



(858) 352-0222

Holiday Catering Menu

Prices shown are for groups of 20 or more and do not include sales tax or optional gratuity. Prices are for delivery only. We can also provide buffet servers or wait-staff and arrange for tables, chairs, linens, photography, dj/music and decorations for an additional fee - call us.

Casual Dining

Casual Holiday Catering - Lunch Combos

Want to give your employees a holiday treat without all the formality of a sit-down dinner? These lunch options are sure to bring out the holiday cheer!

See entrée options and pricing below. All pricing is per person, and assume groups of 20 or more. Each of these casual lunches includes your choice of one side and one dessert. Additional sides are \$2/side/person.

Seasonal Sides: caramelized apples, herb cous cous, cranberry sauce, potato salad, candied yams, gazpacho, or pasta salad

Dessert: pumpkin snicker doodles, frosted sugar cookies, chocolate chip cookies or holiday cheesecake (gluten free versions – add \$1)

Cold drinks (add \$1): bottled water, strawberry mojito lemonade (non-alcoholic), lemonade, iced tea, sweet iced tea, 50/50 iced tea & lemonade, Coke, Diet Coke, Coke Zero, Sprite, Sprite Zero, Dr. Pepper, Diet Dr. Pepper, A&W Root Beer, Mountain Dew, Orange Soda, Grape Soda, Ginger Ale



+ side + dessert

The Holiday Classic, \$9/person

Entrée options:

- Black Forest Ham & Swiss
- Roasted Turkey & Jack
- Roast Beef & Cheddar Sandwich.

Each comes with house herb aioli, butter lettuce, tomato and sliced red onion. Choice of brioche bun or bread (sourdough, rye, multi-grain or white). Gluten free bread is \$1 more.

- Vegetarian option: Supreme Pita. Vegan cilantro cream cheese, heirloom tomatoes, baby arugula, fresh alfalfa sprouts, kalamata olives and marinated baby vegetables stuffed in fresh pita bread.



+ side + dessert

The Happy Elf, \$11/person

Entrée options:

- Turkey Cranberry Wrap
- Tri Tip on French Roll
- Grilled Chicken with Bacon and Ranch on Sourdough
- Veggie Wrap. Zucchini, eggplant, portobello mushroom, arugula, pickled peppers, and red onion with herb vegan cream cheese wrapped in a tomato basil tortilla.



+ side + dessert

The Festive Feast, \$13/person

Entrée options:

- Grilled Salmon Caesar Wrap
- Baja Cali Shrimp Pita
- Southwest Chicken Fajita Wrap
- Vegan Steak & Avocado. Grilled, seasoned tofu steak, sliced avocado, heirloom tomato, arugula, mild red peppers, and vegan chimichurri aioli on toasted sourdough.

Casual Holiday Catering – Salads

Add grilled chicken or bacon pieces to any salad for \$3 more. Add grilled shrimp for \$4 more.

All-Homemade Salad Dressing Options (common allergens noted, if any):

Oriental, Caesar (dairy), Southwest Spicy, Italian, Thousand Island (dairy), Herb Vinaigrette, House Ranch (dairy), Lemon-Poppyseed, Balsamic Strawberry Vinaigrette, Blue Cheese



The Fruity Nutty, \$6/person

Spring mix greens, with red grapes, green apples, dried cranberries, feta cheese, walnuts, pistachios and sesame seeds with your choice of homemade salad dressing.

Recommended dressing: Balsamic Strawberry Vinaigrette



Ensalada Fiesta, \$6/person

Green leaf, avocado, fresh cilantro-salsa with a mild kick, mixed bell peppers, shredded jack and cheddar, black olives, black beans, kidney beans and a hint of lime.

Recommended dressing: southwest spicy



La Poire & Pecan Salade, \$6/person

Pears, pecans, raspberries and blue cheese on a bed of crispy, leafy greens.

Recommended dressing: oriental

Multiple-Course Dining

("mix and match" a la carte. For this pricing, there is a minimum of 25-servings for each item selected.)

Holiday Catering - Starters (\$4/person)



Three-Cheese Fondue Bar

Gouda, baby Jack, Swiss cheese. Slowly simmered in Chardonnay wine and shallot-garlic confit. With cubed, assorted artisan breads, broccolini spears, and roasted herb fingerling potatoes.



Seasonal Crudites
w/ lemon herb aioli

Mushroom Duxelle
Mini Quiche



Holiday Cheese
Puffs - Imported Brie
cheese, dried
cranberries, fresh basil
leaves in a freshly
baked puff pastry.

Shrimp & Avocado
Crostini



Garden Bruschetta
Crostini with Spinach
Pesto



Fig & Candied
Bacon on Goat
Cheese Crostini

Mascarpone Berry
Crostini



Braised Chuck
Bordelaise in a
puff pastry

Quiches

Lorraine
Spinach Florentine
Garden Baby Vegetable
Broccoli-Cheddar
Four-Cheese



Meatballs

Cheeseburger
Swedish with Spatzle
Chic Basil with Sundried
Tomato
Italian
Teriyaki
Cranberry BBQ



Holiday Catering - Soup & Side Salads *(\$3/person)*



Strawberry Spinach Salad

Baby spinach, fresh strawberries, red onions, wild mushrooms, feta cheese and lemon-poppyseed dressing.



Sweet Potato & Baby Kale Salad

Baby kale, sweet potato, tamari, agave nectar, basil, roasted garlic and shallots



Candied Pecan Salad

Baby spring greens, cucumbers, blue cheese, fresh raspberries, candied pecans with a mango balsamic reduction.



Loaded Baked Potato Soup

Lemon Chicken Orzo Soup





Ham Split Pea Soup

Clam Chowder with
Bacon



Holiday Catering - Entrees (\$7/person)



Roasted Turkey
Breast with Pan
Drippings & Cran-
Apple Jelly

Honey Baked
Ham with a
Pineapple-Mango
Glaze



Pork Loin Cutlets
with Braised Red
Cabbage & Apples

Baron of Beef with
Demi Glace &
Mushroom Medley



Holiday Catering - Entrees (\$9/person)



Roasted Split Cornish Game
Hen with a Savory Herb Crust

Chicken Breast
Cutlet in pan
drippings and
filled with apple-
almond stuffing





Fresh Salmon
Filet in a Dill &
Caper Butter
Sauce

Choice Flat Iron
Steak with a
Chimichurri
Butter Compound



Roasted Pork Loin in an
Apricot Sage Marmalade

Leg of Lamb with a Mint Apple Chutney



Holiday Catering - Entrees (\$11/person)



Herb-Crusted
Prime Rib with a
Horseradish
Cream Fraiche

Crispy Roast
Duck Breast
Glazed in Cherry
Puree





Petite Filet
Mignon with
Bearnaise and
Mushroom

Diamond Cut
Salmon Fillet in a
Lemon Dill
Beurre Blanc



Pork Tenderloin with
Pinenut Cranapple Stuffing
and Champagne Veloute

Halibut Fillet with
a Pecan Crust
and Dill-Mango
Marmalade



Holiday Catering - Veggies & Starches *(\$3/person)*



Green Beans
Almondine

Asparagus Bearnaise



Brocollini
Hollandaise



Candied Baby Carrots



Steamed Greens &
Pickled Peppers



Wild Rice Pilaf with
Dried Cranberries



Goat Cheese Whipped
Potatoes



Diced Golden Garlic
Potatoes



Herb Stuffing with
Creamy Veloute



Angel Hair Pasta
Provencal



4-Cheese Macaroni with
Fresh Herbs



Desserts (\$3/person)



Christmas Cookies



Christmas Cupcakes



Pumpkin Spice
Cheesecake



Berries &
Cream
Parfait



Pumpkin Pie or
Chocolate Tarts



Order some for your
customers, too!

\$29/tin filled with cookies,
cupcakes or cheesecake bars

Gluten Free, Dairy Free and Vegan variations available!

Drinks (\$1/person)



Cold Drinks

Bottled water, tea, lemonade, fruit punch, sodas - let us know what you want and we'll have it there cold and refreshing.



Hot Coffee
or Tea

With creamers
and sugars