

FALL MENU

www.cateringbyandrea.com

310-702-1862



Fall, is in the air and, Catering by Andrea, is here for your, Autumn events! If you are organizing a casual get together, special event, holiday party, production, or corporate meeting, we have you covered! More menus, can be found on our website, including: Vegan & Gluten Free. If you are looking for delicious food made with love, please don't hesitate to give us a call! Wishing you a very, Happy Fall Y'all!

Catering
by

Andrea

FALL MENU

* Please Note, Applicable Delivery & Service Fees May Apply

Salads: Half \$8 Full \$12 (Add Chicken, Beef, or Shrimp for \$6 extra)

Fall Salad: Oxnard Apples, Dried Cranberries, Pomegranates, & Candied Pecans. Served with Orange Champagne Vinaigrette

BLTA Salad: Little Gems, Bacon, Tomato, Hard Boiled Eggs, & Avocado. Served with Cilantro Lime Vinaigrette

Chopped Brussels Sprouts & Kale Salad, Accompanied with Quinoa, Butternut Squash, Plump California Raisins, & Pumpkin Seeds. Served with Balsamic Vinaigrette

Mediterranean Salad: Apples, Feta, Kalamata Olives, Hearts of Palm, Artichoke Hearts, & Toasted Pumpkin Seeds. Served with Fig Infused Vinaigrette

Asian Slaw Salad: Cashews, Wonton Skins, Edamame, Shredded Carrots, & Mandarin Oranges. Served with Sesame Ginger Vinaigrette

Tex Mex: Organic Greens, Slivered Beets, Jicama, Golden Corn Kernels, Avocado, Oaxaca Cheese, & Pepitas

Classic Caesar Salad with Freshly Shaved Parmesan

Alternative Salad Dressings: Balsamic Vinaigrette, Creamy Balsamic, Orange Champagne Vinaigrette, Buttermilk Ranch, Creamy Soy, & Lemon Tarragon

Main Course: \$10-\$15/PP

Oven Roasted Chicken or Southern Fried: \$12

Cutlets: Chicken, Salmon, Shrimp, Eggplant, or Tofu: Milanese, Panko, or Sesame Crusted. Served with, Andrea's Classic, Creamy Soy Sauce on the Side: \$10

Italian: Chicken, Shrimp, or Eggplant: Parmesan, Milanese, Picatta, Madeira, or Marsala: \$12

Tacos: Shredded Chicken, Slow Cooked Beef, Pulled Pork, Shrimp, Mahi Mahi, Beer Battered Cod, or Vegan Ground: \$10/ (2-3) Tacos

Octoberfest Sausage Bar: Chicken, Beef, Pork, & Vegan: \$12

Marinated Flank Steak or Skirt Steak with Cilantro Chimichurri: \$15

Braised Brisket of Beef, Short Ribs, or Baby Back Ribs: \$15/PP

Meatloaf, Meatballs, or Chili: Organic Turkey, Beef, or Vegan Ground: \$10

Lasagna: Beef/ Spinach, Mushroom, & Cheese/Three Cheese \$10

Oven Roasted Turkey Topped with Cran-Apple Raisin Chutney: \$10

Slow Cooked Pulled Pork with Cran-Apple Chutney & Sautéed Onions \$12

Orange Mustard Glazed Ham Medallions: \$12

Sauce Options: Garlic, Creamy Soy, Louisiana Ranch, Pumpkin Seed Pesto, Mandarin Orange, Coconut Curry, Cilantro Chimichurri, Tandoori, or Jamaican Jerk

Vegan: \$10/PP

Sausage with Sautéed Peppers & Onions
Meatballs with Marinara Sauce
Impossible Burger Sliders
Mandarin Orange Chicken
Chicken Cutlet Sliders
Chicken Tenders
Oven Roasted Turkey with Gravy

Sides: \$5/PP

Sea Shell Mac and Cheese
Angel Hair Pasta with Garlic Butter & Freshly Shaved Parmesan
Cheese Ravioli or Tortellini: Marinara, Pumpkin Seed Pesto, or Butter
Harvest Quinoa with Apples, Butternut Squash & Pumpkin Seeds
Brown Basmati Rice with Sautéed Onions & Mushrooms
Maple Mashed Sweet Potatoes (Marshmallow Topping Optional)
Buttermilk Mashed Potatoes
Roasted Potatoes

Veggies: \$5/PP

Pumpkin Soufflé
Roasted Asparagus
Roasted Butternut Squash with Candied Pecans
Oven Roasted Brussels Sprouts (Add Bacon, Craisins, or Candied Pecans)
Assorted Roasted Veggies: Broccoli, Cauliflower, and Butternut Squash
Broccoli and Cauliflower Topped with Melted Munster Cheese
Crispy Roasted String Beans with Slivered Almonds
Sautéed Garlic Spinach

Dessert: \$3-\$6

Individual Flourless Chocolate Cake
Homemade Assorted Cookies
Chocolate Chip Cookie Lollipops
Assorted Mini Cupcakes
Individual Petite Pastries: Chocolate Mousse Canolies, Cheesecake, Opera Cake, Mango Mousse Fruit Tart, or Tiramisu
Ghirardelli Brownies with Powdered Sugar
Pumpkin Pie Topped with Whipped Cream
Carmel Apple Pie A La Mode

* Please note, each item includes 2-3 pieces per person, except where noted

TAPAS MENU	Price/Item	Quantity
Dim Sum: Pork & Shrimp Shumai	8.00	
Smoked Salmon & Crème Fresh Petite Pancakes	6.00	
Potato Skins: Bacon & Cheese or Broccoli, Mushroom & Cheese	5.00	
Crostini: Avocado, Burrata Cheese Prosciutto & Fig, Or Brie, Apples, & Honey	6.00	
Stuffed Baby Portabella Mushrooms with Pesto & Parmesan	5.00	
Mushroom, Onion, & Cheese Puff Pastry	5.00	
Melted Brie Filo Cup w. Apples & Raisin	5.00	
Bacon Wrapped Dates W. Honey Mustard	5.00	
Egg Rolls: Avocado, Mozzarella, or Cheese Steak	5.00	
Phyllo Egg Rolls: Cumin Beef or Spinach, Artichoke, & Feta	5.00	
Chicken or Beef Shawarma Tacos W. Feta Hummus Wrapped in Mini Naan Bread	5.00/Per Pc.	
Mini Grilled Cheese, Cuban, or Corned Beef Reuben	5.00	
Franks in a Blanket or Mini Corn Dogs	5.00	
Sliders: Cheeseburger, Braised Brisket, Pulled Pork, or Fried Chicken	5.00/Per Pc.	
Meatball Skewers: Beef, Turkey, Pork, or Veggie	7.00	
Lamb Chops with Mango Chutney	10.00/Per Pc.	
Chicken or Beef Satay with Peanut Sauce	7.00	
Panko or Waffled Dipped Chicken Lollipops	5.00	
Wings: Naked, Korean BBQ, Tandoori, or Louisiana Hot	7.00	
Homemade Wontons: Turkey, Pork, Spicy Tuna, Shrimp, or Tofu Served with Creamy Soy Sauce	7.00	
Shrimp Cakes or Lump Crab Cakes,	10.00	
Panko or Coconut Shrimp	7.00	
Sushi: Tuna, Yellowtail, Salmon, or Veggie	15.00	
Thai Spring Rolls: Shrimp or Tofu	7.00	
Petite Sandwich Platter	10.00	
Assorted Cheese Platter	12.00	
Charcuterie: Assorted Cured Meats	15.00	
Loaded Mediterranean Platter	12.00	
Carmel Apples	5.00	
Apple Pie Egg Rolls	5.00	
Individual Pumpkin Pies	5.00	
Assortment of Individual French Pastries	6.00	
Assorted Homemade Cookies & Brownies	5.00	

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