

Cal Fresh Classic Menu

Pre-Ceremony Lemon Water

Fresh Baked Herbed Ciabatta and Butter



Select Two Entrees-

Rosemary Garlic Chicken

lemon beurre balance

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 sauteed with sauteed 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 sauteed and glazed with honey, soy, and garlic

Tilapia Provencal

Stuffed with herb butter, pan seared and served with our tomato Provencal 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, sauteed 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 Yukons *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*
Lemon Garlic Roasted Brocolini *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

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

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

Italian Menu

Pre-Ceremony Lemon Water

Fresh Baked Herbed Ciabatta and Butter



Select Two Entrees-

Chicken Parmesan, house marinara with melted mozzarella cheese
Rosemary Garlic Chicken, lemon beurre blanc
Chicken Milanese, *Parmesan cream and Tuscan tomatoes*
Chicken Piccata, *lemon caper sauce*
Parmesan Crusted Cod, *lemon butter sauce*
Chianti Braised Beef, *Ossobuco 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 ossobuco on polenta round with citrus gremolata

Southern BBQ Menu

Pre-Ceremony Lemon Water

Served with Cornbread or Biscuits



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
Mac n cheese

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

Taste of Mexico Menu



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
Esmeralda 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 Classic Menu

Pre-Ceremony Lemon Water

Fresh Baked Artisan Bread & Butter



California Fresh
catering & events
Passionate About Food

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 sauteed 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-Carved

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, sauteed 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

Mixed greens, seasonal berries, blue cheese, toasted walnut, balsamic drizzle

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 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*
Fingerling Potatoes *red fingerling potatoes roasted 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
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

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

Stuffed endive petal, Boursin and chives
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

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