



MAIN COURSE CALIFORNIA

Full Service Catering Menu

WE ARE COMMITTED TO PROVIDING
PERSONALIZED SERVICE
&
FROM-SCRATCH, FLAVORFUL CUISINE

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Guide to Services

Who We Are and What We Do:

Main Course California is a creative, service-driven catering company that specializes in from-scratch cuisine and personalized care. We strive to ensure that our clients feel safe knowing that their event is in our hands. From corporate cocktail parties to full-service weddings and event production, we are there every step of the way.

Why Main Course:

If you've found us, chances are you're a "foodie." We're known throughout Southern California for being a creative and joyful catering company dedicated to food that is absolutely delicious and service that is comforting and professional. We specialize in off-site catering for private parties, corporate events, and weddings. We provide catering and beverage service – including beer and wine – as well as event staffing, rental coordination and management, and event design.

Fabulous Food and Artful Presentations:

We take pride in creating food that tastes as fabulous as it looks. From unique appetizer and dessert displays to tray passed hors d' oeuvres and formal plated dinners, our food stands out – and will remain in your guests' memories.

Custom Catering:

Many of the events we cater have some custom aspect to them. Our full-service package is a guide in planning your event, and please know that should you have menu requests, want to see our seasonal menus, or have a specific vision for your event, Main Course California will customize menus to your request. We are happy to accommodate special preparation and dietary requests when possible. From formal cocktail parties to "Farm to Table" dinners in your favorite farmer's field, we are thrilled to show you how great of a job we can do.

Package Pricing:

The food prices listed on this catering menu are based on *plated or buffet service* for parties of either *50-99 or 100 - 250 guests* and will vary should you have a higher or lower guest count. The prices are for food only.

BITE SIZED APPETIZERS

Perfect for Cocktail Parties & Tray Passed Appetizers

Choose From

Caramelized Shallot & Goat's Cheese Tart Tartin

Goat Cheese & Roasted Grape on Baguette

Gougeres, Choose From:

Traditional French Gruyere or Ham & Cheese

Crostinis:

Tomato-Basil with Extra Virgin Olive Oil, Hummus with Roasted Tomatoes,
Roasted Pepper & Artichoke, or Strawberry & Honey-Ricotta with Basil

Warm Spinach & Artichoke on Baguette

Shaved Beet Canape with Fennel Puree & Orange Salad

Lump Crab & Avocado Tostada with Fine Herbs

Shrimp Salad Canape with Dill

\$1.25-\$1.95 per piece

Choose From

Pearlino Mozzarella & Tomato Caprese Cups

Crispy Spring Rolls with Hoisin Dipping Sauce

Chicken or Vegetable Vietnamese Style Summer Rolls with Sweet Chili Sauce

Sirloin Crostini with Ajvar, Grana Padano & Arugula Pesto

Sesame Flan with Sour Cherry Compote

Bite Sized Quiches:

Quiche Lorraine, Mushroom, Roasted Pepper & Jack, Florentine

\$2.25-\$2.95 per piece

Choose From

Grilled Tamarind Chicken or Beef Skewers with Peanut Dipping Sauce

Basil Wrapped Strawberries with Feta & Balsamic Drizzle

Cajun Andouille "Pigs in a Blanket" with Creole Mustard

Piri Piri Shrimp with Mango Lychee Chutney

Bacon Wrapped, Chorizo Stuffed Dates with Pimento Oil

Handmade Lump Crab Cakes with Aioli

Pancetta Wrapped Asparagus with Lemon Chive Aioli

Honey & Bay Leaf Caramelized Pear & Brie Crostini with Candied Walnuts

\$3.25-\$3.95 per piece



APPETIZER STATIONS

Our appetizer platters provide tasty small bites perfect for cocktail hours or full cocktail receptions.

Antipasti Platter

Our Antipasti Display showcases the best cured sliced meats, cheeses, ripe fruits and marinated vegetables of each season and includes Sliced Salami Toscano, Marinated Artichokes, House Roasted Red Peppers, Fresh Mozzarella, Cured Olives, Cherry Tomatoes, Fresh Fruit, Crackers and Baguette all beautifully displayed on our platters

Medium Platter serves 20-30 guests for \$108.99 | Large Platter serves 40-50 guests for \$133.99

Bruschetta Platter

Generous bowls of our Ripe Tomato-Basil Bruschetta, Roasted Pepper & Artichoke Dip, and Hummus with Pita Chips, Baguette, Olives, and Cut Seasonal Vegetables artfully arranged on our platters

Medium Platter serves 20-30 guests for \$99.99 | Large Platter serves 40-50 guests for \$139.99

Cheese & Seasonal Fruit Platter

Selection of Artisan Cheeses that may include French Brie, Chevre, Tomme de Savoie, Spanish Manchego, Farmstead Cheddar, and Jack Cheeses accompanied with Fresh & Dried Fruits, Cured Olives, Candied Nuts, Baguette & Water Crackers artfully arranged and presented on our & platters

Medium Platter serves 20-30 guests for \$108.99 | Large Platter serves 40-50 guests for \$133.99

CHEF ACTION STATIONS

Our Chef Action Stations are a fun & interactive way to treat your guests.
Stations can be combined for a variety of flavors!

All-American

Choose From Fried Chicken, Kobe Beef, or Pulled BBQ Pork Sliders
with butter lettuce, pickles, fresh tomatoes, and a selection of sauces

Chile-Honey Chicken Wings

Crudite Platter

Seasonal fresh & house pickled vegetables, selection of olives & ranch dressing

Deviled Eggs & Red Skin Potato Salad

50-99 guests \$26.95 per guest 100+ guests \$21.95 per guest

Create your own Salads

Crispy Romaine & Local Mixed Greens with Seasonal Array of Local Chopped Vegetables, Fresh & Dried Fruits, Olives, Candied Nuts, Free Range Eggs, House Roasted Turkey, Bacon & Croutons, Cheese & Our Home Made Dressings – all mixed to order by our Chefs

50-99 guests \$15.95 per guest 100+ guests \$12.95 per guest

Mexican Station

Snapper Ceviche, Pico de Gallo, Spicy Mayonnaise & Guacamole
with Fresh Corn Tortilla Chips

Fajitas & Quesadillas Made to Order

Choose From our Fire Grilled Chicken or Steak al Carbon

Served with Grilled Rajas & Onions,

Jack Cheese, Vegetable Escabeche, Stewed Black Beans, Sour Cream,
Chopped Onion, Cilantro, Limes, and Chile Salsa

Corn & Flour Tortillas on the Comal

50-99 guests \$26.95 per guest 100+ guests \$21.95 per guest

Asian Station

Our famously delicious Miso Maple Stir Fried Chicken or Shrimp

Coconut Garlic Sticky Rice

Chef's Selection of hand-rolled Sushi on ice with Pickled Ginger, Wasabi & Soy Sauce

Steamed Edamame

Pickled Cucumber Salad

Vegetable Summer Rolls with Sweet Chili & Plum Sauces

-or-

Crispy Vegetable Spring Rolls with sweet Chili & Plum Sauces

50-99 guests \$26.95 per guest 100+ guests \$21.95 per guest

Italian Station

Gnocchi & Penne Pastas tossed to order

with Homemade Marinara, Alfredo & Pesto Sauces

Grass-Fed Meatballs, Grilled Chicken, Fresh Vegetables, Sundried Tomatoes, Cured Olives

& Fresh Shaved Parmesan Reggiano

served with Marinated Buffalo Mozzarella, Arugula & Preserved Lemon Salad & Warm Garlic Bread

50-99 guests \$26.95 per guest 100+ guests \$21.95 per guest

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CLASSIC SALADS

California Salad

Mixed Greens with Shaved Carrot, Tomatoes & Croutons
with our Homemade Preserved Lemon Vinaigrette

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Caesar Salad

with Cherry Tomatoes & Shaved Parmesean Cheese
& From-Scratch Dressing

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Classic Salad

Iceberg Wedges with Tomatoes, Blue Cheese & Bacon
with Buttermilk Dressing

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Italian Salad

Butter Lettuce with English Cucumber, Cherry Tomatoes,
Kalamata Olives & Parmesean Cheese with our House Balsamic Vinaigrette

50-99 guests \$4.95 per guest 100+ guests \$3.95 per guest

PREMIUM SALADS

Roasted Beet & Goat's Cheese Salad

with Toasted Pistachios, Arugula & Preserved Lemon Vinaigrette

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Lanai Salad

Hearts of Palm, Jicama, Papaya & Toasted Macadamia Nuts
with Papaya Honey Vinaigrette

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Gourmet Salad

Pear & Blue Cheese Salad over Baby Mixed Green
with Candied Nuts & Sherry Vinaigrette

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Ventura Salad

Romaine Lettuce, Grape Tomatoes, Torn Basil, Avocado,
Shaved Red Onion, Croutons & Bacon
with Homemade Red Wine Poppy Seed Vinaigrette

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Roasted Local Vegetable Salad

Herb & Garlic Charred Onion, Portobello, Zucchini, Carrot &
Hummus on a bed of Seasonal Mixed Greens
with Balsamic Vinaigrette

50-99 guests \$6.95 per guest 100+ guests \$4.95 per guest

CLASSIC PROTEINS

We offer a seasonal selection of local seafood, beef, poultry, and game as well. Please inquire about our menus that are based on our local farmer's and fisherman's availability.

Lemon & Herb Roasted Chicken Breast
with Tomato-Oregano Chutney

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Miso-Maple Glazed Chicken

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Grilled Hanger Steak
with Italian Salsa Verde

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Grilled Tri Tip
with Salsa & Horseradish Cream Sauce

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Grilled Brochettes- Choose from:
Herb & Garlic Chicken, Seasonal Vegetable, Shrimp or Beef

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Red Wine Braised Boneless Short Ribs

50-99 guests \$8.95-10.95 per guest 100+ guests \$6.95-8.95 per guest

&

Chef Carving Stations - Choose one or both:
House Roasted Turkey Breast & House Roasted Beef
with Turkey Gravy, Fresh Horseradish Cream & Red Wine Pan Jus

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Spice Rubbed Cedar Plank Roasted Salmon
with Apple Horseradish Slaw

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Spice Grilled Tenderloin Filet
with Sour Cherry-Red Wine Reduction

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Handmade Lump Crab Cakes
with Mango Chutney Salsa

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Herb & Mustard Roasted Frenched American Lamb Racks
With Roasted Grape Salsa

50-99 guests \$11.95-16.95 per guest 100+ guests \$9.95-13.95 per guest

SIDES

Wild Rice Pilaf with Dried Cranberries & Herbs

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Coconut Garlic Sticky Rice

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Roasted Root Vegetables with Garlic & Herbs

-
Roasted Red Potatoes with Rosemary & Garlic

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Sautéed Seasonal Vegetables with Olive Oil & Fresh Herbs

-
Homemade Pesto Pasta with Parmesean & Fresh Herbs

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Seasonal Roasted Vegetables with Balsamic Vinegar & Olive Oil

50-99 guests \$2.50 per guest 100+ guests \$1.95 per guest



Quinoa Cous Cous with Dried Cranberries & Herbs

-
Whipped Potatoes:

Roasted Garlic, Sweet Potatoes *or* Traditional

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Fennel-Potato Au Gratin with Gruyere & Parmesean Cheese

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Macaroni & Cheese:

Three Cheese, Apple-Cheddar *or* Roasted Tomato-Parmesan

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Sautéed Green Beans & Underwood Carrots

-
Sautéed Spinach with Garlic & Shallots

50-99 guests \$3.50 per guest 100+ guests \$2.95 per guest



Risotto:

Tomato & Saffron, Cognac Mushroom *or* Spring Asparagus

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Brown Butter Gnocchi with Apples & Herbs

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Haricot Vert with Crispy Shallots

50-99 guests \$5.95 per guest 100+ guests \$4.95 per guest

PLATED DESSERTS

Lemon Curd Tart with Fresh Berries

50-99 guests \$4.95 per guest 100+ guests \$3.95 per guest

Flourless Chocolate Cake with Vanilla Bean Whipped Cream

50-99 guests \$5.95 per guest 100+ guests \$4.95 per guest

Apple Crostada with Vanilla Bean Whipped Cream

50-99 guests \$5.95 per guest 100+ guests \$4.95 per guest

Crème Brulee:

Vanilla Bean or Coconut

50-99 guests \$6.50 per guest 100+ guests \$5.95 per guest

Plated Dessert Trio:

Lemon Curd & Berry Tart, Mini Crème Brulee & Hand Made Chocolate Truffle

50-99 guests \$9.50 per guest 100+ guests \$7.95 per guest

Pricing

Event Staff:

We are happy to assist you in determining how many event professionals you will need at your event. For quote estimation, our proposals are based on a 6 hour event with 8 hours of labor. Once we conduct a walk through & receive a timeline for the event we will revise our staffing hours to reflect your needs. Please note that we do have a 4 hour minimum per staff member.

Bar Service:

Main Course California serves a selection of hand-picked local and imported wines and beers. Should you want to pair your menu with a specific varietal, our event management team is highly qualified in providing pairing information. Cost will vary depending on your selections. For a full listing please ask your event manager for our Beverage Service Menu, Wine and Beer Lists.

Buffet Equipment & Decor:

Not only do we love providing you with delicious flavors & small bites but we also enjoy making these treats look as good as they taste. Whether you are looking for the feel of a Farmer's market stand or a night out in Vegas, we can design the platters, garnish & décor to match your vision. Buffet set ups begin at \$100 per buffet.

Full Service Event Rentals:

You name it, we can get it, have it delivered, set up and broken down at your event. We can also arrange the basics of your event: bars, china, glassware, silverware, linens, tables and seating, and necessary event production equipment. We can place the order with the appropriate rental vendors, set the delivery time, ensure it is set up for the event, taken care of during the event, and arrange pick up. We are also happy to offer high quality disposable items, and we have both an eco-friendly line of service ware as well as the standard high quality plastic and paper disposable items including plates, cups, cutlery, and napkins.

Vendor Meals:

Many events have vendors on-site during service time who are not included in the guest count but do require a catered meal. Our vendor meals range in price depending on the type of event and your desires. They usually range between \$15.95 – 18.95 per vendor and are served on either disposable ware or china. We will assist you in considering where and when vendors will sit for their meal and if any rentals are required.

Transportation Cost:

This fee covers the expense of transportation, fuel & commercial insurance & is determined by the distance from the event site to Main Course California.

Trash Removal:

Should your event site require trash be removed from the event site or other obligations be met with regard to waste disposal, we will coordinate trash removal with an approved service provider. Trash removal starts at \$120.

Event Production Charge:

This is an industry standard charge that we feel often requires a little explaining: Depending on the size and details of your event, there are definitely several days and often several weeks of work completed by a team of professionals that go into an event that the client and guests never see, but the effects of the work are always noticed. This includes menu creation, event walk-throughs, purchasing and stocking raw ingredients, kitchen prep and maintenance, event kit packing, post-event clean up and organizing. Most importantly, our production charge includes site liability insurance for you and the property, liquor liability insurance, product liability insurance and labor insurance. In essence, *you and your venue – no matter where it is - are protected*. This charge is added to all events and is between 18-22%.

Reserving Event:

Our events are based on a first come, first served basis. We love providing our clients with fantastic service, and in doing so, we limit how many events we book on each day. The reservation fee ensures that you will have our full attention – not only on the day of your event, but on the weeks and months leading up to it. Once you receive a menu and quote from our Event Management team, please do not hesitate to call us with questions or changes. We do our best to listen to your vision and create your event based on your budget. Once you are satisfied with the menu and quote, please contact us so we can send you a contract. A 50% deposit is required to save your date. Our calendar fills quickly, so time is of the essence.

Payment:

A 50% deposit is required to save the date, with the final payment due at least 4 calendar weeks prior to the event date. If at any point the guaranteed guest count goes down, the price per person cost will increase. Special arrangements are always welcome, and we will be as flexible as possible.