



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 \$16.75 per person

Six Appetizers \$34 per person

Minimum of 30 guests



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 - Grilled Tofu with a chimichurri sauce or lemon herb

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



~ **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 - Vanilla or Chocolate

\$39.00 per person for buffet

\$48.00 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 (\$15 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 14 days before the event. While our kitchen is not an allergen-free environment, we do our utmost best to avoid any allergen cross-contamination.