

Menu Options

Seated Appetizer Course (Choice of 1)

Grilled Garlic Polenta

Flavorful grilled polenta seasoned with garlic and topped with melted mozzarella and a fresh tomato basil tapenade.

Grilled Portobello Mushrooms Stuffed with Roasted Vegetables

Medium-sized Portobello mushrooms stuffed with a delectable combination of breadcrumbs and fresh roasted vegetables. Topped with a thin sliced of Monterey Jack cheese and a zesty tomato sauce.

Mushroom and Zucchini Quiche

An authentic French tradition. A warm and savory mixture of egg, mushroom, zucchini and mozzarella cheese baked in a flaky crust.

Pasta Course

Bountiful portions of Penne Domenico (button mushrooms, fresh garlic, basil in a Roma tomato sauce) or Penne Pesto (olive oil, crushed basil and pine nut sauce) Both served family style

Fresh Shrimp Ceviche

Large, firm prawns marinated in a classic medley of fresh lemon juice, cilantro, diced Vidalia onions and Haas avocados. Served chilled in a fried corn tortilla shell.

Crab & Shrimp Cakes

A perennial favorite. Two lightly grilled Dungeness crab and bay shrimp cakes served atop a bed of leafy arugula with a tangy lemon aioli.

Grilled Pineapple Stars with Seared Ahi Tuna

Premium Ahi tuna seared and served atop fresh grilled pineapple stars. Topped with a light and tangy teriyaki glaze.

Seared Scallops

Sea Scallops lightly coated in flour and seared to a perfect golden brown. Served with a satiny lemon, butter and wine sauce.

Grilled Tiger Prawns

Four large, juicy Tiger Prawns expertly grilled with a squeeze of fresh lime. Served with a sweet tamarind glaze.

A 20% service charge and current California State Sales Tax will be added to the final bill.

California Catering – Emerald Hills
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