



Minimum Orders – Orders must be for 10 people or more.

What's Included - All catering orders include plates, napkins, utensils and condiments.

Beverages – Assorted sodas and bottled waters are available for an additional 1.50 per person.

Advance Notice – All catering orders must be placed a minimum of 24 hours in advance. However we will do our best to accommodate same day orders. (Same day orders may be limited, since all products are made fresh to order). Please call for availability.

Delivery Charges – A flat \$12. delivery charge is added to all orders within a 10 mile radius. Rates will vary for deliveries outside our delivery area.

Payment – We accept all major Credit Cards. A Credit Card is required at time of ordering.

Cancellations – 12 hour cancellation notice is required. Late cancellations will be charged in full (product only, no delivery fee).

Please advise us of any Allergies or Dietary Restrictions when placing your order!



Seaside Catering & Events
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Petite Sandwich Basket

12.95 pp

Petite Sandwich Basket includes an assortment of Sandwiches (two per person), choice of one Signature Salad or Signature Side, and our Classic Dessert Basket.

Upgrade to our Deluxe Dessert Basket for an additional 1.00 pp.



Boxed Lunch

11.95 pp

Individual Boxed Lunch includes choice of two Petite Sandwiches, one individual Signature Side, house made Potato Chips and a freshly baked Cookie. All boxed with a Flatware Packet and Napkin.



Petite Sandwiches

- Turkey and Provolone with Cranberry Chutney
- Black Forest Ham & Swiss with Pomegranate Dijon
- Curried Chicken Salad with Black Currants
- Chicken Caprese with Fresh Mozzarella and Pesto Aioli
- Turkey Club with Bacon and Provolone

Signature Salads

- Classic Caesar Salad with our house made Caesar Dressing
- Baby Spinach, Almond and Water Chestnut Salad with our French Tomato Vinaigrette
- Strawberry Feta Salad with Toasted Almonds and Cabernet Balsamic Vinaigrette
- Southwestern Caesar with Cotija Cheese, Pepitas, and our a Creamy Fire-Roasted Chile and Cilantro Dressing
- Mixed Greens with Dried Cranberries, Bleu Cheese and Pecans with our Raspberry Vinaigrette

Signature Sides

- Orzo Pasta Salad with Tomatoes, Scallions, Feta Cheese and Asparagus with our Citrus Vinaigrette.
- Classic German Potato Salad
- Asian Cole Slaw with Almonds and our Sesame Vinaigrette
- Fusili Pasta Salad with Fresh Vegetables, Parmesan Cheese and Three-Cheese Vinaigrette
- Fresh Fruit Salad of Seasonal Melons, Grapes, and Berries

Desserts

- Classic Dessert Basket: A freshly baked assortment of Brownies and Cookies.
- Deluxe Dessert Basket: Our Classic Dessert Basket including an assortment of Specialty Bars.

Entree Sides

- Green Beans with Lemon Zest and Pecans
- Julienned Vegetables
- Tuscan Roasted Vegetables
- Balsamic Glazed Baby Carrots
- Savory Pineapple Coconut Rice
- Parmesan Rosemary Orzo
- Butternut Squash and Sage Orzo
- Basmati Rice with Shiitake Mushrooms
- Garlic Mashed Potatoes

Entrees

All entrees served with Garden Salad or Classic Caesar Salad, choice of Entree Side, and freshly baked Rolls with Butter.

Classic Entrees

14.95 pp

- Sausage and Penne: Italian Sausage over Penne Pasta with Fennel Marinara
- Pasta Primavera: Fresh Vegetables Sauteed with Fresh Garlic and Olive Oil over Pasta
- Chicken Marsala: Sauteed Chicken Breast with a Marsala Mushroom Sauce.



Signature Entrees

15.95 pp

- Chicken Picatta-Our Bestseller!-Sauteed Chicken Breast with a Lemon Caper Sauce
- Pacific Rim Chicken: Sauteed Chicken Breast with fresh Mango Papaya Salsa
- Chicken Cordon Bleu: Chicken Breast Wrapped in Black Forest Ham and Swiss Cheese with a White Wine Cream Sauce

Deluxe Entrees

18.95 pp

- Filet Mignon Stroganoff: Tender chunks of Filet Mignon and Wild Mushrooms in a Rich Brandy Cream Sauce, served over Egg Noodles
- Beef Wellington: Filet Mignon topped with Gorgonzola and Mushrooms and Wrapped in Puff Pastry. Served with Mushroom Bordelaise