



Weddings

by California's Best Catering & Events

Salads

Garden Salad-Spring Greens, cucumbers, carrots, grape tomatoes, red onions and choice of House dressing

Roasted Beet & Feta Salad-Wild arugula tossed with red & yellow roasted beets, feta cheese, & candied pecans in a champagne vinaigrette

Fiesta Salad-Field greens tossed with tomatoes, sweet corn, shredded carrots, red onion rings, bell pepper medley, olives, cotija cheese and tortilla strips with a cilantro-lime vinaigrette

Candied Pecan Salad-Spring greens, raspberries, cucumbers, candied pecans, bleu cheese with mango balsamic vinaigrette

Main course

Poultry

Chicken Piccata-Sautéed chicken breast served with lemon butter and caper sauce

Dijon Chicken-Pan-seared chicken breast served with tangy Dijon mustard sauce with bits of Applewood smoked bacon

Achiote Chicken-Marinated chicken with achiote paste, olive oil, cilantro, & onions, grilled

Chicken Parmesan-Pan-fried breaded chicken breast topped with marinara, mozzarella, and Parmesan

Beef

Chipotle Tri-tip-Seasoned, seared, and sliced Choice cut, finished with a chipotle demi-glaze (House specialty)

Burgundy Tri-tip-Choice Tri-tip in a burgundy wine sauce

Chimichurri Flank Steak-Choice cut marinated and grilled to perfection topped with a fresh herb chimichurri sauce

Braised Short Rib*-Slowly braised Choice beef short rib in a beef broth. Finished with a red wine reduction



Chicken Chile Relleno*-Stuffed chicken breast with roasted poblano and pepper jack cheese served with a creamy cilantro sauce

Tuscan Chicken Roulade*-Chicken stuffed with spinach, basil, sun dried tomatoes and feta cheese served with a pesto cream sauce

Cali's Chicken Cordon Bleu*-Swiss cheese wrapped with prosciutto and stuffed in chicken and finished with a crispy panko breading. Served with a classic Alfredo Sauce

Fish

Pan-seared Tilapia with lemon pepper cilantro cream sauce

*Sautéed Shrimp Provencal-Sautéed shrimp with a garlic-lemon-butter sauce with tomatoes and fresh parsley

*Grilled Salmon w/choice of sauce-Lemon dill cream, Piccata glaze, Maple glaze, or Pineapple relish

Beef Tenderloin*-Slowly herb roasted, to tender perfection, finished with a demi-glace

Prime Rib*-Slow roasted rib served with au jus & creamy horseradish. Cooked medium rare; Each roast typically serves 20 persons. *Subject to market pricing. Carved on-site by Chef at additional charge.*

*Premium entrees

Pasta

Fettuccine Alfredo-fettuccine noodles tossed in a rich garlic and Parmesan cheese cream sauce with grilled chicken

Pasta Primavera-Linguine tossed with fresh seasonal vegetables, garlic, olive oil, diced tomatoes, and Parmesan cheese

Penne Pasta-Tossed in House marinara with shredded mozzarella with Italian meatballs

Sides

Grilled Seasonal Vegetables w/Balsamic Glaze

Fresh Green Beans Seasoned w/garlic, garnished w/Almonds & Lemon Zest

Steamed Broccoli Florets w/Shaved Carrots

Grilled Asparagus w/Olive Oil & Shaved Parmesan Cheese

Roasted Garlic Yukon Gold Mashed Potatoes

Roasted Rosemary Marble Potatoes

Rice Pilaf

Spanish Rice

Creamy Parmesan Risotto

Three-Cheese Macaroni and Cheese



Beverage Station (included)

Iced water, Iced Tea, & Lemonade

Additional choices available upon request at additional cost

Coffee Station +\$3/person

Regular or Decaf coffee
with a variety of creamers and sweeteners

Package Pricing #1

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

With *prem chicken entrée, +\$1

With *prem beef entrée or *prem fish, \$3

Package Pricing #2

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

Each protein in double entrée is approximately 3.5-4 oz

With a *prem chicken entrée, +1

With a *prem beef entrée or *prem fish, +\$3

Service

Includes 6 hours of on-site service, plus set up and tear down

(additional hours may be required)

Staffing for stations or buffet

2 servers for 40 or fewer guests, \$720

3 servers for 41-90 guests, \$1,080

4 servers for 91-130 guests, \$1,440

5 servers for 131-170 guests, \$1,800

Above 170, ask for quote

Additional hours at \$40/hr/server

Plated meals require 1 server for every 10 guests



Additional Services / Rentals Available

Professional Wedding Coordination

Linens, Chairs, Tables, Tents

Dinnerware, Glassware, Barware, Silverware

Floral Design & Arrangements

Desserts-Wedding Cake, Dessert Bars, Donut Walls

D.J. Services

Photo Booth Rentals

Bartender

Customized Menus

Food, beverage, and service are subject to sales tax and 18% service fee. Pricing subject to change without notice.

California's Best Catering & Events www.californiasbestcatering.com
858-352-0222