

# General Information

*From its beginning in 1991 DJ's California Catering has built a reputation from Santa Barbara to Los Angeles for providing prompt, dependable service and food of the highest quality. Every meal is prepared and served by an expert staff headed by Doug and Jennifer Biggs.*

## Corporate Events

*Today DJ's California Catering provides services to scores of local businesses and government agencies. Our executive lunch service involves delivery and set-up of hot or cold lunches and return pick-up of chafing dishes and other service items. Company picnics are a specialty. We offer one stop shopping for all of your picnic needs including rentals, and beverage service.*

## Wedding Receptions

*An experienced wedding consultant at DJ's California Catering will be glad to share with you the secrets to a fun and successful wedding reception. Of course, one of the first things people remember about a wedding is the food. Our list of satisfied clients attests to our success here, and we will be glad to schedule a menu tasting for your event.*

*If you're looking for a location for your reception, please let us know.*

*We have a number of beautiful locations for you.*

## Private Parties

*Whether you're planning a backyard Hawaiian luau, an open house hors d'oeuvre party or an elegant anniversary celebration, DJ's California Catering can provide the expertise and skill necessary to accomplish a successful event. Rentals of tables, chairs, china and more can be arranged for your convenience. Complete beverage services are also available.*

## Staffing

*Our professional staff ensures efficient and courteous service for your event. Rates are set per hour for servers, attendants, chefs and bartenders.*

*Joining DJ's California Catering's growing list of clients is as easy as a phone call. Doug and Jennifer will put their years of experience at your disposal to assist you in planning your next meeting or event.*

**DJ's California Catering**

(805) 389-5418

[www.djscatering.com](http://www.djscatering.com)

## Delivery

*Most of our menus can be delivered and set up at your location for self-service. We will set up the hot foods in chafing dishes and provide everything you need for buffet service. Serving dishes are picked up later by arrangement.*

## Serviceware

*Chinette style heavy paper plates, plastic flatware and paper napkins are included with all menus. Or upgrade to our elegant clear plastic serviceware for a nominal charge. For the ultimate in service, choose one of our china rental packages with glassware, stainless flatware and cloth napkin.*

## Deposits

*A deposit may be required to confirm your booking. The amount may vary depending on your event size.*

## Financing

*Final payment is due one week prior to your event unless credit has been established. For our corporate clients we offer convenient 30 day net terms.*

*All major credit cards are also accepted.*

## Insurance

*DJ's California Catering carries a minimum of \$1 million in general liability, liquor liability and workers' compensation insurance for your protection.*

## Additional Costs

*There aren't any! Your total bill will consist only of food, beverage and staffing charges plus applicable sales tax and optional gratuity. We do not charge extra for cake cutting, champagne pouring or service with a smile.*

# Breakfast

*You and your guests are sure to begin your day right  
with breakfast from DJ's California Catering.*

## Continental

*This bountiful assortment includes linen lined baskets of:*

*Warm Muffins,  
Assorted Danish and Cinnamon rolls  
Buttery Croissants  
Assortment of Warm Bagels with Cream Cheese  
Raspberry or Apple Filled Tea Cookies  
Assorted Jellies and Butter  
  
with  
Fresh Seasonal Fruit Display*

## Homestyle

*A traditional American breakfast featuring:*

***Scrambled Eggs*** with cheddar cheese

*served with:*

*Applewood Smoked Bacon and Grilled Sausage Links  
Homestyle Breakfast Potatoes  
Fresh Fruit Salad  
Assortment of Muffins and Croissants  
with Butter and Jelly  
Fresh Tomato Salsa*

***Also Available:***

*French Toast , Pancakes or Belgian Waffles  
with Maple Syrup*

## Country

*A southern favorite*

***Grilled Breakfast Steak***

*and*

***Scrambled Eggs***

*served with:*

*Breakfast Potatoes  
Assortment of Seasonal Sliced Fruits  
Warm Buttermilk Biscuits  
With Country Gravy*

## Sophisticate

*An elegant way to start the day*

***Egg Frittata***

*Baked omelet filled with garden  
vegetables, Swiss and cheddar cheeses*

*served with:*

*Grilled Virginia Ham and Applewood Smoked Bacon  
Seasonal Sliced and Whole Fruits  
Assortment of Muffins, Croissants,  
and Bagels with Cream Cheese*

## South of the Border

*The way vaqueros start their day*

***Scrambled Eggs*** with peppers and onions

*served with:*

*Mexican Style Rice  
Grilled Bacon and Chorizo  
Fresh Fruit Salad  
Mexican Pastries and Flour Tortillas  
Fresh Tomato Salsa*

## Breakfast Burrito

*Warm Flour Tortilla Filled with Scrambled Eggs,  
Grilled Potatoes, Cheddar and Jack Cheeses,  
Chopped Tomato and Cilantro  
and*

*Your Choice of Bacon, Sausage or Vegetarian Style*

*served with:*

*Fresh Fruit Salad and  
Fresh Tomato Salsa*

## Beverages:

*Complete your breakfast with optional beverage service*

***Gourmet Coffee, Decaffeinated Coffee and Hot Tea***

*With paper coffee cups, cream, and sugar*

***Assortment of Bottled Juices***

*and/or Bottled Water*

# Salads

Our freshly made salads are perfect for a luncheon meeting, baby shower or light buffet.

## Asian Chicken Salad

Shredded lettuce and Napa cabbage with sesame chicken breast, fresh mushrooms, carrots, Mandarin oranges, roasted almonds and crunchy Asian noodles; with our homemade ginger spiced sesame dressing served on the side.

*Served with:*

Fresh Fruit Salad and Sweet Island Bread  
with Butter

## BBQ Chicken Chopped Salad

Chopped lettuces, whole kernel corn, carrots, black beans, crispy tortilla strips, Monterey Jack cheese, tomato and cucumber with Buttermilk Ranch Dressing and BBQ sauce. Mesquite grilled barbecue chicken breast on the side.

*Served with:*

Fresh Fruit Salad or Italian Pasta Salad  
Freshly Baked Wheat, Sourdough and French Rolls  
with Butter

## Chicken Caesar Salad

Crisp romaine lettuce and homemade garlic croutons topped with freshly grated Parmesan cheese; grilled chicken breast served on the side

*Served with:*

Fresh Fruit Salad or Italian Pasta Salad  
Freshly Baked Wheat, Sourdough and French Rolls  
with Butter

## Soup and Salad

Choose one of the salads above and add one of our freshly made soups:

Boston Clam Chowder, Creamy Chicken and Wild Rice,  
Chicken Noodle, and Minestrone

## Boxed Lunch

For lunch on the go or efficient service of large groups. Includes a freshly made sandwich, tri-color pasta salad, individual bag of chips, and a pickle spear. Served in a clear 3-compartment container with hinged lid. Add a freshly baked cookie and soft drink to complete your lunch.

# Platters

Perfect for any size event. Order per person

## Luncheon Sandwich Platter

Selection of Roast Turkey, Roast Beef, Virginia Ham, Albacore Tuna and Vegetarian Sandwiches made on an assortment of breads. Served smartly arranged on a platter for quick and easy buffet service. Mayonnaise and mustard are served on the side.

## Deli Platter

A bountiful arrangement of sliced Roast Turkey, Roast Beef, Virginia Ham and Albacore Tuna Salad, Swiss and Cheddar cheeses; Served with assorted breads, with leaf lettuce, sliced tomato, avocado, alfalfa sprouts and condiments

## Croissant Sandwich Platter

Rich buttery croissant sandwiches with Roast Turkey, Roast Beef, Virginia Ham, Albacore Tuna and Vegetarian, beautifully arranged on a platter with mayonnaise and mustard served on the side

## Focaccia Sandwich Platter

We start with freshly baked Italian flat bread, Add herbed mayonnaise and a selection of roasted meats and toppings for a unique and delectable luncheon meal

## Gourmet Wraps Platter

Classic Chicken Caesar, Smoked Turkey with Tomato, Steak and Cheese, Albacore Tuna, and Garden Vegetable Wrapped in colorful flavored gourmet tortillas. These are a wonderful alternative to sandwiches.

## All platters served with:

Your choice of two of the following:

Fresh Fruit Salad;  
Herb Potato Salad;  
Tri-color Italian Pasta Salad;  
Macaroni Shell Salad;  
Individual Bags of Chips

Also included: Relish Bowl with Pickles, Carrots and Black Olives

# Hors d'oeuvres

Delight your guests with a selection of these wonderful tidbits.

## Hot Selections

### **Grilled Chicken Breast Skewers**

Choose Teriyaki, Spicy Thai with Mango Salsa, or Grilled Herb

### **Hickory Barbecue Wing Drumettes**

### **Buffalo Fire Wings**

with Roquefort Dip

### **Grilled Gourmet Chicken Sausages**

Spicy Andouille, Cinnamon Apple, and Sweet Italian

### **Stuffed Baked Potato Skins**

Petite Red Bud Potatoes

Stuffed with Applewood Smoked Bacon and Cheese with Sour Cream

### **Baked New Potatoes**

with Sour Cream and Caviar or Chives

### **Grilled Lemon Herb Shrimp Skewers**

### **Alaskan Snow Crab Dip**

with Crackers

### **Sea Scallops Wrapped with Bacon**

### **Coconut Shrimp**

With Mango Chutney Dipping Sauce

### **Alaskan King Crab Legs**

Served Split with Drawn Butter

### **Homemade Boston Clam Chowder**

in Sourdough Bowls

### **Warm Stuffed Mushroom Caps**

with Spinach and Italian Cheeses or Alaskan Snow Crab

### **Glazed Marinated Mushrooms**

Spiced with Worcestershire and Tabasco- Served Hot

### **Petite Meatballs**

Your Choice of Sweet & Sour, Swedish, or Marinara

### **Beef Bok Choy on Wonton Toast**

Julienne Strips of Marinated Beef and Asian Vegetables on a Crisp Wonton Toast

### **Chinese Egg Rolls**

Vegetarian with Hot Mustard and Sweet & Sour

### **Bruschetta**

Choose Tomato, Fresh Basil and Garlic or Artichoke Heart and Wild Mushroom

### **Grilled Quesadillas Triangles**

with Grilled Lime Chicken or Spicy Cheese

### **Spicy Chili and Cheese Dip**

### **Taquitos**

Choose Beef or Chicken

### **Individual Quiche**

### **Spanakopita**

Fillo Triangles Filled with Spinach and Feta cheese

### **Roasted Turkey Breast and Honey Roast Ham**

with Spicy Mustards

### **Assorted Hot Pastas**

Bite sized pastas make an excellent addition to an hors d'oeuvre buffet

## Cold Selections

### **Chicken Pesto Baskets**

Petite Fillo Cups Filled with Shredded Rotisserie Roasted Chicken Breast in our House Made Pesto with Cranberry Raisin Garnish

### **Beef Tenderloin Canapés**

Toasted Baguette Round topped with sliced beef tenderloin and creamed horseradish

### **Cucumber Rounds**

Topped with Your Choice of

Chicken Salad, Smoked Salmon Mousse, or Roasted Red Pepper Mousse

### **Jumbo Shrimp Display**

with Cocktail Sauce

### **Ginger Soy Shrimp**

Wrapped in Snow Pea

### **California Sushi Rolls**

with Wasabe and Ginger

### **Seared Ahi Tuna**

With Citrus Ginger Sauce

### **Smoked Salmon Canapés**

Toasted Baguette Round with Nova Salmon, and Herbed Cream Cheese with Fresh Dill and Dijon

### **Dill Croustade with Citrus Smoked Salmon**

Nova Salmon on Puff Pastry Round with Caviar and Crème Fraiche

### **Maple Glazed Duck Breast**

On Sweet Potato Gaufrette

### **Fresh Roasted Asparagus Crustini**

With Parmesan and Aged Balsamic

### **Shepherd's Bread with Spinach Dip**

### **Fresh Tomato Salsa, Guacamole and Chips**

### **Shot Glass of Chilled Strawberry Cream Soup**

With Chocolate Madeleine

### **Traditional Deviled Eggs**

Add Caviar Garnish Upon Request

### **Buffalo Mozzarella Caprese**

Sliced Roma Tomato with Fresh Tomato and Basil

### **Ripe Melon or Asparagus Tips**

Wrapped with Prosciutto Ham

### **Petite Mango and Avocado Baskets**

Petite Fillo Cups Filled with Haas Avocado and Colorful Citrus Mango Salsa

### **Endive Spears**

With fresh tomato and Gorgonzola

### **Domestic and Imported Cheese Display**

With Crackers

### **French Brie**

Choose Caramelized with Pecans or Baked in Puff Pastry

### **Petite Finger Sandwiches**

### **Pinwheel Sandwich Rolls**

### **Fresh Seasonal Fruit and Berry Display**

### **Garden Vegetable Display**

with Dip

# Hors d'oeuvre Buffets

*These selections work well for a wedding reception, open house or anytime the situation calls for a meal without available seating.*

## Picture Package

*This assortment is just right for guests at a reception while the wedding party has their pictures taken or any occasion before a full course meal.*

### **Domestic and Imported Cheese Display**

*Including Baked French Brie en Croute with Crackers*

### **Fresh Season Fruit and Berry Display**

#### **Freshly Cut Garden Vegetables**

*with herb buttermilk dip*

## Garden Buffet

*This wonderful hors d'oeuvre display features:*

### **Warm Carved Roasted Turkey Breast and Honey Roasted Ham**

*with baguettes and an assortment of spicy mustards*

### **Petite Sweet and Sour Meatballs**

### **Domestic and Imported Cheese Display**

*Including Baked French Brie en Croute with Crackers*

### **Fresh Season Fruit and Berry Display**

#### **Freshly Cut Garden Vegetables**

*with herb buttermilk dip*

### **Shepherd's Bread with Spinach Dip**

## Eclectic

*Hors d'oeuvre buffets are only limited by imagination*

### **Jumbo Shrimp Display**

*with Cocktail Sauce*

### **Pasta Porcini**

*with Grilled Chicken Breast and Fusilli pasta in a Light Cream Sauce*

### **Warm Stuffed Mushroom Caps**

*with Spinach and Italian Cheeses*

### **Bruschetta**

*with Tomato, Fresh Basil and Black Olive*

### **Stuffed Baked Potato Skins**

*Petite Red Bud Potatoes*

*Stuffed with Applewood Smoked Bacon and Cheese with Sour Cream*

### **Alaskan Snow Crab Dip**

*with Crackers*

### **Domestic and Imported Cheese Display**

*Including Baked French Brie en Croute with Crackers*

### **Fresh Season Fruit and Berry Display**

## California Grill Buffet

*This fresh selection includes:*

### **Grilled Herb Chicken Breast Skewers**

*With Roma Dipping Sauce*

### **Grilled Lemon Herb Shrimp Skewers**

*with Lemon Butter Sauce*

### **Classic Caesar Salad**

*with homemade garlic croutons and freshly grated Parmesan*

### **Pesto Pasta Salad**

*with broccoli florets*

### **Baked French Brie en Croute**

*With Crackers*

### **Fresh Fruit and Berry Display**

### **Baskets of Baguettes, Breads and Rolls**

## Caribbean Island

### **Coconut Shrimp**

*With Island Dipping Sauce*

### **Spicy Grilled Chicken Skewers**

*With Fresh Mango Salsa*

### **Glazed Marinated Mushrooms**

*Spiced with Worcestershire and Tabasco- Served Hot*

### **Petite Sweet and Sour Meatballs**

### **Fresh Tropical Fruit Display**

### **Black Bean Lime Hummus**

*With Banana and Tortilla Chips*

### **Zesty Crab Salad**

### **Cornbread Muffins**

*With Honey Butter*

## Create Your Own...

*Feel free to select your favorite appetizers to create a unique menu that suits your style and tastes!*

## Ice Sculptures:

*For a truly spectacular display add one of our custom ice sculptures including: Bride and Groom, Jumping Dolphin, and Graceful Swan.*

## Gourmet Specialties

The following menus will impress even the most demanding guests at your wedding reception, Christmas party, or gala event.

All menus are served with your choice of side dishes listed in the Accoutrements section on the following page.

### Beef

*Certified Angus beef, the highest quality available*

#### **Roast Prime Rib**

*Served au jus with creamed and freshly ground extra hot horseradish*

#### **Whole Roasted Aged New York Strip**

*Carved to order and accompanied with green peppercorn sauce*

#### **Whole Roasted Aged Filet Mignon**

*Carved to order with black peppercorn cognac mustard sauce*

#### **Grilled Steak**

*New York Strip, Filet Mignon or Rib-eye seasoned with cracked pepper and grilled to perfection*

#### **Grilled Sirloin Tri-Tip**

*Marinated in our special blend of spices and served in its own juices— our most popular beef choice*

#### **Grilled Teriyaki Skirt Steak**

*Tender skirt steak marinated in teriyaki glaze and grilled over mesquite wood*

#### **Caribbean Jerk Beef**

*Thin steak seasoned with a unique blend of island spices*

#### **Steamship Round**

*Top round of beef roasted medium-rare and carved to order au jus with creamed and freshly ground horseradish*

#### **Pot Roast**

*Tender chuck roast slow roasted with carrots and caramelized onions— perfect paired with our creamy mashed potatoes*

#### **Meatloaf**

*An old family recipe with each portion individually baked*

#### **Carne Asada**

*Thinly sliced marinated grilled steak*

### Chicken

#### **Mushroom Chicken**

*Boneless and skinless breast topped with whole sautéed mushrooms in a light cream sauce*

#### **Chicken Teriyaki**

*Topped with a grilled fresh pineapple wedge*

### Chicken

*Fresh California grown premium*

#### **Chicken Provencal**

*Boneless breast topped with artichoke hearts, fresh tomato, basil and black olive in a light cream sauce*

#### **Grilled Mediterranean Herb Chicken**

*Boneless breast grilled with fresh herbs then topped with diced Roma tomato, fresh basil and black olive salsa*

#### **Chicken Marsala**

*Boneless and skinless breast with fresh mushrooms in a rich Marsala wine sauce*

#### **Chicken Piccata**

*Boneless breast with lemon sauce, mushrooms, and capers*

#### **Chicken Parmesan**

*A boneless breast breaded and baked, topped with fresh tomatoes, fresh basil and melted mozzarella cheese*

#### **Mango Chicken**

*Grilled boneless breast topped with colorful citrus mango salsa*

#### **Grilled Cajun Chicken**

*Boneless breast with our fiery blend of Cajun seasonings, topped with roasted peppers*

#### **Rotisserie Roasted Chicken**

*Whole chicken pieces roasted with fresh herbs to “fall off the bone” tenderness*

#### **Spicy Citrus Chicken**

*Whole chicken pieces marinated in Southwestern spices and fresh lime juice*

#### **Oven-Fried Chicken**

*Whole chicken pieces lightly battered and oven fried for a light and healthier alternative to deep-frying*

#### **Barbecue Chicken**

*Choose whole chicken pieces or boneless chicken breast grilled to perfection with our famous barbecue sauce*

#### **Chicken California**

*Boneless breast stuffed with Haas avocado, tomato, Mozzarella cheese and fresh basil in Roma Pink Sauce*

#### **Chicken Fontina**

*Boneless breast stuffed with fresh spinach, Mozzarella and Gorgonzola cheeses in champagne cream sauce*

#### **Traditional Stuffed**

*Boneless breast with herb bread stuffing and sautéed mushrooms in cream sauce*

## **Gourmet Specialties**

*(continued)*

### **Lamb**

#### **Roast Leg of Lamb**

*Seasoned with Garlic and Fresh Herbs  
Served in Natural Gravy*

#### **Grilled Lamb Chops**

*Tender Loin Chops in a Mint Port Wine Demi-glace*

#### **Roasted Rack of Lamb**

*with Red-currant Cabernet sauce*

### **Pork**

#### **Boneless Pork Loin**

*Lean Medallions in a Rich Mushroom Demi-glace*

#### **Loin Pork Chops**

*Mustard and Herb Encrusted with Roasted Shallots  
and Zinfandel Jus*

### **Seafood**

*Shipped daily from our local supplier*

#### **Alaskan Halibut**

*The Highest Quality Fresh Halibut,  
Served Grilled with Lemon Butter Sauce*

#### **Grilled Salmon**

*Choose: Teriyaki, Pesto Encrusted or  
Champagne Cream Sauce*

#### **Grilled Swordfish**

*Grilled over Texas Mesquite and Topped  
with Fresh Mango Salsa*

#### **Chilean Sea Bass**

*Grilled Fillet with Lemon Cream Sauce*

#### **Tilapia Veracruz**

*Breaded and Topped with Salsa of Capers, Peppers,  
Olives, and Red Chilis*

#### **Blackened Tilapia**

*in an Aged Balsamic Vinegar and  
Roasted Shallot Reduction*

#### **Grilled Jumbo Shrimp**

*Skewered and Grilled with Fresh Lemon and Cracked  
Pepper, Served with Lemon Butter Sauce*

## **Accoutrements**

*Your choice of one of each of the following side dishes  
is included with the price of your main course entree*

### **Salads**

**Tossed Garden Salad** *crisp Romaine lettuce with sliced  
cucumber, Roma tomato, red cabbage and black olives with  
Ranch and Italian dressings served on the side*

**Classic Caesar** *hearts of Romaine with homemade  
garlic croutons and shredded Parmesan cheese*

**Mixed Baby Lettuces** *with candied walnuts and  
crumbled Gorgonzola with balsamic vinaigrette dressing*

**Baby Spinach Salad** *with applewood smoked bacon and  
sliced boiled ranch eggs and vinaigrette dressing*

### **Starches**

**Roasted Red Bud Potatoes**

**Garlic Mashed Potatoes**

**Creamy Mashed Potatoes with Cravy**

**Lo Carb Cauliflower Mashed Potatoes**

**Au Gratin Potatoes**

**Baked Idaho Potatoes**

*with Butter, Sour Cream and Chives*

**Seasoned Long Grain and Wild Rice Medley**

**Rice Pilaf**

**Steamed Jasmine Rice**

*Or*

**Your Choice of Hot Pastas from Our Italian Faire Menu**

### **Vegetables**

**Freshly Steamed Vegetables**— *Medley of Green Beans,  
Zucchini, Cauliflower, Carrots, and Yellow Squash*

**Mesquite Grilled Vegetables**— *Medley of Asparagus,  
Roma Tomato, Zucchini, Yellow Squash, and Eggplant*

**Buttered Whole Kernel Corn**

### **Breads**

**Assortment of Wheat, Sourdough and French rolls**  
*with Butter*

**Parmesan Garlic Bread**

**Sliced Sweet Hawaiian Bread**

*with Butter*

**Foccacia bread**

*with Butter*

**French Baguette**

*with Butter*

# *Fiesta Mexicana*

Try one of our menus from south of the border for an authentic taste experience.

## Fajitas

Seasoned with our own blend of spices and grilled to perfection

### **Steak, Chicken and/or Shrimp**

with fresh tomatoes, peppers and onions

served with:

Tossed Garden Salad with Ranch and Italian Dressings

Choose Mexican Style Rice

or Cold Lime Marinated Rice Salad

Choose Black, Refried, or Ranch Style Beans

with

Fresh Tomato Salsa and Guacamole

Shredded Cheese and Sour Cream

Flour Tortillas and Corn Tortilla Chips

## Enchiladas

Topped with our spicy red sauce or green chili sauce,  
Jack and Cheddar cheeses,  
sliced black olives and green onions

### **Chicken, Cheese and/or Beef**

served with:

Tossed Garden Salad with Ranch and Italian Dressings

Mexican Style Rice

Choose Black, Refried, or Ranch Style Beans

Fresh Tomato Salsa, Sour Cream

and Corn Tortilla Chips

## Carnitas

Slow roasted pork with our traditional blend of spices  
and/or

### **Carne Asada**

Grilled marinated steak

served with:

Flour and Corn Tortillas

Tossed Garden Salad with Ranch and Italian Dressings

Mexican style rice

Choose Black, Refried, or Ranch Style Beans

Fresh Tomato Salsa, Guacamole, Sour Cream

and Tortilla Chips

## South of the Border Barbecue

### **Grilled Tri-Tip**

and

### **Citrus Marinated Grilled Chicken**

served with:

Tossed Garden Salad with Ranch and Italian Dressings

Mexican Style Rice

Ranch Style Chili Beans

Flour Tortillas

Parmesan Garlic Bread

Fresh Tomato Salsa

## Taco Bar

Prepare your taco just as you like,  
DJ's California Catering does the rest

## **Seasoned Grilled Chicken, and Shredded Beef**

served with:

Soft Flour and Crunchy Corn Taco Shells

Mexican Style Rice

Refried Beans

with

Fresh Tomato Salsa and Guacamole

Shredded Cheese and Sour Cream

and Corn Tortilla Chips

## Southwestern Quesadilla Bar

On site grilling by our quesadilla chef is required

### Grilled to Order

Spicy Lime Marinated Chicken

Grilled Carne Asada

Bay Shrimp

Black Beans and Sweet Corn

Cheddar and Jack Cheeses

Diced Tomato, Red Onion, Fresh Cilantro

Pico de Gallo, Fresh Tomato Salsa, Guacamole  
and Sour Cream

Tortilla Chips

## Tamales

Traditional tamales wrapped in corn husks, priced per dozen

Choose:

Beef, Chicken, and Cheese with Green Chili

# Italian Faire

*All of our dishes are prepared fresh from the highest quality ingredients and the freshest local produce.*

## Baked Lasagna

*Choose Spicy Italian Sausage and Beef*

*and/or*

*Spring Vegetables with Mushrooms*

*served with:*

*Tossed Garden Salad with Ranch and Italian Dressings  
Parmesan Garlic Bread*

## Chicken Parmesan

*A boneless breast breaded and baked, topped with fresh tomatoes,  
fresh basil and melted mozzarella cheese*

*served with:*

*Choose*

*Penne Mozzarella Pasta*

*Or*

*Pasta Primavera*

*with*

*Tossed Garden Salad with Ranch and Italian Dressings  
Freshly Baked Wheat, Sourdough and French Rolls  
with Butter*

## Rotisserie Roasted Chicken

*An excellent choice that's economical too*

*served with:*

*Choose*

*Penne Mozzarella Pasta*

*Or*

*Pasta Primavera*

*with*

*Tossed Garden Salad with Ranch and Italian Dressings  
Freshly Baked Wheat, Sourdough and French Rolls  
with Butter*

## Grilled Mediterranean Herb Chicken

*Boneless breast seasoned with fresh herbs and  
topped with bruschetta salsa*

*served with:*

*Penne Mozzarella Pasta*

*with*

*Tossed Garden Salad with Ranch and Italian Dressings  
Freshly Baked Wheat, Sourdough and French Rolls  
with Butter*

## Pastas

*served with:*

*Tossed Garden Salad with Ranch and Italian Dressings  
Assortment of Freshly Baked Rolls with Butter  
and Freshly Grated Parmesan Cheese*

### Pasta Porcini

*Grilled chicken and Porcini mushrooms with Fusilli pasta  
in a light cream sauce*

### Cheese Tortellini Carbonara

*with grilled bacon and chopped ham with fresh herbs in a  
Pinot Grigio cream sauce*

### Penne Mozzarella

*Fresh tomato and basil in a tomato-cream pink sauce.  
Prepared with or without chicken*

### Pollo la Vera

*Marinated chicken, sundried tomatoes, herbs, garlic and  
olive oil with Bowtie pasta*

### Pasta Puttanesca

*Penne pasta in a spicy tomato and caper sauce (vegan)*

### Pasta Primavera

*Fresh sautéed vegetables, herbs and garlic with bowtie  
pasta in an authentic Marinara sauce (vegan)*

### Ravioli

*Choose chicken and Portobello mushroom with cream sauce  
and/or spinach and cheese in vodka sauce*

### Tagliatelle Bolognese

*Ribbons of pasta tossed with seasoned ground beef and  
herb tomato sauce*

### Spaghettini with Meatballs

*with Marinara sauce*

### Grilled Shrimp

*Broccoli, fresh tomato, basil and garlic with Fusilli pasta*

### Grilled Sausage

*Spicy Italian sausage and peppers  
in Marinara sauce with Penne pasta*

# Barbecue Specialties

Whether you're planning a luncheon meeting for 10, a wedding for 200 or a company picnic for 2000. DJ's barbecue specialists will prepare a feast that will have your guests raving!

## Santa Maria Style

Grilled over a combination of California Red Oak and Texas Mesquite

### **Tri-Tip, Chicken or Ribs**

or a combination of these meats

*served with:*

Tossed Garden Salad with Ranch and Italian Dressings

Herb Potato Salad

Barbecue Baked Beans

Parmesan Garlic Bread

Fresh Tomato Salsa

\*grilled Vienna beef hot dogs are also available for the kids\*

## California Gourmet

A light and healthful menu in the California tradition

**Grilled Mediterranean Herb Chicken Breast** topped with Roma tomato, fresh basil and black olive salsa

**Grilled Tri-Tip** with our unique blend of seasonings

*served with:*

Tossed Garden Salad or Classic Caesar Salad

Roasted Red Bud Potatoes

Grilled Spring Vegetable Medley

Freshly Baked Wheat, Sourdough and French Rolls

with Butter

## South of the Border Barbecue

### **Grilled Tri-Tip**

and

### **Citrus Marinated Grilled Chicken**

*served with:*

Tossed garden salad with Ranch and Italian dressings

Mexican Style Rice

Ranch Style Chili Beans

Flour Tortillas

Parmesan Garlic Bread

Fresh Tomato Salsa

## Custom

Create an original menu or add to one of the menus above with these favorites:

**Fresh Fruit** seasonal fruits served as a salad or beautifully arranged on a silver tray

**Grilled Vegetables** may include zucchini, yellow squash, asparagus, Roma tomatoes, corn on the cob and more...

**Baked Idaho Potatoes** with Butter, Sour Cream and Chives

**Grilled Sausages** Spicy or Sweet Italian Sausages, Louisiana Hot Links, and Spicy Andouille

**Grilled Seafood** shrimp, swordfish, halibut or salmon make a great addition to any menu.

**Grilled Steaks**- New York Strip, Filet Mignon, or Rib-eye, USDA certified Angus beef grilled to melt in your mouth.

## Backyard Barbecue

**Grilled Angus Beef Hamburgers**

**Vegetarian Gardenburgers**

And

**Vienna All Beef Hot Dogs**

*served with:*

Cole Slaw

Barbecue Baked Beans

Homestyle Potato Salad

Leaf Lettuce, Sliced Tomato, and Onion

Sliced Cheddar Cheese

Pickle Relish And Condiments

## Service Options

**Have grill, will travel...**

DJ's California Catering offers a variety of service options for your barbecue party. For smaller groups we offer a convenient drop of service. In addition you may choose to have a server stay to assist in the service of your buffet.

Or for the ultimate in service we will bring our mesquite- wood burning grill and

**Fire it up!**

# Theme Parties

*If a theme party suits your fancy, these menus are for you!*

## Hawaiian Luau

*A bountiful buffet decorated with palm fronds, coconuts, pineapples, seashells and more...*

### **Kalua Pork**

*The traditional Hawaiian favorite, pit roasted for over 20 hours*

### **Teriyaki Chicken**

*boneless marinated breast  
with grilled pineapple wedge topper*

### **Beef Ribs** (optional)

*grilled with sweet and sour glaze*

*served with:*

*Tossed Garden Salad with Hawaiian Ginger-Soy Dressing*

*Fresh Tropical Fruit Salad*

*Freshly Steamed Vegetable Medley*

*Steamed Jasmine Rice*

*Sliced Hawaiian Bread with Butter*

## Tropical Buffet

*Escape to the Islands with this variation of our Hawaiian Luau*

### **Grilled Teriyaki Skirt Steak**

*Tender skirt steak marinated in teriyaki glaze and grilled over mesquite wood. Served thinly sliced.*

### **Mango Chicken**

*Grilled boneless breast topped with a colorful citrus mango salsa*

*served with:*

*Tossed Garden Salad with Hawaiian Ginger-Soy Dressing*

*Fresh Tropical Fruit Salad*

*Freshly Steamed Vegetable Medley*

*Steamed Jasmine Rice*

*Sliced Hawaiian Bread with Butter*

## St. Patrick's Day Buffet

**Corned Beef Brisket** served sliced

**Baked Chicken** whole roasted seasoned pieces

*served with:*

*Savoy Cabbage and Freshly Steamed Vegetables*

*Mashed Potatoes with Gravy*

*Freshly Baked Rolls with Butter*

## Holiday Feast

*A traditional American holiday meal*

### **Roasted Turkey Breast**

*with Gravy*

### **Honey Roasted Ham**

*Carved and served in its own juices*

*served with:*

*Creamy Mashed Potatoes*

*Sweet Potatoes with Brown Sugar Glaze*

*Herb Bread Stuffing*

*Freshly Steamed Vegetable Medley*

*Freshly Baked Wheat, Sourdough and French Rolls*

*Whole Cranberry Sauce*

## All American

*An all-time favorite*

### **Meatloaf**

*An old family recipe with each portion individually baked*

### **Baked Chicken**

*Whole pieces tender and juicy*

*Served with:*

*Tossed Garden Salad with Ranch and Italian Dressings*

*Mashed Potatoes with Gravy*

*Freshly Steamed Vegetable Medley*

*Freshly Baked Rolls*

*with Butter*

## Baked Potato Bar

*Jumbo Idaho Baked Potatoes*

*served with:*

*Chili*

*Freshly Steamed Broccoli*

*Chopped Applewood Smoked Bacon*

*Aged Cheddar Cheese Sauce*

*Shredded Cheddar Cheese*

*Fresh Tomato Salsa*

*Butter, Sour Cream and Chives*

*Tossed Garden Salad with Ranch and Italian Dressings*

*Assortment of Freshly Baked Rolls*

*with Butter*

# Theme Parties

*More ideas for your event!*

## English Tea

*Elegant and Sophisticated*

### **Tea Sandwiches**

*Egg Salad, Chicken Salad, Salmon Salad  
and Traditional Cucumber*

### **Scones**

*with Strawberry Jam, Lemon Curd and Clotted Cream*

*served with:*

*Raspberry Filled Tea Cookies  
Petite Lemon Meringue Tarts and  
Fudge Brownie Triangles  
Assortment of Fine English and Herbal Teas*

## Shower

*The perfect assortment for you next bridal or baby shower*

### **Asian Chicken Salad**

*Shredded lettuce and Napa cabbage with sesame chicken  
breast, fresh mushrooms, carrots, Mandarin oranges,  
roasted almonds and crunchy Asian noodles; with our  
homemade ginger spiced sesame dressing served on the side*

### **Croissant Sandwiches**

*Rich buttery croissant sandwiches with Roast Turkey,  
Roast Beef, Virginia Ham, Albacore Tuna and  
Vegetarian, beautifully arranged on silver trays  
with mayonnaise and mustard served on the side*

*served with:*

*Fresh Seasonal Fruit and Berry Display  
Pesto Pasta Salad with Broccoli Florets  
Garden Vegetable Display with Dip*

## Greek Feast

### **Roast Leg of Lamb**

*with rosemary and garlic*

### **Roast Chicken**

*with Mediterranean herbs and spices*

*served with:*

*Greek Salad with Feta Cheese and Kalamata Olives  
Taboule Salad  
Spanakopita  
Greek Vegetable Medley  
Pita Bread and Freshly Baked Rolls*

## Champagne Brunch

*A wonderful breakfast-lunch combination*

### **Roast Turkey and Roast Beef**

*Served chilled, sliced on platters*

### **Egg Frittata**

*A baked omelet filled with garden  
vegetables, Swiss and Cheddar cheeses*

*served with:*

*Grilled Applewood Smoked Bacon and Virginia Ham  
Homestyle Potatoes with Grilled Onions  
Fresh Seasonal Fruit and Berry Display  
Tri-Color Italian Pasta Salad  
Muffins, Croissants and Bagels  
with cream cheese*

## Pasta Bar

*The pasta bar can double as the food and the entertainment  
at your party as our chefs prepare your favorite  
pasta dish to order while you watch.*

### **Penne, Bowtie, and Fusilli Pastas**

*with*

**Marinara, Pesto and Alfredo Sauces**

**Additions:**

*Herbed Chicken Breast, Spicy Italian Sausage, and Shrimp  
Fresh Vegetables, Peppers, Mushrooms, and  
Sun-dried Tomatoes  
Fresh Herbs, Garlic and Freshly Grated Parmesan*

**Plus:**

### **Mixed Gourmet Baby Lettuces**

*With Candied Walnuts and Crumbled Gorgonzola Tossed  
With Balsamic Vinaigrette*

### **Assortment of Freshly Baked Italian Rolls**

*with Butter*

## **Did you know...?**

*There is no limit to the options available to you. If you  
have a party theme or menu in mind please let us know.  
Our talented team of event professionals will work with  
you to produce the event of your dreams!*

# Desserts

Choose one of our fabulous desserts for the perfect final touch to any menu.

**Freshly Baked Cookies** a gourmet assortment of chocolate chip, oatmeal raisin, double fudge, white chocolate pecan, butter sugar, chocolate macaroon, chocolate chunk with peanuts, and English toffee

**Fudge Brownies** baked from scratch, available a la mode

**Lemon Bars** luscious lemon custard on a light pastry crust

**Gourmet Bars** assortment of berry cheesecake, brownie cheesecake, butter brickle blondies, and carrot bars

**Rice Krispie Treats** homemade from scratch, Choose traditional or with M&M candies

**Frosted Sheet Cake** your choice of carrot, chocolate fudge, German chocolate, and banana— an economical choice

**Baklava** layers of buttery fillo with pecans, hazelnuts, walnuts, brown sugar, and honey

**Dipped Strawberries** the best local long stem berries dipped in chocolate (seasonal)

**Strawberry Shortcake** fresh local berries with butter pound cake and hand-whipped, sweetened cream on the side

**Tiramisu** lady fingers infused with Italian espresso and rum, layered with cream and topped with shaved chocolate

**Double Chocolate Fudge Cake** a chocolate lover's delight with this light and dark chocolate two layer cake

**New York Cheesecake**— a classic favorite, also available in various flavors

**Chocolate Raspberry Torte** white and dark chocolate fudge with brownie crust and raspberry puree

**Country French Apple Torte** crisp cinnamon apples in a buttery pastry shell

**24 Karat Cake** three layer carrot cake worth its weight in gold

**Freshly Baked Pie** apple, pecan, blueberry, and pumpkin with whipped cream or a la mode

**Flan** traditional Mexican custard with caramel sauce

**Hawaiian Treat** white chocolate macadamia nut cookie with vanilla ice cream and Maui pineapple

**Hot Fudge Sundae** vanilla ice cream topped with thick hot fudge, whipped cream, nuts and cherries. Also, ask about a make-your-own sundae bar for your next event!

**Root Beer Float** a traditional favorite with A&W rootbeer and French vanilla ice cream

**Peach Cobbler** served warm with vanilla ice cream, this Family recipe must be sampled at least once in a lifetime

**Apple Cobbler** same as above, with apples of course!

## Chocolate Fountain

Energize your next event with a spectacular fountains cascading with warm Belgian chocolate

**Packages include:**

4-Tier Fountain with Premium Dark Belgian Chocolate

**Dipping Items:**

Pretzels

Rice Krispie Treats

Lady Finger Cookies

Marshmallows

Brownie Triangles

Strawberries

Sliced Bananas

Blueberries

Cherries

Pineapple

## Beverages

**Soft Drinks** assorted diet and regular canned sodas

**Juices** orange, apple, grapefruit, tomato, cranberry

**Coffee** regular and decaffeinated, house and gourmet blends

**Tea** assortment of gourmet and herbal teas, iced or hot

**Water** mineral and non-carbonated bottled waters

**Snapple** assortment of flavors available

**Punch** strawberry/raspberry, orange/pineapple and lemonade

## Alcohol Bar Service

Hosted or non-hosted full bar or beer and wine service are available. Bartenders are also available at an hourly rate. Please phone for details.

# Rentals

*As a full service caterer, DJ's California Catering can assist you with all your rental needs.*

## China Rental Packages

*The following china service rental packages have been arranged for your convenience, prices are set per person.*

*China packages can be modified to suit your needs.*

### Package I

*Seated service*

*Dinner, Salad, Bread, and Dessert Plates, Flatware, Water Glass, Wine or Champagne Glass, Coffee Cup and Saucer, Cloth Napkin*

### Package II

*Buffet service*

*Dinner Plate, Dessert Plate, Flatware, Water Glass, Wine or Champagne Glass, Cloth Napkin*

### Package III

*Basic service*

*Dinner Plate, Fork, Knife, Cloth Napkin*

*\*Please refer to our price list for current prices for these packages.*

## Canopies and Tents

*DJ's California Catering can arrange for tenting for your special event. Canopies range in size by 10X10' increments to accommodate any sized event.*

*White, clear, and French window sidewalls are available.*

*Please phone to discuss all of the options available.*

## Market Umbrellas

*With wood pole and canvas top*

## Lighting

## Audio/Visual

## Dance Floor

*Elegant Oak Parquet  
in an unlimited choice of sizes*

## Staging

*4X4' sections with 1' or 4' risers*

## Additional Items

*DJ's California Catering can arrange for the rental and delivery of most event necessities including:*

### Dining Tables

*36" round (seats 4)*

*48" round (seats 6-7)*

*60" round (seats 8-10)*

*72" round (seats 10-12  
and*

*36" Round Pedestal Cocktail Tables*

*6' and 8' rectangular banquet/buffet tables*

### Tablecloths

*DJ's California Catering offers linens in a rainbow of colors and myriad of fabrics*

### Dining Chairs

*Choose:*

*White Wedding Folding Chairs with Padded Seat*

*White Resin Plastic Bistro Chairs*

*Elegant Chiavari Chairs with Padded Seat*

### Portable Heaters

### Portable Bar

### Wedding Archway

### Aisle Runner

### Punch Fountain

### Popcorn Machine

### Cotton Candy Machine

### Snow Cone Machine

### Thematic Props and More...

*Current rental prices on these items are available by phone.*