

California Catering Company

Sit Down Dinner

Slow Roasted Beef

Seared then slow roasted in its own juice. Served with a Wild Mushroom Cabernet Sauce

Mango Basa

There's a New Fish in Town!
A succulent buttery white fish topped with a refreshing Mango Salsa

Chicken Marsala

An ever-popular Italian tradition!
A large Chicken Breast sautéed with Button Mushrooms, Italian spices, and the distinctive flavor of Florio Marsala Wine

Colada Chicken

Toasted Coconut encrusted Breast of Chicken, baked to perfection, topped with a light Honey Pineapple Glaze

Stuffed Portobello

A large Portobello Mushroom stuffed with a delectable combination of fresh Roasted Vegetables, topped with a thin slice of Monterey Jack, finished with a Zesty Tomato Sauce

Infamous Stuffed Sole

A Dominic's Restaurant Signature!
Filet of Sole stuffed with our original Crab and Shrimp mixture, topped with melted Monterey Jack cheese, served with Meuniere Butter

Chicken Wellington

Tender Breast of Chicken with a Mushroom, Shallot and Garlic Duxelles wrapped in puff pastry and baked golden brown

Florentine Stuffed Chicken

Generously portioned juicy Breast of Chicken stuffed with a mixture of fresh Spinach and Swiss cheese, breaded then baked golden brown

Mixed Green Salad

Traditional Spring salad with Tomato wedges, sliced Cucumbers, Cheddar cheese, shredded Carrots, House-Made Croutons and a choice of dressing on the table: Ranch, Italian, Thousand Island or Blue Cheese

Insalata Angutanese

House mix of Spring lettuce, Salami, Pepperoncini, Tomatoes, shredded Cheese. Served with a Pomegranate Vinaigrette

Classic Caesar

Made with crisp Romaine lettuce, shaved Asiago and Parmesan cheeses, Garlic-Roasted Croutons and Caesar Dressing

Wilted Spinach Salad

Fresh mix of leafy Spinach garnished with Red Seedless Grapes, sliced Hard-Boiled Eggs and Cheddar cheese. Tossed in a warm Champagne Sherry Vinaigrette

Broiled New York Steak

A mouth-watering Choice New York Strip Steak, marinated for 24 hours, served with Garlic and Chive Butter

Sesame Salmon Teriyaki

Sesame encrusted fresh Atlantic Salmon, baked until it melts in your mouth. Served with a light Teriyaki Glaze

Prawn Parmesan

Five large breaded Prawns with a Velvety Tomato Sauce, Parmesan and Jack cheeses, served on top of Pesto Risotto

Calamari Dore

Calamari Steak, lightly coated with seasoned breadcrumbs and grilled, topped with a Lemon Caper Butter Sauce

Chicken and Surf

A Chicken Breast topped with a Creamy Lobster Sauce and a side of three sautéed Prawns served on a bed of rice pilaf

Mixed Grill

A 4-ounce charbroiled Filet Mignon, a 4-ounce Chicken Parmesan, and three giant, juicy Prawns, all served on one plate

Prime Rib

Tender, slow-roasted Prime Rib of Beef. Served with Au Jus

Filet Mignon

A Choice Fillet, hand-cut by our chefs and served with a Velvety Mushroom Demi-Glaze Sauce

Rack of Lamb

Herb Encrusted Rack of Lamb perfectly broiled, served with a Mild Mint Jelly Glaze

Friday and Sunday Special

Receive a 10% discount on our food pricing for your 2014 or 2015 special event. Please feel free to call us for more details.
(650) 589 - 0729