



[www.cateringbyandrea.com](http://www.cateringbyandrea.com)  
(310) 702-1862

## FALL MENU

\* Applicable Delivery, Tax, & Service Fees May Apply

**Salads: Full \$12 Half \$8 Add Chicken, Beef, or Shrimp for \$4 extra**

**Fall Salad: Oxnard Apples, Dried Cranberries, Pomegranates, Goat Cheese, Candied Pecans, & Golden Corn Kernels. Served with House Made Orange Champagne Vinaigrette**

**BLT Salad: Bacon, Lettuce, Tomato, Hard Boiled Eggs, & Avocado. Served with Cilantro Lime Vinaigrette**

**Santa Barbara Salad, Accompanied with Brie, Pistachios, Plump California Raisins, Avocado, & Golden Corn Kernels. Served with House Made Balsamic Vinaigrette**

**Chopped Brussels Sprouts & Kale Salad, Accompanied with Plump California Raisins, Pumpkin Seeds, Goat Cheese, & Golden Corn Kernels. Served with House Made Balsamic Vinaigrette**

**Roasted Fall Veggies Salad: Brussels Sprouts, Butternut Squash, Yellow Squash, Zucchini, & Pickled Onions. Served with House Made Balsamic Vinaigrette**

**Mediterranean Salad: Feta, Kalamata Olives, Hearts Of Palm, Tri Colored Roasted Peppers, Cucumbers, Tomato, & Chick Peas. Served with House Made Fig Infused Vinaigrette**

**Caprese Salad: Fresh Burrata Mozzarella Cheese, Basil, Heirloom Cherry Tomatoes, Roasted Tri Colored Peppers, & Hearts of Palm. Served with House Made Balsamic Vinaigrette.**

**House Made Classic Caesar Salad with Freshly Shaved Parmesan**

## **Main Course: \$10/PP**

**Roasted: Chicken, Flank Steak, Salmon, Mahi Mahi, or Tofu: Six Spice, Lemon Rosemary, Pumpkin Seed Pesto, Mandarin Orange, Coconut Thai Curry, Cilantro Chimichurri, Banana Tandoori, or Jamaican Jerk**

**Cutlets: Chicken, Salmon, Tilapia, Eggplant, or Tofu: Milanese, Waffle, Panko, Coconut, or Sesame Crusted. Served with Creamy Soy Sauce on the Side**

**Italian: Chicken, Shrimp, or Eggplant: Parmesan, Picatta, Marinara, or Marsala**

**Tacos: Shredded Chicken, Slow Cooked Beef, Pulled Pork, Mahi Mahi, or Vegan Ground**

**Grilled: Flank, Skirt, or Hanger Steak Topped with Wild Mushroom & Onions**

**Braised Brisket, Prime Rib, or Short Ribs**

**Organic Turkey or Beef: Meatloaf, Meatballs, or Lasagna Topped with Marinara, Pesto, Creamy Mushroom, or Bolognese Sauce**

**Oven Roasted Turkey Breast Topped with Cran-Apple Raisin Chutney**

**Slow Cooked Pulled Pork or Ham Medallions Topped with Cran-Apple-Raisin Chutney**

**Sides: \$5/PP**

**Angel Hair Pasta with Garlic Butter & Freshly Shaved Parmesan**

**Cauliflower Mac and Cheese**

**Pumpkin Seed Pesto Gnocchi**

**Cheese Ravioli with Pumpkin Butter**

**Buttermilk Mashed Potatoes**

**Maple Mashed Sweet Potatoes (Marshmallow Topping Optional)**

**Rosemary Roasted Fingerlings or Sweet Potatoes**

**Cous Cous with Dried Cranberries, Mandarin Oranges, & Pepitas**

**Harvest Quinoa with Apples, Butternut Squash & Pumpkin Seeds**

**Brown Rice with Sautéed Onions**

**Wild Mushroom Risotto**

**Veggies: \$5/PP**

**Pumpkin Soufflé**

**Roasted Asparagus**

**Brown Sugar Roasted Butternut Squash**

**Oven Roasted Brussels Sprouts (For \$3 Add Prosciutto, Bacon, or Candied Pecans)**

**Assorted Roasted Veggies Including: Broccoli, Cauliflower, and Carrots**

**Broccoli and Cauliflower Topped with Melted Munster Cheese**

**Roasted Fall Veggies: Butternut Squash, Brussels Sprouts, and Fennel**

**Sautéed Microgreens: Kale, Spinach, & Mustard Greens Roasted**

**Crispy Roasted String Beans with Slivered Almonds**

**Dessert: \$3-\$6**

**Premium Flourless Chocolate Cake**

**Homemade Assorted Cookies**

**Chocolate Chip Cookie Lollipops**

**Assorted Mini Cupcakes: Red Velvet & Devils Food**

**Individual Petite Pastries: Canolies, Cheesecake, Opera Cake, Banana**

**Cream Pie, Mango Mousse Fruit Tart, or Tiramisu**

**Ghirardelli Brownies with Powdered Sugar**

**Chocolate Dipped: Macaroons, Strawberries, & Dried Fruit**

**Pumpkin Pie Topped With Whipped Cream**

**Carmel Apple Pie A La Mode**

**Assorted Seasonal Fruit Salad**