

COPORATE CATERING

ELEVATING YOUR BUSINESS MEETINGS

To place an order or for questions, call 714-720-4744 or Fax 714-836-1883

Please place orders a minimum of 3 business days in advance.
• Custom Menus, Upgrades and Substitutions are always available •
Tax and delivery fee to be added.



MENU A: Cold Sandwiches and Salads .

All sandwiches will be cut in half & individually wrapped.

Includes: set up in area of your choice, disposable platters, plates, napkins, forks and serving utensils.

\$16 PER PERSON | MINIMUM ORDER 20 GUESTS

OPTION 1

Mixed Green Salad with Champagne Vinaigrette
Roast Turkey with Dijon Mayo, Lettuce, Tomatoes on Croissant
Ham and Cheese, Lettuce, Tomatoes on Croissant
Marinated Portobello, Zucchini, Yellow Squash and Red Pepper w/ Thyme Goat Cheese
Brownies

OPTION 2

Big Greek Salad w/ Greek Olives, Tomatoes, Pepperoncini's and Feta
Roast Beef, Cheddar Cheese, Lettuce, Tomato and Dijon Mayo on Croissant
Marinated Portobello, Zucchini, Yellow Squash and Red Pepper w/ Thyme Goat Cheese
Blondies

MENU B: Hot Buffet set up in Chafing Dishes.

Includes: Chef, plates, napkins, forks, knives and serving utensils.

We will set up, serve and clean up.

\$20 PER PERSON | MINIMUM ORDER 20 GUESTS

OPTION 1

Spinach Salad w/ Feta, Greek Olives, Tomatoes, Cucumbers & Greek Dressing
Chicken Marbella (olives, capers, herbs, dried plums & white wine)
Garlic Mashed Potatoes
Lemon Bars

OPTION 3

Mixed Greens, Gorgonzola, Dried Cranberries, Candied Walnuts and Champagne Vinaigrette
Chicken Cordon Bleu (Stuffed w/ Ham & Swiss)
Rotelli Pasta w/ Sundried Tomatoes & Parmesan Cream
Seasonal Berry Cobbler

OPTION 2

Big Green Salad w/ Tomatoes, Carrots, Cucumbers, Croutons & Citrus Vinaigrette
Italian Stuffed Chicken Breast (stuffed w/ tomato, basil and mozzarella)
Penne Pasta Primavera
Brownies

OPTION 4

Kale Salad w/ Balsamic, Lemon & Parmesan
Pork Tenderloin w/ Maple & Pecans
Roasted Red Potatoes
Apple Cake w/ Brown Sugar Glaze

MENU C: Hot Buffet set up in Chafing Dishes.

Includes: Chef, plates, napkins, forks, knives and serving utensils.

We will set up, serve and clean up.

\$25 PER PERSON | MINIMUM ORDER 20 GUESTS

OPTION 1

Endive, Watercress, Apple and Tarragon Salad with Thick Balsamic Vinaigrette
Red Wine Braised Short Ribs
Roasted Garlic Mashed Potatoes
Green Beans w/ Lemon and Shallots
Chocolate Hazelnut Bars

OPTION 3

Celery and Kale Salad w/ Toasted Almonds and Red Wine Vinaigrette
Poached Salmon Ravigote (tomatoes, scallions, capers, parsley, garlic, lemon juice and olive oil)
Lemon and Herb Rice
Seasonal Grilled Vegetables
Pumpkin Mousse

OPTION 2

Quinoa and Arugula Salad with Asparagus, Sun Dried Tomatoes, Feta and Champagne Vinaigrette
Bourbon Pulled Pork Sliders
Baked Macaroni and Cheese
Lemon Cake with Lemon Glaze

OPTION 4

Italian Salad w/ Romaine, Tomatoes, Red Onions, Green Olives, Pepperoncini's and Shaved Parmesan
Hearty Meat Lasagna
Seasonal Grilled Vegetables
Garlic Bread
Tiramisu

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