FULL SERVICE CATERING AND EVENT PLANNING

MENU

RISE AND SHINE CATERING IS A FULL SERVICE CATERING AND EVENT PLANNING COMPANY WITH OVER 20 YEARS EXPERIENCE CREATING DELICIOUS MEALS IN SOUTHERN CALIFORNIA.

SERVICES:
Corporate | Weddings | Film | Taco Cart | BBQ | Box Lunch
Serving Staff | Bartenders | Rentals

Contact Us:
www.riseandshinecatering.com
info@riseandshinecatering.com
310-649-0906
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Full Service Catering

Ask about our event planning. Full service catering for your corporate event, private party, themed event, wedding, or any special occasion. We can take care of every detail!

Staffing

We can fully staff your event based on your needs. Bartenders, servers, & day-of-coordinators are available. Staff will come dressed in formal, bistro, or any attire your event requires.

Rental Equipment

Rise and Shine Catering can assist you with acquiring various rental items. We work with reliable vendors that can deliver & setup for your event.

Floral Arrangements

Please inquire about custom arrangements.

Key:
V: Vegetarian | V+: Vegan | GF: Gluten Free
Order Minimum

Food costs are based on a minimum of 15 people. Orders less than 15 people will be charged a flat rate.

Special Requests

We cater to your needs & are happy to customize a menu to fit your theme and budget.

Menu Pricing

Menu prices are listed as per person cost. Prices are subject to change.

Delivery

Your meal will arrive 30-45 minutes prior to the food service time. A delivery fee will be added to all orders based on the event location.

Event Decor

Themed decorations and serving ware are available for rent. Please inquire for rental rates.

Tables and Linens

Tables and linens are not included. They can be rented for an additional charge.

Service Time

Standard service time is 1.5 to 2 hours. Please inquire if extended service is needed.

Cancellation Policy

There is a 48 hour cancellation policy. Additional fees may be applied to orders cancelled within this period.

Payment Policy

Payment by cash or check is collected on the day of the event. Payment by credit card will be charged 2 days before the event. A convenience fee of 3.25% for Visa, MasterCard and American Express will be charged.

Order Confirmation

To ensure availability, all final counts, menu selections, and dietary restrictions must be submitted at least 48 hours prior to service, or by 12pm Friday for Monday service.

Service Charge

A service charge of 18%, which includes gratuity, is added to events with onsite staff.

Chef Charge

Chefs are $35/hour for a minimum of 5 hours. This includes setup, service, & breakdown.
Breakfast

Breakfast Buffet - $10.75
Scrambled Eggs, Potatoes O’Brien, French Toast, Breakfast Breads, Bacon, Seasonal Fresh Fruit, & Orange Juice
* Egg Whites can be added upon request

Continental - $9.25
Freshly Baked Danish, Muffins, Croissants & Bagels. Served with Cream Cheese, Preserves, Seasonal Fresh Fruit, & Orange Juice

Breakfast Burritos - $10.50
Sausage or Vegetarian
Served with a side of Salsa Fresca, Seasonal Fresh Fruit, & Orange Juice

Breakfast Croissant - $10.05
Your Choice of Eggs Over Medium & Cheese or Eggs Over Medium, Ham & Cheese Croissant Sandwich. Served with Seasonal Fresh Fruit, & Orange Juice

Heart Healthy Buffet - $12.95
Scrambled Egg Whites, Wheat Tortillas, Turkey Sausage or Bacon, Breakfast Breads, Assorted Yogurt, Seasonal Fresh Fruit, & Orange Juice

Steel Cut Oatmeal Bar - $7.15
Toppings Include Raisins, Apples, Berries, Cinnamon, Brown Sugar, Nuts
Served with Breakfast Breads & Orange Juice

Please inquire about our Vegan & Gluten Free breakfast items.

* Continental Breakfast, Breakfast Burritos, and Breakfast Croissants are sent as a disposable setup unless otherwise requested
ONSITE CHEF BREAKFAST

Omelette Bar - $11.15
Fresh Omelettes Cooked to Order
Toppings Include Chicken, Sausage, Spinach, Mushrooms, Scallions, Tomatoes, Onions & Mixed Cheese
Served with Potatoes O’Brien, Bacon, French Toast, Seasonal Fresh Fruit, & Orange Juice
Add-Ons - $1.00
Avocado, Feta Cheese, Sun Dried Tomato
* Chef Required

Waffle Breakfast - $10.90
Belgian Waffles Cooked Fresh Onsite
Includes Butter, Syrup, Berries & Whipped Cream
Served with Scrambled Eggs, Bacon, Potatoes O’Brien, Seasonal Fresh Fruit, & Orange Juice
* Chef Required

Crepe Breakfast - $11.35
Crepes Cooked Fresh Onsite
Your Choice of 3 Fillings:
- Basil, Roma Tomatoes, Mozzarella & Pesto
- Smoked Salmon, Dill & Citrus Sauce
- Ham & Swiss
- Strawberries with Whipped Cream
- Bananas & Nutella with Powdered Sugar
Served with Scrambled Eggs, Seasonal Fresh Fruit, & Orange Juice
* Chef Required

Pancake Breakfast - $10.90
Buttermilk Pancakes with Butter, Syrup, Berries & Whipped Cream
Served with Scrambled Eggs, Bacon, Potatoes O’Brien, Seasonal Fresh Fruit, & Orange Juice
Specialty Flavors - $1.00
Chocolate Chip, Blueberry, Banana, Pecan, Lemon Poppy Seed, Whole Grain
* Chef Optional
BREAKFAST ADDITIONS

A LA CARTE

Breakfast Souffle - $4.00
Spinach, Bacon & Tomato or Mixed Vegetable (V)

Chilaquiles (V) - $4.00
Fried Corn Tortillas Smothered in Cheese, Onions, Peppers, Red Chili Sauce, Served with Salsa
Add-On - $1.00
Green Chili Sauce

Frittata - $4.00
Spinach, Mushroom, Green Pepper, Cheese (V) or Ham, Potatoes, Cheese, Onion

Quiche - $4.00
Florentine (V) or Lorraine

*Per Person Price When Added to Another Breakfast Service

SIDES

Tofu Scramble (V+, GF) $3.00
Vegan Sausage (V+) $3.95
Sausage Links $2.55
Chicken Sausage $3.05
Turkey Sausage $2.55
Smoked Bacon (GF) $2.55
Turkey Bacon (GF) $2.55
Potatoes O’Brien (V+, GF) $1.05
Sweet Potatoes O’Brien (V+, GF) $1.05
Quinoa Hash (V+, GF) $1.05
Hash Browns (V+, GF) $1.05
Corned Beef Hash $3.55
Bagel & Lox Platter $5.60
Hard Boiled Eggs (V, GF) $0.50
Biscuits & Gravy $3.00
Biscuits & Jam (V) $2.50
Breakfast Parfait (V) $6.00
Assorted Yogurt (V, GF) $2.55
Add Granola $1.45

BEVERAGES

Gourmet Coffee & Tea - $2.55
15 Person Minimum for Coffee & Tea Service

Juice - $2.75
Orange, Apple, Cranberry, Grape, Grapefruit

Onsite Coffee/Latte Cart
Please Inquire
GOURMET SANDWICHES - $11.15
- Smoked Turkey & Mozzarella Cheese
- Grilled Marinated Chicken Breast
- Tuna, Egg, or Chicken Salad
- Chicken Curry
- Ham & Swiss Cheese
- Roast Beef & Cheddar Cheese
- Caprese (V)
  - Tomato, Mozzarella, Basil, & Balsamic Vinegar
- Portobello Mushroom (V+)
  - Bell Peppers, Mixed Greens, & Pesto Hummus
- Holiday Turkey (add $2.00)
  - Cranberry Relish & Gruyere Cheese
- Roasted Vegetable & Goat Cheese (V)

TEA SANDWICHES - $8.50
- Lox with Herbed Cream Cheese
- Egg Salad with Sweet Red Pepper & Dill
- Cucumber with Herbed Cream Cheese (V)
- Ham, Swiss Cheese, & Tomatoes
- Roast Beef & Cheddar Cheese

WRAPS - $11.15
- Chicken Caesar
- Turkey & Mozzarella w/Cranberry Aioli
- Roasted Vegetables & Hummus on Vegan Wrap (V+)
- Grilled Steak with Chipotle Aioli

PANINI SANDWICHES - $11.15
- Italian Turkey Club
- Prosciutto with Chicken & Mozzarella Cheese
- Roast Beef & Cheddar Cheese
- Ham & Swiss Cheese

CROISSANT SANDWICHES - $11.15
- Tuna or Chicken Salad
- Smoked Turkey & Mozzarella Cheese
- Roast Beef & Cheddar Cheese
- Ham & Provolone Cheese
- Roasted Vegetables & Goat Cheese (V)

DELI PLATTER - $11.15
Create Your Own Sandwich, Ingredients Include:
- Assorted Sandwich Rolls
- Smoked Turkey Breast, Roast Beef, Ham, Salami
- Tuna Salad
- Chicken Salad
- Lettuce, Sliced Tomatoes
- Provolone, Swiss, & Cheddar Cheese
- Relish & Condiments

GRILLED CHEESE BAR - $11.15
Sandwiches Made to Order
- Toppings Include Bacon, Turkey, Swiss, Cheddar, American Cheese, Tomato, Basil, Caramelized Onions, & Condiments
- Chef Required
Salad
SERVED WITH ROLLS & BUTTER

Asian Edamame Salad (V+, GF) - $9.15
Snap Peas, Carrots, w/Sesame Vinaigrette

Asian Quinoa Salad (V+, GF) - 9.15
Quinoa, Red Cabbage, Edamame, Red Pepper, Carrots, & Cucumber

Caesar Salad - $9.15
Add Chicken ($2) or Shrimp ($2.75)

Caprese Tomato Salad (V, GF) - $9.15
Fresh Basil & Mozzarella w/Balsamic Vinaigrette

Chinese Chicken Salad - $11.15
Sliced Chicken Breast w/Fried Wonton Crisps, Water Chestnuts, Green Onions, Bell Peppers, Snow Peas, & Oranges on a Bed of Greens w/our Homemade Asian Sesame Dressing

Classic Garden Salad (V+) - $8.15
Green Leaf Lettuce w/Carrots, Tomatoes, Cucumbers, & Croutons w/Italian & Ranch Dressings

Greek Couscous Salad (V) - $9.15
Feta Cheese, Tomato, Cucumber, & Kalamata Olives, w/Olive Oil & Lemon Garlic Dressing

Greek Salad (V, GF) - $9.15
Feta Cheese, Kalamata Olives, w/Greek Dressing

Grilled Steak Salad (GF) - $12.15
Lean Strips of Grilled Steak on a Bed of Mixed Greens w/Gorgonzola Cheese, Walnuts, & Balsamic Vinaigrette
Kale Salad (V, GF) - $9.15
Dried Cranberries, Almonds, Parmesan w/Garlic Vinaigrette

Mixed Greens Salad (V, GF) - $9.15
Honey Roasted Pecans, Tomatoes & Crumbled Blue Cheese w/Balsamic Vinaigrette

Southwest Salad (V+, GF) - $9.15
Jicama, Crispy Tortilla Strips, Corn, Black Beans, Tomatoes, & Cucumbers w/Cilantro Lime Vinaigrette

Italian Pasta Salad (V) - $3.55

Potato Salad (V) - $2.55

Cole Slaw (V) - $2.55

SOUP - $6.95
SERVED WITH ROLLS & BUTTER

Black Bean (V, GF)
Broccoli & Cheddar (V, GF)
Chicken & Rice
Chicken Noodle
Clam Chowder (add $1.00)
Corn Chowder (V, GF)
Creamed Cauliflower (V, GF)
Cream of Tomato (V+, GF)
Leek (V, GF)
Mexican Tortilla
Minestrone (V+)
Turkey, Beef, or Vegetarian Chili (V)
BOX LUNCH

$10.00 Each

All Box Lunches Include Your Choice of a Gourmet Sandwich, Wrap, or Salad

Served with Seasonal Fresh Fruit Salad, Choice of Potato Chips or Italian Pasta Salad, Gourmet Cookie, Condiments, Napkin & Fork Included

Bottled Water (+$1.00)
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<th>SERVED WITH GARDEN SALAD, VEGETABLES, &amp; RICE OR POTATO</th>
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**CHICKEN - $10.95**
- Big Momma’s Southern Fried Chicken
- California Herb Chicken (GF)
- Champagne Chicken (GF)
- Chicken Marsala (GF)
- Chicken Parmesan
- Chicken Picatta
- BBQ Chicken
- Hawaiian Chicken
- Lemon Thyme Chicken (GF)
- Marinated Grilled Chicken (GF)
- Mediterranean Chicken (GF)
- Pan Roasted Chicken w/ Wild Mushrooms (GF)
- Rosemary Chicken (GF)
- Teriyaki Chicken
- Chicken Brochettes (GF)

**PORK - $12.95**
- BBQ Pulled Pork
- Pork Tenderloin with Plum Sauce
- Roasted Pork w/ Balsamic Baked Onions (GF)
- Honey Garlic Pork Chops (GF)

**SEAFOOD - $14.95**
- Dijon Salmon (GF)
- Honey Basted Pepper Crusted Salmon (GF)
- Potato Encrusted Salmon
- Salmon with Dill (GF)
- Shrimp Scampi
- Herb Brushed Albacore (GF)
- Red Snapper Vera Cruz (GF)
- Sea Bass (GF)
- Mahi Mahi (GF)

* Market Price

**BEEF - $12.95**
- Baby Back Ribs ($17.00)
- Beef Brochettes ($14.25) (GF)
- Beef Stroganoff
- Braised Beef w/ Sweet & Smokey BBQ Sauce
- Cajun Beef or Turkey Meatloaf
- Filet Mignon with Béarnaise Sauce ($21.50)
- Skirt Steak (GF)
- Stuffed Peppers with Ground Beef
- Teriyaki Beef
- Tri Tip with Au Jus and Horseradish (GF)
- Yankee Pot Roast (GF)
- Braised Beef Short Ribs ($14.25)
### SPECIALTY ENTREES

#### VEGETARIAN- $9.95
- Baked Pasta Primavera (V)
- Baked Portobello Caps (V)
- Eggplant Parmesan (V)
- Mediterranean Risotto (V)  
  w/Brown Rice and Vegetables
- Mushroom Polenta (V, GF)
- Mushroom Risotto (V)
- Thai Vegetable Stir Fry (V, GF)
- Tofu Cacciatore (V)

#### VEGAN - $9.95
- Balsamic Roasted Tofu (V+, GF)
- Eggplant Skewers (V+ GF)  
  w/ Bell Pepper, Tofu, & Mushroom
- Quinoa w/Roasted Vegetables (V+, GF)
- Stir Fried Tofu (V+, GF)
- Vegan Mac & No Cheese (V+)
- Vegan Sausage (V+)  
  w/ Grilled Peppers & Onions
- Stuffed Peppers (V+, GF)  
  w/Brown Rice, Tomato, Mozzarella (on the side), Corn, Beans

### VEGETABLES
- Grilled Asparagus (V+, GF)
- Green Beans Almondine (V+, GF)
- Grilled Mixed Vegetables (V+, GF)
- Steamed Vegetable Medley (V+, GF)
- Balsamic Brussels Sprouts (V+, GF)
- Cauliflower Mash (GF)
- Oven Roasted Mushrooms & Asparagus (V+, GF)

### SIDES

### STARCH
- Roasted Sweet Potatoes (V+, GF)
- Garlic Mashed Potatoes (GF)
- Rosemary Roasted Potatoes (GF)
- Scalloped Potatoes
- Ranch Potato Salad
- Rice Pilaf (V)
- Couscous
- Brown (V+, GF), Basmati (V+, GF), or Pineapple Rice
MEXICAN
SERVED WITH SPANISH RICE, BLACK OR REFRIED BEANS, CHIPS & SALSA

Fajitas - $10.95
Choice of Chicken or Beef (+$2.00)
Served with Sautéed Onions, Bell Peppers, Flour or Corn Tortillas, & Sour Cream
Add 2nd Meat Option - $2.50

Taco Bar - $10.95
Choice of Chicken or Beef (+$2.00)
Served with Lettuce, Tomatoes, Onions, Flour or Corn Tortillas, Cheese, & Sour Cream
Add 2nd Meat Option - $2.50

Enchiladas - $10.95
Choice of Chicken, Beef, or Cheese Enchiladas
Add Shrimp or Crab - $2.00

Nacho Bar - $9.85
Nacho Cheese, Beans, Jalapenos, Tomatoes, Lettuce, Onions, Sour Cream, & Limes

Combinations - $14.95
Your Choice of Any 2:
Taco Bar, Enchiladas, Nachos, or Fajitas

Additional Items:
Grilled Tofu Tacos ___________ $3.00
Homemade Guacamole _______ $3.00
Taquitos ____________________ $2.50
Cheese Quesadillas ___________ $2.50
Shrimp Ceviche ______________ $6.95
Chips & Salsa ________________ $2.50
Mango Salsa __________________ $3.50
TACO CART
WE BRING OUR MOBILE TACO CART CATERING TO YOU!

MENU 1
Your Choice of 2 Meats:
- Pollo Asado (Grilled Chicken)
- Carne Asada (Grilled Steak)
- Carnitas (Grilled Pork)

Includes:
- Red & Green Salsa
- Tri Color Chips
- Soft Corn Tortillas
- Refried or Black Beans
- Spanish Rice
- Marinated Jalapeno
- Tomato
- Lettuce
- Cilantro
- Onions
- Limes

MENU 2
Includes All of Menu 1
All 3 Meats Included, plus:
- Sour Cream
- Guacamole Sauce
- Cheese
- Grilled Marinated Mixed Vegetables
- Cheese Enchiladas
- Flour Tortillas

Plus Your Choice of 1 Specialty Item:
- Caribbean Carne Asada
- Jamaican Chicken
- Cheese Quesadillas
- Beef or Bean and Cheese Taquitos
- Mango Salsa
- Grilled Stir Fried Tofu Tacos

BAR SERVICE & MARGARITA MACHINES AVAILABLE!
DROP-OFF SERVICE CAN BE ARRANGED, JUST ASK!
# TACO CART

**With Onsite Chef**

## Pricing per Person

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<td>70+</td>
<td>$10.25</td>
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<tr>
<td>51-69</td>
<td>$11.25</td>
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<td>35-50</td>
<td>$12.25</td>
<td>$13.25</td>
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## Add Ons:

$3.00/Person Each

- Seasoned Grilled Shrimp
- Grilled Mahi Mahi
- Shrimp Ceviche
- The Lobster Nacho
- Killer Nachos
- Tamales

- Empanadas
- Homemade Guacamole
- Southwest Salad
- Tostada Sella
- Queso Fundido
- Churros

**Chef and Chef Assistants are required for Taco Cart.**
ITALIAN
SERVED WITH CAESAR OR GARDEN SALAD, & GARLIC BREAD

Baked Pasta Primavera - $9.95
Tossed with a Light Sauce & Fresh Garden Vegetables

Lasagna Al Forno - $10.95
Classic Italian Lasagna with Italian Sausage

Vegetarian Lasagna (V) - $9.95

Shrimp Penne Pasta - $10.95
Pasta with Roasted Red Pepper Cream Sauce

Chicken Penne - $10.95
Grilled Chicken in a Light Aioli White Wine Sauce
with Basil, Garlic, & Parmesan Cheese

Wild Mushroom Pasta (V) - $9.95
Shiitake Mushrooms Tossed with Roasted Red Peppers, Garlic, Pine Nuts, Parmesan Cheese, & Pesto Sauce

Pasta Alfredo (V) - $9.95
Creamy Parmesan Cheese, & Parsley
Add Grilled Chicken (+$1.00) or Shrimp (+$2.75)

Pasta Pesto (V) - $9.95
with Sun-dried Tomato

Greek Pasta (V) - $9.95
with Spinach, Feta & Kalamata Olives

Penne Alla Pumpkin (V) - $9.95
with Pumpkin Cream Sauce
BUILD YOUR OWN PASTA BAR - $11.50

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<th>Choice of 3 Sauces:</th>
<th>Choice of 2 Toppings:</th>
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<td>Spaghetti</td>
<td>Marinara</td>
<td>Italian Sausage</td>
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<td>Penne</td>
<td>Tomatoes, Italian Seasoning</td>
<td>Grilled Chicken</td>
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<td>Fettuccini</td>
<td>Alfredo</td>
<td>Beef Meatballs</td>
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<td>Farfalle</td>
<td>Creamy Parmesan Cheese Sauce</td>
<td>Turkey Meatballs</td>
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<tr>
<td>Linguini</td>
<td>Pesto</td>
<td>Shrimp (+$2.00)</td>
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<tr>
<td>Bowtie</td>
<td>Basil, Parsley, Parmesan Cheese, Pine Nuts</td>
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<tr>
<td>Fusilli</td>
<td>Pomodoro</td>
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<td>Roma Tomatoes, Basil, Oregano</td>
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<td>Fungi</td>
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<td></td>
<td>Mushrooms, Nutmeg, Cream</td>
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<td>Capponato</td>
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<td>Chopped Vegetables</td>
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<td>Toscana</td>
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<td>Sun-Dried Tomatoes, Herbs, Olive Oil</td>
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<td>Milanese</td>
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<td>Cream, Walnuts, Basil</td>
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<td>Checca</td>
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<td>Roma Tomatoes, Roasted Peppers, Basil</td>
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www.riseandshinecatering.com
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310-649-0906
BBQ

SERVED WITH CHOICE OF 3 SIDES. ONSITE COOKING OR BUFFET STYLE. ONSITE COOKING REQUIRES CHEF AND COOKING EQUIPMENT AT EXTRA FEE.

Burgers & Hot Dogs - $12.95
Beef, Turkey, or Vegetarian Burgers
Hot Dogs
Toppings Include Cheese, Lettuce, Tomato, Onion, Ketchup, Mustard, Relish, and Pickles

Slider Bar - $12.15
Sirloin Sliders
Toppings Include Cheese, Lettuce, Tomato, Onion, Ketchup, Mustard, Relish, and Pickles

BBQ Chicken & Beef Ribs - $14.75
Choice of Cornbread or Rolls & Butter

New York Strip Steak (GF) - $14.75
Choice of Cornbread or Rolls & Butter

Marinated Chicken Breast (GF) - $10.95
Choice of Cornbread or Rolls & Butter

Braised Beef w/ Sweet & Smoky BBQ Sauce - $12.95
Choice of Cornbread or Rolls & Butter

Smoky BBQ Pulled Pork - $12.95
Choice of Cornbread or Rolls & Butter

SIDES

BBQ Baked Beans
Macaroni & Cheese
Green Beans Almondine
Corn on the Cob
Kernels Corn
Garden Salad
Italian Pasta Salad
Country Potato Salad
Santa Fe Cole Slaw
MEDITERRANEAN
SERVED WITH GREEK SALAD, BASMATI RICE, HUMMUS,
TABBOULEH, TZATZIKI SAUCE, & PITA BREAD

Marinated Chicken Kabobs w/Bell Peppers & Onions (GF) - $10.95

Steak Kabobs w/Bell Peppers & Onions (GF) - $12.95

Eggplant Kabobs w/Tofu, Mushrooms, Bell Peppers, & Onions (V+. GF) - $9.95

Lemon Chicken w/Citrus Glaze (GF) - $10.95

Seasoned Grilled Shrimp (GF) - $12.95

Chicken or Steak Gyro - $10.95
HOR D'OEUVRES

EACH ITEM IS PRICED PER 2 DOZEN PIECES UNLESS NOTED

Ahi Tuna Ceviche (GF) - $138.00
  Serves 15

Antipasto - $92.00
  Pepperoni, Olives, Peppers, Genoa Salami, Ham,
  Provolone, & Marinated Vegetables
  Serves 15

Artisan Corn Cakes (V) - $92.00
  with Jalapenos, Jack Cheese, & Green Onions

Baby Potatoes - $69.00
  Stuffed with Sour Cream, Bacon, & Chives

Bacon Wrapped Dates (GF) - $92.00

Bacon Wrapped Scallops or Shrimp (GF) - $97.00

Baked Brie - $92.00
  Topped with Dried Cherries & Toasted Macadamia Nuts
  Served with Crackers & Crisp Breads
  Serves 15

Baked Stuffed Mushroom (V) - $94.00
  with Herb Chevre

Bruschetta Topped Crostini (V) - $68.00
  Grilled Sliced Baguette with Herbed Olive Oil & Tomato with Chopped Basil
  Serves 15
Cheese and Crackers (V) - $105.00
Pepper Jack, Gouda, Brie, Cheddar, Jarlsberg, Goat Cheese
Serves 15

Cheese and Crackers - Gourmet (V) - $138.00
Assorted Imported Cheese, Crackers & Fruit Garnish
Serves 15

Chicken Satay (GF) - $80.00
with Peanut Sauce

Chips & Salsa (V+, GF) - $2.50 per person
Add Guacamole - $3.00 per person

Coconut Shrimp - $97.00
with Marmalade Dipping Sauce

Crab Cakes - $99.00
with Red Pepper Aioli

Dip Served w/Crostini (V)- $82.00
Artichoke, Spinach, or Hummus

Empanadas - $62.00
Chicken, Beef, or Tomato & Mozzarella (V)

Fresh Fruit Platter (V+, GF) - $75.00
Seasonal
Serves 15

Grilled Sauteed Vegetables (V+, GF) - $90.00
Carrots, Yellow, Red, & Green Peppers, Onions, Asparagus, Zucchini, Squash, & Mushrooms Brushed with Herbs & Grilled to Perfection
Serves 15

Jalapeno Poppers (V) - $87.00

Maui Chicken Skewers (GF) - $80.00
with Pineapple-Hoisin Glaze

Meat and Cheese Platter - $147.00
Assorted Cheese, Assorted Salami, Prosciutto, & Crackers
Serves 15
Meatballs - $39.00  
Swedish or Sweet and Sour

Mini Italian Sandwiches - $66.00  
Assorted Deli Style Sandwiches

Mini Quiche - $59.00  
Lorraine, Florentine, or Broccoli

Pinwheel Sandwiches (V) - $70.00  
Basil, Roasted Red Peppers and Goat Cheese

Seared Filet Mignon - $90.00  
Thinly Sliced on Baguette Medallions with Aioli Sauce  
*Requires Staff

Shrimp Ceviche (GF) - $92.00  
with Tortilla Chips  
Serves 15

Shrimp Skewers (GF) - $82.00  
with Pineapple

Steak Skewers (GF) - $92.00  
with Chimichurri Sauce

Smoked Salmon - $59.00  
Lemon, Caper & Dill Tartare on Petite Pumpernickel  
*Requires Staff

Spanakopita - $47.00  
Spinach, Feta Cheese Baked in Phyllo Dough

Stuffed Belgian Endives (V, GF) - $47.00  
Cream Cheese, Gorgonzola, Almonds, & Peppers

Vegetable Crudité (V, GF) - $86.00  
Served with Spinach Dip or Dip of Your Choice  
Serves 15

Wrapped Shrimp (GF) - $80.00  
with Arugula & Prosciutto

Vegetarian Platter (V+) - $92.00  
Grilled Vegetable Skewers, Hummus and Tabouli  
Served with Marinated Tofu & Pita  
Serves 15
Drinks & Desserts

DRINKS
Canned Sodas and Bottled Waters - $1.95
Coke, Diet Coke, Sprite

Bottled Sparkling Water - $2.00

Gourmet Bottled Drinks - $2.25
Snapple, Izze Sodas, Sparkling Juice

Iced Tea or Lemonade - $1.50

Infused Water - $1.50
Lemon, Lime, Cucumber Mint or Mixed Berry

Assorted Juices - $2.75
Orange, Cranberry, Grapefruit, or Apple

Gourmet Coffee & Tea - $2.65
Creamer and Sugar Included (15 Guest Minimum)

Inquire About:
Margarita Machine
Bar Service
Onsite Coffee/Latte Cart

DESSERTS
Gourmet Cookies and Brownies - $2.75

Lemon Bars & Dessert Squares - $3.00

Chocolate Covered Strawberries - $3.75

Churros - $1.50

Cupcakes:
Mini - $1.95
Regular - $3.50

Peach or Apple Cobbler - $3.95

Custom Cookies - $3.50+

Cake:
New York Cheesecake, Strawberry Cheesecake, Carrot Cake,
Black Forest Cake, German Chocolate Cake
*Inquire About Custom Cakes
$4.50

Pie:
Apple, Cherry, Pecan, Pumpkin
$4.50

Ice Cream Sundae Bar - $7.50
Chocolate, Vanilla, and Strawberry Ice Cream, Chocolate Syrup,
Oreos, Nuts, Whipped Cream, Sliced Strawberries, Chocolate Chips
FILM BREAKFAST
$12.15 PER PERSON
$125 LABOR/MEAL

Heart Healthy Buffet
Scrambled Egg Whites, Wheat Tortillas, Turkey Sausage or Bacon, Breakfast Breads, Assorted Yogurt,
Seasonal Fresh Fruit, Orange Juice, and Coffee & Tea service

Breakfast Buffet
Scrambled Eggs, Potatoes O'Brien, Bacon or Sausage, French Toast, Breakfast Breads, Oatmeal,
Seasonal Fresh Fruit, Orange Juice, Coffee & Tea Service
* Egg Whites Can be Added Upon Request

Breakfast Croissant
Your Choice of Scrambled Egg and Cheese or Ham and Cheese Croissant Sandwich
Served with Danish, Seasonal Fresh Fruit, Orange Juice, Coffee & Tea Service

Breakfast Burritos
Sausage or Vegetarian
Served with Salsa Fresca on The Side with Seasonal Fresh Fruit, Orange Juice, Coffee & Tea Service

Omelette Buffet
Fresh Omelets Cooked to Order
Toppings Include: Chicken, Sausage, Spinach, Mushrooms, Scallions, Tomatoes, Onions and Shredded
Mixed Cheese
Served with Potatoes O'Brien, Bacon or Sausage, Breakfast Breads, Oatmeal, Seasonal Fresh Fruit, Orange
Juice, Coffee & Tea Service
Add Ons + $1.00 Avocado, Feta Cheese, or Sun Dried Tomato
* Chef Required (Additional Labor Charge)

Depending on the size of your crew and the service type, we will arrive 30-45 minutes prior to your service time for
each meal. Our staff will work quickly and efficiently to ensure timeliness and great service.
If you have any special requests or dietary restrictions please let us know 48 hours prior to service.
Tables are not included. You will need to provide 3 - 6ft tables for the food to be set-up on. If needed, tables can be
rented for $10/each.
FILM LUNCH
1 MEAT ENTRÉE/1 VEGETARIAN: $13.75 PER PERSON
2 MEAT ENTRÉE/1 VEGETARIAN: $15.75 PER PERSON
$125.00 LABOR/MEAL

Honey Basted Pepper Crusted Salmon
Mediterranean Chicken
Quinoa with Roasted Vegetables (Vegetarian Entree)
Grilled Vegetables
Rice Pilaf
Greek Salad
Rolls & Butter
Strawberry Cheesecake
Iced Tea or Lemonade

Chicken Fajitas
Beef Fajitas
Cheese Enchiladas (Vegetarian Entree)
Spanish Rice
Black or Refried Beans
Southwest Salad
Chips & Salsa
Cookies & Lemon Bars
Iced Tea or Lemonade

Parmesan Chicken
Lasagna Al Forno
Vegetarian Lasagna (Vegetarian Entree)
Garlic Mashed Potatoes
Steamed Vegetables
Caesar Salad
Rolls & Butter
Brownies & Dessert Squares
Iced Tea or Lemonade

FILM BREAKFAST & LUNCH
$24 PER PERSON
$250 LABOR

Depending on the size of your crew and the service type, we will arrive 30-45 minutes prior to your service time for each meal. Our staff will work quickly and efficiently to ensure timeliness and great service.
If you have any special requests or dietary restrictions please let us know 48 hours prior to service. Tables are not included. You will need to provide 3 - 6ft tables for the food to be set-up on. If needed, tables can be rented for $10/each.
CRAFT SERVICE
DROP-OFF STARTING AT $13.20/PER PERSON
FULL SERVICE STARTING AT $16.50/PER PERSON
FULL SERVICE ATTENDANT $375/MAXIMUM OF 12 HR DAY

Sample Morning Setup
Assorted Beverages and Water for Crew with Back up for PA to Restock During the Day. Vegetable Crudite, Breakfast Breads, Chips & Salsa, Dried Fruit, Variety of Nuts, Gum, Licorice, M&M’s, Sour Candy, Mints, Peanut Butter & Jelly with Bread, Coffee & Tea Setup, Fruit Platter, Cheese & Crackers

Sample Afternoon Setup
Replenish Ice Chest with Water & Sodas, Coffee & Tea Refreshed, Hummus & Pita, Salami & Bread, Chips & Dip, Pretzels, Gourmet Cookies & Brownies, Protein Bars, Chocolates, Pasta Salad, Nuts & Dried Fruit, PB & J

Full Service
Spoil Your Cast/Crew with the Attention of a Full Service Attendant. Our Experienced Craft Service Professional will Maintain Your Craft Service Table with Delectable Goodies and Fun, Healthy Menu Choices

“Hot Passes” (Hot Tray Service) Available including Hot Appetizers, Quesadillas, Smoothies, Mini Gourmet Sandwiches, Grilled Vegetables, Pot Stickers, Taquitos, Spanakopita, Grilled Sausages, Cheese & Cracker Platter, Fresh Berry Parfaits, Empanadas, Etc.

Additional Ideas & Healthy Favorites
Special Menu Items May be Available Upon Request. Ask us About the Following Special Orders:
  Vegetarian
  Vegan
  Non-Dairy
  Gluten Free

Choices will be varied for crew to enjoy an assortment of items when there are multiple shoot days.
Special requests are welcomed.

PLEASE NOTE:
We will arrive 30-45 minutes prior to your service time for each service.
If you have any special requests or dietary restrictions please let us know 48 hours prior to service.
Tables are not included. You will need to provide 3-6ft tables for the food to be set-up on. If needed, tables can be rented for $10/each.
Please provide an ice chest for drop-off crafty, or one can be purchased at an additional fee.
HOLIDAY MENU

TRADITIONAL HOME-STYLE BUFFET
Oven Roasted Turkey
Boneless Cured Ham
Old Fashioned Stuffing
Mashed Potatoes & Gravy
Green Beans Almondine
Rolls & Butter

DESSERTS
Assorted Pies
Cheesecake
Cookies & Brownies
Lemon Bars & Dessert Squares
Chocolate Covered Strawberries

BEVERAGES
Assorted Sodas and Water
Infused Water
Coffee, Hot Chocolate or Tea Service
Assorted Juices
Apple Cider
Egg Nog

ADDITIONAL SERVICES
Serving Staff
Bartenders
Bar Service
Rental Items
Floral Arrangements
Decorations

*Please Inquire About Current Rates and Specials
FULL SERVICE CATERING AND EVENT PLANNING

SERVICES:
Corporate | Weddings | Film | Taco Cart | BBQ | Box Lunch
Serving Staff | Bartenders | Rentals

Contact Us:
www.riseandshinecatering.com
info@riseandshinecatering.com
310-649-0906