Winter Menu
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Happy New Year! Catering By Andrea's, Winter Menu, is hot off the press! If you are planning a production, retreat, special event, or are in need of contactless food delivery, please don't hesitate to give us a call!



WINTER MENU

* Please Note, Applicable Delivery & Service Fees May Apply

Salads: Half \$8 Full \$12 (Add Chicken, Steak, or Shrimp for \$7 extra)

Winter Salad: Oxnard Apples, Pomegranates, Pickled Onions, Cucumber, & Candied Pecans. Served with Orange Champagne Vinaigrette

BLTA Salad: Little Gems, Bacon, Tomato, Hard Boiled Eggs, Hearts Of Palm, & Avocado. Served with Orange Champagne Vinaigrette

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

Mediterranean Salad: Pickled Beets, Kalamata Olives, Artichoke Hearts, Hearts Of Palm, Cucumbers, Feta, & Candied Walnuts. Served with Fig Infused Vinaigrette

Asian Slaw Salad: Slivered Almonds, 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. Served with Cilantro Lime Vinaigrette

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

Oven Roasted or Southern Fried Chicken: \$12/PP

Cutlets: Chicken, Salmon, Shrimp, Eggplant, or Tofu: Milanese, Panko, or Sesame Crusted. Served with, Andrea's Classic, Creamy Soy Sauce on the Side: \$12/PP

Italian: Chicken, Shrimp, or Eggplant: Parmesan, Milanese, Picatta, Cacciatore, Madeira, or Marsala: \$15/PP

Seafood: Salmon, Mahi Mahi, or Tuna: Traditional, Cajun, or Sesame Crusted: \$15/PP

Tacos: Shredded Chicken, Slow Cooked Beef, Pulled Pork Carnitas, Shrimp, Mahi Mahi, Beer Battered Cod, or Vegan Ground: \$12/PP

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

Braised Brisket of Beef, Short Ribs, or Baby Back Ribs: \$20/PP

Meatloaf, Meatballs, or Chili: Organic Turkey, Beef, or Vegan Ground: \$12/PP

Oven Roasted Turkey Breast Topped with Cran-Apple Raisin Compote: \$12/PP

Slow Cooked Pulled Pork with Lime Infused Sautéed Onions: \$12/PP

Orange Mustard Glazed Ham Medallions: \$12/PP

Additional Sauce Options: Garlic, White Wine, Creamy Soy, Pesto, Coconut Curry, Cilantro Chimichurri, Tandoori, or Jamaican Jerk

Vegan: \$8/Per Portion

Sausage with Sautéed Peppers & Onions Meatballs with Marinara Sauce Oven Roasted Turkey with Gravy Fish or Fish Sandwich Sliders: Breaded Chicken or Burger Chicken Tenders or Buffalo Chicken Tenders Mandarin Orange Chicken

Sides: \$5/Per Portion

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

Veggies: \$6/Per Portion

Butternut Squash Soufflé Roasted Butternut Squash with Pomegranates & Fennel 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 Candied Pecans Sautéed Garlic Spinach Roasted Asparagus Sautéed Mushrooms

Dessert: \$3-\$7

Individual Petite Pastries: Canolies, Opera Cake, Mango Mousse Fruit Tarts, or Tiramisu Ghirardelli Brownies with Powdered Sugar Premium Flourless Chocolate Cake Bites Chocolate Chip Cookie Lollipops Homemade Assorted Cookies Assorted Cupcakes * Please note, each item includes 2-3 pieces per person, except where noted

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Dim Sum: Pork & Shrimp Shumai	10.00	
Smoked Salmon & Crème Fresh Petite	6.00	
Pancakes		
Potato Skins: Bacon & Cheese or Broccoli,	5.00	
Mushroom & Cheese		
Crostini: Avocado/ Brie, Fig, & Walnuts/	5.00	
Roast Beef & Horseradish		
Stuffed Baby Portabella Mushrooms with	5.00	
Pesto & Parmesan		
Mushroom, Onion, & Cheese Puff Pastry	5.00	
Brown Sugar Bacon Wrapped Scallops	7.00	
Bacon Wrapped Dates W. Thai Chili Sauce	5.00	
Egg Rolls: Avocado, Mozzarella, or Cheese	6.00	
Steak		
Phyllo Egg Rolls: Cumin Beef or Falafel	6.00	
Chicken or Beef Shawarma Tacos W. Feta,	5.00/Per Pc.	
Hummus, & Garlic Spread		
Mini Grilled Cheese, Cuban, or Corned Beef	5.00	
Reuben		
Franks in a Blanket or Mini Corn Dogs	5.00	
Sliders: Cheeseburger, Cheesesteak, Fried	5.00/Per Pc.	
Chicken, or Falafel		
Meatball Skewers: Beef, Turkey, Pork,	6.00	
Falafel, or Veggie		
Lamb Chops with Mint Chutney	6.00/Per Pc.	
Chicken or Beef Satay with Peanut Sauce	5.00	
Waffled Dipped Chicken or Shrimp Lollipops	6.00	
Wings: Naked, Thai, Korean BBQ, Tandoori,	6.00	
or Louisiana Hot		
Homemade Wontons: Turkey, Pork, Spicy	6.00	
Tuna, Shrimp, or Tofu Served with Creamy		
Soy Sauce		
Shrimp Cakes or Lump Crab Cakes,	10.00	
Panko or Coconut Chicken or Shrimp	7.00	
Sushi: Tuna, Yellowtail, Salmon, or Veggie	10.00	
Thai Spring Rolls: Shrimp or Tofu W. Peanut	7.00	
Sauce for Dipping		
Petite Sandwich Platter	10.00	
Assorted Cheese Platter	12.00	
Charcuterie: Assorted Cured Meats & Fixings	12.00	
Mediterranean Platter	10.00	
Assortment of Individual French Pastries	6.00	
Assorted Homemade Cookies & Brownies	4.00	
Ice Cream Sundae Bar	7.00	
S'mores Bar	5.00	