



California Fresh
catering & events
Passionate About Food

WEDDING & EVENT PACKAGES

Package 1-

*1 Entrée with choice of 3 sides,
Fruit and Cheese Platter for reception
Lemon Water and lemonade*

- Rosemary Garlic Chicken with a Lemon Burre Blanc
- Chicken Picatta with a White Wine Caper Sauce
- Pecan Crusted Chicken with an Apple Brandy Sauce
- BBQ Chicken with our House Sweet and Spicy BBQ Sauce
- Chicken Marsala with a Wild Mushroom Marsala Sauce
- Marinated Greek Chicken Kabob with a Homemade Tziki Sauce
- Grilled Blackened Chicken with Tomato Coulis and Jambalaya Vegetable Tapenade
- Chicken Romano with a Lemon White Wine Sauce
- Braised Beef Bourguignon with Pearl Onions and Crimini Mushrooms in a Rich Red Wine Sauce
- Cilantro Chicken with Chipotle Cream Sauce.

Package 2-

*2 Entrees with choice of 3 sides, included chefs table (see under Boutique Stations)
Lemon Water and lemonade.*

- Herb Encrusted Pan Seared Salmon with Saffron Artichoke Broth
- BBQ Rubbed Tri Tip with a Smoked Tomato Sauce and Black Bean Corn Salsa
- Sesame Soy Beef with Teriyaki Glaze and Shitake Corn Salsa
- Steak Gorgonzola with Cabernet Demi Glaze
- Poached Salmon with Dill Cream
- Herbed Tri Tip with Arugula and Boursin Cream
- Red Pepper and Spinach Stuffed Chicken with Fresh Mozzarella and Basil Cream
- Chicken Cordon Bleu with a Supreme Sauce

All packages require a \$1000 minimum.

Package 3-

Premium Entrée with choice of 2nd entrée from package 1 or 2 and choice of 3 sides, includes chefs table

- Grilled Filet Mignon Bourguignon Style with Pearl Onions and Crimini Mushrooms in a Rich Red Wine Sauce
- Grilled Filet Mignon with a Brandy Dijon Peppercorn Sauce
- Herb Crusted Pan Seared Filet with Wild Mushroom Madera Sauce
- Herb Crusted Prime Rib of Beef (Carved) with Au Jus and Horseradish Cream
- Salmon Wellington with Dijon and Spinach served with a Lemon Dill Sauce (Carved)
- Pan Seared Cod with Heirloom Tomato Sauce.
- Boneless Beef Short Ribs, Osso Bucco Style with Gremolata

Salads-Select One

- Watercress and Citrus Salad with Sliced Red Onions and Orange Ginger Vinaigrette
- Classic Caesar Salad with Shredded Parmesan, Seasoned Croutons and Crisp Romaine Lettuce
- Baby Spinach with Radicchio, Sliced Apples, Candied Walnuts and Balsamic Vinaigrette
- Hearts of Romaine with Gorgonzola Cheese, Crispy Bacon and Balsamic Vinaigrette
- Heirloom Tomato Salad with Blue Cheese, Candied Pecans and Fresh Basil Drizzled with Balsamic Vinaigrette (Available Seasonally)
- Butter Lettuce with Mandarin Oranges, Sliced Red Onions and Slivered Almonds with a Sweet Rice Wine Vinaigrette
- Endive Frisee Salad with Roasted Beets and Goat Cheese with a Sweet Port Reduction Orange Balsamic Vinaigrette
- Mixed Greens with Vanilla Shallot Vinaigrette, Roasted Pears, Toasted Walnuts and Goat Cheese
- Bocconcini Salad with Sweet Grape Tomatoes, Tuscan Olive Oil and Balsamic Drizzle
- Mixed Berry Salad with Seasonal Berries, Raspberry Vinaigrette, Blue Cheese and Candied Walnuts
- Greek Salad with Olives, Peperoncini, Sweet Red Peppers, Red Onions and Greek Feta Cheese

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Sides -Select Two

- Wild Rice Pilaf with Fresh Parsley
 - Saffron Rice Pilaf
 - 5 Cheese Macaroni and Cheese
 - Herbed Penne with Parmesan Cream
 - Penne with House Tomato Basil Garlic
 - Roasted Garlic Mashed Potatoes
 - Buttermilk Mashed Potatoes
 - Fingerling Potatoes Sautéed with Sweet Butter and Parsley
 - Herbed Oven Roasted Rosemary Garlic Potatoes
 - Glazed Sautéed Baby Carrots with Herbs.
 - Risotto with Asparagus Tips and Parmesan Cheese
 - Gemelli with Sun Dried Tomato Cream Sauce and Basil
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- Black Bean and Corn Salad
 - Asparagus and Artichoke Salad with Lemon Oregano Vinaigrette
 - Chef's Seasonal Grilled Vegetable Assortment
 - Asparagus and Red Pepper Salad with Red Onion & Caper Vinaigrette
 - Broccolini with Lemon and Garlic
 - Shitake Corn Salad with Scallions
 - Orzo Salad with Feta Cheese
 - Mediterranean Style Penne with Spinach, Olives, Capers and Feta Cheese drizzled with Balsamic Reduction
 - Potato Salad with Sour Cream and Dill

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Chef Boutiques:

1. **Chefs Table-** An eclectic display of artisan breads, gourmet cheeses and crackers, fresh fruit and an assortment of bruchettas and tapenades. Choice of baked brie or French Dijon tart is also included.
2. **VIP Chefs Table-** includes all of our chef's table offerings plus a vegetable crudités dipping sauce, choice of pate or antipasto display and choice of two select table appetizers.
3. **Italian spiedini boutique-** an assortment of tableside grilled spiedini (shrimp, lamb and chicken) served w/ Mediterranean grilled vegetables and Tuscan white bean salad
4. **Martini mashed boutique-** whipped buttermilk mashed potatoes topped with grilled chicken and parmesan cream or wild mushroom ragout crowned with choice of sour cream, chives, blue cheese, bacon, crispy onions and cheddar cheese.
5. **Street taco boutique-** table grilled corn tortillas topped with Asian style marinated shredder beef and Korean cabbage slaw or south of the border style with shredded beef, lettuce and spicy pico de galls.
6. **Mexicali margherita boutique-** arroz verde topped with choice of chili simmered beef, chicken or carnitas and finished with black bean corn salsa and avocado.
7. **Table grilled boutique-** beef, chicken and shrimp satays served with choice of Thai carrot slaw or noodle salad and an assortment of Asian sauces.
8. **Chef carving boutique-** choice of herb grilled hanger steak with a cabernet demi glaze and sweet tomato tapenade or BBQ spiced tri tip with smoked tomato sauce and blue cheese mashed potatoes. Both table carved and artfully presented.
9. **Paella martini boutique-** traditional Spanish paella cooked tableside with saffron broth, Gulf shrimp, calamari, Atlantic mussels, sausage and sweet peppers served in a martini glass with garlic aioli.
10. **Dessert boutique-** choice of crepes (strawberry or Suzette style) or bananas foster flambé or chocolate fondue presented with three mini chefs desserts.
11. **Italian pasta boutique-** choice of 1) butternut squash ravioli, 2) penne w/ tomato, basil and garlic sauce, or 3) rigatoni with vodka sauce and prosciutto served with mini garlic toasts and shaved parmesan.
12. **Chefs soup and sandwich boutique-** an assortment of mini sandwiches, gourmet grilled cheese and Italian style Panini served with mini soup shooters (sundried tomato bisque, butternut squash, or creamy leek- choose 1)
13. **Slider Bar-** chicken pesto, hoisen pork, grilled beef w/ roasted pepper & gorgonzola or bbq beef or salmon w/ remoulade.
14. **Chinois Boutique-** Chinois chicken salad in Chinese to-go containers with chop sticks, or noodle salad,

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15. **Ravioli Boutique-** Cheese ravioli w/either vodka sauce or brown butter sage sauce.

Additional Options

Appetizers:

- Blini w/ smoked salmon and dill
- Shrimp and cucumber canapé
- Bacon wrapped leeks
- Filet bites w/ remoulade
- Asian beef and vegetable rolls
- Baby stuffed Portobello mushrooms (sausage or crab)
- Salmon cakes w/cilantro aioli
- Shrimp crab stuffed filo
- Thai summer rolls w/ sweet chili sauce
- Chicken satay w/ peanut sauce
- Tandoori shrimp
- Italian sausage bites w/ artichoke and peppers
- BBQ sliders (chicken, beef or pork)
- Prosciutto wrapped asparagus
- Chicken pesto sliders w/ baby arugula
- Teriyaki beef skewers
- Chicken empanadas w/ mango chutney
- Italian antipasto vertical salad
- Brazilian meat skewers w/ chimichurri
- Watermelon w/ balsamic & mint
- California rolls
- Sesame soy Ahi Tuna on wonton chip
- Bacon wrapped scallops w/ spicy mayo
- Chipotle chicken w/ avocado aioli
- Rice paper Caesar rolls
- Mini lamb burger w/ tziki
- Potato pancake w/ sour cream & chives
- Lamb kabobs w/ coriander, mint & chili
- Tempura chicken bites w/ generals sauce
- Thai summer rolls
- Antipasto sausage skewers
- Fingerling potatoes w/ crème fraiche & caviar
- Curried chicken canapés
- Coconut chicken skewers w/ sweet chili sauce
- Seared Ahi Tuna w/ oriental slaw on asian spoons
- Tortellini pesto skewers
- Chianti braised osso bucco on polenta cake
- Assorted petite quiche
- Belgian endives stuffed w/ boursin

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Wedding & Event Packages

- Vertical prosciutto wrapped melon salad
- Mini bahn mi finger sandwich
- Cilantro shrimp lettuce wrap w/ thai peanut sauce

Additional Appetizers

- Shrimp & grits asian spoon w/ burre blance
- Shrimp & green goddess shooters
- Mini crab cakes w/ remoulade
- Mascarpone stuffed strawberries w/ pistachio.

Dessert Options

Blueberry Brown Butter Tart

Chocolate Decadent Cake

Fresh Berries with Zabaglione

Almond Cake with Bananas and Caramel

New York Cheesecake with Seasonal Berries

Chocolate Walnut Tart

Tiramisu Cake with Espresso Cream Sauce

Sorbet with Fresh Berries

Chocolate Fountain

A decadent chocolate ganache fountain with fresh fruit and an assortment of delicious sweets

Beverage Options

Coffee Station

Fresh brewed coffee & tea assortment

Gourmet Coffee Station

Gourmet coffee with fresh whipped cream, chocolate shavings, cinnamon & nutmeg

Punch Fountain

Our house tropical punch or lemonade available for the duration of your event

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