

California Catering Company

Sit Down Luncheon

Only served for events ending by 3:00pm

Chicken Piccata

Chicken Medallions pan seared in a Lemon Butter Sauce and Capers

Chicken Parmesan

Breaded Chicken Breast with a creamy Tomato Sauce and Cheese

Sole Dore

Grilled Filet of Sole with a light Meuniere Butter Sauce

Pasta Primavera

Purely Vegetarian!
Penne pasta and mixed Seasonal Vegetables sautéed in Olive Oil, Garlic and Basil, topped with Parmesan

Charbroiled Flat Iron

Tender and juicy Steak, marinated for 24 hours, topped with Garlic and Chive Butter

Steak Sandwich

Open-Faced Steak Sandwich on our Garlic Bread

Dueling Kababs

Marinated Steak and Mushroom Kabobs beside Chicken Teriyaki and Pineapple Kabobs, served on a bed of rice pilaf

Sautee Prawns

Five Jumbo Prawns sautéed with diced Tomatoes, Garlic and Wine, served on a bed of rice pilaf

Surf -N-Turf

A Steak and three giant, juicy Prawns served on a bed of rice pilaf

Prime Rib

Lunch cut of our Prime Rib of Beef, topped with Au Jus

Medallions of Filet Mignon

Charbroiled tender Medallions of Filet Mignon, topped with sautéed Mushrooms in a Wine Demi-Glaze Sauce

Salmon Provencal

Fresh Atlantic Salmon, baked until it melts in your mouth, Served in a light Meuniere Butter Sauce, topped with fresh diced tomato

Monday through Friday Luncheon

Receive a 20% discount for your 2014 or 2015 Monday through Friday event.

Please feel free to call us for more details.

(650) 589 - 0729