



## CATERING MENU 2024 - 2025



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

## ALA CARTE

### BEVERAGE STATION 8.00

INCLUDES ECO CUPS

ICED TEA  
ICED SPA WATER  
PINK LEMONADE

### COFFEE SERVICE 5.00

PREMIUM STARBUCKS COFFEE + CREAM AND SUGAR

### COFFEE TRAVELER 45.00

96 OUNCES OF COFFEE TO GO. SERVES 8 + CREAM AND SUGAR

### BAGEL BAR 9.00

ASSORTED BAGELS  
WHIPPED CREAM CHEESE

#### TOPPINGS:

CAPERS  
RED ONION  
SLICED CUCUMBER  
SLICED TOMATOES

ADD LOX 6.00

### YOGURT PARFAIT BAR 10.00

VANILLA GREEK YOGURT  
GRANOLA  
MIXED SEASONAL BERRIES

### BREAKFAST BURRITOS 12.00

MEAT OF CHOICE, EGGS, CHEESE, POTATOES IN A FLOUR TORTILLA

CHOOSE YOUR PROTEIN

BACON  
HAM  
SAUSAGE  
CHORIZO  
VEGGIES  
SOYRIZO

### SCRAMBLES 13.00

#### MEDITERRANEAN

EGGS, SPINACH, CHERRY TOMATO FETA CHEESE, PESTO

#### FARMHOUSE

EGGS, BACON, SAUSAGE, CHEDDAR CHEESE, MUSHROOMS

#### VEGGIE

EGGS, SQUASH, ZUCCHINI, ONION, TOMATO, BELL PEPPER

#### DENVER

EGGS, HAM, BELL PEPPER, ONIONS, CHEDDAR CHEESE

#### SOYRIZO

EGGS, ONION, SOYRIZO, CHEESE

#### MEXICAN SCRAMBLE

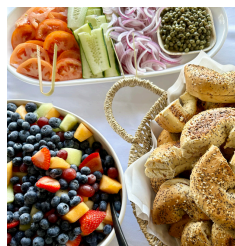
BELL PEPPER, ONIONS, JALAPEÑOS, SALSA, COTIJA CHEESE

## SIDES

SCRAMBLED EGGS	3.00
HARD BOILED EGGS	3.00
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
VEUVE SPLITS	48.00
HOUSE CHAMPAGNE	8.00



# LUNCH BOXES

18.00 PER PERSON

pick a sandwich + a side choice of chips, green salad or potato salad

## 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, avocado, cucumber  
sprouts, cheese, mayo

### VEGAN CHICKPEA

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

## SALADS

salads served ala 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

### MEDITERRANEAN SALAD

romaine lettuce, tomato, chickpeas  
cucumber, onions, olives, feta



individually labeled + packed up with utensils ready for your next adventure  
or served cut in half, family style with one side to share!



# WRAP PLATTERS

\$18.00 PER PERSON

## 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

## CHOOSE A SIDE

additional side \$2 pp

### ASSORTED CHIPS

### POTATO SALAD

### GREEN GARDEN SALAD



## ADD DRINKS

additional \$2 pp

### BOTTLE WATER

### ICED TEA

### LEMONADE

### SODA WATER

# 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

# SMALL BITES

## ALA CARTE

### MINI GARLIC SHRIMP SKEWERS 6

garlic shrimp skewers  
two mini skewers per order

### MINI CHICKEN SKEWERS 5

herbed chicken skewers  
two mini skewers per order

### CAPRESE SKEWERS 4

fresh mozzarella, cherry tomato, basil  
drizzle with balsamic reduction  
two mini skewers per order

### MINI VEGGIE SKEWERS 4

seasonal veggies charred on the grill  
drizzled with pesto  
two mini skewers per order

### ANTIPASTO SKEWERS 4

fresh mozzarella pearls, artichoke  
hearts, sundried tomato  
two per order

### MAC + CHEESE BALLS 4

mac and cheese breaded and flash  
fried sprinkles with parsley  
three per order

### PORK SLIDERS 4

slow roasted pork with slaw on a  
hawaiian roll  
one slider per order

### TURKEY PESTO SLIDERS 4

sliced turkey, tomato, pesto, cheese +  
mixed greens  
one slider per order

### ROAST BEEF SLIDERS 4

sliced roast beef, horseradish cream  
mixed greens, cheese  
one slider per order



PORK SLIDERS



FRIED RAVIOLI

### PEAR + ARUGULA W/ PROSCIUTTO 4

fresh pear with arugula and blue cheese  
wrapped with prosciutto  
two per order

### STEAK + PESTO CROSTINI 5

grilled steak, whipped cream cheese  
topped with pesto  
two per order

### SHRIMP AND AVOCADO CROSTINI 5

blackened shrimp, avocado on a toasted  
baguette  
two per order

### BACON WRAPPED SHRIMP 6

grilled shrimp wrapped in bacon  
two per order

### PITA + HUMMUS 3

soft pita bread served with hummus

### PITA + WHIPPED FETA 4

soft pita bread served with hummus

### DOLMAS 4

Grape leaves stuffed with mediterranean  
spiced rice

### SPANAKOPITA 4

spinach + feta in phyllo dough fried crisp  
two per order

### FRIED RAVIOLI 4

cheese ravioli flashed fried served with ranch  
two per order

### HUMMUS CUPS + VEGGIES 3

hummus with seasonal crudité

### PRETZEL BITES 4

served with beer cheese

### GARLIC + SPINACH MEATBALLS 5

house made meatballs with spinach  
and garlic  
two per order

### GYRO MEAT BALLS 5

lamb + beef meatballs served with  
tzatziki  
two per order



# 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

mixed greens, roasted corn, chipotle ranch, cotija cheese,, cilantro

## CHOICE OF TWO SIDES

refried pinto beans

black beans

spanish rice

fajita veggies

chips + salsa

## CHOICE OF TWO ENTREES

pollo asada

shredded chicken

carnitas

slow roasted seasoned pork

fajita veggies

roasted onion + bell pepper

shrimp +2

## INCLUDES

warm corn tortillas

cilantro + onion

cheese

salsa





### 1. 35 PER PERSON

choice of:

one small bite see page 7 for selections

two sides

two mains

### 2. 45 PER PERSON

choice of:

two small bites see page 7 for selections

three sides

two mains

### 3. 55 PER PERSON

choice of:

three small bites see page 7 for selections

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 + 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

### **FALAFEL**

fried vegan falafel served with lemon tahini



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choice of:

one small bite see page 7 for selections

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two mains

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choice of:

two small bites see page 7 for selections

three sides

two mains

### 3. 55 PER PERSON

choice of:

three small bites see page 7 for selections

three sides

three mains



### **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

### 1. 35 PER PERSON

choice of:

one small bite see page 7 for selections

two sides

two mains

### 2. 45 PER PERSON

choice of:

two small bites see page 7 for selections

three sides

two mains

### 3. 55 PER PERSON

choice of:

three small bites see page 7 for selections

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

### **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

50.00 PER PERSON

served buffet

## 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**

served buffet

## 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

### **SERVED WITH GARLIC BREAD**

# CLIFFSIDE HAPPY HOUR

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## Avalon Overlook

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

**\$350.00**

**\$75.00 PER EXTRA PERSON**

ARRIVAL BY TAXI ISN'T INCLUDED BUT RECOMMENDED.

CATALINA TAXI + TOURS 310 510 0025





# CLIFFSIDE HAPPY HOUR

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## 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.

**\$400.00**

+187.50 PER ADDITIONAL PERSON



# CLIFFSIDE HAPPY HOUR

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## Cottonwood Point

Transportation to and from beautiful Cottonwood Beach Overlook – a 45 minute drive. Charcuterie for two, with a bottle of Champagne. 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**

+187.50 PER ADDITIONAL PERSON



# LUNCH IN THE GARDEN

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## Airport in the Sky

Escape the hustle + bustle of Avalon and bring your group to the Airport in the Sky. We set up a beautiful table scape with a Charcuterie Board to share, Champagne, one of our delicious burgers or sandwiches, and killer cookie for dessert.

**\$175 PER PERSON**

TRANSPORTATION NOT INCLUDED - FOR SHUTTLE OPTIONS CALL 310 510 2595.

DRIVE IN WITH YOUR PERSONAL VEHICLE OR FLY IN BY PLANE!

TAX AND GRATUITY NOT INCLUDED





# SCOOPS CATALINA CREAMERY

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## CHOICE OF TWO 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

## TOPPINGS

sprinkles, nuts, cherry, whipped cream + cherry

## AFFOGATO STATION

vanilla bean ice cream + starbucks espresso

\$12 per person. includes all product, set up +  
clean up gelato station and affogato.  
Attendants \$20 per hour to serve out your treats

# HELPFUL CONTACTS

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## 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

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Samantha Marie  
samanthaphotographie.com

## BARGE SERVICE

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310 221 6290

## GUITARIST

Catalina Eddie  
310 427 1093

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Angela Bogard  
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424 334 3221

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310 510 1520

## MELISSA POINDEXTER

Catalina Island Hospitality Group  
Events Manager  
310 433 5695