



**PRESENTS**  
**San Diego Catering Company, Inc.**

*Maritime Museum of San Diego* presents San Diego Catering Company, Inc.

A Family owned and locally operated provider of good food and service at a great value for over 13 years.

We have catered thousands of Special Events throughout San Diego.

Professional attired service staff in Black and White

**2011-2012**

*Maritime Museum of San Diego*

<http://www.sdmaritime.org/private-events>  
[specialevents@sdmaritime.org](mailto:specialevents@sdmaritime.org)

619-234-9153 ex 102



## San Diego Catering Company, Inc.

### HORS D'OEUVRES MENU

Upgrade your Buffet Menu by adding hors d'oeuvres  
Your choice of: Three or Six appetizers

**Includes:** coffee (regular and decaf), china plates, stainless steel flatware, cloths, paper napkins & buffet display.

#### ~ APPETIZERS ~

(Choice of 3 or 6)

**Seasonal Fruit Display** – Assorted Fresh Fruit, Watermelon, Cantaloupe, Honeydew, Strawberries and Grapes

**Fresh Cut Garden Vegetable Display** – Dips include: CHOOSE TWO: Chipotle Ranch, Onion Dip, Ranch, and Blue Cheese

**Assorted Gourmet Cheese and Cracker Display** – Assorted Domestic and Imported Cheese, and Cheese Wheels

**Lettuce Wraps** – Beds of Lettuce with Chicken, Water Chestnuts, Celery and Carrots. Served with Hoisin Sauce

**Asparagus Spears**-bacon wrapped and drizzled with a balsamic reduction

**Caprese Tasters** – Sliced Tomatoes with Fresh Mozzarella and Basil served with crackers

**Cocktail Sandwiches** – Smoke Ham Spread, Chicken Walnut Salad, Turkey and Swiss, Cream Cheese and Pimento. Served on Petite Croissants

**Puff Pastries**- Filled with assorted vegetables, cheeses, and meats.

**Stuffed Mushrooms** – Stuffed with Crab, Breadcrumbs, Mozzarella and Romano Cheese

**Coconut shrimp**- Encrusted with toasted coconut and deep-fried.

**Bruschetta** – Roma Tomatoes, Mozzarella and Basil, Served on Toasted Baguettes

**Tenderloin Mini-Sandwiches** – Tender Pork Loin served on Rolls with a Light Orange Marmalade Sauce

**Homemade Meatballs** – Swedish Sauce, BBQ Sauce or Sweet and Sour Sauce

**Fried Chicken Drumettes and Wings** – Southern Style with a little bit of a kick

**California Rolls** – Crab, Carrot, Cucumber, Cream Cheese and Rice, wrapped in Seaweed

**Shrimp Cocktail Display** – served with a Horseradish Cocktail Sauce

**Homemade Tortilla Chips** – served with Fresh Salsa and Guacamole

**Three Appetizers \$12.50 per person**

**Six Appetizers \$25.00 per person**

**18% service charge, CA sales tax & 4% event assessment fee applies to all event services**

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**OPTION: Appetizers only, add \$375.00 labor charge.**

**Seating Table Linens \$10.00 per table (Colors available: Red, Green, Blue, White and Black). Custom Colors Special Ordered at additional cost.**

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## San Diego Catering Company, Inc.

### BUFFET MENU

**Your choice of:** 2 entrees, 2 sides, 1 bread, 1 salad & 1 dessert

**Also includes:** coffee (regular and decaf), table-clothes, china plates, stainless steel flatware, Cloth napkins, water glasses, and buffet display.

#### ~ ENTREES ~

(Choice of 2)

- Fried Chicken (Boneless Breast)** – Spicy Battered Chicken Breast
- Traditional Pork Roast** – Slow Roasted Pork Roast with Mushroom Gravy
- Grilled Salmon** – with Lemon Dill Pepper
- Baked Talapia- Choose One:** (zesty lemon herb or Panko encrusted)
- Southern BBQ Chicken** – Chicken Quarters with Tangy BBQ sauce
- Chicken Breast Boneless** – Served with Sun Dried Tomatoes Sauce
- Jamaican Jerk Pork** – Pork Spiced Tenderloin
- Beef Tenderloin Medallions** – Served with a Peppercorn Sauce
- Carved Baron of USDA Roast Beef** – Slow Roasted with Au Jus
- Chicken Teriyaki** – Tender Boneless Chicken Breast
- Sizzling Fajitas, Chicken or Beef** – served with Flour and Corn Tortillas
- Enchiladas** – Chicken or Cheese Enchiladas
- Lasagna** – Homemade Meat or Spinach Lasagna
- Chicken Parmesan** – Breaded Chicken Breast with Marinara and Mozzarella Cheese
- Chicken Marsala** – Boneless Chicken Breast served in a mushroom Marsala Sauce

#### ~ SIDES ~

(Choice of 2)

- |               |                        |                                 |
|---------------|------------------------|---------------------------------|
| Dirty Rice    | French Green Beans     | Cole Slaw                       |
| Spanish Rice  | Mixed Garden Veggies   | Fresh Fruit                     |
| Coconut Rice  | Baked Potatoes         | <b>Penne Pasta- Choose one:</b> |
| Black Beans   | Scalloped Potatoes     | (Marinara, Alfredo, or Pesto)   |
| Ranch Beans   | Red Roasted Potatoes   | Egg Noodles                     |
| Refried Beans | Garlic Mashed Potatoes | Wild Rice Pilaf                 |

#### ~ BREAD ~

(Choice of 1)

- Garlic Bread
- Breadsticks
- Assorted Rolls
- Cornbread w/ Honey Butter

#### ~ SALADS ~

(Choice of 1)

- Caesar Salad
- Tossed Green Salad
- Pasta Salad
- Blue Cheese Chopped Salad
- Apricot Salad w/ Raspberry Vinaigrette
- Other Available Dressings:
  - Ranch & Italian

#### ~ DESSERT ~

(Choice of 1)

- Cookies
- Brownies
- Sheet Cake
- Lemon Bars
- Bread Pudding

**\$25.00 per person**

Minimum of 30 guests. \$375.00 Labor Charge applied if minimum is not met.

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