

# 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. 20<sup>th</sup> 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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