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’OŒUVRES

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

FROM THE OCEAN
Ahi Poke Spoon $3.25 sushi grade tuna, wakame seaweed, chopped macadamia
Seared Crab Cakes $4.75 blue crab, remoulade sauce
Coconut Shrimp $3.50 pineapple-mango sauce
Shrimp Prosciutto Skewer $4.25 fresh basil, white balsamic golden raisin glaze
Garlic Shrimp Shot $4.25 cucumber, jicama, radish, salsa verde
Ginger Salmon Chopstick $4.25 tamari infused horseradish
Fresh Fish Ceviche $3.75 fresh seasonal white fish, blue corn chip
Seared Ahi Chopstick $3.50 wasabi cream, togarashi
Seared Ahi Wonton $4.25 garlic lime aioli, candied ginger slaw, scallions
Thai Green Curry Crab Bisque $4.25 blue crab, lemongrass
Crisp Wonton Taco $4.50 salmon lomi-lomi or ahi, furikake

ON THE OCEAN
Ancho Chicken Empanada $5.50 chipotle aioli
Bacon Wrapped Chicken Skewer $3.00 candied bacon, house buttermilk dressing
Mini Chicken & Waffles $4.25 crispy bite-sized fried chicken, mini waffle, red hot honey syrup
Mini Chicken Pot Pie Demitasse $2.75 puff pastry crouton
Southwest Chicken Eggroll $4.50 avocado mousse, microgreens
Fines Herbes Lemon Chicken Skewer $2.75 shallot chardonnay crème
Caribbean Jerk Chicken Bite $3.25 avocado tzatziki, plantain chip
Smoked Duck Canape $3.75 maple smoked thigh, blueberry, rosemary crostini
Crispy Duck Lumpia $5.25 smoked duck, thai chili sauce
Peruvian Chicken Strata $3.50 braised chicken, roasted tomato and corn relish, avocado, cilantro

ON THE WING
Shaved Beef Tenderloin $3.50 parmesan crisp, roasted garlic aioli, scallions
Short Rib Flauta $3.25 pipián-mole beef, avocado crema
Korean BBQ Beef Brochette $3.50 kimchi ketchup
Bacon Jam $2.75 brioche crisp, goat cheese, chive
Rosemary Lamb Brochette $3.25 cucumber yogurt raita
Bacon Mushroom Caps $2.50 bacon-onion ragout, smoked gouda
Pork Bao $4.75 hoisin sauce
Beef Wrapped Asparagus $4.25 teriyaki beef, furikake
Moroccan Beef Kabob $3.00 avocado tzatziki
Dolma $4.25 beef with lemon sauce

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

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

FROM THE FARM

Apple Brie Brûlée Spoon $2.75
candied pecans

Avocado Toast $2.75
multi-grain bread, lemon agrumato, radish, microgreens

Basil Pesto Arancini $3.50
spicy arrabbiata sauce, italian cheeses

Belgian Endive Leaf $3.25
humboldt fog cheese, dried cherry marmalade

Cambazola Tart $3.50
spiced pistachio, fig jam

Curried Cauliflower Samosa $4.25
potato, peas, mango chutney

Deviled Eggs $2.50
green tomato relish

Heirloom Carrot Crudité $3.00
rainbow baby carrots, lemon-poppyseed hummus, sunflower seeds, quinoa

Italian Parmesan Pocket $3.50
red bell pepper, caramelized onion, artichoke pesto, arugula, fontina, asiago

Jicama Ceviche $2.50
avocado, cucumber, lime, bell pepper, blue corn tortilla chip

Maitake Mushroom Phyllo Cup $3.25
roasted garlic, tuscan kale

Mediterranean Bruschetta $2.50
tomato, olive, basil, savory crostini, evoo

Vegetable Dolma $3.25
with lemon sauce

Mushroom Bisque $3.50
truffle whip

Poblano Rajas Flauta $2.50
grilled corn, roasted poblanos, mexican cheeses

Potato Stack $3.25
spinach, boursin crème fraîche

Strawberry Biscuit $3.00
goat cheese, apple cider reduction

Spanakopita $4.25
phyllo, feta, spinach

Tomato Basil Bisque $3.50
grilled cheese triangle

Asian Vegetable Summer Roll $4.50
crisp vegetables, rice paper, peanut sauce

Vegetable Pot Sticker $3.25
hoisin sauce

Portobello Bao $4.75
crisp marinated vegetables
All stations are live culinary interaction stations except Cheeses, Charcuterie, Mediterranean and Greengrocer. Prices are per person. Minimum order per station is 25 people.

**Artisan Cheeses** $13.75  
chef's selection of six gourmet artisan cheeses, fig chutney, roasted nuts, fresh and dried fruits, baguette, flatbreads

**Traditional Cheeses** $8.75  
cheddar, jack, swiss, havarti, muenster, blue cheese, grapes, crackers, baguette

**Continental Charcuterie** $13.95  
sopressata, prosciutto, capicola, dry salami, seasonal sausage, olive tapenade, cherry bourbon chutney, whole grain mustard, crackers, pretzel bread

**Mediterranean Display** $8.50  
traditional hummus, roasted red pepper hummus, italian cheese torte, olives, dried dates, pita chips, lavash

**Greengrocer** $8.00  
roasted pear salad with displays of grilled and marinated vegetables

**Chips, Salsa, Guacamole** $6.25  
fresh guacamole, pico de gallo, roasted hot salsa, corn tortilla chips

**Barrio Logan Street Tacos** $9.95  
carne asada, pollo al pastor, cotija, lime, chipotle aioli, avocado crema, corn tortillas, pickled jalapeños, salsas

**Ancho Chicken Martini** $7.25  
roasted chicken, ancho chile red sauce, cheesy hominy grits, chipotle crema, cilantro, green onions

**Baja Martini Station** $7.75  
roasted chicken fajita, corn cake, shredded cabbage, cheddar, chipotle sour cream, cilantro, guacamole, salsa trio

**The Baker Boyz** $8.75  
foil-wrapped baked potatoes, beer cheese sauce, bacon, onion straws, scallions, broccoli, sour cream, sweet butter, spice shakers

**The Pub** $16.75  
corned beef, swiss, coleslaw on pretzel slider, beer battered fish, boneless bbq chicken fingers, pub potatoes, tarter sauce, malt vinegar

**BBQ Mac Attack** $10.75  
pulled pork, grilled corn salsa, mac & cheese, fried onions, scallions, house bbq sauce

**Bunz** $13.25  
stout braised short rib, gorgonzola, crispy onion, fried chicken, coleslaw, roasted garlic aioli, hot sauce bottles, tater tots, ketchup

**Caribbean Fire Pot** $9.95  
jerked chicken, sambal sauce, red beans and rice, hot sauces  
substitute shrimp $14.25, half and half $11.95

**Citrus Salmon** $20.75  
oven roasted salmon, toasted fennel, buttery citrus sauce, crisp shaved fennel, rice medley

**El Gaucho** $14.95  
south american grill chimichurri, grain mustard, sweet tomato chutney, fresh corn tortillas, santa maria beef tri-tip, house-smoked turkey, roasted cauliflower, zucchini, baby tomatoes  
substitute torta rolls for tortillas by request

**Fry Bar** $9.50  
seasoned fries, beer cheese, white cheddar cheese sauce, bacon bits, chives, ketchup, sour cream, ranch dressing  
seasoned & sweet potato fries $10.50

**Empanadas** $14.95  
pork carnitas, latin ancho chicken, and black bean empanadas, cilantro rice, mango salsa, esquites salad

**Pacific Rim** $14.95  
vegetable pancit, char siu pork belly, fried korean chicken drumettes

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8238 PARKWAY DRIVE, LA MESA, CA 91942 | 619.698.3500
## STATIONS

All stations are live culinary interaction stations except Cheeses, Charcuterie, Mediterranean and Greengrocer. Prices are per person. Minimum order per station is 25 people.

### Farro Risotto $11.50
honshimeji mushrooms, braising greens, mascarpone, herb garnish, roasted vegetables, shaved parmesan
*add chicken skewer $17.00*

### Fit to Be Thai’d $14.25
minced chicken pad thai with toasted peanuts, fresh summer roll with chilled shrimp, green papaya salad

### The Heartland $19.50
blackhouse oatmeal stout braised beef short rib, fried onions, garlic mashed potatoes
*substitute meatloaf $12.75*

### Kabob-ulous $14.50
beef, chicken, and vegetable kabobs, israeli couscous, cucumber-mint raita

### It’s Italian for ‘Pillow’ $13.95
pork belly gnocchi carbonara with fried kale chips, shrimp pesto gnocchi with sundried tomato, vegetarian gnocchi with roasted tomato ratatouille, garlic-parmesan bread sticks

### Shrimp Continental $16.75
poblano cheese grits, candied bacon

### La Plancha $10.95
*add chicken skewer $17.00*
cast iron flat-grill barbacoa quesadilla, green chili, mango and cheese quesadilla, chicken amarillo and manchego quesadilla, grilled corn salsa, pico de gallo, sour cream, avocado crema

### Tacos $10.50
tater tots, beef machaca, onion, fresh cilantro, red and green salsas, cotija cheese, queso fundido, avocado crema, pickled jalapeños and carrots, hot sauce
*substitute tortilla chips for tots by request*

### Pasta and More Pasta $9.50
penne pasta, gemelli pasta, bolognese sauce, vegetarian vodka sauce, parmesan, focaccia

### Pho-Get-About-It $12.75
braised beef pho with star anise beef broth, roasted tofu pho with homemade vegetable-mushroom broth, served with vermicelli rice noodles, bean sprouts, jalapeños, thai basil, shaved onion, hoisin, chili sauce

### Poke 5-O $16.75
hawaiian style poke with sushi-grade ahi, poke glaze, wasabi aioli, boom-boom sauce, wakame seaweed salad, edamame, nori, seasoned sushi rice

### SoCal Sliders $9.50
(2) single or (1) double burger, cheese, pickles, onions, kettle chips
*substitute “beyond burger” $12.50*

### Tuscan Table $9.50
brie, fig, and prosciutto with balsamic drizzle flatbread, spicy sausage, roma tomatoes, buffalo mozzarella, and fresh basil flatbread, spinach, mushroom, and caramelized onion flatbread, calabrian chili oil, shaved parmesan
*arugula salad +$3.25, antipasto salad +$5.25, olive bar +$2.25*
### CARVING STATIONS

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

**BEEF**
- **Smoked Beef Tri-Tip** $16.75  
  stout demi, chimichurri, house steak sauce
- **Chili Rubbed Flank Steak** $21.50  
  achiote lime sauce
- **Gochujang Ribeye** $27.75  
  black garlic jus, kimchi ketchup
- **Rosemary Roasted Beef Tenderloin** $24.25  
  port wine demi, horseradish cream, italian salsa verde

**POULTRY**
- **Sage Roasted Turkey Breast** $10.95  
  confit duck fat, house turkey gravy, red onion marmalade
- **Smoked Chicken Breast** $11.50  
  house bourbon barbecue glaze, buttermilk dressing, hot sauces

**PORK**
- **Herb Crusted Pork Loin** $16.25  
  whole-grain mustard cream, green apple relish
- **Chipotle Roasted Pork Shoulder** $9.95  
  corn muffins, achiote lime sauce, green apple-coriander chutney
- **Porchetta** $12.25  
  spicy pepperonata, italian rolls
- **Brown Sugar Glazed Ham** $10.95  
  charred pineapple relish
- **Mesquite Grilled Pork Belly** $15.75  
  grilled corn salad, honey bbq sauce

**SIDES**
- Rice Pilaf
- Garlic Mashed Potatoes
- California Crunch Salad
- Grilled Vegetables
- Roasted Fingerling Potatoes

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PLATED MEALS

Plated Meal Price includes Salad selection, Fresh Seasonal Vegetables, Artisan Rolls, 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

Peruvian Chicken Strata
braised chicken, roasted tomato and corn relish, avocado, cilantro

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, plantain chips

Fines Herbes Lemon Chicken Skewer
shallot chardonnay crème

Garlic Shrimp Shot
cucumber, jicama, salsa verde

Korean BBQ Beef Brochette
kimchi ketchup

Mediterranean Bruschetta
tomato, olive, basil, savory crostini, evoo

Short Rib Flauta
pipian-mole beef, avocado crema

SALAD SELECTIONS
one selection included

Citrus Salad
grapefruit, avocado, hearts of palm, tarragon vinaigrette

Sicilian
arugula, oranges, shaved fennel, pomegranate seeds, citrus vinaigrette

Arugula and Frisée
fresh berries, blue cheese, candied pecans, balsamic 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

Caesar
blistered cherry tomatoes, black pepper parmesan frico, caesar dressing

Roasted Pear
young greens, romaine, roasted pears, gorgonzola, candied pecans, raspberry, balsamic vinaigrette

Mediterranean Chop
chickpeas, cucumber, grape tomatoes, chard, shaved red onion, kalamata olives, broccoli, fresh herbs, white wine vinaigrette

Summer Salad
butter lettuce, grilled peaches, manchego, champagne peach vinaigrette
seasonal - available summer only

Heirloom Caprese
watermelon radish, fresh mozzarella, olive tapenade, basil vinaigrette

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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** $40.25
polenta, fontina cheese sauce, fresh sage, pan jus

**Preserved Lemon Chicken** $39.75
orzo pasta, greek yogurt, toasted pistachio, arugula pesto, cucumber, fresh oregano, feta

**Chicken Schnitzel** $36.75
herb spaetzle, lemon shallot cream

**Parmesan Crusted Chicken** $36.75
garlic herb potatoes, pomodoro

**Miso Mushroom Chicken** $43.25
hokto kinoko mushrooms, shiro miso, chinese long beans, potato purée, black garlic-nori butter

**Chicken Cuscinetti** $43.25
spinach, mozzarella, pine nuts, yellow tomato basil sauce, orzo pasta

**Duck Confit** $59.25
white bean cassoulet, haricots verts, baby onions, sweet tomato chutney

**Salmon ‘Old Fashioned’** $50.75
bourbon glaze, sweet vermouth cherries, orange gremolata, potato purée

**Toasted Fennel Citrus Salmon** $49.50
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** $59.95
coconut rice, pineapple salsa, peppadew pepper coulis

**Honey Glazed Yellowtail** $44.50
jasmine rice, soy ginger glaze, grilled bok choy, sesame furikake

**Caribbean Grilled Mahi Mahi** $56.95
spicy tomatoes, scallion rice

**Pan Roasted Kampachi** $63.25
charred pineapple, roasted fingerling potatoes, braised swiss chard

**Lobster Ravioli** $48.50
fresh lobster, tarragon cream sauce, sweet peas, cipollini onions, shiitake mushrooms, bacon lardons, chicharron crumbles

**House-Marinated Pork Loin** $42.50
red onion cherry marmalade, grilled corn succotash, sweet potato purée

**Tunisian Spiced Rack-Of-Lamb** $57.50
pistachio couscous, apple-mint raita, cumin-coriander spice rub

**The Continental Short Rib** $48.50
housemade red wine demi-glace, garlic mashed potatoes

**Crafted Beef Short Rib** $50.75
stout, roasted poblano, dates, hominy grits, mezcal demi-glace

**Grilled Flat Iron Steak** $54.00
yukon potato smash, warm bacon-onion vinaigrette, manchego crumbles, chimichurri drizzle

**Filet Mignon** $60.95
dauphinoise potatoes, bourbon peppercorn sauce

**Beef Tenderloin** $57.50
chive whipped yukon potato, golden beets, red wine demi-glace

**Short Rib Lollipop** $48.50
polenta, broccoli
PLATED MEALS

**Grilled Eggplant** $32.25  
cannellini beans, lentils, roasted tomato ragout, tuscan kale

**Roasted Cauliflower Steak** $33.95  
lemon tahini sauce, pine nut and currant freekeh, fresh seasonal vegetables

**Vegan Paella** $33.95  
grilled tofu, soyrizo, saffron rice, roasted vegetables

**Stuffed Pasilla Pepper** $33.50  
vegetables, cheese, corn, rice with roasted cumin tomatoes, cilantro

KIDS MEALS

**Chicken Fingers** $20.75  
mac and cheese, corn

**Hamburger** $20.75  
tater tots, corn

**Hot Dog** $20.75  
tater tots, baked beans

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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** $57.50
beef tenderloin, preserved lemon shrimp scampi, port wine demi-glace, caper berries, point reyes blue cheese, yukon gold potato mash

**The Continental Duet** $52.95
braised short rib, red wine demi-glace, garlic roasted shrimp, whipped yukon potatoes

**Chicken and Salmon** $48.50
parmesan crusted chicken breast and pan seared salmon, forbidden rice, shaved brussels, chicken jus, balsamic glaze, toasted basil crumb

**Chicken and Short Rib** $52.50
prosciutto wrapped sage chicken, chianti braised short rib, butter poached fingerling potatoes, creamy fontina sauce, house demi-glace

**Flat Iron and Crab Cake** $59.25
grilled beef flat iron steak, chesapeake style crab cake, oven roasted corn salad, fried smashed potatoes, whole-grain mustard cream

**Filet and Salmon** $63.25
porcini dusted petite filet and lemon thyme roasted salmon, caramelized fennel and onion, red lentils, bone marrow butter, garlicky gremolata

**Short Rib and Salmon** $58.75
braised beef short rib with red wine demi-glace, salmon filet, sweet vermouth cherries, whipped yukon potatoes

**PLATED DESSERTS**

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

**Chocolate Peanut Butter Mousse Cake**
chocolate sauce

**Hazelnut Cake**
chocolate-hazelnut mousse, toasted pistachios, brownie crumble

**Tiramisu Mousse Cake**
tiramisu cake, cocoa powder, chocolate sauce drizzle

**Strawberry White Chocolate Cake**
white chocolate mousse, berry compote, fresh strawberries, sponge cake

**Seasonal Fruit Tart**
sweet tart crust, pastry cream, fresh fruit

**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**
additional $3.50 per person

**Triple Chocolate Mousse Cake**
berry coulis

**Chocolate Pyramid**
hazelnut chocolate mousse, chocolate ganache, chocolate sauce, fresh raspberries

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

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BUFFETS

Minimum 30 people, priced per person. Buffets include Artisan Rolls and 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 $6.95 to the entrée price. Fully customized Buffets starting at $52.00++ can be designed by our Executive Chef to your specification.

COCKTAIL HOUR
(select up to four hors d’oeuvres)

- **Peruvian Chicken Strata**
  braised chicken, roasted tomato and corn relish, avocado, cilantro

- **Apple Brie Brûlée 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, plantain chips

- **Fines Herbes Lemon Chicken Skewer**
  shallot chardonnay crème

- **Garlic Shrimp Shot**
  cucumber, jicama, radish, salsa verde

- **Korean BBQ Beef Brochette**
  kimchi ketchup

- **Mediterranean Bruschetta**
  tomato, olive, fresh basil, savory crostini, evoo

- **Short Rib Flauta**
  pipian-mole beef, avocado crema

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THE CONTINENTAL BUFFET $52.95

- **Roasted Pear**
  young greens, romaine, roasted pears, candied pecans, gorgonzola, raspberries, balsamic vinaigrette

- **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

- **Garlic Mashed Potatoes**
  Fresh Seasonal Vegetables

- **Roasted Zucchini**
  oven roasted tomato, pepper, onion and sofrito

- **Korean BBQ Beef Brochette**
  kimchi ketchup

- **Mediterranean Bruschetta**
  tomato, olive, fresh basil, savory crostini, evoo

- **Short Rib Flauta**
  pipian-mole beef, avocado crema

- **Roasted Pear**
  young greens, romaine, roasted pears, candied pecans, gorgonzola, raspberries, balsamic vinaigrette

- **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

- **Garlic Mashed Potatoes**
  Fresh Seasonal Vegetables

- **Roasted Zucchini**
  oven roasted tomato, pepper, onion and sofrito

**may substitute one entree for:**

- **Toasted Fennel Citrus Salmon**
  oven roasted salmon, toasted fennel, buttery citrus, crisp shaved fennel

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TEX MEX $42.50

- **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

- **Borracho Beans**
  Spanish Rice
  grilled corn, sweet peas, fresh cilantro, tomato chili sauce

- **Roasted Zucchini**
  oven roasted tomato, pepper, onion and sofrito

- **Fresh Flour Tortillas**
  red and green salsas quemada

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BUFFETS

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DAY AT THE SPA $54.75

Spa Salad
baby greens, mint, 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

Tikka-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 $48.50

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 $48.50

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

Roasted Carrot Salad
mint, garlic, mediterranean olive oil

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
granity 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 $6.95 to the entrée price.

Fully customized Buffets starting at $52.00++ can be designed by our Executive Chef to your specification.

PACIFIC PALATE $42.00
Vegan Larb Salad
bean thread noodles, mae ploy sweet chili dressing, young greens
Pineapple Slaw
napa cabbage, green onion, matchstick carrots, cilantro, mint
Chicken Adobo
braised chicken, peppercorns, garlic, coconut
Gochujang Smoked Brisket
kimchi ketchup
Roasted Tofu
chinese long beans, hokto kinoko mushroom sauce
Jasmine Rice
lemongrass, pickled ginger, nori strips
Sauteed Daikon Carrots
thai basil, sesame seeds

ITALIAN RIVIERA $54.00
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 tomatoes, fresh basil, mozzarella ciliegine, pearl pasta, white balsamic vinaigrette
Chicken Marsala
fresh sage, marsala pan jus
Chianti Braised Beef Short Ribs
house made chianti demi-glace
Grilled Eggplant
cannellini beans, lentils, roasted tomato ragout, tuscan kale
Mushroom Risotto
crémini mushrooms, roasted garlic, fresh herbs

RUSTIC COMFORT $43.75
Steakhouse Salad
fresh greens, blue cheese, black olive, cucumber, tomato, balsamic vinaigrette, homemade buttermilk dressing
Baked Potato Salad
red skinned potatoes, green onion, cheddar, broccoli florets, bacon crumbles, sour cream dressing
House Made Buttermilk Fried Chicken
Craft Meatloaf
all-natural pork and beef, crémini mushrooms, cipollini onions, blackhouse oatmeal stout gravy
Mac and Cheese
three cheese
Peas & Carrots
sweet peas and carrots

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 $6.95 to the entrée price. Fully customized Buffets starting at $52.00++ can be designed by our Executive Chef to your specification.

VEGETARIAN BOUNTY $35.25
Quinoa Salad
roasted mediterranean vegetables, arugula, kalamata olive, pickled red onion, fresh basil vinaigrette
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

SOCAL $34.50
Coleslaw
cilantro lime dressing
Roasted Corn and Poblano Salad
Build Your Own Tacos
beef and chicken, corn tortillas, shredded cheese, sour cream, avocado crema, pico de gallo, salsa verde
Cheese Enchiladas
salsa, sour cream
Mexican Rice
Pinto Beans

BUFFET DESSERT SELECTIONS
Strawberry White Chocolate Cake
white chocolate mousse, berry compote
Signature Loaded Brownies
caramel, fudge, nuts
Vegan Chocolate Avocado Mousse
raspberries, mint
Cinnamon Churros
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
Warm Apple Cobbler
with whipped cream
Mini Cupcakes
red velvet, chocolate, vanilla, carrot cake

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.

UBRN HAPPY HOUR $29.50
HORS D'ŒUVRES
Garlic Shrimp Shot
cucumber, jicama, radish, 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

HORS D'ŒUVRES
Apple Brie Brûlée Spoon
candied pecans
Smoked Duck Canape
maple smoked thigh, blueberry, rosemary crostini
Seared Crab Cakes
blue crab, remoulade sauce
Seared Ahi Wonton
garlic lime aioli, candied ginger slaw, scallion
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
Street Food Station
pork belly taco, wagyu beef slider, portobello bao bun

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

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

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

*Additional charge applies.

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Staffing, Rental Costs, Administrative Fee, and Applicable Taxes not included in above pricing.
SOUTHERN COMFORT $39.75
HORS D’OEUVRES
Bacon Wrapped Chicken Skewer
candied bacon, house buttermilk dressing
Tomato Basil Bisque
garled cheese triangle
Deviled Eggs
green tomato relish
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
Fried Chicken and Waffles
crispy waffles, buttermilk fried chicken filets, bourbon maple sauce, crispy bacon topping
BBQ Mac Attack
pulled pork, grilled corn salsa, mac & cheese, fried onion, scallions, house bbq sauce

DOWNTOWN SOCIAL CLUB $55.25
HORS D’OEUVRES
Heirloom Carrot Crudité
rainbow baby carrots, lemon-poppy hummus, sunflower seeds, quinoa
Apple Brie Brûlée Spoon
candied pecans
Korean BBQ Beef Brochette
kimchi ketchup
Seared Crab Cakes
blue crab, remoulade sauce

STATIONS
Artisan Cheese Display
chef’s selection of six gourmet artisan cheeses, fig chutney, roasted nuts, fresh and dried fruits, baguette, flatbreads
Farro Risotto
honshimeji mushrooms, braising greens, mascarpone, microgreens
Kabob-ulous
beef, chicken, and vegetable kabobs, israeli couscous, dolma, cucumber-mint raita

THE COUNTY FAIR $45.95
Corn Dogs
cheese sauce, ketchup, mustard
Dirty Dogs
all beef hot dog wrapped in maple bacon, caramelized onions, jalapeños
Bunz
stout braised short rib slider with gorgonzola and crispy onions, fried chicken slider with coleslaw and roasted garlic aioli, both served with hot sauce bottles, tater tots, ketchup ‘beyond burger’ option available for additional cost
Tachos
tater tots, beef machaca, red and green salsas, onion, fresh cilantro, cotija cheese, queso fundido, avocado crema, pickled jalapenos and carrots, hot sauce
Crazy Corn on The Cob
buttermilk steamed corn kabobs, 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 $53.50

HORS D’OEUVRES
Belgian Endive Leaf
humboldt fog cheese, dried cherry marmalade
Avocado Toast
rustic multi-grain bread, lemon agrumato, radish, microgreens
Jicama 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, chives

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

THE “RAT PACK” $52.95

HORS D’OEUVRES
Maitake Mushroom Phyllo Cup
roasted garlic, tuscan kale
Basil Pesto Arancini
spicy arrabiata sauce, italian cheeses
Cambazola Tart
spiced pistachio, fig chutney
Garlic Shrimp Shot
cucumber, jicama, radish, salsa verde
Shaved Beef Tenderloin
parmesan crisp, roasted garlic aioli, scallion

STATIONS
Artisan Cheese and Charcuterie Display
chef’s selection of six gourmet artisan cheeses and charcuterie, fig chutney, roasted nuts, fresh and dried fruits, baguette, flatbreads
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, vegetarian gnocchi with roasted tomato ratatouille, garlic-parmesan bread sticks

C-LEVEL SOIREE $55.25

HORS D’OEUVRES
Maitake Mushroom Phyllo Cup
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 Salmon Taco
salmon lomi-lomi, furikake
Shaved Beef Tenderloin
parmesan crisp, roasted garlic aioli, scallion

STATIONS
Orecchiette Pasta
tarragon lobster cream sauce
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, raspberries, balsamic vinaigrette, dinner roll, butter

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

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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 $56.50

BAJA BREEZE
Shrimp Tacos
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
local beer gravy, roasted garlic mash

PACIFIC ISLANDER
Vegetable Lumpia
sweet chili sauce, sambal oelek chili

Pancit
thin rice noodles, salt and pepper chicken, bok choy, cabbage, carrot, green onion, lime

Fresh Tropical Fruit
pineapple, papayas, mangos

SWEET TREATS
Apple Pie Cobbler
Chocolate Lava Cake

SAN DIEGO SPARKLE $66.75

HORS D’OEUVRES
Ahi Poke Spoon
sushi grade tuna, wakame, macadamia

Maitake Mushroom Phyllo Cup
roasted garlic, tuscan kale

Bacon Jam
brioche crisp, goat cheese, chive

Seafood Cocktail
seafood campechana, fresh fish ceviche, shrimp cocktail

SEAFOOD STATION
Salmon ‘Old Fashioned’ + Grilled Shrimp
bourbon glaze, sweet vermouth cherries, orange gremolata, mashed potatoes, crisp vegetables

RISOTTO STATION
Farro Risotto
honshimeji mushrooms, braising greens, mascarpone, microgreens

SALAD & SOUP STATION
Roasted Pear
young greens, romaine, roasted pears, candied pecans, gorgonzola, raspberries, balsamic vinaigrette

Butternut Squash Soup
fresh sage, crème fraîche

DESSERT STATION
Boozy Donut Holes
glazed donut holes, bananas foster, cherries jubilee, vanilla ice cream

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

- **Mini Donuts** $5.50 each
  - hot fudge dipping sauce
- **Los Churros** $4.75 per person
  - cinnamon sugar churros with caramel sauce and vanilla crème anglaise
- **Shooter Desserts** $5.25 each
  - rotating seasonal variety
- **Lava Cakes and Cobblers** $4.25 each
  - dark chocolate lava, peach cobbler, apple crumble
  - *minimum 10 of each flavor*
- **Cookie Ice Cream Sandwich** $4.75 each
  - vanilla ice cream
- **Fresh-Baked Warm Cookie Bar** $5.75 each
  - chocolate royale, sweet lemon

## LATE NIGHT SNACKS

- **Flavored Popcorn** $2.95 each
  - cheese, butter, caramel
  - served in to-go bags
  - *minimum 20 of each flavor*
- **Soft Pretzel Bites** $5.25 each
  - beer cheese, mustard
  - served in bamboo boats
- **Mini Cali Burrito** $7.50 each
  - carne asada, french fries, pico de gallo, cheddar, flour tortilla, hot sauce
- **Classic Slider** $4.50 each
  - choice of one: beef patty, buffalo chicken, bbq pork, served with american cheese, pickles, ketchup, mustard
- **Kettle Chip Cone** $8.00 per person
  - blue cheese sauce with bacon bits and scallions, old fashioned onion dip
  - OR beer cheese sauces, ranch dip

## SWEET TREAT STATIONS

### Brownie Sundae
- $9.25 per person
  - house made warm triple chocolate brownies, hot fudge, strawberries, vanilla ice cream

### Gimme S'mores
- $5.75 per person
  - chocolate-dipped waffle cones, torched marshmallow and chocolate chip trio

### Waffle Sticks
- $6.50 per person
  - sweet belgian style waffle skewers, sugary sprinkles, colorful cereal crumbles, hot fudge, raspberry coulis, caramel sauce

### Crêperie
- $10.50 per person
  - crêpes, mascarpone-ricotta, fresh berries, spiced apple compote, nutella spread, whipped cream, powdered sugar, jams, preserves

### Boozy Donut Holes
- $8.75 per person
  - glazed donut holes, bananas foster, vanilla ice cream
BAR PACKAGES

Prices are per person and based on 2 hours of bar service. FULL BAR SERVICE minimum 25 people.

FULL BAR SERVICE

CLASSIC BAR $20.25 (2 hours)
$3.95 for each additional hour

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

WINE
house chardonnay
house cabernet sauvignon

BEER
bud light, corona, blue moon

TOP SHELF $25.50 (2 hours)
$6.50 for each additional hour

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

WINE
sommelier seasonal wine selection includes:
two red wines and two white wines

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

WINE & BEER PACKAGES

HOUSE WINE & BEER $16.50 (2 hours)
$5.25 for each additional hour

WINE
house chardonnay
house cabernet sauvignon

BEER
bud light, corona, blue moon

CRAFT WINE AND BEER $18.75 (2 hours)
$5.25 for each additional hour

WINE
sommelier seasonal wine selection to include:
two red wines and two white wines

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

SODA BAR $7.25 (2 hours)
$3.25 for each additional hour
non-alcoholic beverages

SOFT BAR $8.25 (2 hours)
$3.95 for each additional hour
non-alcoholic beverages, mixers and garnishes

WINE & BEER PACKAGES

HOUSE WINE & BEER $16.50 (2 hours)
$5.25 for each additional hour

WINE
house chardonnay
house cabernet sauvignon

BEER
bud light, corona, blue moon

CRAFT WINE AND BEER $18.75 (2 hours)
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WINE
sommelier seasonal wine selection to include:
two red wines and two white wines

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

SODA BAR $7.25 (2 hours)
$3.25 for each additional hour
non-alcoholic beverages

SOFT BAR $8.25 (2 hours)
$3.95 for each additional hour
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 and garnish: sweet & sour mix,
simple syrup, grenadine, lime juice, tonic water,
soda water, grapefruit juice, pineapple juice,
orange juice, bitters, salt rim, lemons, limes,
green olives, cherries, oranges

upgraded garnishes: luxardo cherries,
mint, rosemary, orange peel, lemon twist,
blue cheese stuffed olives, tajin rim
(add $3.25 per person)

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

*see sales manager for custom pricing
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.

Selections for your tasting are limited and your sales manager will discuss your options in detail with you. 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 -

- Monday: 11am, 1pm, and 3pm
- Tuesday: 3pm and 5pm
- Wednesday: 11am, 1pm, 3pm, and 5pm
- Thursday: 11am, 1pm, 3pm, and 5pm
- Friday: 11am, 1pm, and 3pm

and will need to be scheduled three weeks in advance.

EQUIPMENT AND SERVICE WARE
Standard white china, silver flatware, and two tabletop glasses are 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.

If you require additional rentals or equipment on the day of the event, they will be invoiced at an additional 20% late fee.

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 due to overtime hours. For example, if your event is longer than 4 hours, you will incur some additional overtime staffing fees.

If an event is extended onsite beyond the contracted maximum event times you will be subject to additional labor hours per team member. These will be billed within 3 days of your event.
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 $4.75 per person.

To promote the safety and wellbeing of your guests, last pour will be 30 minutes before the end of your event for all events 2.5 hours or longer. And 15 minutes before for all events less than 2.5 hours. Water will be available to your guests during the last 15 minutes.

CHILDREN & VENDOR MEALS
Children ages 5–12 will be charged at less 25% of the adult rate. Children over 12 are charged at the full rate. Ages 4 and under no charge.

Meals will be from the buffet or one of the plated meal options unless a specialty children’s meal is requested. Specialty children’s meals are priced at $18.00 with a minimum purchase of 5 meals.

Vendor meals will be offered at $27.75 per person.

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 not confirmed, until we receive your deposit.

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

14 days before your event your menu is 100% confirmed so that our culinary team can begin preparations. No menu changes or substitutes will be permitted within the last 14 days. Adding new items will be considered on a case by case basis. However, at 72 hours prior to your event the menu is 100% confirmed, no changes will be accepted.

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 absolutely 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 and there will be an additional 20% added to these items if we can make the addition.

We prepare an overage of 5% up to a maximum of 50 people.

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
$75 Fee for up to 20 miles. Beyond 20 miles there is an additional charge of $3.00 per mile.

For setup in addition to delivery there are additional fees.

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**

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### 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 evenly amongst the staff present. If you wish your gratuity to go to a specific team member, contact your sales manager and please identify them by name. Or if you wish to have your gratuity applied to the general staff recreation fund, please send it by check to your sales manager with that designation.

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### 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 incur additional fees on the day of the event you will be billed accordingly within 3 business days.

Overdue payments may incur a 10% late fee.

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 15% 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.