

Summer Menu
www.CateringByAndrea.com
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Summer is here and it's time for, Catering by Andrea, to update you with our latest menu. This season, is filled with so many, "AMAZING" food options! From Low & Slow Cooked BBQ to Seafood Boils ,we cover it all! If you are planning a party, production, retreat, or special event please don't hesitate, to give us a call.

Wishing you a fun filled summer!!!

Catering
by

Andrea

Summer Salads: Sm: \$8 Lg. \$14

Organic Baby Greens with Watermelon, Cucumber, Sunflower Seeds, & Feta. Served with Balsamic Vinaigrette

Stone Summer Fruit Salad: Organic Greens, Plums, Nectarines, Avocado, Golden Corn Kernels, & Goat Cheese. Served with Orange Champagne Vinaigrette

Butter Lettuce BLT: Bacon, Hard Boiled Egg, Avocado, Buffalo Mozzarella, & Roasted Heirloom Tomatoes! Served with Pickle Juice Ranch Dressing & Orange Champagne Vinaigrette

Massaged Kale Accompanied with Quinoa, Plump California Raisins, Strawberries, & Sunflower Seeds. Served with Orange Champagne Vinaigrette

Caprese: Little Gems, Buffalo Mozzarella, Roasted Peppers, Roasted Vine Ripe Tomatoes, & Basil. Served with Balsamic Vinaigrette

Classic Caesar with Freshly Shaved Parmesan and House Dressing

Mediterranean: Hearts of Palm, Roasted Peppers, Kalamata Olives, Cucumbers, & Feta Cheese. Served with Fig Infused Vinaigrette

Asian Slaw Salad with Cashews, Wonton Skins, Edamame, Mandarin Oranges, Shredded Carrots, & Golden Corn Kernels. Served with Rice Wine Vinaigrette

Main Course

Chicken, Flank Steak, Salmon, Mahi Mahi, or Tofu: Naked, Chimichurri, Coconut Curry, Mandarin Orange, Jamaican Jerk, Banana Tandoori, Cajun, or Southern Fried: \$15

Cutlets: Chicken, Pork, Shrimp, Tilapia, Eggplant, Vegan Chick-N, or Tofu: Breaded, Waffle Dipped, Panko, Coconut, or Sesame Crusted: \$15

Burger Bar: Beef, Crispy Chicken, Turkey, Salmon, Falafel, Portabella Mushroom, or Veggie Burger. Served, with all the Toppers on the Side: \$15

Hot Dog & Sausage Bar: Assorted Beef, Chicken, Pork, and Veggie, with all the Fixings on the Side: \$15

Taco Bar: Shredded Chicken, Slow Cooked Beef, Pulled Pork Carnitas, Shrimp, Beer Battered Cod, Mahi Mahi, or Vegan Ground: \$15 (For 2-3)

Italian: Chicken, Shrimp, or Eggplant: Milanese, Picatta, Parmesan, Pesto, Cacciatore, Madeira, or Marsala: \$17

Pulled Pork Carnitas with Sautéed Cilantro Lime Onions: \$15

Grilled Flank Steak or Skirt Steak with Chimichurri: \$15

BBQ Baby Back Ribs or Brisket of Beef: \$25

Summer Shrimp Boil: Shrimp, Kielbasa Sausage, Potatoes, & Corn on The Cobb, \$45/PP

Summer Seafood Boil: Lobster Tails, Shrimp, Kielbasa Sausage, Potatoes, & Corn on The Cobb, \$75/PP (Add Dungeness Crab For Additional \$25)

Sides: \$7/PP

Summer Slaw with Sunflower Seeds & Plump Raisins
Quinoa Accompanied with Kale, Cherries, & Sunflower Seeds
Farfalle Bow Tie Pasta With: Asparagus, Mushrooms, & Pine Nuts
Sea Shell Mac and Cheese
Angel Hair Pasta with Garlic Butter or Pesto
Maple Mashed Sweet Potatoes with Pineapple
Roasted Fingerling Potatoes
Baked or Sweet Potatoes
Brown Basmati Rice or Farro with Sautéed Onions

Veggies: \$7/PP

Corn On The Cobb or Mexican Street Corn With Cheese
Summer Succotash: Edamame, Golden Corn Kernels, & Cherries
Roasted Veggies: Broccoli, Cauliflower, & Brussels Sprouts
Roasted Cauliflower with Melted Munster
Orange Champagne Vinaigrette Roasted Brussels Sprouts
Roasted Summer Squash With Parmesan
Sautéed Mushrooms
Roasted Asparagus

Dessert: \$4-6/PP

Individual Pastries: Canolies, Chocolate Opera Cake, Mango Mousse Fruit Tarts, Tres Leches Mousse, or Tiramisu
Ghirardelli Triple Chocolate Brownies with Powdered Sugar
Individual Flourless Chocolate Cakes
Assorted Mini Cupcakes
Assorted Homemade Cookies
Assorted French Macaroons
Chocolate Covered Strawberries, Dried Fruit, & Macaroons
Seasonal Fruit Salad
S'mores Bar

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

TAPAS MENU	Price/Item	Quantity
Panko or Waffled Dipped Chicken Lollipops	6.00	
Wings: Naked, BBQ, Asian, or Louisiana Hot	7.00	
Chicken or Beef Satay with Peanut Sauce	7.00	
Popcorn Chicken On A Stick	7.00	
Potato Skins: Bacon & Cheese or Mushroom & Cheese	5.00	
Crostini: Avocado, Burrata Cheese & Honey, Prosciutto & Fig, or Steak & Pesto	6.00	
Stuffed Baby Portabella Mushrooms with Pesto & Parmesan	5.00	
Mushroom, Onion, Swiss, & Gruyere Cheese Filo Cup	6.00	
Melted Brie w. Fig in Filo Cup	6.00	
Bacon Wrapped: Dates, Shrimp, or Scallops	7.00	
Egg Rolls: Avocado, Mozzarella, or Cheese Steak	5.00	
Phyllo Tacos: Cumin Beef or Spinach, Artichoke, & Feta Cheese	6.00	
Chicken or Beef Shawarma Tacos W. Feta Hummus	6.00	
Mini Grilled Cheese, Cuban, or Corned Beef Reuben	5.00	
Franks in a Blanket or Mini Corn Dogs	6.00	
Sliders: Burger, Lamb, Braised Brisket, or Crab Cake	6.00/Per Pc.	
Meatball Skewers: Beef, Turkey, Pork, or Veggie	5.00	
Sausage Skewers with Honey Mustard for Dipping	5.00	
Lamb Chops with Mango Chutney	7.00/Per Pc.	
Homemade Wontons: Turkey, Pork, Spicy Tuna, Shrimp, or Tofu Served with Creamy Soy Sauce	6.00	
Shrimp Cakes or Lump Crab Cakes	10.00	
Mini New England Lobster Rolls	12.00/Per Pc.	
Shrimp: Tempura, Panko or Coconut	7.00	
Sushi: Spicy Tuna, Yellowtail, Salmon, or Veggie	15.00	
Thai Summer Rolls: Shrimp or Tofu	7.00	
Assorted Cheese Platter	12.00	
Charcuterie: Assorted Cured Meats with Fig Jam	12.00	
Mediterranean Platter	12.00	
Assortment of Individual French Pastries	6.00	
Assorted Homemade Cookies & Brownies Platter	5.00	