



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

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

\$ 18.95 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)

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Emerald 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 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.

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Sapphire Package

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\$ 24.95 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 \$ 6.00

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

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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 \$ 34.00

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

Filet Mignon Au Champignon \$ 34.00

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

New York Steak \$ 27.95

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 \$ 41.95

This delicacy is served with melted butter and lemon wedges.

Roasted New Zealand Rack of Lamb \$ 30.95

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 \$ 30.95

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

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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

\$ 6.50 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.

\$ 8.50 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

\$ 7.50 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

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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.



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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.

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Salads



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- 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.

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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.

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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.

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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 Cobbettes

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.

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Choice of 3 Salads , Choice of 1 Vegetable, Choice of Potato, or Rice
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.

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.

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..

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)

Potato or Rice

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

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.

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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.



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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 <i>add</i>	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

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

