



# Erhart's Catering

## Celebrations Menu Package



### TABLE OF CONTENTS

DISPLAY HORS D'OEUVRES.....	2
HOT HORS D'OEUVRES.....	3
COLD HORS D'OEUVRES.....	4
SIGNATURE SALADS.....	5
ENTREES.....	6
CLASSIC ENTREES.....	6
SPECIALTY ENTREES.....	8
ACCOMPANIMENTS.....	9
POTATOES, RICE, PASTA & BREADS.....	9
VEGETABLES.....	10
ACTION FOOD STATIONS.....	11
INTERNATIONAL FLAVOR.....	14
DECADENT DESSERTS.....	15
BEVERAGES & BAR SERVICES.....	16
MENU PRICING.....	17
TERMS & CONDITIONS.....	18

TO PLACE AN ORDER, CALL US AT (714) 826-3350



# Erhart's Catering

## Display Hors d'oeuvres

### Celebrations Menu Package

- Imported and Domestic Cheese Display with Gourmet Crackers and Toasted Cocktail Rounds
- Seasonal Fresh Fruit Display with Hand Carved Centerpiece
- Garden Fresh Raw Vegetable Crudité with Choice of Ranch or Dill Dip
- Rustic Antipasto Platter — Hard and Soft Cheeses, Italian Meats, Artichoke Hearts, Mushrooms and Olives drizzled with Olive Oil and Fresh Herbs
- Cold Seafood Duet — Whole Poached Salmon with Cucumber Scales and Fresh Dill, and Pepper Encrusted Seared Ahi, served with Toasted Cocktail Rounds
- Baked Wheel of Brie en Crout decorated with Fresh Berries and Served with Assorted Cocktail Breads
- Assorted Tapanade and Imported Olive Selection served with a Rustic Cocktail Bread Assortment



# Erhart's Catering

## Hot Hors d'oeuvres

### Celebrations Menu Package

- *Satay Trio — Teriyaki Beef Satay, Spicy Thai Chicken Satay and Caribbean Jerk Pork Satay*
- *Mini Quiche Trio — Ham and Cheese, Spinach and Cheese and Vegetable Quiche Squares*
- *Asian Trio — Vegetable Spring Rolls, Crispy Potstickers and Dim-sum served with Plum Sauce*
- *Empanada Trio — Beef, Chicken and Vegetable Empanadas served with Red Pepper Dipping Sauce*
- *Mini Beef Wellingtons served with Béarnaise Sauce*
- *Erhart's Signature Crab Cakes served with a Chili Lime Aioli*
- *Baked Mushroom Caps filled with Herbed Cheeses*
- *Cocktail Meatballs prepared in a Homemade Creamy Dill Sauce or Traditional Sweet and Sour Sauce*
- *Spinach and Feta Spanikopitas*



# Erhart's Catering

## *Cold Hors d'oeuvres*

### Celebrations Menu Package

- *Crostini Trio — Tomato and Basil Bruschetta, Wild Mushroom Ragout and Marinated Pepper Blend atop a Toasted Cocktail Round*
- *Lemon Marinated Tortellini and Sun Dried Tomato Skewers topped with Freshly Grated Parmesan*
- *Sushi Trio — California Rolls, Spicy Tuna Rolls and Maki Rolls served with Soy Sauce and Wasabi*
- *Smoked Salmon Mousse Florets piped onto a Pumpnickel Round and garnished with Fresh Dill*
- *Ceviche Filled Cucumber Cups*
- *Caprese Kabobs — Medallions of Mozzarella, Fresh Basil and Vine Ripe Tomato Skewers drizzled with Olive Oil and Fresh Italian Herbs*
- *Chicken Roulade served atop a Toast Point and topped with a Zesty Apricot Chutney*
- *Bloody Mary Shrimp served in a Zesty Clamato Sauce in a Cocktail Spoon*



# Erhart's Catering

## Signature Salads

### Celebrations Menu Package

- *Buffet Salads*
  - » *Garden Salad with Crisp Greens, Julienne Vegetable and Choice of Dressing*
  - » *Classic Caesar with Crisp Romaine, Homemade Croutons, Capers and Shredded Parmesan tossed in a Creamy Caesar Dressing*
  - » *Grilled Vegetable Salad — Tender, Grilled Vegetable Medley topped with Toasted Pine Nuts and Drizzled in a Zesty Vinaigrette*
  - » *Fresh, Seasonal Fruit Salad*
  - » *Greek Salad with Kalamata Olives, Feta and Red Onions*
  - » *Waldorf Salad — Crisp Apple Medley, with Walnuts and Celery in a Creamy, Sweet Dressing*
- *Plated Salads*
  - » *Hearts of Romaine topped with Crumbled Bleu Cheese and Toasted Pine Nuts and Drizzled with a Champagne Vinaigrette*
  - » *Mescalón — European Field Greens topped with Candied Walnuts, Crumbled Gorgonzola, Ripe Strawberries and Mandarin Oranges served with a Balsamic Vinaigrette*



# Erhart's Catering

## Classic Entrees - Poultry

### Celebrations Menu Package

- *Chicken Picatta lightly breaded and served in a Creamy Lemon Caper Picatta Sauce*
- *Tequila Almond Chicken with Roasted Almonds topped with a Tomato, Avocado, Pepper Chutney*
- *Hawaiian Chicken — Coconut Encrusted and topped with a Zesty Mango and Kiwi Salsa*
- *Chicken Dijon — Seasoned Grilled Breast topped with Fresh Mushrooms in a Creamy Dijon Sauce*
- *Chicken and Brie stuffed with Roasted Peppers, Caramelized Onions served in a White Wine Sauce*
- *Lemon Basil Chicken Marinated and Grilled with Fresh Herbs and served in a Zesty Lemon Sauce*
- *Chicken Sienna with Proscuitto, Artichoke Hearts, Fresh Sage and Rosemary in a Buerre Blanc Sauce*
- *Chicken Valencia topped with Provolone, Fresh Avocado Slices, served in a Zesty Orange Sauce*



# Erhart's Catering

## Classic Entrees - Beef, Pork & Fish

### Celebrations Menu Package

- *Prime Rib — Peppercorn Encrusted and Slow Roasted to Juicy Perfection*
- *Tri Tip — Prepared in a Dry Rub and Roasted to Perfection in Fresh Herbs and served with your choice of sauces*
- *Beef Stroganoff sautéed with Onions and served in a Sour Cream Sauce with Butter Noodles*
- *London Broil — Tender Flank Loins Grilled, thinly Sliced and served in a Rich Demi Glace*
- *Roasted Pork Loin Medallions, Slow Roasted with Fresh Herbs and served with a White Wine Sauce*
- *Spiral Cut Ham — Lean and Tender, prepared with a Sweet Glaze and topped with Grilled Pineapple*
- *Pacific Grilled Salmon grilled with Fresh Herbs and served with your choice of Grapefruit Basil Cream Sauce or Traditional Creamy Dill Sauce*
- *Macadamia Nut Encrusted Mahi Mahi*



# Erhart's Catering

## Specialty Entrees

*Please add \$10 per person — For the most discriminating of Tastes*

- *Filet Mignon — Center Cut Tenderloin of Beef served with your choice of Sauces*
- *Medallions of Beef Champignon sautéed in Sweet Butter and Fume Blanc Wine, topped with Mushrooms and served in a White Wine Sauce with Dijon Mustard and Horseradish*
- *Beef Terrine — Filet layered with Shitake Mushrooms, Sun Dried Tomatoes, Fresh Basil, Parmesan, Roasted over a Rich Red Wine Sauce*
- *Beef Wellington — Tender Filet with Onion Truffles, Pate and Sherry baked in a Golden Pastry Crust, served in a Rich Red Wine Sauce*
- *Alaskan Halibut — Grilled with Fresh Herbs and served with a Sun Dried Tomato Cream Sauce*
- *Rack of Lamb — Herb Encrusted Lamb Chops served with Traditional Mint Jelly*
- *Jumbo Shrimp Scampi prepared in Traditional Garlic and Olive Oil served atop Tender Linguini*

Celebrations Menu Package



# Erhart's Catering

## Accompaniments

### Celebrations Menu Package

- *Potatoes*
  - » *Scalloped Potatoes with Leeks*
  - » *Creamy Mashed Potatoes*
  - » *Twice Baked Potatoes*
  - » *Baby Red Rosemary Potatoes*
- *Rice*
  - » *Wild Rice Pilaf*
  - » *Walnut Parsley Rice Pilaf*
  - » *Steamed White Rice*
  - » *Jasmine Rice*
  - » *Almond Rice Pilaf*
- *Pasta*
  - » *Wild Mushroom Risotto*
  - » *Buttered Egg Noodles with Parsley*
  - » *Penne Pasta with Olive Oil and Fresh Herbs*
  - » *Linguini with Garlic and Fresh Herbs*
- *Breads*
  - » *Assorted Rustic Dinner Rolls*
  - » *Crusty French Baguettes*
  - » *Homemade Focaccia Bread*



# Erhart's Catering

## Accompaniments

### Celebrations Menu Package

- *Vegetables*
  - » *California Vegetable Medley — Carrots, Zucchini and Cauliflower sautéed in Sweet Butter and Fresh Herbs*
  - » *Steamed Broccoli prepared with Garlic and Fresh Lemon Zest*
  - » *Grilled Vegetables to include Zucchini, Fresh Peppers, Carrots and Yellow Squash prepared with Fresh Herbs and Balsamic Vinegar*
  - » *\*\*Asparagus — Grilled or Steamed and served with Creamy Hollandaise Sauce*
  - » *\*\* Root Vegetable Medley - Carrots, Turnips, Pearl Onions and Fingerling Potatoes prepared with Garlic, Rosemary, Sage and Thyme*
  - » *Corn on the Cobb with Creamy Butter*
  - » *Green Bean Almondine*
  - » *Confetti Vegetable Medley — Shoestring style Carrots, Zucchini and Butternut Squash prepared with Fresh Herbs and Sautéed in Sweet Butter*



# Erhart's Catering

## Action Food Stations

### Celebrations Menu Package

*Prepared on-site by our Chef for your Guests*

- *Carving Station — Choice of Meats*
  - » *Prime Rib with Creamy Horseradish*
  - » *French Cut Turkey Breast with Cranberry Chutney*
  - » *Tenderloin of Beef with Creamy Horseradish*
  - » *Pork Tenderloin with Apple Sauce*
  - » *Petite Lamb Chops with Mint Jelly*
- *Pasta Station*
  - » *Choice of Penne or Bow Tie Pasta*
  - » *Choice of Toppings to include Grilled Chicken, Italian Sausage, Sun Dried Tomatoes, Pepper Medley, Fresh Garlic and Shaved Parmesan*
  - » *Choice of Sauces to include Creamy Alfredo, Zesty Marinara or Creamy Pesto*
- *Slider Station*
  - » *Angus Sliders served on a Bakery Fresh Bun served with Thousand Island Dressing and topped with a Roma Tomato Slice and Dill Pickle Chip*
  - » *Crab Cake Sliders — Lightly Breaded, Fried and Served on a Bakery Fresh Bun with Dill Sauce*
  - » *Pulled Pork Sliders with served on a Bakery Fresh Bun with a Zesty BBQ Sauce*



# Erhart's Catering

## Action Food Stations

*Prepared on-site by our Chef for your Guests*

### Celebrations Menu Package

- *Live Skewer Station*
  - » *Sizzling Display of Rustic Brick, Marble and Stone with your choice of Skewers served from Sizzling Wrought Iron Skillets with varieties to include:*
  - » *Teriyaki Beef Skewers garnished with Toasted Sesame Seeds*
  - » *Thai Chicken Skewers garnished with Scallions in a Spicy Peanut Sauce*
  - » *Caribbean Pork Skewers prepared with a Jamaican Jerk Sauce*
- *Asian Wok Station*
  - » *Shredded Chicken, Crisp Oriental Vegetables including Snow Peas, Water Chestnuts, Onions, Bean Sprouts, Chinese Cabbage and Green Peppers sautéed in our Wok by our Chef for your guests, served on a Bed of Steamed White Rice*
- *Tex Mex Fajita Station*
  - » *Choice of Chicken, Shrimp, Steak or Veggie Fajitas with Sweet Peppers, Onions, Cilantro and Tomatoes served sizzling from the pan by our Chef for your guests*



# Erhart's Catering

## Action Food Stations

*Prepared on-site by our Chef for your Guests*

### Celebrations Menu Package

- *Paella Station*
  - » *Traditional Spanish Delicacy with Rice, Shrimp, Chicken, Mussels, Baby Scallops and Hard Salami prepared exhibitions style and served sizzling from a Cast Iron Skillet*
- *Martini Mashed Potato Bar*
  - » *Creamy Idaho Mashed Potatoes piped into a Martini glass with assorted toppings to include Butter, Sour Cream, Chives, Bacon Bits and Shredded Cheese*
  - » *Creamy Sweet Potato Mash piped into a Martini Glass with assorted toppings to include Warm Maple Glaze, Brown Sugar, Mini Marshmallows and Candied Walnuts*
- *Live Salad Station*
  - » *Our Chef will toss to order your guests choice of the following Signature Salads:*
    - *Classic Cobb*
    - *Chinese Chicken*
    - *Grilled Chicken Caesar*
    - *Chopped Greek*



# Erhart's Catering

*International Flavor*

## Celebrations Menu Package

- *Little Italy Buffet - \$22.95*
  - » *Chicken Picatta or Baked Manicotti*
  - » *Classic Caesar Salad*
  - » *Choice of Pasta with Homemade Sauce*
  - » *Italian Green Beans*
  - » *Freshly Baked Focaccia Bread*
  - » *Italian Cookies*
- *Baja Buffet - \$22.95*
  - » *Fajitas, Enchiladas or Chicken Mole*
  - » *Santa Fe Caesar Salad*
  - » *Charro Beans*
  - » *Spanish Rice Pilaf*
  - » *Tortilla Chips and Homemade Salsa*
  - » *Homemade Flan*
- *Pacific Rim Buffet - \$24.95*
  - » *Szechwan Beef, Ginger Chicken or Miso Glazed Salmon*
  - » *Garden Salad with Rice Wine Vinaigrette*
  - » *Steamed white Rice or Fried Rice*
  - » *Imperial Vegetable in Oyster Sauce*
  - » *Chocolate Dipped Fortune Cookies and Almond Cookies*



# Erhart's Catering

## Decadent Desserts

### Celebrations Menu Package

*Plated Desserts - \$6 per person*

- » *New York Cheese Cake with Fresh Fruit Topping*
- » *Assorted French Mini Pastries*
- » *Fruit Cobbler with Whipped Cream*
- » *Chocolate Fantasy Cake*
- » *Fresh Fruit Tart with Raspberry Coulis*
- » *Gourmet Carrot Cake*
- » *White Chocolate Cheese Cake*
- » *Tiramisu*
- » *Lemon Cloud Cake with Fresh Coconut*
- » *Nutty Chunky Chocolate Cake*
- » *Chocolate Ganache Cake*
- » *Black Forest Cake*
  - *German Chocolate Cake*
  - *Apple Brown Tart*
  - *Italian Cookies*
- *Celebration Cakes - \$3.50 per slice*
  - » *Quarter, Half or Full Sheets with Choice of Cake, Filling, and Frosting*
  - » *Wedding Cake by Torrance Bakery - Free Consultation*
- *Light Dessert - \$1.50 per person*
  - » *Assortment of Freshly Baked Cookies and Brownies*



# Erhart's Catering

## Beverage & Bar Services

### Celebrations Menu Package

*\*\*All Buffet and Sit Down Menus include Ice Tea and Freshly Brewed Coffee with Condiments\*\**

- *Open Bar — Starting at \$10 per person for first hour*
  - » *Name Brand Liquor, Wines to include Chardonnay, Cabernet, Merlot, and White Zinfandel, Imported and Domestic Beers, Assorted Soft Drinks, Bar Mixers, Cocktail Napkins, Acrylic Bar Glasses and Bar Linens*
- *Soft Bar — Starting at \$8 per person for first hour*
  - » *Chardonnay, Cabernet and White Zinfandel, Imported and Domestic Beers, Assorted Soft Drinks, Bar Ice, Cocktail Napkins, Acrylic Bar Glasses and Bar Linens*
- *Cash Bar — \$200 per Bar Setup*
  - » *Domestic Beer - \$4*
  - » *Imported Beer - \$5*
  - » *Well Drinks - \$5*
  - » *Call Drinks - \$6*
  - » *Premium Drinks - \$7*
- *Assorted Soft Drinks and Juices — \$2 per Person*



# Erhart's Catering

## Event Pricing

### Celebrations Menu Package

- *Menu Pricing*
  - » *Erhart's Catering Takes pride in menu planning and budgeting for most any price range. The menu items listed within this package are, by no means, an exhaustive list of items that we can prepare for you and your guests. Our expert team of Event Planners will be happy to assist you in planning your menu and working within your budget.*
  - » *Classic Single Entrée Packages — One Classic Entrée, One Signature Salad, Two Accompaniments, Bread, Coffee and Ice Tea — \$24.95*
  - » *Classic Double Entrée Packages — Two Classic Entrees, One Signature Salad, Two Accompaniments, Bread, Coffee and Ice Tea — \$29.95*
  - » *Signature Entrees — Add \$10 per person /per entrée*
  - » *Hors d'oeuvres are priced based on quantity and selection — Call for quote*
  - » *Desserts — \$1.50 - \$6.00 per person*
  - » *Beverages — Ice Tea and Coffee included*



# Erhart's Catering

## Event Enhancements

### Celebrations Menu Package

- *Event Staff*
  - » *Erhart's professional, uniformed staff is available for the delivery, setup, service, breakdown and cleanup of your event at \$150 per staff member*
- *Table Top Service*
  - » *Fine China, Glassware, Silverware and Linen Napkins are available at \$6.00 per person*
  - » *Table Linens are available in a wide variety of colors and patterns — Call for samples and quote*
- *Event Decor*
  - » *Our in-house designer can provide themed décor for your special event from props to lighting to florals. Call for a free consultation.*
- *Event Rental Items*
  - » *Erhart's works with local event rental companies providing a wide variety of rentals including event tents, specialty cooking items, heaters, tables, chairs and chair covers. Call for a quote.*