

Santa Anita Gardens Catering

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PRINCE ERIK HALL & GARDENS • ARCADIA



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SIERRA MADRE • VILLA DEL SOL D'ORO

Side Note — these menu selections are a guideline. We are open to suggestions and are able to prepare many other selections

Cold Hors D' Oeuvres

Assorted Pâté — Traditional pate, duck pate with cognac and oranges, seafood pate and a seasonal vegetable pate, served with toasted bread rounds and crackers

Imported & Domestic Cheese Wedges — Blue, Gouda, Brie, Swiss and cheddar cheeses served with an assortment of crackers

Fresh Vegetable Collage — Assortment of fresh seasonal vegetables, displayed attractively and served with wonderful dipping sauces

Marinated Vegetables — Mushrooms and artichoke hearts marinated in robust Italian marinade

Petite Meat Buns — Bite sizes rolls filled with roast beef, ham and turkey

Mini Croissant Sandwiches — Petite croissant filled with tomato, cucumber and Swiss cheese, or turkey and Swiss cheese

Finger Sandwiches — assorted breads and fillings make these beautiful to behold As well as being delicious

Petite Pastry Puffs — freshly baked puffs filled with chicken or crab salad

English Cucumber Rounds — thinly sliced cucumber rounds topped with salmon mousse and garnished with a sprig of fresh dill

Seasonal Fresh Fruit — Served sliced, chilled and beautifully arranged

Blini — little wheat pancakes served with sour cream and caviar

Vegetable Terrine — Three vegetable pates, in pastry crust and served with Dijon mustard and toasted bread rounds, choice of spinach, carrot and cauliflower or mushrooms, carrots and artichokes

Deviled Eggs with Caviar —

Snow Peas — filled with a Gorgonzola mousse

Cranberry & Orange Scones — baked fresh, split and served with ham or turkey and spicy mustard

Tartlets of Tomato Mousse & Quail Eggs —

Gravlox — Fresh marinated salmon served on petite triangles of black bread with a Mustard dill or horseradish cream sauce and a dill garnish

Lobster Medallions in Tomato Aspic — with a pink island dipping sauce

Hot Hors D' Oeuvres

Brie en Croute — imported wheel of Brie baked in pastry with apricots or escalloped apples and cinnamon, then served warm with crackers

Cheese Puffs — Bite size morsels of pastry filled with cheddar, Muenster and Swiss cheese, then baked to perfection

Rumaki — Dates or turkey breast or chicken liver or scallops, or water chestnuts wrapped in bacon and served hot

Mushrooms Caps — large mushroom caps stuffed with a spinach soufflé, or sweet Italian sausage and a red sauce, or a carrot soufflé, or with crab and cheddar cheese

Quiche Petite — Quiche prepared with a variety of seasonal vegetables, or with bacon or with seafood

Chicken Drumettes — little chicken wings prepared in a teriyaki sauce or in a spicy Cajun sauce. This is definitely fun finger food

Beef Skewers — Strips of beef marinated in a light teriyaki, ginger sauce, or in a spicy hot peanut sauce, baked, served and magically it disappears

Chicken Skewers — thinly sliced breast of chicken served skewered, with either a light apricot sauce or a Dijon sauce

Potato Skins — Skin of a potato topped with cheese and bacon bits, baked and served with a selection of sour cream, guacamole & salsa

Meat Balls — Swedish or served with an apricot, teriyaki or Italian sauce

Sui Mai Dumplings — Oriental steamed dumpling filled with seasonal meat
And served with soy and ginger dipping sauces

Curried Chicken En Croute — spiced curried chicken in triangles of puff pastry

Scallops Wrapped in Bacon — Scallops sautéed in garlic and butter, then wrapped
In bacon and broiled to perfection

Coconut Fried Shrimp — with a honey mustard and cocktail sauce

Artichoke Bottoms — filled with a scallop mousse

Tiny Hot House Lamb Chops — Seasoned with rosemary and served with a mint salsa

Luncheon

Two pastas — Two sauces, Caesar salad and fresh baked breads

Lemon Chicken — Rice pilaf, salad and fresh baked breads

Beef Stroganoff — Buttered noodles, salad and fresh baked breads

Pasta Bar — three pastas, three sauces, Caesar salad and breads

Fajita bar — Chicken or steak, peppers and onions rice and beans, Salad served
With salsa, sour cream, guacamole and grated cheese

Crepe Bar — three fillings: chicken, seafood, and vegetable; served
With rice pilaf, salad and breads

Cold Buffet — Three meats, two types of cheeses, three salads, fresh
Baked breads, mustard and herbed mayonnaise

One Entrée — a choice of Beef, Chicken or Seafood, on a full dinner

Traditional Shepherd's Pie —

Chicken Pot Pie — wonderful chicken filling and a savory crust

Luncheon & Dinner Menus — each entrée served with a Salad choice, Fresh Breads
and Butter, as well as a choice of Rice Pilaf, Rice, Potato or Pasta and Fresh Seasonal
Vegetables grilled or steamed.

Breast of Chicken — Stuffed with spinach, wild Mushrooms & a light Dijon sauce

Chicken Breasts — with three sauces

Roasted Chicken —

Grilled Breast — lime and herb marinated chicken with a rosemary garnish

Chicken Crepes — with a mushroom sauce

Tri Tip — Creamed & straight Horseradish with Au jus

Filet Mignon or Prime Rib with Demiglaze

Poached Fresh Halibut — on a bed of basil served w/Hollandaise

Cold Poached Salmon — on a bed of greens served w/dilled mayonnaise

Mixed Grill of Shrimp & Scallops — Basil sauce with sun-dried tomato

Stations

Traditional Pasta Station — Pasta served with Sautéed Sea scallops, artichokes with pesto sauce, sweet Sausage marinara and mushroom cream sauce

Leg of Lamb — Leg of lamb served with mint preserves or a plum sauce.

Honey Baked Ham En Croute — Honey baked ham en croute served with honey mustard, Dijon mustard and a fruited glaze.

Poached Decorated King Salmon — King salmon served whole with an herbed mayonnaise and Dijon sauce.

Jumbo Shrimp — Jumbo shrimp with two cocktail sauces and lemon wedges,
All served on ice.

Jumbo Shrimp & Crab Claws — Jumbo shrimp and crab claws served on ice with lemon wedges and two cocktail sauces

Italian Cioppino Station — Italian cioppino served with crusty sourdough bread and Italy's famous seafood collage in a light savory broth then filled with clams, scallops, lobster, crab legs and shrimp.
Bellissimo!

Fajita Bar — with a selection of chicken or beef, onions and peppers, sour cream, salsa, guacamole, cheese and tortillas - we can, also prepare tostado and taco bars

Tempura Bar — Selection of vegetables chopped in a special batter and served with soy sauce and a wonderful plum sauce, shrimp may also be added, priced according to market

Chef Carved Tri-Tip — Petite Sandwiches with fresh baked rolls, au jus and horseradish

Crepe Station — three fillings and three toppings, each crepe is individually folded for each guest may be either a dessert or entrée station

Chili Station — Prepared in the old-fashioned way, either chicken or beef and served with fresh corn bread and honey butter

Pasta bar — Pastas and sauces, Garlic cheese bread and Parmesan cheese

Crab Cakes — with a light Dijonnaise sauce

Ginger Beef or Lemon Chicken — with oriental rice and fortune cookies

Lamb or Chicken Kabobs — with rice pilaf and a selection of dipping sauces

Cake Flavors

Apple Spice Cake — Escalloped apples & cream

Sponge Cake — Fresh strawberries and cream, lemon curd & cream raspberries & cream

Lady Baltimore White Cake — a choice of chocolate mousse, fresh strawberries, white chocolate, raspberries & cream, fresh strawberries & cream filling, golden fruits, marzipan & cream, or lemon curd & cream filling

Poppy Seed Cake — a choice of orange chocolate filling, apricots, or marzipan and cream

Marble Cake — a choice of fresh strawberries & cream, chocolate mousse & raspberries, or chocolate mousse & strawberries

Citrus Cake — a choice of chocolate mousse & lemon curd, raspberries & cream, or lemon curd & cream

Death by Chocolate — a choice of chocolate mousse & strawberries, chocolate mousse & raspberries, chocolate mousse & cherries, strawberries & cream, or German chocolate

Banana Nut Cake — a choice of fresh bananas & cream, or fresh strawberries & cream

Carrot Cake — a choice of cream cheese with pineapple, lemon curd & cream, bananas & cream, or cream cheese

Desserts

Apple Strudel — drizzled with chocolate and dusted with powdered sugar

Fruit cobblers — with ice cream

Dessert crepe bar — strawberries, raspberries, and bananas served warm with white & dark chocolate and whipped cream

Ice cream bar — with a variety of flavors and toppings

Assorted mini desserts — éclairs, cream puffs and petit fours

Dipped strawberries — Driscoll strawberries dipped in white or dark chocolate

Assorted fresh baked cookies —

Fruit or lemon tarts —