## Winter Menu

## www.CateringByAndrea.com

310-702-1862


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

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## 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
$\left.\begin{array}{|l|l|l|}\hline \text { TAPAS MENU } & \text { Price/Item } & \text { Quantity } \\ \hline \text { Dim Sum: Pork \& Shrimp Shumai } & \mathbf{1 0 . 0 0} & \\ \hline \begin{array}{l}\text { Smoked Salmon \& Crème Fresh Petite } \\ \text { Pancakes }\end{array} & \mathbf{6 . 0 0} & \\ \hline \begin{array}{l}\text { Potato Skins: Bacon \& Cheese or Broccoli, } \\ \text { Mushroom \& Cheese }\end{array} & \mathbf{5 . 0 0} & \\ \hline \begin{array}{l}\text { Crostini: Avocado/ Brie, Fig, \& Walnuts/ } \\ \text { Roast Beef \& Horseradish }\end{array} & \mathbf{5 . 0 0} & \\ \hline \begin{array}{l}\text { Stuffed Baby Portabella Mushrooms with } \\ \text { Pesto \& Parmesan }\end{array} & \mathbf{5 . 0 0} & \\ \hline \text { Mushroom, Onion, \& Cheese Puff Pastry } & \mathbf{5 . 0 0} & \\ \hline \text { Brown Sugar Bacon Wrapped Scallops }\end{array}\right)$


[^0]:    Alternative Salad Dressings: Balsamic Vinaigrette, Creamy Balsamic, Orange Champagne Vinaigrette, Buttermilk Ranch, Creamy Soy, \& Lemon Tarragon

