

CATERING

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SALADS

Baby Field Greens

mixed greens, shredded carrots, grape tomatoes, cucumbers, balsamic vinaigrette

Classic Caesar Salad

chopped romaine, sourdough croutons, shaved parmesan, Caesar dressing

Apple Pecan Salad

mixed greens, sliced apples, candied pecans, crumbled bleu cheese, balsamic vinaigrette

Asian Style Chopped Salad

chopped romaine, mandarin orange, wonton crisps, citrus shallot vinaigrette

SOUPS

Boston Clam Chowder

chopped whole clams, potatoes, celery, onions, cream base

Manhattan Clam Chowder

chopped whole clams, potatoes, celery, onions, tomato base

Lobster Bisque

rich and creamy smooth lobster soup, with a hint of sherry

APPETIZERS

Mini California Crab Cakes

Cajun Popcorn Shrimp
Ginger Soya Chicken Satay Skewer
Vegetarian Pot Stickers
Tomato & Herbed Feta Tartlettes
Black Olive & Sundried Tomato Toasts
Tuna Tartare on a Cucumber Slice
Snake River Kobe Beef Sliders
Shrimp Wontons
HCT Shrimp Katsu Spoons
Beef 'Samosa' Lightly Curried with Potato & English Peas
Maine Lobster Salad in a Lettuce Cup

PLATTERS

Fresh Fruit Platter
freshly cut seasonal fruit and berries
Vegetable Crudite
assorted fresh seasonal vegetables; cut fresh
Antipasto Platter
prosciutto, fresh mozzarella, provolone, artichoke hearts, roasted bell peppers, calamata olives
Grilled Vegetable Platter
red bell peppers, zucchini, yellow squash, eggplant, asparagus, red onions
Cold Seafood Platter
oysters on the half-shell, clams on the half-shell, prawns, & mussels, served with Louie dressing, cocktail sauce, and mignonette sauce
Crab, Spinach, & Artichoke Dip
served in a sourdough bowl
Prawn Cocktail Platter
classic cocktail sauce, Louie dressing, lemon wedges
Surf 'N Turf Platter
rare roasted whole filet mignon, jumbo prawns, cocktail sauce, horseradish cream

SKEWERS

Salmon Skewer
Shrimp Skewer
Scallop Skewer
Shrimp & Scallop Skewer
Mixed Seafood Skewer
Vegetable Skewer

MAIN DISHES

Dijon Salmon
Parmesan-Crusted Chicken

Ginger-Soya Halibut
Macadamia Nut-Crusted Mahi Mahi
Cioppino
Scallop Risotto
Linguine and Clams
Chicken Teriyaki
Whole Maine Lobster

SIDE DISHES

Famous Potatoes Romano
Composed Seasonal Vegetables
Herbed Rice Pilaf
Coleslaw
Warm Corn Salad

DESSERTS

Assorted Cheesecake Bites
classic, Oreo chocolate, white chocolate macadamia nut

Assorted Favorite Cake Petit Fours
triple chocolate, carrot, red velvet

Classic French Custard Crème Puffs
vanilla crème, chocolate dipped, sugar kissed

STAFFING

Let us help you with your next catered event. We offer a full array of staffing services from chefs to bartenders so you can focus on entertaining. We'll handle all the details. Call the restaurant at 310-392-8366 for more information.

Chefs \$36 per hour

Server \$32 per hour

Coordinator \$38 per hour

*All staff has a 5-hour minimum
Travel time may apply*