

*Let Finbars do
All the work
Ask about or complete
Catering set-up for
20 people minimum!*

**Delivery/Front Door Drop Off
10% Service Charge**

**Delivery and Set-Up
15% Service Charge**

**Table Service Ware
5% Service Charge**

**Service Ware includes Chafing Dishes,
Sternos, Plastic flatware, Plates
and Serving Utensils.*

****Add \$100 per Server or Bartender
Minimum 4 Hours**

A La Carte information

**½ trays serve about 6-8 people
Full trays serve about 12-16 people**

**For more information on the number
of selections and trays needed for
your party,**

**Please inquiry at:
Seal Beach 562-FINBARS
562-346-2277**

*If you don't see what you need,
Just ask.*

We aim to PLEASE!

TAKE-OUT OR DELIVERY

	Half-Tray Feeds 6 to 8 ppl	Full-Tray 12 to 16 ppl	Half-Tray Feeds 6 to 8 ppl	Full-Tray 12 to 16 ppl
Appetizers				
Caprese		45 80		
Calamari		45 80		
Baked Stuffed Mushrooms		40 70		
Sausage and Peppers		45 80		
Bruschetta		40 70		
Mini-Meatballs		45 80		
Salad				
Caesar		40 70		
Finbar's Chopped Antipasto		45 80		
Tuscan		40 70		
BBQ Chicken Chopped		45 80		
Mediterranean		45 80		
Marco Polo		45 80		
Mixed Greens		40 70		
Cold Pasta Salad		45 80		
add grilled chicken or shrimp to any salad		5.00 or 6.00 per person		
add grilled salmon to any salad		7.00 per person		
Macaroni				
Linguine Marinara		45 80		
Spaghetti w/Meatballs or Sausages		60 110		
Penne Pancetta		80 150		
Penne Pomodoro		55 100		
Spaghetti Garlic and Extra Virgin Olive Oil		50 90		
Linguine Bolognese		60 110		
Penne Marsala Marinara		55 100		
Linguine Alla Romana		65 120		
Fusilli Primavera		55 100		
Two-in-a-Bowl Fettuccine		60 110		
Linguine Clam Sauce (White or Red)		65 120		
Linguine Fruiti di Mare		80 150		
Spaghetti Siciliano		60 110		
Shrimp and Garlic Pepper Cream Fettuccine		70 130		
Linguine al Pesto		60 110		
Penne Arrabiatta		60 110		
Two-Tomato and Broccoli Fusilli		55 100		
Penne w/Grilled Sausage Peppers and Onions		65 120		
Fiery Chicken Fettuccine		65 120		
Fiery Shrimp Fettuccine		70 130		
Farfalle Carbonara		60 110		
Fettuccine Quattro Formaggi		55 100		
Jambalaya Fettuccine		70 130		
Seafood Pomodoro Capellini		80 150		
Chicken Tequila Fusilli		60 110		
Thai Chicken Linquine				
Ginger-Garlic Black Bean Chicken Spaghetti			60 110	
Ginger-Garlic Black Bean Shrimp Spaghetti			70 130	
extra meatballs or sausages (2)			5.00 per person	
add grilled chicken or shrimp			5.00 or 6.00	
extra bread/loaf			10.00	
garlic bread/loaf			12.00	
Ravioli, Lasagna and Baked Pasta				
Ricotta Ravioli w/Marinara or "Sunday Gravy" tomato sauce			55 100	
Beef Ravioli w/Bolognese Sauce			60 110	
Florentine Ravioli			60 110	
Southwest Portabello Mushroom Ravioli			55 100	
Ravioli Combo			60 110	
Lobster Ravioli			80 150	
Lasagne			70 130	
Vegetable Lasagne			70 130	
Tortellini Vodka Sauce			55 100	
Baked Ziti			55 100	
Baked Tortellini			55 100	
Specialties				
Eggplant Parmigiana			60 110	
Chicken Parmigiana			70 130	
Chicken Quattro Formaggi			70 130	
Chicken Marsala			70 130	
Chicken Piccata			70 130	
Chicken Giardino			70 130	
Shrimp Fra Diavolo			115 220	
Shrimp Scampi			115 220	
Shrimp Pamigiana			115 22	
Baked Sausage & Peppers Parmigiana			70 130	
Herb-Crusted Salmon with Honey and Dijon Mustard Sauce			145 280	
Poached Salmon in Basil Cream Sauce			145 280	
Walnut-Crusted Salmon with Thai Peanut Sauce			145 280	
<i>Specialties come with rice or pasta and vegetables</i>				
Desserts				
Whole Tiramisu (serves 15)			60	
Whole Cheesecake (serves 16)			70	
Whole Key Lime Pie (serves 8)			40	

ALL ORDERS INCLUDE BREAD, BUTTER, PEPPERS
AND PARMESAN CHEESE

Prices are subject to change + tax.

NOTE TO OUR CUSTOMERS

Please Read Carefully

Please give us (1) one weeks notice on all large parties.

All changes must be made (3) three days in advance.

A 30% non-refundable deposit is required on all parties.

Cancellations made within (48) hours of event will result in forfeit of deposit.

Final payment must be paid in cash, company check or by credit card only.

We accept Visa, Mastercard, AMEX, Discover.

We will not be held responsible for any damages incurred by sterno. Sternos must sit in chafing dish racks only. To insure proper heating, please skirt aluminum foil around all racks.



CALL FINBARS TODAY!

WE CATER FOR YOU

...AND TO YOU!!!

Dine-In-Banquets

(15 person minimum) call for details

Menu A (Lunch)

Starting at \$14.50 per person*

- Choice of 2 types of salads
- Choice of 3 types of pastas, pizzas or sandwiches
- Soft Drinks/Coffee

Menu B (Lunch)

Starting at \$17.50 per person*

- Choice of 2 types of appetizers
- Choice of 2 types of salads
- Choice of 3 types of pastas, pizzas or sandwiches
- Soft Drinks/Coffee

Finbars Dinner Party Package Menu

Package 1

\$35.00 Per Person*

Includes Soft drinks / coffee

Appetizers / Family Style

Choice of two:

Calamari
Caprese
Bruschetta

Salad/Family Style

Finbar Chop or Mixed Greens

Pasta / Family Style

Penne Pomodoro
Vodka Tortellini

Entrees

Choice of two:

Herb Salmon
Chicken Pepperonatta or Marsala
Served with rice and vegetables

Choice of Dessert

Cheesecake, Tiramisu, Spumoni,
or Seasonal Sorbet
Add \$2.00 for Crème Brulee

Package 2

\$50.00 Per Person*

Includes Soft drinks / coffee

Appetizers / Family Style

Choice of two:

Baked Stuffed Mushrooms
Bruschetta
Calamari
Prosciutto Wrapped Mozzarella

Salad/Family Style

Choice of one:

Finbar Chop
Caesar
Mixed Greens
Tuscan

Pasta / Family Style

Ravioli Combo
Chicken Tequila Fusilli

Entrees

Choice of two:

New Zealand Sea Bass
Chicken Pepperonatta
Parmesan Crusted Chicken
New York Steak
Served with rice and vegetables

Choice of Dessert

Cheesecake, Tiramisu, Spumoni,
or Seasonal Sorbet
Add \$2.00 for Crème Brulee

Package 3

\$60.00 Per Person*

Includes Soft drinks / coffee

Appetizers / Family Style

Choice of two:

Baked Stuffed Mushrooms
Bruschetta
Calamari
Caprese
Prosciutto Wrapped Mozzarella

Salad/Family Style

Choice of one:

Finbar Chop
Caesar
Spinach
Tuscan

Pasta / Family Style

Two Tomato Broccoli Fusilli
Seafood Pomodoro
Southwestern Mushroom Ravioli

Entrees

Choice of three:

New Zealand Sea Bass
Chicken Pepperonatta
Macadamia Halibut
Chicken Piccata or Chicken Marsala
Filet Mignon
Served with rice and vegetables

Choice of Dessert

Cheesecake, Tiramisu, Spumoni,
or Seasonal Sorbet
Add \$2.00 for Crème Brulee

Why Cook?!

Our entire menu is available for take-out or delivery, just give us a call from home or the office and your order will be waiting for you when you arrive

THE CRITICS ALL AGREE:

Winner Sterling Silver Medal Award
by Southern California Restaurant Writers
Association

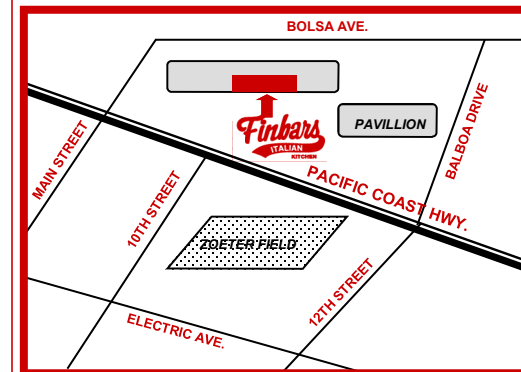
“A masterwork...the best sauce I
have tasted in years.” -LA Times

“Extraordinary...and Italian treasure.”
-Orange County Register

Elmer Dill's Recommends:

REPORT CARD:

Food=A, Attitude/Service=A,
Value=A, Overall=A



*Finbar's Gift Certificates make
wonderful presents and are also a
great way to say thanks to your
friends and family, just
ask your server for the details.*



A Not So Traditional Name. . .
For A Not So Traditional Restaurant

Seal Beach Center
1041 Pacific Coast Highway
Seal Beach, California 90740

562-346-2277

fax 562.594-3923

www.finbars.com

To arrange for your next catering event
please contact our

Catering Manager @

(562) FINBARS

Catering and Banquet Guide

Wine corkage fee \$15.00 per bottle
Cake cutting fee, \$1.00 per prson
Prices may vary

Prices vary depending on availability of date and time *We will be happy to customize
a menu of your choosing Contact Finbars for details and availability