

Catering Appetizers

Catering Tray serves 8-10.

EGGPLANT PARMIGIANA

Roasted eggplant layered with mozzarella and fresh tomato sauce. \$30.00

MOZZARELLA CAPRESE

Fresh sliced mozzarella, tomato, roasted red bell pepper and fresh basil, served with balsamic dressing. \$30.00

TROPICAL QUESADILLAS

Warm flour tortillas filled with jack cheese and a mango salsa (red bell pepper, mango, sweet red onions, jalapeno, cilantro) served with sour cream and guacamole. \$25.00
add grilled chicken \$35.00 add shrimp \$45.00

ASIAN CHICKEN SATAY

Tender chicken breast on bamboo skewers and served with a spicy Thai peanut sauce. \$35.00



COME ON IN!
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Catering Sides

Serves 8-10

GRILLED VEGGIES

Seasonal vegetables topped with feta cheese and balsamic vinaigrette. \$16.95

PASTA SALAD

Bowtie pasta with feta cheese, crispy veggies, and black olives. \$14.95

MEDITERRANEAN COUSCOUS

\$14.95

Catering Entrees

Catering Trays serve 8-10, Includes sliced Baguette & Butter.

CHICKEN MARSALA

Breasts of chicken sautéed with mushrooms in a marsala wine sauce. \$58.00

CHICKEN PARMIGIANA

Breasts of chicken breaded and topped with mozzarella and marinara sauce. \$58.00

STUFFED CHICKEN BREAST

Breasts of chicken stuffed with spinach and mozzarella and wrapped in prosciutto, served in a white wine sauce. \$60.00

CHICKEN PICATTA

Breast of chicken sautéed in a lemon caper sauce. \$58.00

ASIAN CHICKEN YAKITORI

Grilled breast of chicken marinated with honey ginger and soy and tossed with carrots and snow peas. \$58.00

FAJITAS

Cooked on a flat iron pan with red and green bell peppers and onions, served with warm flour tortillas.
(Does not come with bread)

Chicken \$58.00 Steak \$65.00 Shrimp \$70.00

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