2023-2024

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.

Catering Contact:
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Day-Of Coordinator
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HORS D’OEUVRES MENU

Your choice of: Three or Six appetizers

~ APPETIZERS ~

Popular Displays:

Seasonal Fruit Display – Assorted Fresh Fruit, Watermelon, Cantaloupe, Honeydew, Strawberries and Grapes (fruits will vary pending the season)
Fresh Cut Garden Vegetable Display – Dips include: Chipotle Ranch, Onion Dip, Ranch, and Blue Cheese (choose two)
Assorted Gourmet Cheese and Cracker Display – Assorted Domestic and Imported Cheese, and Cheese Wheels
Shrimp Cocktail Display – served with a Horseradish Cocktail Sauce
Homemade Tortilla Chips – served with Fresh Salsa and Guacamole

Small Bites:

Asparagus Spears - puff pastry wrapped asparagus
Caprese Tasters – Cherry Tomatoes, Fresh Mozzarella ball and Basil skewers with balsamic glaze
Stuffed Mushrooms – Stuffed with Crab, Breadcrumbs, Mozzarella and Romano Cheese
Bruschetta – Roma Tomatoes, Mozzarella and Basil, Served on Toasted Baguettes
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
Coconut shrimp- Encrusted with toasted coconut and deep-fried
California Rolls – Crab, Carrot, Cucumber, Cream Cheese and Rice, wrapped in Seaweed

Small Sandwiches & Wraps:

Lettuce Wraps – Beds of Lettuce with Chicken, Water Chestnuts, Celery and Carrots. Served with Hoisin Sauce
Cocktail Sandwiches – Smoke Ham Spread, Chicken Walnut Salad, Turkey and Swiss, Cream Cheese and Pimento. Served on Petite Croissants
Tenderloin Mini-Sandwiches – Tender Pork Loin served on Rolls with a Light Orange Marmalade Sauce
Spring Rolls – Rolled rice paper with leaf lettuce, vermicelli noodles, mint, carrots, cucumber, and cilantro with your choice of tofu, chicken or shrimp and dipping sauce.

Three Appetizers $14.50 per person
Six Appetizers $29.00 per person
Minimum of 30 guests

18% service charge, 7.75% CA sales tax & 4% event assessment fee applies to all event services
BUFFET/PLATED MENU
Minimum of 30 guests

Your choice of: 2 entrees, 2 sides, 1 bread, 1 salad & 1 dessert
Includes: Coffee service (Regular and Decaf), china plates, stainless steel flatware, white linen napkins & water goblets

~ ENTREES ~
(Choice of 2)

Chicken Entrees:
- Chicken Breast Boneless – Served with Sun Dried Tomatoes Sauce
- Fried Chicken (Boneless Breast) – Spicy Battered Chicken Breast
- Southern BBQ Chicken – Chicken Quarters with Tangy BBQ sauce

Beef & Pork Entrees:
- Traditional Pork Roast – Slow Roasted Pork Roast with Mushroom Gravy
- 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

Fish & Vegetarian Entrees:
- Grilled Salmon – with Lemon Dill Pepper
- Baked Tilapia - Choose One: (zesty lemon herb or Panko encrusted)
- Ratatouille - Bright and chunky vegetable stew, rich with olive oil and fragrant with garlic and herbs
- Grilled Tofu -

Italian Flavors:
- 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

Mexican Flavors:
- Sizzling Fajitas - Chicken or Beef served with Flour and Corn Tortillas
- Enchiladas – Chicken or Cheese Enchiladas

Asian Flavors:
- Chicken or Tofu Teriyaki – Tender Boneless Chicken Breast or Tofu
- Lo Mein Noodles - with vegetables and choice of either chicken, beef or tofu

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~ SIDES ~
(Choice of 2)

Vegetables Sides:
- French Green Beans
- Mixed Garden Veggies
- Baked Potatoes
- Scalloped Potatoes
- Red Roasted Potatoes
- Garlic Mashed Potatoes

Rice & Beans:
- Spanish Rice
- Dirty Rice
- White Rice
- Black Beans
- Ranch Beans
- Refried Beans
- Wild Rice Pilaf

Noodle (Choose One):
- Penne
- Rotini
- Farfalle

Sauce (Choose One):
- Alfredo
- Pesto
- Marinara

~ BREAD ~
(Choice of One)
- Garlic Bread
- Breadsticks
- Assorted Roll
- Cornbread w/ Honey Butter

~ SALADS ~
(Choice of One)
- Caesar Salad
- Tossed Green Salad
- Pasta Salad
- Blue Cheese Chopped Salad
- Apricot Salad w/ Raspberry Vinaigrette
- Cole Slaw

~ DESSERT ~
(Choice of One)
- Cookies
- Brownies
- Lemon Bars
- Sheet Cake

$34.00 per person for buffet
$42.00 per person for plated dinner
Minimum of 30 guests

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

Seating Table Linens Colors ($10 per linen): Red, Hunter Green, Royal Blue, Navy Blue, White and Black

Custom Linen Colors Special Ordered at additional cost

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. Professional attired service staff dressed in black and white.

Allergy Restrictions: Dietary restrictions are taken with the utmost seriousness. Allergy requests must be submitted 30 days before the event. While our kitchen is not an allergen-free environment, we do our utmost best to avoid any allergen cross-contamination.

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