

food diego
catering

appetizer menu





food diego catering

we believe in food with no fuss.

**food that is delicious and
entertaining, yet easy to understand.**

**we believe in exceptional service &
going to any length to ensure that
we deliver.**





the process

- email or call us. let's start the conversation.
- we curate a menu for your approval.
- finalized food & service menu is submitted.
- the invoice is sent. deposit settled.
- we are on hand leading up to your date.
- we contact you the week prior to check in.

our service styles

passed apps

some occasions call for food on the move.
we bring the appetizers to your guest ...
... throughout your event.

app stations

self-serve.
refreshed.
tastefully displayed.

buffet

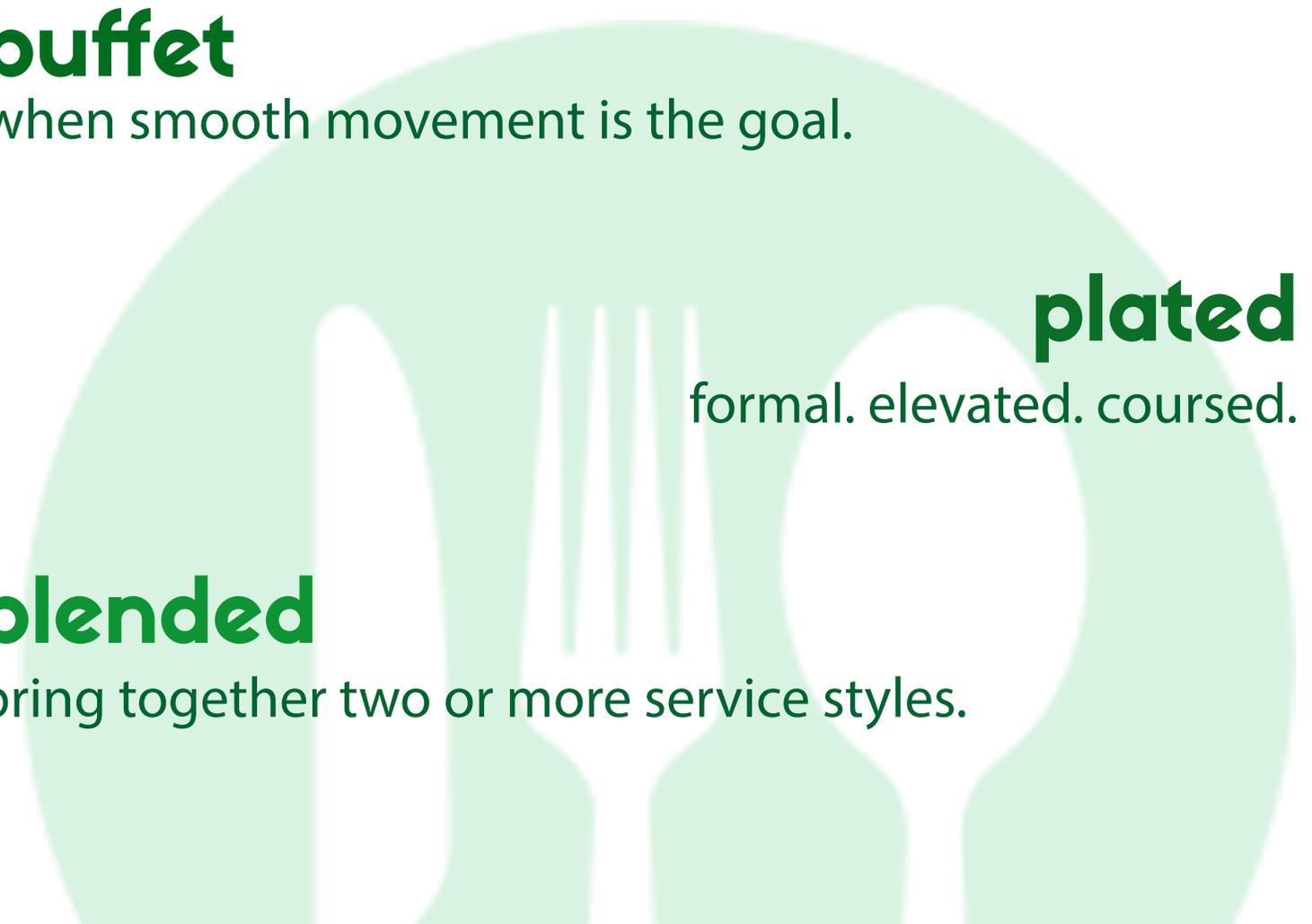
when smooth movement is the goal.

plated

formal. elevated. coursed.

blended

bring together two or more service styles.



the details

planning

vision. coordination. executing.

equipment & wares

plates. glasses. flatware. etc.

decor

integration with your design vision.

drinks

drink mixers. bar service. mocktails. beer & wine.

gastro couture

bespoke. custom-designed menus and service.





the menus

quick picks

straight-forward solutions

taco bar

offerings for a fast-casual mexican catering experience

asada beef

chopped seasoned sirloin

fajita mix

sweet peppers. onions. spices.

pork pastor

marinated. seared.

soyrizo

chile flavored crumble.

grilled chicken

marinated grilled and chopped.

chile lime shrimp *

chunks of shrimp. seared.

* upgrade item

** add-on

macaroni bar

creamy mac n cheese with your choice of toppings

beef shortrib

braised. shredded.

pulled chicken

light bbq sauce.

pulled pork

zesty smokey sauce.

anipasto

marinated veg..

vegan, gluten-free, and dairy-free options available

pasta bar

noodles & sauce

marinara

marzano tomatoes. italian soffrito.

vodka sauce

marinara. cream.

beef ragu

ground beef. marinara.

garlic pesto

loads of garlic. evoo.

classic alfredo

cream. cheese. egg.

garden marinara

mushrooms. peppers. chunky tomato.

light appetizers

... ideal for appetizer stations and unattended offerings

spreadables

purees and blends destined for bread.

roasted carrot hummus

roasted carrots. tahini. garlic.

sweet onion & garlic

caramelized onion. roasted garlic.

tomato "confit"

broiled tomato. tomato paste. herbs.

*** served w assortment of breads

vegetabites

purely plant. entirely entertaining

lemon asparagus

lemon zest oil. sea salt.

grilled mini peppers

sweet baby bells. garlic herb oil.

sunkissed carrots

baby carrots in orange glaze.

cheesiness

for the love of fromage.

honey lavender

mascarpone. white pepper. herbs. coriander. feta

green greek

burnt onion

mascarpone. black pepper.

salted lemon

preserved lemon. ricotta.

*** served w assortment of breads

light appetizers

... best suited for passed appetizers or unattended stations

crostini

assembled & garnished a la minute

crunchy goat cheese
fried shallots. fried garlic.

artichoke tapenade
capers. green raisins

tomato brulee
grape tomatoes. evoo. herbs

*** gluten free breads available

lettuce nibble

the things we do with leaves

panzella parmesan
croutons. dressing. veg. bibb.

street corn salad
sweet pepper. scallion. cotija

bruschetta cups
bibb. tomatoes. basil. parmesan

*** cheese and dairy can be omitted

tostadas

stacks of flavor

roasted carrot hummus
lettuce. feta. scallion.

fried garlic black bean
lettuce. cotija. crema.

green olive feta
sliced olives. parmesan. paprika.

heavy appetizers

... when fulfillment is the end game

sliders

assembled & garnished a la minute

beef shortrib

caramelized onion.

pulled chicken

pickles. slaw.

pulled pork

pickles. slaw.

portobello

mushrooms. caramelized onion. herbs.

*** gluten free breads available

flatbreads

the things we do with leaves

parmesan arugula focaccia

evoo. herbs. garlic.

garden focaccia

olives. veg. cheese.

shwarma chicken

pita. pickles. drizzle.

shwarma beef

pita. pickles. drizzle.

the meats

for the love of carnivorousness

classic baby backs

smoky. glazed.

chick-potle lollipops

spicy. smoky.

hellfire ribs

habanero sriracha glaze.