

# S O C I A L M E N U



ABOVE ALL  
CATERING

# PRICING

\*Your package includes one salad, fresh baked rolls & butter and two sides.

\*Platinum package includes upgraded sides and salads.

We specialize in personalized experiences and affordable luxury. Our experienced team of professionals all work to ensure flawless execution of your event with meticulous planning, impeccable service, mouthwatering cuisine, and access to the industry's finest resources. Each element is infused with your unique personality, palate and preferences.

From buffets, plated dinners, interactive stations, to full premium bars.

Our events are remembered for amazing food & beverages, spectacular service, and beautiful presentations. Allow us to bring your vision to life and surpass all expectations.

Our Events Specialists are eager to speak with you and create a personalized proposal tailored to your specific requirements.

Call us at 714-220-1290 or email us directly at [info@aboveallcatering.com](mailto:info@aboveallcatering.com)



CHEF REQUIRED



GLUTEN FREE



VEGAN

# ENTREES

## SILVER ENTREES

PAN SEARED HERBED CHICKEN (GF)  
*natural chicken jus*

MADEIRA CHICKEN (GF)  
*wild mushroom, madeira sauce*

CHICKEN PROVENÇAL (GF)  
*mediterranean olives, rosemary,  
slow roasted tomato sauce*

SONOMA GRILLED CHICKEN (GF)  
*california artichokes, sun-dried  
tomatoes, basil cream sauce*

MARRY ME CHICKEN (GF)  
*garlic, thyme, crispy bacon,  
parmesan cream sauce*

MONTEREY CHICKEN (GF)  
*anaheim chili, pepper jack cream sauce*

CALIFORNIA CHICKEN (GF)  
*sun dried tomatoes, california  
artichokes, basil, lemon herb sauce*

BROWN SUGAR PORK LOIN (GF)  
*spiced apple, bourbon cider jus*

## SILVER UPGRADES

BRAISED BEEF BURGUNDY  
*mushrooms, onions, roasted  
carrots, burgundy wine sauce*

GRILLED TRI-TIP  
*choice of sauce- roasted garlic  
demi, chimichurri, au poivre*

ATLANTIC SALMON  
*fried leeks, dill-lemon beurre blanc*

FRENCHED AIRLINE CHICKEN  
*seasonal herbs, light chardonnay cream  
sauce*

## GOLD ENTREES

HERBED PETITE TENDER OF  
BEEF  
*choice of sauce au poivre or brazilian  
chimichurri*

ANCHO GRILLED FLAT IRON (GF)  
*cilantro chimichurri*

SLOW BRAISED SHORT RIB (GF)  
*pearl onion, cabernet demi-glace*

STRIPED SEA BASS (GF)  
*crispy shallots, citrus beurre blanc*

## PLATINUM ENTREES

ANGUS PRIME NEW YORK  
STRIP  
*wild mushrooms, au poivre*

PAN SEARED FILET MIGNON (GF)  
*cipollini onion, red wine demi-  
glace*

ORA KING SALMON (GF)  
*fried leeks, dill-lemon beurre blanc*

## PLATINUM UPGRADES

CHILEAN SEA BASS (GF)  
*meyer lemon butter sauce*

# VEGETARIAN AND SALADS

## VEGETARIAN ENTREES

### BUTTERNUT SQUASH RAVIOLI

*toasted marcona almonds, crispy  
sage, brown butter sauce*

### SEARED

#### CAULIFLOWER STEAK GF V

*parsley, extra virgin olive oil, lemon  
zest, pine nut vinaigrette*

#### PAN SEARED ARTICHOKE GF

*blistered tomatoes, meyer lemon  
aioli, gluten-free breadcrumbs*

### GRILLED VEGETABLE WELLINGTON

*zucchini, squash, bell pepper,  
tomato jus*

### EGGPLANT PARMESAN

*mozzarella, marinara sauce*

## SALADS

### CLASSIC CAESAR

*romaine hearts, shaved parmesan,  
garlic croutons, caesar dressing*

### GARDEN FRESH

*seasonal mixed greens, cherry  
tomatoes, cucumber, carrot, ranch  
or balsamic dressing*

## UPGRADES

### ABOVE ALL SIGNATURE GF

*seasonal mixed greens, mandarins, goat  
cheese crumble, candied pecans, citrus  
vinaigrette*

### BABY GEM GF

*baby gem lettuce, goat cheese, orange  
segments, cherry tomato, marcona  
almonds, white balsamic vinaigrette*

### FOUR SEASONS

*seasonal mixed greens, candied walnuts,  
dried cranberries, bleu cheese, balsamic  
vinaigrette*

### GREEK

*seasonal mixed greens, cherry tomatoes,  
garbanzo beans, cucumber, red onion,  
greek feta, kalamata olives, red wine  
vinaigrette*

### SOUTHWESTERN

*romaine, tortilla strips, corn, black  
beans, tomato, cotija, cilantro caesar  
dressing*

### ASIAN

*napa cabbage, red cabbage, bell pepper,  
carrots, peanuts, cilantro leaves, sesame  
ginger dressing*

### PEAR AND PECAN

*seasonal mixed greens, pears, candied  
pecans, golden raisins, goat cheese  
crumbles, champagne vinaigrette*

### GREEN GODDESS

*romaine, red onion, cucumber, carrot,  
radish, tarragon dressing*



# ACCOMPANIMENTS

## SIDES

CHEF'S SEASONAL VEGETABLES

CREAMY MASHED POTATO

HERBED ROASTED RED  
POTATOES

BAKED MACARONI AND  
CHEESE, PANKO BREADCRUMBS

RICE PILAF

FARFALLE, TRUFFLE CREAM  
SAUCE

STEAMED RICE

STEAMED BASMATI RICE

## UPGRADES

OVEN ROASTED BRUSSEL  
SPROUTS, SLIVERED ALMONDS,  
BALSAMIC GLAZE

GRILLED ASPARAGUS CACIO E  
PEPE

ROASTED TRI-COLOR  
CAULIFLOWER

ROASTED HEIRLOOM CARROTS

SAUTÉED GREEN BEANS,  
SHALLOTS & GARLIC

SAFFRON JASMINE RICE

THREE-CHEESE SCALLOPED  
POTATOES

YUKON GOLD MASHED  
POTATOES

CONFIT HEIRLOOM FINGERLING  
POTATOES, PARSLEY, THYME,  
GARLIC, BUTTER

We are able to accomodate custom meal  
requests including, vegetarian, vegan, gluten  
free, etc.

Package pricing does not include taxes,  
production fees or gratuity.