



Appetizers

by California's Best Catering & Events

Served Cold

Garden Bruschetta – Diced tomatoes, fresh basil, garlic, and seasonings tossed in extra virgin olive oil, finished with balsamic glaze, served on a toasted baguette (Vegetarian)

Fig & Brie Crostini – Toasted sliced baguette topped with fig jam & creamy Brie garnished with dried figs & toasted walnut (Vegetarian)

Melon spears wrapped with prosciutto (GF)

Cauliflower Ceviche, served with tortilla chips (GF/Vegetarian/Vegan)

Asparagus Tips wrapped with prosciutto (GF)

Caprese Skewers – Grape tomatoes, mozzarella balls, and basil leaf drizzled with balsamic glaze (GF/Vegetarian)

Candied Bacon & Pineapple Skewers – Cubed fresh pineapple and red peppers skewered with caramelized bacon (GF)

Watermelon Cubes – Cubes of watermelon with feta and mint drizzled with balsamic glaze (GF/Vegetarian) (2 pieces)

Tarragon Chicken Salad Wonton Cups – Crisp wonton fleret filled with Tarragon Chicken Salad, topped with a flame grape

Fresh Fruit Platter – A colorful display of seasonal fruits (GF/Vegetarian/Vegan)

Crudit  Platter – Seasonal vegetables with House Ranch dip (GF/Vegetarian)

Ahi Tuna placed on a cucumber round with wasabi citrus aioli (GF)

Shrimp & Risotto – Spicy Shrimp and roasted garlic cream cheese atop an herb risotto cake. Garnished with cilantro (GF)

“Just Cheese” Platter – imported and domestic cheeses, garnished with seasonal berries & fruit, served with an assorted of crackers (can be GF with GF crackers/Vegetarian)

Charcuterie/Cheese Board – Assorted cheeses (imported & domestic) and smoked meats garnished with assorted seasonal berries, nuts, and dried fruits. Served with assortment of crackers (can be GF with GF crackers)

*Minimum order is 50 servings per selection – items priced per person

(a serving is 1.5 pieces unless otherwise noted)



Served Hot

Mini Crab, Mushroom & Spinach Tart

Mini Empanadas – Shredded Beef & Pepper Jack or Chicken & Cheese, served with a dipping salsa

Tri-Tip Crostini with creamy horseradish, pickled red onions & blue cheese crumbles. Served at room temp (1 = serving)

Meatballs, .5 oz – Choices of sauce: Creamy Chipotle, Marinara, or Swedish (3 = serving)

Skewers

Chicken Satay with peanut dipping sauce

Teriyaki Chicken (or Beef) with bell peppers, onions and pineapple chunks (GF)

Chicken and Waffles – Crispy fried chicken on a Belgium waffle cube drizzled with an ancho maple syrup (2 pieces)

Cremini Mushrooms – Stuffed with spinach, artichoke, cream cheese blend, finished with a panko crust (Vegetarian)

Crab Cakes topped with Chipotle aioli

Date Rumaki – Pitted date wrapped with Applewood smoked bacon, baked to caramelized perfection (GF) (2 pieces)

Angus Beef Slider – Mini Angus Beef patty topped with caramelized sweet onions, gorgonzola cheese, and chipotle aioli, served on a brioche bun

Puff Pastry stuffed with Barbacoa Beef and Pepper Jack Cheese

Braised Short Rib & Mash – Coffee dusted braised beef ribs served over potato mash and drizzled with a chipotle demi-glace

Baked Brie En Croûte – A brie wheel topped with nuts & dried fruits, wrapped in a puff pastry, baked to golden brown, served with toasted baguettes \$75, serves 40- 50 guests

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(serving is 1.5 pieces unless otherwise noted)