



Corporate Catering Menu

SAN DIEGO COUNTY CATERING CO.



WWW.SANDIEGOCOUNTYCATERINGCO.COM | 858-356-9041

STYLES OF SERVICES

ELEGANT BUFFET: Your guests will enjoy a formal buffet set up including plates, serving utensils, & service attendants.

**all buffets come with fresh baked rolls*

TRAY DROP OFF: You choose your selected items from our menus and we'll handle the rest. Food is delivered hot or cold in disposable pans & platters, this also includes plates and serving utensils.

BOXED LUNCH: Individual single portioned sandwiches, salads, wraps, and more delivered right to you and your team. Includes individual utensil.

All necessary place settings, flatware, and equipment will be outlined in your personalized proposal based on your person style and choices. Staffing will also be included based on guest count, site logistics, and service style.



BREAKFAST

CONTINENTAL BUFFET

- *assorted baked goods*
- *fresh seasonal fruit*
- *house made granola*
- *vanilla yogurt, local honey*

SOPHISTICATE

- *farmers market swiss frittata*
- *spiral glazed ham*
- *apple wood smoked bacon*
- *homestyle breakfast potatoes*
- *fresh seasonal fruit*
- *assorted baked goods*

BREAKFAST BURRITO

- *choice of bacon, sausage, ham, or chorizo*
- *warm flour tortillas, grilled potatoes, diced cilantro, diced tomato, cheddar jack cheese, Ortega chili's, scrambled eggs*

HOMESTYLE

- *scrambled eggs*
- *apple wood smoked bacon*
- *grilled sausage links*
- *homestyle potatoes*
- *fresh seasonal fruit*
- *assorted baked goods*

SOUTH OF THE BORDER

- *scrambled eggs*
- *grilled peppers & onions*
- *bacon & chorizo*
- *roasted red salsa*
- *mexican style rice*
- *warm flour tortillas*
- *pan dulce (breakfast pastries)*

OMELETTE ACTION BAR

- *omelet's & waffles made to order*
- *fresh seasonal fruit*
- *assorted baked goods*
- *roasted rosemary red potatoes*
- *assorted breakfast meats*



BOXED LUNCHES

MAY SELECT FROM ALL CATEGORIES

SALADS

add chicken/salmon

CAESAR SALAD *chopped romaine, heirloom cherry tomatoes, shaved pecorino Romano, house caesar dressing, garlic croutons*

ASIAN CHICKEN *shredded lettuce & Napa cabbage, shaved carrots, mandarin oranges, toasted almonds, wonton strips, ginger soy dressing.*

BISTRO *organic greens, heirloom tomatoes, cucumbers, carrots roasted corn, red onions, home-style garlic herb croutons, house basil vinaigrette*

SANDWICHES

all sandwiches come with kettle chips and fresh fruit

TURKEY & HAVARTI *smoked havarti, lettuce, tomato, dill aioli, on nine grain wheat*

CHICKEN CAPRESE *grilled chicken, buffalo mozzarella, spinach, pesto aioli, balsamic reduction drizzle, herbed foccacia*

FARMERS MARKET DELIGHT *spinach, cucumber, shredded carrots avocado, sprouts, sharp jack cheese, lemon herbed aioli, on herbed foccacia*

WRAPS

all wraps come with kettle chips and fresh fruit

CALIFORNIA CHICKEN WRAP *grilled chicken, spinach, swiss, red onions, sriracha aioli, flour tortilla.*

TUNA WRAP *albacore tuna salad, sprouts, red onions, tomato, avocado, whole wheat tortilla*

ROASTED VEGETABLE WRAP *zucchini, yellow squash, bell peppers, portobello mushroom, red onion, tomato, roasted red pepper hummus, flour tortilla*



BUFFET/TRAYS

MAY SELECT FROM ALL CATEGORIESV

SALADS

BISTRO SALAD *organic greens, heirloom tomatoes, cucumbers, carrots roasted corn, red onions, home-style garlic herb croutons, house basil vinaigrette*

PEAR & GORGONZOLA SALAD *dried cranberries, candied walnuts, house dill vinaigrette*

COBB SALAD *chopped romain, baby greens, cherry tomatoes, hard boiled egg, avocado, bacon, house made blue cheese dressing.*

SUNDRIED TOMATO CAESAR SALAD *crisp romaine, shaved pecorino Romano, home-style garlic herb croutons, sundried tomato Caesar dressing*

CAPRESE GAZPACHO SALAD *heirloom tomatoes, cucumber, bell pepper, red onions, basil, sourdough croutons, pesto*

ENTREE

SEAFOOD

BLACKENED SALMON *butter, honey, lime sauce*

SWEET CHILI SHRIMP *sweet garlic chili glaze, scallions*

TUSCAN BRUSCHETTA SALMON *sundried tomatoes, capers, artichoke*

CITRUS GRILLED MAHI MAHI *mango-lime, butter, wine, sauce*

POULTRY

LEMON CHICKEN SKEWERS *onions, bell peppers & scallions*

BARBEQUE CHICKEN QUARTERS *tangy peach barbecue glaze*

LEMON BUTTER CHICKEN *white wine, caper pan sauce*

HULI HULI CHICKEN *honey citrus grilled pineapple*

BUFFET/TRAYS

MEAT & PORK

THYME ROASTED PORK LOIN *maple bourbon glaze*

ASIAN PULLED PORK *sweet and spicy chili sauce*

GRILLED TRI-TIP *chipotle blackberry barbecue sauce*

SOY MARINATED FLANK STEAK *homemade chimichurri sauce*

FROM THE GARDEN

STUFFED RED BELL PEPPERS *black bean, quinoa*

WILD MUSHROOM CHEESE RAVIOLI *brown butter sage sauce, shaved pecorino romano,*

ROASTED RED PEPPER PASTA *shaved pecorino romano*

EGGPLANT PARMESAN *lightly breaded eggplant, penne pasta, mozzarella & parmesan blend with tomato basil marinara*

SIDES

VEGGIES / CHOOSE 1

HARVEST VEGETABLES *seasonal vegetables, broccoli, cauliflower, carrots, summer squash, garlic, butter, and herbs.*

SEASONAL GRILLED VEGETABLE PLATTER *bell pepper, mushrooms, seasonal squash, zucchini, sweet red onion, balsamic vinegar*

SAUTEED GREEN BEANS *toasted almonds, caramelized onions*

ROASTED BROCCOLINI *lemon butter, shaved pecorino romano*

STARCHES / CHOOSE 1

GARLIC MASHED POTATOES *roasted garlic, cream, butter, parsley*

ROASTED TRI COLORED POTATOES *capers, parsley, sea salt*

WILD RICE *basil, pine nuts*

MEDITERRANEAN ORZO *sundried tomatoes, marinated artichoke, feta*