MENU COLLECTIONS

KITCHENS FOR GOOD
ABOUT KITCHENS FOR GOOD

EXQUISITE FOOD
Superior, fresh ingredients. Prepared with skill, creativity and a commitment to excellence. Whether it’s a working lunch, a multi-course wedding dinner, or a themed food station to feed hundreds, we create each menu with care.

EXCLUSIVE VENUES
Kitchens for Good caters premiere venues across San Diego and is the exclusive operator for Celebration Hall at the Jacobs Center. Wherever you are, we deliver professional service and gourmet food guaranteed to wow your guests.

EXCELLENT SERVICE
No detail is too small. No expectation goes unfulfilled. Our team ensures you have the best experience from planning to the final bite.

FOOD THAT SPREADS HOPE
Every event you book with us gives back to the community. All proceeds help fund our culinary job training program that alleviates poverty, hunger and homelessness in our community.

www.kitchensforgood.org/catering
events@kitchensforgood.org
(619) 450-4040

GLUTEN FREE
DAIRY FREE
VEGETARIAN
All breakfast served with freshly brewed regular coffee, decaffeinated coffee, assorted hot teas and orange juice.

RISE & SHINE
Seasonal Fresh Fruit Platter
Assorted Yogurt
Freshly Baked Breakfast Breads, Scones, Muffins served with Kitchens for Good’s house made jams

TRADITIONAL
Scrambled Eggs with choice of plain, chorizo, seasonal vegetables & fresh herbs
Applewood Smoked Bacon or Maple Breakfast Sausage
Kitchens for Good Potatoes peppers, onions
Freshly Baked Breakfast Breads, Scones, Muffins served with Kitchens for Good’s house made jams

PREMIUM BREAKFAST
Seasonal Fresh Fruit Platter
Freshly Baked Breakfast Breads, Scones, Muffins served with Kitchens for Good’s house made jams
Scrambled Eggs choice of plain, chorizo, vegetables, cheddar cheese & fresh herbs
Breakfast Potato Hash roasted peppers, onions
Applewood Smoked Bacon & Maple Breakfast Sausage
Crisp Breakfast Ham

ENHANCEMENTS
Display of Fresh Mini Bagels
whipped cream cheese, salmon mousse spread, tomatoes, sliced cucumber and red onion
Baja Style Chilaquiles with a choice of salsa verde or roja
Hot Steel-Cut Oatmeal Station with brown sugar, dried fruit, milk & soy milk
Mini Multigrain Croissant
Yogurt Parfaits
Maple Link Sausages
Orange Juice by the Gallon
Coffee or Hot Tea by the Gallon

Buffet served for two hours until 11AM.

Kitchens for Good is a non-profit using kitchens to nourish and transform lives.
LUNCH TIME

*Served with lemonade or iced tea & kettle chips.*

**CHEF SELECT SANDWICHES & WRAPS**

*Served with mediterranean pasta salad, Chef Lidia's potato salad or mixed green salad with cilantro ranch or white balsamic dressing*

*Choice of Two Sandwiches or Wraps:*

**SANDWICHES**

**Smoked Turkey Breast** sliced tomato, arugula, provolone cheese, house made cranberry relish spread or fresh basil pesto on focaccia bread

**Italian** thinly sliced prosciutto, smoked ham, sliced salami, lettuce, provolone cheese on hero roll

**WRAPS**

**Curry Chicken Salad** onion, celery, butter lettuce with curry aioli on focaccia bread

**Chicken BLT** fresh tomato, aged cheddar cheese, applewood smoked bacon with gorgonzola cheese aioli on spinach tortilla

**Grilled Portobello** bell peppers, zucchini & yellow squash, alfalfa sprouts, grilled onions with cilantro-avocado spread on spinach tortilla

**Rainbow Vegetable** red cabbage, tomato, shredded carrots, cucumber, spinach, bell pepper with hummus spread on spinach tortilla

**POWER BOWLS**

**Middle Eastern Chicken** balsamic marinated chicken breast, garbanzo beans, red bell pepper, roasted corn, cucumber raita sauce over mixed baby greens

**Baja Chicken** marinated chicken breast, tomatoes, red onion, roasted corn, cheddar cheese, black beans over cilantro rice

**Vietnamese Chicken** edamame beans, cucumber, cilantro, carrots, jalapeno, napa cabbage, toasted peanut & ginger dressing over lettuce blend & rice noodles

**Spicy Cauliflower** Buffalo marinated cauliflower, herb-marinated garbanzo beans, tomatoes, roasted corn, lentils over lettuce blend

**BOX LUNCH**

*Choice of house salad, mediterranean pasta salad or potato salad. Choice of whole fruit, cookie or kettle chips. Choice of Sandwich or Wrap:*

**Smoked Turkey Breast** red pepper mayo, tomato, lettuce and pepper jack cheese

**Roast Beef** caramelized onion, habanero cheese, horseradish aioli

**Roasted Vegetable Wrap** pesto and lettuce
LUNCH BUFFET

Served with warm house made rolls, freshly brewed regular coffee, decaffeinated coffee, assorted hot teas, and lemonade or iced tea and choice of dessert.

BAJA
Santa Fe Salad baby greens, black beans, corn, tomato, onion, tortilla strips, chipotle ranch
Chef Lidia’s Cilantro Rice with house made refried beans
Fresh Corn Tortillas house made salsa verde
Achiote Grilled Chicken salsa verde
Herb Roasted Sirloin chimichurri sauce

TASTE OF ITALY
Classic Caesar Salad parmesan, housemade croutons, caesar dressing
Wild Mushroom Risotto shaved parmesan
Roasted Zucchini & Yellow Squash
Chicken Sausage Lasagna fresh tomato, ricotta cheese, herbs

Balsamic and Rosemary Florentine Steak rosemary & herbs

SO-CAL BUFFET
Farmers Salad roasted vegetables and grilled radicchio, candied walnuts, white balsamic dressing
Seasonal Vegetables Medley
Honey Glazed Baby Carrots
Roasted Caprese Chicken mozzarella, prosciutto, fresh heirloom tomato
Oven-Roasted Salmon lemon caper sauce

MIDDLE EASTERN
Garden Salad grilled radicchio lettuce mix, mandarin oranges, feta cheese crumbles, red onion, white balsamic vinaigrette
Herb Marinated Grilled Vegetables
Mujadara Rice lentils, raisins, caramelized onions
Gyro Spiced Lamb tzatziki sauce
Lemon Herb Chicken Breast citrus beurre blanc

DESSERT:
Walnut Brownie Bites
Assorted Cookies
Assorted Dessert Bars

Buffet served for two hours until 3pm.

“We believe that so much good can come out of our kitchen.”

Chuck Samuelson Chef and Founder of Kitchens for Good
Served with baby green salad with house made dressing, warm rolls, lemonade or iced tea and choice of dessert.

**MARSALA CHICKEN PASTA**
penne pasta, seasonal vegetables, mushroom marsala sauce

**ACHIOTE CHICKEN BREAST**
cilantro rice, seasonal vegetables, chipotle demi glaze

**SEARED LEMON CAPER SALMON**
herb rice pilaf, seasonal vegetables, lemon caper beurre blanc

**GRILLED FLAT IRON STEAK**
garlic smashed potatoes, seasonal roasted vegetables, cilantro chimichurri

**VEGAN BOLOGNESE**
vegan meat, fresh basil tomato sauce, vegan mozzarella cheese

**PORTABELLO MUSHROOM STACK**

**DESSERT CHOICE:**
Seasonal Cheesecake raspberry coulis
Carrot Cake cream cheese icing, whipped cream
Chocolate Cake caramel sauce

“Kitchens for Good gave me the skills and confidence to pursue my dream of cooking.”
Linda, Culinary Graduate
BREAKS

MORNING UPLIFT
Individual Granola Bar
Seasonal Fresh Whole Fruit
Individual Greek Yogurt
Individual Trail Mix Nuts
Seasonal Fruit Platter

AFTERNOON FUEL UP
Hummus Duo Platter fried pita chips
House made Tortilla Chips salsa verde, pico de gallo
Spinach and Artichoke Dip french baguettes
Housemade Kettle Chips
Seasonal Fresh Crudité Platter cilantro ranch dip
Artisanal Cheese Board olives, dried fruit, bread, crackers

BAKERS DOZEN
Walnut Brownies
Chef’s Freshly Baked Cookies choice of: peanut butter, white chocolate macadamia nut, chocolate chip, oatmeal
Dessert Bars $20 per dozen
An assortment of lemon, raspberry, coconut & pecans
Sweet Shots
Chef’s choice assortment
Warm Churro Doughnuts
Sweet Middles stuffed cookies, carrot cake or chocolate

Minimum of one dozen per item

BEVERAGES
Fruit or Herb Infused Water
(1 gallon - Serves 20)
Iced Tea or Lemonade
(1 gallon - Serves 20)
Orange or Apple Juice
(1 gallon - Serves 20)
Thai Tea (Serves 20)
Soft Drinks
Bottled Water
Bottled Iced Tea

Since 2015, Kitchens for Good has served over 270,000 meals to hungry San Diegans, primarily food insecure youth and seniors.
DINNER BUFFET

Served with house made warm rolls, freshly brewed regular coffee, decaffeinated coffee, assorted hot teas, and lemonade or iced tea and choice of dessert.

ITALIAN
Classic Caesar Salad parmesan, housemade croutons, caesar dressing
Roasted Zucchini and Yellow Squash
Orecchiette Pasta melted leeks, marinara, aged parmesan
Housemade Meatballs fresh basil, tomato sauce
Chicken Portofino olives, tomatoes

OLD TOWN
Santa Fe Salad roasted corn, black beans, cilantro, red onion, tortilla strips, chipotle ranch dressing
Chef Lidia’s Cilantro Rice
Herb and Garlic Roasted Vegetables
Herb Roasted Top Sirloin chipotle demi glaze
Achiote Grilled Chicken Breast salsa verde

ISLAND TIME
Hawaiian Salad spiced walnuts, mango cubes, and rainbow carrots with blood orange dressing
Coconut Jasmine Rice
Grilled Hawaiian Vegetable blend zucchini, carrots, peppers, pineapple
Hawaiian Grilled Salmon pineapple salsa
Roasted Chicken Breast sweet chili butter

SURF AND TURF
Garden Salad, grilled radicchio lettuce blend, mandarin oranges, feta cheese crumbles, red onion, white balsamic vinaigrette
Herb Rice Pilaf
Roasted Chili Sprouts
Soni’s Braised Flat Iron cilantro chimichurri
Creamy Chipotle Shrimp chipotle marinated shrimp, cheese

DESSERT CHOICE:
Assorted Homemade Cookies
Chocolate Walnut Brownie Bites
Dessert Bar Assortment
Assorted Sweet Shots
Served with mixed green salad or choice of mushroom cream or Italian vegetable soup. Also served with local artisanal breads, freshly brewed regular coffee, decaffeinated coffee, assorted hot teas and choice of plated dessert.

**MARSALA CHICKEN PASTA**
penne pasta, seasonal vegetables, mushroom marsala sauce

**DEL MAR STUFFED CHICKEN**
goat cheese & chorizo stuffed chicken breast, cilantro rice, Chef’s choice vegetables

**SEARED LEMON CAPER SALMON**
herb rice pilaf, seasonal vegetables, lemon caper beurre blanc

**GRILLED FLAT IRON STEAK**
garlic smashed potatoes, Chef’s choice vegetables, cilantro chimichurri

**DUO PLATED DINNER**
Stuffed chicken with spinach, pesto and cheese, Soni’s braised short ribs, a jus, parmesan smashed potatoes, roasted lemon and herb asparagus

**ROASTED VEGETABLE WELLINGTON**
roasted seasonal vegetables, parmesan puff pastry, pesto cream

**BUTTERNUT SQUASH OR MUSHROOM RAVIOLI**
seasonal vegetables, pesto cream sauce

**DESSERT CHOICE**
Seasonal Cheesecake raspberry coulis
Carrot Cake cream cheese icing, whipped cream
Chocolate Cake caramel sauce
Strawberry Shortcake whipped cream

"Being at Kitchens for Good has not only built my confidence but has shown me a direction for my future. A direction that I’m excited about."

Chris, Culinary Graduate
FROM THE SEA
minimum 50 pieces
Ahi Poke Mini Cone wasabi aioli
Pepper Seared Ahi rice paper chip, horseradish aioli
Caribbean Jerk Salmon belgian endive leaf, microgreens
Mini Chipotle Shrimp Tostadas, pico de gallo, cotij
Fish Ceviche Shooter shrimp topping

FROM THE GARDEN
minimum 50 pieces
Champagne Melon Gazpacho Shooter
Caprese Skewer fresh mozzarella, cherry tomatoes, basil & balsamic glaze
Strawberry and Brie on Caramelized Pita
Watermelon Feta and Basil Skewer
Mini Grilled Cheese Shot sourdough grilled cheese, tomato bisque
Tomato Fennel Jam Crostini fried capers
Tomato Bruschetta basil, balsamic reduction

FROM THE RANCH
minimum 50 pieces
Prosciutto Gorgonzola Crostini fig jam
Hoisin Chicken Wonton Cup
Pork Belly Naan Crostini asian slaw
Chipotle Chicken Mini Quesadillas crema
Pulled Pork or Chicken Sliders housemade BBQ sauce, pickle, Hawaiian roll
Chicken Satay Skewers peanut sauce
Vegetable Mini Eggrolls sweet chili sauce

CARVING STATION
minimum 2 hours
Old Fashion Sirloin $300 (serves 40)
Horseradish cream, a jus
Herb Rubbed Roasted Turkey Breast $150 for (serves 25)
Cranberry mustard
Roasted Pork Loin $120 (serves 15)
Salsa Verde
Our culinary and operations team use their years of experience to create memorable menus and unforgettable moments for your special event. We do scratch cooking with the finest locally sourced ingredients. Of course we make our own dressings and sauces, but we also make pickles, mustards, and other condiments for your sandwiches as well as cure and smoke meats. Let us craft your next memorable event.

**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 guaranteed. 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, guestnel, 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 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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Every dollar of profit is reinvested in programs to recruit, train and support our culinary students to transform their lives.
Kitchens for Good delivered excellent service and the food was delicious! They were prompt and professional in their communications, and their staff was extremely helpful. I would highly recommend them for any event!

— TAYLOR H.

I loved all the personal and detailed service I was given. The food was delicious. Cooked and presented with perfection. My compliments to the chef, servers and everyone involved.

— TINA B.

We are so happy we hired Kitchens for Good to cater our wedding. Everyone loved the food, and the staff was so friendly and helpful. Kitchens for Good was the perfect choice for me and my husband because we knew we were also giving back to our community by hiring them.

— LAURIE B.

Kitchens for Good recently catered a weekend retreat for my organization and I plan on using them every time we host a retreat in San Diego! They’re extremely professional, budget friendly and amazingly accommodating for special dietary restrictions. We love working with Kitchens for Good and recommend their services to anyone who is looking to feed people some delicious food while helping make a difference.

— REBECCA L.

CONTACT US

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