

CALIFORNIA'S BEST CATERING

Buffet Package Pricing

Single Entrée

Includes 1 entrée, 2 sides, 1 salad,
dinner rolls, & cold beverage station
(non-alcoholic)

Dual Entrée

+\$4/person

Includes 2 entrées, 2 sides, 1 salad,
dinner rolls, & cold beverage station
(non-alcoholic)

Each protein in double entrée is
approximately 4 oz.

Includes quality disposable place
settings

Premium entrées are at an additional cost

Tax and production fee are additional. Prices subject to change without notice
based on current market



CALIFORNIA'S BEST CATERING

All-Inclusive Buffet Package Pricing

Single Entrée

Includes China, glassware,
flatware, & cloth (poly) napkins
+
Includes 1 entrée, 2 sides, 1 salad,
dinner rolls, & beverage station

Dual Entrée

+\$4/person

Includes China, glassware,
flatware, & cloth (poly) napkins
+
Includes 2 entrées, 2 sides, 1
salad, dinner rolls, & beverage
station

Premium entrées are at an additional cost

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CALIFORNIA'S BEST CATERING

Weddings & Special Events

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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CALIFORNIA'S BEST CATERING

Wedding / Special Events

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 beurre blanc (*premium +\$5 per person*)

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CALIFORNIA'S BEST CATERING

Wedding / Special Events

MAINS

Burgundy choice tri-tip in a burgundy wine sauce

Top round sirloin served with rosemary demi and horseradish cream sauce

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

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

Beef wellington tenderloin with classic Madeira wine sauce (*premium +\$12 per person*)

Slow-braised short ribs with red wine reduction (*premium +\$12 per person*)

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

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CALIFORNIA'S BEST CATERING

Wedding / Special Events

MAINS

SEA

Grilled salmon with a lemon beurre blanc

Herbed seasoned pan-seared salmon with a roasted tomato romesco sauce

Pan-seared Branzino with a lemon caper sauce (*per market price; seasonal*)

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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CALIFORNIA'S BEST CATERING

Wedding / Special Events

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 Brussels sprouts and carrots

Yukon gold garlic whipped mashed potatoes

Grilled asparagus with olive oil, shaved Parmesan cheese, and lemon zest

Au gratin potatoes

Balsamic heirloom oven-roasted rainbow carrots

Sautéed garlic spinach with blistered cherry tomatoes

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