



ENTERTAINING MENU:

(please note some items may need to be heated)

APPETIZERS: may be displayed on platters for an additional fee

SMOKED SALMON GRISSINI

Mascarpone, Cream Cheese, Lemon Zest, Fresh Dill and Chive Enscenced with Apple and Hardwood-Smoked Salmon Served on a Crispy Thin Bread Stick

PETITE DUNGENESS CRAB CAKE

Griddled Dungeness Crab Cake, Topped with Lemon Aioli

PARMESAN CHEESE STRAWS

CRUDITÉS PLATTER SERVED WITH HERB DIP OR HUMMUS

ARTISAN CHEESE PLATTER SERVED WITH SLICED BAGUETTE AND CRACKERS

ARTICHOKE DIP

A Delightful Blend of Fresh Artichoke Hearts and Crushed Herbs, Mascarpone and Cream Cheese Served with Fresh Bread and Crackers

ROASTED VEGETABLES

Roasted Brussels Sprouts, Yams, Parsnips, Carrots and Beets Drizzled with Lemon-Infused Olive Oil

PORTOBELLO NAPOLEON

A Vegetarian Napoleon Layered with Polenta, Arugula, Yellow Peppers, Goat Cheese, Crisped Onions, Grilled Eggplant, Zucchini and Portobello Mushrooms

BRUSCHETTA "CAPRESE"

Focaccia Crisp Topped with Fresh Mozzarella, Balsamic Reduction, Micro Opal Basil, Murray River Salt and Moro Orange Oil

ARTICHOKE AND CHÈVRE PHYLLO PURSES

Tissue-Thin Layers of Pastry Dough Wrapped around Fresh Goat Cheese, Leeks and Artichoke Hearts, Baked to a Golden Brown

PESTO CHICKEN BROCHETTES

Bamboo Skewers of Fulton Valley Farms All-Natural Chicken Breast, Marinated in Garlic and Herbs, Roasted and Served with Pesto Aioli

APPETIZERS CONTINTUED :

THAI CHICKEN SATAY

Bamboo Skewers of Fulton Valley Farms All-Natural Chicken Breast, Marinated in Lemongrass, Curry, Mild Garlic and Chili, Seared and Served with a Classic Thai Peanut Sauce with Onion, Coconut Milk and Kaffir Lime Leaves with a Hint of Cinnamon

GRILLED ASPARAGUS WITH PROSCIUTTO

Asparagus Wrapped with Prosciutto, Brushed with Olive Oil, Salt and Pepper, Open-Fire Grilled

CALIFORNIA CLUB SANDWICHES

Petite Brioche Rounds Stacked with Prosciutto, Smashed Avocado and Lettuce, with "Thyme" Aioli

PROSCIUTTO, MELON

San Daniele "Riserva" Prosciutto, Melon and Oil and Smashed Pink Peppercorns

SANDWICHES: may be displayed on platters for an additional fee

Sandwiches may be cut in 1/3's or on Individual 3" Parkerhouse Rolls

GRILLED EGGPLANT

Mozzarella, Crisp Onions, Red Peppers, Arugula, Avocado, Lemon Aioli on Whole Grain Bread

GRILLED PORTOBELLO

Truffle Mayo, Roasted Bell Peppers, Arugula, Crispy Onions on Focaccia

GRILLED ALBACORE SALAD

Arugula, Tapenade, Lemon Aioli on Focaccia

ROASTED TURKEY

Jarlsberg Cheese, Pesto, Lemon Aioli, Tomato on Rosemary Bread

HOBBS HAM

Jarlsberg Cheese, Dijonaise, Plúgra Butter, Red Leaf Lettuce on Baguette

NATURAL ROAST BEEF

Horseradish Aioli, Red Leaf Lettuce, Vine-Ripened Tomatoes, Crispy Onions on Baguette

GRILLED CHICKEN SALAD

Fulton Valley Farms All-Natural Chicken, Tarragon, Red Leaf Lettuce, Artichoke on Baguette

BOX LUNCHES:

displayed in a brown or octagonal box

Choose from the following;

SANDWICH, PASTA SALAD, CHIPS, COOKIE

SANDWICH, PASTA SALAD, GREEN SALAD, DESSERT BAR

DAILY ENTRÉE SELECTION, PASTA SALAD, GREEN SALAD,
HERB BREAD, DESSERT BAR

SIDES: may be displayed on platters/bowls for an additional fee

ROASTED FINGERLING POTATOES

Tossed with Crispy Garlic, Lemon Zest and Rosemary

MACARONI AND CHEESE

Artisan Semolina Penne with Grafton Three-Year Farmhouse Cheddar, Gruyère, Béchamel Sauce and Seasoned Panko Bread Crumb Crust

VEGETABLE MEDLEY

A Selection of the Freshest Seasonal Vegetables, Lightly Italian Herbs Sautéed & Tossed in Roasted Shallot Oil

ACINI DI PEPE WITH FRESH HERBS

Tiny Pasta Flecked with Fresh Marjoram, Chives, Oregano, Basil and Parsley, Tossed with Lemon Zest, Toasted Pine Nuts, Niçoise Olives, Oven-Dried Tomatoes, Yellow Peppers, Feta Cheese and Shallot Champagne Vinaigrette

GEMELLI PASTA SALAD

Gemelli Pasta Tossed with Pesto, Pine Nuts, Sun-Dried Tomatoes, Kalamata Olives, Goat Cheese and Fresh Herbs

GRILLED VEGETABLE STRUDEL

Thin Layers of Puff Pastry Filled with a Mélange of Grilled Vegetables and Creamy Goat Cheese, Baked to a Golden Brown

12" QUICHE: (choose from the following)

SUN DRIED TOMATO & GOAT CHEESE

GORGONZOLA & WALNUT

BACON & JARLSBERG

SEASONAL FRUIT SALAD

SALADS: may be displayed in bowls for an additional fee

CANDIED PECAN SALAD WITH GOAT CHEESE

Petite Greens Accented with Baby Arugula, Radicchio and Red Bell Pepper Strips, Tossed with Pecan Crunch and Goat Cheese and Served with Lemon Dijon Vinaigrette

CAESAR SALAD

Hearts of Romaine Tossed with Classic Caesar Dressing of Rocca Parmesan, Mild Garlic, Fresh Lemon Juice, a Touch of Anchovy and Black Pepper Served with Crisped Croutons

ENTRÉES: may be displayed on platters for an additional fee

VEGETARIAN LASAGNA

Handcrafted Vegetarian Lasagna with Mozzarella and Bellwether Farms Ricotta Cheese, Caramelized Onions and Spinach, Served with Slow-Roasted Vine-Ripened Tomato Sauce and Fresh

SAUSAGE LASAGNA

Handcrafted Lasagna with Spicy Italian Sausage, Mozzarella and Bellwether Farms Ricotta Cheese, Served with Slow-Roasted Vine-Ripened Tomato Sauce and Fresh Italian Herbs

LEMON GLAZED CHICKEN

Fulton Valley Farms All-Natural Chicken Breast Roasted with Fresh Herbs And Topped with a Meyer Lemon Glaze

CHICKEN ROULADE

Fulton Valley Farms All-Natural Chicken Breast filled with Goat Cheese, Sun-dried Tomatoes and Fresh Herbs, Lightly Breaded and Oven-Baked, Sliced and Served with Roasted Red Pepper Coulis

CHICKEN MARBELLA

Fulton Valley Farms All-Natural Chicken Breast Marinated in Chianti Vinegar, Extra Virgin Olive Oil, Fresh Herbs, Mild Garlic and White Wine, Oven Roasted with Pitted Dried Plums, Picholine Olives and Salt-Cured Capers

SOUTHWEST PORK TENDERLOIN

All-Natural Pork Loin Brushed with Cilantro Honey Glaze

CARAMELIZED BBQ PORK CARNITAS

All-Natural Shredded Pork Simmered in Clementine Oranges and Dos Equis Dark Beer, Crema-Cinnamon and Mild Seasonings, Served with Mango Salsa

ENTRÉES CONTINUED

HONEY-GLAZED SALMON

Naturally Raised Salmon Filet Brushed with Lavender Citrus Honey Glaze and Oven Roasted

HORSERADISH-CRUSTED HALIBUT

Fresh Alaskan Halibut Filet Ensclosed in Panko, Horseradish and Fresh Snipped Herbs, Oven Roasted and Drizzled with Chive Oil, Served with Red Pepper Coulis

DESSERTS: may be displayed on platters for an additional fee

LEMON CRUMBLE BARS (cut in ¼'s or keep whole)

Fresh Meyer Lemon Curd in Shortbread Tart Topped with Crisp Brown Sugar Crumble

VALRHONA CHOCOLATE BROWNIES

*(cut in ¼'s or keep whole)
Sprinkled with Powdered Sugar*

PECAN DIAMONDS

Butter Cookie Crust with Caramelized Pecans, Drizzled with Valrhona Chocolate

VALRHONA CHOCOLATE DIPPED COCONUT HAYSTACKS

Milky and Creamy Tropical Blend of Fresh Coconut and Sweetened Condensed Milk Crisped to Coconut Haystacks

CHOCOLATE CHIP COOKIES

Freshly Baked Family Recipe Cookies with French Valrhona Chocolate and Toasted Black Walnuts

MINIATURE CHEESECAKE BARS

Classic New York Style Cheesecake Garnished with Whipped Cream, Fresh Raspberries and a Mint Sprig

CHOCOLATE ÉCLAIRS

Miniature Choux Pastry filled with Bavarian Cream and Glazed with Rich Valrhona Ganache

CHOCOLATE CAKE

Extra Noir Valrhona Chocolate Cake

12" SEASONAL BERRY TART (serves 8-12)

Exotically Sweet Brilliant Fresh Berries with a Vanilla Bean Custard Filling, Presented in Delicate Pâte Sucrée,

12" LEMON TART (serves 8-12)

Sweet-Tart and Tangy Lemon Filling in Delicate Pâte Sucrée

SERVING SUGGESTIONS

Appetizers: two per person

Starch Sides: 1/3 lb per person

Sides: ¼ lb per person

Entrees: 6 oz per person

Desserts: 1 per person *unless noted

Call or Fax your Order:

Morena Blvd.:

1105 West Morena Blvd, San Diego

Phone 619 276 8803

Fax 619 276 8810

Solana Beach :

125 South Hwy 101, Solana Beach

Phone 858 509 9400

Fax 858 509 9415

Please note all items are subject to availability.

Prices are subject to change. The more advance notice we are given, the more accommodating we can be.

DELIVERY AVAILABLE FOR AN ADDITIONAL FEE

Please remember you can check our weekly menu online for additional selections: waterscatering.com