



CATERING MENU

HOT HORS D'OEUVRES

priced per piece

BUFFET OPTIONS

All buffets can be served Plated
Priced as Per Person (pp)

Altavita Luncheon

Slider Sandwiches

Choice of: Roast beef, Turkey, Ham or
Grilled Vegetable

Pesto Pasta Salad and Fresh Fruit
\$9.50 pp

The Picnic Basket

Hamburgers with toppings
(cheese, lettuce, pickle, onion &
tomato)

Grilled Beer Brats
Choice of Deli Salad
Baked Beans
Mojo Potatoes
\$12.00 pp

Altavita BBQ

Garden Salad with 2 dressings

Pick two entrees:

BBQ Ribs, Tri Tip or BBQ Chicken

Mac & Cheese, Creamy Mashed
Potatoes,
Corn on the Cob and
Corn bread with honey butter
\$16.00 pp

The Vineyard

Caesar Salad

Pick two entrees:

Chicken Marsala, Eggplant Parmesan
or Tuscan Lemon Sole

Creamy Parmesan Risotto
Roasted Bell Pepper &
Garlic Green Beans
Garlic Bread
\$17.00 pp

Meatballs

Choice of Swedish, BBQ, or Sweet & Sour
Sauce
\$.50

Sausage Stuffed Mushrooms

Served with Marinara and Parmesan
Cheese
\$.60

Florentine Stuffed Mushrooms

Filled with Ricotta & Spinach
\$.60

Crab Stuffed Mushroom

Topped with Hollandaise Sauce
\$1.50

Bite Size Crab Cakes

Topped with Remoulade Sauce
\$2.00

Mini Quiche

Bite size with a flaky crust
\$1.50

Chicken or Beef Brochettes

Thai peanut dipping sauce
\$1.25

Roasted Tofu Brochette

Miso Lemon Dipping Sauce
\$.60

Crispy Chicken Wings

Choice of Hot, BBQ or Sweet & Sour
\$1.00

Bacon Wrapped Date Rumaki

Stuffed with Bleu Cheese
\$1.50

Bacon Wrapped Shrimp Rumaki

With a Sweet and Sour Sauce
\$1.50

(Gyoza) Fried Pork Dumpling

With a ponzu sauce
\$.75

Mini Taquitos

With Red or Green Salsa
\$.50

Spanakopita

Spinach and cheese in Filo Dough
\$.75

Mini Beef Wellingtons

Filet and Mushroom Wrapped in Pastry
\$.75

Mini Egg Rolls

With a Sweet Sour Sauce
\$.75

Mini Potato Skins

Filled with Bacon, Cheese,
Sour Cream & Chives
\$.50

Fried Pickles

With a Classic Ranch Sauce
\$.50

Baked Brie Bites

Brie cheese wrapped in Pastry
\$.75

Mini Homemade Corndogs

With a Dijon Aioli
\$1.00

Tempura Artichokes

With a Saffron Aioli
\$1.00

Homemade Pigs in a Blanket

Pastry wrapped Mini Franks
\$1.00

Holiday Popovers

Turkey & Cranberry
\$1.00

Ground Beef Empanadas

With a Chipotle Aioli
\$1.00

Falafel Balls

With a Tzatziki Dipping Sauce
\$.60

Mini Arancini

Fried Rice Ball with Cheese
\$1.00

Fried Zucchini Bites

Marinara Sauce
\$.60

Spam & Pineapple Skewers

With a Teriyaki Glaze
\$.75

Buffets continued

The Pasta Classic

Caesar Salad

Baked Penne Bolognese with
Meatballs

Baked Zita Chicken Alfredo

Sautéed Italian Mixed Vegetables

Garlic Bread

\$10.00

Hawaiian Luau

Macaroni Salad

Pick two entrees:

Kalua Pulled Pork, Chicken Katsu or
Coconut Shrimp

Pineapple Fried Rice

Stir Fried Inland Vegetables

Hawaiian Sweet Rolls

\$16.00 pp

The Fiesta

Chips and Salsa

Enchiladas (cheese, chicken or
ground beef)

Tamales (chicken or beef)

Mexican Rice, Refried Beans and
Mexicali Corn

\$13.00 pp

Tacos or Chile Rellenos (\$2.00 up-
charge pp)

American Buffet

Assorted Rolls

Pick two entrees:

Fresh Herbed Roasted Beef, Anaheim
Chicken or Herbed Baked Sole

Garlic Mashed Potatoes

San Francisco Rice

Roasted Brussel Sprouts

\$15.00 pp

Classic Buffet

Pick two entrees:

Prime Rib, Braised Short Rib,
Braised Lamb Shank, Petite Filet
Mignon, Dijon Crusted Salmon or
Garlic Lemon Shrimp

Au Gratin Potatoes, Mushroom
Polenta, Roasted Asparagus and
Glazed Carrots

\$28.00 pp

COLD HORS D'OEUVRES

priced per piece

Caprese Spoons

Fresh Mozzarella, Tomato and Basil

\$.75

Stuffed Cherry Tomatoes

Filled with Herbed Cream Cheese

\$.50

Deviled Eggs

Traditional

\$.75

Green Eggs & Ham

Deviled Eggs

Crispy Prosciutto
and green herb olive oil

\$.70

Classic Bruschetta

Tomato, Basil, Garlic & Olive Oil

\$.40

Mediterranean Bruschetta

Kalamata Olive, Capers &
Artichoke

\$.50

Prosciutto Crostini

Boursin Cheese & Balsamic Glaze

\$1.00

Salmon Lox Crostini

Cream Cheese, Dill, Cucumber

\$1.25

Roast Beef Crostini

Creamy horseradish &
Caramelized Onions

\$1.00

Genuine Salami Crostini

Pesto Cream, Parmesan, Tomato

\$1.00

Mediterranean Brochette

Salami Kalamata, Pepper
and Artichoke

\$1.00

Prosciutto Melon Wraps

Cantaloupe & Honeydew
With a Balsamic Glaze

\$.60

Shrimp Cocktail Shots

A Jumbo Shrimp, Cocktail Sauce
and Celery

\$1.00

Seafood Salad

Cucumber Cup

\$.75

Goat Cheese Balls

Rolled in Almonds

\$.60

Sushi Rolls -10 Roll Minimum

California Roll \$5.00 per roll (8 pieces)

Philadelphia Roll \$6.00 per roll (8 pieces)

Golden Tiger Roll \$7.00 per roll (8 pieces)

OTHER FAVORITES

Chips and

Salsa.....\$.75 pp

Guacamole....\$1.50 pp

Onion Dip....\$1.00 pp

Assorted Bar Snacks

\$.75 pp

Hummus and Pita chips

Choice of Traditional, Pesto or Red Pepper

\$1.00 pp

Spinach Artichoke Dip

Assorted Crackers

\$1.25 pp

Buffets continued

Southern Favorites

Buttermilk Biscuits

Pick two entrees:

Fried Chicken, Cornmeal Catfish or
Smothered Pork Chops

Ham Hock Collard Greens,
Creamed Corn and Au Gratin

Potatoes

\$16.00 pp

Asian Traveler

Pick two entrees:

Egg Rolls, Mongolian Beef,
Orange Chicken or
Walnut Shrimp

Steamed White Rice, Brown Rice or
Fried Rice

Lo Mein Noodles and
Stir Fried Vegetables

\$19.00 pp

BREAKFAST BUFFETS

Classic Continental Breakfast

Assorted Pastries

Fresh Fruit

\$8.00 pp

All American Breakfast

Scrambled Eggs, Country Potatoes,
Bacon or Sausage

Toast or English Muffins

\$10.00 pp

Breakfast Juice Bar available

\$1.00pp

Breakfast Add Ons:

Fresh Sliced Fruit \$2.25 pp

Assorted Pastries \$1.25 pp

Croissant with Butter \$1.50 pp

Bagels with Cream Cheese \$1.50 pp

Toast or English Muffins \$1.00 pp

Bacon or Sausage \$2.00 pp

Country Potatoes \$1.00 pp

Scrambled Eggs \$2.00 pp

Yogurt Granola w/ Strawberries \$1.50
pp

Pancakes \$1.50 pp

French Toast \$2.00 pp

Waffles \$2.00 pp

PLATTERS

Seasonal Fresh Fruit

\$2.25 pp

Fresh Cut Vegetables

With a Ranch Dip

\$1.75 pp

Domestic Cheese and Cracker

Cheddar, Swiss, Pepperjack,
Provolone and Boursin

\$3.00 pp

Exotic Cheese and Cracker

Red Wax Gouda, Sharp Cheddar, Dill Havarti,
Smoked Gouda and Baked Brie

\$4.25 pp

Slider Sandwiches

Choice of Turkey, Ham, Roast beef or Grilled Vegetable

\$3.00 per sandwich

Tea Sandwiches

Choice of Egg Salad, Ham Salad, Chicken Salad
or Cucumber & Cream Cheese

\$1.25 per four pieces

Pin Wheel Sandwiches

Choice of Classic Chicken salad, Dill Chicken Salad
or Curry Chicken Salad

\$1.50 per five pieces

DELI SALADS

\$3.50 per pint

Red Potato Sour Cream Dill

Classic Sweet Relish Potato

Caesar Pasta

Pesto Pasta

Macaroni Cheddar

Classic Fruit Salad

Roasted Beet

Carrot Raisin

Orange Kale Quinoa

Artichoke Tomato

Cole Slaw

Classic Caesar Salad

with garlic croutons

\$2.50 pp

Garden Salad

with 2 dressings

\$2.50 pp

DESSERTS

Pies (10 Slices)

Fruit of the Forest Pie \$13
Apple Pie \$13
Cherry Pie \$13
Pumpkin Pie \$12
Chocolate Cream Pie \$12
Coconut Cream Pie \$12
Banana Cream \$11
Lemon Meringue Pie \$13

Sweet Bites \$6.00 Dozen

Brownie with walnuts
Cheese Cake Bites
Hoey Goey Bites
Lemon Bars
Cream Puffs
Assorted Cookies
Rice Crispy Treats

CAKES

8" Rounds(6-12ppl) \$20.00
¼ Sheets(12-24ppl) \$28.00
½ Sheet(24-48ppl) \$52.00
Full Sheet(48-96ppl) \$120.00

FLAVORS

Chocolate
White
Yellow
Red Velvet
Marble
Confetti

FROSTING

Chocolate
Butter Cream
Whipped Cream

FILLINGS

Cherry
Lemon
Bavarian, Chocolate or Vanilla
Strawberry

SPECIALTY CAKES

Carrot Cake (8in Round) \$25.00
Cheese Cake (8in Round) \$30.00

Specialty Items

Tiramisu \$2.00 per slice
Crème Brulee \$2.00 per cup
Flan \$2.00 per cup
Guadalupe Pie \$2.00 per slice
Éclairs \$2.00 each
Designer Chocolate Strawberries
\$2.00 each

Wedding Cakes

Ask our Catering Manager

BEVERAGE SERVICES

Coffee/Decaf, Ice Water and Ice Tea
(includes: creamer, sugars and lemon wedges)
\$1.25 pp
Sodas available for \$.50 each

Breakfast Juice Bar

Choice of two:
Orange juice, Cranberry juice, Apple juice,
Guava juice, Lemonade, or milk cartons
\$1.00 pp

Beer, Wine and Soft Drink Bar

Includes House Wines, domestic, imported beer and soft drinks

Types of Bars Available

Open Bar....Host pre-pays
Hosted By Consumption...Host pays after for drinks consumed
Cash Bar....Guests purchase own drinks

CHAMPAGNE TOAST

One Glass of champagne per guest
\$3.95 pp

ADDITIONAL SERVICES

BALLOONS (HELIUM FILLED, ASSORTED COLORS)

Latex \$.60 each Mylar 3.75each

FRUIT CARVINGS AND FLORAL ARRANGEMENTS

may be obtained for additional charges.

TABLE CLOTHS AND NAPKINS AVAILABLE

\$1.00 per person Stock fee

**ALL FOOD AND BEVERAGE AND BUFFET EVENTS
ARE SUBJECT TO A 18% LABOR/SERVICE CHARGE.**

**PLATED EVENTS ARE SUBJECT TO A
22% LABOR/SERVICE CHARGE**

**NO LABOR/SERVICE CHARGE ON
CATERING PICKUP ORDERS**

A 8.75% CALIFORNIA SALES TAX APPLIES

A 10% ADMIN FEE APPLIES

Ask for Room Rental Pricing

Please Contact:

Amber Young

Catering Services

ayoung@livealtavita.org or 951.567.5194