



All Occasions Catering (On Site Catering & Drop Off Options)

Specializing in Mediterranean, Mexican, Italian, and American Comfort Foods. Buffet Style, Plated Dishes, Cocktail Tray Passing and Live Cooking Stations all available upon request. Pricings dependent on dishes ordered or per person.

Appetizers

- Mediterranean Mezze (Hummus, Eggplant Dips, Salads, etc)
- Charcuterie Board (Size dependent on amount of people)
- Empanadas (Beef, Chicken, Shrimp, Veggie)
- Skewers (Chicken, Beef, Lamb)
- Quesadillas
- Crostini's (Olive, Bruschetta, Caramelized Onion, Prosciutto & Fig, Pesto)
- Ceviche (Fish, Shrimp, Octopus)
- Coconut Shrimp
- Dumplings
- Lentil Soup
- Boreq (Beef/Cheese)
- Salads (Cobb, Caesar, Greek, Tabouli, Fattoush, Kale, Brussel Sprout)
- Vegetable Tray
- Roasted Potatoes

Main Dishes

- Cooking Station with Rotating Stand (Chicken Shawarma, Beef Shawarma, Gyro, Carne Asada, Adobada)
- Roasted Whole Chicken
- Ham Carving Station
- Wraps
- Sliders (Chicken/Beef)
- Hamburgers
- Sandwiches (Mini & Full Sized)
- Tacos (Beef, Barira, Adobada)
- Salmon

- Filet Mignon
- Pasta
- Braised Short Rib
- Roasted Whole Chicken
- Ham Carving Station

Sides

- Guacamole
- Fries
- Steamed & Sautéed Seasonal Vegetables
- Rice (Yellow/White Basmati)
- Bulgur

Desserts

- Baklava
- Fruit Tray
- Brownies
- Cookies
- Date Cake
- Dates with Walnuts

Drinks

- Rose water lemonade
- San Pellegrino
- Mangonada
- Horchata
- Soda and Beer & Wine Packages available upon request

Special Notes

Vegetarian and gluten-free options available upon request.

Menu is flexible! If you have a special request, Chef Bianca Raffo – a culinary school graduate – can craft a custom recipe just for your event.