



## **Corporate Event Planning**

*Catering Connection is your special event partner for every corporate event making you look good so you can focus on the more important things.  
Think of us as your personal “in-house” caterer and event planner*

### **Casual to Formal Affairs From 10-1000**

*Buffet Menus for Breakfasts, Luncheons,  
Snacks, Cocktail Parties and Dinners  
Sales Meetings or Office Parties  
Company BBQ's and Picnics  
Holiday Parties and Receptions  
Formal VIP Affairs or Executive Events  
Themed Events  
Custom Menus for All Occasions*



*Linen and China Rentals  
Bartenders and Serving Staff  
Locations for Your Event*



### **Additional Event Service Options**

*Theme Props and Creative Decorations  
Florists and Balloon Services  
Limousine and Transport Services  
Music, DJ's and Entertainment  
Audio Equipment  
Ice Sculptures  
Chocolate Fountains*

**We do the work. You take the credit.**

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## **Breakfast Menus**

### **Continental Breakfast Buffet \$6.75**

Freshly Squeezed Orange Juice  
Selection of Freshly Baked Breakfast Pastries, Muffins, and Bagels  
Seasonal Fresh Fruit Salad

### **Quiche Buffet \$10.75**

*(Minimum 10 Portions per Quiche)*

Tomato and Basil Quiche  
Ham, Gruyere and Mushroom Quiche  
Spinach, Onion and Feta Cheese Quiche  
Mushroom, Sausage and Provolone Quiche  
Seasonal Fresh Fruit Salad  
Freshly Squeezed Orange Juice  
Selection of Freshly Baked Breakfast Pastries, Muffins and Bagels

### **Deluxe Buffet \$10.75**

Scrambled Eggs with Green Onion  
Hickory Grilled Bacon and Breakfast Sausage  
Roasted Red Potato Home Fries  
Seasonal Fresh Fruit Salad  
Freshly Squeezed Orange Juice  
Selection of Freshly Baked Breakfast Pastries,  
Muffins and Bagels

### **South of the Border Buffet \$11.95**

Scrambled Eggs  
Choice of One Meat Option  
Carnitas ~ Chile Verde ~ Chorizo  
Breakfast Potatoes or Spanish rice  
Warm Flour Tortillas  
Salsa, Cheddar Cheese, Green Onions and Cilantro  
Selection of Freshly Baked Breakfast Pastries



### **Strata Buffet \$11.25**

*(Pans of 8, 12 or 24 portions)*

Asparagus, Swiss and Red Pepper Strata  
Bacon, Cheddar, Mushroom and Onion Strata  
Roasted Vegetable Strata with Bell Peppers, Zucchini,  
Yellow Squash and Cheddar Cheese  
Seasonal Fresh Fruit Salad  
Freshly Squeezed Orange Juice  
Selection of Freshly Baked Breakfast Pastries, Muffins and Bagels

### **Coffee Station \$1.75**

Freshly Brewed Regular and Decaffeinated Coffee & Selection of Herbal Teas



## Snacks and a la Carte Items

*Snacks delivered with breakfast and lunch orders only  
(Minimum 10 per Item)*

- Selection of Yogurts \$1.75
- Breakfast Cereal Cups and Milk \$2.75
- Granola Cups and Milk \$2.50
- Hard-boiled Eggs .60c
- Cheese and Fruit Nibbler Tray \$3.25
- Fresh Fruit Platter \$1.75
- Vegetable Nibbler Tray with Dips \$1.75
- Tortilla Chips and Salsa \$1.25
- Assorted Granola Bars and Power Bars \$2.50
- Assorted Candy Basket \$1.50
- Individual Bags of Potato Chips .75c



## Desserts

*(Minimum 10 per Item)*

- Freshly Baked Homemade Cookies \$1.75
- Homemade Blondie's \$2.25
- Homemade Brownies \$2.50
- Coconut Cluster Bars \$2.50
- Almond Cheese Bars \$2.50
- Lemon Bar \$2.50
- Pecan Bars \$2.50
- Apple Pie with Whipped Cream \$4.25
- Tiramisu with Raspberry Sauce \$4.50
- Cheese Cake w/Raspberry Sauce \$4.50
- Celebration Cakes – call for price

## Beverages

- Iced Tea .75c
- Lemonade .75c
- Assorted Sodas \$1.00
- Still Bottled Water \$1.00
- Sparkling Bottled Water \$1.25
- Red Bull \$2.50
- Vitamin Water \$2.00
- Apple Juice \$2.00
- Cranberry Juice \$2.00
- Juice Fruit Squeeze \$2.00
- Coffee and Hot Tea Station \$1.75
- Deluxe Coffee Station \$2.75



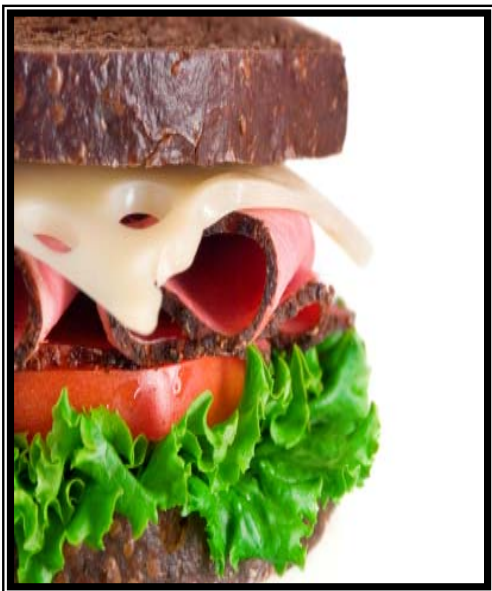
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## **Sandwich Buffets**

**Buffets Include:** Mayonnaise, Mustard and Basket of Potato Chips  
Choice of: Tossed Green Salad, Classic Caesar Salad or Italian Spinach Salad



### **Traditional Sandwich Buffet \$9.00**

*Buffet Includes Choice of 4 Sandwiches*

Egg Salad Sandwich

*Classic Egg Salad on Sourdough*

Ham and Swiss Sandwich

*Honey Ham with Swiss Cheese on Sourdough*

Roast Beef Sandwich

*Roast Beef with Cheddar Cheese on a Baguette*

Tuna Salad Sandwich

*Tuna Salad with Alfalfa Sprouts on Wheat*

Turkey and Swiss Sandwich

*Roast Turkey with Swiss Cheese on Wheat*

Vegetable Salad Wrap

*Vegetables and Cheddar in a Tortilla*

### **Hot Sandwich Buffet \$9.95**

*Buffet Includes Choice of 3 Sandwiches*

Homemade Meatball Submarine Sandwich

*Marinara Sauce and Mozzarella on a French Roll*

Philly Cheese Steak Sandwich

*Caramelized Onions, Bell Peppers and Cheddar on a French Roll*

Grilled Vegetable Sandwich

*Grilled Vegetables and Mozzarella on a French Roll*

Buffalo Chicken Sandwich

*Grilled Chicken Breast and Blue Cheese on a Burger Bun*

Pesto-Chicken Sandwich

*Grilled Chicken Breast with Pesto Sauce, Sliced Tomato and Provolone Cheese*

Ham and Swiss Sandwich

*with Fresh Sliced Tomato on a Bagel*

Italian Submarine Sandwich

*Salami, Pepperoni, Sautéed Bell Peppers and Mozzarella Cheese on a Baguette*

*Grilled Vegetable Garden Burger with Cheddar Cheese on a Burger Bun*

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## **Gourmet Sandwich Buffet \$10.25**

**Buffets Include:** Mayonnaise, Mustard and Basket of Potato Chips  
Choice of: Tossed Green Salad, Classic Caesar Salad or Italian Spinach Salad

### *Choice of 4 Sandwiches*

#### **Chicken Salad Sandwich**

*Chicken Salad with Bell Peppers, Carrots, Olives, Green Onions and Capers  
in a Sour Cream and Mayonnaise Dressing on a Baguette*

#### **Basil Chicken Sandwich on Ciabatta Bread**

*Grilled Chicken Breast, Brie Cheese, Fresh Basil, Lettuce and Tomato*

#### **Southwestern Tri-tip**

*Grilled Tri-tip with Chipotle Mayonnaise and Fresh Salsa on a Baguette*

#### **Roast Beef Ranch Wrap**

*Roast Beef, Crisp Bacon, Swiss cheese, Lettuce and Tomato  
with Creamy Ranch Dressing in a tortilla wrap*

#### **Hummus and Pita Pocket**

*Homemade Hummus with Sliced Cucumber, Red Onion, Mixed Greens and Tomato*

#### **California Spinach Wrap**

*Fresh Spinach, Feta Cheese, Cucumbers, Olives and Tomato  
wrapped in a Flour Tortilla*

#### **Turkey and Salami Sandwich**

*Roast Turkey, Italian Salami, Provolone, Red Onion and Tomato  
with Basil Mayonnaise on a Baguette*

#### **Turkey and Spinach Wrap**

*Roast Turkey, Crisp Bacon, Swiss Cheese, Fresh Spinach and Tomato  
wrapped in a Flour Tortilla*

#### **Honey Ham Croissant Sandwich**

*Sliced Honey Ham, Swiss Cheese and Mixed Greens  
with Apricot Mayonnaise served on a Flaky Croissant*

#### **Ham and Havarti Sandwich**

*Sliced Ham, Creamy Havarti Cheese, Lettuce and Tomato  
with Honey Mustard on Wheat*

#### **Premium Tuna Salad**

*Albacore Tuna, Green Onions, Celery and Alfalfa Sprouts on Wheat*

#### **Premium Egg Salad**

*Classic Egg Salad, Mixed Greens and Tomato on Sourdough*



## **Deli Buffet \$9.95**

**Buffets Include:** Mayonnaise, Mustard and Basket of Potato Chips  
Choice of: Tossed Green Salad, Classic Caesar Salad or Italian Spinach Salad

### **Choice of Four**

Fresh Oven-roasted Turkey Breast

Country Honey Ham

Slow Roasted Sliced Roast Beef

Tuna Salad

Chunky Chicken Salad

Classic Egg Salad

Homemade Vegetarian Hummus

With Olive Oil, Sesame Tahini, Lemon and Garlic

*Freshly Baked Breads*

*Tomato, Lettuce, Pickle and Onion*

*Swiss, Cheddar, and Mozzarella Cheeses*

## **Boxed Lunches**

*(A limit of four sandwich types per order)*

### **Gourmet Sandwich Box \$11.25**

Box includes Pasta Salad,

Bag of Potato Chips and Homemade Cookie

Includes Utensils and Wet-nap Napkins

### **Traditional Sandwich Box \$10.00**

Box includes Pasta Salad,

Bag of Potato Chips and Homemade Cookie

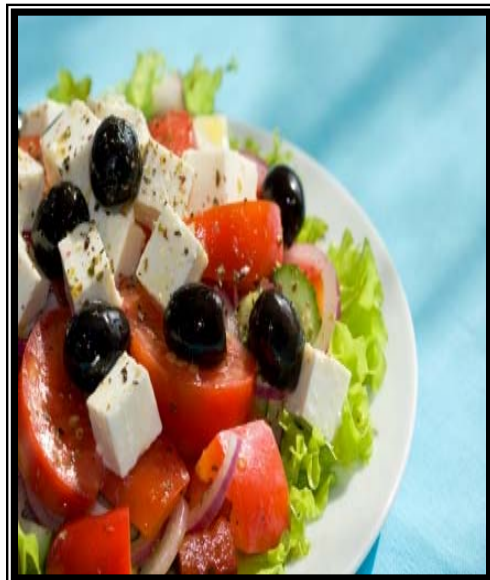
Includes Utensils and Wet-nap Napkins

### **Salad Lunch Box \$11.25**

Choose one Entree Salad from California Buffet

Bread Roll and Homemade Cookie

Utensils and Wet-nap Napkins





## A La Carte

### Homemade Soups \$1.95 - \$4.00

Roasted Tomato and Basil Bisque  
Puree of Yukon Gold Potato and Zucchini  
Carrot and Ginger  
Black Bean and Corn  
Vegetable and Lentil  
Roasted Red Pepper Bisque with Blue Cheese  
Curry Vegetable with Coconut Cream  
Roasted Corn Chowder  
Mushroom Bisque  
Creamy New England Clam Chowder



### Side Salads \$1.25-\$3.00

Red Potato Salad with Celery, Green Onion, Mayonnaise and Dijon Mustard  
Tomato, Kalamata Olives and Cucumber Salad in Red Wine Vinaigrette  
Classic Macaroni Salad with Black Olives  
Traditional Coleslaw with Sliced Purple, Green Cabbage and Shredded Carrots  
Spicy Corn and Jicama Salad with Diced Red Bell Peppers  
Spicy Pinto and Black Bean Salad with Fresh Cilantro, Scallions and Chili Flakes  
Moroccan Couscous, Dried Fruit and Almonds  
Tri Color Pasta Salad with Fresh Vegetables  
Szechwan Green Bean Salad with Sesame Ginger Dressing  
Carrot and Zucchini Salad with French Dressing and Sprinkled with Poppy Seeds  
Spiced Chickpea Salad with Yellow Onions, Fresh Cilantro and Tomato  
Roma Tomato and Fennel Salad in White Wine Vinaigrette  
Curried Rice Salad with Green Onion, Bell Peppers, Raisins and Almonds  
Grilled Vegetable Salad in Homemade Balsamic Vinaigrette  
Broccoli, Feta and Cherry Tomato Salad in Champagne Vinaigrette  
Southwestern Wild Rice Salad with Jalapeño and Cilantro Dressing



## Salad Buffets

*Includes a Selection of Freshly Baked Artisan Rolls with Butter*

### California Salad Buffet

*{Choice of One Entrée Salad}*

**Classic Cobb Salad \$11.75-** Turkey, Ham, Bacon, Blue Cheese, Olives, Roma Tomato and Hard-Boiled Egg with Blue Cheese Dressing

**BBQ Chicken Salad \$12.75 -** BBQ Chicken Breast, Romaine Lettuce, Tomato, Sweet Corn, Black Beans, Carrots, Jicama and Crispy Noodles with Ranch Dressing

**Tuna Nicoise Salad \$11.75 –** Albacore Tuna, Romaine Lettuce, Baby Red Potatoes, Fresh Green Beans, Black Olives and Hard Boiled Egg with Vinaigrette Dressing

**California Salad \$12.95 –** Chicken Breast, Blue Cheese and Cranberries with Balsamic Vinaigrette

**Chicken Caesar Salad \$12.25-** Fresh Romaine Mixed with Grilled Chicken Breast, Shredded Parmesan Cheese and Homemade Garlic Croutons

#### All served with:

Tri Color Pasta and Vegetable Salad  
Tomato and Fennel Salad

### Vegetarian Salad Buffet \$10.75

Spinach Salad with Feta, Red Onion, Kalamata Olives, Cucumber and Tomato  
Homemade Hummus and Pita Chips  
Mediterranean Couscous with Raisins  
Grilled Vegetable Platter  
Basket of Pita Bread

### Oriental Salad Buffet \$13.25

Sesame Crusted Chicken Breast  
Napa Cabbage with Mandarin Oranges, Almonds, Red Pepper and Crunchy Noodles  
Szechwan Green Bean salad  
Lo Mein Noodle Salad

### Fiesta Salad Buffet \$12.50

Grilled Tri Tip with salsa  
Or  
Grilled Chicken Platter  
Fiesta Salad with Black Beans, Jicama, Tomato, Sweet Corn and Jalapeño Dressing  
Southwestern Wild Rice Salad  
Corn and Jicama Salad with Red Peppers





## **Comfort Food Selections**

### **Macaroni and Cheese Buffet \$8.50**

Ham and Macaroni Bake or Classic Macaroni Bake (Pans Serve 12)  
Caesar Salad with Homemade Garlic Croutons  
Broccoli and Carrot Medley  
Selection of Freshly Baked Artisan Rolls with Butter

### **Chili Buffet \$10.50**

Traditional Beef Chili with Kidney Beans  
Toppings of Chopped Onion, Cheddar Cheese and Sour Cream  
Shepard Salad with Fresh Vegetable Toppings  
Homemade Cornbread

### **Meat Loaf Buffet \$10.50**

Homemade Meat Loaf with Pan Gravy  
(Pan Serves 12)  
Creamy Mashed Potatoes  
Buttered Peas and Carrots  
Shepard Greens with Fresh Vegetable Toppings  
Selection of Freshly Baked Artisan Rolls with Butter

### **Baked Potato Bar \$11.50**

Large Baked Russet Potatoes  
Toppings of: Bacon, Green Onion, Cheddar Cheese and Sour Cream  
Grilled Sliced Chicken Breast  
Shepard Greens with Fresh Vegetable Toppings  
Selection of Freshly Baked Artisan Rolls with Butter

### **Shepherd's Pie Buffet \$10.25**

Shepherd's Pie of Ground Beef and Vegetables  
Topped with Mashed Potatoes  
Buttered Carrots and Peas  
Seasonal Greens with Fresh Vegetable Toppings and Ranch Dressing  
Selection of Freshly Baked Artisan Rolls with Butter

*We make you look good compliments will roll in  
from fellow employees and management*

*We believe in the power of an exceptional meal and flawless event*

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## **Fiesta Buffets**

### **Enchilada Buffet \$9.50**

Chicken **OR** Vegetable **OR** Carne Asada Enchiladas  
Spanish Rice and Pinto Beans  
Fiesta Salad with Black Beans, Jicama, Tomato, Sweet Corn and Jalapeño Dressing  
Tortilla Chips, Salsa, Sour Cream and Guacamole



### **Mole Buffet \$9.75**

Chicken Mole **OR** Vegetable Mole  
White Rice  
Warm Corn Tortillas  
Fiesta Salad with Black Beans, Jicama, Tomato, Sweet Corn  
and Jalapeño Dressing  
Tortilla Chips, Salsa, Sour Cream and Guacamole

### **Fajitas Buffet \$10.25**

Chicken **OR** Beef **OR** Vegetable Fajitas  
With Bell Peppers and Onions  
Spanish Rice and Pinto Beans  
Fiesta Salad with Black Beans, Jicama, Tomato,  
Sweet Corn and Jalapeño Dressing  
Warm Flour Tortillas  
Tortilla Chips, Salsa, Sour Cream and Guacamole

### **Taco Bar \$11.50**

*Build your Own Taco*

Seasoned Ground Beef or Grilled Chicken with Fresh Cilantro  
Refried Beans  
Iceberg Lettuce, Fresh Chopped Tomato, Cheddar Cheese,  
Green Onion and Black Olives  
Fiesta Salad with Black Beans, Jicama, Tomato, Sweet Corn and Jalapeño Dressing  
Tortilla Chips, Salsa, Sour Cream and Guacamole

### **Chili Rellenos Buffet \$10.25**

Anaheim Chilies Stuffed with Monterey Jack Cheese  
Topped with Enchilada Sauce and Cheese  
Spanish Rice and Pinto Beans  
Fiesta Salad with Black Beans, Jicama, Tomato, Sweet Corn and Jalapeño Dressing  
Tortilla Chips, Salsa, Sour Cream and Guacamole

**For the Full Fiesta Experience**  
**Create Food Stations with Theme Decorations Serapes, Castanets,**  
**Vibrant Colored Linens, Entertainment and Mariachi Music**



## Italian Buffets

### **The Lasagna Buffet \$10.25**

**Vegetarian Lasagna** – Roasted Vegetables, Ricotta Cheese,  
Marinara Sauce and Parmesan

**Meat Lasagna** - Homemade Meat Sauce, Mozzarella Cheese and Parmesan

**Chicken, Mushroom and Leek Lasagna** - Homemade Garlic Cream Sauce

Classic Caesar Salad with Garlic Croutons

Selection of Freshly Baked Artisan Rolls with Butter

### **Chicken Florentine Buffet \$11.50**

Chicken Breast Stuffed with Pesto Sauce

Served on a bed of Spinach with White Beans

Brown rice

Glazed Carrots

Classic Caesar Salad with Garlic Croutons

Selection of Freshly Baked Artisan Rolls with Butter

### **The Parmesan Buffet \$11.50**

Chicken Parmesan

Baked in Marinara Sauce

OR

Roasted Eggplant Parmesan with Ricotta Cheese

Baked in Marinara Sauce

*Both topped with Mozzarella and Parmesan Cheeses*

Tri-Color Fusilli Pasta with Garlic Cream Sauce

Classic Caesar Salad with Garlic Croutons

Selection of Freshly Baked Artisan Rolls with Butter



### **Piccata or Marsala Buffet \$11.25**

Chicken Piccata with Homemade Lemon and Caper Sauce

OR

Chicken Marsala with Fresh Mushrooms and Homemade Marsala Wine Sauce

Tri Color Fusilli Pasta in a Light Garlic Cream Sauce OR Wild Rice Pilaf

Italian Spinach Salad with Roma Tomato, Olives, Red Onion, Mushrooms and Croutons

Selection of Freshly Baked Artisan Rolls with Butter

### **Chicken Saltimbocca \$11.50**

Chicken with Prosciutto, Mushrooms and Marsala Wine

Penne Pasta in a Tomato and Green Olive Sauce topped with Provolone

Classic Caesar Salad with Garlic Croutons

Selection of Freshly Baked Artisan Rolls with Butter



## Continental Buffets

### Gourmet Beef Casseroles \$10.95

Beef Bourguignon- Beef braised in Red Wine, Onion, Fresh Thyme and Parsley  
OR  
Beef Stroganoff – Beef cooked with Sour Cream, Dijon Mustard and Mushrooms

*Served With:*

Butter Noodles

Shepard Salad with Fresh Vegetable Toppings

Selection of Freshly Baked Artisan Rolls with Butter

### Moroccan Chicken Buffet \$12.50

Pan Seared Chicken Breast with Cherries and Green Olives

Warm Couscous

Seasonal Vegetable Medley

Spinach Salad with Mandarin Oranges, Jicama and Almonds with Citrus Dressing

Selection of Freshly Baked Artisan Rolls and Butter



### Spiced Rubbed Chicken Buffet \$14.25

Spiced Rubbed Broiled Chicken  
with Chunky Apples, Onions and Lemon Pepper Sauce  
Wild Rice Pilaf

Fresh Broccoli with Confetti of Red Peppers  
Spinach Salad with Mushrooms, Tomatoes, Croutons  
and Red Onion with Balsamic Vinaigrette  
Selection of Freshly Baked Artisan Rolls and Butter

### Snapper Buffet \$13.25

Panko Crusted Snapper with Asian Style Tartar Sauce  
Stir Fried Vegetables  
Basmati Rice

Spinach Salad with Orange, Jicama and Almonds  
Selection of Freshly Baked Artisan Rolls with Butter

### Asian Buffet \$10.75

Grilled Teriyaki Chicken Breast or Tofu

Steamed Brown Rice

Stir Fry Asian Vegetables

Spinach Salad with Oranges, Jicama & Almonds with Asian Sesame Dressing

Selection of Freshly Baked Artisan Rolls with Butter



## Classic Buffets

### Quiche Buffet \$9.75

*(Minimum 10 portions per Quiche)*

Tomato and Basil Quiche

Ham, Gruyere and Mushroom Quiche

Spinach, Onion and Feta Cheese Quiche

Mushroom, Sausage and Provolone Quiche

Tri Color Fusilli Pasta Salad

Tossed Green Salad with Fresh Vegetable Toppings

Selection of Freshly Baked Artisan Rolls with Butter

### Herbed Chicken Buffet \$12.25

Herb Crusted Chicken with Creamy Dijon Sauce

Wild Rice Pilaf

Seasonal Vegetables

Tossed Green Salad with Fresh Vegetable Toppings

Selection of Freshly Baked Rolls with Butter

### BBQ Buffet \$9.75

BBQ Chicken Quarters

Red Potato Salad with Celery and Green Onion

Sweet Ranch Beans with Onion

Tossed Green Salad with Fresh Vegetable Toppings

Selection of Freshly Baked Artisan Rolls with Butter



### Salmon Buffet \$15.75

Herb Crusted Salmon Filet

OR

Grilled Salmon Filet with Lemon Dill White Wine Sauce

Roasted Red Potatoes or Wild Rice Pilaf

Seasonal Vegetables

Shepard Salad with Fresh Vegetable Toppings

Selection of Freshly Baked Rolls with Butter

### Hear what our clients have to say

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*I can sit back and know that everything will arrive on time,*

*look elegant and taste wonderful!...*

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## Hors d'oeuvres

### *Butler Style or Buffet style*

Fruit Skewers with Apricot Yogurt Sauce  
Flaky Greek Spanikopita with Spinach and Feta Cheese  
Jumbo Shrimp with Spicy Cocktail Sauce & Lemon Wedges  
Tomato, Fresh Mozzarella and Basil Skewers with Balsamic Dipping sauce  
Grilled Chicken or Beef Satay with Peanut Sauce  
Hickory Bacon Wrapped Almond Stuffed Dates  
Grilled Shrimp and Scallion Skewers with Thai Dipping Sauce  
Coconut Shrimp with Spicy Orange Dipping Sauce  
Chicken Wings – Buffalo or Teriyaki  
Bourbon Glazed Meatballs  
Glazed Gingered Salmon Satay

**International & Domestic Cheese Board \$4.50:** Selection of Gourmet Cheese from around the World. Garnished with cubes of Cheddar and Pepper jack Cheese, bunches of Farmer's Market Grapes and Strawberries. Served with baskets of Crackers, Olive Bread, French Baguette and Ciabatta Slices

**Baked Brie Cheese \$3.75:** French Brie baked in Puff Pastry with Apricots or Cranberries, Farmer's Market Grapes and Strawberries. Served with baskets of French Baguettes and Crackers

**Crudités \$2.50:** Crunchy sticks of Fresh Carrots, Celery, Red and Green Peppers, Broccoli, Cauliflower, Cherry Tomatoes and Jicama. Served with Assorted Dips and Aioli

**Antipasti Display \$4.50:** Generous portions of Hand-Sliced Italian Salamis, Fresh Mozzarella, cubed Mild Feta Cheese, Local and Imported Olives, Marinated Mushrooms, Cocktail Onions, and Large Stuffed Grape Leaves. Served with Freshly Baked Artisan Breads

**Tapenade Trio \$3.50:** Olive and Sun-dried Tomato Tapenade, Mozzarella, Basil & Tomato Tapenade, and White Bean and Rosemary Tapenade. Served with baskets of Freshly Baked Garlic and Herb Crostini ( min 10 orders per tapenade)

**Sushi Station \$4.25:** Our Fresh Homemade California Rolls, Ahi Tuna, and Vegetable Rolls. Served with Wasabi, Pickled Ginger and Soy Sauce

**Hummus & Tzatziki Dip with Pita Chips \$2.25:** Choice of Homemade Classic Hummus or Red Pepper Hummus and Yogurt Tzatziki Dip. Served with Baked Herb Pita Chips

**Asparagus Platter \$2.50:** Asparagus Spears cooked to perfection. Served with a Creamy Lemon & Freshly Grated Parmesan Dip

**Salsa and Guacamole Bar \$3.50:** Our Homemade Spicy Guacamole, Traditional Salsa, Served with Tri-Color Tortilla Chips

## Gala Event Menu Selections

### Appetizers

Smoked Duck with Cherry Relish on Cornbread  
 Grilled Asparagus Wrapped with Prosciutto  
 Thai Pork Dumpling with Cilantro Dipping Sauce  
 Brie and Raspberry Phyllo Bundles  
 Crab Fritter with Curry Sauce

### Salads

Shepard Salad with Blue Cheese, Walnuts and Cranberries  
 Watercress and Arugula Salad  
 With Sundried Tomato, Mandarin Orange and Pinenuts  
 Spinach Salad with Crumbled Bacon, Hard-boiled Egg, Mushrooms and Croutons



### Entrées

Classic Prime Rib au Jus with Garlic and Rosemary  
 Beef Tenderloin with Hollandaise Sauce  
 Black Pepper Crusted New York Strip Steak  
 Baked Salmon En Croute with Basil Sauce  
 Sea Bass with Tomato and Onion Confit  
 Pesto Crusted Halibut Filet  
 Leg of Lamb with Pomegranate Wine Sauce  
 Dijon Crusted Rack of Lamb with Mint Aioli  
 Grilled Pork Tenderloin w/Cranberry Pear Chutney

### Side Dishes

Yukon Gold Mashed Potatoes with Chives – Potato Gratin  
 Creamy Shallot Mashed Potatoes – Wild Rice Pilaf Rosemary  
 Roasted Red Potatoes - Horseradish Mashed Potatoes –  
 Asparagus with Roasted Pepper Confetti –  
 Green Beans with Cherry Tomatoes –  
 Broccoli and Cauliflower Gratin - Seasonal Vegetable Medley



### Desserts

Fresh Fruit Tart  
 Cheesecake with Raspberry Coulis  
 Chocolate Truffle Selection  
 Mini Dessert Buffet  
 Homemade Pies and Cookies  
 Apple Cobbler with Vanilla Custard  
 Chocolate Fountain with Choice of Dipping Items



## **Company Picnics and Themed Events**

### *Sample Selections*

#### **Summer Country Faire**

Hamburgers and Hot Dogs with All the Fixings  
Crispy French Fries and Ranch Beans  
Tossed Green Salad  
Ice Cream Sundae Bar, Caramel Apples and Cookies

#### **Fiesta**

Quesadilla Station - Cooked to Order  
Empanadas with Chipotle Dipping Sauce  
Fajita Bar, Homemade Chili Rellenos,  
Cheesy Enchiladas  
Churros Rolled in Cinnamon and Sugar



#### **Luau**

Coconut Shrimp with a Plum-Ginger Sauce,  
Island Glazed Ribs and Chicken or Pork Satays  
Polynesian Thresher Shark with Pineapple Salsa  
Pineapple Fried Rice  
Macadamia Nut Cookies

#### **Country Western**

BBQ Tri-tip and Chicken Grilled to Perfection  
Old Fashioned Potato Salad  
Ranch Beans and Corn on the Cob  
Apple Pie with Whipped Cream

#### **Home for the Holidays**

Roast Turkey and Honey Glazed Ham  
Apricot Pecan Stuffing, Mashed Potatoes and Candied Yams  
Chocolate Yule Log Cake and Mulled Cider

#### **Escape to the Orient**

Shrimp Wontons and Traditional Pot Stickers  
Kung Pao Chicken and Panko Crusted Halibut  
Stir Fried Vegetables  
Almond Cookies and Green Tea Ice Cream

*Let us customize a Theme and Menu Just for You!  
Event Planning & Coordination at your Finger Tips*



## Corporate Event Information

**Locations:** Plan the event at your office or home, or let us help you find the perfect location. We are familiar with all the available locations, estates and parks in the Santa Barbara and Ventura County

**Menus:** Select from our pre-packaged menus or customize your own. All menus are suitable for delivery to your office, home, or venue of choice.

**Beverage Service:** Fully licensed bar service can be arranged, or we can provide a bartender to serve the beverages you have supplied.

**Rentals:** Catering Connection will coordinate the necessary rentals of linens, china, flatware, etc. We will customize the rental order to suit your locations

**Themed Event:** Let us customize your menu, décor and entertainment to suit your theme. Luau, Casino, Western, Holiday, Mardi Gras, Roaring Twenties, Monte Carlo and lots more

**Levels of Service:** Our professional servers and bartenders are available at \$30 per hour per server. We estimate the number of servers needed based on guest count, type of menu and location.

**Delivery Only:** All the food is freshly prepared at our kitchen and delivered to your venue. Our staff will set up and display all the food and we will return at the end of your event to pick up our service ware.

**Delivery with Server:** All the food is freshly prepared at our kitchen and delivered to your venue. Catering Connection staff member(s) will be on-site throughout your event to cater to all of your needs.

**Full Service:** Let Catering Connection plan your entire event with customized menus and décor. Our experienced coordinators can arrange your location, rentals, entertainment and décor. Our chefs can cook your food off- or on-site and our staff members will serve your guests throughout the event. From set up to clean up, we are there for you.



**Additional Event Services**  
Casino Games  
Music, DJ etc.  
Tents and Inflatables  
Florist and Balloon Services  
Event Coordination  
Limousine and Valet Parking  
Event Lighting and Audio Equipment  
Ice Sculptures and Chocolate Fountains  
Team Building Games and Activities





## Corporate Event Planning Guide

### You can organize your event in no time!

At Catering Connection, uncompromising presentation and quality is paramount to our reputation. Casual drop off buffets are delivered direct to your office ready to eat, menu items are served in chafing dishes or ceramic bowls complete with servicing utensils. Formal buffets or plated luncheons may require onsite serving staff. China and linens are available.

#### How to Place an Order

Contact our Catering/Event Coordinators to discuss your event needs at:

Phone: 805.566.1822 or Fax: 805.566.0013

Email orders to [sales@cateringconnect.com](mailto:sales@cateringconnect.com)

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**Confirmation of Event:** Orders will not be considered complete until confirmed by a Catering Connection Representative.

**Deadline:** All orders must be placed by 12:00 noon 48 hours prior delivery of order. However, we will do our best to accommodate last minute orders.

**Cancellation** - Orders canceled less than 48 hours prior to delivery are subject to a cancellation fee as food purchase and preparation has already begun.

**Pricing** - Buffet Packages priced for Mon. to Fri. 7am-5pm. Prices are based on a minimum of 10 guests. Please contact our office for Evening and Weekend Prices.

#### Additional Applicable Fees

Sales Tax

Disposable Products

China, Linens and Rentals

On-site Service Staff for Larger Groups

**Delivery and Pickup** fees range from \$15-\$40 depending on location. Our delivery staff will arrive 30 to 60 minutes prior to meal time.

Equipment will be picked up the same day. Late delivery and pick-up are subject to additional fees.

**Payment** - We accept MasterCard and Visa or we can send an invoice to your billing department. Larger events may require a deposit that will be determined at the time of booking.

[www.CateringConnect.com](http://www.CateringConnect.com)

Phone: 805.566.1822 Email: [CateringConnect@aol.com](mailto:CateringConnect@aol.com)