FALL MENU

www.cateringbyandrea.com

310-702-1862







Fall is in the air and it's time for, Catering By Andrea, to update you with our latest menu. This season, marks our 23rd year anniversary serving, Southern California. It has been, an amazing honor and journey, to cook and cater for you!

We are truly, Thankful!



FALL MENU

Applicable Delivery & Service Fees May Apply. Minimum Of (10) Guests Per Order

Soup:

Matzo Ball Soup With Egg Noodles Apple Pear Butternut Squash Soup

Salads:

Fall Salad: Oxnard Apples, Dried Cranberries, Pomegranates, Feta Cheese, & Candied Pecans. Served with Orange Champagne Vinaigrette

BLTA Salad: Little Gems, Bacon, Tomato, Hard Boiled Eggs, & Avocado. Served with Tarragon Ranch Dressing

Chopped Brussels Sprouts & Kale Salad, Accompanied with Quinoa, Butternut Squash, Plump California Raisins, & Pumpkin Seeds. Served with Balsamic Vinaigrette

Mediterranean Salad: Feta, Kalamata Olives, Hearts of Palm, Artichoke Hearts, Tri Colored Peppers, Cucumbers, & Tomatoes. Served with Fig Infused Vinaigrette

Asian Slaw Salad: Cashews, Wonton Skins, Shredded Carrots, & Mandarin Oranges. Served with Sesame Ginger Vinaigrette

Tex Mex: Organic Greens, Slivered Beets, Jicama, Golden Corn Kernels, Avocado, Oaxaca Cheese, & Pepitas. Served With Orange Champagne Vinaigrette

Classic Caesar Salad with Freshly Shaved Parmesan

Main Course

Oven Roasted Chicken: Sweet Tea, Garlic, Lemon Rosemary, Pumpkin Seed Pesto, Coconut Curry, Cilantro Chimichurri, Tandoori, or Jamaican Jerk

Cutlets: Chicken, Salmon, Eggplant, or Tofu: Milanese, Panko, Coconut, or Sesame Crusted. Served with, Andrea's Classic, Creamy Soy Sauce on the Side

Seafood: Salmon, Branzino, Tuna, or Shrimp (Sautéed, Roasted, or Fried)

Italian: Chicken, Shrimp, or Eggplant: Parmesan, Milanese, Picatta, Madeira, or Marsala

Tacos: Shredded Chicken, Slow Cooked Beef, Pulled Pork Carnitas, Shrimp, Mahi Mahi, Beer Battered Cod, or Vegan Ground

Marinated Flank Steak with Cilantro Chimichurri

Cola Braised Brisket of Beef, Baby Back Ribs, or Short Ribs

Meatloaf, Meatballs, or Chili: Organic Turkey, Beef, or Vegan Ground

Oven Roasted Turkey Topped with Cran-Apple Raisin Compote

Slow Cooked Pulled Pork Carnitas With Sautéed Onions

Vegan

Chicken Tenders
Oven Roasted Turkey
Mandarin Orange Chicken
Impossible Burger Sliders
Breaded Chicken Cutlet Sliders
Sausage With Sautéed Peppers & Onions
Meatballs
Breaded Fish Cutlets

Sides

Angel Hair Pasta with Garlic Butter & Freshly Shaved Parmesan Cheese Ravioli or Tortellini: Marinara, Pumpkin Seed Pesto, or Butter Sea Shell Mac and Cheese

Harvest Quinoa with Apples, Butternut Squash & Pumpkin Seeds Brown Rice or Rice Pilaf with Sautéed Onions & Mushrooms Maple Mashed Sweet Potatoes (Marshmallow Topping Optional) Roasted Fingerlings or Sweet Potatoes Buttermilk Mashed Potatoes

Veggies

Pumpkin Soufflé
Roasted Asparagus
Brown Sugar Roasted Butternut Squash
Roasted Brussels Sprouts (For \$2 Add Bacon, or Candied Pecans)
Assorted Roasted Veggies: Broccoli, Cauliflower, and Butternut Squash
Broccoli and Cauliflower Topped with Melted Munster Cheese
Roasted Fall Veggies: Butternut Squash, Brussels Sprouts, and Fennel
Roasted String Beans with Slivered Almonds or Crispy Onion Strings
Sautéed Garlic Spinach

Dessert:

Individual Flourless Chocolate Cake
Homemade Assorted Cookies
Chocolate Chip Cookie Lollipops
Individual Petite Pastries: Chocolate Mousse Canolies, Cheesecake, Opera
Cake, Mango Mousse Fruit Tart, or Tiramisu
Pumpkin Pie Topped With Whipped Cream
Carmel Apple Pie A La Mode

* Please note, each item includes 2-3 pieces per person, except where noted

TAPAS MENU	Price/Item	Quantity
	•	Qualitity
Dim Sum: Pork & Shrimp Shumai	8.00	
Smoked Salmon & Crème Fresh Pancakes	8.00	
Potato Pancakes Topped With Sour Cream & Cran-Apple Raisin Compote	7.00	
Crostini: Avocado, Buratta Cheese, Prosciutto & Fig, Or Brie, Apples, & Honey	7.00	
Stuffed Baby Portabella Mushrooms with Pesto & Parm.	7.00	
Mushroom, Onion, & Cheese Puff Pastry	6.00	
Brie w. Apple Raisin Compote in Fillo Cup	6.00	
Bacon Wrapped Dates W. Honey Mustard	6.00	
Egg Rolls: Avocado, Mozzarella, or Cheese Steak	6.00	
Phyllo Rolls: Cumin Beef or Spinach, Artichoke, & Feta	6.00	
Petite Chicken or Beef Shawarma Tacos W. Feta Hummus Wrapped In Naan Bread	6.00/Per Pc.	
Mini Grilled Cheese, Cuban, or Corned Beef Reuben	6.00	
Franks in a Blanket or Mini Corn Dogs	6.00	
Sliders: Burger, Braised Brisket, or Crab Cake	6.00/Per Pc.	
Meatball Skewers: Beef, Turkey, Pork, or Veggie	6.00	
Lamb Chops with Mango Chutney	7.00/Per Pc.	
Chicken or Beef Satay with Peanut Sauce	6.00	
Panko or Waffled Dipped Chicken Lollipops	600	
Wings: Naked, Korean BBQ, Asian, or Louisiana Hot	8.00	
Homemade Wontons: Turkey, Pork, Spicy Tuna, Shrimp, or Tofu Served with Creamy Soy Sauce	7.00	
Shrimp Cakes or Lump Crab Cakes,	10.00	
Panko or Coconut Shrimp	7.00	
Sushi: Tuna, Yellowtail, Salmon, or Veggie	12.00	
Thai Spring Rolls: Shrimp or Tofu	7.00	
Assorted Gourmet Flatbread Pizza	6.00	
Assorted Cheese Platter	15.00	
Charcuterie: Assorted Cured Meats	18.00	
Mediterranean Platter	15.00	
Carmel Apples	500	
Individual Pumpkin or Apple Pies	5.00	
Assortment of Individual French Pastries	7.00	
Assorted Homemade Cookies & Brownies	5.00	