



www.cateringbyandreala.com

310-702-1862

*** Please note that boxed lunches are available upon request!**

Sandwiches: \$7.00

Brie with Mission Fig Spread: on a French baguette

The Veggie: Swiss, avocado, roasted peppers, shredded carrots, alfalfa sprouts, and sun flower seeds.

Grilled Cheese: Cheddar cheese, tomato, and avocado

Albacore Tuna, Egg Salad, or Chicken Salad with provolone, Arugula, vine ripe tomato, shredded carrots, and alfalfa sprouts on multigrain bread

Chicken or Top Sirloin Cheese Steaks with melted provolone, sautéed peppers and onions

The Cuban; Oven Roasted Pork, Ham, Swiss, Pickles, and Mustard Spread on a Buttered Fresh Baguette

Grilled Corned Beef or Mahi Mahi Reuben: Sauerkraut, melted Swiss, and Russian dressing on buttered Rye

Patty Melt: Beef, Turkey, or Veggie with Swiss and Sautéed Onions

Turkey & Provolone: Turkey, provolone, roasted peppers, avocado, sprouts, and sun flower seeds on kalamata olive bread.

Roast Beef: Roast beef, provolone, spring greens, tomato, and sweet peppers

Ham & Avocado: Ham, Swiss cheese, roasted peppers, and avocado

Italian: Salami, prosciutto, mortadella, mozzarella, and roasted Peppers, and basil on sesame French roll

Salads: \$10

Grilled Chicken or Tofu Pecans, and Peaches with roasted peppers, corn, and avocado. Served with creamy ponzu dressing

Chinese Chicken or Tofu with mandarin oranges, almonds, noodles, & corn. Served with Asian vinaigrette

Chicken, Goat Cheese & Pine Nuts with slivered beets, roasted peppers, corn, and cherry tomato. Served with balsamic vinaigrette

Chicken BLT: Grilled Chicken, Applewood Bacon, and Tomato accompanied with with roasted peppers, corn, and tomato. Served with white balsamic vinaigrette

Classic Chicken or Shrimp Caesar with freshly shaved parmesan and crustinis.

BBQ Chicken with roasted peppers, corn, tomato, avocado, onion strings and freshly shaved parmesan. Served with bbq ranchero dressing

Antipasto: Pepperoni, Italian salami, mozzarella, olives, pepporcini, roasted peppers, sun-dried tomato, and pine nuts. Served with balsamic vinaigrette

Marinated Grilled Skirt Steak Salad with blue cheese, candied pecans, caramelized onions, sun-dried tomato, roasted peppers, & corn. Served with fig infused vinaigrette

Alternative Homemade Salad Dressings Available Upon Request:

Balsamic Vinaigrette, Orange Champagne Vinaigrette, Lemon Tarragon, Buttermilk Ranch, Creamy Asian Soy, Green Goddess, & Honey Mustard

Sides: \$3-5/Per Person

Edamame

Assorted Bags of Chips

Mediterranean Orzo Pasta Salad

Curried Cous Cous with Dried Cranberries and Pine Nuts

Dessert: \$3.00-\$5/Person

Ghirardelli Brownies

Homemade Chocolate Chip Cookies

Assorted Mini Cupcakes: Devils Food, Red Velvet, or Vanilla

Banana Bread or Carrot Cake with Walnuts and Cream Cheese Frosting

Seasonal Fruit Salad

Assorted Beverages: \$2-\$4/PP

Soda Variety Including: Hansens, Coke, Diet Coke, 7-Up, & Root Beer

Arrowhead Sports Bottles

Juice Boxes