

~ provider



catering ~

PLATED ENTRÉES

CHOICE OF : (1) SALAD + (1) ENTRÉE + (1) DESSERT
per person

SALADS

CHOOSE ONE OPTION:

DECONSTRUCTED CAESAR SALAD
WITH HOMEMADE GARLIC CROUTONS

SEASONAL FARMER'S MARKET SALAD

SIMPLE MESCLUN GREENS
WITH BLACKBERRIES, GOAT CHEESE, PINE NUTS,
BALSAMIC VINAIGRETTE

MIXED GREENS
CANDIED WALNUTS, DRIED CRANBERRIES, CRUMBLED FETA,
BALSAMIC DRIZZLE

MESCLUN GREEN SALAD
BLISTERED GRAPES, TOASTED PEPITAS, STILTON

HEIRLOOM TOMATO SALAD
WATERMELON & FETA WITH MICRO BASIL,
WHITE BALSAMIC VINAIGRETTE

SPINACH SALAD
DRIED CHERRIES, PICKLED RED ONIONS, GRAPE TOMATOES,
TOASTED ALMONDS, SLICED CUCUMBERS, BLACKBERRIES,
HONEY BALSAMIC VINAIGRETTE

SPRING BERRY SALAD
BABY GREENS, SHAVED ASIAGO CHEESE, ROASTED ALMONDS,
RASPBERRY VINAIGRETTE

GOLDEN BEET & CITRUS SALAD
WATERMELON RADISH, CANDIED HAZELNUTS, PARMESAN
CHEESE, & ORANGE-WHITE BALSAMIC VINAIGRETTE

ENTRÉES - FROM THE AIR

22.35 per person

SEARED CHICKEN BREAST
ORANGE, HONEY, & CHIPOTLE GLAZE, FINGERLING POTATOES,
BLISTERED HARICOT VERTS

ROASTED CHICKEN BREAST
TRUFFLE YUKON GOLD POTATO PUREE, LOCALLY HARVESTED
VEGETABLES, HERB CHICKEN JUS

ROSE'S HONEY GLAZED GRILLED CHICKEN
TOPPED WITH PEACH & RED ONION JAM, SKILLET GREENS,
ROSEMARY RUBBED PARSNIP POTATO MEDLEY

CRUSTED ASIAGO CHICKEN
SUNDRIED TOMATO CREAM SAUCE, YUKON SMASHED
POTATOES, SEASONAL VEGETABLES

CITRUS HERB CHICKEN
TARRAGON JUS, WILD MUSHROOM RICE PILAF,
BLISTERED HARICOT VERTS

ENTRÉES - FROM THE SEA

23.65 per person

HERB SALMON
ASPARAGUS MUSHROOM RISOTTO, MEYER LEMON CREAM SAUCE

GRILLED SALMON
GREMOLATA SAUCE, ROASTED YUKON POTATOES,
SEASONAL VEGETABLE MEDLEY



PLATED MEALS

catering@calbaptist.edu
951.343.5026



**PLATED
ENTRÉES**

CHOICE OF : (1) SALAD + (1) ENTRÉE + (1) DESSERT
per person

ENTRÉES - FROM THE LAND

prices per person

SPANISH STYLE PORK LOIN HONEY CHIPOTLE CREAM SAUCE, CILANTRO LIME RICE, ROASTED SQUASH	23.65
ROASTED PORK LOIN CRANBERRY APPLE CHUTNEY, CITRUS COUSCOUS, BACON BRAISED BRUSSELS SPROUTS, PAN GRAVY	23.65
GRILLED SANTA MARIA TRI TIP** FONTINA RISOTTO CAKE, ASPARAGUS, ROASTED GARLIC AU JUS	24.45
HANGER STEAK** TRUFFLE POTATO PUREE, GLAZED CIPOLLINI ONIONS, ROASTED GREEN BEANS, PANCETTA	25.45
DRY RUBBED BEEF TENDERLOIN PORCINI MUSHROOM RAVIOLI, ZUCCHINI RIBBONS, WILD MUSHROOM CREAM SAUCE	27.55
OVEN ROASTED BEEF TENDERLOIN CLASSIC DEMI GLACE, ROASTED FINGERLING POTATOES, GRILLED ASPARAGUS	27.55
PETITE FILET MIGNON HERB AU GRATIN POTATOES, TOASTED ALMONDS, HARICOT VERTS, CARAMELIZED SHALLOTS, DEMI-GLACE	27.55
BRAISED SHORT RIBS GARLIC MASHED POTATOES, BLISTERED TRI-COLORED BABY CARROTS	26.55
KOREAN BBQ SHORT RIBS CONFETTI JASMINE RICE, STIR FRY BABY BOK CHOY	26.55

DESSERTS

CHOOSE ONE OPTION:

- TRIPLE CHOCOLATE MOUSSE CAKE
- DULCE DE LECHE TIRAMISU PARFAIT
- STRAWBERRY SHORTCAKE
- LEMON RASPBERRY LAYERED CAKE
- VANILLA BEAN CREME BRULEE
- PETITE PINEAPPLE UPSIDE DOWN CAKE
- MIXED BERRY UPSIDE DOWN CAKE
- ROSEWATER PANNA COTTA
WITH APRICOT SAUCE

UPGRADED DESSERTS

ADDITIONAL 3.⁰⁵ PER PERSON:

- CREME BRULEE CHEESECAKE
WITH BLUEBERRY PUREE
- DUTCH APPLE CHEESECAKE
- KEY LIME CHEESECAKE
WITH RASPBERRY COULIS
- CLASSIC TIRAMISU
- FRESH BERRY & FRUIT TART
- FRENCH NAPOLEON
WITH CREME ANGLAIS

** GROUPS OF 30 OR LESS ONLY



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PLATED MEALS



— BEVERAGES —

PLEASE SELECT ONE FROM THE FOLLOWING

ICED TEA
LEMONADE
STRAWBERRY LEMONADE
BASIL LEMONADE
WATERMELON LIMEADE
JALAPENO LIMEADE
ARNOLD PALMER
TROPICAL CITRUS PUNCH

*COFFEE STATION AVAILABLE FOR
ADDITIONAL \$1.55 PER PERSON*

PLATED MEAL pricing includes guest linens, cloth napkins, guest place settings with china, catering staff for dinner service, and post event clean up.

CHEF'S CHOICE of special diet option included with every meal.

Salads and desserts are pre-set prior to event unless otherwise requested.

Additional fees will apply for any extra place settings over guaranteed guest amount.

Location fees may apply.

Pricing based on groups of 20 or more. Additional fees may apply for lower guest counts.

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