



Production Sample Menu

*** Please note, that there is a 20 Person Minimum * 18% Service Fee May Apply**

For \$20/Meal, Plus Tax: Includes Full Meal

For \$15/PP, Plus Tax, Includes Full Meal, Minus One Entrée and Dessert

Disposables: \$1.00/PP

Delivery \$15-20

Staff: \$25/hr x Approximately 3-4hours: \$75-\$100

Catering Kit Fee: \$25/Day: Chafing Dishes, Serving Platter, Thongs

Day 1

La Brea Bakery Bread Basket with Sweet Butter

Santa Barbara Greens Accompanied with Brie, Pistachios, Dried Cranberries, California Raisins, Avocado, and Golden Corn Kernels. Served with Homemade Balsamic Vinaigrette

Lemon Rosemary Roasted Chicken

Panko Crusted Tilapia

Pan Fried and then Baked Tofu with Creamy Soy Sauce on the side

Roasted Organic Veggies

Cous Cous with Dried Cranberries, Pine Nuts, and Cilantro

Homemade Assorted Cookies

Day 2

Asian Salad: Mandarin Oranges, Shredded Carrots, Golden Corn Kernels, Edamame, Slivered Almonds, and Wonton Crisps. Served with Goddess Dressing and Asian Vinaigrette

Caribbean Curry Chicken

Marinated Tri Tip

Caribbean Curry Tofu

Cous Cous with Pine Nuts, Dried Apricots, and Raisin Medley

Assorted Roasted Seasonal Veggies with Creamy Soy Sauce

Banana Chocolate Chip Bread Pudding

Menu Option 3

Tex Mex Salad

Taco Bar with all the fixings on the side

Shredded Chicken

Slow Cooked Beef

Vegan Beef and Refried Bean (Option for vegetarians)

Spanish Rice

Corn Soufflé

Chocolate Cake

MENU OPTION 4:

Blueberry Corn Bread

Spring Greens accompanied with Pine Nuts, Goat Cheese, Raisin Medley, Slivered Beets, Roasted Peppers, & Roasted Corn. Served with Homemade Balsamic Vinaigrette.

Combination of Roasted and Southern Fried Chicken

Maple Mashed Sweet Potatoes

Creamed Spinach with Onions

Red Velvet Cup Cakes with Cream Cheese Frosting

MENU OPTION 5:

Santa Barbara Mixed Greens Accompanied with Apples, Feta, and Candied Pecans, Golden Corn Kernels, and Cherry Tomatoes. Served with Homemade Blood Orange Vinaigrette

Six Spice Roasted Chicken

Marinated Flank Steak with Chimichurri Sauce

Apricot Glazed Tofu

Quinoa Sautéed Mushrooms and Onions

Sautéed Garlic Spinach

S'mores

Menu Option 6

Garlic Bread

Classic Caesar Salad

Sesame Crusted Chicken Cutlets

Panko Crusted Tilapia

Angel Hair Pasta with Tomato, Garlic Butter, and Basil

Sautéed Garlic Spinach

Ghirardelli Chocolate Brownies

Menu Option 7:

Assorted Naan Bread

Mixed Greens with Mango, Sunflower Seeds, Golden Corn Kernels, and Heirloom Tomatoes

Tandoori Chicken

Grilled Mahi Mahi

Tandori Tofu

Jasmine Rice

Assorted Curry Roasted Veggies

Ice Cream Sundae Bar

Menu Option 8:

La Brea Bakery Bread Basket

Caprese Salad

Grilled Boneless Chicken with Cilantro Chimichurri and Tropical Salsa

Oven Roasted Salmon with Creamy Soy Sauce on the Side

Brown Rice with Sautéed Leeks

Assorted Roasted Veggies

Cake Assortment

Menu Option 9:

Pita Bread with Hummus

Mediterranean Salad: Figs, Hearts Of Palm, Cucumber, Heirloom Tomatoes, Assorted Olives, and Feta

Assorted Skewers: Tofu, Chicken, and Beef Accompanied, with Roasted Peppers, Eggplant, and Tomato

Fish Skewers: Salmon or Mahi Mahi

Rice Pilaf with Sautéed Onion

Assorted Dessert Platter