



California inspired Cuisine & Style

Spring
&
Summer

SPRING & SUMMER | starters

Cheese Boards

A variety of soft & hard cheeses

Nuts, dried fruits & olives

Pickled seasonal vegetable, fresh grapes & strawberries

Fresh baked breads & a variety of crackers

\$6.50/guest

Add Salumi-\$2.50

Crudité Spread

An assortment of crisp vegetables including:

Asparagus, beets, bell peppers, carrots, celery, cucumber, blue lake beans & seasonal tomatoes

Endive & fresh seasonal lettuces

Green goddess dressing & roasted red pepper hummus

\$5.00/guest

Vegetarian

\$2.50/piece

Gazpacho Soup Shooter

Topped with an avocado crème

Grilled Seasonal Vegetable Crustini

Crisp bread topped with spicy basil pesto, seasonal grilled vegetables & fried onions

Baked Apricot & Gorgonzola Crustini

Blue cheese crisps topped with baked apricots, gorgonzola cheese

& drizzled with raw honey

Beef, Chicken, Pork & Seafood

\$3.50/piece

Braised Beef Short Rib Slider

Braised beef ribs with our tangy ginger coleslaw

Served on a sweet roll

Grilled Tri Tip Slider

Hamilton Meat's grilled tri tip with sweet teriyaki sauce & classic coleslaw

Served on a soft sweet roll

Carolina BBQ Chicken Slider

Slow roasted chicken w| our tangy Carolina barbeque sauce & purple cabbage

Served on a sweet roll

Garlic Citrus Chicken Satay

Mary's Farms grilled chicken with our citrus & garlic sauce

Mediterranean Chicken Slider

Mary's Farms grilled chicken w| pesto aioli & sundried tomatoes

Served on a fresh baked roll

Spicy Peanut Chicken Satay

Mary's Farms grilled chicken smothered in our spicy peanut sauce

Kahlua Pulled Pork Slider

Slow roasted Kahlua pulled pork topped with tangy coleslaw

Served on a sweet roll

Bacon wrapped Shrimp

Jumbo shrimp wrapped in bacon

Served with a honey mustard dipping sauce

Ahi Poke Wonton

Ahi poke served on a crisp wonton

Sweet Chili Shrimp

Grilled jumbo shrimp with our sweet & spicy chili dipping sauce

Salmon Wonton

Sweet chili salmon, cabbage & mango salsa

Served on a crisp wonton

Pricing based on a minimum of 50 pieces

SPRING & SUMMER | **salads & soups**

We use only the freshest seasonal ingredients for our seasonal salads.
Many of our ingredients come from Herb En Route Farms,
which is located on our block in Point Loma.
Truly local & sustainable!

Soups

Gazpacho

Avocado Cilantro Lime

Romaine, black bean and roasted corn salsa & hearts of palm topped with crisp tortilla strips
Tossed with our avocado cilantro lime dressing

Avocado & Raspberry Spinach

Spinach, avocado, fresh raspberries & sliced almonds
Tossed with our tangy raspberry vinaigrette

Kale Caesar

Organic baby kale, herbed croutons & parmesan cheese
Tossed with our creamy classic Caesar dressing

Strawberry & Gorgonzola

Organic mixed greens, fresh strawberries, candied pecans & gorgonzola cheese
Tossed with our balsamic vinaigrette

Summer Salad

Organic mixed greens, basil, seasonal tomatoes, cucumbers and herb croutons
Tossed with our citrus vinaigrette

SPRING & SUMMER | **entrees**

*Each entrée includes an assortment of Bread & Cie Rolls,
Salad or Soup & two Sides*

{Chicken}

Mary's Farms Free Range Chicken

\$20.00/Guest

California Barbecue

Grilled chicken smothered in our California BBQ sauce

Caribbean Jerk Chicken

Grilled chicken with our chili citrus Caribbean marinade

Chicken Marsala

Sautéed boneless skinless chicken breast topped with our buttery mushroom Marsala sauce

Lemon Garlic

Grilled chicken breast with our tangy lemon garlic sauce

Southern Fried Chicken

*Crispy southern fried chicken**

{Beef}

Sterling Farms Choice Beef

\$25.00/Guest

Asian Braised Beef Short Ribs

Beef short ribs braised in a bold citrus-garlic-lemongrass marinade

Santa Maria Tri Tip

Grilled tri tip marinated with our Santa Maria style dry rub

Hanger Steak w | Chimichurri

Grilled hanger steak served with chimichurri sauce

{Pork}

\$22.50/Guest

Kahlua Pulled Pork

Slow roasted Kahlua pulled pork

Jerk Pork Tenderloin w | Mango-Pineapple Salsa

Grilled pork tenderloin served with mango pineapple salsa

{Seafood}

\$25.00/Guest +

Blackened Tapalia w | Cucumber Salad

Grilled blackened tilapia with cucumber salad

Lemon Basil Cod

Roasted cod with fresh basil and lemon sauce

Sweet Chili Salmon

Grilled salmon glazed with our sweet chili sauce

Halibut w | Avocado Lime Butter

Halibut steaks topped with avocado lime butter

| Market Price |

All entrée pricing is based on a minimum of 50 Guests

SPRING & SUMMER | sides

Each entrée includes your choice of two sides.

Grilled Seasonal Vegetables

Asparagus, bell peppers, red onion, yellow squash and zucchini

Grilled Bell Pepper Platter w| Feta Cheese

Roasted Corn & Black Bean Salsa | Black Beans w| Linguica

Garlic Wok Green Beans

Potatoes

Scalloped Potatoes
Roasted Garlic Red Potatoes
Red Potato Mash

Creamy Risotto

Coconut Pineapple Rice

Angel Hair Pasta w/ Garlic & seasonal Heirloom Tomatoes

Creamy Goat Cheese or Pesto Penne Pasta

Each entrée includes two sides. Additional sides are \$3.00/Guest

AUTUMN & WINTER | café & desserts

{Desserts}

Berry Bread Pudding

Bread pudding topped with seasonal berry compote

\$5.00/each

Lemon Bars

\$3.00/each

Crème Brulee

Crème Brulee topped with fresh seasonal berries

\$5.00/each

{Coffee Bar}

Café Moto Regular and/or Decaf Coffee

Cream, Sweeteners & Monin Syrup

\$3.00/Guest

Add

Tea Service

\$1.25/Guest