

SO SOCIAL MENU



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

ENTREES

SILVER ENTREES

PAN SEARED HERBED CHICKEN (GF)
natural chicken jus

MADEIRA CHICKEN (GF)
wild mushroom, madeira sauce

CHICKEN PROVENCAL (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-glacé

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-
glacé*

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, 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 crumble, orange segments, cherry tomato, marcona almonds, white balsamic vinaigrette

FOUR SEASONS

seasonal mixed greens, candied walnuts, dried cranberries, bleu cheese crumble, 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 crumble, champagne vinaigrette

GREEN GODDESS

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

ACCOMPANIMENTS

SIDES

CHEF'S SEASONAL VEGETABLES (GF) (V)

CREAMY MASHED POTATO (GF)

HERBED ROASTED RED
POTATOES (GF) (V)

BAKED MACARONI AND
CHEESE, PANKO BREADCRUMBS

JASMINE RICE PILAF (GF)

FARFALLE, TRUFFLE CREAM
SAUCE

STEAMED JASMINE RICE (GF) (V)

STEAMED BASMATI RICE (GF) (V)

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.