

CALI EVENT CO
catering \& cuents
CaliEventCo.com


## CHICKEN PICATA

Chicken Breast in a warm lemon caper sauce Can be served over rice, pasta, or mashed potatoes

## CHICKEN VERACRUZ

Chicken Breast with a
fresh mix of lightly grilled tomatoes, green olives, cilantro and herbs Can be served over rice, pasta, or mashed potatoes

## GRILLED SALMON

with creamy dill or lemon butter sauce Additional \$4


ROASTED POTATOES AND BRUSSEL SPROUTS

With Pancetta, Fresh
Rosemary \& Balsamic glaze


SOY GREEN BEANS

MILAGRO WHITE RICE , BASIL BUTTER RICE, OR SPINACH MUSHROOM RICE
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$\square$


LEMON PARM BROCCOLI



## WEDDING OPTIONS

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\begin{array}{ll}
1 \text { MEAT \& } 1 \text { SIDE } & \$ 24 \\
1 \text { MEAT \& } 2 \text { SIDES } & \$ 27 \\
2 \text { MEATS \& } 2 \text { SIDES } & \$ 31
\end{array}
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ALL MEALS INCLUDE:
YOUR CHOICE OF DINNER SALAD \& DINNER ROLLS WITH BUTTER.
EACH ADDITIONAL SIDE \$4

- ALL PRICES PER PERSON - PRICE DOES NOT INCLUDE TAX, TIP \& DELIVERY


## PLATES \& UTENSILS \$2

Eco friendly disposable plates, utensils, \& napkins \$2 / person High end disposable plates \& utensils also available \$3.50-\$4.50

## SERVERS AVAILABLE \$150/4 hours

Includes 1 hour set up and tear down Each additional hour \$30 ( with prior arrangement) Each additional hour \$40 ( added day of event)

## DELIVERY \& SET UP CHARGE \$75 MIN

Delivery \& Set up charge \$1 per person Minimum \$75

## PRICE DOES NOT INCLUDE 22\% GRATUITY FOR SERVERS, KITCHEN STAFF \& SANITIZATION OF EQUIPMENT

- Customer supplies tables for buffet set up
- Travel/ Mileage fee- Travel further than 30 miles round trip from our location in Huntington Beach will be determined based on distance.
- LEFTOVERS will not be left at event after buffet service ends for health and safety reasons. If proper cooling equipment is provided at venue, leftovers of some unopened items may be kept with prior approval.
* To go boxes can be provided for $\$ 20$ only with request prior to event
- Black table linen, steam chaffers \& fuel included.

