



Cambria Catering
& Special Events

Corporate &

Delivery Menu



Breakfast Menu'

please see the sides selections for complete sides and salad options

BREAKFAST PACKAGES

PACKAGE I. CONTINENTAL. \$8 P/P

INCLUDES;

- 2 UNIFORMED SERVERS FOR SET-UP
- BUFFET TABLES & LINEN
- DISPOSABLES (PLATES ETC.)
- MORNING NEWS PAPERS

FOOD:

- DANISH PASTRIES
- ASSORTED CERALS
- FRESH FRUITS (SEASONAL)
- HARD BOILED EGGS
- ASSORTED MUFFINS
- SCONES

BEVERAGES:

- MILK
- ORANGE JUICE
- APPLE JUICE
- COFFEE OR HOT CHOCOLATE

Package II. Hot Breakfast. \$12 p/p

Includes:

- 2 UNIFORMED SERVERS FOR SET-UP
- BUFFET TABLES & LINEN
- DISPOSABLES (PLATES ETC.)
- MORNING NEWS PAPERS

Food

- FRENCH TOAST OR PANCAKES OR WAFFLES
- SCRAMBLED EGGS
- BACON OR SAUSAGE
- HASHBROWNS
- DANISH PASTRIES
- ASSORTED MUFFINS

BEVERAGES:

- MILK
- ORANGE JUICE
- APPLE JUICE
- COFFEE OR HOT CHOCOLATE

Cappuccino Barista Bar...\$9 p/p

INCLUDES:

- LARGE COPPER PLATED BAR AND "ESPRESSO" DISPLAY
- DISPOSABLE OR CHINA CUPS (ask for details on pricing)
- PROFESSIONAL BARISTA(S)
- FRESH MADE COFFEE BEVERAGES INCLUDING; *Cappuccino, American, coffee shots, café Latte, Macchiato, Espresso Con Panna, Chai Latte, cafe mocha, Hot Chocolate.*
- ICED COFFEE BEVERAGES; *Frappuccino, Iced Mocha, Iced Cappuccino, Iced Espresso, Iced Lattes, Iced Chai Latte's*

Crepe Station \$20 p/p

- SWEET CREPES WITH ASSORTED FILLINGS INCLUDING:
STRAWBERRIES, RASPBERRIES AND BLUEBERRIES
(SEASONAL), APPLES AND WALNUTS, WHIPPED CREAM,
GRAND MARNIER WHIPPED CREAM OR
- SAVORY CREPES WITH ASSORTED FILLINGS INCLUDING:
SHRIMP, SCALLOPS, CRABMEAT, CREAMY TARRAGON
CHICKEN, MUSHROOM AND ONIONS, SPINACH AND GRU-
YERE CHEESE, BROCCOLI AND CHEDDAR, GRILLED CHICKEN
& PEPPERS



Cambria Catering
& Special Events

Sandwiches'

Minimum order of 25

SANDWICHES

Make it a box lunch for \$2.50 p/p. includes sun chips, Salad & beverage

- SLICED CHICKEN, SPINACH, GOAT CHEESE, ROASTED RED PEPPERS, THIN RED ONION, PESTO AIOLI ON FOCACCIA BREAD...\$8.95
- ARUGULA, FIG PRESERVE, CRISPY PROSCIUTTO, SLICED TURKEY ON FOCACCIA BREAD...\$8.95
- JOIN THE CLUB; TURKEY, HAM, BEEF, TOMATO LETTUCE AND BACON ON WHITE BUN GARLIC AIOLI \$7.95
- TURKEY GARLIC AIOLI, DELI MUSTARD, PICKLES ON SQUAW BREAD...\$7.95
- TURKEY, APPLE BUTTER, BRIE, ARUGULA TOMATO AND THIN RED ONION...\$8.95
- CHICKEN SALAD; WITH RAISIN AND TOASTED ALMOND, LETTUCE ON SQUAW BREAD...\$7.95
- SLICED ANGUS BEEF, RED PEPPER AIOLI LETTUCE AN HORSERADISH CHEESE...\$8.95
- SMOKED SALMON ON FRENCH BAGUETTE LEMON CREAM CHEESE SPREAD WITH CAPERS...\$9.95
- ITALIAN, ON WHITE BUN WITH PROVOLONE, HAM, PROSCIUTTINI, CAPPACUOLO, SALAMI AND PEPPER-ONI WITH RED VINEGAR AND OLIVE OIL...\$8.95

SOUPS \$4.95 P/P

- BEEF AND BARLEY AND FENNEL SOUP
- CREAMY BROCCOLI SOUP WITH AGED IRISH WHITE CHEDDAR
- ROASTED TOMATO FENNEL AND SHALLOT SOUP WITH CRÈME FRAISHE
- CREAM OF WILD SHROOM, MADE OLDWORLD STYLE WITH EGG YOKE CRACKED PEPPER
- TUSCANNY SOUP WITH SAUSAGE , YUKON GOLD POTATOS AND SWISS CHARD
- MORROCAN SPICED SOUP WITH WILD GRAINS AND LENTILS
- CORN CHOWDER WITH CRISPY PROCIUTTO
- CRAB CHOWDER WITH CRISPY PROCIUTTO
- YUKON GOLD POTATO SOUP WITH FAT BACK BACON AND CRÈME FRAISHE
- TOMATO AND CRAB BISQUE WITH PROVENCAL HERB



HOME STEAD BBQ'

please see the sides selections for complete sides and salad options

BARBEQUE PACKAGES

PACK I. \$12 P/P

INCLUDES;

- ON-SITE GRILLING (OPTIONAL)
- 2 UNIFORMED SERVERS FOR SET-UP
- ANGUS BEEF HAMBURGERS ON CIABATTA BUNS
- ALL BEEF OR TURKEY HOT DOGS
- CONDIMENTS; *LETTUCE, ONION, MAYONAISE, KETCHUP, KOSHER DILLS, AMERICAN CHEESE, SWISS CHEESE, SOUR KROUT, 1000 ISLAND, DELI MUSTARD*
- DINNER ROLLS; CORNBREAD, CIABATTA OR SQUAW
- DISPOSABLES (PLATES ETC.)

CHOOSE 2 BELOW:

- BAKED BEANS OR GARLIC MASHED POTATOS
- CORN OR GREEN BEANS
- BBQ CORN COBS WITH TOPPINGS
- COLE SLAW W/ APPLE CIDER AND RAISINS
- POTATO SALAD WITH MUSTARD SEED
- ASIAN SALAD WITH SESAME AND EDAMAME
- GARDEN SALAD WITH 2 DRESSINGS
- CAESAR SALAD

ADD BACON &1.50 EA.

Package II. \$16.95 p/p

Includes:

- ON-SITE GRILLING (OPTIONAL)
- 2 UNIFORMED SERVERS FOR SET-UP
- DINNER ROLLS; CORNBREAD, CIABATTA OR SQUAW
- DISPOSABLES (PLATES ETC.)
- BBQ SAUCES

SELECT 2 OF THE FOLLOWING:

- SLOW COOKED BRISKET:
- BBQ TRI-TIP
- BABY BACK PORK RIBS
- CORIANDER SPICE BEEF RIBS
- BBQ CHICKEN LEG QUARTERS
- GARLIC AND HERB CHICKEN QUARTERS
- MESQUITE MARINATED CHICKEN BREAST
- PULLED PORK
- SHRIMP KABOBS

CHOOSE 2 BELOW:

- BAKED BEANS OR GARLIC MASHED POTATOS
- CORN OR GREEN BEANS
- BBQ CORN COBS WITH TOPPINGS
- COLE SLAW W/ APPLE CIDER AND RAISINS
- POTATO SALAD WITH MUSTARD SEED
- ASIAN SALAD WITH SESAME AND EDAMAME
- GARDEN SALAD WITH 2 DRESSINGS
- CAESAR SALAD

ADD 3RD OPTION...\$3 P/P



Buffet Packages

MEXICAN BUFFET...\$17 P/P

INCLUDES:

- 2 UNIFORMED SERVERS FOR SET-UP
- TABLE(S) AND LINEN
- CORN AND FLOUR TORTILLAS
- MEXICAN RICE AND REFRIED BEANS
- PICO DE GUILLO
- HOT RED SALSA
- ONION AND CIALNTRO
- ROASTED JALEPEÑO'S
- SOUP CREAM, GUOCAMOLE
- DISPOSABLES

CHOOSE 2 BELOW:

- CARNE ASADA
- POLLO ASADA
- SPICE CARNITAS
- BARBACOA
- CHICKEN INCHILADA CASEROLE
- CHICKEN MOLE

OPTIONAL

- ON-SITE TACO GRILLING ...\$2 P/P
- ADDITIONAL ENTRÉE ...\$3 P/P

ITALIAN SUB BUFFET...\$15 P/P

INCLUDES:

- 2 UNIFORMED SERVERS FOR SET-UP
- TABLE(S) AND LINEN
- DISPOSABLES
- FRESH WHITE SANDWICH ROLLS
- ASSORTED ITALIAN MEATS:SMOKED HAM, TURKEY, BEEF, GENOA SALAMI AND CAPPACUOLO.

-AMERICAN & PROVALONE CHEESE

- SANDWICH ACCOUTREMENT'S; KALAMATA OLIVES, PEPPER-INCINI, DELI PICKLES, CAPERS, SHREDDED ICE BERG AND SLICED TOMATOS. AS WELL AS RED WINE VINAGAR, OLIVE OIL, MAYONAISE, PESTO AIOLI (MAYONAISE) ROST BELL PEPPER AND GARLIC AIOLI AND DELI MUSTARD

ITALIAN BUFFET...\$17 P/P

INCLUDES:

- 2 UNIFORMED SERVERS FOR SET-UP
- TABLE(S) AND LINEN
- DISPOSABLES
- CAESAR SALAD OR GREEK SALAD
- VEGATALE SELECTION FROM MENU
- WARM GARLIC BREAD STICKS
- ITALIAN FLAG; HERB-SEARED CHICKEN BREAST SERVED WITH YOU CHOICE OF PASTA NOODLE, AND SAUCES OF PESTO, ALFREDO AND MARINARA.

-OR-CHOOSE 2 BELOW:

- LASANGNA
- CHICKEN MARSALA
- ITALIAN SAUSAGE AND PEPPERS
- CHICKEN FETTUCINI ALFREO
- CHICKEN VODKA PENNE PASTA
- CHICKEN PARMESAN
- SPAGHETTI & MEABALLS

OPTIONAL

- ADDITIONAL ENTRÉE ...\$4 P/P

HAWAIIAN BUFFET...\$18 P/P

INCLUDES:

- 2 UNIFORMED SERVERS FOR SET-UP
- TABLE(S) AND LINEN
- DISPOSABLES
- HAWAIIAN RICE
- MACARONI SALAD
- WHITE RICE

- TERYAKI CHICKEN WITH PINEAPPLE RINGS
- SMOKED KALUA PORK
- HAWAIIAN SWEET ROLLS

OPTIONAL

- WHOLE COOKED LUAU PIG ...\$4 P/P



Cambria Catering
& Special Events

DELIVERED DINNER ENTRÉE'S

Our menu prices begin at \$13 per/person*, 100+ guest counts may be offered lower rates (please ask caterer). Additional Entrée of equal or lesser value Starting at \$5 p/p more. Prices based on minimum 50 guests and may otherwise be subject to change. Prices do not include 19% gratuity (if applicable), Servers (can be added for \$150ea.) and applicable taxes. Menu subject to change at any time. Each Entrée selection's includes the following:

INCLUDES:

- GOURMET SALAD SELECTION (ADDITIONAL SALADS @\$1.50P/P EA.)
- SELECTED ENTRÉE(S)
- FRESH ARTISAN BREADS AND ROLLS WITH REAL BUTTER
- VEGETABLE SELECTION OF YOUR CHOICE
- STARCH SELECTION SIDE OF YOUR CHOICE
- HIGH QUALITY DISPOSABLE DINNERWARE, PLATES AND CUTLERY
- OPTIONAL SERVERS FOR SET-UP/CLEAN-UP AND SERVICE FOR YOUR EVENT



Appetizers

Many of these can also be Stationed as well. Generally 1.5-3 bites per guest will suffice depending on how many options are chosen. Priced Per 25 pieces.

- FLANK STEAK OR CHICKEN SATAY IN A THAI PEANUT DIPPING SAUCE \$45
- GOAT CHEESE, PROSCIUTTO, FIG PRESERVE ON A CRISPY BAGUETTE WITH MICRO ARUGULA \$46
- PESTO AND SUN-DRIED TOMATO CHEESE CANAPÉS \$45
- BACON WRAPPED DATES ROASTED ...\$45
- KALAMATA OLIVE & TOMATO BRUSCHETTA ON TOASTED BAGUETTES...\$40
- CONFIT BLACK OLIVE TAPENADE ON CROSTINI ...\$40
- ROASTED ARTICHOKE WITH FRESH LEMON, FENNEL, GOAT CHEESE CROSTINI...\$45
- GORGONZOLA, PROSCIUTTO AND HERB STUFFED MUSHROOMS...\$45
- SPANAKOPITA; PHYLLO DOUGH STUFFED WITH SPINACH AND CHEESE...\$45
- SHRIMP SHOOTERS; INDIVIDUAL LARGE SHRIMP WITH COCKTAIL SAUCE & A LEMON TWIST SERVED IN A SINGLE-USE SHOT GLASS...\$50
- WILD MUSHROOM CROSTINI WITH FRESH THYME AND SHAVED PARMESAN...\$45
- MINI CRAB CAKES CREAM CHEESE TARTAR DOLLOP...\$55
- PROSCIUTTO WRAPPED SEARED SEA SCALLOPS...\$55
- SMOKED SALMON TARTARE ON PUMPERNICKEL CROSTINI AND FENNEL GARNISH...\$50
- CAPRESE SALAD SKEWERS OF GRAPE TOMATOES WRAPPED IN BASIL WITH A ROASTED BEET AND SHERRY VINEGAR REDUCTION..\$45
- MUSHROOM PARMESAN POLENTA MEDALLIONS WITH THYME CRÈME FRAISHE ROSSETTE...\$45
- GARLIC & HERB FLANK STEAK SATAY SERVED WITH A CREAMY GORGONZOLA SAUCE...\$45
- HONEYDEW AND CANTALOUPE GAZPACHO SHOOTERS WITH PROSCIUTTO CRISPS AND BLUE CHEESE CRUMBLES \$45
- LEMON AND OLIVE OIL MARINATED SOUVLAKI SKEWERS WITH MINT YOGURT DIP...\$40
- BABY CORN TORTILLA BOWLS WITH SHRIMP AND SCALLOP PAELLA...\$45
- CREAM CHEESE AND LEMON ZEST DILL ROSETTE ON RED AND GREEN ENDIVE LEAF ...\$45
- PITA CRISPS WITH HUMMUS ROSETTE PINE NUT AND CILANTRO...\$3.50
- TEA SANDWICH TRIO OF CHICKEN SALAD WITH GOLD RAISINS AND CASHEW, THIN SLICED CUCUMBER AND CREAM CHEESE, PROSCIUTTO AND FIG BUTTER ON PUMPERNICKEL...\$45
- WONTON CUP FILLED WITH AHI TARTARE, AVOCADO AND GINGER...\$55
- BACON WRAPPED SHRIMP WITH CHILI ANCHO AND AGAVE CHUTNEY...\$50



Cambria Catering
& Special Events

Appetizers *cont...*

- MEATBALLS IN EITHER SWEET & SOUR, TERIYAKI OR MARINARA SAUCE...\$45
- HAND MADE TORTILLA CHIPS WITH FRESH SALSA AND CONDIMENTS...\$45
- CRUDITÉ PLATTER WITH CARAMELIZED SHALLOT GORGONZOLA CHEESE DIP ...\$45
- FRESH SEASONAL FRUITS WITH A HONEY VANILLA MASCARPONE...\$45
- SESAME TERIYAKI DRUMMETTES ...\$40
- SMOKED SALMON PLATTER WITH CAPERS AND CHIVE AND HERB-CREAM CHEESE ...\$60
- SHRIMP COCKTAIL PLATTER WITH OUR OWN COCKTAIL SAUCE...\$55
- OLIVE ARTICHOKE DIP SERVED IN LARGE BREAD BOWL WITH FRENCH BAGUETTES...\$65
-ADD CRAB \$15
- ANTI-PASTO PLATTER OF MARINATED OLIVES, PEPPERS, FETA CHEESE CAPERS AND GENOA SALAMI...\$65
- VARIETY OF DOMESTIC CHEESES WITH FLATBREADS AND CRACKERS...\$45
- IMPORTED CHEESE AND FRUIT DISPLAY WITH ARTISAN BAGUETTES ...\$100
- BEAUTIFUL PLATTERS OF FRESH GRILLED SEASONAL VEGETABLES WITH A OLIVE OIL DRIZZLE...\$45
- PITA CRISPS WITH HUMMUS, PINE NUTS AND CILANTRO...\$45
- FRESH CUT BAGUETTES SERVED WITH A ROASTED BELL PEPPER AND CURED BLACK OLIVE AIOLI DIP...\$40



Cambria Catering
& Special Events

Dinner Entrees'

please see the sides selections for sides and salad options

GAME

Citrus-Herb Chicken \$16

CITRUS MARINATED AND GRILLED BREAST OF CHICKEN ACCENTED WITH BLOOD ORANGE SAUCE, WATERCRESS AND FETA CHEESE

Rosemary-Herb Chicken \$14

MARINATED IN OLIVE OIL, LEMON AND ROSEMARY WITH AN HOUSE OVEN-DRIED TOMATO CREAM SAUCE,

Chicken Marsala \$15

BREAST OF CHICKEN DREDGED IN FLOUR AND SAUTÉED WITH MARSALA WINE AND PORTABELLA MUSHROOMS

Parmesan Chicken \$15

AGED PARMESAN CRUSTED BREAST OF CHICKEN WITH RED BELL PEPPER CRISPS. SUGGESTED WITH PESTO WHIPPED YUKON GOLD'S AND FLORENTINE VEGETABLE BLEND

Chicken Coq Au Vin \$14

WITH BROWN BEECH MUSHROOMS, RED ONIONS IN A DELICIOUS BOURGOGNE WINE SAUCE

Chicken Tagine \$14

BREAST OF CHICKEN COOKED WITH CARMELIZED ORNANGE AND APRICOTS, PINE NUTS, SHALLOTS AND MORROCAN SPICES,

Lemon Caper Chicken \$15

SAUTÉED CHICKEN BREASTS WITH CHARDONNAY LEMON CAPER PAN JUS

Mesquite Grilled \$14

MESQUITE GRILLED JUICY, ROSEMARY, LEMON & OLIVE OIL MARINATED CHICKENS

Ginger Maple Chicken \$15

ASIAN INSPIRED GRILLED CHICKEN BREAST IN A SOY, MAPLE AND GINGER REDUCTION.

Moroccan Chicken \$14

GRILLED CHICKEN BREAST MOROCCAN SPICES OF PAPRIKA, CINNAMON, CORIANDER AND CUMIN SERVED WITH A MINTED YOGURT SAUCE

Chicken Roulade \$15

CHICKEN BREAST ROLLED WITH SAUTÉED SPINACH, PROSCIUTTO AND DOUBLE CRÈME BRIE

Cognac Chicken \$15

PAN SEARED CHICKEN BREAST WITH FRESH CRACKED PEPPER COGNAC JUS

Mission Fig Breast of Chicken \$15

SKIN ON ROASTED BREAST OF CHICKEN WITH FIG DEMI-GLACÉ WITH BABY CARROTS AND WHIPPED RED POTATOES

Maple Duck Breast \$20

MAPLE AND BOURBON GLAZED DUCK BREAST ON WHIPPED SWEET POTATO AND FRESH THYME SAUTÉED SPINACH

Chicken Tarragon \$15

BREAST OF CHICKEN FINISHED IN A DELICIOUS MARSCARPONE TOMATO TARRAGON SAUCE

Lavender Chicken \$15

CHICKEN BREASTS WITH HONEY AND LAVENDER, PEPPERCORN AND PEAR CREAM

Coconut Curry Chicken \$14

YELLOW THAI COCONUT CURRY CHICKEN WITH BAMBOO SHOOTS AND CASHEW NUTS



Cambria Catering
& Special Events

Dinner Entrees'

please see the sides selections for sides

SEAFOOD

Wild Sea Bass \$20

WILD SAUTÉED SEA BASS, RED BELL PEPPER
TOMATO AND FENNEL COULIS WITH PEA SHOOT GARNISH

Seared Atlantic Salmon \$18

FRESH ATLANTIC SALMON FINISHED WITH A
CRÈME FRAICHE SAUCE INFUSED WITH SHALLOTS AND
CRUSHED GARLIC

Pecan Crusted Tilapia \$19

PECAN CRUSTED TALAPIA SUATED IN BUTTER AND FINISHED
WITH ORANGE JUS GLAZE

Seared Ahi \$22

SEARED AHI AND GRILLED WITH BASIL OIL AND BEET CREAM

Steamed Mussels \$22

MUSSELS BORDELAISE; SAUCY, GLORIOUS, FAMILY STYLE PRESENTATION

Saffron Paella \$23

WORLD CLASS FRESH SEAFOOD, SHELLFISH, LOBSTER & SAFFRON PAELLA

Wild Halibut \$23

WILD HALIBUT SAUTÉED ON A BED OF WILD GRAIN HAZELNUT
RICE AND FRENCH GREENS. SERVED WITH A
BLOOD ORANGE SAUCE WITH WATERCRESS GARNISH

Miso Glazed Sea Bass \$23

MISO GLAZED SEA BASS WITH FRIZZLED GINGER AND MANGO
SALSA

Halibut Porto \$23

PAN SAUTÉED HALIBUT WITH CREAMY PORT REDUCTION

Sesame Ginger Salmon \$20

SESAME CRUSTED SALMON WITH MILD ASIAN GINGER WASABI
SAUCE

Seafood Risotto \$22

FRESH SEARED TIGER PRAWNS AND SCALLOPS SERVED
ATOP A BED OF CREAMY ROMANO AND PARMESAN
CHEESE RISOTTO AND ASPARAGUS, GARNISHED WITH
MICRO GREENS

ITALIAN...*Served with one side and salad selection*

Spaghetti & Meatballs \$13

HOUSE MADE SPAGHETTI AND MEATBALLS; MARINARA FROM
SIMMERED ROMA TOMATOES SERVED WITH HAND ROLLED MEATBALLS AND TOPPED WITH BASIL CHIFFANADE

Chicken Marsala \$14

BREAST OF CHICKEN DREDGED IN FLOUR AND SAUTÉED WITH
MARSALA WINE AND PORTABELLA MUSHROOMS

Chicken Parmesan \$14

BREAST OF CHICKEN BREADED AND SERVED WITH HOUSE MADE
MARINARA AND BAKED WITH IMPORTED ITALIAN CHEESE

Italian Sausage & Peppers \$15

FINE ITALAIN SAUSAGE SUTEE'D WITH BELL PEPPERS AND OLIVE
OIL

Pesto Salmon \$19

ATLANTIC SALMON FILET WITH CREAMY PESTO AND SEARED
GRAPE TOMATOS

Pasta Primavera \$13

ANGEL HAIR PASTA IN A SIMMERED SAUCE OF ROMA TOMATOS,
OLIVE OIL, BASIL AND GARLIC

Vodka Pasta \$13

PENNE PASTA IN HOUSE MADE CREAMY PARMESAN VODKA
MARINARA TOSSED WITH FRESH BASIL

Spinach Fettuccini Alfredo \$13

FETUCCINI IN A HOUSE MADE GARLIC ALFREDO WITH IMPORTED
CHEESE, TOSSED WITH FRESH SPINACH.

Lasagna \$14

LAYERED PASTA WITH MARINARA, ITALIAN SAUSAGE AND BECHEMEL SAUCE AND PORTOBELLO MUSHROOM

Creamy Pesto Linguini \$13

LINGUINI IN A CREAMY PESTO SAUCE WITH PINE NUTS AND
ROMANO CHEESE ACCENTED WITH RED BELL PEPPER

Potato Gnocchi \$13

POTATO AND FLOUR DUMPLING SAUTÉED WITH MUSHROOMS
AND RED ONION AND MARSALA SAUCE.

-ADD CHICKEN... \$2, SHRIMP...\$3, SALMON...\$5-



Cambria Catering
& Special Events

Dinner Entrees'

From The Carver...

A La Carte Price/Add-On Price

Flame Grilled Tri-Tip \$16

ANGUS TRI-TIP MARINATED IN A CABERNET SAUVIGNON AND OUR HOUSE RUB. SERVED WITH CABERNET PORT DEMI-GLACÉ,

Flank Steak \$17

MARINATED BEEF FLANK WITH ANCHO CHILI LIME AND BLUE AGAVE COULIS AND SRIRACHA AIOLI

Australian Rack of Lamb \$21

WITH A PINOT NOIR MUSTARD REDUCTION

Rosemary Baron of Beef \$14

ANGUS TOP ROUND ROAST SERVED WITH CRACKED PEPPER HORES RADDISH AND BURGUNDY AU JUS

Whole Turkey Breast \$14

WHOLE TURKEY BREAST PROVENCAL SEASONED AND ROASTED TO PERFECTION . SERVED WITH CRANBERRY PORT SAUCE.

Chateaubriand \$22

CHATEAUBRIAND; SEARED THEN ROASTED BEEF TENDERLOIN. CUT IN MEDALLIONS CABERNET MAPLE DEMI-GLACÉ.

Angus New York Strip \$19

ROASTED ANGUS NEW YORK STRIP SERVED ACCENTED WITH TRUE BÉARNAISE SAUCE

Prime Rib-Eye Roast \$20

PRIME RIB-EYE ROAST WITH CRACKED PEPPER, ACCENTED WITH BEEF JUS AND WHIPPED CREAM HORSERADISH

Seared Pork Tenderloin \$17

TENDERLOIN OF PORK RUBBED IN CORIANDER AND SAGE, FINISHED WITH A CALVADOS REDUCTION.

Steak and Beef...

New York, New York \$21

ANGUS NEW YORK STEAK WITH CRACKED PEPPER, HERB/GARLIC COMPOUND BUTTER ROSSETTE

Pinot Braised Short Ribs \$21

SLOWLY BRAISED FOR HOURS IN A PINOT NOIR & PORT WINE BLEND TILL TENDER ENOUGH TO EAT WITH A FORK.

Filet Minion Medallion \$25

THE BEST OF THE BEST CUT, GRILLED PERFECTLY SERVED WITH GORGONZOLA-HERB WHIPPED CRÈME AND GARLIC-HERB BUTTER ROSSETTE



Cambria Catering
& Special Events

Dinner Entrees'

Vegetarian & Vegan...

Portabella Mushroom Ravioli \$15

SERVED WITH SUN-DRIED TOMATO ALFREDO SAUCE AND FRESH BASIL GARNISH AND FRESH ROASTED ASPARAGUS

Butternut Squash Ravioli \$15

WITH BROWNED BUTTER AND SAGE SERVED WITH CHARDONNAY SAUTÉED CALIFORNIA BLEND

Grilled Portabella \$16

GRILLED PORTABELLO MUSHROOM CAPS WITH A CREAMY MARI-NARA SAUCE TOPPED WITH A BASIL GARNISH. SERVED WITH ROASTED GARLIC MASHED YUKON GOLD POTATOES AND TARRAGON ROASTED CARROTS

Romano Reggano Risotto \$16

TOPPED WITH SEARED CHANTERELLE & BROWN BEECH MUSH-ROOMS, AND ONIONS SERVED WITH FRENCH GREENS

Grilled Polenta \$16

GRILLED PARMESAN ROSEMARY POLENTA TRIANGLES WITH TRUFFLE OIL & SHAVED PARMESAN

Hand Made Manicotti \$16

HAND ROLLED OLD WORLD MANICOTTI WITH IMPORTED CHEESES AND FRESH HERBS AND POMOROLA SAUCE

Grilled Champignon Portabella \$16

GRILLED PORTABELLA MUSHROOM CAPS WITH A FIG AND RED ONION SAUCE, SERVED WITH ROASTED FINGERLING POTATOES, TARRAGON ROASTED CARROTS (VEGAN)

Vegan Gnocchi \$15

WITH SAUTÉED RED ONION, WILD MUSHROOM, FRESH HERBS WITH A MADEIRA WINE VOULETE SAUCE AND MICRO GREEN GARNISH

Eggplant & Heirloom Tomato stack \$18

STACKED WITH FINGERLING POTATOES WITH A ROASTED TOMATO AND FENNEL POMAROLA SAUCE

Vegetable Lasagna \$16

VEGETABLE LASAGNA; HOMEMADE WITH GRILLED EGGPLANT AND SPINACH

Vegan Penne \$15

SUMMER PENNE WITH YOUNG LOCAL ASPARAGUS AND LEMON TARRAGON SAUCE

Latin & Mexican...

All selections served with Spanish rice, beans, Flour & corn tortillas, guacamole, sour cream, salsa, cilantro & Onion, seared jalapeño peppers

Tequila Lime Fajitas \$13

CHICKEN OR STEAK GRILLED WITH TEQUILA AND LIME ONION AND BELL PEPPERS

Baracoa \$13

WHOLE BEEF MARINATED IN SPECIAL SPICES AND COOKED ALL DAY

Orange Spiced Carnitas \$13

SLOW ROASTED PORK IN TRADITIONAL MEXICAN HERBS AND SPICES

Carne Asada \$15

SKIRT STEAK MEAT MARINATED IN CILANTRO, LIME AND SPICES

Pollo Asada \$13

SKIRT STEAK OR CHICKEN MEAT MARINATED IN CILANTRO, LIME AND SPICES

Chicken Mole \$14

CHIPOTLE BAKED BONE-IN CHICKEN SMOTHERED IN AUTHENTIC RICH RED MOLE SAUCE

Tequila Lime Chicken \$13

MESQUITE GRILLED TEQUILA LIME MARINATED BONE-LESS CHICKEN BREASTS WITH MILD ROASTED TOMATO PASILLA CHILI SAUCE



Cambria Catering
& Special Events

Salads

GREEN SALADS SELECT ONE...

Spring Salad

Mixed spring greens and baby spinach with a Raspberry Vinaigrette, Candied walnuts, Sun-Dried Cranberries topped with Gorgonzola Cheese and Rustic Croutons

Honey-Balsamic Vinaigrette

Mixed spring Greens mixed in a Honey-Balsamic Vinaigrette with Chevre Cheese and Rustic Croutons

Country Garden Salad

Mixed Greens of Iceberg and Spring Mix with heirloom Tomatoes, Rustic Croutons and a selection of three dressings (buffet)

Southwestern

Romaine lettuce with a citrus dressing, avocado and black bean with jack cheese topped with tortilla crisps.

Caesar Salad

Fresh chopped Romaine with a Creamy Caesar Dressing, Rustic croutons and Shaved Parmesan cheese

Greek Salad

Iceberg Lettuce with fresh cut Sweet Red onions, Rustic Croutons, Capers, Calamata olives and feta cheese with vinaigrette dressing

Harvest Salad

Fall Mixed Greens, Apple and Pear slices, Cinnamon-Candied Walnuts in an Apple-cider Vinaigrette, topped with Gorgonzola Cheese and Rustic Croutons

SoCal Citrus Salad

Tossed Baby Greens with Feta, Cherries and hazelnuts in a refreshing Orange Champagne Vinaigrette

UNLEAFED SALADS ADD FOR \$1.50

-Orzo salad with mint and orange zest

-Rainbow Pasta Salad with Artichoke Hearts, Olive oil and vinegar

-Bow-tie pasta salad with pine nuts, pesto & Parmesan cheese

-Roasted Red Potato Salad with Sherry Wine Vinegar, Olive oil and Lemon

-mixed Cabbage Balsamic Vinaigrette With Pecan, Apple Juice and Raisins

-Tangy Antipasto Salad with Salami, Feta Cheese, Capers, Red Bell Peppers

- Crunchy Cashew Thai Quinoa Salad with Ginger Peanut Dressing.



Cambria Catering
& Special Events

Substitutions

Starches

WILD RICE BLEND PILAF

GARLIC MASHED YUKON BUTTER-GOLD POTATOES

PESTO WHIPPED POTATOES

TARRAGON-HERB WHIPPED POTATOES

HORSE-RADISH WHIPPED POTATOES

SUMMER WILD GRAIN

SPANISH RICE

LEMON RICE

ROASTED RED POTATOES

ROASTED NEW POTATOES

FINGERLING POTATOES*

CREAMED POLENTA

Vegetables

ROASTED PEPPERED ASPARAGUS*

JULIENNE CARROTS & WHOLE GREEN BEANS

WINE SAUTÉED CALIFORNIA BLEND VEGGIES

SNOW PEAS AND CARROTS*

TARRAGON ROASTED CARROTS WITH SHALLOTS

WHOLE GREEN BEANS W/TOASTED ALMONDS

FRENCH MARKET GREENS



Desserts

- TIRAMISU ON A BED OF CARAMEL SAUCE...\$3.95 P/P
- PRINCESS CAKE; RASPBERRY JAM, PASTRY CREAM, AND WHIPPED CREAM, COVERED WITH GREEN MARZIPAN...\$4.95
- HAND MADE LARGE DESSERT MACARONS AVAILABLE IN ASSORTED FLAVOURS...\$4.95
BLOOD ORANGE CHOCOLATE, ETHIOPIAN ESPRESSO, FRENCH LAVENDER, HAZELNUT , LEMON MERENGUE PIE, PASSION FRUIT, INTENSE CHOCOLATE, PISTACHIO, RASPBERRY, ROSEWATER, SALTED CARAMEL, VANILLA CRÈME BRÛLÉE, TIRAMISU
- BLACK FOREST CAKE WITH RASPBERRY SAUCE...\$3.50
- CHOCOLATE DIPPED CANNOLI WITH SWEET CREAMY MARSCARPONE FILLING...\$4.50
- WHIPPED CREAM AND RASPBERRY FILLED NAPOLEONS ...\$4.50
- DELICIOUS RASPBERRY CUSTARD TARTS...\$4.50
- RED VELVET CAKE WITH CREAM CHEESE WHIP\$5.50
- ASSORTED GOURMET CUPCAKES \$4.00

Services

We can provide servers for your event for set-up and clean-up etc. A minimum of 2 servers is needed regardless of the event size. Some menu choices or services will require additional servers/ chefs. Servers will include a total of 8 hours; 2hrs. of set-up, 4 hours of event time and 1/2 hour of clean-up. (only applies to counts of 75 or less).

- UNIFORMED SERVER (FOR UP TO 8 HRS.)** \$150/Per Server
- CHEF OR STATION ATTENDANT**...\$25/hr. (minimum 3 hrs.)
- BAR TENDER (4.5 HOUR OF SERVICE)**.....\$200 /4.5 hours