



www.cateringbyandreala.com
(310) 702-1862

*** Please note, applicable tax, service, and delivery fees may apply**

Spring Menu

Salads

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, 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

F. Dessert: \$4-6/PP

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