



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!



continental
CATERING

8238 PARKWAY DRIVE, LA MESA, CA 91942 | 619.698.3500 | WWW.CONTINENTALCATERINGSO.COM

BREAKFAST



Minimum order is 15 people. Includes Butter, Jams, Freshly Brewed French Roast Coffee, Assorted Teas, and Condiments. Minimum order for enhancements is 15 of each item. Enhancements do not include Butter, Jams, Coffee, Teas, and Condiments.

THE CONTINENTAL

Assorted Gourmet Breakfast Pastries
muffins, quick breads, butters, jams

Assorted Individual Yogurts
plain and fruit flavored

Fresh Seasonal Fruit Cup

Assorted Individual Juices
orange, apple, cranberry

THE HEALTHY CONTINENTAL

Overnight Oats
fresh berries, brown sugar, 2% milk

Homemade Granola Bars

Assorted Individual Yogurts
low fat plain and fruit

Fresh Seasonal Fruit Cup

Assorted Individual Fruit & Vegetable Juices

ENHANCEMENTS

Overnight Oats
fresh berries, brown sugar, 2% milk

Assorted Bagels
cream cheese, jam, butter

Bagels and Smoked Salmon Platter
lemon, onion, capers,
hard-boiled egg, fresh dill

Yogurt Bar
vanilla and strawberry yogurts,
granola, dried fruits, toasted
coconut

Fresh Fruit Platter
sliced fruit

BREAKFAST



Minimum order for Breakfast Sandwiches is 15 of each item. Minimum order for the Breakfast Stations are 15 people per station. Stations require additional labor per station to execute.

BREAKFAST SANDWICHES

American Breakfast Burrito

scrambled eggs, cheddar, applewood bacon, tater tots

Southwestern Breakfast Burrito

scrambled eggs, pepper jack, soy chorizo, roasted potatoes

Mediterranean Breakfast Wrap

scrambled eggs, feta, baby spinach, oven-roasted tomatoes, sweet peppers

Traditional Breakfast Sandwich

toasted english muffin, scrambled egg, american cheese, sausage patty

Breakfast Croissant Sandwich

flaky croissant, scrambled egg, smoked ham, swiss cheese, roasted tomato

BREAKFAST STATIONS

Waffle Sticks

sweet belgian-style waffle skewers, raspberry coulis, blueberry coulis, fresh seasonal berries, caramel sauce, maple syrup, whipped cream

Crêperie

handmade crêpes, mascarpone-ricotta, fresh berries, spiced apple compote, nutella spread, whipped cream, powdered sugar, jams, preserves

Chilaquiles

warm corn tortilla chips, beef machaca, scrambled eggs, soy chorizo, red and green salsa quemada, onion, fresh cilantro, cotija, nopalito pico de gallo, queso fundido, avocado crema, pickled jalapeños and carrots, hot sauce bar

Omelets *(made-to-order)*

farm fresh eggs, egg whites, cheddar, pepper jack, feta, chicken-apple sausage, applewood bacon, smoked ham, onion, sweet peppers, tomatoes, fresh spinach, mushrooms, mild green chilis, hot sauce bar

BREAKFAST



minimum order for 10 people (5 of each kind) for delivery

BREAKFAST BOXES

Continental Breakfast Box

fresh baked muffin
fresh fruit cup
overnight oats with cinnamon streusel

Euro Breakfast Box

traditional butter croissant
creamy brie cheese, aged cheddar, havarti
butter, honey, fig jam
fresh fruit cup

Yogurt Breakfast Box

vanilla greek yogurt
house made granola bar
fresh fruit cup

Smoked Salmon Breakfast Box

traditional english muffin
smoked salmon
whipped cream cheese
sliced tomatoes and capers
house made granola crunch
fresh fruit cup

ADDITIONAL OPTIONS FOR BOXES

Individual Juices

orange, apple or cranberry

Hot Breakfast Sandwich

add any breakfast sandwich to a box

BREAKFAST BUFFETS



Minimum order is 15 people. Includes Butter, Jams, Freshly Brewed French Roast Coffee, Assorted Teas, and Condiments.

THE MORNING PAPER

Sliced Seasonal Fruit Platter

pineapple, honeydew melon, cantaloupe, berries

Assorted Individual Yogurts

plain and fruit flavored

Assorted Breakfast Muffins

blueberry, lemon poppyseed, chocolate chip

Fluffy Scrambled Eggs

Crisp Applewood Smoked Bacon

Potatoes O'Brien

onion and sweet pepper julienne

Assorted Juices

orange, apple, cranberry

WEEKEND BRUNCH

Sliced Seasonal Fruit Platter

pineapple, honeydew melon, cantaloupe, berries

Assorted Individual Yogurts

plain and fruit flavored, granola

Assorted Gourmet Breakfast Pastries

assorted mini muffins, breakfast quick breads, butters, and jams

French Toast Casserole

maple syrup, butter

Cheese Omelets

roasted sweet peppers, onions, tomatoes, tuscan kale

Applewood Smoked Bacon

Chicken Apple Sausage

Herb-Roasted Red Potatoes

Assorted Juices

orange, apple, cranberry

BREAKFAST IN BAJA

Sliced Seasonal Fruit Platter

pineapple, orange, papaya, jicama, cucumber, lime, tajin

Assorted Mexican Sweet Breads

butter, jams

Yogurt Bar

vanilla and strawberry yogurts, granola, dried fruits, toasted coconut

Fluffy Scrambled Eggs

pico de gallo, cotija

Shredded Beef Machaca

roasted tomato, onion julienne, ranch-style black beans, and fresh flour tortillas

Herb-Roasted Red Potatoes

Assorted Tropical Juices

pineapple, orange, papaya

LUNCH



Served only from 11:00am – 2:00pm. Wraps, Sandwich Platters, Bowls & Boxed Lunches have a minimum order for 10 people, priced per person for delivery. Minimum order for 25 people for full service. Bowls are priced by the piece and include Rolls and Sweet Butter.

WRAPS & SANDWICH PLATTERS

Zesty Chicken or Zesty Beef Wraps

colorful tortillas filled with your choice of either mildly spiced chicken breast or roasted roja beef, both with a chipotle cream cheese spread, fresh baby spinach, and sliced tomato, rolled and sliced into pinwheels

Thai Chicken or Tofu Roulades

teriyaki chicken or tofu, wrapped with fresh mango, basil, mint, mango chutney cream cheese

Deli Platter

gourmet ham, turkey, roast beef, salami, provolone, cheddar, and swiss cheese, served with a variety of rolls, american and dijon mustards, mayonnaise, lettuce, tomato

Assorted Mini Sandwiches

assortment of freshly made mini sandwiches consisting of grilled vegetables, turkey, and roast beef. served on petite rolls with shredded lettuce, sliced tomato, variety of cheeses, dijon aioli
(vegetarian option available)

Mini Croissant Salad Sandwiches

assortment of freshly made egg salad, chicken salad, and tuna salad, surrounded by mini croissants for guests to prepare their own individual sandwiches

Add To Any Above Platters

herb-roasted red potatoes, craft mixed greens, pasta

CAFÉ BOWLS

Caribbean

rice and black beans, shredded jerk chicken, sofrito, roasted vegetables

Southern Comfort

bbq pulled pork, mac & cheese, buttered broccoli

Korean Meatball

jasmine rice, korean gochujang meatballs, spicy edamame

Mediterranean

herb roasted chicken, quinoa pilaf, oven roasted tomato, feta

Moroccan Veggie

rice medley, moroccan vegetable stew, roasted peppers

Tofu Fried Rice

tamari roasted tofu, fresh ginger, hoisin, furikake

Peruvian \$15.00

rice and black beans, peruvian grilled chicken

Seared Ahi Tuna

sushi rice, seared ahi tuna, boom boom sauce, pickled ginger, spiral carrots, seaweed salad

⁵ Staffing, Rental Costs, Administrative Fee and Applicable Taxes not included in above pricing.

LUNCH



minimum order for 10 people (5 of each kind) for delivery

BOXED LUNCHES

Craft Classic

Choice of one of the following:

italian meat hoagie, ham & swiss, roast beef & cheddar,
turkey & provolone or grilled vegetable sandwich
all served with potato chips, whole fruit,
chocolate chip cookie

PB&J.

brioche, chunky peanut butter, natural almond butter,
jelly, marshmallow, banana, celery sticks,
peanut butter pretzels, peanut butter cookies

Trattoria

grilled rosemary chicken sandwich, fresh mozzarella,
roma tomato, garlic aioli with fontina, salami, grapes,
pasta primavera salad, italian cookies

So Cal

turkey on sourdough, avocado, jack cheese,
sweet basil pesto with fresh cut melon,
california crunch salad, multigrain chips,
loaded brownie

Westcoast Banh Mi

roast beef on french roll, smoked gouda cheese,
sliced vegetables, cilantro aioli with vietnamese
rice roll, fresh fruit salad, terra chips, almond cookies

Fiesta

fruit with tajin, latin chicken tortilla wrap with chipotle
aioli, tortilla chips and salsa, cinnamon sugar cookie

Cali Cobb

crudité with hummus, cobb salad: butter lettuce,
seasonal greens, arugula, grilled chicken,
candied bacon, hard-boiled egg, avocado,
crumbled blue cheese, teardrop tomatoes,
balsamic vinaigrette, roll and butter, loaded brownie

Say Cheese!

brie, cheddar, mozzarella, sage derby, crudité with
hummus, dried fruits, mixed herb olives, jam, baguette,
pita chips, chocolate dipped shortbread cookies
add charcuterie meats for additional \$6.00

Mezze

traditional hummus, roasted red pepper hummus,
crudité, goat cheese mousse, pita chips, lavosh,
mixed herb olives, fresh cut fruit, baklava

Green Grocer

choice of one of the following:
goat cheese, asparagus and mushroom wrap
roasted tofu banh mi
grilled vegetable and quinoa salad
all served with pita chips, babaganoush, fresh cut fruit,
vegan cookies

Ohana

hawaiian sweet bread ham & cheese slider,
hawaiian sweet bread shrimp salad slider,
traditional macaroni salad, maui onion kettle chips,
pineapple upside down cake

LUNCH BUFFETS



Served only from 11:00am – 2:00pm. Buffets include Rolls, Butter, Freshly Brewed Coffee, Assorted Teas, and Condiments.

California Café

Cali Fresh Salad

spinach, crisp green apple, grapes, walnuts, celery, creamy cider dressing, poppy seeds

Grilled Eggplant

cannellini beans, lentils, roasted tomato ragout, tuscan kale

Baked Lemon Butter Salmon

pickled red onion relish

Herb Roasted Red Skinned Potatoes

Fresh Seasonal Vegetables

Assorted Cookies

Italian Trattoria

Garden Salad

crisp lettuce, tomatoes, olives, pickled red onion, pepperoncini, herb croutons, balsamic vinaigrette

Stuffed Manicotti

herbed ricotta filling, alfredo, parmesan

Chicken Cutlet Picatta

artichoke, lemon caper butter sauce

Fresh Seasonal Vegetables

Whipped Limoncello Cheesecake Cup

Latin Bodega

Caesar Salad

fresh romaine lettuce, classic caesar dressing, hand-torn croutons, shaved red onion

Cheese Enchiladas Verde

mexican cheese blend, cilantro, crema, tomatillo sauce

Braised Beef Short Rib Barbacoa

onion cilantro garnish

Spanish Rice & Pinto Beans

Traditional Churros

with caramel sauce

Southern Comfort

The Wedge Salad

crisp iceberg, bacon, gorgonzola, tomatoes, green onion, house dressing

Baked Macaroni & Cheese

topped with breadcrumbs

Southern Spiced Fried Chicken

buttermilk marinated, crispy style with honey red hot sauce

Seasonal Roasted Vegetables

Brownies & Blondies

LUNCH



Served only from 11:00am – 2:00pm. Plated entrees include Seasonal Vegetables, Rolls, Butter, Freshly Brewed Coffee, Assorted Teas, and Condiments.

PLATED LUNCH SALADS

Seafood Louis Salad

seasonal greens, chilled shrimp, hard-boiled egg, tomato wedges, cucumber strips, roasted shallot vinaigrette
substitute grilled ahi for additional cost

Grilled Latin Chicken Salad

seasonal greens topped with grilled chicken, guacamole, sour cream, salsa, creamy cilantro dressing, tortilla chips, pico de gallo, skewer with lime and tajin

Chicken Caesar Salad

romaine lettuce with grilled chicken breast, black pepper crouton, asiago cheese, caesar vinaigrette

Cobb Salad

seasonal greens, roast turkey, bacon, hard-boiled egg, avocado, crumbled blue cheese, diced tomato, balsamic vinaigrette

Asian Chicken Salad

seasonal greens, purple cabbage, sugar snap peas, crispy wonton strips, toasted almonds, sesame seeds, rice wine ginger sesame dressing
substitute salmon for additional cost

Strawberry Fields Salad

fresh baby spinach, strawberries, pickled red onion, toasted walnuts, feta, poppy seeds, balsamic vinaigrette

PLATED LUNCH ENTREES

SALADS *choose one*

Classic Caesar Salad

romaine, red onions, croutons, parmesan, caesar dressing

Craft Mixed Greens

romaine, spring mix, tomato, cucumber, purple cabbage, gorgonzola, olives, house buttermilk dressing

ENTREES *choose one*

Chicken Marsala

seared chicken breast, crimini mushrooms, marsala-thyme demiglace, herbed orzo pasta

Grilled Chicken Breast

mango-pineapple chutney, basmati rice

Smoked Tri-Tip

santa maria bbq jus, whipped yukon potatoes

Roasted Salmon Filet

charred lemon beurre-blanc, jasmine rice pilaf

Stuffed Manicotti

herbed ricotta filling, alfredo, parmesan

Potato Gnocchi

goat cheese crumbles, roasted tomato ratatouille

DESSERT *choose one*

Limoncello Parfait

House Made Triple Chocolate Brownies

SWEETS & SNACKS



SWEET TREATS

minimum 1 dozen

Fresh-Baked Cookies

chocolate chip, white chocolate macadamia, oatmeal, bacon oatmeal, spicy chocolate

French Macarons

chocolate, hazelnut, lemon, strawberry, pistachio

Chocolate Dipped Strawberries

strawberries dipped in dark, milk, and white chocolate

Brownies & Blondies

Signature Loaded Brownie

Cupcakes minimum 12 per flavor
chocolate, vanilla, carrot cake, red velvet

Candy Bars

SAVORY TREATS

minimum 12 per item

Roasted Salted Peanuts

Mixed Nuts

Popcorn

butter, cheese, caramel

Kettle Chips

original salt, bbq, sour cream & onion

Trail Mix

bar, healthy, sweet & salty

Chex Party Mix Original

Granola Bars Assorted

Protein Bars Assorted

High Fiber Bars

Fresh Whole Fruit

apples, oranges, bananas

Chips & Dip

traditional dip or onion dip

Kettle Chips & Dips

person
kettle chips, blue cheese and bacon dip, buffalo chicken dip

Tortilla Chips & Salsa

traditional chips, salsa rojo, salsa verde

Pita Chips & Hummus

pita chips, traditional hummus, roasted red pepper hummus

HORS D'OEUVRES



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

FROM THE OCEAN

Ahi Poke Spoon

sushi grade tuna, wakame seaweed, chopped macadamia

Seared Crab Cakes

blue crab, remoulade sauce

Coconut Shrimp

pineapple-mango sauce

Shrimp Prosciutto Skewer

fresh basil, white balsamic golden raisin glaze

Garlic Shrimp Shot

cucumber, jicama, radish, salsa verde

Ginger Salmon Chopstick

tamari infused horseradish

Fresh Fish Ceviche

fresh seasonal white fish, blue corn chip

Seared Ahi Chopstick

wasabi cream, togarashi

Seared Ahi Wonton

garlic lime aioli, candied ginger slaw, scallions

Thai Green Curry Crab Bisque

blue crab, lemongrass

Crisp Wonton Taco

salmon lomi-lomi or ahi, furikake

ON THE WING

Ancho Chicken Empanada

chipotle aioli

Bacon Wrapped Chicken Skewer

candied bacon, house buttermilk dressing

Mini Chicken & Waffles

crispy bite-sized fried chicken, mini waffle, red hot honey syrup

Mini Chicken Pot Pie Demitasse

puff pastry crouton

Southwest Chicken Eggroll

avocado mousse, microgreens

Fines Herbes Lemon Chicken Skewer

shallot chardonnay crème

Caribbean Jerk Chicken Bite

mango chutney, plantain chip

Smoked Duck Canape

maple smoked thigh, blueberry, rosemary crostini

Crispy Duck Lumpia

smoked duck, thai chili sauce

Peruvian Chicken Strata

braised chicken, roasted tomato and corn relish, avocado, cilantro

ON THE HOOF

Shaved Beef Tenderloin

parmesan crisp, roasted garlic aioli, scallions

Short Rib Flauta

pipián-mole beef, avocado crema

Korean BBQ Beef Brochette

kimchi ketchup

Bacon Jam

brioche crisp, goat cheese, chive

Rosemary Lamb Brochette

cucumber yogurt raita

Bacon Mushroom Caps

bacon-onion ragout, smoked gouda

Pork Bao

hoisin sauce

Beef Wrapped Asparagus

teriyaki beef, furikake

Moroccan Beef Kabob

avocado tzatziki

Dolma

beef with lemon sauce

HORS D'OEUVRES



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

FROM THE FARM

Apple Brie Brûlée Spoon

candied pecans

Avocado Toast

multi-grain bread, lemon agrumato, radish, microgreens

Basil Pesto Arancini

spicy arrabiata sauce, italian cheeses

Belgian Endive Leaf

humboldt fog cheese, dried cherry marmalade

Cambazola Tart

spiced pistachio, fig jam

Curried Cauliflower Samosa

potato, peas, mango chutney

Deviled Eggs

green tomato relish

Heirloom Carrot Crudité

rainbow baby carrots, lemon-poppysseed hummus, sunflower seeds, quinoa

Italian Parmesan Pocket

red bell pepper, caramelized onion, artichoke pesto, arugula, fontina, asiago

Jicama Ceviche

avocado, cucumber, lime, bell pepper, blue corn tortilla chip

Maitake Mushroom Phyllo Cup

roasted garlic, tuscan kale

Mediterranean Bruschetta

tomato, olive, basil, savory crostini, evoo

Vegetable Dolma

with lemon sauce

Mushroom Bisque

truffle whip

Poblano Rajas Flauta

grilled corn, roasted poblanos, mexican cheeses

Potato Stack

spinach, boursin crème fraiche

Strawberry Biscuit

goat cheese, apple cider reduction

Spanakopita

phyllo, feta, spinach

Tomato Basil Bisque

grilled cheese triangle

Asian Vegetable Summer Roll

crisp vegetables, rice paper, peanut sauce

Vegetable Pot Sticker

hoisin sauce

Portobello Bao

crisp marinated vegetables

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.

Artisan Cheeses

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

Traditional Cheeses

cheddar, jack, swiss, havarti, muenster, blue cheese, grapes, crackers, baguette

Continental Charcuterie

sopressata, prosciutto, capicola, dry salami, seasonal sausage, olive tapenade, cherry bourbon chutney, whole grain mustard, crackers, pretzel bread

Mediterranean Display

traditional hummus, roasted red pepper hummus, italian cheese torte, olives, dried dates, pita chips, lavash

Greengrocer

roasted pear salad with displays of grilled and marinated vegetables

Chips, Salsa, Guacamole

fresh guacamole, pico de gallo, roasted hot salsa, corn tortilla chips

Barrio Logan Street Tacos

carne asada, pollo al pastor, cotija, lime, chipotle aioli, avocado crema, corn tortillas, pickled jalapeños, salsas

Ancho Chicken Martini

roasted chicken, ancho chile red sauce, cheesy hominy grits, chipotle crema, cilantro, green onions

Baja Martini Station

roasted chicken fajita, corn cake, shredded cabbage, cheddar, chipotle sour cream, cilantro, guacamole, salsa trio

The Baker Boyz

foil-wrapped baked potatoes, beer cheese sauce, bacon, onion straws, scallions, broccoli, sour cream, sweet butter, spice shakers

The Pub

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

BBQ Mac Attack

pulled pork, grilled corn salsa, mac & cheese, fried onions, scallions, house bbq sauce

Bunz

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

Caribbean Fire Pot

jerked chicken, sambal sauce, red beans and rice, hot sauces
substitute shrimp \$12.25, half and half \$10.25

Citrus Salmon

oven roasted salmon, toasted fennel, buttery citrus sauce, crisp shaved fennel, rice medley

El Gaucho

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

seasoned fries, beer cheese, white cheddar cheese sauce, bacon bits, chives, ketchup, sour cream, ranch dressing
seasoned & sweet potato fries additional \$

Empanadas

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

Pacific Rim

vegetable pancit, char siu pork belly, fried korean chicken drumettes

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

honshimeji mushrooms, braising greens, mascarpone, herb garnish, roasted vegetables, shaved parmesan
add chicken skewer - additional cost

Fit to Be Thai'd

minced chicken pad thai with toasted peanuts, fresh summer roll with chilled shrimp, green papaya salad

The Heartland

blackhouse oatmeal stout braised beef short rib, fried onions, garlic mashed potatoes
substitute meatloaf for short rib option

Kabob-ulous

beef, chicken, and vegetable kabobs, israeli couscous, cucumber-mint raita

It's Italian for 'Pillow'

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

poblano cheese grits, candied bacon

La Plancha

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

Tachos

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

penne pasta, gemelli pasta, bolognese sauce, vegetarian vodka sauce, parmesan, focaccia

Piece-A-Paella

saffron rice, sweet peppers, onions, tomatoes, roasted garlic, fresh herbs, grilled chicken, spanish chorizo, roasted vegetables
add shrimp and clams - additional cost

The Taj

yellow coconut vegetable curry, chicken tikka masala, naan bread, jasmine rice

Pho-Get-About-It

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

hawaiian style poke with sushi-grade ahi, poke glaze, wasabi aioli, boom-boom sauce, wakame seaweed salad, edamame, nori, seasoned sushi rice

SoCal Sliders

(2) single or (1) double burger, cheese, pickles, onions, kettle chips
substitute "beyond burger" - additional cost

Tuscan Table

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
additional - arugula salad, antipasto salad, olive bar

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

stout demi, chimichurri,
house steak sauce

Chili Rubbed Flank Steak

achiote lime sauce

Gochujang Ribeye

black garlic jus, kimchi ketchup

Rosemary Roasted Beef Tenderloin

port wine demi, horseradish cream,
italian salsa verde

POULTRY

Sage Roasted Turkey Breast

confit duck fat, house turkey gravy,
red onion marmalade

Smoked Chicken Breast

house bourbon barbecue glaze,
buttermilk dressing, hot sauces

PORK

Herb Crusted Pork Loin

whole-grain mustard cream,
green apple relish

Chipotle Roasted Pork Shoulder

corn muffins, achiote lime sauce,
green apple-coriander chutney

Porchetta

spicy pepperonata, italian rolls

Brown Sugar Glazed Ham

charred pineapple relish

Mesquite Grilled Pork Belly

grilled corn salad, honey bbq sauce

SIDES

Rice Pilaf

Garlic Mashed Potatoes

California Crunch Salad

Grilled Vegetables

Roasted Fingerling Potatoes

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 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, 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 Frisee

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

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 SELECTIONS

Prosciutto Wrapped Chicken

polenta, fontina cheese sauce, fresh sage, pan jus

Preserved Lemon Chicken

orzo pasta, greek yogurt, toasted pistachio, arugula pesto, cucumber, fresh oregano, feta

Chicken Schnitzel

herb spaetzle, lemon shallot cream

Parmesan Crusted Chicken

garlic herb potatoes, pomodoro

Miso Mushroom Chicken

hokto kinoko mushrooms, shiro miso, chinese long beans, potato purée, black garlic-nori butter

Chicken Cuscinetti

spinach, mozzarella, pinenuts, yellow tomato basil sauce, orzo pasta

Duck Confit

white bean cassoulet, haricot vert, baby onions, sweet tomato chutney

Salmon 'Old Fashioned'

bourbon glaze, sweet vermouthe cherries, orange gremolata, potato purée

Toasted Fennel Citrus Salmon

oven roasted salmon, toasted fennel, buttery citrus sauce, crisp shaved fennel, forbidden rice

Roasted Sea Bass

orange saffron nage, celeriac whipped potatoes, braised tender greens, lemon agrumato, celery leaf salad

Blackened Mahi Mahi

coconut rice, pineapple salsa, peppadew pepper coulis

Honey Glazed Yellowtail

jasmine rice, soy ginger glaze, grilled bok choy, sesame furikake

Caribbean Grilled Mahi Mahi

spicy tomatoes, scallion rice

Pan Roasted Kampachi

charred pineapple, roasted fingerling potatoes, braised swiss chard

Lobster Ravioli

fresh lobster, tarragon cream sauce, sweet peas, cipollini onions, shiitake mushrooms, bacon lardons, chicharron crumbles

House-Marinated Pork Loin

red onion cherry marmalade, grilled corn succotash, sweet potato purée

Tunisian Spiced Rack-Of-Lamb

pistachio couscous, apple-mint raita, cumin-coriander spice rub

The Continental Short Rib

housemade red wine demi-glace, garlic mashed potatoes

Crafted Beef Short Rib

stout, roasted poblano, dates, hominy grits, mezcal demi-glace

Grilled Flat Iron Steak

yukon potato smash, warm bacon-onion vinaigrette, manchego crumbles, chimichurri drizzle

Filet Mignon

dauphinoise potatoes, bourbon peppercorn sauce

Beef Tenderloin

chive whipped yukon potato, golden beets, red wine demi-glace

Short Rib Lollipop

polenta, broccolini

PLATED MEALS



Grilled Eggplant

cannellini beans, lentils, roasted tomato ragout, tuscan kale

Roasted Cauliflower Steak

lemon tahini sauce, pine nut and currant freekeh, fresh seasonal vegetables

Vegan Paella

grilled tofu, soyrizo, saffron rice, roasted vegetables

Stuffed Pasilla Pepper

vegetables, cheese, corn, rice with roasted cumin tomatoes, cilantro

KIDS MEALS

Chicken Fingers

mac and cheese, corn

Hamburger

tater tots, corn

Hot Dog

tater tots, baked beans

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

beef tenderloin, preserved lemon shrimp scampi, port wine demiglace, caper berries, point Reyes blue cheese, yukon gold potato mash

The Continental Duet

braised short rib, red wine demi-glace, garlic roasted shrimp, whipped yukon potatoes

Chicken and Salmon

parmesan crusted chicken breast and pan seared salmon, forbidden rice, shaved brussels, chicken jus, balsamic glaze, toasted basil crumb

Chicken and Short Rib

prosciutto wrapped sage chicken, chianti braised short rib, butter poached fingerling potatoes, creamy fontina sauce, house demiglace

Flat Iron and Crab Cake

grilled beef flat iron steak, chesapeake style crab cake, oven roasted corn salad, fried smashed potatoes, whole-grain mustard cream

Filet and Salmon

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

Short Rib and Salmon

braised beef short rib with red wine demi-glace, salmon, 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

pistachio mousse, toasted pistachios

Tiramisu Mousse Cake

chocolate 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 \$3.00 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

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 \$5.95 to the entrée price. Fully customized Buffets starting at \$45.00++ 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

THE CONTINENTAL BUFFET

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

may substitute one entree for:

Toasted Fennel Citrus Salmon

oven roasted salmon, toasted fennel, buttery citrus, crisp shaved fennel

TEX

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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DAY AT THE SPA

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

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

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

granny smith apples, fresh mint, toasted pistachio, goat cheese cream

Roasted Vegetables

yellow and green squash, eggplant, artichoke hearts, tomatoes, fresh fennel

BUFFETS



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PACIFIC PALATE

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

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 ciliagine, 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

cremini mushrooms, roasted garlic, fresh herbs

Fresh Seasonal Vegetables

RUSTIC COMFORT

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, cremini mushrooms, cipollini onions, blackhouse oatmeal stout gravy

Mac and Cheese

three cheese

Peas & Carrots

sweet peas and carrots

BUFFETS



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VEGETARIAN BOUNTY

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

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

COCKTAIL PARTY PACKAGES



Food served for a 1 ½ hour period, minimum order is 25 people. Each party package is priced per person.

URBAN HAPPY HOUR

HORS D'OEUVRES

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

STATIONS

Street Food Station

pork belly taco, wagyu beef slider, portobello bao bun

SOMMELIER PAIRING SELECTION*

Rancho Sisquoc Sylvaner; Santa Barbara, CA
Hou Hou Shu Sparkling Sake; Okayama, Japan

*Additional charge applies.

BUBBLES AND BITES

HORS D'OEUVRES

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

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

REDS, BLENDS, AND RUSTIC BITES

HORS D'OEUVRES

Basil Pesto Arancini

spicy arrabiata sauce, italian cheeses

Shaved Beef Tenderloin

parmesan crisp, roasted garlic aioli, scallion

Fines Herbes Lemon Chicken Skewer

shallot chardonnay crème

Mediterranean Bruschetta

tomato, olive, basil, savory crostini, evoo

White Bean Crostini

whipped cannellini spread, roasted garlic, fresh thyme

Braised Beef Spoon

barolo short rib, creamy mascarpone polenta, italian salsa verde

STATIONS

Tuscan Table

brie, fig and prosciutto flatbread, spicy sausage, roma tomatoes, buffalo mozzarella and fresh basil flatbread, spinach, mushrooms, and caramelized onion flatbread, calabrian chili oil, shaved parmesan, arugula salad

SOMMELIER PAIRING SELECTION*

Banfi Centine Tuscan Blend; Tuscany, Italy
Tommasi Valpolicella; Vento, Italy

RECEPTION PACKAGES



Food served for a maximum 2 ½ hour period. Minimum order is 25 people. Each package is priced per person.

SOUTHERN COMFORT

HORS D'OEUVRES

Bacon Wrapped Chicken Skewer

candied bacon, house buttermilk dressing

Tomato Basil Bisque

grilled 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

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

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

RECEPTION PACKAGES



Food served for a maximum 2 ½ hour period. Minimum order is 25 people. Each package is priced per person.

PACIFIC SUNSET

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"

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

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

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

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

FARMER'S TABLE

Whole Roasted Vegetables

cauliflower, broccoli, eggplant, squash, onion, italian salsa verde, balsamic glaze, lemon-tahini sauce, dukkah spice

California Olive Display

tapenades, dips, oil blends, fresh local breads, local olives

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

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

LATE NIGHT SNACKS



All sweets and snacks are self-serve displays. Must be ordered for a minimum of 20 people. Items listed under Sweet Treat stations require additional labor of \$250 per station to execute.

LATE NIGHT SWEETS

Mini Donuts

hot fudge dipping sauce

Los Churros

cinnamon sugar churros with caramel sauce and vanilla crème anglaise

Shooter Desserts

rotating seasonal variety

Lava Cakes and Cobblers

dark chocolate lava, peach cobbler, apple crumble
minimum 10 of each flavor

Cookie Ice Cream Sandwich

vanilla ice cream

Fresh-Baked Warm Cookie Bar

chocolate royale, sweet lemon

LATE NIGHT SNACKS

Flavored Popcorn

cheese, butter, caramel
served in to-go bags
minimum 20 of each flavor

Soft Pretzel Bites

beer cheese, mustard
served in bamboo boats

Mini Cali Burrito

carne asada, french fries, pico de gallo, cheddar, flour tortilla, hot sauce

Classic Slider

choice of one: beef patty, buffalo chicken, bbq pork, served with american cheese, pickles, ketchup, mustard

Kettle Chip Cone

blue cheese sauce with bacon bits and scallions, old fashioned onion dip
OR beer cheese sauces, ranch dip

SWEET TREAT STATIONS

Brownie Sundae

house made warm triple chocolate brownies, hot fudge, strawberries, vanilla ice cream

Gimme S'mores

chocolate-dipped waffle cones, torched marshmallow and chocolate chip trio

Waffle Sticks

sweet belgian style waffle skewers, sugary sprinkles, colorful cereal crumbles, hot fudge, raspberry coulis, caramel sauce

Crêperie

crêpes, mascarpone-ricotta, fresh berries, spiced apple compote, nutella spread, whipped cream, powdered sugar, jams, preserves

Boozy Donut Holes

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. Prices valid only through March 2023.

FULL BAR SERVICE

CLASSIC BAR (2 hours)

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 (2 hours)

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 (2 hours)

WINE

house chardonnay
house cabernet sauvignon

BEER

bud light, corona, blue moon

CRAFT WINE AND BEER (2 hours)

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

ADD SOMETHING EXTRA

TOASTING BUBBLES

california sparkling per person
prosecco per person
champagne per person

WINE

wine service with dinner:
see our full wine list, prices by the bottle*

CUSTOM COCKTAILS

welcome/specialty cocktail*
welcome/specialty zero proof libation*
*see sales manager for custom pricing

SODA BAR (2 hours)

non-alcoholic beverages

SOFT BAR (2 hours)

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 \$2.75 per person)

Additional Charges:

state of california abc permit fee, staffing, 20% service charge and local taxes

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.



SOME IMPORTANT ITEMS WE WANT TO SHARE WITH YOU



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 Tuesday – Thursday at 11am, 1pm, 3pm, and 5pm 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.

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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 \$3.95 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 \$24.00 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.

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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.

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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.



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.