

Catering By Andrea's Spring Menu

www.cateringbyandrea.com

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Greetings Friends & Neighbors

Spring is in the air and, Catering By Andrea, is excited to share our latest, menus, with you! This season, is filled with so much yumminess! From fresh Salads, Main Dishes, Sides, & Unique Twists on Tapas, we make it all! More info including Vegan and Gluten Free Menus, can be found on our website.

if you are planning a party, production, retreat, or special event, please don't hesitate to give us a call!

Wishing you a happy and simple Spring!

**All the best,
Catering by Andrea**

Spring Salads: \$10 (Add Chicken, Flank Steak, Shrimp , or Tofu for additional \$6)

Organic Spring Greens with Slivered Beets, Mandarin Oranges, Pistachios, & Blue Cheese. Served with Balsamic Vinaigrette

Green Superfoods Accompanied with Strawberries, Avocado, Golden Corn Kernels, Candied Walnuts, & Goat Cheese. Served with Orange Champagne Vinaigrette

Little Gems BLT: Bacon, Hard Boiled Egg, Avocado, Buffalo Mozzarella, & Roasted Heirloom Tomatoes! Served with Pickle Juice Ranch Dressing

Massaged Kale Accompanied with Quinoa, Plump California Raisins, Mango, & Pepitas. Served with Orange Champagne Vinaigrette

Burrata Caprese: Little Gems, Burrata Cheese, Roasted Peppers, Roasted Vine Ripe Tomatoes, & Basil. Served with Balsamic Vinaigrette

Classic Caesar with Freshly Shaved Parmesan and Crostini

Mediterranean: Hearts of Palm, Artichoke Hearts, Roasted Peppers, Kalamata Olives, Cucumbers, & Feta Cheese. Served with Fig Infused Vinaigrette

Asian Slaw Salad with Cashews, Wonton Skins, Edamame, Mandarin Oranges, Shredded Carrots, & Golden Corn Kernels. Served with Rice Wine Vinaigrette

Main Course: \$10/PP

Burger Bar: Beef, Crispy Chicken, Turkey, Salmon, Falafel, Portabella Mushroom, or Veggie Burger. Served, with all the Toppers on the Side

Hot Dog & Sausage Bar: Assorted Beef, Chicken, Pork, and Veggie, with all the Fixings on the Side

Taco Bar: Shredded Chicken, Slow Cooked Beef, Pulled Pork Carnitas, Shrimp, Beer Battered Cod, Mahi Mahi, or Vegan Ground

Chicken, Flank Steak, Salmon, Mahi Mahi, or Tofu: Naked, Chimichurri, Coconut Curry, Lemon Rosemary, Mandarin Orange, Jamaican Jerk, Tandoori, Cajun, or Southern Fried

You Choose Cutlets: Chicken, Pork, Shrimp, Tilapia, Cauliflower, Eggplant, Vegan Chick-N, or Tofu: Milanese, Waffle Dipped, Panko, Parmesan, or Sesame Crusted.

Italian: Chicken, Shrimp, or Eggplant: Picatta, Parmesan, Pesto, Cacciatore, Madeira, or Marsala

Pulled Pork Carnitas with Sautéed Cilantro Lime Onions

Grilled Flank Steak or Skirt Steak with Sautéed Onions & Chimichurri

Braised Short Ribs or Brisket of Beef

Brown Sugar Glazed Ham With Stone Ground Mustard

Sides: \$5/PP

Quinoa Accompanied with Kale, Spring Peas, & Honeynut Squash
Spring Risotto: Accompanied with Asparagus, Peas, & Mushrooms
Farfalle Bow Tie Pasta With: Asparagus, Mushrooms, & Sun Dried
Sea Shell Mac and Cheese with Cauliflower
Pesto Potato Gnocchi with Spring Peas
Angel Hair Pasta with Garlic Butter
Brown Rice with Sautéed Spring Onion
Beet Infused Rice
Maple Mashed Sweet Potatoes with Pineapple
Roasted Fingerling Potato Chips
Baked or Sweet Potatoes

Veggies: \$5/PP

Succotash with Edamame, Golden Corn Kernels, & Artichokes
Roasted Veggies: Broccoli, Cauliflower, & Brussels Sprouts
Roasted Shishito Peppers
Roasted Cauliflower with Melted Munster
Crispy String Beans
Balsamic Roasted Brussels Sprouts
Maple Glazed Roasted Carrots
Sautéed Mushrooms
Roasted Spring Asparagus
Crispy Kale

Dessert: \$4-6/PP

S'mores Bar
Assorted Mini Cupcakes
Flourless Chocolate Cake
Assorted Homemade Cookies
Assorted French Macaroons
Individual Pastries: Canolies, Chocolate Opera Cake, Mango Mousse Fruit Tarts, or Tiramisu
Ghirardelli Triple Chocolate Brownies with Powdered Sugar
Chocolate Covered Strawberries, Dried Fruit, & Macaroons
Seasonal Fruit Salad

* Please note, each item includes 2-3 pieces per person, except where noted

| TAPAS MENU | Price/Item | Quantity |
|--|---------------|----------|
| Petite Pancakes with Smoked Salmon & Crème Fresh | 5.00 | |
| Potato Skins: Bacon & Cheese or Mushroom & Cheese | 5.00 | |
| Crostinis: Avocado, Burrata Cheese, or Prosciutto & Fig | 5.00 | |
| Stuffed Baby Portabella Mushrooms with Pesto & Parm | 5.00 | |
| Mushroom, Onion, & Cheese or Avocado Puff Pastry | 5.00 | |
| Brie w. Fig Compote in Fillo Puff Pastry | 5.00 | |
| Bacon Wrapped Dates W. Sweet Mustard for Dipping | 5.00 | |
| Egg Rolls: Avocado, Mozzarella, or Cheese Steak | 5.00 | |
| Phyllo Rolls: Cumin Beef or Spinach Artichoke Feta | 5.00 | |
| Chicken or Beef Shawarma Pitas W. Feta Hummus | 5.00 | |
| Mini Grilled Cheese, Cuban, or Corned Beef Reuben | 5.00 | |
| Franks in a Blanket or Mini Corn Dogs | 5.00 | |
| Sliders: Burger, Braised Brisket, or Crab Cake | 5.00/Per Pc. | |
| Meatball Skewers: Beef, Turkey, Pork, or Veggie | 5.00 | |
| Sausage Skewers with Sweet Mustard Dipping Sauce | 5.00 | |
| Lamb Chops with Mango Chutney | 5.00/Per Pc. | |
| Chicken or Beef Satay with Peanut Sauce | 5.00 | |
| Panko or Waffled Dipped Chicken Lollipops | 5.00 | |
| Wings: Naked, Thai, Asian, or Louisiana Hot | 5.00 | |
| Homemade Wontons: Turkey, Pork, Spicy Tuna, Shrimp, or Tofu Served with Creamy Soy Sauce | 5.00 | |
| Shrimp Cakes, Lump Crab Cakes, or Lobster Rolls | 10.00/Per Pc. | |
| Jumbo Shrimp or Lump Crab Cocktail Martinis | 10.00 | |
| Panko or Coconut Shrimp | 7.00 | |
| Sushi: Spicy Tuna, Yellowtail, Salmon, or Veggie | 7.00 | |
| Thai Spring Rolls: Shrimp or Tofu | 7.00 | |
| Assorted Gourmet Flatbread Pizza | 5.00 | |
| Assorted Cheese Platter | 12.00 | |
| Charcuterie: Assorted Cured Meat with Fig Jam | 12.00 | |
| Mediterranean Platter | 10.00 | |
| Assortment of Individual French Pastries | 6.00 | |
| Assorted Homemade Cookie & Brownie Platter | 4.00 | |