



**2025-2026**

**A family owned and locally operated provider of good food and service at a great value for over 20 years.**

**We have catered thousands of Special Events throughout San Diego.**

**Catering Contact:**

**Greg Oswalt**

**[sdccgo@aol.com](mailto:sdccgo@aol.com)**

**858-864-5804**

**[sdcateringcompany.com](http://sdcateringcompany.com)**

**Day-Of Coordinator**

**Anna Daily**

**[specialevents@sdmaritime.org](mailto:specialevents@sdmaritime.org)**

**619-752-4807**



## **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

**Three Appetizers \$16.75 per person**

**Six Appetizers \$34 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** - Grilled Tofu with a chimichurri sauce or lemon herb

#### **Italian Flavors:**

**Lasagna** – Homemade Meat or Spinach Lasagna (*Spinach Lasagna can be a Vegetarian Entree*)  
**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 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.