

Menu Options

Hors d'oeuvres

Chocolate Fountain

(100 person minimum)

An eye-catching delight. Warm flowing dark chocolate served with a variety of dipping choices, including strawberries, Green apples, marshmallows, mini rice crispy treats, biscotti and pretzels.

Crab and Shrimp Bruschetta

A rich and creamy mixture of Dungeness Crab and Bay Shrimp served atop fresh baked, seasoned crostini

Min Crab and Shrimp Cakes

Guarantee to disappear fast. Bite - sized Dungeness and Bay Shrimp cakes served with a tangy lemon aioli sauce

Baked Brie and Apricot Compote

*A heavenly juxtaposition of soft imported brie and sweet apricot compote encased in a buttery puff pastry
Served warm with thin wafers.*

Caprice Skewers

Tomato, Basil & Mozzarella with a balsamic drizzle

Fresh Roma Tomato and Roasted Red Pepper Bruschetta



A classic Italian starter with a twist of peppers. Fresh Roma Tomatoes and Roasted Red Peppers set atop fresh baked seasoned crostini

Chicken Dumplings

*A traditional Asian dumpling stuffed with chicken, scallions and piquant spices.
Served warm with a hoisin dipping sauce.*

A 20% service charge and current California State Sales Tax will be added to the final bill.

California Catering Company – San Mateo
233 W. 20th Avenue, San Mateo, CA 94403
650-345-4881



Menu Options

Hors d'oeuvres - continued

Crab Wontons

*Crispy wonton shells stuffed with Dungeness crab and cream cheese.
Lightly fried and served with a sweet chili dipping sauce.*

Diced Chicken and Mozzarella Tartlets

The perfect finger food. Diced, lean chicken breast and soft mozzarella cheese baked in a lightly sweetened tartlet shell.

Steak Skewers with Gorgonzola and Roasted Red Peppers

*Choice, juicy steak sliced thin and grilled.
Finished in the oven with melted Gorgonzola cheese and roasted red peppers.*

Avocado Egg Rolls

Ripe Hass Avocado and flavorful Asian Spices rolled in a thin spring roll wrapper and lightly fried. Served with a mildly sweetened vinegar dipping sauce

Stuffed Mushrooms

*Button mushroom caps filled with a savory medley of roasted vegetables, breadcrumbs and parmesan cheese.
Baked until the filling is lightly browned.*

Focaccia Napolitano

Our signature focaccia bread topped with fresh tomatoes, fresh mozzarella, basil and Napolitano sauce.

Crudités Platter

*Farm fresh, expertly chopped carrots, cauliflower, red peppers and broccoli florets.
Colorfully displayed around Ranch dipping sauce.*

Home-made Pesto Panini

Home-made Italian Focaccia Bread stuffed with Pesto and Monterey Jack Cheese baked until the cheese is perfectly melted

Assorted Cheese Plate

*An Assortment of domestic and imported cheeses guaranteed to please every palate . Served with crostini and dried fruit
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