

MENU COLLECTIONS

Your Event. Your Style.





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ABOUT KITCHENS FOR GOOD

Whether a breakfast meeting at the office, a three course wedding feast, or food stations for a thousand, Kitchens for Good has got you covered.

Our team has a passion for cooking. We use the finest ingredients and handle them with care and creativity to prepare dishes that will make you want to high-five the Chef. Valuing sustainability, we work with local farmers, use earth friendly disposables, and love to compost. Get inspired with some of our most popular menus or customize your own through one of our event coordinators.

Kitchens for Good caters at premiere venues across San Diego and serves as the exclusive operator of Celebration Hall at the Jacobs Center in Southeast San Diego.

Beyond delicious food and impeccable service, know that every event you book with Kitchens for Good is doing good. All proceeds help individuals in need get jobs in the culinary industry and provides nutritious meals to hungry San Diegians. Let your event do more with Kitchens for Good Catering.

Reach out to our team to start planning your next event.
619-450-4040 or events@kitchensforgood.org



BREAKFAST

SERVED BETWEEN 6AM AND 10AM

BREAKFAST BUFFET BASICS

served with orange & cranberry juice,
regular/decaf coffee and specialty teas.

Quick & Simple /10

bakery fresh muffins, danish & pastries. seasonal fresh fruit display.

Rise & Shine /17

scrambled eggs, home-style potatoes & seasonal fresh fruit display. choice of
sausage, bacon or ham. selection of baked breads, pastries.

ENHANCE YOUR BUFFETS

Breakfast Buffet Add Ons

Individual Greek Yogurts /2

Mini Bagels: plain, savory or sweet cream cheese/3

Apple Wood Smoked Bacon /2

Pure Maple Link Sausage /2

Hard Boiled Eggs /1

Oatmeal Station, milk, dried fruit, cinnamon & brown sugar /5

Assorted Mini Frittatas, ham & cheese, roasted vegetable /3

House Smoked Salmon, red onions, caper, tomato,
hard boiled egg, plain bagels, cream cheese /7

Country Gravy (sausage or chorizo) & Fresh Biscuits /3

Breakfast Strudel

(broccoli and cheddar; steak and rapini, sausage and mushroom)/5



BREAKFAST PLATED

SERVED BETWEEN 6AM AND 10AM

Served with orange juice, regular/decaf coffee and specialty teas.
selection of baked breads, pastries, butter & house-made jams.
ADD individual fruit plate /3

Cracked & Scrambled /15
ham & cheese, farm roasted vegetables or chorizo.
herb crusted tomato, breakfast potato hash.

French Toast /16
egg bread, nutmeg and organic maple syrup.
choice of smoked bacon or sausage.

Breakfast Burrito /18
organic eggs, chorizo & cheese or farm roasted vegetables.
pico de gallo & sour cream.

Frittata /18
traditional ham & cheese or farm roasted vegetable.
herb crusted tomato, breakfast potato hash.

Our food is handcrafted from the start.
Everything from the making of the
dressings and sauces to smoking and
curing our own meats to the jam we
serve with our fresh baked breakfast
pastries. You can taste the difference.



LUNCH

SERVED BETWEEN 11AM AND 3PM

LUNCH BUFFET

STANDARD LUNCH BUFFET / 22

Served with chef selection of seasonal vegetables
choice of one salad, one entrée & one side dish

PREMIUM LUNCH BUFFET / 30

Choice of two salads, two entrées, two side selections

Served with regular/
decaf coffee and
specialty teas, iced
tea or lemonade local
artisan breads & butter

THE SALADS

- House Salad, arcadian mix greens, tomatoes, cucumbers, carrots, balsamic vinaigrette
- Farmers Greens, roasted vegetables and candied pecans, golden italian vinaigrette
- Whole Romaine Hearts, poached pears and candied walnuts, gorgonzola dressing
- Kale Salad, quinoa, fresh berries, almonds, feta cheese crumbles, balsamic vinaigrette
- Classic Caesar, house made croutons, parmesan cheese, Caesar dressing
- Boston Bib Lettuce, grape tomatoes, parmesan cheese, cilantro ranch

THE SIDES

- Red Potato Salad, mayo, mustard, onion & celery
- Greek Pasta Salad, kalamata olives & feta cheese
- Couscous Medley, red onion, tomatoes, parsley, olive oil & lemon zest
- Caprese Salad, tomato, mozzarella, basil
- Roasted Sweet Potatoes
- Smashed Potatoes
- Baby Carrots
- Roasted Beet Salad, red, golden & baby beet mix
- Oven Roasted Red Potatoes, fresh rosemary and garlic
- Fresh Tomato Penne Pasta, basil & aged parmesan
- Herbed Rice Pilaf

THE ENTREES

The Fish: Choice of Seared Salmon or
Roasted Mahi-Mahi

*Salmon Sauce Choices: Blackberry,
Picatta, Beurre Blanc*

*Mahi Sauce Choices: Pear Vanilla Butter,
Sweet Chili Butter*

Marsala, Pesto Cream, Salsa Verde

The Other White Meat:

Roasted Pork Loin

*Sauce Choices: Dijon, Apple Cider,
Mushroom Demi-Glace*

The Poultry: Roasted Chicken

Sauce Selections: Parmesan, Picatta,

The Beef: Choice of Tri-Tip or London Broil

*Sauce Choices: Red Wine Demi-Glace,
Mushroom, Hunter Sauce, Brandy Cream*

SEASONAL FRESH SALAD BUFFET

Salad Bar/18

Includes Mixed Lettuce, Arugula,
Cucumbers, Cherry Tomatoes, Shredded
Carrots, Shredded Cheddar, Cotija
Cheese, Bacon Bits, Chickpeas, Pepitas,
Blanched Broccoli, Hard Cooked Egg,
Fried Wonton Strips, Sliced Mushrooms,
Olives, Roasted Corn

Served with choice of two dressings

Add a protein:

Roasted Chicken/3

Sliced Tri-Tip/4

Grilled Salmon/6

Shrimp/7

Seared Ahi Tuna/7

LUNCH PLATED

Served with regular/decaf coffee and specialty teas, iced tea or lemonade
house salad, local artisan breads & butter *upgrade your salad add /3

The Fish

Herb Crusted Roasted Salmon /19

roasted potatoes, seasonal vegetables, lemon butter

Bronzed Mahi Mahi /17

Israeli couscous with chickpeas, roasted vegetables

Blackened Catfish/16

cilantro pesto rice, seasonal vegetables

The Poultry

Marinated Seared Pineapple Chicken /12

seasonal veggie fried rice

Chicken Picatta /14

angel Hair, seasonal vegetables

Smoked Chicken Penne Pasta /15

basil, garlic, feta, cherry tomatoes, pine nuts

The Beef

Roasted Sirloin Beef Tips /22

onions & peppers, jasmine rice, beef jus

The Vegetarian

Mushroom Ravioli /14

pesto cream, seasonal vegetables

Stuffed Zucchini/ 14

wild rice blend, seasonal vegetables, olive oil, balsamic glaze

Entree Salads

served with regular/decaf coffee and specialty teas, iced tea or lemonade

local artisan breads & butter

Chicken Caesar Salad /12

Salmon Caesar Salad /15

romaine lettuce, caesar dressing, house made croutons & parmesan cheese.

Southwestern Grilled Salmon /16

spring mix, shredded cabbage, roasted corn, black beans, avocado, red onion,
cilantro ranch

Asian Flat Iron Steak /17

hoisin marinated flat iron, Napa cabbage, soba noodles, snow peas, bean sprouts,
chopped green onion, julienne carrots, ponzu vinaigrette

Chicken Cobb /13

diced chicken, cheese, tomato, bacon, crumbled bleu cheese, diced egg, avocado



LUNCH SANDWICHES

Served plated or buffet with regular/decaf coffee and specialty teas, iced tea or lemonade
add \$1.50 for boxed

choice of one: red potato salad, green salad, pasta salad, fruit salad.
add a second salad / 2.50

Roasted Vegetable Wrap /12
bell peppers, mushrooms, zucchini and yellow squash, lettuce, tomato, pesto.

Smoked Breast of Turkey Sandwich /14
red pepper, mayonnaise, lettuce, tomato, pepper jack, on focaccia

Chicken Salad Sandwich or Wrap/13
mayonnaise, dijon mustard, grapes, walnuts, red onion, celery, lettuce, on focaccia.

Ham and Swiss Sandwich/14
black forest ham, swiss cheese, dijonaise, lettuce, tomato, ciabatta bun.

Roast Beef Sandwich /16
provolone, grilled onions, lettuce, tomato, horseradish cream, ciabatta bun.

Whether you are planning a company gathering, a quarterly meeting or a corporate party, we'll make lunch the easiest part of your day.



RECEPTIONS

HORS D'OEUVRES

Minimum 25 pieces per selection

FROM THE SEA

- Ahi Tuna Tartare, sesame wonton crisp /4
- Seared Sea Scallops, wild mushroom soy butter /5
- Smoked Salmon Mousse, endive leaf, radish, micro cilantro/4
- Marinated Jumbo Shrimp, sun dried tomato aioli /5
- Baja Style White Fish Ceviche, blue corn tortilla chip /4
- Mini Chipotle Shrimp Tostadas, pico de gallo, cotija, cilantro/5

FROM THE GARDEN & THE DAIRY

- Caprese Skewer, fresh mozzarella, cherry tomatoes, basil & balsamic glaze /3
- Strawberry and Brie on Caramelized Pita /3
- Bleu Cheese Mousse and Candied Walnut Tartlet /3
- Tomato Bruschetta, crunchy crostini /3
- Mini Vegetarian Egg Rolls, Thai chili dipping sauce /3
- Tomato Fennel Jam Crostini, goat cheese mousse, fried caper/4

FROM THE RANCH

- Antipasto Skewers /3
- Prosciutto Crostini, fig jam, gorgonzola mousse /5
- Hoisin Chicken Wrap, mango chutney /3
- Mini Beef Pastry, port demi /5
- Chicken Chili Verde slider /4
- Pulled Pork Slider, house-made BBQ sauce, pickle /4
- Cheese Burger Slider, pickle & tomato /4
- Beef satay, chimichurri /5
- Chicken satay, cucumber raita /3

COMBO PACKAGES

Priced per person
packages available as stations or tray pass (add server for tray pass)

Pick Three /13
one from the ranch, one from the sea, one from the garden or dairy

Pick Five/18
one from the ranch, two from the sea, two from the garden or dairy



STATIONS

GRAZING MENUS

pricing per person

Mini Taco Station /10

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

Mashed Potato Bar /6

shredded cheese, bacon, green onion, bread crumbs.
add braised shortribs/ 6

Mac & Cheese Bar /7

mushrooms, bacon, scallions, bread crumbs.
add pulled bbq pork/5

Slider Bar /10 (pick 2)

hamburger patty, cheddar cheese, pickle.
pulled pork, house-made bbq sauce, apple cider vinegar coleslaw.
pulled chicken, chili verde or bbq sauce

Baja Ceviche Bar /10

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

Hummus Spreads /5

seasonal hummus duo, served with herbed and spicy pita chips

Seasonal Crudite /6

selection of seasonal vegetables with cilantro ranch

CHEESE STATIONS

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

mix of artisanal cheeses, dried and fresh berries, honey, breads crackers & lavash. /13

add Charcuterie, salami, sopressata, hard chorizo, mixed olives, cornichons /10



BREAK TIME

Per person, by the dozen or individual servings

House Seasoned Nut Medley /5

Fresh Market Seasonal Fruits /2

Individual Bags of Pretzels, Chips, Popcorn /2

Granola Bars /1.50

Salted Jumbo Pretzels, housemade mustard and warm cheese dip /5

House-Made Tortilla Chips & Pico de Gallo /6 add guacamole /5

BY THE DOZEN

Brownies /20

Chef's Freshly Baked Cookies /18

Choice of: snickerdoodles, peanut butter, white chocolate macadamia nut, chocolate chip & oatmeal

Dessert Bars/20

Lemon, Raspberry, Milkyway

BEVERAGES

Milk by the Gallon (Whole, 2% or Skim) /22

Iced Tea by the Gallon /28

Lemonade by the Gallon /28

Juice by the Gallon (Orange or Cranberry) /30

Coffee (Regular & Decaf) & Hot Tea by the Gallon /30

Individual Assorted Sodas /2

Bottled Water /2

FOR THE LITTLE ONES

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

Chicken Fingers /10

Grilled Cheese /10

Beef Slider/10

choice of french fries or carrot & celery sticks

DINNER

SERVED BETWEEN 4PM AND 9PM



DINNER BUFFET

STANDARD DINNER BUFFET / 27

one salad, one entrée, seasonal vegetables, one side dish

PREMIUM DINNER BUFFET / 35

two salad, two entrées, two side dishes

Served with local artisanal breads & sweet butter, regular & decaf coffee, hot tea and ice water. Small buffet fee of \$250 for events under 25 people.

THE SALADS

- House Salad, arcadian mix greens, tomatoes, cucumbers & carrots, balsamic vinaigrette
- Farmers Greens, roasted vegetables and candied pecans, golden italian vinaigrette
- Whole Romaine Hearts, poached pears and candied walnuts, gorgonzola dressing
- Kale Salad, quinoa, fresh berries, almonds, feta cheese crumbles, balsamic vinaigrette
- Classic Caesar, house made croutons & parmesan cheese, caesar dressing
- Boston Bib Lettuce, grape tomatoes & parmesan cheese, cilantro ranch

THE SIDES

- Rice Pilaf, herb cooked
- Curried Chickpeas
- Sun-dried cherry Barley
- Spanish Rice
- Roasted New Potatoes, rosemary and butter
- Saffron Rice, healthy rice alternative
- Garlic Smashed Potatoes, garlic & butter
- Root Vegetable Medley, sautéed in butter
- Carrots, fresh dill, honey butter
- Jumbo Asparagus, lemon thyme beurre blanc
- Broccoli and Baby Carrots
- Almondine Green Beans, almonds, white wine

THE ENTREES

The Fish: Choice of Seared Salmon or Roasted Mahi-Mahi
Salmon Sauce Choices: Blackberry, Piccata, Beurre Blanc, Beurre Noisette
Mahi Sauce Choices: Pear Vanilla Butter, Spicy Jamaican Rum Butter, Sweet Chili Butter

The Poultry: Choice of Roasted Chicken or Herb Rubbed Turkey
Sauce Selections: Parmesan, Piccata, Marsala, Pesto Cream, Salsa Verde, Sake Butter, Mediterranean Relish, Chardonnay Cream, Cranberry Honey Mustard

The Other White Meat:
Roasted Pork Loin
Sauce Choices: Sonora Seasoning Rub with Pan Jus, Dijon, Apple Cider, Rosemary Veloute, Mushroom Demi-Glace

The Beef: Choice of Tri-Tip or Top Sirloin
Sauce Choices: Red Wine Demi-Glace, Mushroom, Hunter Sauce, Brandy Cream, Chimichurri, Horseradish Cream



DINNER PLATED

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

The Fish

Seared Salmon /30
soy ginger lemongrass sauce, vegetable fried rice.

Poached Pacific Rockfish /33
Lemon infused, atop shrimp ravioli with vodka sauce and sauteed spinach

Hawaiian Mahi Mahi /35
tropical fruit salsa, toasted coconut jasmine rice.

Hoisin Glazed Salmon /30
scallion potato cake, stir-fried vegetables

The Poultry

Marinated Herb Crusted Roasted Chicken Breast /26
savory wild mushroom sauce, garlic mashed potatoes.

Earl Grey Game Hen/31
Earl Grey brined half hen, sun-dried cherry sauce, mushroom barley, seasonal vegetables.

Chicken Pancetta/29
topped with crispy pancetta and port soaked apples, wild rice, seasonal vegetables.

Apple Almond Chicken/30
brioche, apple, almonds, apple cider sauce, seasonal vegetables.

Southwestern Chicken/28
chorizo, pepinos goat cheese, cilantro rice, seasonal vegetables

Stuffed Chicken Breast Del Mar /33
sun dried tomato, artichoke hearts, lemon beurre blanc, roasted potatoes.



DINNER PLATED

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

The Other White Meat

Herb Crusted Pork Tenderloin /26
cranberry port sauce, mashed potatoes.

Smoked Pork Loin /29
mint tomato jam, apple-sage gnocchi, glazed carrots

The Beef

Black Jack Flat Iron/33
bourbon butter, smoked gouda polenta, seasonal vegetables

Root Beer Braised Short Ribs /34
garlic whipped potatoes, glazed baby carrots

Santa Maria Tri Tip/30
Spanish rice, roasted vegetables, chipotle demi-glace

The Vegetarian

Roasted Vegetable Wellington /26
eggplant, zucchini, yellow squash, mushrooms , herbs, cotija cheese, puff pastry, red pepper coulis

Butternut Squash or Spinach Ravioli /27
sauteed asparagus tips, grilled endive, basil-cracked pepper sauce



DESSERT



SWEET ENDINGS

PLATED DESSERTS

Seasonal Cheesecake, raspberry coulis /4
Carrot Cake with creamcheese icing, whipped cream /4
Chocolate Cake, caramel sauce /4
Lemon Cake, whipped cream /4
Four Layer Red Velvet Cake /6
Caramel Brownie Cheesecake /6
Bourbon Toffee Bread Pudding /6

DESSERT STATIONS

Mini Gourmet Pastry Assortment /10
New York Cheesecake, White Chocolate Passion, White Chocolate Raspberry, Chocolate Fantasy, White Chocolate Espresso

Sweet Shots /6 (pick 3)
Cheesecake, lemon cake, carrot cake, chocolate cake, tiramisu

Cookies, Brownies and Dessert bars /6

BY THE DOZEN

Brownies /20

Chef's Freshly Baked Cookies /18

Choice of: snickerdoodles, peanut butter, white chocolate macadamia nut, chocolate chip & oatmeal

Dessert Bars/20

Lemon, Raspberry, Milkyway

Good things happen to people who wait.
It's called "Dessert".



THEMED MENUS

THEMED MENUS

MEDITERRANEAN /30

Lemon Herb Marinated Chicken Breast, sun dried tomato, artichokes, olives and capers

Smoked Pork Loin, mint tomato jam

Pasta Salad, olives, feta, sundried tomatoes and lemon zest.

Trio of Hummus, pita bread and crudité vegetables and flavored lavash.

House Marinated Olives

Grilled Radicchio and Roasted Vegetable Salad.

OLD TOWN SAN DIEGO /33

Served with salsa verde, pico de gallo, salsa roja, house-made refried beans, Spanish rice

Mini Tacos (shredded beef or chicken)

chopped tomatoes, onions, grated cheese, shredded lettuce, crema, cilantro

Enchiladas (cheese or chicken chile verde)

shredded lettuce & tomatoes

Fish Ceviche chips, crema, lime wedges, Tapatio sauce

LITTLE ITALY /28

Spinach Ravioli with Vodka Sauce

Chicken Piccata, lemon butter and capers

Penne Pasta, fresh tomatoes, basil pesto, aged parmesan

Tomato and Cucumber Salad

Roasted Zucchini and Yellow Squash

Garlic Bread

BACKYARD GRILL /20

100% All Beef Hot Dogs

Angus Beef Patties

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

COMFORT /28

Chicken Pot Pie or Chicken and Dumplings

Old Fashioned Meatloaf

Southern Style Collard Greens

Creamy Mac and Cheese

Coleslaw

Three Bean Salad

served with cornbread, sweet butter



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. We do scratch cooking with the finest locally sourced ingredients. Of course we make our own dressings and sauces, but we also make the 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 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.



TESTIMONIALS

“ Thank you for making my birthday celebration a most memorable and special event. 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. My guests complimented all the extra special treatment they received. Everything was done in a professional manner. I look forward to my next event.
— Tina B.

“ Everything from Kitchens for Good was spectacular. Everyone raved about the food and your on-site staff was totally on-point (presentation was gorgeous as well!) There will be some very happy yelp/knot/wedding wire/etc reviews headed your way. Anything I can do to help promote and generate business for you guys, I'm happy to do.
— Offsite Catering Client

“ Kitchens For Good recently catered a weekend retreat for a 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. One of our participants with an extreme gluten allergy came up to me during the weekend and asked if he could take extra portions of his meal back to his room because he never had a gluten free wrap so delicious!
— Rebecca L.

“ Kitchens for Good catered a fabulous event at my home in July! The team was very professional, while also being fun and engaging. The food was top notch. Add in the wonderful non-profit work they do as part of their business model and you have a complete winner! I highly recommend this incredible, inspired, and inspiring organization.
— Jeff J.

“ Kitchens for Good not only has an incredible social mission, but their food is delicious! It's so hard to find catering that's fresh and healthy. They source their produce locally and it's easy to tell! We just recently used them for a dinner at my work and everyone loved it. They made a carrot hummus that was out of this world. I highly recommend this organization and what's amazing is that by buying from Kitchens for Good you know you're getting good food for your community and/or organization as well as supporting a just cause.
— Nora F.

A top-down view of four vegetable and quinoa dumplings arranged in a diagonal line on a wooden cutting board. Each dumpling is filled with a mixture of quinoa, green leafy vegetables, diced tomatoes, and onions, topped with a generous amount of white cheese. The dumplings are made of a light-colored dough and have a slightly crimped edge.

GIVING
BACK NEVER
TASTED SO
GOOD.


KITCHENS
FOR GOOD