

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

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, artichoke
hearts, basil, lemon herb sauce*

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

SILVER UPGRADES

BEEF BURGUNDY
*wild mushrooms, onions,
rosemary, 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

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*

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

*slow roasted tomato sauce, goat
cheese, basil*

EGGPLANT PARMESAN

mozzarella, house marinara sauce

SALADS

CLASSIC CAESAR SALAD

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

GARDEN FRESH SALAD

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

UPGRADES

ABOVE ALL SIGNATURE SALAD GF

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

BABY GEM SALAD GF

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

FOUR SEASONS

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

GREEK SALAD

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

SOUTHWESTERN SALAD

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

ASIAN SALAD

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

PEAR AND PECAN SALAD

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

GREEN GODDESS

*romaine hearts, red onion, cucumber,
carrot, radish, green goddess dressing*

ACCOMPANIMENTS

SIDES

CHEF'S SEASONAL VEGETABLES

ROASTED HEIRLOOM CARROTS

SAUTÉED GREEN BEANS,
SHALLOTS & GARLIC

CREAMY GARLIC MASHED
POTATO

HERBED ROASTED RED
POTATOES

BAKED MACARONI AND
CHEESE, PANKO BREADCRUMBS

RICE PILAF

FARFALLE, TRUFFLE CREAM
SAUCE

STEAMED RICE

UPGRADES

OVEN ROASTED BRUSSEL
SPROUTS, SLIVERED ALMONDS,
BALSAMIC GLAZE

GRILLED ASPARAGUS CACIO E
PEPE

ROASTED TRI-COLOR
CAULIFLOWER

LEMON BASMATI RICE, HERBS

SAFFRON JASMINE RICE

THREE-CHEESE SCALLOPED
POTATOES

YUKON GOLD CREAMY MASHED
POTATOES, CHIVES

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.