

# Continental Menu

**Includes VIP bread & butter**



## **Select Two Entrees-**

**Rosemary Garlic Chicken**

*simply grilled with garlic lemon beurre blanc*

**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*

**Chicken Champignon**

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

**Poached Salmon**

*court bouillon with dill cream*

**Roast Salmon**

*Herb and panko crusted with Dijon cream sauce*

**Honey Garlic Glazed Salmon**

*lightly sautéed and glazed with honey, soy and garlic*

**Tilapia Provencal**

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

**Blackened Mahi**

*coconut cream sauce, tropical salsa*

**Herb Rubbed Tri Tip**

*Boursin cream sauce*

**Braised Boneless Short Ribs**

*Osso Bucco style with red wine sauce and citrus gremolata*

**Tuscan Ribeye-Carved**

*simply grilled, butter basted, chianti demi*

## **Vegan/Vegetarian Option-Choose One**

**Cheese Ravioli**

*roasted butternut squash, crispy sage, shaved parmesan, brown butter, toasted walnuts, balsamic drizzle (Vegetarian)*

**Risotto Primavera**

*creamy vegan risotto, sautéed garden vegetables, grilled asparagus (shaved parmesan optional) (Vegan or Vegetarian)*

**Artichoke Francaise**

*Pan fried artichokes with lemon caper sauce (Vegan or Vegetarian)*

## **Select One Salad-**

**Mixed Berry Salad**

*mixed greens, seasonal berries, blue cheese, toasted walnut, balsamic drizzle*

**Classic Caesar Salad**

*our version with shaved parmesan, hearts of romaine, garlic croutons, creamy dressing, sweet tomato tapenade*

**Classic Greek Salad**

*romaine, feta, red onion, tomatoes, sliced cucumber, olive tapenade, peppers and a red wine vinaigrette*

**Café Salad**

*mixed greens, Belgium endive, Balsamic Vinaigrette, Brûlée goat cheese crostini*

**Bocconcini Salad**

*Select greens, house balsamic, fresh mozzarella, sweet grape tomatoes, fresh basil, sea salt and cracked pepper*

**Hearts of Romaine Salad**

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



### **Select One Side-**

Wild Rice Pilaf *long grain and wild rice seasoned with sweet butter and fresh herbs*  
Saffron Rice Pilaf *long grain rice prepared with lemon, butter and saffron*  
Roasted Garlic Mashed *creamy mashed potatoes with sweet roasted garlic*  
Buttermilk Mashed *creamy mashed with the tangy finish of fresh buttermilk*  
Roasted Potatoes *red new potatoes, roasted with rosemary, garlic and sea salt*  
Golden Yukon's *sautéed with sweet butter and parsley*

### **Select One Vegetable-**

Grilled Vegetable *a savory stack of grilled zucchini, red onion and sweet peppers*  
Garlic Roasted Green Beans *simply roasted with garlic and butter*  
Broccolini *sautéed with lemon olive oil and blanched garlic, lemon squeeze*  
Grilled Asparagus *blanched and roasted*  
Tomato Provencal *stuffed with garlic, parmesan, herbs, panko roasted to perfection*  
Roasted Butternut Squash *roasted with brown sugar and sage*

### **Tray Passed Appetizers- Choose Two**

Caprese skewer  
Brazilian beef skewer, chimichurri sauce  
Roasted grape and goat cheese crostini  
Sausage stuffed baby portabellas

Stuffed endive petal, Boursin and chives  
Mini Wellington Filet Bites with remoulade  
Sesame soy ahi on a crispy wonton chip  
Smoked chicken quesadilla

Grilled bacon wrapped shrimp, spicy mayo  
Coconut chicken skewers, sweet chili sauce  
Sweet and spicy Korean meatballs  
Crostini with house bruschetta

Crostini with house olive tapenade  
Meatball lollipop with tomato basil sauce and parmesan snow  
Cucumber cup with dill cream and shrimp  
Chianti braised osso bucco on polenta round with citrus gremolata

# Italian Menu

***Includes fresh baked herbed Ciabatta and butter***



**California Fresh**  
catering & events  
*Passionate About Food*

## ***Select Two Entrees-***

Chicken Parmesan, house marinara with melted mozzarella cheese  
*Rosemary Garlic Chicken, lemon burre blanche*  
Chicken Milanese, *Parmesan cream and Tuscan tomatoes*  
Chicken Piccata, *lemon caper sauce*  
Parmesan Crusted Cod, *lemon butter sauce*  
Chianti Braised Beef, *Osso bucco style, citrus gremolata*  
Jumbo Meatball Parmesan, house marinara with melted mozzarella cheese  
Beef Cacciatore, *braised in tomato wine sauce, roasted peppers*

## ***Select One Salad-***

Classic Caesar Salad  
*our version with shaved parmesan, hearts of romaine, garlic croutons, creamy dressing, sweet tomato tapenade*  
Italian Wedge  
*Hearts of romaine, garbanzos, cherry tomatoes, red onion, pepperoncini, basil, parmesan snow, house Italian dressing*  
Bocconcini Salad  
*Select greens, house balsamic, fresh mozzarella, sweet grape tomatoes, fresh basil, sea salt and cracked pepper*  
Hearts of Romaine Salad  
*blue cheese, crispy bacon, sliced red onion, grape tomatoes, served with house balsamic vinaigrette*

## ***Select One Side-***

Parmesan Roasted Potatoes  
Roasted Garlic Mashed Potatoes  
Penne with Parmesan Cream  
Penne with Tomato Basil Sauce  
Penne with Pesto Cream Sauce  
Saffron Rice Pilaf  
Garlic and Herb Roasted Potatoes  
Parmesan Scented Polenta

## ***Select One Vegetable-***

Roasted Zucchini with Pepperonata  
Lemon Garlic Roasted Broccoli *sautéed with lemon olive oil and blanched garlic, lemon squeeze*  
Grilled Asparagus *blanched and roasted*  
Tomato Provencal *stuffed with garlic, parmesan, herbs, panko roasted to perfection*  
Garlic Roasted Green Beans  
Roasted Butternut Squash *roasted with brown sugar and sage*

## ***Tray Passed Appetizers- Choose Two***

Caprese skewer  
Roasted grape and goat cheese crostini  
Sausage stuffed baby portabellas  
Stuffed endive petal, Boursin and chives  
Filet bites with Gorgonzola & garlic aioli  
Grilled bacon wrapped shrimp, spicy mayo  
Olive tapenade and Gorgonzola crostini  
Meatball lollipop with tomato basil sauce and parmesan snow  
Cucumber cup with dill cream and shrimp  
Chianti braised osso bucco on polenta round with citrus gremolata

# **BBQ Menu**

***Served with Cornbread or Biscuits***



**California Fresh**  
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## ***Select Two Entrees-***

BBQ Glazed Chicken Breast  
*Rosemary Garlic Chicken, lemon beurre blanc*  
California Gold BBQ Chicken Breast  
BBQ Beef Brisket  
Memphis Rubbed Tri Tip, Smokey tomato sauce  
Grilled Skirt Steak, house made chimichurri  
BBQ Boneless Pork Ribs  
Grilled Portobello Mushroom (vegan)

## ***Select One Salad-***

Classic Caesar Salad  
*our version with shaved parmesan, hearts of romaine, garlic croutons, creamy dressing, sweet tomato tapenade*  
BBQ Wedge Salad  
*Charred corn, avocado, black beans, sweet cherry tomatoes, gorgonzola, romaine, house ranch dressing, BBQ drizzle*  
Bocconcini Salad  
*Select greens, house balsamic, fresh mozzarella, sweet grape tomatoes, fresh basil, sea salt and cracked pepper*  
Hearts of Romaine Salad  
*blue cheese, crispy bacon, sliced red onion, grape tomatoes, served with house balsamic vinaigrette*

## ***Select One Side-***

Herb Roasted New Potato  
Buttermilk Mashed Potatoes  
Baked Beans, brown sugar & bacon  
Rosemary Garlic Roasted Yukon's

## ***Select One Vegetable-***

Balsamic Soy Roasted Mushrooms  
Lemon Garlic Roasted Broccolini *sautéed with lemon olive oil and blanched garlic, lemon squeeze*  
Grilled Asparagus *blanched and roasted*  
Jambalaya Vegetables  
Grilled Zucchini

## ***Tray Passed Appetizers- Choose Two***

Smoked Chicken Quesadilla  
Caprese skewer  
Sausage stuffed baby portabellas  
Grilled bacon wrapped shrimp, remoulade  
BLT stuffed cherry tomato, gorgonzola cream, crispy bacon  
Roasted pepper and feta crostini  
Bacon wrapped jalapenos  
BBQ chicken bruschetta  
Blue cheese stuffed date  
Watermelon & Feta Skewer  
Buffalo chicken endive w/ blue cheese aioli  
Avocado wonton crisp w/ salsa fresca

## **Mexican Menu**

**Served with tri color chips and salsa**



### ***Select Two Entrees-***

Cilantro chicken chipotle cream, pico de gallo  
Achiote chicken thigh pickled red onions  
Chicken Tinga shredded, chipotle sauce  
Carne Asada  
Red Chile beef guajillo chile sauce  
Green Chile pork mild tomatillo sauce  
Achiote Tilapia pan seared, pickled red onions  
Carnitas citrus marinates, slow braised  
Spicy Shrimp Skewers creamy salsa Verde  
Chile Tofu garlic and red chili marinade, pan seared (vegan)  
Mushrooms with garlic and Epazote mixed mushrooms with Mexican herbs and garlic (vegan)  
Cheese Enchilada (vegetarian)

### ***Select One Salad-***

Mexican Caesar Salad  
*Romaine lettuce, cilantro lime Caesar dressing, queso fresco, toasted pepitas, cherry tomatoes, tri color strips*  
Esquites Salad  
*Mixed greens, roasted sweet corn, tomato, avocado, cotija, tri color strips, chipotle vinaigrette*  
Esmerelda Salad  
*Butter lettuce and radicchio, cucumber, cherry tomato, red onion, cilantro, toasted pepitas, queso fresca, cumin lime vinaigrette*

### ***Select One Side-***

Sweet potato chorizo hash  
Arroz verde  
Spanish rice  
Cilantro rice  
Ancho roasted potato  
Pinto Beans  
Cumin scented black beans

### ***Select One Vegetable-***

Esquites charred corn with peppers and lime  
Zucchini & Corn Succotash  
Grilled Zucchini  
Sautéed sweet peppers  
Grilled asparagus  
Roasted poblano mushrooms

### ***Tray Passed Appetizers- Choose Two***

Smoked Chicken Quesadilla  
Jalapeno popper bruschetta  
Ceviche wonton cup  
Bacon wrapped jalapenos  
Avocado tostada w/ salsa Fresca  
Chicken skewer w/ chipotle creme  
Chicken taquito bite  
Achiote beef tostada bite  
Cilantro shrimp w/ chipotle crème  
Mexican deviled egg w/ bacon



## **Brunch Menu**

### ***Select Two Entrees-***

Quiche Lorraine  
Vegetable quiche spinach, tomato and gruyere  
Creamy scrambled eggs fresh chives  
Breakfast Wellington eggs, prosciutto, gruyere, Dijon, puff pastry  
Stuffed French toast berries and Chantilly cream  
Chicken Francaise lemon butter sauce, herbs  
Chicken Normandy apple brandy sauce, candied walnuts  
Omelet ham and gruyere or fine herbs  
Blueberry pancakes whipped butter, maple syrup  
Smoked salmon scramble fresh chives  
Chicken and toast pan Purdue toast, buttermilk fried chicken, honey mustard drizzle  
Monte Christo served with fresh fruit and marmalade

### ***Select Two Sides-***

Breakfast Potatoes  
Country Bacon  
Maple Sausage  
Sliced Ham  
Fresh Fruit  
Greek Yoghurt fresh fruit and honey

### ***Tray Passed Appetizers- Choose Two***

Mini scone w/ sweet cream and jam  
Mini breakfast pastry  
Chocolate croissant bite  
Strawberry w/ mascarpone and pistachio  
Melon and prosciutto skewers  
Caprese skewer  
Mini quiche  
Balsamic roasted grape and goat cheese crostini  
Blue cheese and fig bite  
Bagel bite w/ cream cheese and smoked salmon  
Avocado toast w/ heirloom tomato and sea salt  
Baby potato w/ crème fraiche and chives  
BLT stuffed cherry tomato w/ gorgonzola crème and crispy bacon

# VIP Menu

**Includes VIP bread & butter**



## **Select Two Entrees-**

**Rosemary Garlic Statler Chicken**

*Pan roasted with garlic lemon beurre blanc*

**Dubliner Stuffed Chicken**

*Irish cheddar stuffed chicken breast, bacon leek sauce*

**Stuffed Chicken**

*Fresh mozzarella, roasted peppers and spinach stuffed chicken breast, parmesan cream sauce*

**Herb Crusted Halibut**

*Pan seared, artichoke barigoule*

**Blackened Halibut**

*Red curry coconut cream, tropical salsa*

**Poached Salmon**

*court bouillon with dill cream*

**Roast Salmon**

*Herb and panko crusted with Dijon cream sauce*

**Honey Garlic Glazed Salmon**

*lightly sautéed and glazed with honey, soy and garlic*

**Espresso Crusted Filet Mignon**

*Peppercorn cream sauce*

**Herb Crusted Filet Mignon**

*Pan seared, choice of sauce (Cabernet demi, Brandy mustard, peppercorn cream)*

**Braised Boneless Short Ribs**

*Natural jus, citrus gremolata*

**Center Cut Ribeye**

*Chianti demi, sage salt, burrata*

**Tuscan Ribeye**

*simply grilled, compound butter, chianti demi*

## **Vegan/Vegetarian Option-Choose One**

**Cheese Ravioli**

*roasted butternut squash, crispy sage, shaved parmesan, brown butter, toasted walnuts, balsamic drizzle (Vegetarian)*

**Risotto Primavera**

*creamy vegan risotto, sautéed garden vegetables, grilled asparagus (shaved parmesan optional) (Vegan or Vegetarian)*

**Artichoke Francaise**

*Pan fried artichokes with lemon caper sauce (Vegan or Vegetarian)*

## **Select One Salad-**

**Wedge**

*Brown sugar bacon, blue cheese dressing, tomato, shaved red onion, scallions*

**Classic Caesar**

*our version with shaved parmesan, hearts of romaine, garlic croutons, creamy dressing, sweet tomato tapenade*

**Poached Pear**

*California Chevre goat cheese, port wine reduction, endive, vanilla shallot vinaigrette*

**Burrata**

*Heirloom tomatoes, wild arugula, basil, extra virgin olive oil, balsamic reduction*

**Mixed Berry**

*Baby spinach, fresh berries, blue cheese, balsamic vinaigrette, candied walnuts, balsamic reduction*

**Hearts of Romaine**

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

### **Select One Side-**

Wild Rice Pilaf *long grain and wild rice seasoned with sweet butter and fresh herbs*  
Saffron Risotto *Arborio rice prepared with lemon, butter and saffron*  
Roasted Garlic Mashed *creamy mashed potatoes with sweet roasted garlic*  
Buttermilk Mashed *creamy mashed with the tangy finish of fresh buttermilk*  
Fingerling Potatoes *red fingerling potatoes with sweet butter and herbs*  
Fondue Potatoes *seared and slow braised in stock*

### **Select One Vegetable-**

Brussel Sprouts *brown butter and bacon*  
Green Bean Almandine *blanched, roasted with almonds*  
Broccolini *sautéed with lemon olive oil and blanched garlic, lemon squeeze*  
Asparagus *blanched and roasted*  
Tomato Provencal *stuffed with garlic, parmesan, herbs, panko roasted to perfection*  
Roasted Butternut Squash *roasted with brown sugar and sage*  
Bourguignon Vegetables *crimini mushrooms, baby carrots, pearl onions*  
Baby Carrots *roasted with butter and herbs*

### **Tray Passed Appetizers- Choose Two**

White cheddar macaroni, parmesan bouchee  
Steak crostini with blue cheese  
Sesame soy ahi on wonton chip  
Brazilian beef skewer, chimichurri sauce  
Steak skewer, anchovy garlic butter

Lobster stuffed endive  
Roasted grape & goat cheese crostini  
Crab cake, remoulade sauce  
Pizzette with dill cream & smoked salmon

Baby potato with crème fraîche & caviar  
Pistachio & goat cheese "truffle"  
Bacon wrapped shrimp, Sriracha aioli  
Seared ahi tostada, dragon fruit salsa  
Mini wellington, remoulade sauce