



Seaside Catering Company

1559 Placentia Ave.
 Newport Beach, CA 92663
 Phone (949) 631-6838 Fax (949) 631-6366

GRAB-N-GO MENU

Many of the items listed below require some simple finishing and/or heating prior to serving.

Simple Instructions Provided

Items that require heating will come on oven-ready disposable pans

Cold finished items will be presented on disposable trays or bowls suitable for serving

All items are subject to sales tax

ALL GRAB & GO ORDERS SHOULD BE PLACED, A MINIMUM OF 72 HOURS IN ADVANCE

We will do our best to accommodate last minute requests

If there is something you want and don't see it here, please ask us

Description	Serves 8-10	Serves 18-20	Serves 25-30
HORS D'OEUVRES			
Cold Choices			
Cheese Stuffed Tortellini Skewers with Lemon Balsamic Vinaigrette (Cold)	\$42.00	\$77.00	\$112.00
Caprese Skewers Drizzled with Lemon Balsamic Vinaigrette (Cold)	\$44.50	\$82.00	\$119.50
Cocktail Shrimp with Horseradish Cilantro Cocktail Sauce (Cold)	\$72.00	\$137.00	\$202.00
Ahi Poke - Sashimi Grade #1 Ahi, Shredded Cabbage, Poke Sauce with Sesame Oil, Soy, Mirin, Ogo Seaweed, Crushed Red Peppers - Comes with 2oz Plastic Portion Cups For Serving	\$72.00	\$137.00	\$202.00
Cucumber Pinwheels with Sun-Dried Tomato Pesto	\$44.50	\$82.00	\$119.50
Savory Tuscan Cheesecake Bites (Specify Goat Cheese or Feta)	\$44.50	\$82.00	\$119.50
Genoa Salami and Herbed Cream Cheese Coronets (Cold)	\$44.50	\$82.00	\$119.50
Caramelized Pear and Gorgonzola Tartlets (Hot or Cold)	\$44.50	\$82.00	\$119.50
Fresh Fruit Skewers	\$47.00	\$87.00	\$127.00
Our Signature Cheese balls (Cranberry Cheddar, Roquefort Pecan, Goat Cheese and Scallion), Served with Crackers	12.00 ea		
Hot Choices			
Mike's New England Clam Chowder (Hot)	\$49.50	\$92.00	\$134.50
Chicken Satay with Spicy Peanut Sauce (Hot)	\$42.00	\$77.00	\$112.00
Bruschetta of Hawaiian Pesto, Roma Tomato and Smoked Mozzarella (Hot)	\$44.50	\$82.00	\$119.50
Italian Sausage Stuffed Mushrooms (Hot)	\$49.50	\$92.00	\$134.50
Artichoke Parmesan Tartlets (Hot)	\$42.00	\$77.00	\$112.00

Swedish Meatballs (Hot)	\$42.00	\$77.00	\$112.00
Mushroom Sage Empanadas	\$49.50	\$92.00	\$134.50
Bacon Wrapped Jalapeno Poppers (Hot)	\$47.00	\$87.00	\$127.00
Mini Beef Wellingtons Wrapped in Puff Pastry with Shiitake Mushrooms and Gorgonzola (Hot)	\$62.00	\$117.00	\$172.00
Panko Crusted Crab Cakes with Mango/Papaya/Pineapple Coulis (Hot)	\$62.00	\$117.00	\$172.00
Cho-Chos: Teriyaki Marinated Filet Mignon Skewers (Hot)	\$62.00	\$117.00	\$172.00
Platters and Displays			
Fresh Hummus Display with Kalamata Olives, Red Bell Peppers, Pita Wedges, Sliced Cucumbers (Cold)	\$76.00	\$145.00	\$214.00
Crisp Blanched Asparagus and Green Beans with Lemon Almond Dip (Cold)	\$52.00	\$97.00	\$142.00
Smoked Salmon Display with Assorted Crackers, Dilled Crème Fraiche, Capers and Onions (Cold)	\$49.50	\$92.00	\$134.50
Cheese and Fruit Platter with a Selection of Gourmet Cheeses, Grapes and Seasonal Berries and Assorted Crackers (Cold or Room Temp)	\$97.00	\$187.00	\$286.00
Fresh Vegetables with Dill Dip			
Baked Maui Onion Dip and Fresh Potato Chips	\$49.50	\$92.00	\$134.50
SANDWICHES			
Assorted Finger Sandwiches (Choose 3): Turkey and Provolone with Cranberry Chutney on Bavarian Sweet Wheat, Black Forest Ham and Baby Swiss with Pomegranate Dijon on Honey Wheat, Curried Chicken Salad with Currants on Mini Rolls, Tomato and Watercress on Soft Wheat, Tarragon Crab Salad	\$57.00	\$107.00	\$157.00
Assorted Petite Sandwiches (Choose 3): Turkey and Provolone with Cranberry Chutney on Cocktail Croissants, Black Forest Ham and Baby Swiss with Pomegranate Dijon on Honey Wheat Rolls, Curried Chicken Salad with Currants on Ranch Rolls, Chicken Caprese with Fresh Mozzarella and Pesto Aioli on Ranch Rolls, Turkey Club with Bacon and Provolone	\$77.00	\$147.00	\$217.00
BRUNCH			
1 Quiche - Serves 8 - (Choice of Lorraine with Bacon, Chicken and Artichoke or Vegetable)	\$38.00		
2 Dozen Buttermilk Cranberry-Orange Scones	\$25.50		
Lemon Curd 16oz	\$9.50		
SALADS			

Mixed Baby Field Greens with Feta Cheese, Fresh Strawberries, Toasted Almonds and Cabernet-Balsamic Vinaigrette with Black Pepper	\$42.50	\$127.50
Fresh Fruit Salad of Seasonal Melons, Grapes and Berries	\$36.00	\$98.00
Traditional Caesar Salad of Crisp Romaine, Roma Tomatoes, Parmesan Crisps, and Fresh Creamy Caesar Dressing	\$36.00	\$98.00
Garden Salad of Mixed Greens, Fresh Vegetables with Fresh Ranch Dressing and Champagne Vinaigrette on the Side	\$34.00	\$96.00
Southwestern Caesar Salad of Crisp Romaine, Roasted Pepitas, Roma Tomatoes, Cotija Cheese and Fresh Fire Roasted Chile and Cilantro Dressing	\$42.50	\$127.50
Baby Spinach with Bean Sprouts, Water Chestnuts, Crumbled Bacon and Sliced Almonds with French Tomato Vinaigrette	\$36.00	\$98.00
Baby Field Greens with Dried Cranberries, Bleu Cheese and Toasted Pecans with Raspberry Vinaigrette	\$40.00	\$120.00
Orzo Salad with Feta Cheese, Tomatoes, Blanched Asparagus, Scallions and Fresh Basil with Citrus Vinaigrette	\$40.00	\$120.00
Fusili Pasta Salad with Fresh Vegetables and 3-Cheese Vinaigrette	\$38.00	\$114.00
ENTREES		
Pork Tenderloins with Fresh Sage and Apple Stuffing and Mushroom Sherry Sauce (2 Tend feeds 6)	\$96.00	\$288.00
Chicken Picatta - 6 oz. Breasts in a Butter, White Wine, Caper Sauce	\$68.00	\$204.00
DESSERTS:		
Petite Cupcakes - 2 Dozen Minimum Order per Flavor - Salty Caramel filled with Caramel Sauce and topped with Caramel Buttercream and Fleur de Sel, Lemon filled with Fresh Lemon Curd and topped with Vanilla Buttercream, Chocolate filled with Chocolate Fudge and topped with Chocolate Buttercream, Seasonal Flavors (ask about availability) Petite Cupcakes - 2 Dozen Minimum Order per Flavor Chocolate Mint with Chocolate Fudge Filling and Vanilla Buttercream with Crushed Candy Canes, Gingerbread filled with Caramel Sauce topped with Nutmeg Buttercream and Candied Ginger	11.50 per dozen	
Standard Cupcakes - 1 Dozen Minimum Order per Flavor - Salty Caramel filled with Caramel Sauce and topped with Caramel Buttercream and Fleur de Sel, Lemon filled with Fresh Lemon Curd and topped with Vanilla Buttercream, Chocolate filled with Chocolate Fudge and topped with Chocolate Buttercream, Seasonal Flavors (ask about availability) Standard Cupcakes - 1 Dozen Minimum Order per Flavor Chocolate Mint with Chocolate Fudge Filling and Vanilla Buttercream with Crushed Candy Canes, Gingerbread filled with Caramel Sauce topped with Nutmeg Buttercream and Candied Ginger	34.00 per dozen	
1 Dozen White or Milk Belgian Chocolate Dipped Strawberries	\$30.00	
Freshly Baked Mini Chocolate Chunk Brownies, Brown Bread and Cream Cheese Finger Sandwiches, Petite Cookies (ask about selections)	\$32.00	\$94.00
Chocolate Dipped Strawberries, Porfiteroles with Chocolate Drizzle, Freshly Baked Mini Chocolate Chunk Brownies, Brown Bread and Cream Cheese Finger Sandwiches and Petite Cookies (ask about selections)	\$52.00	\$154.00

We Accept Debit Cards, American Express, Visa, Mastercard and Discover/Novus.

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Please make all checks payable to **Seaside Catering Company**.

If you have any questions concerning this price list, contact Teri Stephens @ 949) 632-9297, (949) 631-6838 or
info@seasidecateringcompany.com

WE APPRECIATE THE OPPORTUNITY TO SERVE YOU