

Catering By Andrea's Spring Menu

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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 (For \$6 Add Chicken, Flank Steak, Shrimp, or Tofu)

Organic Spring Greens with Slivered Beets, Avocado, Golden Corn Kernels, 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

Kale & Brussels Spouts Accompanied with Quinoa, Plump California Raisins, Dates, & Slivered Almonds. Served with Orange Champagne Vinaigrette

Buffalo Mozzarella 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, Mandarin Oranges, Shredded Carrots, & Golden Corn Kernels. Served with Rice Wine Vinaigrette

Main Course: \$10/PP

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

You Choose Cutlets: Chicken, Pork, Shrimp, 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

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

Sides: \$5/PP

Quinoa Accompanied with Kale, Spring Peas, & Plump Raisins
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
Yellow 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
Roasted Spring Asparagus
Sautéed Mushrooms
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 or Smoked Trout Spread	5.00	
Taquitos: Beef, Chicken, or Black Bean	5.00	
Crostini: Avocado, Melted Munster/ Prosciutto/ Fig/Smoked Trout Spread	5.00	
Cheesy Baby Portabella Mushrooms	5.00	
Puff Pastry: Mushroom, Onion, & Cheese Or Melted Brie & Fig	5.00	
Lobster Toast	10.00	
Bacon Wrapped Dates	5.00	
Egg Rolls: Avocado, Mozzarella, or Cheese Steak	5.00	
Phyllo Rolls: Cumin Beef or Spinach Artichoke Feta	5.00	
Petite Chicken or Beef Shawarma Pitas	5.00	
Mini Grilled Cheese, Cuban, or Corned Beef Reuben	5.00	
Franks in a Blanket or Mini Corn Dogs	5.00	
Sliders: Cheeseburger, Braised Brisket, Panko Chicken Cutlet, or Crab Cake	5.00/Per Pc.	
Meatball Skewers: Beef/Turkey/ Veggie	5.00	
Sausage Skewers: Chicken, Beef, or Pork	5.00	
Lamb Chops with Chimichurri	5.00/Per Pc.	
Chicken or Beef Satay with Peanut Sauce	5.00	
Panko or Waffled Chicken Lollipops	5.00	
Wings: Naked, Asian, or Louisiana Hot	5.00	
Homemade Wontons: Turkey, Pork, Shrimp, Spicy Tuna, or Tofu	5.00	
Shrimp Rollss, Lump Crab Cakes, or Lobster Rolls	10.00/Per Pc.	
Jumbo Shrimp or Lump Crab Cocktail	10.00	
Panko, Tempura, or Coconut Shrimp	7.00	
Sushi: 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 Meats	12.00	
Mediterranean Platter	10.00	
Assortment of Individual French Pastries	6.00	
Assorted Homemade Cookies & Brownies	4.00	