

• C I H G •

CATALINA ISLAND
HOSPITALITY GROUP

CATERING MENU 2024



*Cafe Metropole . The Pancake Cottage . The Airport In The Sky Restaurant
Scoops Catalina Creamery . Catalina Charlie's . The Cantina Jr. Taco Shop
The Small Cafe - Naples Island LB*

MELISSA POINDEXTER
CATERING MANAGER

310. 433. 5695

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prices do not reflect 10% city tax and 20% gratuity

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BRUNCH

03
ALA CARTE

BEVERAGE STATION 5.00

includes eco cups

iced tea
iced spa water
lemonade

COFFEE SERVICE 5.00

includes cups, cream, sugar-8 ppl minimum

BAGEL BAR 8.00

assorted bagels

-regular cream cheese
-chive cream cheese

TOPPINGS:

-capers
-red onion
-sliced cucumber
-sliced tomatoes

ADD LOX 5.00

PARFAIT BAR 10.00

-vanilla greek yogurt
-granola
-mixed seasonal berries

BREAKFAST BURRITOS 12.00

INCLUDED

meat of choice, eggs, cheese, potatoes in a flour tortilla

choose your protein

-bacon
-ham
-sausage
-chorizo
-veggies

SCRAMBLES 13.00

mediterranean
eggs, spinach, cherry tomato feta cheese, pesto
farmhouse
eggs, bacon, sausage, cheddar cheese, mushrooms
veggie
eggs, squash, zucchini, onion, cherry tomato, bell pepper
denver
eggs, ham, bell pepper, onions, cheddar cheese

SIDES

scrambled eggs	3.00
hard boiled eggs	2.00
sausage links	5.00
bacon	4.00
hash browns	3.50
fruit	4.00
pastries	4.00
pancakes	4.00
mini quiche	3.50

DRINKS

orange juice pitcher	25.00
pressed juice pitcher	35.00
spa water pitcher	10.00
house champagne	6.00
veuve splits	48.00



mini quiche

LUNCH BOXES

0 4
17.00 PER PERSON

*pick a sandwich + a side choice of chips, green salad or potato salad
individually labeled + packed up with utensils ready for your next adventure
or served cut in half, family style with one side to share!*

SAMMIES

sub gluten free bread+3

ham + cheese

*all natural ham, lettuce, pickle
swiss cheese, dijon aioli*

turkey

*turkey, lettuce, muenster cheese
sprouts, mayo*

italian

*salami, ham, mozzarella cheese
lettuce, pesto*

tuna

*tuna salad (tuna, mayo, onion, grapes, celery
)lettuce, sprouts*

veggie stack

*lettuce, pickles, avo, cucumber
sprouts, cheese, mayo*

vegan chickpea

*chickpea salad (chickpea, vegan mayo, dijon,
onion) lettuce sprouts*

salads served a la carte

cobb salad

*mixed greens, hardboiled eggs croutons, cherry
tomato, bacon, chicken, avocado, ranch*

tuna OR chickpea salad

*tuna salad or vegan chickpea salad, mixed greens,
cucumber tomato, sprouts, balsamic*

chicken caesar salad

*romaine lettuce, parmesan cheese, croutons,
chicken
breast, caesar dressing*

mediterranean salad

*romaine lettuce, tomato, chickpeas, cucumber, onions
kalamata olives, feta cheese, herb vinaigrette*



Lunch boxes

CHARCUTIERE

15.00 PER PERSON

custom charcuterie

- cured meats
- crackers
- mixed seasonal berries
- nuts
- artisanal cheeses



add ons

- | | |
|------------------------|-------|
| house champagne split | 8.50 |
| veuve split | 50.00 |
| mixed seasonal berries | 10.00 |
| seasonal treats | |

hotel box 30.00

delivered to the hotel of your choice

- cured meats
- crackers
- mixed seasonal berries
- nuts
- artisanal cheeses

mixed fruit 10.00

- seasonal organic fruit



mini garlic shrimp skewers 5

garlic shrimp skewers
TWO MINI SKEWERS PER ORDER

mini chicken skewers 4

herb marinated free range chicken
mini skewers
TWO MINI SKEWERS PER ORDER

rosemary lamb lollipops 6

herb marinated, tender lamb
ONE PER ORDER

caprese skewers 3

mini mozzarella cheese pearls
cherry tomato + pesto drizzle
TWO MINI SKEWERS PER ORDER

mini veggie skewers 3

seasonal veggies charred on the grill
drizzled with chimichurri
TWO MINI SKEWERS PER ORDER

mac + cheese balls 4

homemade mac + cheese breaded
in panko and flashed fried
THREE PER ORDER

confit garlic meatballs 4

beef meatballs with garlic confit and a hoisin glaze
TWO PER ORDER

pork sliders 5

slow roasted bbq pork on mini slider buns
TWO PER ORDER

buttery buffalo wings 4

chicken wings tossed with buttery
buffalo sauce served with ranch
TWO WINGS PER ORDER

garlic parmesan wings 4

chicken wings with a parmesan cheese and garlic
confit sauce
TWO WINGS PER ORDER

spanakopita 4

spinach + feta in phyllo dough fried crisp
TWO PER ORDER

stuffed mushrooms 4

sausage + herb stuffed mushrooms
TWO PER ORDER

fried ravioli 4

cheese ravioli, breaded and flash fried served
with ranch
TWO PER ORDER

hummus cups + veggies 3

house made hummus with seasonal crudite
ONE PER ORDER



pork sliders



fried ravioli

TACO BAR

20.00 PER PERSON

CHOICE OF ONE SALAD

mexican caesar salad

romaine lettuce, tortilla strips, cotija cheese, cilantro caesar dressing

street corn salad

corn, cotija cheese, cilantro, chipotle ranch

CHOICE OF TWO SIDES

refried pinto beans

black beans

spanish rice

fajita veggies

chips + salsa

CHOICE OF TWO ENTREES

pollo asada

citrus marinated chicken thigh

carnitas

slow roasted seasoned pork

fajita veggies

roasted onion + bell pepper

shrimp +2

grilled garlic shrimp



INCLUDES

warm corn tortillas

pico de gallo

cheese

sour cream

salsa

MEDITERRANEAN

CHOOSE ONE
SERVED BUFFET

1. 35 PER PERSON

choice of two small bite

two sides

two mains

2. 45 PER PERSON

choice of three small bites

three sides

two mains

3. 55 PER PERSON

choice of four small bites

three sides

three mains

chopped salad

romaine lettuce, cucumber, cherry tomato, pickled onion, feta cheese, kalamata olives, chick peas + greek vinaigrette

orzo pasta salad

spinach, feta cheese, cherry tomato + greek vinaigrette (served cold)

basmati rice

basmati rice cooked w/ vegetable stock and minced garlic

seasonal grilled veggies

tossed in olive oil, thyme + lemon

cucumber salad

*greek marinated cucumbers, thin sliced red onion +
Feta cheese*

lemon roasted feta potatoes

roasted potatoes mixed with garlic, lemon, feta and parsley

herb marinated mini skewers

herb marinated, grilled mini chicken skewers

garlic shrimp mini skewers

garlic + lemon grilled mini shrimp skewers

lamb + beef gyro meatballs

ground lamb + beef gyro meatballs

pita + hummus

house made hummus served w/ warm pita

pita + tzatziki

greek yogurt, lemon, garlic, dill dip served w/ warm pita

whipped feta + pita

feta whipped w/ herbs served w/ warm pita

spanakopita

flakey flash fried phyllo dough stuffed with spinach + feta cheese

dolmas

grape leaves stuffed with Mediterranean spiced rice

herb + garlic chicken

herb marinated free range chicken - Grilled

garlic + lemon shrimp

shrimp w/ lemon, garlic, feta + white wine

sliced gyro

lamb + beef shawarma sliced

grilled veggies

seasonal grilled veggies w/ olive oil, thyme + lemon

ITALIAN

CHOOSE ONE
SERVED BUFFET

1. 35 PER PERSON

choice of two small bite

two sides

two mains

2. 45 PER PERSON

choice of three small bites

three sides

two mains

3. 55 PER PERSON

choice of four small bites

three sides

three mains

caprese mini skewers

fresh mozzarella pearls, cherry tomatoes, basil drizzled w/balsamic reduction

antipasto skewers

fresh Mozzarella pearls, artichoke hearts, olive, sundried tomato

crispy ravioli

breadcrumb, cheese filled crispy ravioli with marinara dipping sauce

stuffed mushrooms

mushroom caps, sage sausage, parmesan cheese, cream cheese

prosciutto wrapped breadsticks

crispy breadstick crackers wrapped in prosciutto

prosciutto + melon

melon wrapped prosciutto mini skewers

italian chopped salad

chopped romaine, salami, cucumbers, tomato w/ Italian Vinaigrette

caesar salad

chopped romaine, shaved parmesan cheese, house made croutons

caprese salad

fresh mozzarella, Roma tomato, fresh basil drizzled with balsamic + olive oil

orzo

orzo pasta, cherry tomato, basil, fresh mozzarella pearls, Italian vinaigrette

buttered spaghetti

Plain pasta tossed with butter + shaved parmesan cheese

garlic + butter penne

Garlic and butter tossed with Penne + parsley

garlic bread

Garlic + buttered bread served crisp

chicken parmesan

Crispy chicken topped with cheese + marinara sauce

chicken piccata

Thin chicken cutlets topped w/ lemon, garlic, parsley + white wine

spaghetti + meatballs

Spaghetti w/ our homemade marinara sauce + meatballs

pasta primavera

Penne pasta mixed w/ grilled veggies, parmesan cheese, garlic + olive oil

vodka penne pasta

Pancetta bacon, penne pasta, vodka cream sauce

chicken fettuccine alfredo

Fettuccine pasta w/ chicken, parmesan cheese + white sauce

BBQ

CHOOSE ONE
SERVED BUFFET

1. 35 PER PERSON

one salad

two sides

two mains

2. 45 PER PERSON

two salad

three sides

two mains

3. 55 PER PERSON

three salads

three sides

three mains

ranchero salad

mixed greens, fire roasted corn, cotija cheese, paprika, avocado, chipotle ranch

bbq caesar salad

romaine lettuce, parmesan cheese, croutons, cilantro, BBQ ranch

green salad

romaine lettuce, shaved carrot, cucumber, cherry tomato, ranch dressing

hawaiian rolls

served with butter

mac + cheese

house made creamy Mac + Cheese with sharp cheddar cheese

potato salad

classic potato salad w/ dill pickle, red onion. hard boiled egg

bbq baked beans

sweet + tangy classic BBQ baked beans

grilled veggies

seasonal veggies grilled with garlic + butter

Mac Salad

elbow noodles, celery, red onion

pulled chicken

Slow cooked pulled chicken in our own smokey sauce

pulled pork

Slow roasted pork shoulder shredded and mixes with our own smokey sauce

smoked sausage

tossed in our own smokey sauce

baby back ribs

dry rubbed + tossed in sauce

bbq chicken thighs

Dry rubbed + tossed in sauce

SURF + TURF

48.00 PER PERSON

1. CHOICE OF ONE SMALL BITE

see page 6 one small bite per group

2. SALAD COURSE

garden green salad

mixed spring greens, cherry tomato, thin sliced red onion, shaved parmesan + balsamic vinaigrette

3. CHOICE OF SURF

seasonal catch

blackened or lemon caper

wild caught salmon

blackened or lemon caper

shrimp scampi

roasted garlic + butter

4. CHOICE OF TURF

prime rib

herb roasted prime rib

pork tenderloin

with a mushroom cream sauce

chicken beurre blanc

thin chicken breast with a lemon butter beurre blanc

5. CHOICE OF TWO SIDES

rice pilaf

seasonal veggies

roasted potatoes

mashed potatoes

PASTA BAR

\$25 PER PERSON

CHOICE OF ONE SALAD

caesar salad

romaine lettuce, parmesan cheese, croutons + caesar dressing

mixed green salad

spring mix, tomatoes, cucumber, shaved carrots + vinaigrette

CHOICE OF TWO PASTAS

pasta primavera

*penne pasta w/ grilled veggies, parmesan cheese, garlic + olive oil
add grilled garlic shrimp +2*

chicken fettuccine alfredo

fettuccine pasta w/ chicken, parmesan cheese + white sauce

spaghetti + meatballs

spaghetti w/ our homemade marinara sauce + meatballs

vodka penne pasta

pancheta bacon, penne pasta, vodka cream sauce

INCLUDES *garlic bread + na beverages*

CLIFFSIDE HAPPY HOUR



package one AVALON CLIFFSIDE

A beautiful happy hour including charcuterie + champagne, table and chair set up, fresh flowers and a breathtaking view!

Arrival by Taxi isn't included but recommended. Catalina Taxi + Tours 310 510 0025

\$300.00

+75 PER ADDITIONAL PERSON

package two SUNSET AT THE SUMMIT

Transportation to and from the scenic summit overlook in Catalina's wild interior - about a 15 minute drive. Charcuterie board for two, with a bottle of champagne for two while you enjoy the view, we will set up a romantic happy hour as a 1 hour relaxing getaway overlooking the beautiful ocean and rolling hillsides.

\$375.00

+187.50 PER ADDITIONAL PERSON

package three COTTONWOOD POINT

Transportation to and from beautiful Cottonwood Beach Overlook - a 45 minute drive. Charcuterie for two, with a bottle of Champagne, Rose, Sauvignon Blanc or Cabernet. While you are enjoying the view, we will set up a romantic happy hour for you to enjoy as a 1 hour relaxing getaway overlooking Catalina's lush beaches.

\$450.00

+225.00 PER ADDITIONAL PERSON

WRAP PLATTERS

\$17.00 PER PERSON

1. CHOOSE YOUR WRAPS

ham + swiss

all natural ham, lettuce, pickle
swiss cheese, dijon aioli

turkey

turkey, lettuce, muenster cheese sprouts, mayo

italian

salami, ham, mozzarella cheese,
lettuce, pesto

tuna

tuna salad (tuna, mayo, onion
grapes, celery) lettuce, sprouts

vegan veggie stack

lettuce, pickles, cucumber, avo
sprouts, hummus

vegan chickpea

chickpeas salad (chickpea, vegan
mayo, dijon, celery, onion) lettuce
sprouts

chicken caesar

chopped romaine lettuce, caesar
dressing, parmesan dressing
seasoned chicken breast

2. CHOOSE A SIDE

d additional side \$2 pp

assorted chips

potato salad

green garden salad



3 add drinks

additional \$2 pp

bottle water

iced tea

lemonade

soda water

GROUP BREAKFAST BOXES

\$18.00 PER PERSON

Delivered to catalina express - Long Beach side

*HAVE A GROUP?! THE SMALL CAFE IN NAPLES - LONG BEACH
WILL DELIVER BREAKFAST BOXES TO THE BOAT FOR YOUR GROUP!*

Breakfast Burrito:

Bacon, sausage or soyrito, eggs, cheese,

Gluten Free Breakfast Bowl:

Breakfast Sandwich:



GELATO FLAVORS

toasted almond coconut
triple chocolate
lemon berry
nutella hazelnut
maple toasted walnut
salted pretzel stracciatella
peach mango
fresh raspberry sorbet
rose petal raspberry
cool mint chip
green tea

serving options: sugar + cake cones or white cup
topping options: sprinkles, chocolate chips, whip cream,
cherries

AFFOGATO STATION

vanilla bean ice cream + starbucks espresso

\$10 per person. includes all product, set up +
clean up gelato station and an attendant to
help distribute the goodies!

Helpful Contacts

Airport in the Sky Restaurant . Cafe Metropole . The Pancake Cottage . Off-Site Catering

Thank you for choosing us to help you host an event to remember

Tours + Trip planning

“We do all the work- you have all the fun”

Catalina tours
310 510 0211

Transportation:

Catalina Island Company
310 510 2000

Catalina Taxi and Tours
310 510 0342

Catalina Conservancy
310 510 2595

Photographers

Shana Cassidy
shanacassidy.com

Katheryn Heckmuller
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