



CATERING MENU

Full Service Events

American Style Favorites

Entrees - Choice of 2

BEEF/LAMB: Shredded Beef | Tri-tip | Beef BBQ Ribs | Tomahawk Steaks* | Lamb Lollipops*

CHICKEN: Grilled Chicken Breast with White Wine Sauce | Wings | BBQ Thighs | Fajitas | Lemon Chicken

PORK: Pulled Pork | BBQ Pork Spare Ribs

SEAFOOD: (additional charge) Grilled Tilapia | Fajita Shrimp | Grilled Salmon | Shrimp Cocktail | Seafood Feast - Combination of shrimp, scallops, sausage, corn, shell fish mixed together on a grill with seasoned butter and tossed with garlic bread. (\$3-\$7 p/person plus tax)

Side Dishes - Choice of 3

Green Beans | Asparagus | Corn on the Cobb | White Rice | Baked Beans | Fruit Platter | Green Salad
Mac n Cheese | Mash Potatoes | Pasta Salad | Rice Pilaf | New Potato | Grilled Seasonal Vegetables

Condiments Included

Rolls and Butter | Fixings to accompany your choice of entrée

Dessert Choice of 2

Cheesecake | Cookies | Seasonal Pies | Cake | Strawberries and Cream

Extras

Appetizers/Botanas

Charcuterie Board | Cheese Quesadillas | Ceviche | Olive Melody | Vegetable Platter | Shrimp Shots
Grilled Salmon | Esquites/Street Corn | Tri-tip Bites | Bacon Wrapped Dates | Fruit Platters
(\$3-\$7 p/person plus tax)

Beverages

Coffee | Lemonade | Ice Tea | Jarritos | Soft Drinks | Bottled Water | Chocolate Caliente | Sangria
Agua Frescas | includes ice, cups, condiments and personal service (\$2.50 – 3.50 p/person plus tax)

Cost are estimated based on menu selections, distance to event, timing and number of guests. Menu selection and prices are subject to change. We provide our own linen for the food and beverage table. The crew will beautifully set-up the buffet, monitor the food and serve your guests. Plates, napkins and eating utensils are included

PRICING

Minimum Cost \$950++

People	Estimated Price
200+	\$16 p/person +
100-199	\$17 p/person +
75-99	\$18 p/person +
50-74	\$19 p/person +

*Additional cost

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