



310 E. Orangethorpe Ave. Suite F
Placentia, CA 92870
714-533-7705

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Welcome

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We at Spectacular Catering would like to welcome you. We are the very best FULL SERVICE CATERER which means we can assist you with every aspect of your event. We will be glad to help you in coordinating Special Locations, Decorating, Rentals, Entertainment, Flowers, Special Theme Props, Cakes, or any other special services you might need to make your party a success. As PERSONAL CATERERS we will help you in choosing the right food for your occasion, and we even have chefs who can make your favorite recipes for a large number of guests.

POLICIES

BUFFET SERVICE: Spectacular Catering at no additional cost will provide a Buffet Table with Linens, Disposable Plastic Scrollware, Plastic Place Settings, Serving Utensils, Chafers for Hot Foods, and Condiments deemed appropriate for each menu.

MINIMUMS: LUNCH AND DINNER menus have a minimum of 50 people.
HORS D'OEUVRES menus have a minimum of 100 people.
Lower number of guests may increase prices slightly.

SERVICE PERSONNEL: Uniformed Event Staff cost \$ 150.00 per server for a 4 hour party. For longer parties and New Years Eve Parties there is an additional charge.

TAX AND GRATUITY: Gratuity is only 15%
Sales Tax is on Food and Rentals only.

DEPOSIT: A deposit of 50% of the total projected bill is required to confirm a date unless other arrangements are made in advance. Final count of expected guests is due 1 week prior to the event. Full amount of the bill is due the day of the event.

CANCELLATIONS: In case of cancellation deposit will be deemed EARNED and will not be refunded. Any refund is at the discretion of Spectacular Catering.

PRICE QUOTES AND SUBSTITUTIONS: Due to changing food costs and availability, Spectacular Catering reserves the right to make substitutions when market conditions change or when there are circumstances beyond our control. All substitutions will be of equal value or greater. If possible you will be notified of an substitutions prior to your event.

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Cold Hors d'oeuvres

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You get to choose 8 different kinds of Hors d'oeuvres
4 Hot and 4 Cold with our \$ 16.95 Hors d'oeuvre Packages

Jumbo Fruit Display

This eye-catching, palate-pleasing display consists of strawberries, pineapple, watermelon, honeydew melon, cantaloupe and red grapes.

Mini Croissant Sandwiches

Flaky, buttery mini croissants stuffed with tender slices of roast beef, ham, or turkey and dressed with a subtle Dijon mayonnaise dressing and crispy leaves of romaine lettuce.

Giant Vegetable Crudite Display

An artistically designed arrangement of nine different vegetables served with a creamy ranch dip.

Bay Shrimp Cocktail Cups *

Bay shrimp and horseradish cocktail sauce served in a shooter cup with its own cocktail fork.

Spicy Asian Jumbo Prawns Wrapped in Snow Peas**

These delectable delights are spicy and sweet.

Shrimp Display - This centerpiece-worthy display is served with horseradish cocktail sauce and lemons.

Bacon-Wrapped Grilled Prawns***

Jumbo prawns wrapped in applewood-smoked bacon, basted in a spicy chipotle BBQ sauce and grilled to perfection.

Mini Puff Pastry Cups

Two-bite cups of Mediterranean bliss, consisting of feta cheese, caramelized sweet onions and roasted red peppers.

Southwest Tortilla Wraps

Spicy black beans, creamy guacamole, julienned baby sweet peppers, pepper jack cheese, cilantro and chopped tomatoes all rolled up in a fresh, sun dried tortilla wrap and sliced for serving.

Jumbo Cheese Display

A selection of six cheeses artistically arranged and displayed. Served with assorted crackers.

French Brie and Winter Fruit

Slices of crisp apples, sweet pears, Mandarin oranges, red and green grapes served alongside a creamy, French brie cheese wheel.

(Menu prices do not include Gratuity, Sales Tax, and Event Staff)

* * Add \$ 1.50 to \$ 4.50 per person, Depending on Choice

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Tri-Color Cheese Tortelloni Skewer

Cheese tortelloni drizzled with fresh pesto and sprinkled with freshly grated Asaigo cheese.

Antipasto Tri Color Cheese Tortelloni Skewers

Baby Roma tomato and Genoa salami with a creamy Italian dressing, sprinkled with freshly grated Parmesan cheese.

Russian Red Caviar on Blini*

Little blini topped with crème fraîche and Russian red caviar.

Russian Beet Salad Canapé

Traditional Russian beet salad served on a gourmet herb cracker.

Traditional Russian Deli Meat Tray

An assortment of Russian and domestic deli meats served with two dressings and sliced Russian rye bread.

Antipasto Display**

A savory display of Italian salami, cheese, olives, marinated artichoke hearts and mixed olive tapenade.
Served with freshly baked, sliced baguettes.

Antipasto Skewer

This skewer is a true Italian cuisine lover's blend of salami, fresh mozzarella, Castelvetrano olive, baby Roma tomato and pepperoncini, drizzled with olive oil and balsamic vinegar.

Relish Display

The "Grandma's house on Thanksgiving" relish display with pitted black olives, pimento-studded green olives, bite-sized sweet gherkin pickles, dill wedges, baby dills, marinated antipasto mix and marinated artichokes.

Mediterranean Hummus Display

Roasted red pepper hummus, basil pesto hummus, roasted pine nut hummus, and a layered pesto, basil and cheese torte.
Served with crispy sea salt pita chips and julienned strips of sweet pepper.

Imported and Domestic Cheese Display*** Served with assorted flat breads, crackers and pita chips

Imported Cheese and Fresh Fruit***

A lovely display of Seasonal Fresh Fruit and Berries, Apricot Brie en Croute, Exotic Bleu Cheese, and Mascarpone Cheese fruit dip.
Served with an assortment of crackers, flat breads and crispy blueberry bagel chips.

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Cold Hors d'oeuvres

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Crab Dip

Our signature crab dip served in a large bread round and served with soft french baguettes slices or a selection of gourmet crackers.

Crab Dip Canape'

Our signature Crab Dip served on top of a toasted Garlic French Bread round with a little Fresh grated Parmesan Cheese.

Bruschetta

This traditional Italian appetizer, made of fresh tomatoes, garlic and basil, is served with garlic Parmesan crostini.

Cheese, Italian Salami and Crackers

Artistically arranged smoked Gouda, sharp cheddar, slices of Italian and black pepper salami, and chunks of savory, Italian Genoa salami. Served with an assortment of gourmet crackers.

Caprese Skewers

Marinated mozzarella balls, sweet basil leaves and baby Roma tomatoes.

Little Italy on a Stick

Tri-color cheese tortelloni skewered with a baby Roma tomato and slices of Genoa salami. Drizzled with a balsamic vinaigrette.

Spinach Dip and Baguettes

Creamy spinach dip served in a large bread bowl, accompanied by soft, sliced baguettes, julienned sweet bell peppers, or garlic Parmesan crostini.

Prosciutto and Asparagus Twirls

Al dente asparagus wrapped with Italian prosciutto.

Deviled Eggs

This family favorite always pleases. Your choice of regular or spicy jalapeno.

Smoked Salmon and Bagels*

Mini bagels smothered in an onion dill cream cheese, cool, thinly sliced cucumber and topped with smokey salmon.

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Cold Hors d'oeuvres

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Deviled Eggs Caviar**

A savory filled Deviled Egg topped with Black Caviar.

Sushi **

Tuna, Salmon, Yellow Tail, Albacore, California Roll, Spicy Tuna Roll.

Superior Assorted Sashimi *****- Super Thin, Super Fresh with Ginger, Wasabi and Soy Sauce

Assorted Canapés **

Savory Bread Rounds topped with Albacore Tuna, cucumber slices and Baby Shrimp; Curried Chicken Salad with Toasted Almonds; Basil Cream Cheese, Salami and Green Olive; and Lox, Cream Cheese, and Black Caviar.

South of the Border Black Bean Dip

A freshly made dip with black beans, tomatoes, onions, cilantro and spices, topped with some fresh Mexican Cotija cheese. Served with tortilla chips.

7 Layer Bean Dip

A Mexican food lover's favorite. Spiced refried beans, guacamole, tomatoes, cheese, lettuce, sour cream and green onions. Served with tortilla chips.

Fresh Guacamole and Tortilla Chips

Our chunky, house-made fresh guacamole, fresh pico de gallo and pineapple-mango salsa served with crispy tortilla chips.

Chicken Liver Pâté

This classic favorite is served on a fresh baguette.

Mediterranean Olive Bar*

Six choices of rich Spanish, Italian and Greek olives, and mixed black olive tapenade. Served with pita chips and assorted crackers.

Cucumber Salmon Canapés *

Thick slices of English cucumber filled with salmon mousse and garnished with a sprig of dill.

Aloha Hawaiian Fruit Kabobs**

A little bit of Hawaii in every bite. Sweet, juicy pineapple, plump strawberries and ripe bananas covered with shredded coconut.

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Hot Hors d'oeuvres

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Choose 8 different hors d'oeuvres (4 hot and 4 cold)
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Crab Stuffed Mushrooms

Bite sized mushrooms sauteed in a butter and filled with a savory mix of tender crab, cream cheese, spices and onions.

Savory Herb and Vegetable Stuffed Mushrooms

Bite sized mushrooms sauteed in a garlic butter sauce and filled with a savory blend of breadcrumbs, herbs, spices, onions, celery and chopped mushrooms, then carefully baked to a golden brown.

Note to chef: (this is a **vegetarian** appetizer, made with vegetable broth, NOT chicken broth)

Stuffed Italian Sausage Mushrooms*

Small mushrooms sauteed in a rich garlic butter sauce filled with a blend of sweet and hot Italian sausage, seasoned bread crumbs, chopped onions, sweet red peppers, plump Roma tomatoes and a blend of mozzarella and Parmesan cheeses. A bit of Italy in every bite.

Stuffed Andouille Sausage Mushrooms*

Bite sized mushrooms sauteed in butter and filled with a flavor-filled French-Cajun Andouille sausage and a white cheddar cheese stuffing.

Mini Beef Wellingtons **

Bite sized pieces of beef tenderloin drizzled in a garlic mushroom sauce, then wrapped in an irresistibly airy puff pastry crust.

Mini Chicken Wellingtons**

Bite sized pieces of chicken breast and a savory mushroom sauce enveloped in a deliciously light puff pastry crust.

Bacon Wrapped Scallops **

Tender scallops wrapped in applewood-smoked bacon and basted with your choice of sweet and spicy chipotle BBQ or sweet teriyaki sauce.

Honey Dijon Salmon in Puff Pastry **

A vibrant color combination of Atlantic salmon and crisp asparagus spears, folded in a buttery puff pastry, glazed with honey Dijon and finished with subtle flavors of dill.

Asian Short Rib Pot Pie**

Tender short ribs braised with green onions and sweet Asian spices in a tart shell.

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Cha Siu Bao Balls (Cantonese barbecue pork bun)

This chewy-soft pork bun originating from southern China is freshly steamed and filled with roast pork and fragrant spices.

Asian Potsticker aka Chinese Dumplings

Steam-Fried pods of Chicken, Pork or Vegetables served with a Sweet Teriyaki Dipping Sauce or a traditional Sweet and Sour Sauce

Teriyaki Wings

Pam's favorite wings baked in a sweet-but-savory sauce until they are tender and flavorful.

Mini Egg Rolls

Crispy and deep fried, these little egg rolls come in your choice of chicken, pork or vegetable. Served with two Asian dipping sauces.

Mini Spring Rolls

These tender-crispy rolls, made with a delicate rice pastry, are available in your choice of chicken, pork or vegetable. Served with two Asian dipping sauces.

Filled Asian Wonton*

Your choice of: Cream cheese and scallions; crab, cream cheese and scallions; and Asian chicken or pork. Served with two Asian dipping sauces.

Teriyaki Beef Skewers**

Tender teriyaki marinated steak, grilled and basted with a sweet pineapple teriyaki glaze, then garnished with toasted sesame seeds.

Mini Kung Pao Chicken Leg**

An easy to eat, meaty chicken leg slowly cooked in a sweet and spicy sauce, then garnished with chopped peanuts and green onions.

Chicken Satay in Peanut Sauce**

Thai-style chicken satay marinated in a spicy citrus marinade, grilled and topped with a spicy peanut sauce and chopped cilantro.

Mini Thai Chicken Pizza**

Crispy bread round topped with a spicy peanut sauce, mozzarella cheese, savory Thai chicken, bean sprouts, shredded carrot and chopped cilantro.

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Hot Hors d'oeuvres

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B.B.Q. Mini Meatballs

Sweet and tangy, Mom's meatballs are so good you won't be able to eat just one, or two, or three,

B.B.Q. Mini Wing

Sassy and Sweet Wings are so good that you will be tempted to lick your fingers - every one

Cocktail Smokies in B.B.Q. Sauce

These classic all-beef smokies are slow cooked in tangy, sweet and slightly spicy barbeque sauce.

Buffalo Wings and Dip

Bite sized bits of fire cooled by a creamy bleu cheese dipping sauce

Western Potato Skins

(Bacon, Cheese, Sour Cream and Green Onion) A potato lover's favorite. Stuffed with smoky bacon and cheddar cheese, then topped with sour cream and chopped green onions.

South Western Potato Skins - Potato skins filled with ground beef taco meat, sweet white corn, black beans and sweet red peppers. Topped with cheddar jack cheese, tomatoes, sour cream and green onions.

Italian Potato Skins

Crispy potato skins stuffed with marinara, pepperoni, and melted mozzarella cheese.

Hot Italian Sausage in Marinara Sauce

Spicy Italian sausage morsels baked in an Italian saucy goodness.

Fried Mozzarella Sticks with Marinara

Deep fried and battered sticks of delicious mozzarella. Served with a savory marinara sauce.

Mini Italian Meatball

Mama's favorite meatballs smothered in her favorite Italian pasta sauce and slowly cooked for a true Italian treat.

Fresh Mini Margherita Pizza**

Crispy garlic bread rounds topped with fresh Roma tomatoes, mozzarella and fragrant basil chiffonade.

We can add sliced hot or sweet slices of Italian sausage or pepperoni or add fire-roasted red and green peppers**

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Mini Quiche

Your choice of Swiss cheese and spinach or cheddar cheese and ham in a rich, flaky crust.

Baked Brie En Crouete

This alluring, rich and creamy treat is a creamy French brie enveloped in a buttery and flaky puff pastry dough with a layer of savory pesto or sweet apricot. Garnished with fresh berries (in season) and served with an assortment of crackers and flatbread.

Spanakopita (Feta Cheese in Phyllo)

A traditional Greek dish. Feta cheese and spinach wrapped in phyllo pastry dough, then baked until golden brown.

Mini Rubens with 1000 Island Dressing Dip**

These New York deli favorites are now available in an appetizer size. Sliced corned beef, sauerkraut or dill pickle, and Swiss cheese on toasted Russian rye bread with Thousand Island dressing.

Stuffed Puff Pastry

Two-bite puff pastry cups filled with your choice of smokey ham and Swiss cheese, or Greek feta and caramelized sweet onions.

Chicken Rumaki

This is the traditional Chicken liver and water chestnut wrapped in bacon Rumaki marinated in a sweet teriyaki sauce.

Date Rumaki

Sweet pitted Medjool dates stuffed with creamy fontina cheese and wrapped with smoked applewood bacon.

Chicken Breast Rumaki

Chicken breast wrapped with applewood smoked bacon and marinated in a sweet teriyaki sauce.

Tomato-Basil Soup Shooter**

Creamy tomato-basil soup shooter is served with a mini creamy fontina and sour dough grilled cheese sandwich wedge.

Loaded Baked Potato-Cheese Soup Shooter**

This thick and creamy soup shooter is loaded with chunks of potato, celery and bacon, and topped with cheddar cheese, sour cream and chives.

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Hot Hors d'oeuvres

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Mini Tacos with Guacamole

These guys don't disappoint. Add and Little Guacamole and you are on your way

Mini Taco Bowls*

Crispy corn tortilla bowls filled with cheddar cheese, ground beef taco meat, chopped tomatoes, sour cream and cilantro.

Mini Beef and Bean Burritos

Handmade shredded beef and bean burritos served with a fresh tomatillo avocado salsa.

Jalapenos Poppers

Mild jalapenos stuffed with cheddar cheese deep fried in a crispy breading.

Stuffed Jalapenos

Spicy (but not too spicy) Jalapenos and Cheddar Cheese wrapped in bacon and deep fried.

Mini Beef Taquitos with Guacamole

These crunchy guys are very popular. About three inches long, they disappear fast—especially when combined with our spicy guacamole.

Mini Chimichangas

This Tex-Mex favorite is a crispy, fried bean and cheese burrito served with guacamole and salsa.

Chicken Flautas

Spicy shredded chicken wrapped in a flour tortilla and fried to a crispy golden brown. Served with creamy guacamole.

Mini Empanadas

Little Mexican hand pies filled with a spicy blend of beef and cheese, then baked to a golden brown. Served with guacamole.

Crispy Baked Tortilla Rolls

A flour tortilla rolled with a blend of sliced chicken breast, cheddar cheese and cilantro. Served with a tomatillo avocado salsa.

Chips and Hot Chili Cheese Dip

A blend of refried beans, diced green chilies, green onions, sour cream, jack and cheddar cheeses baked until hot and bubbly, then topped with more cheese and chopped tomatoes. Served with tri-color tortilla chips.

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Hot Hors d'oeuvres

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Cajun Sausage

Thick slices of Louisiana hot sausage seared to seal in the spicy goodness of these southern delights.

The South on a Skewer**

Southern cooking at it's best. Chunks of Andouille sausage and spicy Creole chicken and shrimp.

Louisiana BBQ Prawns**

Buttery and flavorful, these spicy prawns will sure to please even Bubba Gump!

Cajun Cheese Puffs

Spicy Monterrey Jack cheese wrapped in a flaky puff pastry shell, then baked to a golden brown.

Carnival Cheese Puffs

Light and airy GLUTEN FREE cheese puffs with a little kick that won't burn down the house.

Mascarpone, Bleu Cheese & Red Onion**

A savory handmade tart shell filled with a unique blend of mascarpone cheese, bleu cheese & red onion.

Caramel Apple & Goat Cheese In Phyllo**

This delicious, top-selling appetizer is made with apples, goat cheese, walnuts and caramel in a phyllo beggar's purse.

Pork in BBQ Sauce Wrapped in Bacon**

Tender pork marinated in BBQ sauce and wrapped in bacon. Served on a skewer.

Sirloin With Gorgonzola Wrapped in Bacon**

Bacon-wrapped, fresh ground sirloin and gorgonzola skewers

Andouille Sausage en Croute**

Cajun-spiced Andouille sausage and zesty pepper jack cheese topped with jalapenos, then loaded into our flaky puff pastry.

BBQ Pork In Biscuit Dough**

Pulled pork drenched in tangy BBQ sauce placed into handmade biscuit dough, then baked until they are golden brown.

Mini Chicken Cordon Bleu**

Tender chicken with smokey ham and creamy, imported Swiss cheese baked in puff pastry.

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Hot Hors d'oeuvres

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Choose 8 different hors d'oeuvres (4 hot and 4 cold)
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Coconut Chicken Tenders**

A strip of chicken breast dipped in a coconut batter, then rolled in a mixture of shredded coconut and bread crumbs. Deep fried until golden brown.

B.B.Q. Baby Back Ribs**

Meaty and fork-tender, these ribs will satisfy your deepest barbeque craving.

Fried Zucchini Sticks

Deep Fried and Hot. Just dip these in the Marinara and you have a tasty treat. (You can tell your Mom you ate your Veggies)

Fried Zucchini Rounds

Thickly sliced zucchini seasoned with an Italian bread crumb batter, then deep fried and served with a rich marinara sauce.

Shanghai Steamed Buns

A steam-fried bun filled with pork or chicken in a savory Asian sauce. Served with an Asian dipping sauce.

Lumpia

Are a savory snack made of thin crepe pastry skin and look like a Chinese Spring Roll but with a Filipino flavor.

Bacon & Sausage Bites in Brown Sugar Glaze

A "Spectacular" favorite. Beef smokies wrapped in smoked bacon then caramelized in rich brown sugar. Just the right combination of salty and sweet.

Mini Crab Turnovers

A savory blend of crab, cream cheese, scallions, spices and herbs in a flaky pastry crust.

Applewood Smoked Bacon Wrapped Filet Mignon***

Tender filet wrapped in sweet applewood-smoked bacon, topped with a savory demi-glace and garnished with gorgonzola bleu cheese crumbles.

Mini Russian Potato Piroshki**

A favorite Russian dish in appetizer size. Flaky pastry turnover stuffed with a savory potato or meat filling.

Mini Beef and Mushroom Turnovers

Mini, flaky hand pies filled with tender beef, sweet onions, mushrooms and a rich creamy beef mushroom sauce.

Salmon Skewer***

Skewers of lemon-herb marinated salmon, grilled and served with a fresh dill aioli dip.

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Hot Hors d'oeuvres

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BBQ Pork Blossoms

Tasty pit cooked pork in a sweet bbq sauce nestled in a light phyllo

Spinach & Cheeses Blossom

Triple cheese blend combined with spinach, onion and dill wrapped in phyllo.

Chicken & Pesto Blossoms

Tender white meat chicken, béchamel sauce, Italian cheeses, spinach and basil pesto in flaky phyllo blossom.

****Add \$1.50 to \$4.50 per person, depending on choice
(Menu prices do not include gratuity, sales tax or event staff)**

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Suggested Hors d'oeuvre Combos

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If you're having trouble choosing from our 150 different hors d'oeuvres, here are some suggested combinations

Suggestion # 1 \$ 16.95 per person

Jumbo Fruit Display: Strawberries, watermelon, cantaloupe, pineapple, honeydew, etc.

Bacon & Sausage Bites: With brown sugar glaze

Mini Italian Meatballs in marinara sauce

Spanakopita: (Feta cheese baked in phyllo dough)

Baked Apricot Brie En Croute

Crab Dip with Crackers

Cheese, Italian Salami and Crackers

Mini Stuffed Bouchees

Suggestion # 2 \$ 19.95 per person

Jumbo Shrimp Display ***

Mini Beef Taquitos with Guacamole

Crab-Stuffed Mushrooms

Mini Spring Rolls

South Western Potato Skins

Prosciutto and Asparagus Twirls

Spinach Dip and Baguettes

Southwest Tortilla Rolls

Suggestion # 3 \$ 24.95 per person

Spicy Shrimp Wrapped in Snow Peas ***

Sirloin with Gorgonzola Wrapped in Bacon ****

Mini Kung Pao Chicken Leg **

Caprese Skewers

Hummus and Pita Chips

Carnival Cheese Puffs

Hot Italian Sausage in Marinara Sauce

Jumbo Fruit Display: Strawberries, watermelon, cantaloupe, pineapple, honeydew, etc.

Suggestion # 4 \$ 16.95 per person

Jumbo Fruit Display: Strawberries, watermelon, cantaloupe, pineapple, honeydew, etc.

Mini Croissant Sandwiches: Turkey, ham, roast beef

Giant Veggie Display: Includes carrots, celery, radishes, mushrooms, zucchini, broccoli, cucumbers, cauliflower, jicama, and ranch dip

Mini B.B.Q.. Meatball

Fried Mozzarella Sticks with Marinara

Herb-Stuffed Mushrooms

Bruschetta on Baguette

Chicken Flautas with Guacamole

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Theme Party Menus

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Theme Dinner Packages come with
Theme Decorated Buffet Table and COSTUMES for the Event Staff.

Hawaiian Theme Luau

Aloha! This meal served with Steamed White Rice, Long Grain Wild Rice, Chinese Vegetable Medley, Fresh Fruit Salad, Green Salad, Chinese Chicken Salad, and Hawaiian Rolls.

DECORATIONS INCLUDED!

Teriyaki Chicken \$ 16.95	Kalua Pig \$ 17.95	Teriyaki Chicken Skewers \$ 17.95 add Beef plus \$ 3.75	Sweet and Sour Chicken \$ 16.95	Shrimp Skewers with Coconut \$ 19.95
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50's SOCK-HOP

Rock Around The Clock with this Fabulous 50's Sock-Hop. Get out you Poodle Skirts and Slick back those DJ's and you and your Guests are ready for fun. The Rocketeer Malt Shop includes Double Cheese Burgers, Chili Dogs, Shoe-String French Fries, Chili Cheese Fries, and a Green Salad so Mom won't get mad.

DECORATIONS INCLUDED!

\$ 14.95 Per Person

Maybe Add One of These:

Rockteer Malt Shop
(All You Can Eat)

50's Make Your Own Sundae Bar
(All You Can Eat)

Vanilla, Chocolate and Strawberry
Ice Cream

Vanilla, Chocolate and Strawberry
Ice Cream

LOTS TO CHOOSE FROM
Sundaes, Malts, Shakes,
Banana Splits and Royales,
Tin Roof, Black and White,
Root Beer, Coke, and 7up,
Floats and Freezes

\$ 7.50 per person

LOTS OF TOPPINGS
M&M, Butterfingers, Gummy Bears,
Snickers, Oriole Cookies, Sprinkles,
Nuts, Cherries, Whipped Cream,
Chocolate, Caramel, Strawberry
and Hot Fudge

\$ 5.50 per person

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Theme Party Menus

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Theme Dinner Packages come with
Theme Decorated Buffet Table and COSTUMES for the Event Staff.

Diego's Street Taco Stand

Your down in Mexico walking along the Street
and there on the corner is a little guy with his grill.
He has some Carne Asada/Beef Steak, Chicken and Tortillas cooking.
You tell him you want 2 of the Chicken and he chops up the cooked meat and
grills the Tortillas right there in front of you.

We have done the same thing but with a little extra PIZZAZZ
DECORATIONS INCLUDED!

Includes Carne Asada/Beef Steak and Chicken, Tortillas, Toppings
Spanish Rice and Refried Beans, Chips and Salsa
Mexican Caesar Salad

\$ 15.50 per person

Add Fresh Guacamole \$ 1.00 per person
Add Chips and Salsa Table for Hors D'Oeuvres \$ 1.50
Add Mini Burritos \$ 1.50

Mexican Fajita Bar

Sizzling Fajitas Cooked by our Costumed Chef right before your eyes on an authentically decorated table. You can have
your choice of Beef or Chicken Fajitas.

Included are Chip and Salsa, Refried Beans, Spanish Rice and Green Salad.
DECORATIONS INCLUDED!

Beef Fajitas \$ 17.50 Chicken Fajitas \$ 16.50 Beef and Chicken \$ 18.50

Cinco De' Mayo

Ole! It's Chicken Enchiladas with Spanish Rice, Refried Beans, Mexican Caesar Salad, Chips and Salsa. And it's Cinco
de'mayo at your next Party.
DECORATIONS INCLUDED!

\$ 14.95 Per Person

Add Carne Asada or Carnitas for just \$ 4.50 more!!

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Theme Dinner Packages come with
Theme Decorated Buffet Table and COSTUMES for the Event Staff.

Italian

Have some of Italy at your party today. Your dinner is served with Caesar Salad,
Fresh Zucchini and Yellow Squash, Green Beans and plenty of
Assort. Italian Breads.

Chicken Cacciatore
\$ 17.95

Lasagna
\$ 15.95

Jumbo Shrimp Scampi
\$ 24.95

Veal Marsala
\$ 20.95

Chicken Marsala
\$ 18.95

Italian Cream Soda Bar

Add a little elegance and Italian flair to your next party.

Have and Italian Cream Soda Bar with your choice of 5 Flavors - Vanilla, Caramel, Hazelnut, Mocha
and Raspberry

\$ 4.50 per person

PIRATE THEME

Before you walk the Plank, You deserve a Last Meal. We start with a Caribbean Jerk Chicken
(1/2 Chicken) over a West Indies Rice, with a Caribbean Fruit Salad, Seafood Pasta Salad and
Sourdough Baguettes.

DECORATIONS INCLUDED!

\$ 18.95 Per Person

Spring Is Here

Look! Over there. A fruit stand. With fresh cut melons and sweet strawberries,
A salad bar with 6 different salads, hot soup and french bread.

There is also a lemonade stand with lemonade and strawberry lemonade
as well as great ice tea.

DECORATIONS INCLUDED!

\$ 17.95 PER PERSON

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TAILGATE PARTY

BASEBALL BUFFET

Philly Cheese Steak Sandwich
Hebrew National Beef Hot Dogs
Chili Cheese Nachos
Garden Salad
Apple Hand Pies

DECORATIONS INCLUDED!

\$ 18.95 Per Person

FOOTBALL STANDS

Call for Pricing

Bratwurst Stand

Good Brats simmered in BEER, Onions, and Butter.
Grilled and served with more Beer Onions or Kraut
and a choice of Yellow or Deli Mustard.

Tri-Tip Steak Sliders:

Thin Sliced tri-tip with Big Ed's Sweet B.B.Q. sauce.
Pretty Simple, but Pretty Good to!

Chili Stand

Home Made Beef Chili with Beans,
Shredded Cheese, and Diced Onions

French Fry Stand

Chili, Cheese, Real Bacon Bits
Your choice of Regular Cut, Crinkle Cut or Shoe String Fries

Wings Stand

Buffalo Hot Wings, B.B.Q. Wings, and Teriyaki Wings

Popcorn Stand

Fresh Popped All Day Long

Churro Stand

Fresh Baked and Rolled in Cinnamon and Sugar

Ice Cream Stand

Nestles Crunch, 50/50 Bars Fudge Bars, Eskimo Pie, Drum
Stick, Big Sticks, Ice Cream Sandwiches.

(Menu prices do not include Gratuity, Sales Tax, and Event Staff)

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Theme Party Menus

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Theme Dinner Packages come with
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Viva Las Vegas

Our Chef will slice for you delicate Turkey, mouth watering Roast Beef, and succulent Ham to go with those sides of Mashed Potatoes and Gravy, Honey Glazed Carrots, Green Beans Almondine, Caesar Salad, Fruit Salad and Pasta Salad. Warm Rolls and Butter.

Active Carving Station, Just Like Las Vegas!

DECORATIONS INCLUDED!

\$ 21.95 per person

Martini Mash Potato Bar

Simple but Tasteful

Butter Mash Potatoes and Garlic Mash Potatoes served in a Martini Glass with 12 Different Toppings. Add Mini Spring Rolls, Mini Quiche, Veggie Display and a Cheese Display, and you have a light Dinner

Your Guest will tell you "That Was Fun".

SEE DECORATIONS!

\$ 18.95 per person

Western Ho Down

This Chuck Wagon Buffet will please even the pickiest of eaters. Our Costumed ranch hands will chop off a chunk of tender Tri-Tip Steak and Tasty Sausage served with 2 kinds of Barbecue Sauce, our Famous B.B.Q. Beans, Corn on the Cob, Green Salad or Coleslaw, and

Sweet Corn Bread.

DECORATIONS INCLUDED!

\$ 19.95 Per Person

(Menu prices do not include Gratuity, Sales Tax, and Event Staff)

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California Clam Bake

We Start off with New England White Clam Chowder. Then we serve you lots of
Little Neck Clams and a Grilled Halibut Steak.

To accompany this feast we add Fettuccine Alfredo, Green Salad, and
HOT Sourdough Rolls.

DECORATIONS INCLUDED!

\$ 28.95 Per Person

New England Lobster Feast

I hope your ready to eat, because by the time your done here, you won't be able to move.

First we start with a nice 1.25 lb Maine Lobster, Littleneck Clams, and some Red Potatoes.

Then we finish it up with some Hot B.B.Q. Corn on the Cob, Watermelon and
Warm Sourdough Rolls.

DECORATIONS INCLUDED!

\$ 49.95 Per Person

MEDITERRANEAN

Zorba the Greek never had it so good. First we start with Pita Chips and Hummus on each of the
your guest tables. Then we add Marinated Beef and Chicken Kabobs, Rice Pilaf, Ratatouille,
Tabbouleh and Athenian Greek Salad, with some Pita Bread and Garlic Butter.

DECORATIONS INCLUDED!

\$ 19.95 Per Person

(Menu prices do not include Gratuity, Sales Tax, and Event Staff)

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Theme Party Menus

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Theme Dinner Packages come with
Theme Decorated Buffet Table and COSTUMES for the Event Staff.

MARDI GRAS

Welcome your self to Louisiana Cook'in. Start off with New Orleans Jerk Chicken ,
Caribbean Fruit Salad, Confetti Salad, and Jazzy Apple Salad. Then add some Dirty Rice and
Corn Souffle, and you got everything you need for the Bijou B.B.Q.

DECORATIONS INCLUDED!

\$ 17.95 Per Person

Jambalaya

Shrimp, Chicken, Sausage
Blend of Tomatoes, Creole Seasonings
Add \$ 4.50 per person

Hors d'oeuvres

Cajun Sausage
Carnival Cheese Balls
Cajun Hot Crab Dip With Baguettes
Add \$ 6.50 per person

St. Patrick's Day

Saint's be Praised! It's time for a Touch of the Blarney Stone. Let's Begin with some
Hot Corned Beef with Spicy Mustard, a wee-bit of Cabbage, Some Parsley Buttered Potatoes,
Carrots and Moist Irish Soda Bread with Butter.

DECORATIONS INCLUDED!

\$ 18.95 Per Person

(Menu prices do not include Gratuity, Sales Tax, and Event Staff)

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Oktoberfest

In this Buffet we offer the best in German Style Food. Tasty Black Forest Ham, Bratwurst, and Polish Sausage with great Potato Rolls and a Specialty Mustard. To accompany these mouth-watering Delights we roll out the Red Cabbage, Sauerkraut, and German Potato Salad.
DECORATIONS INCLUDED!

\$ 18.95 per person

Oktoberfest Booths

Walking down the street during Oktoberfest with a Beer in one hand and maybe and Jumbo Pretzel or Brat in the other, is one of the things that makes this time of year so much fun.
Call for Pricing

Bratwurst Booth

Good Brats simmered in BEER, Onions, and Butter.
Grilled and served with more Beer Onions or Kraut
and a choice of Yellow or Deli Mustard.

Jumbo Pretzel Cart

Pretzel is Baked in a Special Cart. Then Brushed with
Real Butter and Salted to Taste.
Soft Crock Cheese can be added for a little more

Old Fashion Candy Apple Slices

with Drizzled Caramel, Nuts, and Whipped Cream

Corn on a Stick

Corn Coblette put on a Stick and Dipped in Real Butter.
Add a little of our Special BBQ Salt for something different.

While Not Being Strictly Oktoberfest

Kettle Corn

With Operator

Cotton Candy Cart

with Operator

Corn Dog on a Stick

All Beef, Cooked on Site

Beer Battered Brats on a Stick

Like a Corn Dog for Adults

(Menu prices do not include Gratuity, Sales Tax, and Event Staff)

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Theme Party Menus

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HALLOWEEN HORS D'OEUVRES

Choose 8 Different Hors D'Oeuvres

\$ 16.95 per person

** Add \$1.50 to \$6.50 per person, depending on choice
(12 to 14 Pieces Per Person)

BARBEQUED ZOMBIE RIBS **

DEVILED EYEBALLS
Special Looking Deviled Eggs

MUMMY DOGS
with Ketchup and Mustard

BARBEQUED WEREWOLF SLIDERS **
aka:
Shredded Chicken in BBQ Sauce

SPICY BAT WINGS
Buffalo, BBQ, Teriyaki

MINI PIZZA PUMPKINS
Cheese and Pepperoni face

VAMPIRE FINGERS AND BLOOD DIP **
aka:
Chicken Fingers with BBQ Sauce

WOLF MORSELS
aka:
Bacon Wrapped Smokies and Brown Sugar

MONKEY BRAIN PIE
aka:
Mini Quiche

LIZARD EGGS
aka:
Sweet and Sour Meatballs

BONES AND BLOOD
aka:

Bread Sticks and Marinara Dip

SPIDER EGG SACKS
aka:
cheese balls

LAYER SPIDER DIP
aka:

layer bean dip with sour cream spider web

SLIMY WORMS ON A BUN
aka:

Hot Dog Strips with BBQ Sauce

SHRIMP CAULDRON **
with Blood Dip
aka:

Cocktail Sauce

MUMMY WRAPS
aka:
Mini Egg Rolls

PUKING PUMPKIN WITH CHIPS
aka:

Dip and Chips
**Choice of Ranch Dip, Guacamole Dip,
Spinach Dip**

FINGERS IN A BANDAGE **
Franks in Blanks w/ Slivered Almond
"Fingernails"
with Blood (Ketchup) and Puss (Mustard) for dipping!

Theme Party Menus

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HALLOWEEN SWEET TREATS

WITCHES WANDS

aka:

dipped pretzels
in a jar with candy corn
\$ 3.50 Per Person

OWL PELLETS

aka:

Macaroons
\$ 3.50 Per Person

WORMS IN DIRT

aka:

Chocolate Pudding, Gummy
Worms and Oreo Cookies
\$ 4.50 Per Person

CARAMEL APPLE SLICES ON A STICK

With Toppings

Mini M&ms, Orange and Black Sprinkles.
Chopped Butterfingers, Oreo Cookie
Crumbs,
And Candy Corn
\$ 4.50 Per Person

CHOCOLATE BAT MOON PIES

\$ 3.50 Per Person

RICE CRISPY TREATS ON A STICK
With Toppings

Mini M&ms, Orange and Black Sprinkles.
Chopped Butterfingers, Oreo Cookie
Crumbs,
And Chocolate Fudge Dip
\$ 4.50 Per Person

SPIDER WEB PUMPKIN PIE

with Whipped Cream

\$ 4.00 Per Person

LADIES FINGERS

with Crushed Strawberries and
Whipped Cream
\$ 4.50 Per Person

GHOST CAKE POPS

\$ 4.50 Per Person

(Menu prices do not include Gratuity, Sales Tax, and Event Staff)

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Dinners come with choice of 3 salads and 1 vegetable, 1 potato or pasta, rolls and butter

Lasagna - 13.95

Layers of lasagne noodles, Italian cheeses, a savory Italian meat sauce and topped with lots of mozzarella cheese.

Vegetable Lasagna - 13.95

This lasagna is packed with fresh vegetables, 3 cheeses, and layered with lasagne noodles and a rich garlic basil sauce.

Chicken Alfredo Lasagna - 14.95

Layers of lasagne noodles, creamy alfredo sauce, chicken breast, spinach, and portobello mushrooms.

Cheese Tortellini in Marinara - 15.95

Little three cheese tortellini cooked in a rich tomato, garlic and basil marinara sauce.

Spaghetti and Meatballs - 15.95

Spaghetti, Italian beef meatballs and homemade spaghetti sauce come together in this classic.

Fettuccine Alfredo - 15.95

Fettuccini noodles in a creamy alfredo sauce and topped with fresh Parmesan cheese.

Chicken Fettuccini Alfredo - 16.95

Strips of garlic-seasoned chicken breast and fettuccini in our favorite creamy alfredo sauce. Topped with fresh Parmesan cheese.

Roasted Red Pepper Chicken Penne - 16.95

Herb and garlic marinated chicken strips, sweet Mayan onions, Roma tomatoes, and roasted red and green bell peppers in a rich marinara sauce served over penne pasta. Garnished with basil chiffonade and shaved Parmesan cheese.

Baked Ziti with Italian Sausage - 16.95

Baked ziti layered with ricotta and mozzarella cheese and slices of Italian sausage in a rich tomato pasta sauce, then topped with more mozzarella cheese.

Penne Rustica - 16.95

Penne mixed with hot Italian sausage, shrimp, chicken and roasted red peppers in a creamy alfredo sauce.

Creamy Pesto Farfalle Primavera - 16.95

A vegetarian delight! Roma tomatoes, tri-color baby peppers, black olives, zucchini and sun dried tomatoes in a creamy pesto laid delicately over tri-color farfalle. Topped with fresh Parmesan cheese.

Linguine with Clam Sauce - 16.95

Linguine noodles and baby clams in a rich olive oil, white wine and garlic clam sauce.

Poultry



All Meals Served with:
Choice of 3 Salads , Choice of 1 Vegetable, Choice of Potato, or Rice
Rolls and Butter

Lemon Chicken - 15.95

A grilled, lemon-marinated, boneless, skinless chicken breast with a sweet and tangy lemon ginger sauce.

Teriyaki Chicken - 15.95

A grilled, boneless, skinless chicken breast marinated and basted with a sweet pineapple teriyaki sauce, and garnished with toasted sesame seeds and a pineapple wedge.

Garlic Herb Chicken - 15.95

Baked chicken marinated in a blend of fresh herbs and spices and drizzled with a savory herb butter sauce.

Chicken a L'Orange - 16.95

Boneless chicken breast cooked in an aromatic blend of citrus and rosemary, and glazed with a sweet, zesty orange sauce.

Stuffed Chicken Breast Florentine - 18.95

Breaded and baked chicken breast stuffed with spinach, and ricotta, mozzarella and asiago cheeses. Topped with a mild garlic cream sauce.

Chicken Cordon Bleu - 17.95

Boneless, skinless chicken breast stuffed with Swiss cheese and ham, and enveloped in a buttery blend of seasoned bread crumbs and baked to a golden brown.

Chicken Marsala - 18.95

Boneless, skinless chicken breast smothered in a rich, mushroom Marsala gravy.

Southwest Chicken Breast with Cowboy Caviar - 17.95

A grilled southwest boneless, chicken breast with flavorful Tex-Mex seasonings and served with our signature Cowboy Caviar (black bean and corn salsa, with avocado).

Chicken Parmesan - 19.95

Mouth-watering breaded, boneless chicken breast slowly cooked in an Italian marinara sauce and smothered with mozzarella cheese.

Chicken Wellington - 19.95

This elegant entrée is a boneless chicken breast in a butter, garlic and mushroom sauce wrapped in tender puff pastry and baked until a golden brown.

(Menu prices do not include gratuity, sales tax, and event staff)

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Poultry

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All Meals Served with:
Choice of 3 Salads , Choice of 1 Vegetable, Choice of Potato, or Rice
Rolls and Butter

Sweet and Sour Chicken - 16.95

Boneless, skinless breast of chicken slowly baked with chunks of sweet pineapple, peppers and onions in a delicious sweet and sour sauce.

Teriyaki Chicken Skewers - 16.95

Chunks of teriyaki-marinated chicken breast on a skewer, grilled and basted with a pineapple teriyaki sauce, then garnished with toasted sesame seeds.

Chicken Fajitas - 16.50

Strips of marinated chicken breast, sweet tri-color peppers and sweet white onions. Served with flour tortillas, guacamole and sour cream.

Chicken Cacciatore - 17.95

Boneless, skinless chicken breast with onions, garlic and peppers, baked in a rich, Italian marinara sauce.

Jerk Chicken - 17.95

Boneless, skinless breast of chicken infused with the spiciness of habanero chilies and a special blend of herbs and spices, then grilled and basted with a spicy-sweet jerk chicken sauce.

Caribbean Jerk Chicken (1/4 Chicken) - 17.95

A tender and flavorful grilled quarter chicken (leg and thigh) rubbed with a special blend of herbs and spices. Served with mango salsa.

Roasted Turkey Breast - 16.95

Juicy, tender breast of turkey served with cranberry sauce.

Cornish Game Hen - 19.95

A petite Cornish game hen stuffed with cranberry pecan bread stuffing and glazed with a zesty orange sauce.

(Menu prices do not include gratuity, sales tax, and event staff)

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All Meals Served with:
Choice of 3 Salads , Choice of 1 Vegetable, Choice of Potato, or Rice
Rolls and Butter

BBQ Chicken Breast - 15.95

Boneless, skinless breast of chicken grilled and basted with a sweet and zesty smoked barbecue sauce.

Chicken Piccata - 17.95

Boneless breast of chicken with a fresh lemon, garlic and caper sauce.

Hunter's Chicken - 17.95

A northern Italian braise of chicken and vegetables in a rich tomato sauce.

Cheesy Acapulco Chicken Enchiladas - 15.95

Enchiladas stuffed with chicken, sour cream, scallions and olives, then smothered in cheese.

Chicken Kebab - 17.95

A savory breast of chicken kebab with bell peppers, mushrooms, onions, and basted with an herb garlic sauce.

Herb Garlic Airline Chicken Au Jus - 17.95

This elegant chicken breast (with a portion of the wing attached) is pan-seared and braised in a savory herb garlic au jus.

Hawaiian Pineapple Teriyaki Chicken - 16.95

Tender, boneless chicken thighs baked in a teriyaki sauce with sliced red bell peppers and chunks of sweet Hawaiian pineapple.

Southern Fried Chicken - 17.95

A deep fried breast of chicken in a savory batter made with a special blend of herbs and spices. Finger lick'n good!

Stuffed Chicken Breast Prosciutto - 18.95

Boneless breast of chicken stuffed with fontina cheese and sliced prosciutto, then baked in a rich sour cream sauce and topped with crisp chopped bacon.

Carving Stations: Call for Pricing

Roasted Turkey

Oven-roasted turkey breast served with turkey gravy and tangy whole cranberry sauce.

Rosemary Roasted Airline Turkey Breast

A tender, juicy, rosemary-infused airline cut turkey breast (with wing attached). Served with an orange-cranberry relish.

(Menu prices do not include gratuity, sales tax, and event staff)

Pork



Dinners come with choice of 3 salads and 1 vegetable,
1 potato or pasta, rolls and butter

Glazed Pineapple Ham - 14.95

Succulent baked ham with a sweet and tangy pineapple glaze. Served with a savory Dijon pineapple sauce.

Black Forest Ham - 14.95

Smokey and flavorful Black Forest ham.

Cure 81 Country Baked Ham - 14.95

Cure 81 baked ham with a delightful spiced brown sugar and honey glaze.

Roast Loin of Pork with Spiced Apple Compote - 17.95

A boneless pork loin roast seasoned with fresh herbs and spices and served with a spiced apple compote.

Herb Stuffed Pork Loin -17.95

A savory blend of herbs and spices rolled into a boneless pork loin. Roasted and served with a zesty Dijon jus.

Pork Center-cut Loin Roast -15.95

This center-cut loin pork roast is the "other white meat." Lean, tender, juicy and full of flavor.

Smoked Pork Tenderloin Medallions - 19.95

Pork tenderloins dry rubbed with a handmade seasoning blend, then smoked over mesquite wood chips. Served with a sweet and zesty chipotle barbeque sauce.

Garlic Rosemary Grilled Pork Tenderloin Medallions - 19.95

Juicy pork tenderloins enhanced by the flavors of garlic and aromatic rosemary.

Asian Pork Tenderloin - 19.95

Tender pork tenderloin marinated and baked in a sweet and savory blend of Asian spices, sesame and soy.

Baby Back Pork Ribs -19.95

Tasty, meaty barbequed baby back ribs. What's not to love! Make sure you have plenty of napkins on hand.

(Menu prices do not include Gratuity, Sales Tax, and Event Staff)

Pork



Dinners Come with Choice of 3 Salads and 1 Vegetable,
1 Potato or Pasta and Rolls and Butter

Beer-Braised Bratwurst - 16.96

A favorite for Oktoberfest—but good anytime—these bratwurst sausages are braised in beer, butter and onions. Served with brown mustard and gourmet sesame buns.

Polish Sausage - 16.95

Grilled fresh at your party these popular sausages are sure to please.

Hot Louisiana Cajun Sausage - 16.95

Our most popular sausage. A grilled pork sausage link with a kick. Very tasty and not too spicy.

Kalua Pig - 17.95

A jewel from our Hawaiian menu. Smokey, shredded Kalua Pig traditionally served at luaus in Hawaii.

Sweet Chipotle Pulled Pork Barbacoa - 17.95

Sweet and savory pulled pork. Served with soft flour tortillas, tomatoes, cilantro and Cotija fresh Mexican cheese.

Note: Can be used in slider rolls and topped with spicy pepper jack cheese.

Carving Stations - *Call For Pricing*

Herb and Garlic Prime Rib Pork Roast

A visually impressive bone-in prime rib pork roast infused with the succulent flavors of herbs and garlic. Served with a mustard gravy.

(Menu prices do not include Gratuity, Sales Tax, and Event Staff)



Beef



Dinners come with choice of: 3 salads and 1 vegetable,
1 potato or pasta, rolls and butter

Garlic & Pepper Crusted Roast Beef w/ Horseradish Sauce - 16.95

This tender New York strip loin roast beef is crusted with garlic and pepper, and served with a creamy horseradish sauce.

Beef Stroganoff - 16.95

Chunks of savory, tender beef in a sour cream mushroom sauce, served over wide egg noodles.

Swiss Steak - 16.95

Top round beef braised in a tomato, vegetable and beef sauce, slowly cooked until fork tender. Sliced and served in its own sauce.

Tender Carne Asada - 16.95

Authentic, taqueria-style carne asada (grilled beef) tacos served on soft corn tortillas, and accompanied by chopped onions, lime wedges, cilantro, tomatoes, jalapenos and fresh Cotija cheese.

Teriyaki Beef Skewers - 16.95

Teriyaki marinated, tender pieces of top sirloin steak, skewered and grilled with a sweet teriyaki pineapple glaze. Garnished with toasted sesame and pineapple wedges.

Teriyaki Beef Kabobs - 16.95

Tender cubes of teriyaki marinated top sirloin steak with mushrooms, bell peppers and sweet onions on a skewer, grilled and basted with a pineapple teriyaki glaze.

Beef Fajitas - 17.95

Sizzling strips of marinated beef steak with, strips of sweet bell pepper and sweet white onions. Served with flour tortillas, guacamole, and sour cream.

Veal Piccata - 19.95

The classic Milanese dish. The veal is quickly sauteed and served with a pan sauce made of stock, lemon juice, capers, parsley and just a little wine.

Veal Marsala - 19.95

Tender veal cutlets, sliced mushrooms and sweet Marsala wine come together in this classic Italian dish.

Hot Corned Beef Brisket - 16.95

For St. Patrick's Day—or any day—this corned beef brisket is always a favorite. Served with spicy yellow mustard. Add cabbage for \$1.50 per person extra.

(Menu prices do not include Gratuity, Sales Tax, and Event Staff)

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Beef



Dinners come with choice of: 3 salads and 1 vegetable,
1 potato or pasta, rolls and butter

Slow Roasted Beef Brisket - 17.95

Fork-tender beef brisket slowly roasted in beef broth, chopped herbs and vegetables.

Texas Barbeque Style Beef Brisket - 17.95

Our Texas-style brisket is dry rubbed with a spicy blend of herbs and spices and marinated for 24 hours, then slowly roasted in the oven. Served with a chipotle barbeque sauce.

Tri-Tip Steak -19.95

Dry rubbed tri-tip steak slowly cooked over mesquite chips to give you just that right amount of mouth-watering, smokey flavor.

Top Sirloin Steak and Mushrooms - 20.95

Grilled, seasoned top sirloin steak topped with butter and garlic sauteed mushrooms

New York Center Cut Strip Steak - 26.95

A center-cut New York Angus beef steak seasoned and grilled. Served with A-1 and Worcestershire sauce. Add caramelized onions for \$1.25 per person.

16 oz Dry Aged New York Strip Steak - 48.95

This 28 day Dry-Aged, Center-cut New York strip steak aged to perfect tenderness and flavor. Then grilled to perfection.

16 oz Dry-Aged Ribeye Steak - 47.95

This 28 day Dry-Aged, bone in, Choice Ribeye is everything you dreamed of, tender, juicy, with lots of flavor. Served with bleu cheese butter.

Traditional Prime Rib - 24.95

This well-seasoned prime rib is slow roasted to a tender and juicy perfection. Served with creamed horseradish sauce.

Beef Wellington - 26.95

Tender beef tenderloin coated with pâté and duxelles, which is then wrapped in puff pastry and baked. Served with a bearnaise sauce.

Chateaubriand with Bordelaise -30.95

Best of the best. The center cut of beef tenderloin seasoned, browned and roasted. Served with a savory Bordelaise sauce.

Filet Mignon Au Champignon -31.95

A seasoned beef filet mignon, grilled on an open flame and served with a demi-glace mushroom sauce.

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Beef



Dinners come with choice of: 3 salads and 1 vegetable,
1 potato or pasta, rolls and butter

Kentucky Bourbon Braised Short Ribs - 29.95

Extra large and meaty short ribs marinated in a blend of herbs and bourbon for 24 hours, then slow cooked in fresh herbs, spices, fresh vegetables and more bourbon. (Note: Most alcohol evaporates during cooking.) Served in a vegetable coulis.

Asian Braised Short Ribs - 28.95

The large short ribs are marinated in a savory Asian-inspired sauce then braised until they are tender and delicious.

CARVING STATIONS

Whole Filet Mignon - *Call For Quote*

This most tender cut of beef is encrusted in a garlic pepper rub and then roasted in the oven and served with a demi-glace mushroom sauce.

Garlic Rosemary Prime Rib - *Call For Quote*

Tender, juicy, garlic and rosemary-roasted prime rib. Served with creamed horseradish sauce.

Garlic & Pepper Crusted Roast Beef w/ Horseradish Sauce - *Call For Quote*

This tender New York strip loin roast beef is crusted with garlic and pepper, and served with a creamy horseradish sauce.

Tri-Tip Steak - *Call For Quote*

Dry rubbed tri-tip steak slowly cooked over mesquite chips to give you just that right amount of mouth-watering, smokey flavor.

(Menu prices do not include Gratuity, Sales Tax, and Event Staff)



Dinners come with choice of: 3 salads and 1 vegetable,
1 potato or pasta, rolls and butter

Grilled Soy Ginger Mahi-Mahi -19.95

A mild, Asian-inspired marinade that complements the mild flavor of mahi-mahi. Grilled over an open flame.

Crab Stuffed Tilapia - 18.95

A tilapia filet stuffed with a savory crab stuffing and topped with crispy buttered bread crumbs.

Littleneck Clams -18.95

Littleneck clams steamed in an herb, garlic and white wine sauce. Served in-shell.

Polynesian Shrimp Kabob Rolled in Coconut -19.95

Skewers of jumbo black tiger shrimp basted with a sweet and sour sauce and rolled in toasted coconut.

New England White or Manhattan Clam Chowder - 17.95

Your choice of New England clam chowder, creamy white and full of clams, or Manhattan clam chowder, full of clams in a tomato broth with herbs and vegetables.

Grilled Wild Alaskan Salmon - 22.95

Wild Alaskan salmon filets grilled over an open flame, seasoned with herbs, spices and lemon. Served with a creamy dill sauce.

Jumbo Scampi - 26.95

Jumbo black tiger prawns sauteed in a garlic lemon butter sauce and served over angel hair pasta.

Lobster Tail -39.95

This delicacy is served with melted butter and lemon wedges.

Maine Lobster (Market Price)

Whole Maine lobster with butter and lemon.

(Menu prices do not include Gratuity, Sales Tax, and Event Staff)



All Meals Served with:
Choice of 3 Salads , Choice of 1 Vegetable, Choice of Potato, or Rice
Rolls and Butter

Yummy Mixed Baby Greens Salad- Mixed baby greens, dried cranberries, toasted pine nuts and feta cheese tossed with a raspberry vinaigrette.

Imperial Garden - Spring mix lettuce, green onions, mandarin oranges, snow peas, julienned carrots, beans sprouts and water chestnuts with a mandarin orange dressing.

Butter Leaf Vinaigrette- Tender butter leaf lettuce, egg and Roma tomatoes with a creamy Vidalia onion dressing.

J & J Ranch Salad - Assorted greens, tomatoes, cucumbers, radishes and celery served with ranch or Italian dressing and buttery garlic croutons

Caesar Salad- Chopped hearts of romaine, cheesy garlic croutons, Parmesan cheese with a creamy caesar dressing.

Mexican Caesar Salad- Chopped romaine, crumbled Cotija cheese, tortilla chips with a creamy, Pepita cilantro dressing.

Chicken Caesar Salad - Chopped crispy romaine, fresh Parmesan cheese, strips of chicken breast and crunchy croutons mixed together with a creamy caesar dressing.

Mexican Fiesta Salad- A flavorful array of black beans, peppers, avocado, roasted corn, onions and cilantro with a red wine vinaigrette.

Pistachio Fluff- A family favorite. Crushed pineapple, mini marshmallows and chopped pistachios in a creamy blend of pistachio pudding and cool whip.

Chinese Chicken Salad- Cabbage, green onions, chicken breast, Chinese noodles, toasted almonds and sesame with an Asian vinaigrette.

Peking Chicken Salad- Mixed greens, diced chicken breast, water chestnuts, bean sprouts, mandarin oranges, green onions, wonton strips and toasted almonds in a sweet, honey sesame dressing.

Thai Chicken Salad- Bow tie pasta, chicken breast, snow peas, julienned carrots and green onions with a spicy Thai peanut dressing, then garnished with chopped dry roasted peanuts.

BBQ Chicken Salad- Crisp romaine, slices of barbequed chicken, bacon, cheddar cheese and chopped tomatoes topped with a honey barbecue ranch dressing and crispy shoestring potatoes.



All Meals Served with:
Choice of 3 Salads , Choice of 1 Vegetable, Choice of Potato, or Rice
Rolls and Butter

Athenian Greek Salad- Iceberg lettuce, feta crumbles, baby sweet peppers, Roma tomatoes, cucumbers and Greek olives tossed together with a lemon rosemary dressing.

Antipasto Salad- Crisp romaine, mozzarella, provolone, salami, pepperoncini, black olives, red onions and grape tomatoes mixed with a balsamic vinaigrette.

Fresh Mozzarella Caprese - Fresh sliced mozzarella, slices of Roma tomatoes drizzles with extra virgin olive oil, balsamic vinegar and basil chiffonade.

Strawberry Spinach Salad - Crisp spinach leaves tossed with freshly sliced strawberries and sugared pecans, and folded in a tangy, honey poppy seed dressing.

Citrus Apple Spinach Salad - Baby spinach leaves mixed with sliced fresh Granny Smith apples, mandarin oranges, pomegranate, dried cranberries, pecans and feta cheese mixed together with a tangy poppy seed vinaigrette.

Wilted Spinach Salad- Spinach leaves and chopped applewood-smoked bacon topped with a hot bacon dressing.

Blue Cheese Spinach Salad - Spinach leaves, crumbled blue cheese, sugared walnuts and balsamic vinaigrette.

Hawaiian Spinach- Baby spinach, fresh pineapple, mango, toasted coconut and macadamia nuts with a pineapple vinaigrette.

Spinach Bacon - Spinach leaves, applewood-smoked bacon, chopped eggs, and tomatoes with a honey mustard dressing.

Wild Rice Shrimp- Mixed baby greens, wild rice, baby shrimp, celery, onions, eggs and tomatoes mixed with a creamy, white wine vinaigrette.

Shrimp Champignon- A delightful blend of baby shrimp, champignon mushrooms, asparagus, tomatoes and onions with a light, white wine vinegar dressing.

California Shrimp Salad- Crisp romaine lettuce, marinated shrimp, avocado, red sweet peppers and red onions with a cilantro vinaigrette.

Wild Rice Tarragon- A savory blend of wild and long grain rice, chicken breast, toasted almonds, celery, onions with a tarragon vinaigrette.

Salads

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All Meals Served with:
Choice of 3 Salads , Choice of 1 Vegetable, Choice of Potato, or Rice
Rolls and Butter

Coleslaw- Crunchy green and red cabbage with carrots mixed with a tangy coleslaw dressing.

Heirloom Tomato, Cucumber and Red Onion Marinade- A colorful array of sliced heirloom tomatoes, English cucumbers and red onions, marinated in an apple cider vinaigrette.

Fresh Pear and Morello Cherry Salad- Tender butter leaf lettuce, juicy pears, dried morello cherries, feta cheese and spiced glazed pecans with a vanilla pear vinaigrette.

Fruit Salads

Fruit Delight- This is a wintertime--or anytime favorite. Fruit cocktail, mandarin oranges, juicy red and green apples, grapes, and mini marshmallows in a sweet cream vanilla dressing.

Ambrosia- Orange segments, pineapple chunks and coconut in a light, sweet cream dressing.

Banana Mandarin Salad- A blend of sweet, ripe bananas, mandarin oranges and mini marshmallows in a creamsicle dressing.

Jazzy Apple Salad- Juicy red apples, dry roasted peanuts and crushed pineapple in a tangy pineapple cream dressing.

Waldorf Salad - Juicy red apples, walnuts and crunchy celery in a creamy dressing.

Orange California- Mixed baby greens, oranges, avocado, red onion and toasted Hazelnuts in a citrus honey dressing.

Fresh Fruit Salad- Chunks of watermelon, honeydew, cantaloupe, pineapple and grapes. (Seasonal)

Maui Fruit Salad- A taste of The Islands. Fresh pineapple, mango, kiwi, mandarin oranges and grapes.

Fruit Trifle - Layered, colorful, fresh fruit and berries topped with a creamy pineapple-banana dressing. Served in a trifle bowl.

Pasta Salads



All Meals Served with:
Choice of 3 Salads , Choice of 1 Vegetable, Choice of Potato, or Rice
Rolls and Butter

Loaded Vegetable Pasta Salad- This tri-color rotelle pasta salad is loaded with lots of colorful vegetables and mixed with a creamy Italian dressing.

Seafood Pasta- Little shell pasta with baby shrimp, crab meat, celery, green onions and spices in a rich dill dressing.

Tortelloni Broccoli Tomato- Cheese tortelloni, grape tomatoes and broccoli tossed in a cheesy Italian dressing.

Cold Spaghetti Salad - Spaghetti, fresh mozzarella, basil leaves and chopped Roma tomatoes with a tomato-basil vinaigrette, then topped with freshly grated Parmesan cheese.

Macaroni Salad- An old-time favorite. Elbow macaroni, sweet pickles, onions, red peppers and celery in creamy mayonnaise dressing.

Pasta Chicken Alfredo Salad- A hearty cold salad with bow tie pasta in a creamy alfredo sauce, sliced chicken breast, cherry tomato halves, topped with shaved Parmesan cheese and basil chiffonade.

Asian Noodle Salad- Asian noodles, julienned carrots, celery, bean sprouts and green onions mixed in an Asian sesame dressing.

Tortelloni Pasta Primavera Salad- Tri-color cheese tortelloni pasta with loads of vegetables in a creamy, cheesy Italian dressing.

Pizza Pasta Salad- Rotini Pasta, pepperoni, tomatoes, onions, olives, green peppers and mozzarella cheese with a zesty Italian dressing.

Suggested Salad Combos If your having trouble choosing from our 50 different Salads

Suggestion # 1

Caesar Salad
Fresh Fruit Salad
Loaded Vegetable Pasta Salad

Suggestion # 3

Chinese Chicken Salad
Fruit Trifle
Tortelloni Pasta Primavera Salad

Suggestion # 2

Yummy Mixed Baby Greens Salad
Maui Fruit Salad
Seafood Pasta

Suggestion # 4

Strawberry Spinach Salad
Fruit Delight
Asian Noodle Salad

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Dinners Come with Choice of 3 Salads and 1 Vegetable,
1 Potato or Pasta, and Rolls and Butter

Green Beans Almondine

Whole green beans, seasoned and topped with toasted blanched almonds.

Fresh Haricot Vert Green Beans and Bacon

Fresh haricot vert green beans cooked with a smokey bacon flavor and topped with crunchy pieces of applewood smoked bacon.

Fresh Green Beans with Garlic Mushrooms and Hazelnuts

Fresh cut green beans paired with sauteed garlic cremini mushrooms and topped with chopped hazelnuts.

Sweet and Sour Green Beans

Green beans, onions and bacon in a sweet and sour sauce.

Honey Glazed Carrots

Gourmet, hand-sliced carrots topped with a rich, buttery, caramelized brown sugar and honey glaze.

Whole Baby Carrots

Sweet baby carrots topped with a butter, brown sugar and honey glaze.

Lemon Butter Baby Carrots with fresh Dill

Baby carrots flavored with lemon butter and infused with fresh dill.

California Vegetable Medley

This steamed vegetable medley of cauliflower, broccoli and carrots are as tasty as they are colorful.

Stuffed Italian Zucchini

Zucchini squash stuffed with Italian bread crumbs, garlic, herbs and spices, chopped tomatoes, and lots of gooey mozzarella cheese.

Sauteed Garlic Mushrooms**

White button mushrooms, sauteed in butter and garlic. A great accompaniment to any beef or poultry dish. Sauteed at your location to give you that sizzling-fresh flavor.

Asparagus with Hollandaise

Fresh, steamed asparagus spears topped with creamy lemon and butter Hollandaise.

(Menu prices do not include Gratuity, Sales Tax, and Event Staff)



Dinners Come with Choice of 3 Salads and 1 Vegetable,
1 Potato or Pasta, and Rolls and Butter

Garlic Asparagus with Parmesan

Roasted asparagus spears seasoned with garlic and fresh Parmesan cheese.

Asian Pea Pods Stir Fry**

A blend of fresh snow peas, mushrooms, julienne carrots, water chestnuts, julienne sweet red pepper and green onions, stir fried in a sesame-garlic oil and topped with a light coating of hoisin sauce.

This vegetable dish is stir fried on site to give you maximum freshness.

Asian Vegetable Medley

A blend of steamed vegetables in a light teriyaki sauce.

Baked Yams

Sweet yams baked, peeled and sliced. Drizzled with a buttery Agave syrup.

Zucchini Italiano

Sliced zucchini cooked with Roma tomatoes, fresh garlic, sweet onions and Italian herbs.

Buttered Peas

Corn Soufflé**

This vegetable side dish is so good it could be a whole entree by itself. A secret blend of corn, sour cream, cheddar cheese, onions and other good stuff to make this a very special side dish that pairs well with any meat, fish or poultry entree.

Fresh Grilled White Corn on the Cob, in the Husk** (seasonal)

Sweet white corn grilled in the husk at your location. Served with your choice of toppings including melted butter, a spicy cayenne blend seasoning, Tajin seasoning, tabasco, Tapatio, and Parmesan cheese.

Corn Cobbetts

Perfectly-sized little corn cobbettes to accompany your favorite BBQ meal.

Buttered Corn

Creamed Corn

A homemade blend of tender sweet corn, cream, butter and spices to make this dish truly special.

(Menu prices do not include Gratuity, Sales Tax, and Event Staff)



Dinners Come with Choice of 3 Salads and 1 Vegetable,
1 Potato or Pasta, and Rolls and Butter

Mexican Corn

A colorful blend of grilled yellow corn, red and green bell peppers, onions, and cilantro and seasoned with chili and lime.

Grilled Baby Squash* (seasonal)

These little baby zucchini, yellow and green squash are drizzled with a light lemon, butter and garlic sauce and topped with shaved Parmesan cheese.

Oven Roasted Brussel Sprouts with Cranberries and Toasted Almonds

Brussel sprouts, oven roasted in olive oil then tossed with the sweet and nutty flavors of dried cranberries and toasted slivered almonds.

Pam's Famous Barbequed Beans

Our chef's secret recipe includes a blend of pinto beans, bacon, onions and seasonings marinated and cooked to perfection. A truly great addition to your summer barbeque, chicken, beef or pork entree..

Smokey Barbeque Black Beans

These homemade smokey barbeque black beans have the perfect blend of smokey chipotle peppers, sweet yellow peppers and onions in a sweet and zesty barbeque sauce.

Balsamic Glazed & Grilled Summer Vegetables* (seasonal)

A colorful blend of zucchini, eggplant, baby bell peppers, summer squash, and red onions grilled with a little olive oil and drizzled with a balsamic glaze.

(Menu prices do not include Gratuity, Sales Tax, and Event Staff)

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Potatoes and Rice

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All Meals Served with:

Rolls and Butter, Choice of 3 Salads , Choice of 1 Vegetable, Choice of Potato or Rice

Buttered Parsley Potatoes

Red potatoes tossed with real creamery butter and garnished with chopped parsley.

Roasted Red Potatoes O'Brien

Quartered new potatoes roasted with sweet Maui onions, and sweet red and green bell peppers.

Praline Yam Casserole

This holiday time—or anytime—classic is a rich blend of yams, creamy butter, eggs, brown sugar and cinnamon topped with a southern pecan praline crust.

Au Gratin Potatoes

Slices of russet potatoes in a rich, creamy cheese sauce.

Scalloped Potatoes

Russet potatoes sliced and baked in a rich and savory sauce.

Mashed Potatoes

This comfort food is served with your choice of brown beef gravy, roasted turkey gravy or roasted chicken gravy.

Garlic Mashed Red Potatoes

Creamy red potatoes mashed with garlic and butter, then garnished with basil chiffonade.

Roasted Garlic Rosemary New Potatoes

Baby new red potatoes buttered and roasted with aromatic garlic and rosemary.

Pam's Perfect Potato Casserole

Still a favorite at many family gatherings, this classic potato casserole has been called by many names over the years, such as funeral potatoes or yummy potatoes. No matter what it is called it is a flavorful blend of fresh russet potatoes, creamy cheese sauce and topped with a crunchy corn flake topping.

(Menu prices do not include gratuity, sales tax, and event staff)

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Potatoes and Rice

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All Meals Served with:

Rolls and Butter, Choice of 3 Salads , Choice of 1 Vegetable, Choice of Potato or Rice

Twice Baked Potato

A half russet baked potato shell with smooth russet potato, gooey cheddar sour cream, and topped with smokey chopped bacon.

Baked Russet Potatoes

Large, baked, fluffy russet potato served with butter sour cream, and chives

Spicy Ranch Beans

These spicy (but not too spicy) ranch beans are a taste fo the old southwest with its slowly simmered pinto beans, onions, garlic and spices in a Tex-Mex tomato chili sauce.

Refried Beans with Bacon

Chunks of Smoky applewood smoked bacon added to this traditional Mexican side dish (add chopped jalapeno peppers upon request)

Red Beans and Rice

Authentic Cajun beans made with a blend of red kidney beans, peppers, onions, garlic, and Cajun spices, sliwly cooked and served over white rice.

Rice Pilaf

A savory blend of long grain rice, irzi pasta, herbs, spices and broth melded together to create a delicious accompaniment to any meat, fish, or poultry dish.

Mexican Rice

A flavorful rice dish with garlic, onions, tomatoes, and bell peppers. Seasoned with chili and cumin for a truly authentic taste.

Steamed White Rice

Long Grain and Wild Rice

A perfect blend of the nutty flavor and chewy texture of wild rive mixed with long grain rice, and simmered in a savory herb sauce (optional: For a special treat we can add sliced mushrooms)

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Potatoes and Rice

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All Meals Served with:

Rolls and Butter, Choice of 3 Salads , Choice of 1 Vegetable, Choice of Potato or Rice

Island Style Fried Rice**

A taste of Hawaii! Exotic jasmine rice stir fried with slices of sweet Chinese sausage, SPAM cubes, grilled pineapple tidbits, green onions, carrot matchsticks and egg.

Curried Rice Indienne

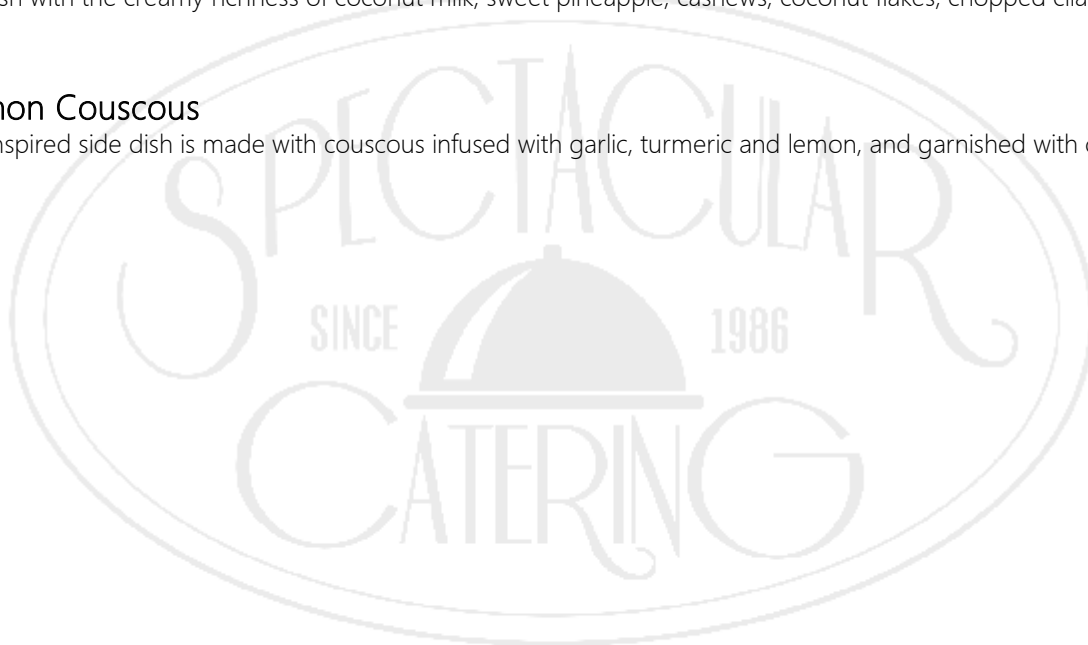
Flavors from India. We blend long grain white rice with curry, green onions, sweet plump golden raisins and slivered almonds.

Coconut Rice

An Indonesian dish with the creamy richness of coconut milk, sweet pineapple, cashews, coconut flakes, chopped cilantro and just a hint of lime

Cilantro Lemon Couscous

This Moroccan-inspired side dish is made with couscous infused with garlic, turmeric and lemon, and garnished with chopped cilantro.



(Menu prices do not include Gratuity, Sales Tax, and Event Staff)

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Suggested Dinner Combos

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If your having trouble choosing from our 100 different Entrees

Suggestion # 1

Lemon Chicken
Buttered Parsley Potatoes
Glazed Carrots
Caesar Salad
Fresh Fruit Salad
Loaded Vegetable Pasta Salad
15.98

Suggestion # 2

Garlic & Pepper Crusted Roast Beef w/
Horseradish Sauce
Au Gratin Potatoes
Green Beans Almondine
Strawberry Spinach Salad
Fruit Delight
Asian Noodle Salad
16.95

Suggestion # 3

Lasagna
Zucchini Italiano
Fresh Green Beans with Garlic Mushrooms and Hazelnuts
Banana Mandarin Salad
Chicken Caesar Salad
J & J Ranch Salad
13.95

Suggestion # 4

Penne Rustica
Stuffed Italian Zucchini
Garlic Asparagus with Parmesan
Orange California
Blue Cheese Spinach Salad
Athenian Greek Salad
16.95

Suggestion # 5

Chicken Marsala
Rice Pilaf
Lemon Butter Baby Carrots with fresh Dill
Strawberry Spinach Salad
Seafood Pasta
Waldorf Salad
18.95

Suggestion # 6

Garlic Rosemary Grilled Pork Tenderloin
Medallions
Cilantro Lemon Couscous
Asian Vegetable Medley
Caesar Salad
Fresh Fruit Salad
Loaded Vegetable Pasta Salad
19.95

Suggestion # 7

Grilled Wild Alaskan Salmon
Long Grain and Wild Rice
Fresh Haricot Vert Green Beans and Bacon
Chinese Chicken Salad
Fruit Trifle
Tortelloni Pasta Primavera Salad
22.95

Suggestion # 8

New York Center Cut Strip Steak
Twice Baked Potato
Asparagus with Hollandaise
Yummy Mixed Baby Greens Salad
Fresh Fruit Salad
Loaded Vegetable Pasta Salad
26.95

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Desserts



Angel Food Chocolate Mousse Cake - 4.50

Chocolate mousse made with whipped cream, egg whites and decadent Belgian chocolate, with chunks of angel food cake mixed in. Topped with fresh whipped cream and chocolate shavings.

Chocolate Mousse - 4.00

This light and airy dessert is made with whipped cream, egg whites and Belgian chocolate. Also available in strawberry and white chocolate.

Cheese Cake - 4.00

Everyone's favorite dessert. Available in New York style, white chocolate raspberry, and chocolate mousse cake.

Strawberry Cheese Cake - 4.50

Our cheese cake with sliced sweetened strawberries.

Raspberry Cheese Cake - 4.50

Our cheese cake with sweetened fresh raspberries.

Carrot Cake -3.50

Made with fresh carrots, crushed pineapple and walnuts, and topped with a thick layer of cream cheese frosting and chopped walnuts.

Chocolate Cake -3.50

Moist chocolate cake with chocolate frosting. Simply delicious.

Death By Chocolate Cake -4.50

A chocolate layer cake with chocolate mousse, chocolate ganache frosting and shaved chocolate garnish.

Cookie Brownie Tray -2.75

An assortment of chocolate chunk, white chocolate macadamia and oatmeal raisin cookies, and chocolate frosted brownies.

Mini Pastry Bar -5.50

Assorted mini pastries consisting of chocolate covered strawberries, chocolate cake, carrot cake, cheese cake bites with fresh fruit, lemon bars, chocolate covered cream puffs, and baklava.

Rocketeer Malt Shop -7.50

An "all you can eat" malt shop with vanilla, chocolate and strawberry ice cream, made to order. You have your choice of hot fudge sundaes, malts, shakes, banana splits, Banana Royale, Tin Roof, Black and White, root beer, Coke and Dr. Pepper floats or freezes.

Desserts



Raspberry Trifle -4.00

This old English favorite is made with layers of pound cake, fresh, sweetened raspberries, creamy vanilla custard, and whipped cream. Strawberry and chocolate trifle is also available.

Pies - 3.50

An American favorite. Your choice of apple, pumpkin, pecan, lemon meringue, or cherry.

Extra Large Cookie Tray -2.25

An assortment of chocolate chunk, oatmeal raisin and white chocolate macadamia.

Brownie and Bar Tray - 3.50

An assortment of Chocolate frosted brownies, Blonde pecan shortbread bar , salted caramel pretzel brownie and lemon bars.

Joshua's Ice Cream Bar -5.50

Your choice of vanilla, chocolate and strawberry ice cream plus 15 different toppings. Included are hot fudge, chocolate, caramel, strawberry topping, whipped cream, nuts, cherries, rainbow sprinkles, Oreo cookies, gummy bears, Butterfingers, Snickers, M&Ms, sliced bananas, and fresh strawberries (in season). Frozen yogurt is available for an additional charge.

Chocolate Fondue - 6.50

Our specially-made chocolate fondue with fresh strawberries, bananas, pretzels, marshmallows, Rice Crispy treats, shortbread cookies, cream puffs, brownie bites and cheesecake bites. Chocolate fountains are also available.

Chocolate Covered Strawberries - 4.50

Fresh, large-stemmed strawberries dipped in dark, milk or white chocolate, garnished with sprinkles and chopped nuts.

Layer Carrot Cake - 4.50

Our special carrot cake made into three layers. Created with carrots, crushed pineapple and walnuts, layered and iced with cream Cheese frosting and chopped walnuts.

Triple Layer Chocolate Cake - 4.50

Three decadent layers of chocolate cake and chocolate frosting. Garnished with shaved chocolate.

Coconut Cake - 4.00

Three layers of moist white cake and coconut creme filling and frosted with white butter cream frosting. Topped with shredded white coconut.

German Chocolate Cake -- 4.00

Layers of German chocolate cake and German chocolate filling topped with a butter, coconut and pecan frosting.

Desserts



Cupcakes - 4.50

Your choice of vanilla bean cupcakes with Belgian chocolate frosting, red velvet cupcakes with cream cheese frosting, chocolate cupcakes with chocolate fudge frosting, lemon cupcakes with lemon cream frosting or chocolate cupcakes with strawberry cream frosting.

Peach Cobbler - 3.75

Fresh sliced peaches, brown sugar and peach puree topped with a shortbread crust. For a la mode, vanilla ice cream is available for an additional charge.

Apple Crisp - - 3.75

Freshly sliced Granny Smith apples, spices, brown sugar and butter topped with a crumble mixture of oats, flour, brown sugar, spices and butter. Available as **Gluten-Free** and a la mode for an additional charge.

Tiramisu - 4.50

Layers of sponge cake soaked in a java flavored sauce, whipped cream and mascarpone cheese, then dusted with a light layer of cocoa powder.

Tres Leches Cake - 4.50

White cake soaked with three kinds of milk then topped with whipped cream and fresh fruit.

Retro Dessert Tower - 5.50

A tower full of memories and fun sweet treats. Twinkies, cupcakes, Snowballs, Moon Pies, Ho Ho's and Zingers.

Ice Cream Float Bar - 5.50

Creamy vanilla ice cream with root beer, orange cream, cola, cherry cola and Dr. Pepper. Served with straws and long spoons.

Martini Mousse Bar - 5.50

Baby martini glasses filled with an assortment of Belgian chocolate mousse with sweet cream and chocolate curls, Citrus mousse with strawberry coulis and a fan-sliced strawberry, mocha mousse with cocoa powder and chocolate covered espresso beans, and mango mousse with mango coulis, sweet cream and fresh mango.



Soda Bar
(all you can drink)
coke, diet coke, pepsi, diet pepsi,
orange crush, 7up,
apple and orange juice,
bottled water.
\$ 2.95 per person

Coffee Service
\$ 1.25 per person

Red Punch
\$ 1.25 per person

Cranraspberry Punch
\$ 1.75 per person

Champagne Flute Toast
(including Glass Flute and Champagne)
\$ 2.75 per person

Italian Cream Soda Bar

Add a little elegance and Italian flair to your next party.
Have an Italian Cream Soda Bar with your choice of 5 Flavors
Vanilla, Caramel, Hazelnut, Mocha and Raspberry
\$ 4.50 per person

Old Fashion Soda Bar

You may not remember when Soda had REAL Sugar, but we do.
We bring you old fashion BOTTLED Soda
Bubble Up, Nesbitt's Orange Soda, Nehi Grape
Frostie Root Beer, Coke-a-Cola, Pepsi
\$ 5.50 per person

(Menu prices do not include Gratuity, Sales Tax, and Event Staff)

Lunch



Buffet lunches are based on a minimum of 50 people and are available from 11:00 am to 1:00 pm Monday thru Friday.

Box Lunch: \$ 10.00 per person

Giant Croissant or Wrap filled with Turkey, Ham, or Roast Beef, Cheese, Lettuce, and Tomato. Pasta Salad, Chips, and Cookie

Mexican Buffet: \$ 11.00 per person

Make your own Taco and Tostada Bar, Beef and Bean Burritos, Green Salad, Chips and Salsa.

Croissant Sandwich Buffet: \$ 9.50 per person

Giant Croissants filled with Turkey, Ham, or Roast Beef, Cheese, Lettuce, and Tomato. Comes with Fruit Salad and Red Potato Salad.

Chicken and Cheese Enchiladas: \$ 9.50 per person

Homemade Enchiladas served with Spanish Rice, Refried Beans, Green Salad, and Tortilla Chips and Salsa.

Super Salad & Potato Bar: \$ 10.50 per person

Includes 12 different toppings, Green Salad, Jumbo Baked Potato, and Fresh Fruit. (Min. 75 people)

Lasagna: \$ 10.50 per person

Meat Lasagna served with Garlic Green Beans, Caesar Salad, and Garlic Cheese Sticks. (Vegetarian Available)

Pineapple Ham: \$ 10.50 per person

Slices of Sweet Ham with a light Pineapple Glaze; Served with AuGratin Potatoes, Green Beans Almondine, Green Salad.

Turkey Buffet: \$ 11.00 per person

Slices of all white Turkey Breast over Seasoned Bread Stuffing in Gravy, served with Glazed Carrots, and Fruit Delight Salad.

Grilled Chicken Breast: \$ 11.00 per person

With Lemon or Teriyaki Sauce, served with Rice Pilaf or Parsley-Buttered Potatoes, Green Beans, and Green Salad.

Swiss Steak: \$ 12.00 per person

Tender Steak cooked in its own gravy for hours, served with Honey Glazed Carrots, Parsley-Buttered Potatoes, and Green Salad

Breakfast Ideas



Breakfast Stations

Omelet Station

includes:

diced ham, bacon crumbles, cheese,
mushrooms,
green peppers, onions, fresh tomatoes,
black olives sour cream, and salsa

Crêpe station

(Sweet)

strawberry, banana, pecans,
fresh whipped crème,
chocolate chips, peanut butter, & nutella

Belgian Waffle Station

Includes:

fresh strawberry, blueberry sauce
chopped macadamia nuts, cinnamon,
peanut butter, bananas
whipped cream, maple syrup
powdered sugar

French Toast Station

Includes:

fresh strawberry, blueberry sauce
chopped macadamia nuts, cinnamon,
peanut butter, bananas
whipped cream, maple syrup
powdered sugar

Pancake Station

Includes:

fresh strawberry, blueberry sauce
chopped macadamia nuts, cinnamon,
peanut butter, bananas
whipped cream, maple syrup
powdered sugar

Jumbo Fruit Station

strawberries, watermelon, cantaloupe,
pineapple, honey dew, etc

Cereal station

Includes

6 different kinds of cold cereal
hot oatmeal, cream of wheat, yogurt
milk, cream, sugar, brown sugar

Call for Pricing

(Menu prices do not include gratuity, sales tax, and event staff)

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Ideas for the Buffet Breakfast

Scrambled Eggs
Potatoes O'Brien
Pancakes
French Toast

Yogurt bar
(vanilla yogurt, toppings: granola,
raisins, craisins, bananas, mixed berries)

Fruit Platters
strawberries, watermelon, cantaloupe,
pineapple, honey dew, etc

Oatmeal
Cold cereal
Hot oatmeal
Cream of wheat

Coffee, Tea,
Apple Juice and Orange Juice
Water

Mini Pastries Bar
cinnamon rolls, croissants, 3 kinds of Danish,
bagels, 6 kinds of muffins

Assorted Brunch Casseroles and Quiches

Breakfast Casserole
(Bacon, sausage, ham, cheese, bread,
mushrooms, tomatoes)

Quiche Lorraine
(Swiss cheese, bacon, eggs, green onions)

Famous Cream Brulee French Toast
(Sweet combination of croissants, eggs,
brown sugar sauce,
topped with chopped toasted pecans)

Quiche Florentine
(For the vegetarians)
(Swiss cheese, eggs, spinach, green onions)

Breakfast Meats

All Natural Pork Link Sausage
Hormel Cure 81 Ham Slices

Ham Carving Station
Applewood Smoked Bacon

Biscuits with Sausage Gravy

Call for Pricing

(Menu prices do not include gratuity, sales tax, and event staff)

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Wedding Packages

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Wedding Buffet Dinner Packages come with Fresh Flower Buffet Center Piece, Flower Decorated Buffet Tables, Matching Color Buffet Linens, Clear Plastic Plates, and Tux Uniforms for the Event Staff.

Also included:
Cake Cutting,
Cran-Raspberry Punch, Ice Tea, and Coffee.

Ruby Package

\$ 16.95 per person

Choice of 1 Entree

Choice of 3 Salads , Choice of 1 Vegetable, Choice of Potato, or Rice
Rolls and Butter

Add second Entree for \$ 3.75 per person

Lemon Chicken

A grilled, lemon-marinated, boneless, skinless chicken breast with a sweet and tangy lemon ginger sauce.

Garlic Herb Chicken

Baked chicken marinated in a blend of fresh herbs and spices and drizzled with a savory herb butter sauce.

Chicken à la L'orange

Boneless chicken breast cooked in an aromatic blend of citrus and rosemary, and glazed with a sweet, zesty orange sauce.

Garlic & Pepper Crusted Roast Beef w/ Horseradish Sauce

This tender New York strip loin roast beef is crusted with garlic and pepper, and served with a creamy horseradish sauce.

Beef Stroganoff

Chunks of savory, tender beef in a sour cream mushroom sauce, served over wide egg noodles.

Pork Center-Cut Loin Roast

This center-cut loin pork roast is the "other white meat." Lean, tender, juicy and full of flavor.

Lasagna

Layers of lasagne noodles, Italian cheeses, a savory Italian meat sauce and topped with lots of mozzarella cheese.

Roasted Red Pepper Chicken Penne Pasta

Herb and garlic marinated chicken strips, sweet Mayan onions, Roma tomatoes, and roasted red and green bell peppers in a rich marinara sauce served over penne pasta. Garnished with basil chiffonade and shaved Parmesan cheese.

(Menu prices do not include Gratuity, Sales Tax, and Event Staff)

Emerald Package

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\$ 19.95 per person

Choice of 1 Entree

Choice of 3 Salads , Choice of 1 Vegetable, Choice of Potato, or Rice
Rolls and Butter

Add second Entree for \$ 4.75 per person

Chicken Marsala

Boneless, skinless chicken breast smothered in a rich, mushroom Marsala gravy.

Stuffed Chicken Breast Florentine

Breaded and baked chicken breast stuffed with spinach, and ricotta, mozzarella and asiago cheeses. Topped with a mild garlic cream sauce.

Chicken Cordon Bleu

Boneless, skinless chicken breast stuffed with Swiss cheese and ham, and enveloped in a buttery blend of seasoned bread crumbs and baked to a golden brown.

Tri-Tip Steak

Dry rubbed tri-tip steak slowly cooked over mesquite chips to give you just that right amount of mouth watering smokey flavor.

Teriyaki Beef Skewers

Teriyaki marinated, tender pieces of top sirloin steak, skewered and grilled with a sweet teriyaki pineapple glaze. Garnished with toasted sesame and pineapple wedges.

Smoked Pork Tenderloin Medallions

Pork tenderloins dry rubbed with a special blend of spices and smoked over mesquite barbeque chips. Served with a sweet and zesty Chipotle barbeque sauce.

Garlic Rosemary Grilled Pork Tenderloin Medallions

These pork tenderloins just melt in your mouth enhanced by the flavors of garlic and aromatic rosemary.

Creamy Pesto Farfalle Primavera

A true vegetarian delight! Roma tomatoes, tri color baby peppers, black olives, zucchini and sun-dried tomatoes in a creamy pesto over tri-color farfalle pasta and topped with fresh Parmesan cheese.

(Menu prices do not include Gratuity, Sales Tax, and Event Staff)

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Sapphire Package

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\$ 21.95 per person

Choice of 1 Entree

Choice of 3 Salads , Choice of 1 Vegetable, Choice of Potato, or Rice
Rolls and Butter

Add second Entree for \$ 4.75 per person

Chicken Wellington

This elegant entrée is a boneless chicken breast in a butter, garlic and mushroom sauce wrapped in tender puff pastry and baked until a golden brown

Chicken Parmesan

Mouth-watering breaded, boneless chicken breast slowly cooked in an Italian marinara sauce and smothered with mozzarella cheese.

Stuffed Chicken Breast Prosciutto

Boneless breast of chicken stuffed with fontina cheese and sliced prosciutto, then baked in a rich sour cream sauce and topped with crisp chopped bacon

Cornish Game Hen

A petite Cornish game hen stuffed with cranberry pecan bread stuffing and glazed with a zesty orange sauce.

Veal Marsala

Tender veal cutlets, sliced mushrooms and sweet Marsala wine come together in this classic Italian dish.

Garlic Rosemary Prime Rib Add \$ 4.00

This extraordinary cut of beef that is slow roasted with garlic and rosemary to make it both tender and flavorful. Served with creamed horseradish sauce.

Grilled Wild Alaskan Salmon Add \$ 2.00

Wild Alaskan salmon filets grilled over an open flame, seasoned with herbs, spices and lemon. Served with a creamy dill sauce.

Jumbo Scampi Add \$ 4.00

Jumbo black tiger prawns sauteed in a garlic-lemon butter sauce and served over angel hair pasta.

New Zealand Lamb Chops Add \$ 6.00

Little lamb chops rubbed with a mint and garlic paste and grilled

(Menu prices do not include Gratuity, Sales Tax, and Event Staff)

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Diamond Package

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See Below

Choice of 3 Salads , Choice of 1 Vegetable, Choice of Potato, or Rice
Rolls and Butter

Add second Entree for \$ 8.75 per person

Beef Wellington \$ 32.00

Beef tenderloin coated with pâté and duxelles, then wrapped in puff pastry and baked.
Served with a bearnaise sauce.

Filet Mignon Au Champignon \$ 32.00

A seasoned beef filet mignon grilled on an open flame and served with a demi-glace mushroom sauce.

New York Steak \$ 25.95

A center-cut New York Angus beef steak seasoned and grilled. Served with A-1 and Worcestershire sauce.
Add caramelized onions for \$1.25 per person.

Lobster Tail \$ 39.95

This delicacy is served with melted butter and lemon wedges.

Roasted New Zealand Rack of Lamb \$ 28.95

Nothing makes a rack of lamb taste better than garlic and rosemary. This New Zealand rack
of lamb will visually impress your guests as well as their taste buds. Served with a traditional mint jelly.

Boneless Leg of Lamb Roast \$ 28.95

Boneless leg of lamb rubbed with garlic and rosemary then oven roasted. Sliced and served with a mint tzatziki sauce.

(Menu prices do not include Gratuity, Sales Tax, and Event Staff)

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Add one of our Hors d'oeuvre Combinations to any of the above Wedding Packages

Combination A

Giant Fruit Display

Strawberries, Watermelon, Cantaloupe,
Pineapple, Honey Dew, Etc.

Giant Veggie Display

Carrots, Celery, Radishes, Mushrooms
Zucchini, Broccoli, Cucumbers
Cauliflower, Jicama,
and Ranch Dip

Cheese Display

A selection of six cheeses artistically arranged and displayed.
Served with assorted crackers.

Crab Dip with Baguettes

Our Signature Crab Dip served in a Large Bread Round and
served with soft French Baguettes slices or a selection of
gourmet crackers
\$ 5.50 per person

Combination B

Jumbo Shrimp

This Shrimp Display is worthy to be a Centerpiece of your
Buffet, served with horseradish cocktail sauce and lemons.

Giant Fruit Display

Strawberries, Watermelon, Cantaloupe,
Pineapple, Honey Dew, Etc.

Spinach Dip and Baguettes

Creamy Spinach Dip served in a large Bread Bowl and
accompanied by soft sliced French Baguettes or julienne slices
of Sweet Bell Peppers

Mediterranean Hummus and Pita Chips

Roasted Red Pepper Hummus, Basil Pesto Hummus, Roasted
Pinenut Hummus, and a layered Pesto Basil and Cheese Torte.
Served with Crispy Sea Salt Pita Chips and Julienne strips of
sweet pepper.

\$ 7.50 per person

Combination C

Smoked Salmon

Mini Bagels smothered in an onion dill cream cheese, cool
thinly sliced cucumber and topped with Smokey Salmon.

French Brie and Winter Fruit

Slices of Crisp Apples, Sweet Pears, Tangy Citrus "Cuties", Red
and Green Grapes served along side
a Creamy French Brie Cheese wheel.

Prosciutto and Asparagus Twirls

Thinly sliced Italian dry-cured ham wrapped around
Crispy Tender Asparagus

Bruschetta with Garlic Parmesan Crostini

This traditional Italian Appetizer made of fresh Tomatoes,
Garlic and Basil is served with Garlic Parmesan Crostini

\$ 6.50 per person

Combination D

Giant Veggie Display

Carrots, Celery, Radishes, Mushrooms
Zucchini, Broccoli, Cucumbers
Cauliflower, Jicama,
and Ranch Dip

Caprese Skewers

Marinated Mozzarella Balls, Sweet Basil Leaves,
and Baby Roma Tomatoes

Carnival Cheese Balls

Made with GLUTEN FREE Cheese Bread and a little kick that
simmers but won't burn down the house.

Cocktail Smokies in B.B.Q. Sauce

These classic Hillshire Farms All-Beef Smokies are slow cooked
in tangy, sweet and slightly spicy barbeque sauce

\$ 7.50 per person



Party Rentals

(price subject to change and availability)

Chairs

Vinyl Folding, Off White Samsonite	.95
Vinyl Folding, White Samsonite	1.25
White Wood w/ Padded Seat	2.20
Black Wood w/ Padded Seat	2.60
Chiavari Ballroom Gold	5.35
Chavari Ballroom White	5.35
Children's Chair	1.50

Linens

54" x 54"	6.80
72" x 72"	9.75
60" x 90"	9.75
60" x 120"	9.75
72" x 144"	13.25
72" Round	8.50
90" Round	9.75
102" Round	11.90
120" Round	16.85

Tables

Banquet

4' x 30" (seats 4 - 6)	7.85
6" x 30" (seats 6 - 8)	7.85
8' x 30" (seats 8 - 10)	8.75

Round

36" High Top Cocktail Table	9.65
36" (seats 4 - 6)	7.85
48" (seats 6 - 8)	8.15
60" (seats 8 - 10)	8.65

Umbrella Tables with Umbrella

48" round (seats 6 - 8)	23.15
60" round (seats 8 - 10)	23.65
9' Market Umbrella add	12.50

China each piece	.60
Flatware "Beaded" each piece	.42
Flatware "Hammered" each piece	.49
Flatware "Silverware Plate"	.70
Water Goblet	.57
Wine Glass	.61
Champagne Flute	.74

Napkins w/ extra starch	1.20
6' Table Drape	17.65
8' Table Drape	17.95
10.5' Skirting	19.00
13' Skirting	22.00
Chair Covers	4.00

Dance Floors

Oak Wood Plank (4' x 4' sec) each	19.20
Black and White (3' x 4' sec) each	19.00

White Canopies

10' x 10' Pop-Up	50.00
10' x 10'	90.00
10' x 20'	180.00
20' x 20'	230.00
20' x 30'	345.00
20' x 40'	460.00
Wooden Garden Archway 2' x 5' x 8'	65.00
Bamboo Archway with Draping	225.00
6' Cambro Bar	69.00
4' x 8' Lattus with twinkle light	25.00
Patio Heater with Propane	85.00

