





Our Promise

At California's Best Catering & Events, our dedication for exceptional cuisine is as clear as a blue sky in San Diego!

We are committed to providing our clients with extraordinary flavors, impeccable service, and blowing all expectations out of the water, all while providing exceptional value.

SERVICE SELECTIONS



Drop-off Delivery - Best suited for casual events. All items will come presented on disposable platters. Guaranteed drop-off at your selected time, or free delivery!



Executive Setup - We provide all necessary equipment and modest decor for a professional buffet setup which will keep all food at proper temperatures for 2+ hours.



Full Service - We bring fine dining to you! Our hospitable and experienced team members will take care of every detail so you can enjoy your event. Ideal for cocktail hours, tray passed hors d'oeuvres, served buffets, and plated meals.



Bartending - Add a professional bartender for your full bar, specialty cocktails, or wine and beer pouring. Disposable drinkware and a water station is complimentary.



Live Cooking Stations/Private Chef Experiences - WOW your guests when you add one of our executive chefs on-site. The curated menus will be irresistible and sure to leave a taste.



Rentals & Decor - Take away the stress of event planning when you book with us! As a one-stop we make your vision come to life with our equipment rentals, and by coordinating with other vendors as needed. *Executive setup and staffed events include decor for all food stations.*

DISCLAIMERS

Staffing: Our sales experts will work with your vision to provide the necessary staff based on headcount, menu, and nature of the event. All on-site staff members are charged at an hourly rate. Any additional time that goes over the contract agreement will be billed separately.

Rentals: Rentals added within 24 hours of the event may incur 10% markup.

Food Allergies: While we do specialize in accommodating specific diets and allergies, we do not have a separate facility to prepare these items. Please inform your sales manager so our team can take necessary precautions.

BREAKFAST

A perfect way to start the day! Minimums of 10 per selection, unless otherwise stated.

Continental Breakfast (Veg)

Freshly baked breakfast pastries, seasonal fruit salad, and vanilla yogurt (includes granola, cream cheese, and jam)

Buffet Americana

Traditional and hearty. Egg Scramble (spinach, roasted bell pepper, feta), house potatoes, chicken apple sausage, and bagels. (includes cream cheese and roasted salsa)

Fabulous Frittata (GF)

Egg, bacon, sausage, Jack & cheddar cheese, spinach. Serves 12 or 24.

Garden Frittata (GF,Veg)

Egg, cherry tomato, broccoli, red bell pepper, and feta cheese. Serves 12 or 24.

Breakfast Empanada

Egg, ham, swiss cheese, and potatoes hugged in a garlic herb pastry shell

Sweet Potato Chickpea Hash (Veg/V*/GF)

minimum 10 per order

Roasted sweet potato, chickpeas, bell pepper, and onion

Chilaquiles (GF)

Made with salsa verde or salsa rojo. Topped with red onions, cilantro, and cheese. Side of house potatoes included. Add chicken for \$3.

Breakfast Burritos *minimum 5 per selection*

- The Loaded Burrito - scrambled eggs, ham, bacon, sausage, potatoes, and cheddar cheese in a 14" tortilla
- Vegan - Peruvian beans, red bell pepper, onions, and Spanish rice

Bananas Foster French Toast

Brioche cubes, caramel, bananas, brown sugar, cinnamon, nutmeg, eggs, cream. Served with butter and syrup. Serves 12 or 24.

Add-Ons

Hot Coffee Station

Hot Tea Station

Bottled Juice

Bottled Water

Yogurt Parfait Cups

Fresh Cut Seasonal Fruit

Potatoes O'Brien

Breakfast Bread Tray

Sausage Patties

Bacon

Chicken Apple Sausage

Overnight Oats w/ Chia

BREAKFAST

Treat your taste buds to our newly elevated brunch menu!

Beverage Bars
Minimum 25 ppl

Mimosa Station
Fresh juices & garnish
only*

Fresh Pressed Juices
& Superfood Shots

Mobile Coffee Bar
Includes 3 specialty
lattes and Americanos
for 2 hours

A La Carte (minimum 20 ppl)

Classic Eggs Benedict

Caprese Avocado Toast (Veg)
Avocado, tomato, and mozzarella
topped with sprouts and a
balsamic drizzle. Bread is separate
to maintain quality.

Roasted Brussels Sprouts
Pine nuts, maple bacon, balsamic

Denver Scramble
Scrambled eggs, ham, bell
peppers, onions, and cheddar
cheese. Served with house
potatoes & focaccia slices

Tahitian Vanilla & Grand Marnier
French Toast Casserole
(serves 12 or 24)
Brioche cubes baked with eggs,
cream, sugar, Grand Marnier, and
Tahitian vanilla. Served with butter
and syrup

Brunch Stations

Yogurt Parfait Bar (Veg)
Vanilla and Greek yogurt, Fresh
sliced fruit, granola, chopped
walnuts, shredded coconut,
peanut butter, honey, and
chocolate chips.

Loaded Bagel Bar
Regular, Everything, blueberry, and
cinnamon bagels. Toppings
include regular cream cheese,
honey, jam, walnuts, spreadable
cheese, and lox bagel spread

Waffle Bar (Veg)
Belgian waffles with an array of
toppings including fresh berries,
whipped cream, whipped butter,
chocolate syrup, powdered sugar,
and syrup

Omelet Bar *chef(s) required*
Made-to-order, stir ins available
are mushrooms, cheddar/jack
cheese, sun-dried tomatoes, bell
peppers, bacon bites, roasted
turkey/ham, spinach, and roasted
salsa



PLATTERS

Fresh Seasonal Fruit Platter (Veg, V*, GF)
Seasonal fruits beautifully arranged

Charcuterie Display
An assortment of domestic and imported cheeses, smoked meats, garnished with seasonal berries, nuts, dried fruits, plus a variety of crackers and spreads.

Custom Charcuterie Grazing Table
Priced per person

Crudité Platter (Veg, V*, GF)
Seasonal vegetables artfully displayed and served with our House ranch dip

Grilled Vegetable Platter (served at room temp*) (Veg, V*, GF)
A colorful display of roasted vegetables, finished with balsamic drizzle

Antipasto Party
Assorted Italian cheeses and meats, pepperoncini, marinated artichokes, and vegetables. Served with crackers.

Pinwheel Sandwiches
Turkey and Cranberry | Roast Beef & Chimichurri | Buffalo Chicken

Jumbo Shrimp Cocktail (GF)
Served with cocktail sauce and lemon wedges

Baked Brie en Croute (Veg)
Roasted pears and candied pecans, served with sliced baguettes.
9" wheel about 40 servings.

Artichoke & Spinach Dip (Veg)
Regular platter size only

Southwest Quesadillas (Veg)
Black beans and corn

Hummus Served with Pita Chips (Veg)
Original | Red Pepper | Sun-Dried Tomato

SMALL 10-12 PPL | REGULAR 20-25
Upgrade to individual servings or a grazing table!

COLD STARTERS

Minimum 12 per selection

Asparagus Wrapped Prosciutto
2 pieces per serving

Garden Bruschetta Crostini
2 per serving
Classic bruschetta served on a toasted baguette and finished with a balsamic glaze

Caprese Skewers
2 per serving

Fig, Brie, and Walnut Crostini
2 per serving

Watermelon Cubes
2 per serving
Topped with feta cheese, fresh mint, and a balsamic drizzle

Antipasto Skewers
Artichoke, buffalo mozzarella, olives, and cherry tomato

Classic Deviled Eggs
2 per serving

Thai Mango Cabbage Cups
Tofu and a fresh mango salsa

Vegetable Spring Roll
Wrapped with pickled carrots, lettuce, mint, and bean sprouts

Cauliflower Ceviche Shooter
Garnished with micro cilantro

Beef and Blue Crostini
Tri-tip with creamy horseradish, pickled red onions, bleu cheese crumbles, and a micro greens garnish

Smoked Salmon with Dill Cream Cheese on Cucumber Round

Tilapia Ceviche Shooter
Garnished with micro cilantro

Jumbo Shrimp Shooter
With cocktail sauce

Ahi Poke
Served in an avocado shell

Mango & Avocado Salsa
Served with Blue Corn Tortilla Chips

Custom Charcuterie Cups

SMALL 10-12 PPL | REGULAR 20-25
Upgrade to individual servings or a grazing table!



WARM STARTERS

Minimum 12 per selection

Mini Twice Baked Potatoes

Topped with cheese mix, sour cream, and chives

Date Rumaki

2 per serving
Pitted date wrapped with bacon, baked to caramelized perfection

Blackened Cajun Shrimp on a Risotto cake

Topped with Louisiana Butter Remoulade

Mini Angus Beef Slider

Topped with caramelized sweet onions, gorgonzola cheese, and chipotle aioli on a mini brioche bun *cooked medium well*

Handmade Crab Cake

Served with lemon herb roulade

Chipotle Braised Mini short Rib

On a sweet potato mash, served in a bamboo cup

Chimichurri Beef Satay

Mandarin Chicken Bites

In a mini chinese takeout box

Pesto Spinach Flatbread

Parmesan, mozzarella, feta, and balsamic drizzle

Tuscan Flatbread

Caramelized onions, goat cheese, Pancetta, arugula, topped with balsamic drizzle

Stuffed Mushroom Caps

2 per serving
Garlic herbed cream cheese, Panko, and Parmesan

Pineapple & Bacon Skewers

Grilled and caramelized

Mac N Cheese Bites

Maple Bourbon Bacon Jam OR Truffle

House Beyond Meatballs

2 per serving
In a Chipotle Demi Sauce

House Meatballs

2 per serving
In a Chipotle Demi OR Lemon Dill Sauce

Chicken & Jack Empanadas

Made in a puff pastry and served with House roasted salsa

Chicken Skewer

Served with lemon-rosemary dipping sauce

Mini Turkey Burger

Caramelized onions, mushrooms, swiss cheese, and garlic aioli on a mini brioche bun

Lobster Rolls

Pork Belly Bao Bun

With fresh vegetables and herbs

Mini Beef Wellington Purses

PERFECT MEALS FOR GROUPS

MINIMUM 20 PEOPLE PER ORDER

Pre-selected buffet menus to make ordering a breeze for your group!

Asado Bowls \$19.95 pp

Select cilantro lime OR Spanish style rice

Select Peruvian OR black beans

Carne asada & pollo asada

Shredded jackfruit (vegan protein)

Toppings - salad greens, grilled onions, cilantro, pico de gallo, jack & cheddar mix, mild green salsa

Chips & house roasted salsa

Cinnamon sugar cookies

Vegan brownies

Asian Bowls \$18.95 pp

Select Jasmine rice OR fried rice

Thai curry chicken

Mongolian beef

SweetNSour "Chick'n" (Vegan)

Toppings - bell peppers, bamboo shoots, broccoli, carrots, green onions, zucchini

Orange ginger cookies

Vegan Brownies

Maui Wowwee \$23.95 pp

Select one salad - Mandarin salad, Island Coleslaw, or Macaroni Salad

Beef short ribs and teriyaki chicken

Jasmine rice

Stir fry vegetables

**In-House desserts to add on Prem+*

Guava cupcakes

Pineapple Upside Down Cake

Hawaiian cake 9" single layered vanilla cake with crushed pineapple, chopped walnuts, cream cheese frosting, and toasted coconut

Boxed Sandwich Lunches \$17.95 pp

Minimum 8 sandwiches per choice:

Southwest Kicker Tri-Tip, Chicken Bacon Ranch, Roast Beef & Cheddar, Chicken Salad Croissant, Ham & Swiss and an Apricot Twist, California Club, The Italian, or Vegan Wrap

Includes one side and a freshly baked cookie - Caesar salad, spring salad, potato salad, mixed fruit

Prem+, tomato bisque Prem+

Mediterranean Favorite \$20.95 pp

Beef & chicken kabobs - grilled with onions, bell pepper, garlic

not on skewer

Vegan falafel

Lemon herb rice

Greek salad

Pita bread with hummus & tzatziki

Assorted cookies

Italian Pasta \$18.95 pp

Selections available - Chicken

Carbonara, Beef Stroganoff, Beef

Lasagna, Baked Ziti w/ Sausage

Caesar OR garden salad

Garlic breadsticks

Assorted cookies

Blue Ribbon BBQ \$19.25 pp

BBQ tri-tip & pulled chicken

Baked beans

Mac n Cheese

Toppings: grilled onions, coleslaw, cheddar slices, extra BBQ sauce

Assorted cookies

Upgrade to dessert bars for \$1.95 pp



ENTREES - PROTEIN

Select your protein entree (minimums may apply)

Prem+ is a premium offering, ideal for weddings and special events

Land

Chicken Dijonnaise GF
Grilled chicken topped with
Dijon mustard cream sauce

Bruschetta Chicken GF
Grilled chicken topped with
seasoned tomatoes, asiago
cheese and drizzled with
balsamic

Lemon Thyme Chicken GF
In a white wine caper sauce

Chicken Marsala GF
Pan-Seared chicken and
mushrooms in a Marsala wine
reduction

Tuscan Stuffed Chicken Breast
Prem+
Sautéed mushrooms, spinach,
and wild rice pilaf, with a garlic
cream sauce

Airline Chicken Breast
Prem+
In a thyme chardonnay beurre
blanc

Burgundy Sirloin GF, DF
In a red wine demi

Garlic Herbed Sirloin GF
In a mushroom demi

Chipotle BBQ Sirloin GF, DF
House specialty BBQ

Grilled Tri-Tip GF, DF
Served with fresh chimichurri

Top Round Sirloin
Served with rosemary demi and
horseradish cream sauce

Herb Seasoned Flank Steak
Prem+
Served with an Argentinian style
chimichurri sauce

Herb Crusted Flat-Iron Steak
Prem+
Served with red wine demi-glace
and creamy horseradish

Beef Wellington Tenderloin
Prem+
Paired with a classic Madeira
wine reduction

Slow-Braised Short Ribs
Prem+
Cooked in a red wine reduction

Bacon Wrapped Filet Mignon
Prem+
With mushroom ragout in a
sundried cranberry bourbon
demi-glace

ENTREES - PROTEIN

Select your protein entree (minimums may apply)

Prem+ is a premium offering, ideal for weddings and special events

Sea

Pepita Crusted Salmon GF
Breaded by hand and baked,
topped with chipotle aioli &
roasted pepitas

Tomato Romesco Salmon GF
Pan seared until golden, topped
with tomato romesco sauce

Creamy Tuscan Salmon GF
Pan-seared with garlic butter,
spinach, and tomato cream

Pan-Seared Branzino
Prem+
In a lemon caper sauce

Prosciutto Wrapped Halibut
Prem+
With a fresh thyme and shallot
white wine reduction

Lemon-Pepper Sea Bass
Prem+
In a citrus herb butter sauce
with sauteed spinach and
blistered cherry tomatoes

Vegan

**Black Bean & Sweet Potato
Enchiladas**

Soy Meat Fajitas

Sesame & Garlic Tofu

Roasted Yam Curry Bowl

Braised BBQ Jackfruit

**Grilled Portobello
Mushroom Steak**

Prem+

Grilled Eggplant Roulade
Prem+

**Beyond Meat Shepherd's
Pie**

Lentil Meatloaf

Vegetable Wellington
Prem+

SIDES

Prem+ is a premium offering, ideal for weddings and special events

Classic Lunch & Dinner Buffet include:
Single or dual protein entree, 1 starch,
1 vegetable OR salad, 1 dessert

Starches

- Roasted Red Potatoes
- Creamy Garlic Mashed Potatoes
- Savory Rice Pilaf
- Lemon Herb Rice Pilaf
- Lemon Pepper Couscous
- 3 Cheese Mac
- Alfredo Pasta
*no protein
- Italian Pasta Salad
- Herbed Parmesan Risotto
Prem+
- Fingerling Potatoes Prem+
Roasted rosemary and garlic
- Wild Rice Cranberry Pilaf Prem+
- Yukon Gold Mashed Prem+
- Au Gratin Potatoes Prem+
- Cauliflower Mash Prem+

Vegetables

- Brussels Sprouts & Carrots
- Steamed Broccoli & Cauliflower
- Garlic Green Beans with Shallots
- Seasonal Vegetable Medley
- Grilled Seasoned Broccolini
Prem+
- Green Beans Almondine Prem+
Garlic and shallots, garnished with roasted almonds
- Grilled Asparagus Prem+
With olive oil, shaved parmesan, and lemon zest
- Balsamic Heirloom Rainbow Carrots Prem+
Oven- Roasted
- Sauteed Garlic Spinach Prem+
With blistered cherry tomatoes



SALADS

Prem+ is a premium offering, ideal for weddings and special events

Classic Lunch & Dinner Buffet include:
Single or dual protein entree, 1 starch,
1 vegetable OR salad, 1 dessert

Salads

Classic Caesar

Chopped romaine, garlic croutons, and parmesan with Caesar dressing

Garden Salad

Spring mix, grape tomatoes, cucumbers, red onions, shredded carrots served with house ranch, italian, or balsamic vinaigrette dressing

Spring Harvest Salad

Spinach, red onions, toasted almonds, feta cheese, with house strawberry vinaigrette

Thai Chopped Salad **Prem+**

Spring greens, mangos, edamame, mandarin oranges, carrots, red bell peppers, and snap peas in a mango balsamic vinaigrette

Fruity Nutty Salad **Prem+**

Leafy greens, grapes, strawberries, dried cranberries, almonds, candied pecans, and walnuts with a mango balsamic vinaigrette

Butter Lettuce Salad **Prem+**

Roasted pears, goat cheese, candied pecans, tossed with a champagne vinaigrette

Heirloom Tomato & Burrata Salad **Prem+**

Arugula, heirloom red and yellow tomatoes, extra virgin olive oil, and a balsamic drizzle with lemon pepper

Desserts

Assorted Fresh Baked Cookies

Assorted Dessert Bars

Gluten Free, Vegan Brownies

Dinner rolls and butter balls available for add-on

DESSERTS

MINIMUM 2 DOZEN PER SELECTION

Bars

Cheesecake - Vanilla, chocolate swirl, strawberry swirl

Lemon Bars

Brownie Cheesecake

Double Chocolate Brownies

Butterscotch Blondies

Churro Cheesecake

Guava Churro Cheesecake

Gluten, Vegan Brownie

Panna Cotta Dessert Glasses

Classic Madagascar Vanilla

Coffee Lovers

Mango Delight

Berry Blast

Horchata

Passion Fruit

Cupcakes

Vanilla with buttercream

Chocolate with peanut butter frosting

Strawberry Daiquiri

Red Velvet with cream cheese frosting

Carrot Cake with cream cheese frosting

Zesty Lemon with lime whipped cream

Parfaits

Lemon Ricky - shortbread crumb, sweet cream cheese, lemon custard, whipped cream and walnuts

Tiramisu - coffee poundcake, whipped mascarpone, chocolate sauce, whipped cream and a chocolate espresso bean

Pina Colada - macadamia cookie crumb, sweet cream cheese, pineapple pudding, topped with cream and coconut flakes

Strawberry Shortcake - sugar cookie crumble, sliced glazed strawberries, whipped cream, and mint

Chocolate Lovers - Brownie base, chocolate mousse, chocolate sauce, finished with cream and chocolate shavings

Specialty Desserts

Earthquake Cake - German chocolate cake with a coconut walnut base, drizzles with sweet cream cheese to create the "Quake"

Gramma's Carrot Cake with cream cheese frosting

Chocolate Cake with whipped cream frosting

Deep-Fried Cheesecake Pinwheels - cheesecake filled flour tortilla, deep fried, and rolled in cinnamon sugar then cut into pinwheels

Cassava Cake - shredded cassava in a custard baked in a banana leave lined pan, finished with caramel sauce

Custom Macarons

Ice Cream Sundae Bar

Custom Decorated Strawberries

Donuts Station

... and whatever your sweet tooth desires!

INTERACTIVE STATIONS!



Beverage Bars Mimosa Station

Fresh juices & garnish only*

Fresh Pressed Juices
& Superfood Shots

Mobile Coffee Bar

Includes 3 specialty lattes
and Americanos for 2 hours

Find the following
options on the Brunch
menu (page 5)!

Loaded Bagel Bar
Waffle Bar
Omelet Bar

Pasta Station \$17.95 pp

Choice of 2 sauces - creamy alfredo,
marinara, basil pesto, vodka cream
Choice of 2 proteins - chicken,
sausage, house meatballs, beyond
meatballs, vegan meatballs, shrimp
Includes toppings and breadsticks

Taco Bout a Party \$18.95 pp

Marinated Chicken & Carne Asada
Includes traditional toppings,
Spanish rice, and black beans

Butcher's Carving Station \$22.95 pp

Grilled Choice-Tri Tip
Apple Brandy Pork Tenderloin
Served with fresh rolls, wild arugula,
and fresh Argentinian Chimichurri
(red and green)

Mac N Mash Bar \$18.95 pp

3 Cheese Mac
Homestyle mashed potatoes
Toppings - sauteed mushrooms,
green onions, crispy bacon, cheddar
and jack cheese, broccoli florets, and
sun-dried tomatoes

Available in martini glasses

Asian Stir-Fry Station \$19.95 pp

Mongolian Beef Steak
Teriyaki Chicken
Chow Mein Noodles OR Jasmine rice

Custom Late Night Bites Stations Custom Desserts/Fondue Stations



California's Best Catering

