



California Fresh

catering & events
Passionate About Food



CALIFORNIA FRESH

California Fresh is a full service catering and events company located in Orange County California serving the southern California region.

Chef Jim Douglas and his team of extraordinary culinary professionals look forward to creating an event which reflect your unique style and vision. California Fresh is chef driven with a creative design team allowing us to meet any budget.

Inside this guide you will find our Wedding & Events Packages:

Package 1	<i>One entrée, choice of salad and two sides</i>
Package 2	<i>Two entrées, choice of salad and two sides</i>
Package 3	<i>Two entrées (one premium), choice of salad and three sides</i>

Boutique Stations
Appetizers
Styled Sweet Tables
Desserts
Beverage

California Fresh Looks Forward to Bringing You Simply The Best

One Entrée, one salad, two sides of your choice

Included-

Complementary fresh seasonal fruit & gourmet cheeses, crackers, crostini's and fresh baked baguette for cocktail hour.

Pre ceremony water and reception water

Fresh baked Artesian bread and butter at each table

Select one entrée

Rosemary Garlic Chicken

simply grilled with garlic lemon beurre blanc

Pecan Crusted Lemon Chicken

with an apple brandy sauce

Chicken Provencal

sautéed chicken finished with garlic, tomatoes, olives, capers, rosemary, white wine and fresh herbs

Parmesan Crusted Chicken

Tuscan roasted tomatoes with asiago cream

Chicken Breast Marsala

wild mushroom marsala wine sauce

Coq Au Vin

slow braised bone-in chicken in a rich wine sauce with pearl onions, mushrooms and baby carrots

Dijon Chicken

sautéed chicken breast, country Dijon cream sauce with tarragon

Chicken Boursin

sautéed chicken breast, creamy boursin sauce

Cilantro Chicken

simply grilled, served with a chipotle cream sauce

Cacciatore Chicken

lightly sautéed chicken breast with tomatoes, mushrooms and peppers served with a rich tomato wine sauce

BBQ Chicken

brown sugar and spice rubbed with our tangy house BBQ sauce

Chicken Champignon

lightly sautéed with sautéed wild mushrooms, shallots, chardonnay cream and white truffle drizzle

Tilapia Meuniere

lightly sautéed served with a lemon, wine and caper sauce

Pan seared Tilapia

stuffed with herb butter, pan seared and served with our tomato Provençal sauce

Blackened Tilapia

Blackened, pan seared, whole grain mustard gastrique



Two Entrées, one salad, two sides of your choice

Included-

Complementary fresh seasonal fruit & gourmet cheeses, crackers, crostini's and fresh baked baguette for cocktail hour.

Pre ceremony water and reception water

Fresh baked Artesian bread and butter at each table

Select one entrée Select one entrée from package one and one entrée from package two)

Herb Grilled Hanger Steak

cabernet demi glaze and ratatouille vegetables

Braised Beef Bourguignon

slow braised in a rich red wine sauce

Shitake Soy Hanger

grilled, served with sautéed shitake mushrooms and our house sesame soy glaze

BBQ Rubbed Tri Tip

brown sugar spice rub, smoked tomato sauce

Herb Rubbed Tri Tip

arugula and boursin cream sauce

Braised Boneless Short Ribs

osso bucco style with red wine sauce and citrus gremolata

Grilled Skirt Steak

chimichurri sauce

Tuscan Ribeye-Carved

simply grilled, herb butter, chianti demi, roasted garlic

Pan Roasted Flat Iron Steak

simply herbed, grilled, brandy mustard sauce

Stuffed Chicken

stuffed with roasted peppers, spinach-provolone and basil cream

Dubliner Stuffer Chicken

stuffed with Irish cheddar, bacon and green onions

Airline Chicken Breast

bone in-skin on chicken breast seared with herbs and rosemary glaze

Blackened Mahi Mahi

coconut cream sauce, tropical salsa

Poached Salmon

court bouillon with dill cream

Pan Seared Cod

saffron artichoke sauce with a sweet tomato tapenade

Roast Salmon

Dijon honey and herb panko crust

Sesame Crusted Salmon

black and white sesame crust with a house sesame ginger glaze

Salmon Wellington

Pan seared salmon topped with caramelized shallots and sautéed spinach, wrapped in puff pastry and baked to perfection, served with a dill cream sauce



Two Entrées, one salad, two sides of your choice

Included-

Complementary fresh seasonal fruit & gourmet cheeses, crackers, crostini's and fresh baked baguette for cocktail hour.

Pre ceremony water and reception water

Fresh baked Artesian bread and butter at each table

Select one entrée select one entrée from package one or two, and one entrée from package three

Filet Mignon

choice of herb or peppercorn crust, cabernet demi glaze, brandy mustard sauce, mushroom Madera or boursin cream

Bacon Wrapped Filet Mignon

simply grilled, Applewood smoked bacon with your choice of sauce

Coffee Crusted Filet Mignon

Coffee crusted and simply grilled, peppercorn cream

Slow Roasted Prime Rib of Beef

natural jus and horseradish cream

English Cut Prime Rib

center cut prime rib, served with a rich beef gravy and grated horseradish

Tuscan Ribeye

simply grilled, herb butter, chianti demi, roasted garlic

Steak Gorgonzola

herb crusted filet mignon with gorgonzola crust, cabernet demi glaze

Chateaubriand

roasted center cut whole filet, carved and served with baby vegetables and a rich red wine sauce

Beef Wellington

filet mignon topped with sautéed spinach, mushroom duxelles and truffles, wrapped in puff pastry and roasted to perfection

Peppercorn Crusted Strip

New York strip steak crusted with tricolor peppercorns served with a peppercorn Dijon cream sauce

Scotch Steak

sage salt, simply grilled with crispy sage, roasted mini portabellas, Burrata

Halibut

pan seared, lemon and wine sauce, roasted heirloom tomatoes

Sea Bass

herb crusted tomato saffron sauce

Clam Bake

Having grown up on the shores of Cape Cod, this is one of Chef Jim's favorite tradition.

A full pound of seafood including little neck clams, Mussels and shrimp served with the traditional new red potatoes, onions, cobb corn, Kielbasa or Linguica sausage and of course we cannot forget the drawn butter, dipping broth, cocktail sauce, New England style garden salad & crusty bread.

Served with lobster bibs, Old Bay, and real New England style Clam Chowder.

Add Lobster (1 1/2lbs to 2 lbs) *market price*



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Vegan, Vegetarian and Gluten-Free

Cheese Ravioli

Roasted butternut squash, crispy sage, shaved parmesan, brown butter, candied walnuts, balsamic drizzle

Vegan Nut Loaf

Chopped cashews and walnut loaf with sautéed celery, onions, fresh herbs, wrapped in vegan puff pastry, baked to golden perfection, served with vegan gravy (mushrooms optional)

Cheese Tortellini

Wild mushroom ragout, shaved parmesan, white truffle drizzle

Risotto Primavera

Creamy vegan risotto, sautéed garden vegetables, grilled asparagus (shaved parmesan optional)

Mushroom Risotto

Mushroom jus, sautéed wild mushrooms, roasted garlic, truffle drizzle (parmesan optional)

Oven Roasted Eggplant

Herb roasted medallions, served with saffron artichoke sauce, cherry tomato tarragon

Polenta Galettes

White bean ragout, roasted tuscan tomatoes, sautéed spinach (shaved parmesan optional)

French Lentil Ragout

Topped with roasted butternut squash, candied walnuts, baby arugula (goat cheese optional)

Grilled Portobello

Olive oil mashed, Dijon mustard sauce, roasted leeks

Artichokes Francais

Vegan battered and sautéed artichoke hearts, lemon wine sauce, capers, blanched garlic, fresh herbs

Grilled Vegetable Stack

Grilled eggplant, red peppers, zucchini, basil and oven dried tomatoes layered and served with tomato coulis, choice of pasta (cheese optional)

Glazed Eggplant

Miso glaze, toasted sesame seeds, scallion chiffonade, steamed brown rice, gingered baby carrots

Tomato Basil Pasta

Our house tomato basil sauce with blanched garlic, fresh basil and concasse tomatoes. Vegan penne (parmesan/bocconcini optional)

Wild Mushroom Penne

Penne sautéed with wild mushrooms, blanched garlic fresh herbs, asparagus tips, roasted shallots and white truffle drizzle (shaved parmesan optional)



Select a side salad of your choice.
Any additional salads or sides are welcome for \$2.50 per guest.

Salads

Citrus Salad

select greens, watercress, orange and grapefruit segments, dried cranberries, thin sliced red onion, served with an orange ginger vinaigrette

Baby Spinach Salad

radicchio, sliced granny apples, candied walnuts and a balsamic vinaigrette

Classic Caesar Salad

our version with shaved parmesan, hearts of romaine, garlic croutons, creamy dressing, sweet tomato tapenade and fresh cracked pepper

Hearts of Romaine Salad

blue cheese, crispy bacon, sliced red onion, grape tomatoes, served with house balsamic vinaigrette

Heirloom tomato salad

select greens, heirloom tomatoes, blue cheese, fresh basil, candied pecans, balsamic and olive oil drizzle

Mandarin Salad

butter lettuce, mandarin oranges, toasted almonds served with a sweet rice wine vinaigrette

Roasted Beet Salad

select greens with frisee, roasted beets, crumbled goat cheese, slivered onions, honey champagne vinaigrette and toasted hazelnuts

Pear Endive Salad

cabernet poached pear, mixed greens, Belgium endive, toasted walnuts, goat cheese, vanilla shallot vinaigrette

Bocconcini Salad

Select greens, house balsamic, fresh mozzarella, sweet grape tomatoes, fresh basil, sea salt and cracked pepper, olive (tapenade optional)

Mixed Berry Salad

mixed greens, seasonal berries, blue cheese, candied walnuts, balsamic drizzle

Chinois Salad

romaine and napa, sesame honey mustard vinaigrette, carrots, red cabbage, scallions, crispy wontons and pea shoots (fried shiitakes optional)

Classic Greek Salad

romaine, feta, red onion, tomatoes, sliced cucumber, olives, peppers and a red wine vinaigrette

Spinach and Mushroom Salad

our version of the classic, baby spinach, sliced mushrooms, bacon, red onion, hard boiled egg, honey mustard vinaigrette, toasted croutons (dried cranberries optional)

Mediterranean Penne Salad

penne, baby spinach, radicchio, olives, capers, tomatoes, red onion and feta with a balsamic drizzle

Italian Wedge Salad

hearts of romaine, sun dried tomatoes, olives, grape tomatoes, garbanzo beans, red onions, basil, italian dressing and parmesan cheese

Waldorf Salad

our version, select greens topped with apples, celery, raisins, walnuts and seedless grapes, white balsamic vinaigrette and a honey yogurt drizzle

Cranberry Kale Salad

snipped kale, lemon honey vinaigrette, toasted almonds and dried cranberries



Select two sides. Any additional sides are welcome for \$2.50 per guest.

Side Dishes

Wild Rice Pilaf *long grain and wild rice seasoned with sweet butter and fresh herbs*
 Saffron Pilaf *long grain rice simmered with our house artichoke broth, saffron and sweet butter*
 Macaroni and Cheese *classic comfort with five cheeses, parmesan crust optional*
 Roasted Garlic Mashed *creamy mashed potatoes with sweet roasted garlic*
 Buttermilk Mash *creamy mashed with the tangy finish of fresh buttermilk*
 Herbed Penne *with parmesan cream and fresh herbs*
 Tomato Basil Penne *our light house sauce with blanched garlic and basil*
 Gemelli Pasta *sun dried tomato cream, fresh basil*
 Roasted Potatoes *red new potatoes, roasted with rosemary, garlic and sea salt*
 Golden Yukons *sautéed with sweet butter and parsley*
 Risotto *creamy arborio rice with your choice of traditional, mushroom, asparagus, butternut, or primavera style*
 Twice Baked Baby Yukon Potatoes *sour cream and chives*
 Lyonnaise Style Potatoes *roasted with caramelized onions*
 Black Bean Salad *with cilantro lime vinaigrette*
 Orzo Salad *with feta*
 Potato Salad *classic or sour cream and dill*
 Shiitake Corn Salad *scallions and rice wine vinaigrette*
 Mediterranean Penne *with spinach, olives, capers, feta and balsamic vinaigrette*
 Eggplant Caponata *a rich vegetable ragout of eggplant, tomatoes, herbs, raisins, sautéed onions and red wine*
 Roasted Butternut Squash *with fresh herbs and olive oil*
 Vegetable Matchsticks *a colorful sauté of julienne carrots, zucchini, golden squash and sweet butter*
 French Green Beans *simply blanched and sautéed with butter*
 Tuscan Beans *herb roasted with oven dried tomatoes and Italian herbs*
 Roasted Eggplant *stripped and seasoned with sea salt and fresh thyme*
 Asparagus Bundles *blanched, roasted and bundled with chive ribbons (add 1.50 per guest)*
 Provencal Tomatoes *stuffed with garlic, parmesan, thyme and olive oil, roasted to golden perfection*
 Roasted Baby Carrots *with lemon oil and thyme*
 Braised Carrots *with butter and parsley*
 Grilled Vegetable *tiered grilled vegetables, a savory stack of grilled zucchini, eggplant and sweet peppers*
 Ratatouille *a classic sauté of eggplant, onions, peppers, zucchini, squash, tomatoes, garlic and fresh herbs*
 Roasted Leeks *roasted with smoky bacon until tender*
 Mushrooms *sautéed in butter sherry and lemon*
 Roasted Brussel Sprouts *with balsamic and pancetta*
 Broccoli *sautéed with lemon olive oil and blanched garlic, lemon squeeze*
 Tuscan Tomatoes *seasoned with olive oil and fresh herbs, roasted until sweet and tender*
 Smashed Peas *seasoned with sautéed onions, sweet butter and mint*
 Balsamic Roasted Onions *pearl onions sautéed in olive oil and braised in balsamic until sweet and tender*
 Roasted Blue Lake Beans *with baby portobello mushrooms*
 Summer Squash Medley *summer and zucchini with sautéed red peppers*
 Pan Seared Artichokes *with roasted peppers, asparagus tips, lemon caper vinaigrette (served room temp.)*
 Peppernata *tri color sweet bell peppers braised with olive oil and herbs*
 Vegetable Melange *roasted peppers, corn, green onion, grilled red onions and asparagus tips with rosemary potato*
 brunoise



Classic Chef's Table

An eclectic display of Mediterranean style tapenades, artisan breads, gourmet cheeses, crudités and dips and select appetizers.

Choose three tapenades-

sweet tomato and basil, roasted pepper and feta, olive tapenade, artichoke pesto, sweet roasted garlic, roasted eggplant dip, hummus, sundried tomato pesto, asparagus pesto, Italian white bean hummus, olive and fig jam

Choose your fruit or crudité display-

fresh fruit and berry assortment, vegetable crudités with dip, combo fruit and cheese platter

Choose your tables appetizer-

French Dijon tart, baked brie en croute with apricot puree, baked spinach and artichoke dip, smoked salmon and cream cheese gateau with caviar, heirloom tomato and cheddar tart, French country pate with mustard and cornichons, Italian anti-pasto platter, charcuterie display

Chef Appetizer Boutiques

Our appetizer boutiques are a great way to impress with a variety of inspired foods, cooked to order, artfully presented & paired with our chef crafter toppings & sides.

Your guests can customize their plate with a variety of options at each boutique station.

Combine 3 or 4 boutiques for a celebration to remember!

Mashed Potato Boutique

Potato (select 2)

Buttermilk mashed, roasted garlic mashed, smashed golden Yukon, smashed red bliss, sweet potato smash, whipped garlic and herb, goat cheese mashed, maple whipped sweet yams

a 'la Minute Topping (choose 1) \$2.50 per additional item

Carved steak with demi glaze, scampi shrimp, grilled rosemary chicken with parmesan cream, red wine braised short ribs, smoked BBQ pork, grilled shrimp with pesto cream, pan seared scallops with parmesan cream

Toppings (choose 6)

Sour cream, snipped chives, bacon, blue crumbles, aged cheddar or gruyere, crispy onions. Roasted butternut squash with candied nuts, ratatouille vegetables, balsamic and soy roasted mushrooms



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Chef Appetizer Boutiques

Mac & Cheese Boutique

Your choice of classic to extreme macaroni and cheese with you're a' la minute selection and exotic toppings

Select your macaroni & cheese (choose 2)

classic aged white cheddar, white cheddar and jalapeno jack, medium yellow cheddar, parmesan cream with fontina & truffle, sundried tomato & fontina cream, queso fonduta with mascarpone

a' la minute topping (choose 1) \$2.50 per additional item

Braised osso bucco, BBQ pork, smoked pork, grilled spicy cilantro shrimp, shrimp scampi sauté, tandoori grilled shrimp, carved rosemary chicken, Italian sausage and peperonata, butter poached lobster (add \$5.00 per guest)

Toppings (included)

Shaved parmesan, blue cheese, smoked bacon, caramelized onions, crispy onions, roasted baby portabellas

Poke Bar Boutique

Choose your base (choose 1)

Steamed white rice, brown rice, seasoned white rice, spring mix & kale

a' la minute topping (choose 1) \$2.50 per additional item

Ahi tuna, spicy tuna, albacore, salmon, scallop, octopus

Toppings (included)

Seaweed salad, crispy wontons, cucumber salad, sweet ginger carrot slaw,

Sides (included)

Soy sauce, sriracha, wasabi, pickled ginger, sweet chili sauce, toasted sesame seeds, scallions

Add plattered California rolls for \$2.50 per guest

Mexicali Boutique

tri color homemade tortilla chips & limes included

Choose your rice (choose 1)

traditional Spanish rice, cilantro rice, arroz verde, Mexican quinoa pilaf, arroz primavera, chipotle rice pilaf

a' la minute topping (choose 1)

grilled cilantro chicken, pork carnitas, blackened chicken, carne asada beef, spicy cilantro shrimp, pork chili verde, Mexican braised beef, al pastor pork, achiote roast chicken

Toppings (included)

sour cream, onions & cilantro, cheddar & jack cheese, salsa roja, tomatillo salsa, pico de gallo

Add guacamole for \$2.00 per guest



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Chef Appetizer Boutiques

Asian Grill Boutique

Served with white or brown rice

Choice of Asian marinated satay (choose 2)

spicy cilantro chicken, curry chicken, sesame soy chicken, sriracha grilled shrimp, Asian pesto grilled shrimp, teriyaki glazed shrimp, Tandoori shrimp, sesame beef satay, bulgogi beef, Szechuan marinated beef

Choose two Asian style salads (choose 2)

Sweet ginger cucumber salad, Thai carrot slaw, Asian noodle salad, chinois salad with crispy wontons, marinated rice noodles

Condiments (included)

Peanut sauce, sweet chili sauce, hoisin, ginger soy, chili sauce, toasted sesame seeds

Italian Grill Boutique

Skewered or thinly sliced grilled meats, Italian style

Assorted artisan breads, crostini, crackers included

Select your meats (choose 1) \$2.50 per additional item

rosemary garlic chicken, shrimp spiedini scampi, tuna & red onion, beef pinwheels with green onion & salami, grilled hanger steak with demi glaze, filet bites with gorgonzola crust, lamb spiedini (arrosticini) with sea salt, swordfish with prosciutto, bacon wrapped scallops, chicken with prosciutto & sage, Italian sausage with peppers

Italian style side salads (choose 2)

Tuscan white bean, orzo salad, spicy chickpea & olive salad, tomato & feta salad, marinated artichokes, roasted eggplant with garlic & thyme, bocconcini salad, red pepper and asparagus salad, marinated baby portabellas

Italian Sides (Choose 1)

Tuscan roasted potatoes, roasted garlic mashed potatoes, orzo primavera

Toppings (included)

pesto, balsamic, blue cheese, sweet tomato tapenade, roasted garlic, oils & vinegars

Slider Boutique

An assortment of built to order and tiered sliders (choose 3), paired with choice of gourmet market style salads

Built to order sliders

Classic burger with baby pickle, BBQ pork, tri tip with roasted peppers, hoisin BBQ pork, cabernet braised beef, steak with gorgonzola, grilled cheddar with apple chutney, grilled gruyere with prosciutto, kafta with yogurt sauce, Italian meatball with fresh mozzarella

Prepared and tiered sliders

Chicken pesto, curried chicken with chutney, fresh mozzarella and roasted tomato, cranberry and brie, smoked salmon and cream cheese, vegetable and goat cheese, chicken tarragon, Vietnamese finger rolls, herbed tuna, wine country chicken salad

Market salads (choose 2)

Dill potato salad, pesto pasta salad, technicolor slaw, Tuscan white bean salad, grilled vegetable ratatouille salad, black bean corn salad, Greek orzo salad, classic tomato salad, bocconcini salad



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Chef Appetizer Boutiques

Risotto Boutique

Choose your risotto (choose 1)

Creamy parmesan, spinach pesto, saffron & artichoke, primavera style,

a' la minute topping (choose 1) \$2.50 per additional item

Grilled pesto shrimp, braised osso bucco, grilled rosemary chicken with parmesan cream, pan seared scallops, shrimp scampi sauté, lobster sauté (add \$5 per guest)

Toppings (included)

Shaved parmesan, fried mushrooms, crispy shallots, julienne prosciutto, roasted Tuscan tomatoes, peas, truffle drizzle

Fondue Boutique

Savory Fondue (choose 2)

alpine classic with Fontina & Gruyere, aged cheddar with lager & garlic, Quattro formaggio, spinach & artichoke, jalapeno jack queso blanco, Italian fonduta with Fontina & Mascarpone,

Accoutrements (included)

French breads & crostini, vegetable crudité, cornichons, charcuterie display, grissini, pretzel sticks, granny smith apples

Tray Passed Appetizers

Chefs Select Appetizers

Choose 3-

- Cucumber cup with dill cream and shrimp
- Baby stuffed portabellas (sausage or vegetarian)



Tray Passed Appetizers

Passed Appetizers (select 5)

1HR/

2HR/

3HR/

Sticks and Pops

- Meatball lollipop, stuffed with fresh mozzarella
- Caprese skewer
- Melon prosciutto skewer, balsamic drizzle
- Blue cheese stuffed dates, bacon wrapped
- Tempura chicken, generals dipping sauce
- Beef or chicken satay, Thai peanut sauce
- Chicken Caesar on a stick
- Blistered shishito peppers and crispy pepperoni
- Mini elote with queso fresco and lime
- Candied bacon wrapped Brussel sprout
- Tandoori shrimp, crema, chili and mint
- Italian sausage skewer, grilled sausage and marinated vegetables
- Brazilian beef skewer, chimichurri sauce
- Pressed watermelon skewer, balsamic and mint
- Grilled bacon wrapped shrimp, spicy mayo
- Kofta kebab with tziki
- Coconut chicken skewers, sweet chili sauce
- Grilled steak skewer, anchovy garlic butter
- Sweet & spicy Korean meatballs

Stuffed, puffed, petals and cups

- Cucumber cup with dill cream and shrimp
- Sausage stuffed baby portabellas
- Shrimp and crab stuffed filo
- Baby potatoes with crème fraiche and caviar
- Dijon tart—layered golden puff pastry with prosciutto, gruyere and country mustard
- Little Bangkok lettuce cup, Thai carrot slaw, grilled beef or shrimp
- Stuffed endive petal, boursin and chives
- Mascarpone stuffed strawberries with pistachios
- Crab stuffed baby portabella
- Baked goat cheese roll w/ lavender honey & thyme
- Stuffed fingering w/ sd tomato cream and blue
- BLT stuffed cherry tomato, gorgonzola cream, crispy prosciutto
- Asian chicken cup—crispy wonton cup, hoisin chicken, scallion
- Poached mussel, saffron aioli and herb drizzle
- Stuffed artichoke, spinach and gruyere
- Empanadas
- Mac and cheese baked parmesan bouchee
- Puff pastry bouchee, wild mushroom ragout
- Boursin stuffed baby Portobello
- Baby wrapped chorizo stuffed dates
- Bacon wrapped creamer potato with anchovy and sage

Sliders, wraps and rolled

- Curried chicken slider
- Bacon wrapped stuffed jalapeno
- Thai summer rolls, sweet chili sauce
- BBQ pork slider
- Prosciutto wrapped asparagus
- Chicken pesto slider
- Grilled zucchini roulade with herb cream cheese
- Hoisin pork roll, scallion pancake
- Mini bahn mi with pickled cucumber and sliced jalapeno
- Mini lobster rolls with celery remoulade (add \$1 per guest)
- Lobster Rangoon spring roll w/ mango dipping sauce

Pair your favorite slider with your favorite soup shooter (tomato bisque, gazpacho, squash bisque...)



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Tray Passed Appetizers

Passed Appetizers (select 5)

1HR/

2HR/

3HR/

Crostini's, chips, canapes and cakes

- *Crostini with house olive, sweet tomato and red pepper feta tapenades*
- *Blini with dill cream and smoked salmon*
- *Filet bites with remoulade*
- *Sesame soy ahi on a crispy wonton chip*
- *Potato pancake, sour cream and chives*
- *Petit mini quiche*
- *Mini crab cakes with remoulade*
- *Smoked chicken quesadilla*
- *Pizzetta with smoked salmon and caviar*
- *Beer battered chipotle fish taco bite*
- *Blackened ahi tuna with dragon fruit salsa*
- *Olive and blue cheese crostini*
- *Edamame hummus crostini with marinated tomato and micro greens*
- *Sliced radish crostini with sweet butter and sea salt*
- *Grilled crostini with roasted tomato, pesto and burrata*
- *Ricotta crostini—crostini topped with house hung ricotta, choice of: strawberry balsamic, tomato and capers, blueberry coulis, heirloom honey and hazelnuts, sautéed leeks, marinated cucumbers and mint, smoked salmon and dill, fig jam and prosciutto*
- *Mexican avocado & shrimp bite*
- *Roasted grape and goat cheese crostini*

Odds, ends and spoons

- *Shrimp spoons with cheesy grits*
- *Chianti braised osso bucco and cheesy polenta spoon*
- *Caramelized onion tartlet with white cheddar*
- *Caramelized pecan and blue cheese bite*
- *Sesame ahi tuna coronet*
- *Coronet with smoked salmon mousse and caviar*
- *Truffle chicken pot pie bouchee*
- *Risotto spoon with asparagus and truffle drizzle*
- *Croquette St Jacques with mushroom duxelle & gruyere*
- *Lemon meringue coronet*
- *Whipped chocolate ganache coronet*
- *Poke coronet with sesame & soy*
- *Avocado toast with sea salt and heirloom tomato*



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Styled Sweet Table

We can style your sweet table to reflect your wedding day with adorable table décor and assorted delightful desserts. Includes 8" cake for cutting.

Choose 5 mini desserts from the California Fresh dessert menu- \$7.00 per guest

Chocolate Fountain

Cascading warm chocolate ganache with an assortment of tasty dipping treats.
Fresh berries, marshmallows, brownie bites, pretzels and fruit skewers.

Donut Boutique

Fresh mini donuts with assorted frostings, glazes and toppings
for your guests to build their own artisan donut masterpiece.

S'mores Boutique

Skewered marshmallows & fieldstone flames for your guests to toast & build the perfect s'mores dessert. Includes Hershey chocolate bars, Reeses peanut butter cups, and Andes mints.

With an assortment of mini French pastries

Dessert Fondue

A rich chocolate fondue with an assortment of dip-able delights.

Choose 2 of the following fondues- dark chocolate, milk chocolate, marshmallow, Swiss mocha, Carmel, white chocolate.

Milk & Cookies Boutique

An assortment of fresh baked cookies with milk & chocolate milk shooters.

Choose 3 of the following cookie choices- chocolate chip, macadamia white chocolate, sugar, snickerdoodles, molasses, white chocolate chip.

Desserts

Mini for boutiques and plated full size

Blueberry brown butter tart
Goey butter cake
NY cheesecake (berry topping)
Chocolate walnut bars
Tiramisu
Toll house bars
Lemon bars
Raspberry lemon tarts
Chocolate ganache tartlets
Carmel apple pie
Key lime pie w/ marshmallow meringue
Whipped chocolate tartlet
Turtle tart
Pecan pie
Sweet potato pone

Buffet Style

1 Server per 35 guests at 30.00 per hour

The guest count and style of your event will help your event planner determine the service staff you need. We require a minimum time of four hours per staff member.

Plated and Served

1 Server per 20 guests at 30.00 per hour

1 Event Chef per 100 guests at 30.00 per hour

Bar Service

Bartender Full service 30.00 per hour

Interactive Stations

Interactive Chef 30.00 per hour

Event Captain

\$250.00 per event

Coordinates event, staff and works with event coordinator from start to end time

All pricing subject to tax and 20% Service Charge

