

CATERING MENU 2025



*café metropole . the pancake cottage . airport in the sky restaurant
scoops catalina creamery . charlie's . catalina party co
the small cafe - long beach*

CONTACT US
(310) 510-6838
EVENTS@CATALINAISLANDHOSPITALITY.COM

TABLE OF CONTENTS

BREAKFAST & BRUNCH.....	2
BOX LUNCHES.....	4
CHARCUTERIE.....	5
SMALL BITES.....	7
MAINS - TACO BAR.....	9
MAINS - MEDITERRANEAN.....	10
MAINS - ITALIAN.....	11
MAINS - BBQ.....	12
MAINS - SURF N' TURF.....	13
MAINS - PASTA BAR.....	14
DESSERTS.....	16,17
BEVERAGES.....	19,20
RENTALS.....	21
CONTACTS.....	22

BRUNCH

A LA CARTE

SEE PG 19 BEVERAGE MENU

mimosas, coffee, juice, champagne

BAGEL BAR 10.00

assorted bagels

whipped cream cheese

TOPPINGS

capers

red onion

sliced cucumber

sliced tomatoes

ADD LOX 6.00

BREAKFAST BURRITOS 14.00

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

CHOOSE YOUR PROTEIN

bacon

ham

sausage

chorizo

veggies

soyrizo

YOGURT PARFAIT BAR 12.00

vanilla greek yogurt

granola

mixed seasonal berries

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

SOYRIZO

eggs, onion, soyrizo, cheese

MEXICAN SCRAMBLE

bell pepper, onions, jalapeños, salsa, cotija cheese

DENVER

eggs, ham, bell pepper, onions, cheddar cheese

BREAKFAST BUFFET/ A LA CARTE SIDES

scrambled eggs

sausage links

bacon

hash browns

fruit

pastries

pancakes

mini quiche



SANDWICHES, SALADS + WRAPS

our crowd-favorite lunchboxes, fresh salads, and platters are perfect for keeping your crew happy and well-fed—no matter where the day takes you. whether it's a company retreat or a casual beach hang, we've got tasty, hassle-free options that travel well and hit the spot. just grab, go, and enjoy the island vibes!



SALADS + BOX LUNCHES

BOX LUNCHES 18.00

SELECT YOUR SIDE: CHIPS, MIXED
GREEN SALAD OR POTATO SALAD

TURKEY

turkey, avocado, lettuce, muenster cheese, sprouts, mayo

HAM & SWISS

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

ITALIAN

salami, ham, mozzarella cheese, lettuce, pesto

TUNA

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

EGG SALAD

egg salad (egg, mayo, onion) lettuce, sprouts

VEGGIE STACK

avocado, lettuce, tomato, cucumber, mayo,
muenster cheese, sprouts, pickles

VEGAN CHICKPEA

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

SEE PG 19 BEVERAGE MENU

boxed and sparkling water, canned soda, iced
tea, lemonade

ADD ON FAMOUS 'KILLER' COOKIES \$4



SALADS A LA CARTE 18.00

COBB SALAD

grilled chicken, bacon, mixed greens, hardboiled eggs, avocado,
cherry tomato, croutons with a creamy ranch dressing

serves up to 8..... \$135

serves up to 12..... \$195

TUNA OR CHICKPEA SALAD

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

serves up to 8..... \$120

serves up to 12..... \$180

CHICKEN CAESAR SALAD

grilled chicken, romaine lettuce, parmesan cheese,
croutons with a creamy caesar dressing

serves up to 8..... \$125

serves up to 12..... \$185

MEDITERRANEAN SALAD

romaine lettuce, tomato, chickpeas, cucumber, red onions,
olives, feta cheese with balsamic vinaigrette

serves up to 8..... \$135

serves up to 12..... \$195

ARTISANAL CHARCUTERIE + FRUIT PLATTERS

impress your group with our artisanal charcuterie boards and seasonal fruit platters

CUSTOM CHARCUTERIE BOARD

COMES WITH

cured meats
artisanal cheeses
crackers
mixed seasonal berries
mixed nuts

serves 2.....	\$30
serves 4-9.....	\$130
serves 10-15.....	\$225
serves 20+.....	\$300 +



HOTEL BOX **35.00**

DELIVERED TO YOUR HOTEL OF CHOICE

COMES WITH

cured meats
artisanal cheeses
crackers
mixed seasonal berries
mixed nuts
serves 2



SEASONAL FRUIT PLATTERS

classic
tropical
berry
mini fruit skewers



SMALL BITES

crafted with island charm and culinary creativity, our small bites menu offers an elevated selection of appetizers perfect for any gathering. from coastal classics to globally inspired bites, each item is designed to be enjoyed a la carte—letting you mix, match, and customize to suit your occasion. whether you're planning a casual cocktail hour or an elegant beachfront affair, these crowd-pleasing bites bring a taste of catalina to every plate.



PORK SLIDERS



CAPRESE SKEWERS

SMALL BITES

A LA CARTE

AVALON BITES

HUMMUS + VEGGIE CUPS 3.00

hummus with seasonal crudité

PITA + HUMMUS 3.00

soft pita bread served with hummus

PITA + WHIPPED FETA 4.00

soft pita bread served with whipped feta

CAPRESE SKEWERS 4.00

*fresh mozzarella, cherry tomato + basil
drizzled with a balsamic reduction
two mini skewers per order*

MINI VEGGIE SKEWERS 4.00

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

ANTIPASTO SKEWERS 4.00

*fresh mozzarella, artichoke hearts, sundried tomato
drizzled with pesto
two per order*

MAC & CHEESE BALLS 4.00

*mac + cheese breaded and flash fried
sprinkled with parsley
three per order*

SPANAKOPITA 4.00

*spinach + feta in phyllo dough fried crisp
two per order*

GREEN PIER BITES

PORK SLIDERS 4.00

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

TURKEY PESTO SLIDERS 4.00

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

ROAST BEEF SLIDERS 4.00

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

GREEN PIER BITES (CONTINUED)

PRETZEL BITES 4.00

served with beer cheese

DOLMAS 4.00

grape leaves stuffed with mediterranean spiced rice

FRIED RAVIOLI 4.00

*cheese ravioli flashed fried served with marinara
two per order*

PEAR + ARUGULA W/ PROSCIUTTO 4.00

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

MINI CHICKEN SKEWERS 5.00

*herbed chicken skewers
two mini skewers per order*

HAMILTON COVE BITES

STEAK + PESTO CROSTINI 5.00

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

SHRIMP AND AVOCADO CROSTINI 5.00

*blackened shrimp, avocado on a toasted baguette
two per order*

GARLIC + SPINACH MEATBALLS 5.00

*house made meatballs with spinach and garlic
two per order*

GYRO MEATBALLS 5.00

*lamb + beef meatballs served with a creamy tzatziki sauce
two per order*

BACON WRAPPED SHRIMP 6.00

*grilled shrimp wrapped in bacon
two per order*

MINI GARLIC SHRIMP SKEWERS 6.00

*garlic shrimp skewers
two mini skewers per order*



MINI CHICKEN SKEWERS



SPANAKOPITA



HUMMUS + PITA



GARLIC SHRIMP SKEWERS



FRIED RAVIOLI

MAINS

from casual gatherings to island celebrations, our entrée packages make feeding a crowd easy and delicious. pick from themed menus like a taco bar, mediterranean, italian, BBQ, pasta bar, or surf n' turf. each package includes tiered options for apps, sides, and mains—plus tasty vegan and vegetarian dishes to please every guest.



TACO BAR



25.00 PER PERSON

SELECT ONE SALAD

MEXICAN CAESAR SALAD

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

STREET CORN SALAD

mixed greens, roasted corn, cotija cheese, cilantro with a chipotle ranch dressing

SELECT TWO MAINS

carne asada

chicken

carnitas

fajita veggies

shrimp +\$2pp

SELECT TWO SIDES

refried pinto beans

black beans

spanish rice

fajita veggies

salsa + chips

INCLUDES

warm tortillas

cilantro + onion

cheese

salsa

guacamole +\$3.50pp



MEDITERRANEAN



SALADS + SIDES



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)

CUCUMBER SALAD

greek marinated cucumbers, thin sliced w/ red onion + feta cheese

BASMATI RICE

basmati rice cooked in vegetable stock and minced garlic

GRILLED VEGGIES

seasonal grilled veggies tossed in olive oil, thyme + lemon

LEMON ROASTED FETA POTATOES

roasted potatoes mixed with garlic, lemon, feta, parsley

MAINS

HERB + GARLIC CHICKEN

herb marinated, free-range grilled chicken

GARLIC + LEMON SHRIMP

shrimp w/ lemon, garlic, feta + white wine

SLICED GYRO

lamb + beef shawarma sliced

GRILLED VEGGIES

seasonal grilled veggies tossed in olive oil, thyme + lemon

FALAFEL

fried vegan falafel served with lemon tahini

35.00 PER PERSON

ONE AVALON BITE (see pg 7 for selections)

TWO SIDES

*TWO MAINS**

45.00 PER PERSON

TWO AVALON BITES (see pg 7 for selections)

THREE SIDES

*TWO MAINS**

55.00 PER PERSON

THREE AVALON BITES (see pg 7 for selections)

THREE SIDES

*THREE MAINS**

**Guests have the option of 1 protein/main choice*



ITALIAN

SALADS + SIDES



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 PASTA SALAD

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

35.00 PER PERSON

ONE AVALON BITE (see pg 7 for selections)

TWO SIDES

*TWO MAINS**

45.00 PER PERSON

TWO AVALON BITES (see pg 7 for selections)

THREE SIDES

*TWO MAINS**

55.00 PER PERSON

THREE AVALON BITES (see pg 7 for selections)

THREE SIDES

*THREE MAINS**

MAINS

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

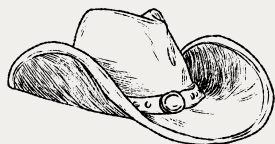
CHICKEN FETTUCCINE ALFREDO

fettuccine pasta, grilled chicken, parmesan cheese + white sauce

**Guests have the option of 1 protein/main choice*



BBQ



35.00 PER PERSON

ONE AVALON BITE (see pg 7 for selections)

TWO SIDES

TWO MAINS*

45.00 PER PERSON

TWO AVALON BITES (see pg 7 for selections)

THREE SIDES

TWO MAINS*

55.00 PER PERSON

THREE AVALON BITES (see pg 7 for selections)

THREE SIDES

THREE MAINS*

*Guests have the option of 1 protein/main choice

SALADS + SIDES

RANCHERO SALAD

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

BBQ CAESAR SALAD

chopped romaine, shaved parmesan cheese, house made croutons, cilantro + BBQ ranch dressing

GREEN SALAD

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

MAC + CHEESE

house made creamy mac with sharp cheddar cheese

GRILLED VEGGIES

seasonal grilled veggies tossed in a garlic butter sauce

HAWAIIAN ROLLS

served with honey butter

CLASSIC POTATO SALAD

classic potato salad, dill pickle, red onion, hard boiled egg

MAC SALAD

elbow noodles, celery, red onion

MAINS

PULLED PORK

BABY BACK RIBS

BBQ CHICKEN THIGHS

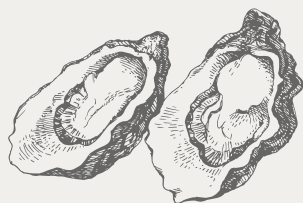
PULLED CHICKEN

SMOKED SAUSAGE

all protein tossed in our house made smoky sauce



SURF N' TURF



CHOICE OF SURF SELECT ONE:

SEASONAL CATCH OF THE DAY
served blackened or in a lemon caper sauce

FRESH SALMON
served blackened or in a lemon caper sauce

SHRIMP SCAMPI
cooked in a garlic butter sauce

CHOICE OF TURF SELECT ONE:

PRIME RIB
herb roasted prime rib

PORK TENDERLOIN
with a mushroom cream sauce

CHICKEN BEURRE BLANC
thin chicken breast, lemon butter beurre blanc

50.00 PER PERSON

includes:

ONE AVALON BITE *(see pg 7 for selections)*

GARDEN GREEN SALAD *(mixed spring greens, cherry tomato, thin sliced red onion, shaved parmesan in a balsamic vinaigrette dressing)*

TWO SIDES

CHOICE OF SURF + TURF

SIDES

rice pilaf

seasonal roasted veggies

roasted potatoes

mashed potatoes



PASTA BAR



SALADS

CHOPPED SALAD

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

CAESAR SALAD

romaine lettuce, parmesan cheese, croutons + caesar dressing

MIXED GREEN SALAD

spring mix, tomato, cucumber, shaved carrots + vinaigrette

PASTAS

25.00 PER PERSON

includes:

ONE SALAD

TWO PASTAS

w/ garlic bread

PASTA PRIMAVERA

*penne pasta, grilled veggies, parmesan cheese,
tossed in garlic + olive oil
add grilled shrimp \$3
add chicken \$2*

CHICKEN FETTUCCINE ALFREDO

*fettuccine pasta with chicken, parmesan cheese
tossed in a white alfredo sauce*

SPAGHETTI + MEATBALLS

spaghetti + meatballs in our housemade marinara sauce

VODKA PENNE

pancetta bacon + penne pasta in a vodka cream sauce



DESSERTS & SWEET TREATS

*indulge in our playful twist on classic desserts
—featuring housemade gelato, affogato with a
bold espresso pour, and a selection of mini
treats made to delight.*

*from crispy mini churros and bite-sized
cheesecake to tangy key lime pie, pancakes with
berry skewers, and fresh-baked cookies,
there's a little something for every sweet tooth.*



DESSERT



MINI TREATS

cheesecake

key lime pie

brownie bites

cupcakes

tarts

flan

tres leches squares

churros

baklava

+ much more!

PRICING AVAILABLE
UPON REQUEST

OUR FAMOUS 'KILLER' COOKIES

select your flavors:

chocolate chip

oatmeal raisin

walnut chocolate chip

peanut butter chocolate chip

\$4

ASK US ABOUT OUR CAKES!



SCOOPS CATALINA CREAMERY

GELATO BAR

SELECT TWO 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

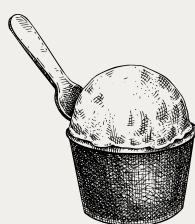
green tea

add-on a third flavor +\$3

AFFOGATO BAR

housemade vanilla bean ice cream

poured over starbucks espresso



GELATO TOPPINGS

*rainbow sprinkles, nuts,
whipped cream, cherries*

optional add-ons:

sea salt, honey, evoo

homemade waffle cones +\$2

12.00 PER PERSON

*includes all product, set up, and clean up of gelato and
affogato bar*

\$22/hr for attendant(s) to serve out treats



RAISING THE BAR

*let us handle the pour while you enjoy the party.
our customizable bar packages bring the island vibes to
any event — from weddings to corporate retreats.
whether you're after signature cocktails, wines, or a full
premium bar, we've got the goods (and the
bartenders) to keep your guests toasting all night long!
cheers!*



BEVERAGE MENU

A LA CARTE

NON-ALCOHOLIC

iced tea \$3

lemonade \$3

boxed water \$4

sparkling water \$4

canned soda \$4

orange juice pitcher \$25

pressed juice pitcher \$35

BEVERAGE STATION 8.00

iced tea

pink lemonade

iced spa water (cucumber + mint)

includes eco cups + beverage dispensers

COFFEE

96oz Starbucks coffee traveler

serves 12

includes 8oz cups, cream, sugar

ALCOHOLIC

house champagne \$20

veuve splits \$48

bottled beer \$6-8

pacifico, modelo especial,

corona, stella, coors light, bud

light, stone ipa

house wine \$42

pinot noir, sauvignon blanc,

chardonnay



BAR PACKAGE MENU



COMING SOON!

2025 RENTALS



acopa stainless steel forged flatware

*dinner fork \$1.00
salad fork \$1.00
soup spoon \$1.00
bouillon spoon \$1.00
knife \$1.00*



*american atelier beverage
dispenser
\$20.00*



*9" dinner plate (white)
\$1.50*

*4" bread plate (white)
\$1.00*

napkins not included



*white folding chair
\$8.00*



*acopa 12 oz wine glass
\$0.75*



*brown folding chair
\$4.00*



*libbey 12 oz beverage
cup
\$1.50*



*white umbrella w/ stand
\$40.00*



*libbey 8 oz beverage cup
\$1.00*

*not pictured:
6' banquet table \$13
5' rounds \$12
3' high top table \$11
ice buckets \$10
teak cocktail stools \$9*



*white insulated
beverage cooler
\$45.00*

HELPFUL CONTACTS



ANNIE LUDWIG

*Catalina Island Hospitality Group
Events Manager*

*events@catalinaislandhospitality.com
(310) 510-6838*

TRANSPORTATION

*Catalina Island Company
(310) 510-2000*

*Catalina Taxi and Tours
(310) 510-0342*

*Catalina Conservancy
(310) 510-2595*

PHOTOGRAPHERS

*Katheryn Heckmuller
katherynheckmullerphotography.com
@katherynheckmullerphotography*

*Samantha Marie
samanthaphotographie.com
@samanthamariephotographie*

*Hilda Chavoya
@portraitsandposesbyhilda*

*Shana Cassidy
shanacassidy.com*

BARGE SERVICE

*Catalina Freight Services
(310) 221-6290*

GUITARIST

*Catalina Eddie
(310) 427-1093*

CAKE

*Andrea Morrison
catalinacakery@gmail.com*

*Angela Bogard
trailbossy@gmail.com*

*Vons Bakery
(424) 334-3221*

COORDINATOR

*Cathy Machado
aneventwobe@gmail.com*

CHAMBER OF COMMERCE

(310) 510-1520

TOURS + TRIP PLANNING

*Catalina Tours
(310) 510-0211*