



## Heavy Appetizer Grazing Table Menu

Artisan Cheese & Charcuterie Table with Local Soft & Hard  
Cheeses, Fresh & Dried Fruits, Nuts, Olives and Pâté

Coppa, Prosciutto, Bresaola, Mortadella,  
Smoked Salmon with Hot Honey

Variety of Breads & Crackers

Tomales Bay Oysters with Cucumber Mignonette &  
Grilled Tequila Shrimp

Grilled Marinated Vegetables

Wood Fired Padron Peppers with  
Lemon Cardamom Dipping Sauce

Pickled Vegetables with Spicy White Bean Spread

Shaved Fennel Salad with Fennel Fronds & Pistachios

Sweet Gems Salad, Pecorino, Spiced Almonds & Creamy  
Preserved Lemon Vinaigrette

Heirloom Tomato Burrata & Basil Salad



Contact Tish: (510) 387-5589 • [Tish@CaliCostaCatering.com](mailto:Tish@CaliCostaCatering.com)



## Passed Appetizers for Cocktail Party

Mahi Mahi Ceviche in a Corn Tortilla Cup

Goat Cheese & Mushroom Puff Pastry Cups

Sungold Tomato, Basil & Mozzarella Skewers

Grilled Manchego Cheese & Fig Sandwiches

Mini Tempura Portobello Mushroom Slider with  
Garlic Aioli, Greens

Empanadas Filled with Corn, Green Chili & Cheese

Tuna Poké Served in Asian Spoons with Ponzu Sauce

Fried Chicken Slider with Spicy Ranch Dressing,  
Bread & Butter Pickle on Brioche Bun

Grilled Steak Slider with Bleu Cheese Scallion Sauce

Watermelon Radish "Tostada" with Seafood Salad



Contact Tish: (510) 387-5589 • [Tish@CaliCostaCatering.com](mailto:Tish@CaliCostaCatering.com)



## Elegant Sit Down Dinner

Creamy Heirloom Tomato Soup with Basil Crème Fraîche

Lobster, Scallop & Shrimp Salad with Shaved Apple,  
Celery Root & Belgian Endive

Stemple Creek Filet Mignon with Black Truffle Infusion  
Over Cauliflower Puree

Chocolate Pot-O-Crème with Chocolate Honeycomb & Mint



Contact Tish: (510) 387-5589 • [Tish@CaliCostaCatering.com](mailto:Tish@CaliCostaCatering.com)



## Casual BBQ

White Bean, Fennel, Sundried Tomato Salad with a  
Caramelized Onion Vinaigrette

Bulgur & Green Lentil Salad with Chickpea & Preserved Lemon

Orzo Mediterranean Salad with Olives, Sun Dried Tomatoes,  
Artichokes, Red Peppers and Pesto

Roasted Red & Yellow Beets with Herb Vinaigrette

Watermelon Salad with Mint, Basil, Shaved Serrano Chili,  
Feta Cheese, Lime Juice and Balsamic

Grilled Chili Rubbed London Broil with Chimichurri Sauce &  
Roasted Garlic Aioli

Grilled Herbed Marinated Chicken with Salsa Verde

Grilled Peaches, Lemon Verbena Ice Cream, Basil Oil and  
Shortbread Cookies



Contact Tish: (510) 387-5589 • [Tish@CaliCostaCatering.com](mailto:Tish@CaliCostaCatering.com)



## Beach Wedding

Fresh Yellowtail Poké with Sesame, Ginger on Crispy Wontons

Black Bean Hummus on Fried Plantains

Shrimp Ceviche in Cucumber Cups

Green Papaya & Cabbage Slaw with Spicy Mango Vinaigrette

Ginger Infused Jasmine Rice

Lime & Cilantro Marinated Grilled Chicken

Sea Bass in Spicy Tomato Sauce over Braised Fennel

Fire Roasted Grouper in Plantain Leaves with  
Coconut Milk & Lemon Grass

Passion Fruit Cheesecake



Contact Tish: (510) 387-5589 • [Tish@CaliCostaCatering.com](mailto:Tish@CaliCostaCatering.com)