



tray passed hors d'oeuvres

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**CHICKEN SALAD CROSTINO**

**MINI QUICHES**

**SHRIMP COCKTAIL**

**PESTO BRUSCHETTA**

**SMOKED SALMON**

**OYSTERS**

**PROSCIUTTO & MELON**

**FRENCH INDONESIAN SPRING ROLLS**

**BELGIUM ENDIVE & GOAT CHEESE**

**PETITE FRUIT SKEWERS**

**MUSHROOM STUFFED MUSHROOMS**

**CAPRESE SKEWERS**

**FINGERLING POTATO BITES**

**VEGETABLE SUSHI ROLLS**

**SEARED PEPPERED TENDERLOIN**

**MINI GOURMET PIZZAS**

**TUNA TARTAR**

**DICED MANGO MINT CUPS**

**GAZPACHO SOUP**



## buffet style hors d'oeuvres

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HOT	COLD
FRENCH INDONESIAN SESAME SHRIM	ASSORTED BABY VEGETABLE PLATTERS
MINI VEGETABLE EGG ROLLS	ASSORTED DOMESTIC & IMPORTED CHEESES
CHICKEN OR STEAK SKEWERS	MIDDLE EASTERN HUMMUS & CUCUMBER SALAD
PORK FRIED WONTONS	PERSIAN EGGPLANT
VIETNAMESE SHORT RIBS	MIXED FRUIT PLATTER
MINI MEXICAN TORTES	SMOKED SALMON
GARLIC BREAD KNOTS	QUESO DIP
MINI PAN BAKED CLAMS	GOURMET GUACAMOLE
MINI LAMB CHOPS	CHICKEN & RAW VEGETABLE WRAPS
BEEF TAQUITOS	STUFFED OLIVE BAR
MINI CHICKEN TACOS	DEVILED EGGS
MARTINI PARMESAN MASHED POTATOES	CUCUMBER & CREAM CHEESE TEA SANDWICHES
DOLMADES IN A LEMON SAUCE	TRIO OF COLD CUTS

# *Fleur de Lis* *Catering*

## sit down lunches & dinners

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### SOUPS & SALADS

CLASSIC CAESAR SALAD  
WITH GARLIC & PARMESAN CROUTONS

MIXED GREEN SALAD  
WITH A LIGHT RASPBERRY  
VINAIGRETTE & PEAR TOMATOES

GREEK SALAD  
WITH KALAMATA OLIVES,  
CUCUMBERS, & FETA CHEESE

ASIAN FUSION SALAD  
WITH MANDARIN ORANGES, GLASS NOODLES,  
CUCUMBERS & TOSSED IN A SESAME VINAIGRETTE

STRAWBERRY & MINT SALAD  
WITH BANANA CHIPS & SPINACH GEENS  
IN A LIGHT VINAIGRETTE

BUTTERNUT SQUASH SOUP  
WITH HINTS OF CINNAMON & SUGAR

TORTILLA SOUP  
WITH CRISPY TORTILLA STRIPS & CILANTRO

GARLIC SOUP  
WITH CRÈME FRAICHE & GARLIC CROUTONS

### APPETIZERS & INTRODUCTORY COURSES

SHRIMP COCKTAIL  
SERVED IN A MARTINI GLASS  
WITH COCKTAIL SAUCE

BEEFSTEAK TOMATOES  
WITH CRUMBLIED BLUE CHEESE & BALSAMIC

GRILLED ARTICHOKE  
WITH MAYO & HERB DIPPING SAUCE

ROASTED CRAB CAKE  
WITH AIOLI DIPPING SAUCE

BEETS & GOAT CHEESE  
DRIZZLED IN BALSAMIC & TOPPED  
WITH TOASTED NUTS

THAI CHICKEN KEBABS  
WITH JASMINE RICE & PINEAPPLE



## self serve buffet stations

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**A TASTE OF ITALY  
BRUSCHETTA  
CAPRESE  
CAESAR SALAD  
STUFFED CHICKEN PARMESAN  
TRIPLE CHEESE BAKED ZITI  
GARLIC KNOTS & MARINARA  
TIRAMISU**

**ASIAN FUSION  
CHICKEN SPRING ROLLS  
MINI EGG ROLLS  
SESAME SHRIMP  
MANDARIN ORANGE HOUSE SALAD  
APRICOT ALMOND CHICKEN  
EGG FRIED RICE  
TAPIOCA PUDDING & MANGO**

**SOUTH OF THE BORDER  
GUACAMOLE & TORTILLA STRIPS  
CHILI CON QUESO DIP  
CHICKEN FAJITAS  
SPANISH RICE & BEANS  
CORN OR FLOUR TORTILLAS  
MEXICAN FLAN**

**MIDDLE EASTERN CUISINE  
HUMMUS, PITA & ASSORTED OLIVES  
SPANAKOPITA  
DOLMADES & PLAIN YOGURT  
GREEK SALAD  
CHICKEN KEBABS  
BAKLAVA**

**BBQ DELIGHT  
GRILLED ARTICHOKE HALVES  
RAW VEGETABLES & DIP  
MELON BALL SKEWERS  
BBQ CHICKEN  
BBQ BEEF BACK RIBS  
STRAWBERRIES, CREAM & BROWN SUGAR**

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## live buffet stations

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### **PASTA BAR**

**TORTELLINI, LINGUINI, & FUSILLI PASTAS  
MARINARA, PESTO, & ALFREDO SAUCES  
\$35/GUEST**

### **CARVING STATION**

**CHOICE OF PRIME RIB, ROAST BEEF,  
HAM, OR TURKEY BREAST  
MASHED POTATOES & SEASONABLE VEGETABLES  
\$45/GUEST**

### **SUSHI STATION**

**SPICY TUNA ROLLS, CALIFORNIA ROLLS,  
& VEGETABLE ROLLS  
WASABI, GINGER, & SOY SAUCES**

**ITALIAN DOMED COFFEE SERVICE  
SPECIALTY COFFEE DRINKS**

**CAVIAR & CHAMPAGNE STATION  
DOMESTIC & IMPORTED CAVIAR  
HOUSE CHAMPAGNE**

### **OMELET STATION**

**CHEDDAR & JACK CHEESES, HAM,  
BELL PEPPERS, TOMATOES, MUSHROOMS,  
SPINACH & BABY SHRIMP**

### **ON THE BBQ STATION**

**GRILLED BURGERS (CHOICE OF BEEF,  
TURKEY, & VEGGIE PATTIES)  
GOURMET HOT DOGS  
BAKED BEANS & COLESLAW**

### **A DAY AT THE FAIR**

**PLEASE CHOOSE ONE  
COTTON CANDY, SNOW CONES, POPCORN,  
CHURROS, ICE CREAM DOTS, CHILI COOK OFF,  
ROOT BEER FLOATS, FUDGE, ASSORTED COOKIE JARS,  
VINTAGE CANDY**

# *Fleur de Lis* *Catering*

BROUGHT TO YOU BY...  
OUR FAVORITE RESTAURANTS ON THE CALIFORNIA COAST

## main seafood entrées

**CHILEAN SEA BASS**  
MARINATED IN MISO GINGER SOY, SERVED WITH  
WASABI MASHED POTATOES & SUGAR SNAP PEAS  
CHEF SABER KENNEDY  
LANDMARK STEAKHOUSE RESTAURANT, CORONA DEL MAR

**OAK-GRILLED HAWAIIAN SWORDFISH**  
HONEY & SOY GINGER MARINADE, OVER  
BRAISED SHITAKE MUSHROOS WITH BABY BOK CHOY.  
THAI JASMINE RICE & SOY-MIRIN BUTTER  
CHEF SCOTT BRANDON  
OYSTER'S, CORONA DEL MAR

**MAIN LOBSTER**  
HOMEMADE FETTUCCINI PASTA IN A PINK VODKA SAUCE  
CHEF JUAN CARLOS OLVERA  
THE SKY ROOM, LONG BEACH

**OVEN ROASTED, WILD MUSHROOM-ENCRUSTED ALASKAN HALIBUT**  
SERVED WITH POTATO PURÉE WITH  
ASPARAGUS TRUFFLE ESSENCE & PORCINI MUSHROOM SAUCE  
CHEF JAVIER MONTOYA  
BISTANGO RESTAURANT, IRVINE

**PEPPER CRUSTED AHI TUNA**  
WASABI MASHED POTATOES, GRILLED BABY BOK CHOY,  
FINISHED WITH A PONZU SAUCE  
CHEF JAVIER MONTOYA  
THE SKY ROOM, LONG BEACH

**MARYLAND CRAB CAKES**  
JUMBO LUMP CRAB CAKES SERVED WITH  
RICE PILAF & SEASNAL VEGETABLES,  
WHOLE GRAIN MUSTARD & ROASTED RED BELL PEPPER SAUCE  
CHEF UMBERTO RUBELLA  
21 OCEANFRONT, NEWPORT BEACH



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## main course red meat entrées

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**BBQ BEEF BACK RIBS**  
ON A BED OF MASHED POTATOES & SEASONAL VEGETABLES  
CHEF TODD CRAIG  
BANDERA RESTAURANT, CORONA DEL MAR

**GRILLED FILET MIGNON OR DRY RUBBED RACK OF LAMB**  
WITH A TRIO OF POTATO & BABY VEGETABLES  
CHEF PAUL GSTREIN  
BAYSIDE RESTAURANT, NEWPORT BEACH

**GRILLED RIB EYE STEAK**  
SERVED WITH GORGONZOLA, PEARL ONION & ROSEMARY SAUCE,  
ROASTED FINGERLING POTATOES & SAUTÉED BABY BROCCOLI  
CHEF DIEGO VELASCO  
MEMPHIS RESTAURANT, COSTA MESA

**GRILLED RIB OF BEEF**  
SERVED WITH CREAM CORN, SPINACH,  
CREAMED HORSERADISH, AU JUS & YORKSHIRE PUDDING  
CHEF RAMÓN SANCHEZ  
GULLIVER'S RESTAURANT, IRVINE

**CARNE ASADA**  
GRILLED MARINATED PRIME NEW YORK STRIP STEAK  
WITH PICO DE GALLO, GRILLED ONIONS,  
HABAÑERO SALSA & GUACAMOLE  
WITH MEXICAN RICE AND FRIJOLES CHARROS  
CHEF JOSE ACEVEDO  
TALEO RESTAURANT, IRVINE

**TENDER BEEF MEDALLIONS**  
SERVED WITH ROASTED PORTOBELLO MUSHROOMS,  
CARAMELIZED SHALLOT ROSTI, & ZINFANDEL SAUCE  
CHEF BILL BLACKBURN  
CATERING BY ASHLEY, ANAHEIM HILLS

**SURF & TURF**  
PETIT FILET MIGNON IN A PORT WINE REDUCTION SAUCE &  
MACADEMIA NUT ENCRUSTED HALIBUT SERVED WITH  
WASABI MASHED POTATOES & SEASONAL JULIENNEED VEGETABLES  
CHEF DAVID SOLESBEE  
BELLE FETE CATERING

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## white meat entrées

BLUE CORN DUCK TAQUITOS  
HOUSE MADE GUACAMOLE & MANGO THAI DIPPING SAUCE  
CHEF MARK JACOBI & CHEF ROB QUEST  
SUNDRIED TOMATO CAFÉ, LAGUNA BEACH

HOUSE MADE PORK CARNITAS  
CARAMELIZED & SERVED WITH MEXICAN RICE,  
FRIJOLAS CHARROS & FLOUR OR CORN TORTILLAS  
CHEF JOSE ACEVEDO  
TALEO RESTAURANT, IRVINE

RACK OF PORK WITH CEDAR-PEPPER GLAZE  
BRAISED CABBAGE WITH VANILLA-SCENTED  
SWEET POTATO PURÉE  
CHEF BILL BLACKBURN  
CATERING BY ASHLEY, ANAHEIM HILLS

SNAKE RIVER FARMS KUROBUTA PORK CHOP  
SWEET POTATO & CHIPOTLE PURÉE,  
VANILLA & CHERRY SAUCE  
CHEF RONNIE ARNOLD  
HUSH RESTAURANT, LAGUNA BEACH

PORK TENDERLOIN  
WITH ROASTED PEPPER & MANGO CHUTNEY  
SERVED OVER RICE & SAUTÉED VEGETABLES  
CHEF MARK JACOBI & CHEF ROB QUEST  
SUNDRIED TOMATO CAFÉ, LAGUNA BEACH

HERB ROASTED TURKEY  
SERVED WITH CORNBREAD SAGE DRESSING, MERLOT  
CRANBERRY SAUCE, YUKON MASHED POTATOES WITH  
ROSEMARY, ROASTED GARLIC & HORSERADISH,  
GLAZED BABY CARROTS & ASPARAGUS  
CHEF BILL BLACKBURN  
CATERING BY ASHLEY, ANAHEIM HILLS

# *Fleur de Lis* *Catering*

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## pasta & other specialties

**SPINACH & WHITE CORN SPAGHETTI  
TOSSED WITH PEAS, PEAR TOMATOES, & GARLIC  
TOPPED WITH CRUMBLLED FETA CHEESE  
CAFÉ DE FRANCE, IRVINE**

**SUN-DRIED TOMATO & BASIL ANGEL HAIR PASTA  
TOSSED IN EXTRA VIRGIN OLIVE OIL & ROASTED GARLIC  
REBECCA & CO., NEWPORT BEACH**

**VEGETABLE SKEWERS  
CHARBROILED BELL PEPPER, ONION & TOMATOES  
SERVED ON BASMATI RICE WITH BLACK CHERRIES  
CHEF CARMELA VASQUEZ  
DARYA RESTAURANT, COSTA MESA**

**CHOPPED SALAD  
WITH GOLDEN BEETS, DRIED CRANBERRIES,  
BERMUDA ONION, GORGONZOLA, & PINE NUTS WITH  
SUNDRIED TOMATOES SIGNATURE CILANTRO CAPER VINAIGRETTE  
CHEF MARK JACOBI & CHEF ROB QUEST  
SUNDRIED TOMATO CAFÉ, LAGUNA BEACH**

**MARIPOSA SEAFOOD SALAD  
LOBSTER MEAT, BAY SHRIMP, CRAB, AVOCADO,  
TEAR DROP TOMATOES & LEMON-TARRAGON MAYO  
CHEF STEVE PALMER  
MARIPOSA RESTAURANT, NEWPORT BEACH**

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## dessert

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**TRAY-PASSED CHOCOLATE COVERED  
OR CREAM & BROWN SUGAR DIPPED STRAWBERRIES**

**TRAY-PASSED MINI CHOCOLATE  
BROWNIE BITES ROLLED IN SUGAR**

**TRAY-PASSED VANILLA & CHOCOLATE  
MINI CUPCAKES**

**TRAY-PASSED CHOCOLATE  
& LIQUEUR CUPS**

**TRAY-PASSED MINI FRUIT TARTS**

**TRAY-PASSED MINI CHEESECAKES**

**TRAY-PASSED MINI ÉCLAIRS**

**COFFEE & HOT TEA SERVICE**

**FRESH SEASONAL SORBET  
IN A CARVED ICE BOWL**

**OLD FASHIONED S'MORES  
WITH CHOCOLATE & CARAMEL SAUCE**

**NEW YORK STYLE CHEESECAKE  
WITH BLUEBERRY SAUCE**

**FRUIT TARTLET  
IN A LIGHT PASTRY CRISP**

**CLASSIC TIRAMISU  
WITH FRESH RASPBERRIES**

**DARK CHOCOLATE & WALNUT BROWNIE  
WITH ICE CREAM & SLICED BANANA**

**DOUBLE CHOCOLATE CAKE  
WITH RASPBERRY SAUCE**