



CATERING MENU 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

ANNIE LUDWIG
EVENTS MANAGER

EVENTS@CATALINAISLANDHOSPITALITY.COM

BRUNCH

A LA CARTE

BEVERAGE STATION 8.00

INCLUDES ECO CUPS

ICED TEA
ICED SPA WATER
PINK LEMONADE

COFFEE SERVICE 5.00

PREMIUM COFFEE WITH 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 14.00

MEDITERRANEAN

EGGS, SPINACH, CHERRY TOMATO, PESTO, FETA

FARMHOUSE

EGGS, BACON, SAUSAGE, MUSHROOMS, CHEDDAR CHEESE

VEGGIE

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

DENVER

EGGS, HAM, BELL PEPPER, ONIONS, CHEDDAR CHEESE

SOYRIZO

EGGS, ONION, SOYRIZO, CHEESE

MEXICAN SCRAMBLE

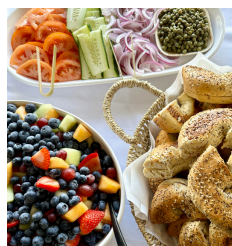
BELL PEPPER, ONIONS, JALAPEÑOS, SALSA, COTIJA CHEESE

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
HOUSE CHAMPAGNE	10.00
VEUVE SPLITS	48.00



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, pickles,
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, muenster cheese, mayo

VEGAN CHICKPEA

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

SALADS

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

MEDITERRANEAN SALAD

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



*individually labeled + packed with utensils ready for your next adventure
or served cut in half, on a platter, 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

comes with seasonal

cured meats
crackers
mixed seasonal berries
mixed nuts
artisanal cheeses



ADD ONS

house champagne split	8.50
veuve split	50.00
mixed seasonal berries	10.00

HOTEL BOX	30.00
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cured meats
crackers
mixed seasonal berries
nuts
artisanal cheeses

delivered to the hotel of your choice



MIXED FRUIT	10.00
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seasonal organic fruit

SMALL BITES

A LA 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 whipped feta

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 marinara
two per order

HUMMUS CUPS + VEGGIES 4.50

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

25.00 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, 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

shredded chicken

carnitas

fajita veggies

shrimp +2

INCLUDES

warm corn tortillas

cilantro + onion

salsa

limes



MEDITERRANEAN

CHOOSE ONE

served buffet style

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 in 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, 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



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

ITALIAN CHOPPED SALAD

chopped romaine, salami, cucumbers, cherry tomato + Italian vinaigrette

CAESAR SALAD

chopped romaine, shaved parmesan cheese, house made croutons + caesar dressing

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 crispy

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 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, grilled 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, dill pickle, red onion, hard boiled egg

GRILLED VEGGIES

seasonal veggies grilled, garlic butter

MAC SALAD

elbow noodles, celery, red onion

all protein tossed in our own smokey sauce

PULLED CHICKEN

PULLED PORK

SMOKED SAUSAGE

BABY BACK RIBS

BBQ CHICKEN THIGHS



SURF + TURF

50.00 PER PERSON

served buffet style

1. CHOICE OF ONE SMALL BITE

see page 7 for selections

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, lemon butter beurre blanc

5. CHOICE OF TWO SIDES

rice pilaf
seasonal veggies
roasted potatoes
mashed potatoes

PASTA BAR

\$25 PER PERSON

served buffet style

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, 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

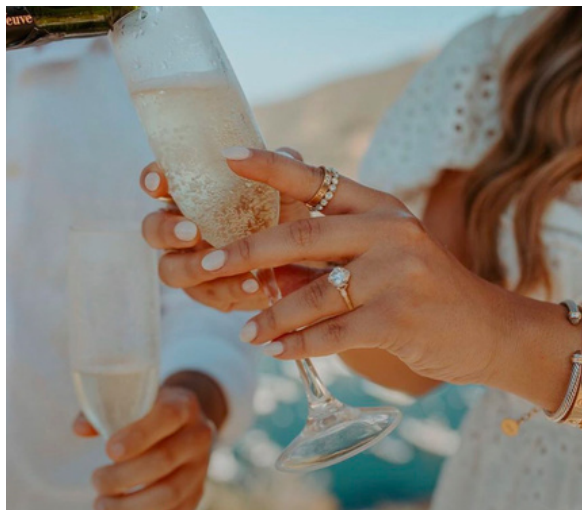
VODKA PENNE PASTA

pancheta bacon, penne pasta, vodka cream sauce

SERVED WITH GARLIC BREAD

Cliffside Happy Hour

AVALON OVERLOOK



Planning a picture perfect proposal?!

Our custom picnics feature a complete table and chair setup, champagne, boxed water, and an artisan charcuterie board for two.

This cliffside retreat serves as an idyllic backdrop for engagements, girls' trips, birthdays, anniversaries or just because!

To further personalize your occasion, we offer a selection of enhancements, ensuring a truly unique experience:

- seasonal floral arrangement
- seasonal flower petals
- champagne upgrade
- additional beverage/food options
- special occasion decor (balloons, signage)
- bluetooth speaker
- activity set up (cornhole)

The possibilities are endless!

Ride not included- we recommend arrival by taxi – 310. 510. 0025

\$500.00

10% city and 20% gratuity added to final bill

events@catalinaislandhospitality.com
for further info + bookings

Cliffside Happy Hour

SUNSET AT THE SUMMIT



Join us in Catalina's pristine backcountry for a one of a kind experience!

Our custom picnics feature a complete table and chair setup, champagne, boxed water, and an artisan charcuterie board for two.

This is a great way to discover the Island out side of city limits!

To further personalize your occasion, we offer a selection of enhancements, ensuring a truly unique experience:

- seasonal floral arrangement
- seasonal flower petals
- champagne upgrade
- additional beverage/food options
- special occasion decor (balloons, signage)
- bluetooth speaker
- activity set up (cornhole)

We provide transportation to and from the picnic spot.

\$550.00

10% city and 20% gratuity added to final bill

events@catalinaislandhospitality.com
for further info + bookings

Cliffside Happy Hour

COTTONWOOD BEACH



events@catalinaislandhospitality.com
for further info + bookings



Indulge in a personalized picnic at Cotton Wood Beach – the most scenic + private of our options!

Our custom picnics feature a complete table + chair setup, champagne, boxed water, an artisan charcuterie board for two and transportation to and from Cottonwood.

This cliffside retreat serves as an idyllic backdrop for engagements, girls' trips, birthdays, anniversaries or just because!

To further personalize your occasion, we offer a selection of enhancements, ensuring a truly unique experience:

- seasonal floral arrangement
- seasonal flower petals
- champagne upgrade
- additional beverage/food options
- special occasion decor (balloons, signage)
- bluetooth speaker
- activity set up (cornhole)

This picnic is 45 minutes outside city limits—ride is included

\$600.00

10% city and 20% gratuity added to final bill

Cliffside Happy Hour

LUNCH IN THE GARDEN



events@catalinaislandhospitality.com
for further info + bookings



Table set up in the garden share a charcuterie board, champagne, lunch + killer cookie or dessert + private server

cesna salad

grilled chicken, avocado, cheese, tomato, croutons, romaine + spinach

classic burger

lettuce, tomato, 1000 island, served with french fries or salad

buffalo burger

seasoned buffalo brisket, cheddar cheese, pico de gallo, corn tortillas served with chips

buffalo bonanza burger

buffalo meat, avocado, cheese, bacon, caramelized onion - sub beef patty* fries

dc-3

chicken, provolone cheese, lettuce, tomato, chipotle aioli, on grilled sour dough, fries

chipotle black bean burger

black bean patty, lettuce, tomato, fries

Transportation not included -

For shuttle options from Avalon call 310 510 2595

Drive in with your personal vehicle or fly in on your personal plane!

9.5 % city tax + gratuity not included in price

\$175 PER PERSON

10% city and 20% gratuity added to final bill

SCOOPS CATALINA CREAMERY

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, whipped cream + cherry
2 per person for homemade waffle cones

AFFOGATO STATION

homemade vanilla bean ice cream poured over starbucks espresso

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

HELPFUL CONTACTS

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

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