



food diego
catering





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.



food diego catering is all about the food & the service.

we place emphasis on flavor, presentation, and experience.

our Chef-curated menus are geared towards delivering your vision to your guests.

we have inserted our years of experience into our offerings - hand-picking the best and most-requested dishes to add to our culinary gallery .

we work hand-in-hand with local purveyors of the best available produce, seafood, meats, and specialty ingredients to accomplish our gastronomic goals.

addressing varied dietary restrictions and preferences is among our strengths.

we work closely with you, our host, to ensure that your trusting us with your special event counts as being among the best of decisions.

light apps for nosh. heavy apps instead of formal dinner. interactive stations and tiered buffets. coursed and plated evenings. we cover all bases.

allow us to take the wheel.

the details

planning

we aren't your local bakery or market deli department. our approach is as involved as your occasion requires. overall concept and theme. site visit. coordinating with other vendors and venues. we are here for it.

equipment & wares

your event requires more than food and servers. there will be a need to introduce equipment and wares to your plans. tables. chairs. chaffing dishes. stemware. flatware. linens. all important items that we are happy to assist you in selecting.

decor

have a theme or design idea that you'd like for us to assist you with? our team will gladly accompany you in your aesthetic journey.

drinks

we aren't licensed to sell liquor, but wait 'til you see our mixers. we offer service to design customized drink mixers to tie into your seasonal or occasion-based theme. yes. we'll create a lavender lemonade inspired by your trip to provençal France.

gastro couture

do you order off menu at restaurants? well, do the same with us. we can abandon the template and, from the ground up, design your menu and event completely from scratch - at an additional premium.

the services

passed apps

an office mixer. a quick-casual reception.
a standing room only fete. a gathering in multiple spaces.
some occasions call for servers to move throughout different
areas and take the food to your guests.
we've got the staff and the menu for it.

app stations

some occasions (and some menus) call for a straight-forward
and self-serve arrangement. a few areas of refreshed platters
displayed throughout your space allow your guests to nibble
and socialize at their leisure.

buffet

setting up a hot line for your event is one way to ensure that
your guests can dine their way. building their plates as they
see fit - by selecting the items they prefer.

plated

so. you want to do something a bit more formal and elevated.
with the proper budget, planning, and staff we can assist you in
realizing this vision. we've designed menus geared specifically
towards a refined and coursed dining experience.

blended

why not bring two or more of these styles together?
we'd be grateful to execute your multi-faceted wishes.



food diego
catering
menu suite



quick picks

straight-forward solutions

taco bar

offerings for a fast-casual mexican catering experience

asada beef

cchopped seasoned sirloin

fajita mix

sweet peppers. onions. spices.

tomatillo salsa

crema **

street corn salad **

* upgrade item

pork pastor

marinated. seared.

soyrizo

chile flavored crumble.

salsa fresca

guacamole **

black bean salad **

** add-on

grilled chicken

pmarinated grilled and chopped.

chile lime shrimp *

chunks of shrimp. seared.

chipotle salsa

pico de gallo **

cilantro lime rice **

macaroni bar

creamy mac n cheese with your choice of toppings

beef shortrib

braised. shredded.

buffalo chicken

tangy sauce. with a kick.

portobello

sliced mushrooms & onions..

pulled chicken

light bbq sauce.

anitpasta

marinated veg..

pulled pork

zesty smokey sauce.

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

pasta bar

noodles & sauce

marinara

marzano tomatoes. italian soffrito.

vodka sauce

marinara. cream.

penne

fettucine

spaghetti

bow tie

classic alfredo

cream. cheese. egg.

garden marinara

mushrooms. peppers. chunky tomato.

gf spaghetti

gf penne

antipasto salad

artichoke. peppers. olives. pepperoncini

veg medley

zucchini. peppers. onion. sauteed.

caprese salad

tomatoes. basil. mozzarella

brussels

roasted. sea salt.

garden salad

romaine. tomatoes. carrots. cucumber.

broccolini

evoo. garlic.

light appetizers

... ideal for appetizer stations and unattended offerings

spreadables

purees and blends destined for bread.

roasted carrot hummus

roasted carrots. tahini. garlic.

tomato muhammara

sun dried tomato. roasted pepper.

arugula pesto

parsley. garlic. evoo.

basil chimichurri

basil chiffonade. pepper flakes.

sweet onion & garlic

caramelized onion. roasted garlic.

tomato "confit"

broiled tomato. tomato paste. herbs.

*** served w assortment of breads

vegetabites

purely plant. entirely entertaining

arugula pesto

parsley. garlic. evoo.

grilled mini peppers

sweet baby bells. garlic herb oil.

sunkissed carrots

baby carrots in orange glaze.

maple balsamic brussels

roasted. salted.

lemon asparagus

lemon zest oil. sea salt.

carrots provence

roasted in herbes de provence..

cheesiness

for the love of fromage.

honey lavender

mascarpone. white pepper.

salted lemon

preserved lemon. ricotta.

green greek

herbs. coriander. feta

red ricotta

sun dried tomato. paprika.

burnt onion

mascarpone. black pepper.

green olive

parsley. feta. cream.

*** 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.

chipotle cotija
grilled shallots. scallion.

tuscan white bean
preserved lemon. shallots

artichoke tapenade
capers. green raisins

mushroom duxelles
thyme. sherry. cream.

cherries balsamica
merlot glaze. ricotta.

tomato brulee
grape tomatoes. evoo. herbs

pepper duo
sweet peppers. caramelized onion.

parmesan toast
sbruleed. evoo. herbs.

*** gluten free breads available

lettuce nibble

the things we do with leaves

panzella parmesan
croutons. dressing. veg. bibb.

china tofu crunch
mushroom. water chestnut. peanuts.

sesame soy cucumber
seaweed. carrots. iceberg.

street corn salad
sweet pepper. scallion. cotija

tabouleh romaine
pearl couscous. feta. parsley.

bruschetta cups
bibb. tomatoes. basil. parmesan

waldorf bibb
green apple. walnuts. celery. mayo.

curried chickpea
red onion. feta. bibb.

praline endive
goat cheese. brown sugar.

*** cheese and dairy can be omitted

tostadas

stacks of flavor

roasted carrot hummus
lettuce. feta. scallion.

muhammara
sun dried tomato. feta. lettuce.

fried garlic black bean
lettuce. cotija. crema.

tuscan white bean
preserved lemon. pinenuts

green olive feta
sliced olives. parmesan. paprika.

creamed feta
herbs. evoo. fried shallots.

heavy appetizers

... when fulfillment is the end game

sliders

assembled & garnished a la minute

burgundy beef shortrib
caramelized onion.

buffalo chicken
tangy sauce. slaw.

chicken parmesan
marinara. mozzarella. herbs.

philly cheesesteak
onions & peppers. cheese sauce

pulled chicken
pickles. slaw.

anitpasta
marinated veg. cheese.

pizzeria
pepperoni. marinara. mozzarella.

pulled pork
pickles. slaw.

portobello
mushrooms. caramelized onion. herbs.

*** gluten free breads available

chicken curry
naan. cilantro. drizzle..

chickpea curry
naan. cilantro. drizzle.

parmesan arugula focaccia
evoo. herbs. garlic.

shwarma chicken
pita. pickles. drizzle.

shwarma beef
pita. pickles. drizzle.

garden focaccia
olives. veg. cheese.

verde pork taco
tomatillo. red onion. drizzle.

barbacoa beef
red onion. salsa. drizzle.

chipotle fajita
sweet peppers. onions. drizzle.

*** cheese and dairy can be omitted

flatbreads

the things we do with leaves

the meats

for the love of carnivorousness

classic baby backs
smoky. glazed.

hellfire ribs
habanero sriracha glaze.

chick-potle lollipops
spicy. smoky.

sweet chile chicken
mild. sweet.

meatball marinara
beef & pork. parmesan. herbs

maple andouille skewer
sausage. glazed.



the menus



plated
formal. elevated. coursed.

salads

... begin your table experience

style

select which style you prefer

romaine wedge iceberg wedge mixed greens baby spinach
baby arugula grilled veg chopped romaine en crouton

dressings

select the dressing of your choice

white vinaigrette balsamic vinaigrette herbed vinaigrette citrus gastrique
green apple caesar creamy cracked pepper pureed parmesan sweet creole

ingredients

tell us what you like

shaved red onion shaved shallot sliced tomato grape tomato
olives sweet peppers cucumber carrots

premium ingredients

upgrades

bacon crisp prosciutto parmesan goat cheese
grilled corn artichoke mushrooms zucchini
sliced fruit red cabbage nuts goat cheese
roasted cauliflower roasted broccoli asparagus roasted peppers

entrees

... begin your table experience

meat

for the serious carnivore

burgundy beef shortrib
8 hour slow braise.

brined pork tenderloin
cider brined. herb crusted..

merlot tritip
2 day marinade. sliced.

pepper crusted lamb
rib chops. marinated.

beef bourguignon
mirepoix. mushrooms.

filet mignon
8 or 6 oz. dry rubbed.

bird

poultry offerings

herb roasted chicken
airline breast or boneless thigh

provence duck
herbed. wine demiglace.

garlic roasted chicken
airline breast or boneless thigh

brined game hen
half bird. roasted. sauced.

sherry marsala chicken
airline breast or boneless thigh

chicken roulade
pounded thigh. pan sauce.

fish

fish. seafood.

crusted salmon
marinated. herb-crusted.

parmesan cod
lemon marinated. parm & herbs.

citrus salmon
quick-roasted. citrus finished.

garlic ghee shrimp
drawn butter. chopped garlic.

brown butter halibut
seared. sauced.

crab cake
claw meat. panko. remoulade.

veg

for the plant lover.

crusted cauliflower
cauli steak. evoo. herbed.

chickpea curry
chiles. coconut cream.

quinoa portobello
stuffed. parmesan. spinach.

mushroom wellington
puff pastry. nuts. herbs.

smothered eggplant
marinara. cheese. herbs.

veg fritters
zucchini. veg. cheese.

accoutrement

... sides to accompany your selections

veg

on the side...

burned butter carrots
white pepper. sea salt.

charred broccolini
garlic. evoo.

brussels balsamica
balsamic glaze. roasted.

parsley herb carrots
black pepper. evoo.

fried garlic green beans
sauteed. light garlic.

italian zucchini
herbed. evoo.

beef bourguignon
mirepoix. mushrooms.

balsamic green beans
light balsamic. shallots.

spiced butternut
fragrant spices. roasted..

sides

to round out the plate

white skin mash
whipped potatoes.

rosemary mash
chopped herbs. evoo.

roast fingerlings
sea salt. evoo.

herbed potatoes
roasted. baby medley.

red skin yam mash
lightly spiced. slight sweetness.

garlic pepper potatoes
very garlicky. cracked pepper.

premium sides

upgrade your plate

gold potato puree
smooth. creamy. buttery.

alfredo gratin
lightly herbed. cheesy. creamy.

fettucine alfredo
rich cheesy sauce.

classic stuffing
cornbread. herbs. veg.

yam puree
smooth. spiced. butter & cream.

macaroni pie
custard baked mac-n-cheese.

rotini pesto
basil sauce. shallots.

candied yams
roasted. brown sugar. spiced.

truffled potato puree
light truffle. white pepper.

truffled mac
classic mac w a touch of truffle.

baked ziti
marinara. parmesan.

cauliflower casserole
plant-based creamy sauce.