

CALIFORNIA'S BEST CATERING

Buffet Package Pricing

\$25.95/person

Includes 1 entrée, 2 sides, 1 salad,
butter rosemary rolls, & beverage
station

Dual Entrée

\$29.95/person

Includes 2 entrées, 2 sides, 1 salad,
butter rosemary rolls, & beverage
station

Each protein in double entrée is
approximately 4 oz.

Premium entrées are at an additional cost.

Tax and 18% production fee is not included in the price listed



CALIFORNIA'S BEST CATERING

All-Inclusive Buffet Package Pricing

\$33.95/person

Includes China, glassware, silverware, &
linen napkins

+

Includes 1 entrée, 2 sides, 1 salad, butter
rosemary rolls, & beverage station

Dual Entrée

\$37.95/person

Includes China, glassware,
silverware, & linen napkins

+

Includes 2 entrées, 2 sides, 1 salad,
butter rosemary rolls, & beverage
station

Premium entrées are at an additional cost.

Tax and 18% production fee is not included in the price listed



CALIFORNIA'S BEST CATERING

Wedding Menu

SERVING IS 1.5 PIECES UNLESS OTHERWISE NOTED

VEGETARIAN APPETIZERS

Roasted pear cups with baked brie, roasted pears and pecans in phyllo cup topped with balsamic drizzle
\$3/serving

Watermelon cubes with feta, mint, & balsamic drizzle
\$3/serving (2PP)

Garden bruschetta crostini with balsamic drizzle
\$3/serving

Pesto spinach flatbread with Parmesan, mozzarella, feta, and a pesto drizzle **\$4/serving**

Tomato bisque shooters with mini grilled cheese bites
\$4/serving

Cauliflower ceviche shooters with micro cilantro, lime wedge, and tortilla chip **\$4/serving (2pp)**

Balsamic Portobello sliders with caramelized onions
\$5.25/serving

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Wedding Menu

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APPETIZERS

House-made meatball with choice of house marinara,
chipotle or lemon-dill sauce
\$3.75/ serving (2pp)

Chicken Skewers served with a lemon-rosemary
dipping sauce **\$4 (1pp)**

Beef & Blue Cheese Crostini **\$4/serving**

Asparagus wrapped in prosciutto **\$4/serving**

Coconut Shrimp with Orange Chili Sauce **\$4/serving**

Mini Angus Beef patty topped with caramelized sweet
onions, gorgonzola cheese, and chipotle aioli served on
a mini brioche bun
\$5.25/serving

Blackened Cajun shrimp with parmesan risotto cakes
and Louisiana butter remoulade **\$5/serving (1pp)**

Crab cake topped with garlic lemon herb remoulade
\$6/serving

Jumbo shrimp shooters with a cocktail sauce
\$6/serving

Shrimp ceviche shooters with micro cilantro, lime
wedge, and tortilla chip **\$6/serving**

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PLATTERS

Fresh fruit platter \$4.50/ person

Individual fruit skewers also available

Charcuterie Display - Assorted cheeses (imported & domestic) and smoked meats garnished with assorted seasonal berries, nuts, and dried fruits. Served with an assortment of crackers and sliced baguette. \$9/ person

Crudité Platter - Seasonal vegetables with house ranch dip \$3.50

Individual vegetable cups available

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SALADS

Butter Lettuce Salad- Butter lettuce, roasted pears, goat cheese, candied pecans, with a champagne vinaigrette.

Spring Harvest Salad- Baby spinach, fresh strawberries, feta cheese, candied pecans with strawberry balsamic vinaigrette.

Fruity Nutty Salad- Leaf Greens. with red grapes, dried cranberries, strawberries, candied pecans, walnuts, and a mango balsamic dressing.

Heirloom Tomato and Burrata Salad- Arugula, heirloom red and yellow tomatoes, extra virgin olive oil, and a balsamic drizzle with lemon pepper.

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Wedding Menu

MAINS

LAND

Chicken Milanese with bacon Dijon cream sauce

Lemon basil bruschetta chicken with seasoned tomatoes, fresh basil, asiago cheese, and a balsamic drizzle

Chicken marsala with mushrooms in our housemade marsala wine sauce

Tuscan stuffed chicken breast with sautéed mushrooms, spinach, and wild rice pilaf. With a garlic cream sauce (*premium +\$3 per person*)

Airline chicken breast with a thyme chardonnay buerre blanc (*premium +\$5 per person*)

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MAINS

Burgundy tri-tip-choice cut in a burgundy wine sauce

Herb seasoned flank steak with an Argentinean chimichurri (*premium +\$5 per person*)

Herb crusted flat iron steak- served with red wine demi glaze and creamy horseradish (*premium +\$6 per person*)

Beef wellington tenderloin with classic madeira wine sauce (*premium +\$9 per person*)

Slow braised short ribs with red wine reduction (*premium +\$9 per person*)

Grilled bacon wrapped filet mignon with mushroom ragout in a sundried cranberry bourbon demi glaze (*premium +\$15 per person*)

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Wedding Menu

MAINS

SEA

Grilled salmon with a lemon buerre blanc (*premium +\$3 per person*)

Herbed seasoned pan seared salmon with a roasted tomato romesco sauce (*premium +\$3 per person*)

Pan-seared Branzino with a lemon caper sauce (*premium +\$15*)

Prosciutto wrapped halibut with fresh thyme in a shallot thyme white wine sauce (*premium +\$15 per person*)

Lemon pepper crusted sea bass with a citrus herb butter sauce with sautéed spinach and blistered cherry tomatoes (*premium +\$15 per person*)

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SIDES

Roasted rosemary and garlic fingerling potatoes

Grilled seasoned broccolini

Cauliflower Mash

Creamy herbed parmesan risotto

Garlic and shallot green beans, garnished with roasted almonds

Wild rice cranberry pilaf

Roasted herbed brussell sprouts and carrots

Yukon gold garlic whipped mashed potatoes

Grilled Asparagus olive oil and shaved parmesan cheese and lemon zest

Au gratin potatoes

Balsamic heirloom oven roasted rainbow carrots

Sautéed garlic spinach with cherry blistered tomatoes

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DESSERTS

2 dozen minimum order

Gourmet Cookie: chocolate chip, red velvet, snickernoodle, M&M	\$60
Bars: lavender-honey, lemon, chocolate	\$60
Mille feullie	\$60
Vegan Truffles	\$72
Cupcakes: carrot, red velvet, lemon	\$84
Cake pops	\$84
Cheesecake bars	\$84
Shooters: shortcake, panna cotta, tiramisu, choc. mouse	\$108
Mini naked cake	\$108

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