



food diego catering

primero & segundo menu

salads

garden salad

mixed greens. tomatoes
carrots. onion. sweet peppers
GF. DF. V.

simple caesar

chopped romaine. croutons.
parmesan.
DF. V.

arugula italia

arugula. olives. red onion.
pecorino.
GF. DF. V.

house wedge

iceberg wedge. shallots.
tomatoes.
GF. DF.

entrees

burgundy beef shortrib

boneless shortrib
slow-braised in aromatics
GF. DF.

rosemary beef

tender chunks of beef
in rosemary gravy
DF.

provence chicken

marinated chicken breast
roasted. herb-topped
GF. DF.

ancho chicken

mexican-marinated breast
finished w ancho glaze
GF. DF.

vee medley

chickpeas. yams. lentils. carrots.
roasted & tossed in herbs.
GF. DF. VG.

pasture pie

blend of vegetables & mushrooms.
topped w creamy potato "crust".
GF.V

PREMIUM ENTRÉE ADDITIONS

+\$5 pp.

provence salmon

marinated salmon filet
herb topped
GF. DF.

stuffed portobello

mushroom stuffed w quinoa,
lentils, chickpeas, & herbs
GF. DF. V.

veg

white pepper carrots

sauteed. sea salt.

GF. DF. VG.

burned butter carrots

pan-browned. herbed.

GF. DF.

squash melange

mixed zucchini.

GF. DF. VG.

herbed zucchini

zucchini. herb blend.

GF. DF. VG.

green bean sautee

evoo. shallots.

GF. DF. VG.

balsamic green beans

in balsamic glaze.

GF. DF. VG.

sides

white pepper carrots

sauteed. sea salt.

GF. DF. VG.

rosemary potatoes

herb roasted.

GF. DF. VG.

cajun spuds

cajun spiced..

GF. DF. VG.

white skin potato mash

buttery. creamy.

GF. V.

white skin potato mash

buttery. creamy.

GF. V.

parmesan penne

in cream sauce

GF. V.

PREMIUM SIDES

+\$5 pp.

garlic broccolini

minced garlic.

GF. DF. VG.

lemon asparagus

lemon glazed.

GF. DF. VG.

charred broccolini

oven roasted.

GF. DF. VG.

baked mac

old fashioned.

V.

scalloped spuds

cheese. cream.

GF. V.

thyme yams

fresh thyme. roasted

GF. DF. VG.