam $2.00
brioche crisp, goat cheese, chive
Rosemary Lamb Brochette $2.25
greek yogurt, kalamata olive, tomato, cucumber, feta, raita

Staffing, Rental Costs, Administrative Fee, and Applicable Taxes not included in above pricing.
HORS D’OEUVRES

Hors D’oeuvres are priced by the piece. Minimum order per item is 20 pieces.

FROM THE FARM

Apple Brie Brûlée Spoon $2.00
candied pecans, chives

Avocado Toast $2.00
multi-grain bread, lemon agrumato, radish, microgreens

Basil Pesto Arancini $2.00
spicy arrabiata sauce, italian cheeses

Beet Tartare $2.00
microgreens, diced baby beets, chevre, arugula, candied pecans

Belgian Endive Leaf $2.50
humboldt fog cheese, dried cherry marmalade

Cambazola Tart $2.50
spiced pistachio, sweet tomato chutney

Curried Cauliflower Samosa $2.00
potato, peas, mango chutney

Deviled Eggs $2.00
green tomato relish

Heirloom Carrot Crudité $2.00
rainbow baby carrots, lemon-poppyseed hummus, sunflower seeds, quinoa

Hearts of Palm Ceviche $2.00
avocado, cucumber, lime, bell pepper, blue corn tortilla chip

Italian Parmesan Pocket $2.25
red bell pepper, caramelized onion, artichoke pesto, arugula, fontina, asiago

Jicama Ceviche $2.00
avocado, cucumber, lime, bell pepper, blue corn tortilla

Maitake Mushroom Vol Au Vent $2.50
roasted garlic, tuscan kale

Mediterranean Bruschetta $2.00 vg
tomato, olive, basil, savory crostini, evoo

Meze Triangle $3.00
phyllo, feta, kalamata olive, tomato, minted greek yogurt

Poblano Rajas Flauta $2.00
grilled corn, roasted poblanos, mexican cheeses

Spanakopita $2.75
phyllo, feta, spinach

Tomato Basil Bisque Demitasse $2.00
goose cheese gougère

Strawberry Biscuit $2.50
goat cheese, apple cider reduction
<table>
<thead>
<tr>
<th>Station Name</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Artisan Cheeses</td>
<td>$9.95</td>
<td>Chef's selection of six gourmet artisan cheeses, fig chutney, roasted nuts, fresh and dried fruits, baguette, flatbreads, lavash</td>
</tr>
<tr>
<td>Traditional Cheeses</td>
<td>$5.50</td>
<td>Cheddar, jack, swiss, havarti, muenster, blue cheese, grapes, crackers, baguette</td>
</tr>
<tr>
<td>Continental Charcuterie</td>
<td>$10.95</td>
<td>Sopressata, prosciutto, capicola, seasonal sausage, olive tapenade, cherry bourbon chutney, assorted mustards, crackers, pretzel bread</td>
</tr>
<tr>
<td>Mediterranean Display</td>
<td>$6.95</td>
<td>Traditional hummus, roasted red pepper hummus, Italian cheese torte, olives, dried dates, pita chips, lavash</td>
</tr>
<tr>
<td>Greengrocer</td>
<td>$5.95</td>
<td>Gourmet greens with roasted pear salad, displays of grilled and marinated vegetables</td>
</tr>
<tr>
<td>Guacamole</td>
<td>$4.95</td>
<td>Fresh guacamole, salsa trio, pico de gallo, nopalitos, tortilla chips</td>
</tr>
<tr>
<td>Fresh Melons &amp; Tropical Fruit</td>
<td>$9.95</td>
<td>Pineapple, mango, honeydew, cantaloupe, kiwi, dragonfruit, star fruit, fruitied yogurt dipping sauce</td>
</tr>
<tr>
<td>Ancho Chicken Martini</td>
<td>$5.25</td>
<td>Roasted chicken, ancho chile red sauce, cheesy hominy grits, chipotle crema, cilantro, green onions, avocado crema</td>
</tr>
<tr>
<td>Baja Martini Station</td>
<td>$5.75</td>
<td>Roasted chicken fajita, corn bread, shredded cabbage, grated cheddar, chipotle sour cream, cilantro, guacamole, salsa trio</td>
</tr>
<tr>
<td>The Baker Boyz</td>
<td>$6.95</td>
<td>Foil-wrapped baked yukon gold potatoes, beer cheese sauce, bacon, onion straws, scallions, broccoli, sour cream, sweet butter, spice shakers</td>
</tr>
<tr>
<td>Barrio Logan Street Tacos</td>
<td>$7.95</td>
<td>Carne asada, pollo al pastor, nopalito pico, cotija, lime, chipotle aioli, avocado crema, corn tortillas, pickled jalapeños</td>
</tr>
<tr>
<td>BBQ Mac Attack</td>
<td>$7.95</td>
<td>Pulled pork, grilled corn salsa, mac &amp; cheese, fried onions, scallions, molasses-rum bbq sauce</td>
</tr>
<tr>
<td>Bunz</td>
<td>$10.95</td>
<td>Stout braised short rib, gorgonzola, crispy onion, fried chicken, coleslaw, roasted garlic aioli, hot sauce bottles, tater tots, condiments substitute “beyond burger” $11.75</td>
</tr>
<tr>
<td>Caribbean Fire Pot</td>
<td>$7.95</td>
<td>Jerked chicken, marinated vegetables, molasses-rum bbq sauce, red beans and rice, caribbean hot sauces</td>
</tr>
<tr>
<td>Citrus Salmon</td>
<td>$16.95</td>
<td>Oven roasted salmon, toasted fennel, buttery citrus sauce, crisp shaved fennel, rice medley</td>
</tr>
<tr>
<td>Dim Sum-Thing Special</td>
<td>$10.95</td>
<td>Pork bao, vegetable potsticker, pork shumai, dim sum sauce, sambal oelek</td>
</tr>
<tr>
<td>El Cortez</td>
<td>$7.95</td>
<td>Tamarindo cochinita pibil, sweet potato mofongo, campechana cocktail de mariscos, corn and flour tortillas, salsa trio, avocado crema, Mexican cheeses</td>
</tr>
<tr>
<td>El Gaucho</td>
<td>$9.95</td>
<td>South American grill chimichurri, grain mustard, sweet tomato chutney, fresh tortillas, Santa Maria beef tri-tip, house-smoked turkey, roasted cauliflower, zucchini, baby tomatoes</td>
</tr>
<tr>
<td>Fajitas Vera Cruz</td>
<td>$8.95</td>
<td>Marinated chicken and beef, sweet corn pone, nopalito pico, avocado crema, pepper-onion julienne, flour tortillas</td>
</tr>
</tbody>
</table>
### STATIONS

All stations are self-serve displays. Attendants can be added at an additional charge of $250 each to provide live culinary interaction. Prices are per person. Minimum order per station is 25 people.

<table>
<thead>
<tr>
<th>Station</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Farro Risotto</strong> $10.95</td>
<td>fines herbes chicken skewers, honshimeji mushrooms, braising greens, mascarpone, herb garnish</td>
<td></td>
</tr>
<tr>
<td><strong>Fit to Be Thai’d</strong> $9.95</td>
<td>minced chicken pad thai with toasted peanuts, deconstructed pork larb lettuce wrap, fresh spring roll with chilled shrimp, green papaya salad</td>
<td></td>
</tr>
<tr>
<td><strong>The Heartland</strong> $12.95</td>
<td>blackhouse oatmeal stout braised beef short rib, cola carrots, crispy peas, fried onions, garlic mashed potatoes</td>
<td></td>
</tr>
<tr>
<td><strong>Have A Ball</strong> $9.95</td>
<td>meatless falafel ‘meatball’ with tomato, kalamata olive, and feta, pork and beef meatball with shaved brussels sprouts and mushroom demi-glaze, lamb kofta meatball with cucumber-mint raita, orzo pasta salad, and silver dollar rolls</td>
<td></td>
</tr>
<tr>
<td><strong>It's Italian for 'Pillow’</strong> $9.95</td>
<td>pork belly gnocchi carbonara with fried kale chips, shrimp pesto gnocchi with sundried tomato, vegetarian gnocchi with roasted tomato ratatouille, garlic-parmesan bread sticks</td>
<td></td>
</tr>
<tr>
<td><strong>La Plancha</strong> $8.95</td>
<td>cast iron flat-grill, pipián-mole short rib flautas, poblano rajas flautas, ancho chicken empanadas, grilled corn esquites</td>
<td></td>
</tr>
<tr>
<td><strong>Not Joe's</strong> $8.95</td>
<td>corn tortilla chips, beef machaca, soy chorizo, onion, fresh cilantro, red and green salsas quemada, cotija cheese, nopalito pico de gallo, queso fundido, avocado crema, pickled jalapeños and carrots, hot sauce bar</td>
<td></td>
</tr>
<tr>
<td><strong>Piece-A-Paella</strong> $8.95</td>
<td>saffron rice, sweet peppers, onions, tomatoes, roasted garlic, fresh herbs, grilled chicken, spanish chorizo, roasted vegetables</td>
<td></td>
</tr>
<tr>
<td><strong>Poke 5-O</strong> $10.95</td>
<td>hawaiian style poke with sushi-grade ahi, poke glaze, wasabi aioli, boom-boom sauce, wakame seaweed salad, nori, seasoned sushi rice</td>
<td></td>
</tr>
<tr>
<td><strong>Sliders</strong> $7.25</td>
<td>(2) single or (1) double burger, cheese, pickles, onions, homemade kettle chips</td>
<td></td>
</tr>
<tr>
<td><strong>The Taj</strong> $7.95</td>
<td>chicken korma, vegetable vindaloo, minted apple raita, crispy chickpeas, naan, jasmine rice</td>
<td></td>
</tr>
<tr>
<td><strong>Tuscan Table</strong> $8.95</td>
<td>brie and fig flatbread, prosciutto, cambazola and pear flatbread, spinach, mushroom, caramelized onion flatbread, each with balsamic drizzle, assorted olives, calabrian chili oil, roasted peppers, arugula salad with lemon and shaved parmesan</td>
<td></td>
</tr>
<tr>
<td><strong>We Got Soul</strong> $7.95</td>
<td>sweet-n-sour fried chicken chunks, organic collard greens, hominy grits, black-eyed peas, green tomato relish</td>
<td></td>
</tr>
</tbody>
</table>

Staffing, Rental Costs, Administrative Fee, and Applicable Taxes not included in above pricing.
CARVING STATIONS

Priced per person. Each carving item comes with a choice of one side. Minimum order 25 people. Carver is an additional $250 labor fee. One Carver needed per every 50 people.

BEEF

Smoked Beef Tri-Tip $9.95
modern times stout demi, chimichurri, house steak sauce

Chile Rubbed Flank Steak $8.95
achiote lime sauce

Gochujang Ribeye $12.95
black garlic jus, kimchi ketchup

Rosemary Roasted Beef Tenderloin $17.95
port wine demi, horseradish cream, italian salsa verde

POULTRY

Sage Roasted Turkey Breast $8.50
confit duck fat, house turkey gravy, red onion marmalade

Smoked Chicken Breast $9.25
house bourbon barbecue glaze, buttermilk dressing, hot sauces

PORK

Herb Crusted Pork Loin $8.50
whole-grain mustard cream, green apple relish

Chipotle Roasted Pork Shoulder $7.95
achiote lime sauce, green apple-coriander chutney

Porchetta $8.50
broccolini, spicy pepperonata

Brown Sugar Glazed Ham $6.95
roasted pear pork jus, charred pineapple relish

Mesquite Grilled Pork Belly $8.50
grilled corn salad, honey bbq sauce

SIDES

Rice Pilaf
Garlic Mashed Potatoes
California Crunch Salad
Ratatouille
Roasted Fingerling Potatoes

VEGETABLES

Whole Roasted Vegetables $6.95
cauliflower, broccoli, eggplant, onion, italian salsa verde, balsamic glaze, lemon tahini sauce, dukkah spice
PLATED MEALS

Plated Meal Price includes Salad selection, Fresh Seasonal Vegetables, Artisan Rolls, Sweet Butter, Water, Coffee, and Tea Service. Customize your meal by choosing either Cocktail Hour hors d’oeuvres or a Dessert course. If you would like to have both, please add $5.95 to the entrée price.

COCKTAIL HOUR
select up to four
Ancho Chicken Empanada
chipotle aioli dipping sauce
Apple Brie Brûlée Spoon
candied pecans, microgreens
Avocado Toast
rustic multi-grain bread, lemon agrumato, radish, microgreens
Basil Pesto Arancini
spicy arrabbiata sauce, italian cheeses
Caribbean Jerk Chicken Bite
mango chutney, banana chips

SALAD SELECTIONS
one selection included
Kale and Quinoa
cherry tomato, crispy quinoa, watermelon radish, sugar snap peas, feta, oregano vinaigrette
Hearty Greens
young greens, baby spinach, purple kale, dried figs, toasted walnuts, shaved fennel, blue cheese, roasted shallot vinaigrette
Spa Salad
baby greens, mint leaves, cucumber, sliced asparagus, crispy quinoa, lemon vinaigrette

Ratatouille Greens
baby kale, grilled eggplant, zucchini, sweet bell peppers, cherry tomatoes, chickpeas, herb vinaigrette
Heirloom Tomato
watermelon radish, cannellini beans, fresh mozzarella, olive tapenade, basil vinaigrette

ARTISAN SALADS
additional $2.50 per person
Ancient Grains
farro, bulgur, arugula, mint, dill, toasted walnuts, sunflower seeds, heirloom radish, honey mustard vinaigrette
Cured Meats Chop
rainbow chard, red beans, piquillo peppers, pepperoncini, serrano ham, spanish chorizo, jerez-xérès sherry vinaigrette
Pacific Niçoise
‘american tuna’ white albacore, little gem lettuce, frisée, hearts of palm, haricot vert, pickled onion, potato crisps, mustard vinaigrette

Korean BBQ Beef Brochette
kimchee ketchup
Mediterranean Bruschetta
tomato, olive, basil, savory crostini, evoo
Spanish Chop
phyllo, feta, spinach

Staffing, Rental Costs, Administrative Fee, and Applicable Taxes not included in above pricing.
PLATED MEALS

Maximum entrée selection is two choices plus a vegetarian option. Items are priced per person. Must submit exact number of Entrées at the time of your guarantee.

ENTRÉE SELECTIONS

Prosciutto Wrapped Chicken $34.95
apronito, fontina cheese sauce, fresh sage, marsala pan jus

Preserved Lemon Chicken $30.95
orzo pasta, greek yogurt, toasted pistachio, arugula pesto, cucumber, fresh oregano, feta

Chicken Schnitzel $28.95
herb spaetzle, lemon shallot cream

Miso Mushroom Chicken $32.95
hokto kinoko mushrooms, shiro miso, chinese long beans, potato purée, black garlic-nori butter

Chicken Sofrito $35.95
safran rice, spanish chorizo, roasted tomato, bell pepper-onion julienne, spanish olive tapenade

Duck Confit $39.95
white bean cassoulet, haricot vert, baby onions, sweet tomato chutney

Salmon ‘Old Fashioned’ $40.95
bourbon glaze, sweet vermouth cherries, orange gremolata, potato purée

Toasted Fennel Citrus Salmon $42.95
oven roasted salmon, toasted fennel, buttery citrus sauce, crisp shaved fennel, forbidden rice

Roasted Sea Bass seasonal market rate
orange saffron nage, celeriac whipped potatoes, braised tender greens, lemon agrumato, celery leaf salad

Blackened Mahi Mahi $42.95
coconut rice, pineapple salsa, peppadew pepper coulis

Honey Glazed Yellowtail $33.95
jasmine rice, soy ginger glaze, grilled bok choy, sesame furikake

Lobster Ravioli $44.95
fresh tarragon cream, sweet peas, cipollini onions, shiitake mushrooms, bacon lardons, chicharron crumbles

Charred Eggplant $27.95
cannellini beans, lentils, sweet pepper-roasted tomato ragout, tuscan kale, crispy spiced chickpeas

Roasted Cauliflower Steak $28.95
lemon tahini sauce, pine nut and currant freekeh, fresh seasonal vegetables

House-Brined Pork Chop $38.95
smoked apple-onion bbq sauce, grilled corn succotash, sweet potato purée

Tunisian Spiced Rack-Of-Lamb $44.95
pistachio couscous, apple-mint raita, cumin-coriander spice rub

The Continental Short Rib $36.95
housemade red wine demi-glace, garlic mashed potatoes

Crafted Beef Short Rib $37.95
blackhouse stout, roasted poblano, dates, hominy grits, mezcal demi-glace

Grilled Flat Iron Steak $39.95
yukon potato smash, warm bacon-onion vinaigrette, manchego crumbles, chimichurri drizzle

Beef Tenderloin $49.95
chive whipped yukon potato, wilted spinach and golden beets, tomato gastrique
**PLATED MEALS**

Maximum entrée selection is two choices plus a vegetarian option. Items are priced per person. Must submit exact number of Entrées at the time of your guarantee.

**ENTRÉE DUETS**

**Surf-N-Turf** $43.95
beef tenderloin, preserved lemon shrimp scampi, port wine demi-glace, caper berries, point reyes blue cheese, yukon gold potato mash

**The Continental Duet** $37.95
braised short rib, red wine demi-glace, garlic roasted shrimp, whipped yukon potatoes

**Chicken & Salmon** $38.95
parmesan crusted chicken breast and pan seared salmon, forbidden rice, shaved brussels, chicken jus, balsamic glaze, toasted basil crumb

**Chicken & Short Rib** $36.95
prosciutto wrapped sage chicken, chianti braised short rib, butter poached fingerling potatoes, creamy fontina sauce, house demi-glace

**Flat Iron & Crab Cake** $43.95
grilled beef flat iron steak, chesapeake style crab cake, oven roasted corn salad, fried smashed potatoes, whole-grain mustard cream

**Filet & Salmon** $44.95
porcini dusted petite filet and lemon thyme roasted salmon, caramelized fennel and onion, red lentils, bone marrow butter, garlicky gremolata

**Short Rib & Salmon** $39.95
braised beef short rib with red wine demi-glace, salmon, whipped yukon potatoes

**PLATED DESSERTS**

**Lemon Berry Parfait**
fresh berry compote, limoncello pound cake, fresh lemon custard

**S'mores**
toasted marshmallow, rich chocolate truffle ganache, graham cracker crumble, peanut brittle

**Chai-Spiced Apples**
coconut custard, almond muesli

**Flourless Chocolate Cake**
brandied cherries jubilee, white chocolate bark, toasted pistachio

**Brownie Mousse Parfait**
decadent housemade brownie, layered with chocolate mousse, bourbon whipped cream, caramel, chocolate sauce, brownie crumble

**Salted Caramel Crème Brûlée**
rich baked cream, burnt turbinado sugar, salted caramel, maldon sea salt, fresh berries

**Goat Cheese Cheesecake**
bourbon caramel sauce, candied pecans, chocolate shards

**ARTISAN PLATED DESSERTS**

**addition $$2.50 per person**

**Chocolate Espresso Torte**
decadent, rich chocolate layer cake, dark and white chocolate sauces

**Red Velvet Marquis**
red velvet cake, cheesecake mousse, red chocolate glaze, chocolate crumble, fresh berries, chocolate drizzle

**Berry Panna Cotta**
shortbread cookie, berry panna cotta, strawberry compote, white chocolate sauce, fresh strawberries

**Trio of Desserts**
chocolate ganache torte, tres leches shot, new york cheesecake with berries

**Fruit Tart**
sweet tart crust, rich pastry cream, fresh berries, white chocolate, dark chocolate, raspberry sauce

---

Staffing, Rental Costs, Administrative Fee, and Applicable Taxes not included in above pricing.
BUFFETS

Minimum 30 people, priced per person. Buffets include Artisan Rolls and Sweet Butter, Water, Coffee, and Tea Service.
Customize your meal by choosing either Cocktail Hour hors d’oeuvres or a Dessert course. If you would like to have both, please add $5.95 to the entrée price.
Fully customized Buffets starting at $42.00++ can be designed by our Executive Chef to your specification.

COCKTAIL HOUR
select up to four
Ancho Chicken Empanada  
chipotle aioli dipping sauce
Apple Brie Brulée Spoon  
candied pecans, microgreens
Avocado Toast  
rustic multi-grain bread, lemon agrumato, watermelon radish, microgreens
Basil Pesto Arancini  
spicy arrabiata sauce, italian cheeses
Caribbean Jerk Chicken Bite  
mango chutney, banana chips
Fines Herbes Lemon Chicken Skewer  
shallot chardonnay crème
Garlic Shrimp Shot  
cucumber, jicama, salsa verde
Korean BBQ Beef Brochette  
kimchee ketchup
Mediterranean Bruschetta  
tomato, olive, basil, savory crostini, evoo
Spanakopita  
phyllo, feta, spinach

THE CONTINENTAL BUFFET $35.95
Roasted Pear  
young greens, romaine, roasted pears, candied pecans, gorgonzola, balsamic vinaigrette
Little Gem Caesar  
blistered cherry tomatoes, black pepper parmesan frico, classic caesar dressing
Classic Short Rib  
housemade red wine demi-glace
Prosciutto Wrapped Chicken  
fontina cheese sauce, fresh sage, marsala pan jus
Toasted Fennel Citrus Salmon $38.95  
on roasted salmon, toasted fennel, buttery citrus, crisp shaved fennel
Garlic Mashed Potatoes
Fresh Seasonal Vegetables

SOCIAL BORDER $32.95
Cilantro Caesar Salad  
crisp corn tortilla strips, toasted pepitas, chopped romaine, queso añejo, spicy caesar dressing
Esquites Salad  
roasted corn kernels, green onion, fresh cilantro, lime, cotija cheese, pickled jalapeños and carrots
Fajitas Vera Cruz  
slow-braised marinated beef chuck roast, negro modelo jus, peppers, onions, all-natural marinated chicken, achiote sauce, tomatoes, kettle cooked black beans, spanish rice, grilled corn, sweet peas, fresh cilantro, tomato chili sauce
Roasted Zucchini  
oven roasted tomato pepper onion sofrito
Fresh Flour Tortillas  
red and green salsas quemada

Staffing, Rental Costs, Administrative Fee, and Applicable Taxes not included in above pricing.
Minimum 30 people, priced per person. Buffets include Artisan Rolls and Sweet Butter, Water, Coffee, and Tea Service. Customize your meal by choosing either Cocktail Hour hors d’oeuvres or a Dessert course. If you would like to have both, please add $5.95 to the entrée price. Fully customized Buffets starting at $42.00++ can be designed by our Executive Chef to your specification.

**BUFFETS**

**DAY AT THE SPA $39.95**

**Spa Salad**
baby greens, mint leaves, cucumber, sliced asparagus, crispy quinoa, lemon vinaigrette

**Baby Heirloom Tomatoes**
fresh basil vinaigrette, pickled red onion, fresh mozzarella pearls

**Pan-Seared Salmon**
arugula pesto, superfood greens, white balsamic-gold raisins, winter spiced cauliflower purée

**Tika-Spiced Chicken Breast**
apple-fennel-date relish, lemon-cucumber “water”

**Ancient Grains**
farro, bulgur, arugula, mint, dill, toasted walnuts, sunflower seeds

**Tuscan Kale & Roasted Vegetables**

**Multi-Grain Rolls**
unsalted butter

---

**CALIFORNIA VINEYARD $38.95**

**Vegetable Grazing Display**
grilled and marinated vegetables, spritzed with olive oil and herbs

**Vineyard Salad**
field greens, roasted grapes, dried cranberries, goat cheese, candied pecans, white balsamic vinaigrette

**Pan Seared Salmon**
roasted tomato, shallots, capers

**Harvest Chicken**
oven roasted chicken breast, fresh lemon, chardonnay butter sauce, rosemary arugula gremolata

**Herb Roasted Potatoes**

**Fresh Seasonal Vegetables**

---

**MEDITERRANEAN CRUISE $38.50**

**Aegean Chop Salad**
chickpeas, cucumber, grape tomatoes, chard, pickled red onion, kalamata olives, broccoli, fresh herbs, feta, red wine vinaigrette

**Lentil Salad**
sundried tomatoes, artichoke hearts, baby spinach, lemon poppy dressing

**Preserved Lemon Chicken**
greek yogurt, cucumber raita, fresh oregano, pickled red onion

**Marinated Tilapia Puttanesca**
oven roasted tomatoes and sweet peppers, kalamata olives, oregano, onion, vegetable broth

**Israeli Couscous**
granny smith apples, fresh mint, toasted pistachio, goat cheese cream

**Roasted Vegetables**
yellow and green squash, eggplant, artichoke hearts, tomatoes, fresh fennel
BUFFETS

Minimum 30 people, priced per person. Buffets include Artisan Rolls and Sweet Butter, Water, Coffee, and Tea Service. Customize your meal by choosing either Cocktail Hour hors d'oeuvres or a Dessert course. If you would like to have both, please add $5.95 to the entrée price. Fully customized Buffets starting at $42.00++ can be designed by our Executive Chef to your specification.

PACIFIC PALATE $36.95
Vegan Larb Salad
bean thread noodles, mae ploy sweet chili dressing, young greens
Toasted Pineapple Slaw
napa cabbage, green onion, matchstick carrots, cilantro, mint
Sesame-Ginger Salmon
shiro miso, orange-fennel relish, tamari soy glaze
Korean BBQ Beef
thin sliced brisket, kimchee ketchup
Roasted Tofu
chinese long beans, hakto kinoko mushroom sauce
Jasmine Rice
lemongrass, pickled ginger, nori strips
Steamed Baby Bok Choy
daikon, carrot, thai basil, sesame seeds

ITALIAN RIVIERA $39.95
Tuscan Chop Salad
chickpeas, cucumber, grape tomatoes, tuscan kale, shaved red onion, green olives, cauliflower, fresh herbs, provolone, red wine vinaigrette
Baby Tomato Caprese
petite heirloom tomatoes, fresh basil, mozzarella ciliegine, pearl pasta, white balsamic vinaigrette

RUSTIC COMFORT $34.50
Steakhouse Salad
fresh greens, blue cheese, black olive, cucumber, tomato, balsamic vinaigrette, homemade buttermilk dressing
Baked Potato Salad
redskin potatoes, green onion, cheddar, broccoli florets, bacon crumbles, sour cream dressing
Chicken “Pot Pie”
oven-roasted chicken breast, fresh vegetables, house made chicken gravy, poultry-spiced biscuit crumble
Craft Meatloaf
all-natural pork and beef, cremini mushrooms, cipollini onions, blackhouse oatmeal stout gravy
Peas & Carrots
sweet peas, root beer-braised parsnips and carrots
Yukon Gold Potato Mash
roasted garlic, chopped parsley
BUFFETS

Minimum 30 people, priced per person. Buffets include Artisan Rolls and Sweet Butter, Water, Coffee, and Tea Service.
Customize your meal by choosing either Cocktail Hour hors d’oeuvres or a Dessert course. If you would like to have both, please add $5.95 to the entrée price. Fully customized Buffets starting at $42.00++ can be designed by our Executive Chef to your specification.

VEGETARIAN BOUNTY $28.95

Quinoa Salad
roasted mediterranean vegetables, arugula, kalamata olive, pickled red onion, fresh basil vinaigrette

Little Gem Cashew Caesar
blistered cherry tomatoes, black pepper parmesan frico, caesar dressing

Pan Seared Sweet Potatoes
italian salsa verde

Eggplant
cannellini beans

Seven Grain Rice Pilaf

Tuscan Kale with Crispy Chickpeas

Grilled Vegetable Display
assorted fresh garden vegetables, balsamic herb marinated and grilled

BUFFET DESSERT SELECTIONS

S'mores Squares
graham cracker crust, dark chocolate, marshmallow, caramel sauce

Berry Panna Cotta
fresh berries

Signature Loaded Brownies

Vegan Avocado Mousse
raspberries, mint

Coconut Custard Parfaits
candied peanuts, mandarin orange, toasted coconut flakes

Dolce De Leche Cinnamon Churros
cajeta caramel sauce

Salted Caramel Crème Brûlée
salted caramel, maldon sea salt, fresh berries

Balsamic Strawberries
individual fresh fruit cups with sweet balsamic-fig reduction

Lemon Berry Parfait
fresh berry compote, limoncello pound cake, fresh lemon custard

Brownie Parfait
brownie, chocolate mousse, chocolate fudge sauce

Staffing, Rental Costs, Administrative Fee, and Applicable Taxes not included in above pricing.
COCKTAIL PARTY PACKAGES

Food served for a 1 ½ hour period, minimum order is 25 people. Each party package is priced per person.

URBAN HAPPY HOUR $23.95
HORS D'OEUVRES
Garlic Shrimp Shot
cucumber, jicama, salsa verde
Thai Green Curry Crab Bisque
blue crab, lemongrass
Avocado Toast
rustic multi-grain bread, lemon agrumato, watermelon radish, microgreens
Korean BBQ Beef Brochette
kimchi ketchup

STATIONS
Pork Belly Station
pork belly sliders, pork belly tacos, pork belly bao buns

SOMMELIER PAIRING SELECTION*
Rancho Sisquoc Sylvane; Santa Barbara, CA
Hou Hou Shu Sparkling Sake; Okayama, Japan

*Additional charge applies.

BUBBLES AND BITES $23.95
HORS D'OEUVRES
Apple Brie Brûlée Spoon
candied pecans, microgreens
Duck Confit Vol Au Vent
wild mushroom fontina ragout
Seared Crab Cakes
blue crab, sauce remoulade
Seared Ahi Chopstick
wasabi cream, togarashi spice
Mediterranean Bruschetta
tomato, olive, basil, savory crostini, evoo
Shaved Beef Tenderloin
parmesan crisp, roasted garlic aioli, scallion
Fines Herbes Lemon Chicken Skewer
shallot chardonnay crème

STATIONS
Artisan Cheese Display
chef’s selection of ten gourmet artisan cheeses, fig chutney, roasted nuts, fresh and dried fruits, baguette, flatbreads, lavash

SOMMELIER PAIRING SELECTION*
Salmon Creek Sparkling Wine; California
Pierre Sparr, Cremant de Alsace Rose; Alsace, France
Taittinger Brut Champagne Reims; Champagne, France

REDS, BLENDS, AND RUSTIC BITES $24.95
HORS D'OEUVRES
Basil Pesto Arancini
spicy arrabiata sauce, italian cheeses
Shaved Beef Tenderloin
parmesan crisp, roasted garlic aioli, scallion
Fines Herbes Lemon Chicken Skewer
shallot chardonnay crème
Mediterranean Bruschetta
tomato, olive, basil, savory crostini, evoo
White Bean Crostini
whipped cannellini spread, roasted garlic, fresh thyme
Braised Beef Spoon
barolo short rib, creamy mascarpone polenta, italian salsa verde

STATIONS
Artisan Cheese Display
chef’s selection of ten gourmet artisan cheeses, fig chutney, roasted nuts, fresh and dried fruits, baguette, flatbreads, lavash

SOMMELIER PAIRING SELECTION*
Banfi Centine Tuscan Blend; Tuscany, Italy
Tommasi Valpolicella; Vento, Italy

8238 PARKWAY DRIVE, LA MESA, CA 91942 | 619.698.3500

Staffing, Rental Costs, Administrative Fee, and Applicable Taxes not included in above pricing.
SOUTHERN COMFORT $33.95

HORS D’OEUVRES
Bacon Wrapped Chicken Skewer
candied bacon, house buttermilk dressing
Tomato Basil Bisque Demitasse
goose cheese gougère
Deviled Eggs
green tomato relish
Duck Fat Hushpuppies
honey-butter
Strawberry Biscuits
goat cheese, apple cider reduction

STATIONS
Brisket Slider
slowly braised brisket, southern comfort bbq sauce, sweet egg bread rolls, crispy onions, sweet & spicy pickles, hot sauce bar
We Got Soul
sweet & sour fried chicken chunks, organic collard greens, hominy grits, black eyed peas, green tomato relish
BBQ Mac Attack
pulled pork, grilled corn salsa, mac & cheese, fried onion, scallions, molasses-rum bbq sauce

DOWNTOWN SOCIAL CLUB $36.95

HORS D’OEUVRES
Heirloom Carrot Crudité
rainbow baby carrots, lemon-poppy hummus, sunflower seeds, quinoa
Apple Brie Brûlée Spoon
candied pecans, microgreens
Duck Confit Vol Au Vent
wild mushroom fontina ragout
Seared Crab Cakes
blue crab, remoulade sauce

STATIONS
Artisan Cheese Display
chef’s selection of 6 gourmet artisan cheeses, fig chutney, roasted nuts, fresh and dried fruits, baguette, flatbreads, lavash
Farro Risotto
honshimeji mushrooms, braising greens, mascarpone, microgreens, fines herbes chicken lollipop
Have A Ball
meatless falafel ‘meatball’ with tomato, kalamata olive, feta, pork & beef meatball, shaved brussels sprouts, mushroom demi-glace, lamb kofta meatball, cucumber-mint raita, orzo pasta salad, silver dollar rolls

THE COUNTY FAIR $36.95

Corn Dogs
cheese sauce, ketchup, mustard
Dirty Dogs
all beef hot dog wrapped in maple bacon, caramelized onions, jalapeños
Bunz (The Slider Station)
modern times stout braised short rib slider with gorgonzola and crispy onion, fried chicken slider with cole slaw and roasted garlic aioli, served with hot sauce bottles, tater tots, ketchup, mustard, mayonnaise
‘beyond burger’ option available for additional cost
Not Joe’s
corn tortilla chips, beef machaca, soy chorizo, red and green salsas quemada, onion, cilantro, cotija cheese, nopalito pico de gallo, queso fundido, avocado crema, pickled jalapeños and carrots, hot sauce bar
Crazy Corn on The Cob
buttermilk steamed corn kabobs on sticks, spice shakers, cool crumble toppings
Midway Mania
gourmet cheese, caramel, and dill pickle popcorns

Food served for a maximum 2 ½ hour period. Minimum order is 25 people. Each package is priced per person.
RECEPTION PACKAGES

Food served for a maximum 2 1/2 hour period. Minimum order is 25 people. Each package is priced per person.

PACIFIC SUNSET $37.95
HORS D’OEUVRES
Belgian Endive Leaf
humboldt fog cheese, dried cherry marmalade
Avocado Toast
rustic multi-grain bread, lemon agrumato, radish, microgreens
Hearts of Palm Ceviche
avocado, cucumber, lime, bell pepper, blue corn tortilla chip
Shrimp Prosciutto Skewer
fresh basil, white balsamic-gold raisin glaze
Bacon Jam
brioche crisp, goat cheese, microgreens

STATIONS
Dip Station
crab dip, guacamole, tortilla chips, pita chips
Poke-5-O
hawaiian style poke with sushi-grade ahi, poke glaze, wasabi aioli, boom-boom sauce, wakame seaweed salad, nori, seasoned sushi rice
Fit to Be Thai’d
minced chicken pad thai with toasted peanuts, pork larb deconstructed lettuce wrap, chilled shrimp spring roll, green papaya salad

THE “RAT PACK” $35.95
HORS D’OEUVRES
Maitake Mushroom Vol Au Vent
roasted garlic, tuscan kale
Basil Pesto Arancini
spicy arrabiata sauce, italian cheeses
Cambazola Tart
spiced pistachio, sweet tomato chutney
Garlic Shrimp Shot
cucumber, jicama, salsa verde
Shaved Beef Tenderloin
parmesan crisp, roasted garlic aioli, scallion

STATIONS
Artisan Cheese & Charcuterie Display
chef’s selection of 6 gourmet artisan cheeses and gourmet cured meats, fig chutney, roasted nuts, fresh and dried fruits, baguette, flatbreads, lavash
Grilled Vegetable Platter
market vegetables grilled to perfection, scented with evoo and fresh herbs
It’s Italian for ‘Pillow’
shrimp pesto gnocchi with sundried tomatoes, pork belly gnocchi carbonara with fried kale chips, and vegetarian gnocchi with roasted tomato ratatouille

C-LEVEL SOIREE $39.95
HORS D’OEUVRES
Maitake Mushroom Vol Au Vent
roasted garlic, tuscan kale
Belgian Endive Leaf
humboldt fog cheese, dried cherry marmalade
Shrimp Prosciutto Skewer
fresh basil, white balsamic-gold raisin glaze
Thai Green Curry Crab Bisque
blue crab, lemongrass
Crisp Wonton Taco
salmon lomi-lomi, furikake
Shaved Beef Tenderloin
parmesan crisp, roasted garlic aioli, scallion

STATIONS
Lobster Ravioli
fresh tarragon cream, sweet peas, cipollini onions, shiitake mushrooms, bacon lardons, chicharron crumbles
Rack-Of-Lamb
tunisian spiced lamb, pistachio couscous, apple-mint raita, cumin-coriander spice rub
Roasted Pear Salad
young greens, romaine, roasted pears, candied pecans, gorgonzola, balsamic vinaigrette

Staffing, Rental Costs, Administrative Fee, and Applicable Taxes not included in above pricing.

8238 PARKWAY DRIVE, LA MESA, CA 91942 | 619.698.3500
RECEPTION PACKAGES

Food served for a maximum 2 ½ hour period. Minimum order is 25 people. Each package is priced per person.

SAN DIEGO MARKET $46.95

BAJA BREEZE
Tequila Shrimp Tacos
freshly made tortillas, salsa verde, avocado, hot sauce bar
Baja Chardonnay Sautéed Fish
freshly made tortillas, salsa verde, avocado, hot sauce bar

SAN DIEGO BUNZ
Double-Double Mini Burgers
caramelized onions, secret sauce ‘beyond burger’ available for additional cost
Fresh Made Potato Chips
dusted with house-made spice

CALIFORNIA CRAFT
Braised Beef
ipa mustard, roasted garlic mash
Local Stout Braised Pork Sausage & Blonde Ale Poached Chicken Sausages
homemade cured sauerkraut, pickled vegetables, ipa mustard
Pub Pretzel Bites
local beer cheese sauce

FARMER’S TABLE
Whole Roasted Vegetables
cauliflower, broccoli, eggplant, squash, onion, italian salsa verde, balsamic glaze, lemon-tahini sauce, dukkah spice
California Olive Display
tapenades, dips, oil blends, fresh local breads, local olives

PACIFIC ISLANDER
Vegetable Lumpia
sweet chile sauce, sambal oelek chili
BBQ Pork Pancit
thin rice noodles, salt and pepper pork, bok choy, cabbage, carrot, green onion, lime
Fresh Tropical Fruit
pineapple, papayas, mangos

SWEET TREATS
Julian Pie Pails
Chocolate Lava Cake Pail

SAN DIEGO SPARKLE $42.95

HORS D’OEUVRES
Ahi Poke Spoon
sushi grade tuna, wakame, macadamia
Beet Tartare
microgreens, diced baby beets, goat cheese, arugula, candied pecans
Smoked Duck Canape
maple smoked thigh, blueberry, rosemary crostini
Seafood Cocktail
seafood campechana, fresh fish ceviche, shrimp cocktail

STATIONS
Salmon Old Fashioned
bourbon glaze, sweet vermouth cherries, orange gremolata
Ash Dusted Tenderloin
mashed potatoes, crisp vegetables
Farro Risotto
honshimeji mushrooms, braising greens, mascarpone, microgreens
Roasted Pear
young greens, romaine, roasted pears, candied pecans, gorgonzola, balsamic vinaigrette
Butternut Squash Soup
fresh sage, crème fraîche
Boozy Donut Holes
cinnamon-sugar donut holes, bananas foster, cherries jubilee, vanilla gelato

8238 PARKWAY DRIVE, LA MESA, CA 91942 | 619.698.3500

Staffing, Rental Costs, Administrative Fee, and Applicable Taxes not included in above pricing.
LATE NIGHT SNACKS

All sweets and snacks are self-serve displays. Must be ordered for a minimum of 20 people. Items listed under Sweet Treat stations require additional labor of $250 per station to execute.

LATE NIGHT SWEETS

Mini Donuts $3.50 each  
hot fudge dipping sauce

Boozy Donut Holes $4.95 per person  
cinnamon-sugar donut holes, bananas  
foster, dark rum, vanilla gelato, powdered  
sugar donut holes, cherries jubilee, aged  
brandy, vanilla gelato

Los Churros $4.95 per person  
raspberry-filled churros with vanilla crème  
anglaise, dolce de leche-filled churros with  
caramel sauce, served with mexican-spiced  
hot cocoa

Shooter Desserts $2.25 each  
s’mores, banana with vanilla wafer,  
strawberry shortcake, chocolate snickers,  
extreme chocolate  
minimum 10 of each flavor

Continental Trifle $5.00 each  
pound cake, lemon custard, fresh berries

Lava Cakes and Cobblers $2.75 each  
dark chocolate lava, peach cobbler, apple  
crumble  
minimum 10 of each flavor

Cookie Ice Cream Sandwich $4.00 each  
vanilla ice cream

Fresh-Baked Warm Cookie Bar $4.00 each  
chocolate royale, sweet lemon

LATE NIGHT SNACKS

Flavored Popcorn $2.00 each  
cheese, butter, caramel, served in to-go  
minimum 20 of each flavor

Soft Pretzel Bites $4.25 each  
beer cheese, mustard, served in to-go bags

Mini Cali Burrito $6.15 each  
carne asada, french fries, pico de gallo,  
cheddar, flour tortilla, hot sauce

Classic Slider $3.50 each  
choice of one: beef patty, buffalo chicken,  
bbq pork, served with american cheese,  
pickles, ketchup, mustard

SWEET TREAT STATIONS

Brownie Sundae $6.50 per person  
house made decadent super brownies with  
three chocolates, butterscotch and peanut  
butter chips, caramel sauce, hot fudge,  
candied pecans, sliced strawberries, vanilla  
ice cream

Gimme S’more $4.95 per person  
chocolate-dipped waffle cones, toasted  
marshmallow, torched chocolate chip trio

Waffle Sticks $4.95 per person  
sweet belgian style waffle skewers, sugary  
sprinkles, colorful cereal crumbles, hot  
fudge, raspberry coulis, caramel sauce

Crêperie $6.95 per person  
handmade crêpes, mascarpone-ricotta,  
fresh berries, spiced apple compote, nutella  
spread, whipped cream, powdered sugar,  
jams, preserves

Bacon-Bacon-Bacon $9.95 per person  
brown sugar glazed bacon, bacon s’more,  
bacon milkshake, bacon brittle, bacon nut  
mix
BAR PACKAGES

Prices are per person and based on 3 hours/4.5 hours of bar service. Prices valid only through March 2022.

FULL BAR SERVICE

BASIC BAR $15.95/$18.95

SPIRITS
seagram’s vodka, burnett’s gin, castillo rum, evan williams kentucky straight bourbon, clan macgregor scotch whisky, la paz tequila

WINE
salmon creek chardonnay
cedar brook cabernet sauvignon

BEER
bud light, corona, blue moon

TOP SHELF $21.95/$28.95

SPIRITS
titos vodka, bombay gin, bacardi rum, makers mark bourbon, johnnie walker red label, herradura silver tequila

WINE
frog’s leap sauvignon blanc,
sonoma cutrer chardonnay, raeburn pinot noir, treana cabernet sauvignon

BEER
coronado orange ave wit, stone ipa,
karl strauss red trolley, bud light,
angry orchard hard cider

WINE & BEER PACKAGES

HOUSE WINE & BEER $11.95/$14.95

WINE
salmon creek chardonnay
cedar brook cabernet sauvignon

BEER
bud light, corona, blue moon

CRAFT WINE AND BEER $16.95/$22.95

WINE
girls in the vineyard sauvignon blanc, landmark overlook chardonnay, spellbound pinot noir, freakshow cabernet

BEER
coronado orange ave wit, stone ipa,
karl strauss red trolley, bud light,
angry orchard hard cider

ADD SOMETHING EXTRA

BUBBLES
california sparkling $3.00 per person
prosecco $5.00 per person
champagne $12.00 per person

WINE
wine service with dinner $5.00 per person
wine pairing with dinner $15 for 3 wines
wine pairing with dinner $20 for 5 wines

CUSTOM COCKTAILS
welcome/specialty cocktail*
welcome/specialty zero proof libation*

SODA BAR $4.95/$5.75

SOFT BAR $6.50/$7.25
non-alcoholic beverages, mixers, and garnishes

All Bar Packages Include:

non-alcoholic beverages: coca-cola, diet coke, sprite, ginger ale, bottled still and sparkling waters

equipment: bar tables and linen, ice, plastic disposable glassware, beverage napkins, glass wine glasses

(full glassware additional $3.95 per person)

Full Bar Packages Include:

mixers: sweet & sour mix, simple syrup, grenadine, lime juice, tonic water, soda water, grapefruit juice, pineapple juice, orange juice, bitters, salt rim

garnishes: lemons, limes, green olives, cherries, oranges

upgraded garnishes: luxardo cherries, mint, rosemary, orange peel, lemon twist, blue cheese stuffed olives, tajin rim

(add $2.25 per person)

Additional Charges:
state of california abc permit fee, staffing, 20% service charge and local taxes

non-alcoholic beverages:
coca-cola, diet coke, sprite, ginger ale, bottled still and sparkling waters

equipment: bar tables and linen, ice, plastic disposable glassware, beverage napkins, glass wine glasses

(full glassware additional $3.95 per person)

Full Bar Packages Include:

mixers: sweet & sour mix, simple syrup, grenadine, lime juice, tonic water, soda water, grapefruit juice, pineapple juice, orange juice, bitters, salt rim

garnishes: lemons, limes, green olives, cherries, oranges

upgraded garnishes: luxardo cherries, mint, rosemary, orange peel, lemon twist, blue cheese stuffed olives, tajin rim

(add $2.25 per person)

Additional Charges:
state of california abc permit fee, staffing, 20% service charge and local taxes
COMPLIMENTARY

WE ARE PLEASED TO OFFER THESE COMPLIMENTARY SERVICES

- Passionate staff trained to exceed your expectations
- Customized menus as requested
- Site visit and walk through with clients and vendors
- Event Timelines and Diagramming
- Rental Equipment coordination
- Coordination with Reception Venue
- House owned White China, silverware, and tabletop glassware (if size of event permits)
- House line of disposables if china is not needed
- Ivory, White or Black Napkins
- Discount on all Continental Catering owned linens
- Buffet linens and table-scaping aligned with your colors and theme
- For weddings: Cutting and Service of your Cake
- Table Numbers and Stands

OUR COMMITMENT TO SUSTAINABILITY

We value our great Earth and work hard to be as sustainable and fresh as possible. We contribute to our local economy by purchasing from local farms, artisans, and fisheries whenever possible. We are always mindful of our presence in the community and contribute to both local and regional charities. We have a robust recycling program both on our campus and on-site.


TASTINGS
Once your date is set and a venue is secured, we will arrange for a complimentary tasting for up to three guests.

Additional guests can be paid for with a credit card in advance at $50 per guest. If you sign a contract within seven days of the tasting any additional guest fees will be deducted from your final bill.

Tastings are held on Tuesday – Thursday at 11am, 1pm, 3pm, and 5pm and will need to be scheduled three weeks in advance.

EQUIPMENT AND SERVICE WARE
Standard white china, silver flatware, and tabletop glassware is included. Upgraded china and glassware are available at an additional cost per person.

Our linens are available at a discount from typical rental linen fees to our contracted clients.

Rental equipment is at an additional fee for your reception and can be arranged through your preferred vendors, or we can arrange for these directly and add these to your invoice.

STAFFING
In addition to your food cost, your full-service quote will include a staffing fee. This fee will take your specific needs, style, and length of event into consideration.

All events will have an Event Manager, a Culinary Lead, culinary staff based on menu chosen, wait staff, and a culinary steward for safety, sanitation, and cleaning.

Note that we must factor in 4 hours for set up and tear down outside of your event hours. While we will always try to accommodate our client’s budgets, there are certain standards we feel that we must meet with our labor proposals.

All personnel who will work more than 8 hours (including set up and tear down) will be charged at a higher rate. For example, if your event is longer than 4 hours, you will incur some additional staffing fees.

If an event is extended onsite beyond the contracted maximum event times will be subject to additional labor hours per team member.
SOME IMPORTANT ITEMS WE WANT TO SHARE WITH YOU

BAR SERVICES
Complete packages are available for non-alcoholic, beer/wine, and full spirits. Wine glasses are included with our packages.

High-grade disposable ware complimentary.

Bar glassware offered at an additional $3.95 per person.

To promote the safety and wellbeing of your guests, last pour will be 30 minutes before the end of your event. Water will be available to your guests during the last 15 minutes.

CHILDREN & VENDOR MEALS
Menus designed for children ages 2–12 available at $16.95 per person.

Vendor meals will be offered at a $19.00 per person.

Meals will be from the buffet or one of the plated meal options unless a specialty children’s meal is requested.

ALLERGY RESTRICTIONS
Dietary restrictions are taken with the utmost seriousness.

Allergy requests must be submitted at the 10-day guarantee date.

While our kitchen is not an allergen-free environment, we do our utmost best to avoid any allergen cross-contamination.
SOME IMPORTANT ITEMS WE WANT TO SHARE WITH YOU

PLANNING & GUARANTEE
First, tell us your date, time, location, estimated attendance, likes, and desires. We will design a custom menu proposal for you, then we can chat further to set up planning, and schedule a tasting meeting.

Once the tasting is completed and you love us, you will be asked to sign a contract and provide a deposit within two weeks to secure your date. Remember your date is only tentative, until we receive your deposit. We will have numerous phone and email interactions, walkthroughs, and in person meetings to plan your fabulous event and ensure all your questions are answered.

6 weeks before your event you will be asked to update your estimated attendance and answer a series of tie-down questions so we can begin our final preparation phase.

10 business days (Monday – Saturday) prior to your event you will be asked for your guarantee. If we do not hear from you on the specified date, your original estimate shall be considered your guarantee.

You may not reduce your guarantee from that point on, but you will be able to add to it within reason up to 72 hours before your event.

If you need to add guests within the last 72 hours, we will do everything possible to accommodate you, but we may have to make some substitutions due to the short notice.

Onsite you will have one of our experienced event managers work with your wedding coordinator, event planner or appointed representative to oversee all the details of your event catering.

MINIMUMS & FEES FOR DELIVERY
$250 in food sales at any time.

$30 Fee for up to 15 miles. Beyond 15 miles there is a charge of $3.00 per mile.

MINIMUMS FOR FULL-SERVICE CATERING
$600 in food sales for daytime, Monday through Friday.

$1,000 in food sales for evenings, Monday through Thursday.

$1,500 in food sales for Friday night or any time of day on Saturday or Sunday.

Staffing, Rental Costs, Administrative Fee and Applicable Taxes not included in above pricing.
SOME IMPORTANT ITEMS WE WANT TO SHARE WITH YOU

TAX, ADMINISTRATION FEE, & GRATUITY
California sales tax will be added to all events.

Administration Fee is non-negotiable and covers all additional administrative fees that are involved in the planning, developing, and execution of our catering operations.

Administration fee is subject to taxation.

If you have received exceptional service and would like to offer a gratuity/tip to our staff, they are always appreciated. Please feel free to submit it to your account sales manager or event manager and they will distribute it according to your request.

TERMS & CONDITIONS
25% deposit required with the initial contract to secure your date.

25% deposit required 4 months from the event date.

If you book within 4 months from your date a 50% deposit will be required.

Balance of the estimated charges will be tallied upon receipt of your guarantee 10 business days (Monday – Saturday) prior to your event. You will be responsible to submit the remaining balance in full no later than 7 business days (Monday – Saturday) prior to your event.

If a deposit or final payment is not received upon the due date, nor has there been a request for delay, the event may be subject to cancellation.

If you cancel 9 months or farther out from your event date, your deposit will be returned in full. If you cancel 6–9 months out from your date, your deposit will be returned less a 10% administrative fee. If you cancel 45 days–6 months out from your event date, your deposit will be returned less 50%. If you cancel within 45 days of your event, your deposit is non-refundable.