



**RISE &
SHINE**
catering

FULL SERVICE CATERING AND EVENT PLANNING

MENU

RISE AND SHINE CATERING IS A FULL SERVICE CATERING AND EVENT PLANNING COMPANY WITH OVER 20 YEARS EXPERIENCE CREATING DELICIOUS MEALS IN SOUTHERN CALIFORNIA.

SERVICES:

Corporate | Weddings | Film | Taco Cart | BBQ | Box Lunch
Serving Staff | Bartenders | Rentals

Contact Us:

www.riseandshinecatering.com

info@riseandshinecatering.com

310-649-0906



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Key:
 V: Vegetarian | V+: Vegan | GF: Gluten Free

Full Service Catering

Ask about our event planning. Full service catering for your corporate event, private party, themed event, wedding, or any special occasion. We can take care of every detail!



Staffing

We can fully staff your event based on your needs. Bartenders, servers, & day-of-coordinators are available. Staff will come dressed in formal, bistro, or any attire your event requires.



Rental Equipment

Rise and Shine Catering can assist you with acquiring various rental items. We work with reliable vendors that can deliver & setup for your event.



Floral Arrangements

Please inquire about custom arrangements.



POLICIES

Order Minimum

Food costs are based on a minimum of 15 people. Orders less than 15 people will be charged a flat rate.



Special Requests

We cater to your needs & are happy to customize a menu to fit your theme and budget.



Menu Pricing

Menu prices are listed as per person cost. Prices are subject to change.



Delivery

Your meal will arrive 30-45 minutes prior to the food service time. A delivery fee will be added to all orders based on the event location.



Event Decor

Themed decorations and serving ware are available for rent. Please inquire for rental rates.



Tables and Linens

Tables and linens are not included. They can be rented for an additional charge.



Service Time

Standard service time is 1.5 to 2 hours. Please inquire if extended service is needed.

Cancellation Policy

There is a 48 hour cancellation policy. Additional fees may be applied to orders cancelled within this period.



Payment Policy

Payment by cash or check is collected on the day of the event. Payment by credit card will be charged 2 days before the event. A convenience fee of 3.25% for Visa, MasterCard and American Express will be charged.



Order Confirmation

To ensure availability, all final counts, menu selections, and dietary restrictions must be submitted at least 48 hours prior to service, or by 12pm Friday for Monday service.



Service Charge

A service charge of 18%, which includes gratuity, is added to events with onsite staff.



Chef Charge

Chefs are \$35/hour for a minimum of 5 hours. This includes setup, service, & breakdown.



Breakfast

Breakfast Buffet - \$10.75

Scrambled Eggs, Potatoes O'Brien, French Toast, Breakfast Breads, Bacon, Seasonal Fresh Fruit, & Orange Juice

* Egg Whites can be added upon request

Continental - \$9.25

Freshly Baked Danish, Muffins, Croissants & Bagels. Served with Cream Cheese, Preserves, Seasonal Fresh Fruit, & Orange Juice

Breakfast Burritos - \$10.50

Sausage or Vegetarian

Served with a side of Salsa Fresca, Seasonal Fresh Fruit, & Orange Juice

Breakfast Croissant - \$10.05

Your Choice of Eggs Over Medium & Cheese or Eggs Over Medium, Ham & Cheese Croissant Sandwich. Served with Seasonal Fresh Fruit, & Orange Juice

Heart Healthy Buffet - \$12.95

Scrambled Egg Whites, Wheat Tortillas, Turkey Sausage or Bacon, Breakfast Breads, Assorted Yogurt, Seasonal Fresh Fruit, & Orange Juice

Steel Cut Oatmeal Bar - \$7.15

Toppings Include Raisins, Apples, Berries, Cinnamon, Brown Sugar, Nuts
Served with Breakfast Breads & Orange Juice

Please inquire about our Vegan & Gluten Free breakfast items.

*Continental Breakfast, Breakfast Burritos, and Breakfast Croissants are sent as a disposable setup unless otherwise requested



ONSITE CHEF BREAKFAST

Omelette Bar - \$11.15

Fresh Omelettes Cooked to Order

Toppings Include Chicken, Sausage, Spinach, Mushrooms, Scallions, Tomatoes, Onions & Mixed Cheese

Served with Potatoes O'Brien, Bacon, French Toast, Seasonal Fresh Fruit, & Orange Juice

Add-Ons - \$1.00

Avocado, Feta Cheese, Sun Dried Tomato

* Chef Required



Pancake Breakfast - \$10.90

Buttermilk Pancakes with Butter, Syrup, Berries & Whipped Cream

Served with Scrambled Eggs, Bacon, Potatoes O'Brien, Seasonal Fresh Fruit, & Orange Juice

Specialty Flavors - \$1.00

Chocolate Chip, Blueberry, Banana, Pecan, Lemon Poppy Seed, Whole Grain

* Chef Optional

Waffle Breakfast - \$10.90

Belgian Waffles Cooked Fresh Onsite

Includes Butter, Syrup, Berries & Whipped Cream Served with Scrambled Eggs, Bacon, Potatoes O'Brien, Seasonal Fresh Fruit, & Orange Juice

* Chef Required

Crepe Breakfast - \$11.35

Crepes Cooked Fresh Onsite

Your Choice of 3 Fillings:

- Basil, Roma Tomatoes, Mozzarella & Pesto
- Smoked Salmon, Dill & Citrus Sauce
- Ham & Swiss
- Strawberries with Whipped Cream
- Bananas & Nutella with Powdered Sugar

Served with Scrambled Eggs, Seasonal Fresh Fruit, & Orange Juice

* Chef Required



BREAKFAST ADDITIONS

A LA CARTE

Breakfast Souffle - \$4.00

Spinach, Bacon & Tomato or Mixed Vegetable (V)

Chilaquiles (V) - \$4.00

Fried Corn Tortillas Smothered in Cheese, Onions,
Peppers, Red Chili Sauce, Served with Salsa

Add-On- \$1.00

Green Chili Sauce

Frittata - \$4.00

Spinach, Mushroom, Green Pepper, Cheese (V)
or Ham, Potatoes, Cheese, Onion

Quiche- \$4.00

Florentine (V) or Lorraine

*Per Person Price When Added to Another
Breakfast Service

BEVERAGES

Gourmet Coffee & Tea - \$2.55

15 Person Minimum for Coffee & Tea Service

Juice - \$2.75

Orange, Apple, Cranberry, Grape, Grapefruit

Onsite Coffee/Latte Cart

Please Inquire

SIDES

Tofu Scramble (V+, GF) _____	\$3.00
Vegan Sausage (V+) _____	\$3.95
Sausage Links _____	\$2.55
Chicken Sausage _____	\$3.05
Turkey Sausage _____	\$2.55
Smoked Bacon (GF) _____	\$2.55
Turkey Bacon (GF) _____	\$2.55
Potatoes O'Brien (V+, GF) _____	\$1.05
Sweet Potatoes O'Brien (V+, GF) _____	\$1.05
Quinoa Hash (V+, GF) _____	\$1.05
Hash Browns (V+, GF) _____	\$1.05
Corned Beef Hash _____	\$3.55
Bagel & Lox Platter _____	\$5.60
Hard Boiled Eggs (V, GF) _____	\$0.50
Biscuits & Gravy _____	\$3.00
Biscuits & Jam (V) _____	\$2.50
Breakfast Parfait (V) _____	\$6.00
Assorted Yogurt (V, GF) _____	\$2.55
Add Granola _____	\$1.45



SANDWICHES & WRAPS

SERVED WITH GARDEN SALAD & ITALIAN PASTA SALAD

GOURMET SANDWICHES - \$11.15

- Smoked Turkey & Mozzarella Cheese
- Grilled Marinated Chicken Breast
- Tuna, Egg, or Chicken Salad
- Chicken Curry
- Ham & Swiss Cheese
- Roast Beef & Cheddar Cheese
- Caprese (V)
Tomato, Mozzarella, Basil, & Balsamic Vinegar
- Portobello Mushroom (V+)
Bell Peppers, Mixed Greens, & Pesto Hummus
- Holiday Turkey (add \$2.00)
Cranberry Relish & Gruyere Cheese
- Roasted Vegetable & Goat Cheese (V)

WRAPS - \$11.15

- Chicken Caesar
- Turkey & Mozzarella w/Cranberry Aioli
- Roasted Vegetables & Hummus on Vegan Wrap (V+)
- Grilled Steak with Chipotle Aioli

CROISSANT SANDWICHES - \$11.15

- Tuna or Chicken Salad
- Smoked Turkey & Mozzarella Cheese
- Roast Beef & Cheddar Cheese
- Ham & Provolone Cheese
- Roasted Vegetables & Goat Cheese (V)



TEA SANDWICHES - \$8.50

- Lox with Herbed Cream Cheese
- Egg Salad with Sweet Red Pepper & Dill
- Cucumber with Herbed Cream Cheese (V)
- Ham, Swiss Cheese, & Tomatoes
- Roast Beef & Cheddar Cheese



PANINI SANDWICHES - \$11.15

- Italian Turkey Club
- Prosciutto with Chicken & Mozzarella Cheese
- Roast Beef & Cheddar Cheese
- Ham & Swiss Cheese

DELI PLATTER - \$11.15

Create Your Own Sandwich, Ingredients Include:

- Assorted Sandwich Rolls
- Smoked Turkey Breast, Roast Beef, Ham, Salami
- Tuna Salad
- Chicken Salad
- Lettuce, Sliced Tomatoes
- Provolone, Swiss, & Cheddar Cheese
- Relish & Condiments

GRILLED CHEESE BAR - \$11.15

Sandwiches Made to Order

Toppings Include Bacon, Turkey, Swiss, Cheddar, American Cheese, Tomato, Basil, Caramelized Onions, & Condiments

*Chef Required

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Salad

SERVED WITH ROLLS & BUTTER

Asian Edamame Salad (V+, GF) - \$9.15
Snap Peas, Carrots, w/Sesame Vinaigrette

Asian Quinoa Salad (V+, GF) - 9.15
Quinoa, Red Cabbage, Edamame, Red Pepper,
Carrots, & Cucumber

Caesar Salad - \$9.15
Add Chicken (\$2) or Shrimp (\$2.75)

Caprese Tomato Salad (V, GF) - \$9.15
Fresh Basil & Mozzarella w/Balsamic Vinaigrette

Chinese Chicken Salad - \$11.15
Sliced Chicken Breast w/Fried Wonton Crisps, Water
Chestnuts, Green Onions, Bell Peppers, Snow Peas,
& Oranges on a Bed of Greens w/our Homemade
Asian Sesame Dressing

Classic Garden Salad (V+) - \$8.15
Green Leaf Lettuce w/Carrots, Tomatoes,
Cucumbers, & Croutons w/Italian & Ranch Dressings

Greek Couscous Salad (V) - \$9.15
Feta Cheese, Tomato, Cucumber, & Kalamata
Olives, w/Olive Oil & Lemon Garlic Dressing

Greek Salad (V, GF) - \$9.15
Feta Cheese, Kalamata Olives, w/Greek Dressing

Grilled Steak Salad (GF) - \$12.15
Lean Strips of Grilled Steak on a Bed of Mixed
Greens w/Gorgonzola Cheese, Walnuts, & Balsamic
Vinaigrette

Kale Salad (V, GF) - \$9.15

Dried Cranberries, Almonds, Parmesan w/Garlic
Vinaigrette

Mixed Greens Salad (V, GF) - \$9.15

Honey Roasted Pecans, Tomatoes & Crumbled
Blue Cheese w/Balsamic Vinaigrette

Southwest Salad (V+, GF) - \$9.15

Jicama, Crispy Tortilla Strips, Corn, Black Beans,
Tomatoes, & Cucumbers w/Cilantro Lime
Vinaigrette

Italian Pasta Salad (V) - \$3.55

Potato Salad (V) - \$2.55

Cole Slaw (V) - \$2.55



SOUP - \$6.95

SERVED WITH ROLLS & BUTTER

Black Bean (V, GF)

Broccoli & Cheddar (V, GF)

Chicken & Rice

Chicken Noodle

Clam Chowder (add \$1.00)

Corn Chowder (V, GF)

Creamed Cauliflower (V, GF)

Cream of Tomato (V+, GF)

Leek (V, GF)

Mexican Tortilla

Minestrone (V+)

Turkey, Beef, or Vegetarian Chili (V)





BOX LUNCH

\$10.00 Each

All Box Lunches Include Your Choice of a Gourmet Sandwich, Wrap, or Salad

Served with Seasonal Fresh Fruit Salad, Choice of Potato Chips or Italian Pasta Salad,
Gourmet Cookie, Condiments, Napkin & Fork Included
Bottled Water (+\$1.00)



HOT ENTREES

SERVED WITH GARDEN SALAD, VEGETABLES, & RICE OR POTATO

CHICKEN - \$10.95

- Big Momma's Southern Fried Chicken
- California Herb Chicken (GF)
- Champagne Chicken (GF)
- Chicken Marsala (GF)
- Chicken Parmesan
- Chicken Picatta
- BBQ Chicken
- Hawaiian Chicken
- Lemon Thyme Chicken (GF)
- Marinated Grilled Chicken (GF)
- Mediterranean Chicken (GF)
- Pan Roasted Chicken w/ Wild Mushrooms (GF)
- Rosemary Chicken (GF)
- Teriyaki Chicken
- Chicken Brochettes (GF)

BEEF - \$12.95

- Baby Back Ribs (\$17.00)
- Beef Brochettes (\$14.25) (GF)
- Beef Stroganoff
- Braised Beef w/ Sweet & Smokey BBQ Sauce
- Cajun Beef or Turkey Meatloaf
- Filet Mignon with Béarnaise Sauce (\$21.50)
- Skirt Steak (GF)
- Stuffed Peppers with Ground Beef
- Teriyaki Beef
- Tri Tip with Au Jus and Horseradish (GF)
- Yankee Pot Roast (GF)
- Braised Beef Short Ribs (\$14.25)

PORK - \$12.95

- BBQ Pulled Pork
- Pork Tenderloin with Plum Sauce
- Roasted Pork w/ Balsamic Baked Onions (GF)
- Honey Garlic Pork Chops (GF)

SEAFOOD - \$14.95

- Dijon Salmon (GF)
- Honey Basted Pepper Crusted Salmon (GF)
- Potato Encrusted Salmon
- Salmon with Dill (GF)
- Shrimp Scampi*
- Herb Brushed Albacore* (GF)
- Red Snapper Vera Cruz (GF)
- Sea Bass* (GF)
- Mahi Mahi* (GF)

* Market Price



SPECIALTY ENTREES

VEGETARIAN- \$9.95

- Baked Pasta Primavera (V)
- Baked Portobello Caps (V)
- Eggplant Parmesan (V)
- Mediterranean Risotto (V)
w/Brown Rice and Vegetables
- Mushroom Polenta (V, GF)
- Mushroom Risotto (V)
- Thai Vegetable Stir Fry (V, GF)
- Tofu Cacciatore (V)



VEGAN - \$9.95

- Balsamic Roasted Tofu (V+, GF)
- Eggplant Skewers (V+ GF)
w/ Bell Pepper, Tofu, & Mushroom
- Quinoa w/Roasted Vegetables (V+, GF)
- Stir Fried Tofu (V+, GF)
- Vegan Mac & No Cheese (V+)
- Vegan Sausage (V+)
w/ Grilled Peppers & Onions
- Stuffed Peppers (V+, GF)
w/Brown Rice, Tomato, Mozzarella (on the side), Corn, Beans



VEGETABLES

- Grilled Asparagus (V+, GF)
- Green Beans Almondine (V+, GF)
- Grilled Mixed Vegetables (V+, GF)
- Steamed Vegetable Medley (V+, GF)
- Balsamic Brussels Sprouts (V+, GF)
- Cauliflower Mash (GF)
- Oven Roasted Mushrooms & Asparagus (V+, GF)

SIDES

STARCH

- Roasted Sweet Potatoes (V+, GF)
- Garlic Mashed Potatoes (GF)
- Rosemary Roasted Potatoes (GF)
- Scalloped Potatoes
- Ranch Potato Salad
- Rice Pilaf (V)
- Couscous
- Brown (V+, GF), Basmati (V+, GF), or Pineapple Rice

MEXICAN

SERVED WITH SPANISH RICE, BLACK OR REFRIED BEANS, CHIPS & SALSA

Fajitas - \$10.95

Choice of Chicken or Beef (+\$2.00)
Served with Sautéed Onions, Bell Peppers, Flour or
Corn Tortillas, & Sour Cream
Add 2nd Meat Option - \$2.50

Taco Bar - \$10.95

Choice of Chicken or Beef (+\$2.00)
Served with Lettuce, Tomatoes, Onions, Flour
or Corn Tortillas, Cheese, & Sour Cream
Add 2nd Meat Option - \$2.50

Enchiladas - \$10.95

Choice of Chicken, Beef, or Cheese Enchiladas
Add Shrimp or Crab - \$2.00

Nacho Bar - \$9.85

Nacho Cheese, Beans, Jalapenos, Tomatoes,
Lettuce, Onions, Sour Cream, & Limes

Combinations - \$14.95

Your Choice of Any 2:
Taco Bar, Enchiladas, Nachos, or Fajitas



Additional Items:

Grilled Tofu Tacos _____	\$3.00
Homemade Guacamole _____	\$3.00
Taquitos _____	\$2.50
Cheese Quesadillas _____	\$2.50
Shrimp Ceviche _____	\$6.95
Chips & Salsa _____	\$2.50
Mango Salsa _____	\$3.50



TACO CART

WE BRING OUR MOBILE TACO CART
CATERING TO YOU!

MENU 1

Your Choice of 2 Meats:

Pollo Asado (Grilled Chicken)
Carne Asada (Grilled Steak)
Carnitas (Grilled Pork)

Includes:

Red & Green Salsa
Tri Color Chips
Soft Corn Tortillas
Refried or Black Beans
Spanish Rice
Marinated Jalapeno
Tomato
Lettuce
Cilantro
Onions
Limes

MENU 2

Includes All of Menu 1

All 3 Meats Included, plus:

Sour Cream
Guacamole Sauce
Cheese
Grilled Marinated Mixed Vegetables
Cheese Enchiladas
Flour Tortillas

Plus Your Choice of 1 Specialty Item:

- Caribbean Carne Asada
- Jamaican Chicken
- Cheese Quesadillas
- Beef or Bean and Cheese Taquitos
- Mango Salsa
- Grilled Stir Fried Tofu Tacos

BAR SERVICE & MARGARITA MACHINES AVAILABLE!
DROP-OFF SERVICE CAN BE ARRANGED, JUST ASK!



TACO CART

WITH ONSITE CHEF

PRICING PER PERSON

GUESTS	MENU 1	MENU 2
70+	\$10.25	\$11.25
51-69	\$11.25	\$12.25
35-50	\$12.25	\$13.25

ADD ONS:

\$3.00/PERSON EACH

- Seasoned Grilled Shrimp
- Grilled Mahi Mahi
- Shrimp Ceviche
- The Lobster Nacho
- Killer Nachos
- Tamales
- Empanadas
- Homemade Guacamole
- Southwest Salad
- Tostada Shella
- Queso Fundido
- Churros

CHEF AND CHEF ASSISTANTS ARE REQUIRED FOR TACO CART.





ITALIAN

SERVED WITH CAESAR OR GARDEN SALAD, & GARLIC BREAD

Baked Pasta Primavera - \$9.95

Tossed with a Light Sauce & Fresh Garden
Vegetables

Lasagna Al Forno - \$10.95

Classic Italian Lasagna with Italian Sausage

Vegetarian Lasagna (V) - \$9.95

Shrimp Penne Pasta - \$10.95

Pasta with Roasted Red Pepper Cream Sauce

Chicken Penne - \$10.95

Grilled Chicken in a Light Aioli White Wine Sauce
with Basil, Garlic, & Parmesan Cheese

Wild Mushroom Pasta (V) - \$9.95

Shiitake Mushrooms Tossed with Roasted Red
Peppers, Garlic, Pine Nuts, Parmesan Cheese, &
Pesto Sauce

Pasta Alfredo (V) - \$9.95

Creamy Parmesan Cheese, & Parsley
Add Grilled Chicken (+\$1.00) or Shrimp (+\$2.75)

Pasta Pesto (V) - \$9.95

with Sun-dried Tomato

Greek Pasta (V) - \$9.95

with Spinach, Feta & Kalamata Olives

Penne Alla Pumpkin (V) - \$9.95

with Pumpkin Cream Sauce

PASTA BAR

SERVED WITH CAESAR SALAD & GARLIC BREAD

BUILD YOUR OWN PASTA BAR - \$11.50

Choice of 3 Pastas:

Spaghetti

Penne

Fettuccini

Farfalle

Linguini

Bowtie

Fusilli

Choice of 3 Sauces:

Marinara

Tomatoes, Italian Seasoning

Alfredo

Creamy Parmesan Cheese Sauce

Pesto

Basil, Parsley, Parmesan Cheese, Pine Nuts

Pomodoro

Roma Tomatoes, Basil, Oregano

Fungi

Mushrooms, Nutmeg, Cream

Capponato

Chopped Vegetables

Toscana

Sun-Dried Tomatoes, Herbs, Olive Oil

Milanese

Cream, Walnuts, Basil

Checca

Roma Tomatoes, Roasted Peppers, Basil

Choice of 2 Toppings:

Italian Sausage

Grilled Chicken

Beef Meatballs

Turkey Meatballs

Shrimp (+\$2.00)





BBQ

**SERVED WITH CHOICE OF 3 SIDES.
ONSITE COOKING OR BUFFET STYLE.
ONSITE COOKING REQUIRES CHEF
AND COOKING EQUIPMENT AT
EXTRA FEE.**

Burgers & Hot Dogs - \$12.95

Beef, Turkey, or Vegetarian Burgers

Hot Dogs

Toppings Include Cheese, Lettuce, Tomato, Onion, Ketchup,
Mustard, Relish, and Pickles

Slider Bar - \$12.15

Sirloin Sliders

Toppings Include Cheese, Lettuce, Tomato, Onion, Ketchup,
Mustard, Relish, and Pickles

BBQ Chicken & Beef Ribs - \$14.75

Choice of Cornbread or Rolls & Butter

New York Strip Steak (GF) - \$14.75

Choice of Cornbread or Rolls & Butter

Marinated Chicken Breast (GF) - \$10.95

Choice of Cornbread or Rolls & Butter

Braised Beef w/ Sweet & Smoky BBQ Sauce - \$12.95

Choice of Cornbread or Rolls & Butter

Smoky BBQ Pulled Pork - \$12.95

Choice of Cornbread or Rolls & Butter

SIDES

BBQ Baked Beans

Macaroni & Cheese

Green Beans Almondine

Corn on the Cob

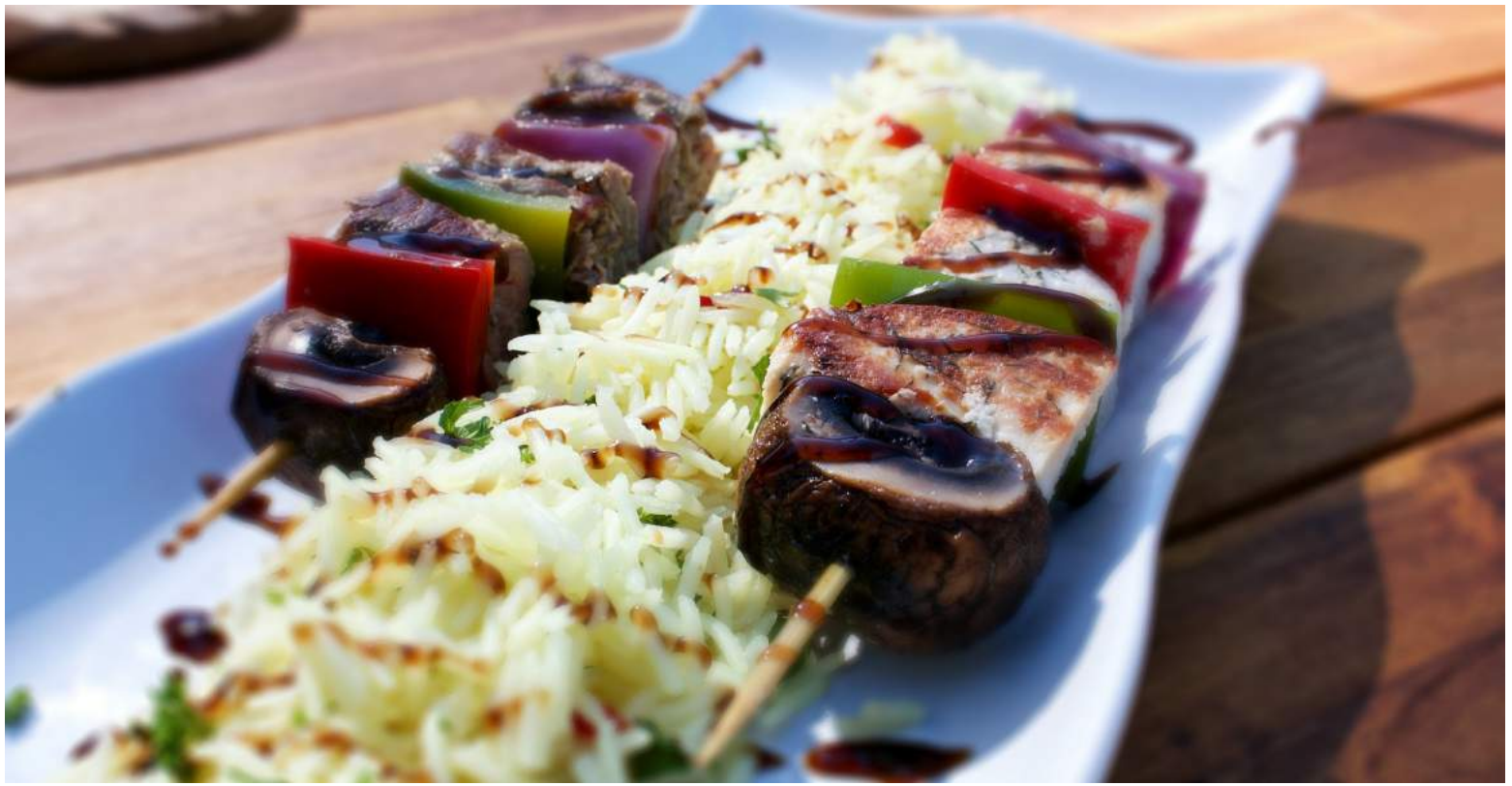
Kernel Corn

Garden Salad

Italian Pasta Salad

Country Potato Salad

Santa Fe Cole Slaw



MEDITERRANEAN

SERVED WITH GREEK SALAD, BASMATI RICE, HUMMUS,
TABBOULEH, TZATZIKI SAUCE, & PITA BREAD

Marinated Chicken Kabobs w/Bell Peppers & Onions (GF) - \$10.95

Steak Kabobs w/Bell Peppers & Onions (GF) - \$12.95

Eggplant Kabobs w/Tofu, Mushrooms, Bell Peppers, & Onions (V+. GF) - \$9.95

Lemon Chicken w/Citrus Glaze (GF) - \$10.95

Seasoned Grilled Shrimp (GF) - \$12.95

Chicken or Steak Gyro - \$10.95

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HOR D'OEUVRES

EACH ITEM IS PRICED PER 2 DOZEN PIECES UNLESS NOTED

Ahi Tuna Ceviche (GF) - \$138.00
Serves 15

Antipasto - \$92.00
Pepperoni, Olives, Peppers, Genoa Salami, Ham,
Provolone, & Marinated Vegetables
Serves 15

Artisan Corn Cakes (V) - \$92.00
with Jalapenos, Jack Cheese, & Green Onions

Baby Potatoes - \$69.00
Stuffed with Sour Cream, Bacon, & Chives

Bacon Wrapped Dates (GF) - \$92.00

Bacon Wrapped Scallops or Shrimp (GF) - \$97.00

Baked Brie - \$92.00
Topped with Dried Cherries & Toasted Macadamia
Nuts
Served with Crackers & Crisp Breads
Serves 15

Baked Stuffed Mushroom (V) - \$94.00
with Herb Chevre

Bruschetta Topped Crostini (V) - \$68.00
Grilled Sliced Baguette with Herbed Olive Oil &
Tomato with Chopped Basil
Serves 15



Cheese and Crackers (V) - \$105.00

Pepper Jack, Gouda, Brie, Cheddar, Jarlsberg,
Goat Cheese
Serves 15

Cheese and Crackers - Gourmet (V) - \$138.00

Assorted Imported Cheese, Crackers & Fruit
Garnish
Serves 15

Chicken Satay (GF) - \$80.00

with Peanut Sauce

Chips & Salsa (V+, GF) - \$2.50 per person

Add Guacamole - \$3.00 per person

Coconut Shrimp - \$97.00

with Marmalade Dipping Sauce

Crab Cakes - \$99.00

with Red Pepper Aioli

Dip Served w/Crostini (V)- \$82.00

Artichoke, Spinach, or Hummus

Empanadas - \$62.00

Chicken, Beef, or Tomato & Mozzarella (V)

Fresh Fruit Platter (V+, GF) - \$75.00

Seasonal
Serves 15

Grilled Sauteed Vegetables (V+, GF) - \$90.00

Carrots, Yellow, Red, & Green Peppers, Onions,
Asparagus, Zucchini, Squash, & Mushrooms
Brushed with Herbs & Grilled to Perfection
Serves 15

Jalapeno Poppers (V) - \$87.00

Maui Chicken Skewers (GF) - \$80.00

with Pineapple-Hoisin Glaze

Meat and Cheese Platter - \$147.00

Assorted Cheese, Assorted Salami, Prosciutto, &
Crackers
Serves 15



Meatballs - \$39.00

Swedish or Sweet and Sour

Mini Italian Sandwiches - \$66.00

Assorted Deli Style Sandwiches

Mini Quiche - \$59.00

Lorraine, Florentine, or Broccoli

Pinwheel Sandwiches (V) - \$70.00

Basil, Roasted Red Peppers and Goat Cheese

Seared Filet Mignon - \$90.00

Thinly Sliced on Baguette Medallions with Aioli
Sauce

*Requires Staff

Shrimp Ceviche (GF) - \$92.00

with Tortilla Chips

Serves 15

Shrimp Skewers (GF) - \$82.00

with Pineapple

Steak Skewers (GF) - \$92.00

with Chimichurri Sauce

Smoked Salmon - \$59.00

Lemon, Caper & Dill Tartare on
Petite Pumpernickel

*Requires Staff

Spanakopita - \$47.00

Spinach, Feta Cheese Baked in Phyllo Dough

Stuffed Belgian Endives (V, GF) - \$47.00

Cream Cheese, Gorgonzola, Almonds, & Peppers

Vegetable Crudit  (V, GF) - \$86.00

Served with Spinach Dip or Dip of Your Choice

Serves 15

Wrapped Shrimp (GF) - \$80.00

with Arugula & Prosciutto

Vegetarian Platter (V+) - \$92.00

Grilled Vegetable Skewers, Hummus and Tabouli

Served with Marinated Tofu & Pita

Serves 15

Drinks & Desserts

DRINKS

Canned Sodas and Bottled Waters - \$1.95
Coke, Diet Coke, Sprite

Bottled Sparkling Water - \$2.00

Gourmet Bottled Drinks - \$2.25
Snapple, Izze Sodas, Sparkling Juice

Iced Tea or Lemonade - \$1.50

Infused Water - \$1.50
Lemon, Lime, Cucumber Mint or Mixed Berry

Assorted Juices - \$2.75
Orange, Cranberry, Grapefruit, or Apple

Gourmet Coffee & Tea - \$2.55
Creamer and Sugar Included (15 Guest Minimum)

Inquire About:
Margarita Machine
Bar Service
Onsite Coffee/Latte Cart

DESSERTS

Gourmet Cookies and Brownies - \$2.75

Lemon Bars & Dessert Squares - \$3.00

Chocolate Covered Strawberries - \$3.75

Churros - \$1.50

Cupcakes:
Mini - \$1.95
Regular - \$3.50

Peach or Apple Cobbler - \$3.95

Custom Cookies - \$3.50+

Cake:
New York Cheesecake, Strawberry Cheesecake, Carrot Cake,
Black Forest Cake, German Chocolate Cake
*Inquire About Custom Cakes
\$4.50

Pie:
Apple, Cherry, Pecan, Pumpkin
\$4.50

Ice Cream Sundae Bar - \$7.50
Chocolate, Vanilla, and Strawberry Ice Cream, Chocolate Syrup,
Oreos, Nuts, Whipped Cream, Sliced Strawberries, Chocolate Chips



FILM CATERING

FILM BREAKFAST

\$12.15 PER PERSON

\$125 LABOR/MEAL

Heart Healthy Buffet

Scrambled Egg Whites, Wheat Tortillas, Turkey Sausage or Bacon, Breakfast Breads, Assorted Yogurt, Seasonal Fresh Fruit, Orange Juice, and Coffee & Tea service

Breakfast Buffet

Scrambled Eggs, Potatoes O'Brien, Bacon or Sausage, French Toast, Breakfast Breads, Oatmeal, Seasonal Fresh Fruit, Orange Juice, Coffee & Tea Service

* Egg Whites Can be Added Upon Request

Breakfast Croissant

Your Choice of Scrambled Egg and Cheese or Ham and Cheese Croissant Sandwich
Served with Danish, Seasonal Fresh Fruit, Orange Juice, Coffee & Tea Service

Breakfast Burritos

Sausage or Vegetarian

Served with Salsa Fresca on The Side with Seasonal Fresh Fruit, Orange Juice, Coffee & Tea Service

Omelette Buffet

Fresh Omelets Cooked to Order

Toppings Include : Chicken, Sausage, Spinach, Mushrooms, Scallions, Tomatoes, Onions and Shredded Mixed Cheese

Served with Potatoes O'Brien, Bacon or Sausage, Breakfast Breads, Oatmeal, Seasonal Fresh Fruit, Orange Juice, Coffee & Tea Service

Add Ons + \$1.00 Avocado, Feta Cheese, or Sun Dried Tomato

* Chef Required (Additional Labor Charge)

Depending on the size of your crew and the service type, we will arrive 30-45 minutes prior to your service time for each meal. Our staff will work quickly and efficiently to ensure timeliness and great service.

If you have any special requests or dietary restrictions please let us know 48 hours prior to service.

Tables are not included. You will need to provide 3 - 6ft tables for the food to be set-up on. If needed, tables can be rented for \$10/each.

FILM CATERING

FILM LUNCH

1 MEAT ENTRÉE/1 VEGETARIAN: \$13.75 PER PERSON

2 MEAT ENTRÉE/1 VEGETARIAN: \$15.75 PER PERSON

\$125.00 LABOR/MEAL

Honey Basted Pepper Crusted Salmon

Mediterranean Chicken

Quinoa with Roasted Vegetables (Vegetarian Entree)

Grilled Vegetables

Rice Pilaf

Greek Salad

Rolls & Butter

Strawberry Cheesecake

Iced Tea or Lemonade

Cajun Turkey Meatloaf

Roasted Chicken W/ Wild Mushrooms

Baked Pasta Primavera (Vegetarian Entree)

Green Beans Almondine

Rosemary Roasted Potatoes

Garden Salad

Rolls & Butter

Carrot Cake & Chocolate Cake

Iced Tea or Lemonade

Chicken Fajitas

Beef Fajitas

Cheese Enchiladas (Vegetarian Entree)

Spanish Rice

Black or Refried Beans

Southwest Salad

Chips & Salsa

Cookies & Lemon Bars

Iced Tea or Lemonade

Parmesan Chicken

Lasagna Al Forno

Vegetarian Lasagna (Vegetarian Entree)

Garlic Mashed Potatoes

Steamed Vegetables

Caesar Salad

Rolls & Butter

Brownies & Dessert Squares

Iced Tea or Lemonade

FILM BREAKFAST & LUNCH

\$24 PER PERSON

\$250 LABOR

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FILM CATERING

CRAFT SERVICE

DROP-OFF STARTING AT \$13.20/PER PERSON

FULL SERVICE STARTING AT \$16.50/PER PERSON

FULL SERVICE ATTENDANT \$375/MAXIMUM OF 12 HR DAY

Sample Morning Setup

Assorted Beverages and Water for Crew with Back up for PA to Restock During the Day. Vegetable Crudite, Breakfast Breads, Chips & Salsa, Dried Fruit, Variety of Nuts, Gum, Licorice, M&M's, Sour Candy, Mints, Peanut Butter & Jelly with Bread, Coffee & Tea Setup, Fruit Platter, Cheese & Crackers

Sample Afternoon Setup

Replenish Ice Chest with Water & Sodas, Coffee & Tea Refreshed, Hummus & Pita, Salami & Bread, Chips & Dip, Pretzels, Gourmet Cookies & Brownies, Protein Bars, Chocolates, Pasta Salad, Nuts & Dried Fruit, PB & J

Full Service

Spoil Your Cast/Crew with the Attention of a Full Service Attendant. Our Experienced Craft Service Professional will Maintain Your Craft Service Table with Delectable Goodies and Fun, Healthy Menu Choices

"Hot Passes" (Hot Tray Service) Available Including Hot Appetizers, Quesadillas, Smoothies, Mini Gourmet Sandwiches, Grilled Vegetables, Pot Stickers, Taquitos, Spanakopita, Grilled Sausages, Cheese & Cracker Platter, Fresh Berry Parfaits, Empanadas, Etc.

Additional Ideas & Healthy Favorites

Special Menu Items May be Available Upon Request. Ask us About the Following Special Orders:

Vegetarian

Vegan

Non-Dairy

Gluten Free

Choices will be varied for crew to enjoy an assortment of Items when there are multiple shoot days.

Special requests are welcomed.

PLEASE NOTE:

We will arrive 30-45 minutes prior to your service time for each service.

If you have any special requests or dietary restrictions please let us know 48 hours prior to service.

Tables are not included. You will need to provide 3- 6ft tables for the food to be set-up on. If needed, tables can be rented for \$10/each.

Please provide an ice chest for drop-off crafty, or one can be purchased at an additional fee.

HOLIDAY MENU

TRADITIONAL HOME-STYLE BUFFET

Oven Roasted Turkey
Boneless Cured Ham
Old Fashioned Stuffing
Mashed Potatoes & Gravy
Green Beans Almondine
Rolls & Butter

DESSERTS

Assorted Pies
Cheesecake
Cookies & Brownies
Lemon Bars & Dessert Squares
Chocolate Covered Strawberries

BEVERAGES

Assorted Sodas and Water
Infused Water
Coffee, Hot Chocolate or Tea Service
Assorted Juices
Apple Cider
Egg Nog

ADDITIONAL SERVICES

Serving Staff
Bartenders
Bar Service
Rental Items
Floral Arrangements
Decorations

*Please Inquire About Current Rates and Specials

FULL SERVICE CATERING AND EVENT PLANNING

SERVICES:

Corporate | Weddings | Film | Taco Cart | BBQ | Box Lunch
Serving Staff | Bartenders | Rentals



Contact Us:

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