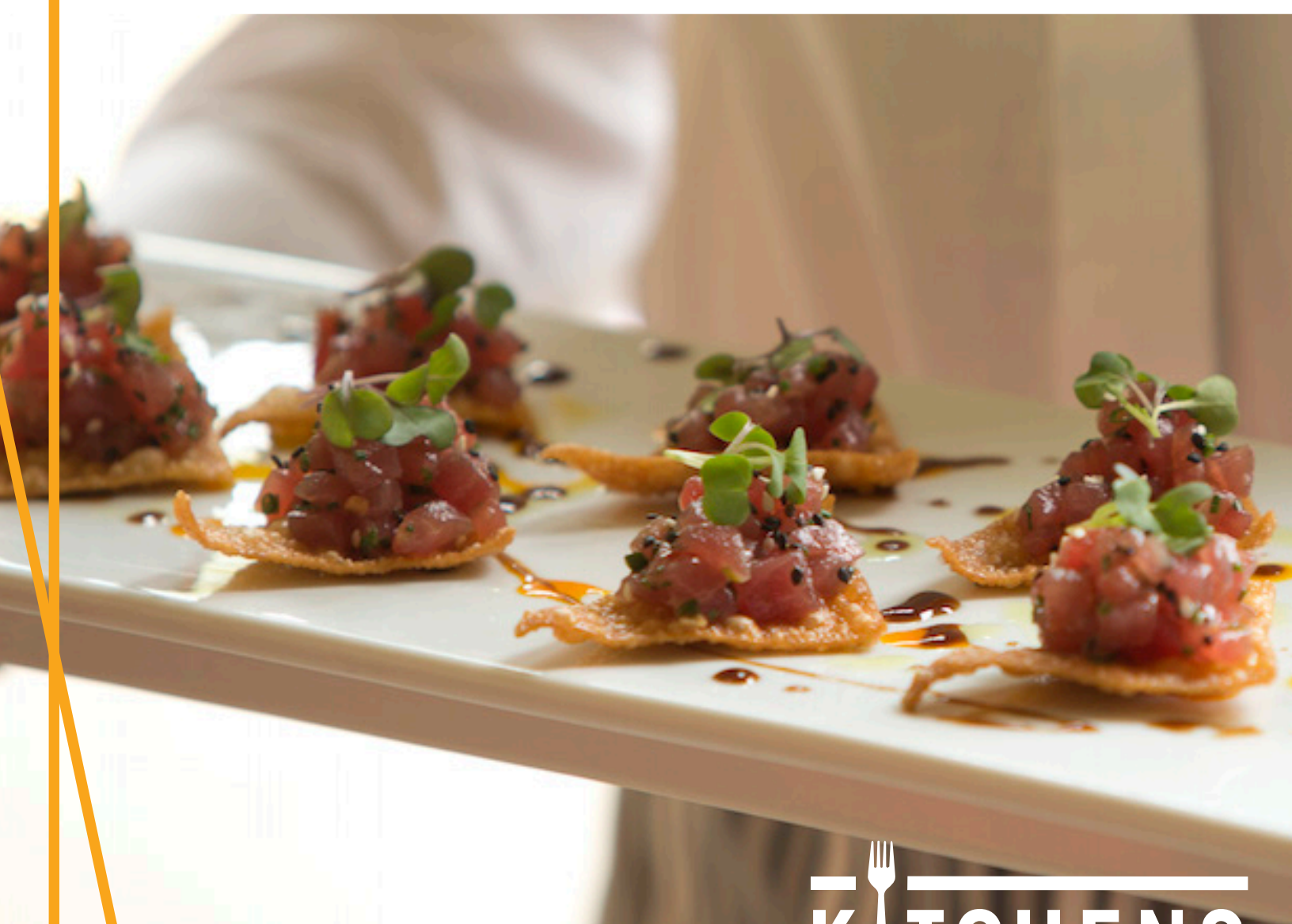


# MENU COLLECTIONS

DINNER



  
KITCHENS  
FOR GOOD



# HORS D'OEUVRES



Minimum 25 pieces per selection

## FROM THE SEA

AHI TUNA TARTAR, sesame wonton crisp  
SEARED SEA SCALLOPS, wild mushroom soy butter  
SMOKEY SALMON MOUSSE, cucumber round  
MARINATED JUMBO SHRIMP, sun dried tomato aioli  
BAJA STYLE WHITE FISH CEVICHE, blue corn tortilla chip  
PAN SEARED DUNGEONS CRAB CAKES, garlic lemon aioli

## FROM THE GARDEN & THE DAIRY

CUCUMBER WATERMELON GAZPACHO SHOOTER  
CAPRESE SKEWER, fresh mozzarella, cherry tomatoes, basil & balsamic glaze  
BABY BELLA CAPS, pesto & parmesan cheese  
SPANAKOPITA, sun dried tomatoes  
TOMATO BRUSCHETTA, crunchy crostini  
MINI VEGETARIAN EGG ROLLS, Thai chili dipping sauce

## FROM THE RANCH

PROSCIUTTO CROSTINI, fig jam, gorgonzola mousse  
HOISIN CHICKEN WRAP, mango chutney  
MINI BEEF PASTRY, port demi  
PROSCIUTTO SCALLOP, orange glaze  
PULLED PORK SLIDER, house-made BBQ sauce, pickle  
CHEESE BURGER SLIDER, pickle & tomato  
SATAY SKEWERS  
Pork, sweet citrus chili  
Beef, port demi  
Chicken, cucumber raita



# DINNER BUFFET



**THE GET TOGETHER DINNER BUFFET**  
house salad, one entrée, seasonal vegetables, one side dish

Served with Assorted Rolls,  
Regular & Decaf Coffee, Hot  
Tea and Ice Water

**THE CELEBRATION DINNER BUFFET**  
one salad, two entrées, two side dishes

Small Buffet Fee of \$250 for  
events under 25 people

## SALADS

Choice of House-made Dressings:  
balsamic vinaigrette, cilantro ranch, champagne vinaigrette

- **HOUSE SALAD**, arcadian mix greens
- **FARMERS GREENS**, roasted vegetables and candied nuts
- **WHOLE ROMAINE HEARTS**, gorgonzola dressing poached pears and candied walnuts.
- **KALE SALAD**, quinoa, fresh berries, almonds, feta cheese crumbles.
- **CLASSIC CAESAR**, caesar dressing, house made croutons & parmesan cheese.
- **BOSTON BIB LETTUCE**, cilantro ranch, grape tomatoes & parmesan cheese

## ENTREES

- **GRILLED TOP SIRLOIN**, horseradish sauce
- **ROAST PORK LOIN**, sonora seasoning rub, pan jus
- **HERB RUBBED TURKEY BREAST**, cranberry honey mustard
- **CHARDONNAY CHICKEN**, chardonnay cream
- **CHICKEN MARSALA**, marsala wine & mushroom sauce
- **FRESH SEARED SALMON FILET**, lemon caper cream sauce

## SIDES

- **RICE PILAF**, herb cooked
- **ROASTED NEW POTATOES**, rosemary & butter
- **SAFFRON RICE**, healthy rice alternative
- **GARLIC SMASHED POTATOES**, garlic & butter
- **ROOT VEGETABLE MEDLEY**, sautéed in butter
- **ROASTED CARROTS**, fresh dill, honey butter
- **JUMBO ASPARAGUS**, lemon thyme beurre blanc
- **GARLIC BROCCOLINI**
- **ALMANDINE GREEN BEANS**, almonds, white wine
- **ASPARAGUS & BABY CARROTS**, savory herbs and butter



# PLATED DINNER



Served with house salad, farm fresh seasonal vegetables, local artisanal breads & sweet butter, regular/decaf coffee, and specialty teas, iced water

## FROM THE SEA

### SEARED SALMON

soy ginger lemongrass sauce, vegetable fried rice

### HAWAIIAN MAHI MAHI

tropical fruit salsa, toasted coconut jasmine rice

### WEST INDIES GROUPER

jamaican jerk seasoning, pineapple beurre blanc, herbed jasmine rice

## POULTRY

### MARINATED HERB CRUSTED ROASTED CHICKEN BREAST

savory wild mushroom sauce, garlic mashed potatoes

### STUFFED CHICKEN BREAST DEL MAR

sun dried tomato, artichoke hearts, lemon beurre blanc, roasted potatoes

## FROM THE FARM

### HERB CRUSTED PORK TENDERLOIN

cranberry port sauce, mashed potatoes

### FILET MIGNON AU POIVRE

green peppercorn cream, truffle mashed potatoes

### GRILLED NEW YORK STRIP STEAK

garlic mashed potatoes, caramelized onions, crumbled blue cheese

### RED WINE BRAISED SHORT RIBS

garlic whipped potatoes, glazed baby carrots

## THE VEGGIE

### VEGETABLE NAPOLEON

layered grilled vegetables, eggplant, zucchini, yellow squash, goat cheese mixture, herbs, topped with asiago cheese



# STATIONS



*Price per person. 25 Person minimum.*

## I DON'T WANNA TACO-BOUT IT /10 (MINI TACOS)

shredded beef, lettuce, cotija cheese, tomato & avocado crema  
chicken chili verde, lettuce, cotija cheese, pico de gallo & crema  
carnitas, guacamole, white onion & cilantro.

## MASH 'EM UP (MASHED POTATO BAR)

shredded cheese, bacon, green onion, bread crumbs

## DRESSED UP MAC & CHEESE

mushrooms, bacon, scallions, bread crumbs

## SLIDE THEM OVER BAR

hamburger patty, cheddar cheese, lettuce, tomato, pickle, onion.  
pulled pork, house-made bbq sauce, apple cider cole slaw

## BAJA CEVICHE BAR

white fish and shrimp, pico de gallo, crema, lime wedge, tortilla chips & tapatio

## HUMMUS SPREADS

hummus trio, mixture of breads & crackers and veggies

## BOURSIN STATION

boursin spreads, mixture of breads and crackers

## CHEESE STATIONS:

mix of domestic cheeses, dried fruit & breads and crackers /8

mix of artisanal cheeses, dried and fresh berries, honey, breads crackers & lavash /15

## HOT MAMMA ENCHILADA STATION

cheese enchiladas with red sauce

chicken with mole sauce

shredded lettuce, diced tomatoes, cotija cheese, crema, house salsa, rice & beans

## BUILD YOUR OWN SAMMY

choice of three meats, ham, turkey, roast beef, pastrami served with lettuce, tomato, onions, sliced cheese, pickles, pepperoncini, mayo, mustard & a dinner roll

# THEMED MENUS



## THE MEDITERRANEAN

LEMON HERB MARINATED CHICKEN BREAST

SEASONED BEEF KABOBS

PASTA SALAD, olives, feta, sundried tomatoes and lemon zest

TRIO OF HUMMUS, pita bread and crudité vegetables and flavored lavash

HOUSE MARINATED OLIVES

MIXED GREEN FATTOUSH SALAD, tomato, onion, toasted pita bread, red wine vinaigrette

## THE OLD TOWN SAN DIEGO

SALSA TRIO, tomatillo, pico de gallo, salsa roja

house-made refried beans, spanish rice

MINI TACOS (shredded beef or chicken)

chopped tomatoes, onions, grated cheese, shredded lettuce, sour cream, cilantro, and salsa roja

ENCHILADAS (cheese or chicken chile verde)

crema, shredded lettuce & tomatoes

FISH CEVICHE

chips or tostada shells, crema, lime wedges & tapatio

## THE BACKYARD GRILL

100% ALL BEEF HOT DOGS

ANGUS BEEF PATTIES

warm buns, lettuce, tomato, onion, ketchup, mustard. cheddar cheese, dill pickles and sweet relish. Potato Salad & Mixed Green Salad, house dressing.

Pricing Available upon request

# CARVING STATION

Pricing available upon request.

OLD FASHION TOP ROUND, au jus, creamed horseradish sauce, house rolls.

BROWN SUGAR & MUSTARD CRUSTED HAM, apple vinegar sauce, specialty bread

PEPPER CRUSTED STRIP LOIN, crispy shallots, red wine sauce, specialty bread

COFFEE RUBBED CALIFORNIA CUT STRIP LOIN, roasted heirloom baby carrots, house rolls



# BREAKS



## BREAK TIME COMBOS

per person, minimum of 10

### MORNING BREAK

sliced or whole seasonal fruit, flavored yogurts, granola bars, assorted juices, bottled waters

### MID-DAY BREAK

chips, cookies, sodas, bottled waters

### ENERGY BREAK

assorted sodas, bottled water, energy drinks, granola bars, candy bars and fresh seasonal fruit

## SNACKS & SUCH

ASSORTED JUICES, REGULAR/DECAF COFFEE AND SPECIALTY TEAS

HOUSE SEASONED NUT MEDLEY

FARM FRESH RAW VEGETABLE CRUDITE & PITA CHIPS, HUMMUS, BLEU CHEESE & RANCH

VEGGIE CHIPS

FRESH MARKET SEASONAL FRUITS

INDIVIDUAL BAGS OF PRETZELS, CHIPS, POPCORN

HOUSE-MADE BROWNIES

GRANOLA BARS

SALTED JUMBO PRETZELS

honey grain mustard and warm cheese dip

HOUSE-MADE TORTILLA CHIPS & PICO DE GALLO

CHEF'S FRESHLY BAKED COOKIES

1 dozen of snickerdoodles, peanut butter, white chocolate macadamia nut, chocolate chip & oatmeal

ASSORTED SEASONAL SCONES

FINGER SANDWICHES

cucumber & cream cheese, ham & cheese, turkey & spinach



# THE SWEET SURRENDER



## MINI GOURMET PASTRY ASSORTMENT

chocolate sacher, white chocolate mousse, raspberry mousse cup, éclair, toska, pear puff

## MINI GOURMET TART ASSORTMENT

white chocolate macadamia, chocolate ganache, raspberry swirl, gourmet apple, peanut butter, coconut lime

# FOR THE LITTLE GUYS

served plated & include a fruit cup, cookie and kid's beverage.

## CHICKEN FINGERS

## GRILLED CHEESE

french fries or carrot & celery sticks.

# NON-ALCOHOLIC BEVERAGES

MILK BY THE GALLON /22 (WHOLE, 2% OR SKIM)

ICED TEA BY THE GALLON

LEMONADE BY THE GALLON

JUICE BY THE GALLON /30 (ORANGE, GRAPEFRUIT, CRANBERRY, APPLE)

COFFEE (REGULAR & DECAF) & HOT TEA BY THE GALLON

INDIVIDUAL ASSORTED SODAS

BOTTLED WATER





# SAMPLE WEDDING MENU



## MADELINE & LANCE'S WEDDING

Friday, June 30th, 2016, 4 pm to 10 pm, 150 guests  
San Diego Public Library

### THE BEGINNING

Beverage Greeting Station

- Strawberry Basil Lemonade
- Citrus and Herb Infused Iced Water

Passed Hors d'oeuvres

- Ahi Tuna Tartar, sesame wonton crisp
- Baby Bella Caps, pesto & parmesan cheese
- Prosciutto Crostini, fig jam, gorgonzola mousse

Cheese Station

- Domestic Cheese Display, dried fruits and breads and crackers.

### THE GRAND MEAL

Plated Salad

- Whole Romaine Hearts, gorgonzola dressing poached pear and candied walnuts

Family Style

- Fresh Seared Salmon Filet, lemon caper cream sauce
- Grilled Top Sirloin, horseradish sauce
- Garlic Smashed Potatoes, garlic & butter
- Root Vegetable Medley, sautéed in butter

### LATE NIGHT SNACK ATTACK

SLIDE THEM OVER BAR

hamburger patty, cheddar cheese, lettuce, tomato, pickle, onion  
pulled pork, house-made bbq sauce, apple cider cole slaw

ALL DRESSED UP POPCORN BAR

popcorn, butter, m&m's, honey roasted peanuts, parmesan cheese, ranch seasoning

Menu Pricing Includes

glassware, china, silverware, station linen & décor, service staff, set up & clean up  
8% tax and 20% service not included

[www.kitchensforgoodevents.org](http://www.kitchensforgoodevents.org) 619.450.4040 [events@kitchensforgood.org](mailto:events@kitchensforgood.org)



# THE NITTY GRITTY



## THE DETAILS

Our culinary and operations team use their years of experience to create memorable menus and unforgettable moments for your special event. Our scratch cooking and house made products make your event one of a kind. Our menus which include house-made jams, jellies, pickles, dressings, sauces and more are an event hit. We also work with local farmers and other partners to secure locally sourced products.

## PRICES AND PAYMENT

All prices do not include an 8% sales tax and 20% service charge.  
A 25% deposit is due at contract signing and the balance is due 10 days prior to the event date.

## GUARANTEE

Minimum guest count must be submitted 10 days prior to the event. The number submitted will be considered your minimum guarantee, for which you will be charged even if all of your guests do not attend. If your minimum guest count is not received by the agreed upon date, we will consider your last estimated number of attendees as the minimum amount guarantee.  
We reserve the right to substitute other available food and services if necessary, if the number of guests exceeds the guaranteed amount.

## EVENT DETAILS

All event details need to be submitted with your final food count 10 days prior to your event. This includes but is not limited to; final room set, service times, final specialty product orders, timelines, vendor list and any other details that may apply to your event.

Our team can help you with the details. We offer décor services, event planning, personnel, supplies, business and technical services and any other event assistance you may need. Please contact us for details and pricing.

## CANCELLATION POLICY

All cancellations must be submitted in writing to your respective sales associate at least 60 days prior to the event date. The 25% deposit is non-refundable. Any payments made over and above the 25% deposit is refundable if event is cancelled at least 60 days prior to event date.

## WHY PICK US

Kitchens for Good is the only "Catering for a Cause" catering/events company in San Diego. The money well spent on our professional services stays in our community to change lives for the better. All profits from our catering/events go to support our efforts to break the cycles of food waste, poverty and hunger through innovative programs in workforce training, healthy food production, and social enterprise. Our Culinary Training program gives people with barriers to employment the opportunity to earn a better life in the Hospitality Industry.

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