



www.cateringbyandrea.com

Tel. (310) 702-1862

Gluten Free Menu

Soup: \$7 Cup/\$10 Bowl

Butternut Squash Apple Pear

Chicken Enchilada

Chicken and Rice

Chili:\$7 Cup/\$10 Bowl

Chicken, Beef, or Turkey

Small Bites:\$5-\$10

Edamame

Shrimp Cocktail

Crab Cakes

Baked Crab Rolls in Soy Paper

Bacon Wrapped Dates

Swiss & Gruyere Artichoke Dip

Spinach and Artichoke Dip

Mushroom, Onion, & Cheese Dip

Antipasto Skewers

Meatball Skewers W Marinara Dipping Sauce

Thai Shrimp Rolls Wrapped in Rice Paper

Butter Lettuce Cheeseburger Sliders (Beef, Chicken, or Turkey)

Salads: \$8/Half \$10 Full (For \$6 Add Chicken, Flank Steak, Salmon, or Shrimp)

Classic Caesar Salad Served with Homemade Parmesan

Baby Greens Accompanied with Dried Cherries, Avocado, Hearts of Palm, and Roasted Corn. Served with Lemon Tarragon Dressing

Roasted Beets, Goat Cheese, and Pine Nut Salad Accompanied with Heirloom Tomatoes and Golden Corn Kernels. Served with Fig-Infused Balsamic Vinaigrette

Caprese Salad: Buffalo Mozzarella, Basil and Heirloom Tomatoes. Served with Balsamic Vinaigrette

BLT Salad: Applewood Smoked Bacon, Avocado, Hard Boiled Eggs, Heirloom Tomatoes, & Cucumber, Served with Balsamic Vinaigrette

Asian Salad: Clementine's, Shredded Carrots, Edamame, Avocado, Roasted Corn, Slivered Almonds and Crispy Noodles. Served with Asian Vinaigrette

Mediterranean Salad: Roasted Peppers, Cherry Tomatoes, Chickpeas, Kalamata Olives, and Feta Cheese. Served with Red Wine Vinaigrette

Antipasto Salad: Italian Cured Meats, Artichoke Hearts, Assorted Olives, Buffalo Mozzarella and Roasted Peppers. Served with White Balsamic Vinaigrette

Main Course: \$10-\$15

Chicken & Veggie Melt: Roasted Broccoli, Sautéed Mushrooms, and Onion over Sautéed Brown Rice and Covered with Melted Munster Cheese. Accompanied with Creamy Soy Sauce \$10

Chicken, Shrimp, Salmon, Mahi Mahi, Tuna, or Tofu: Gluten Free Panko, Sesame, Coconut, Mandarin Orange, Apricot Glazed, Chimichurri, Marinara, Pesto, Marsala, Parmesan, Picatta, or Madeira \$15

**Oven Roasted Chicken: Six Spice/ Thai/ Lemon Rosemary/ Garlic/Banana Tandoori
Vanilla Curry/Lemon Tarragon/ Cacciatore : \$10**

Corn Tortilla Tacos or Brown Rice Enchiladas: Shredded Chicken, Slow Cooked Beef, or Mahi Mahi accompanied with, Shredded Cabbage, Sour Cream, Guacamole and Mango Salsa: \$12

Meatballs or Meatloaf: Chicken, Turkey, Beef, or Pork: \$10

Slow Cooked Chicken or Beef Stew: \$12

Pipian Chicken: Pumpkin Seed Pesto Slow Cooked Boneless Chicken \$10

Braised Brisket of Beef or Short Ribs with Roasted Root Vegetables: \$15

Chimichurri Flank Steak: \$15

Slow Cooked Pork Carnitas: \$12

Sides: \$5-\$7

Baked Potato Skins

Stuffed Baked Potato

Roasted Fingerling Potatoes

Mashed Potatoes

Maple Mashed Sweet Potatoes

Wild Mushroom Risotto

Brown Rice w. Sautéed Onions

Quinoa w. Edamame & Plump Raisins

Havana Black Beans & Rice

Mac & Cheese

Veggies: \$7

Roasted Root Veggies

Assorted Roasted Veggies

Roasted Brussels Sprouts

Roasted Asparagus

Butternut Squash Soufflé

Crispy Roasted String Beans

Eggplant and Zucchini

Crispy Roasted Kale

Edamame Succotash

Corn On The Cobb

Dessert: \$6-\$8

Chocolate Mousse Cups

Flourless Chocolate Cake Bites

Chocolate Covered Strawberries

Assorted Chocolate Dipped Dried Fruit

Ice Cream Sundae

Banana Split