



CATALINA ISLAND HOSPITALITY GROUP

Catering Menu 2024

PRICES DO NOT REFLECT 10% CITY TAX AND 20% GRATUITY

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brunch

ala carte

beverage station 5.00

coffee (cream + sugar)
iced tea
iced spa water

bagel bar 8.00 assorted bagels cream cheese:

-regular
-chive

toppings:

-capers
-pickled onion
-sliced cucumber
-sliced tomatoes

add lox 4.00

parfait bar 9.00

-vanilla greek yogurt
-granola
-mixed seasonal berries

breakfast burritos 10.00

choose your protein

-bacon
-ham
-sausage
-chorizo
-veggies

comes with

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

scrambles 13.00

mediterranean

eggs, spinach, cherry tomato
feta cheese, pesto drizzle

farmhouse

eggs, bacon, sausage, cheddar
cheese, mushrooms

veggie

eggs, squash, zucchini, onion
cherry tomato, bell peppers

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
muffins	4.00
pancakes	4.50

drinks

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

lunch boxes

17.00 per person

individually labeled + packed up with utensils ready for your next adventure
pick a sandwich + a side choice of chips, green salad or potato salad
salads served ala carte sub gluten free bread+3

Or served cut in half , family style with one side to share!

sammies

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

salads

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
mediterranean vinaigrette

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 per person

- 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 lollypops 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

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 3

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 5

slow roasted bbq pork on mini
slider buns

TWO PER ORDER

taco bar

18.00 per person
served buffet

1. 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

2. choice of two sides

refried pinto beans

black beans

spanish rice

fajita veggies

chips + salsa

3. choice of two

pollo asada

citrus marinated chicken thigh

carnitas

slow roasted seasoned pork

fajita veggies

roasted onion + bell pepper

shrimp +2

grilled garlic shrimp

4. includes

warm corn tortillas

pico de gallo

cheese

sour cream

salsa

mediterranean

choose one
served buffet

1. 35 per person
choice of one small bite
two sides
two mains

2. 45 per person
choice of two small bites
two sides
two mains

3. 55 per person
choice of three 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

1. 37 per person
choice of one small bite
two sides
two mains

2. 47 per person
choice of two small bites
two sides
two mains

3. 57 per person
choice of three 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

barbecue

served buffet

1. 35 per person

two sides

two mains

2. 45 per person

two sides

two mains

3. 55 per person

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

bbq baked beans

sweet + tangy classic BBQ baked beans

potato salad

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

grilled veggies

seasonal veggies grilled with garlic + butter

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 appie
see page 6
one appie 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. sides

rice pilaf

seasonal veggies

roasted potatoes

mashed potatoes

pasta buffet

\$25 per person
served buffet

Cesar salad
Bread + Butter

Choose two pasta dishes

chicken carbonara

creamy garlic sauce, chicken, bacon, parmesan, fettuccine

basil pesto penne pasta

mushrooms, peppers, onion, italian sausage

roasted garlic + mushroom pasta **vegan**

roasted garlic, mushroom, thyme, olive oil, gemelli pasta

spaghetti + meatballs

spaghetti with house made meat meatballs

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 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

add additional side \$2 pp

assorted chips

potato salad

green garden salad

pasta salad

sweet treat



3. add drinks

additional \$2 pp

bottle water

iced tea

lemonade

soda water



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

Transportation

Catalina Island Company
310 510 2000

Catalina Taxi and Tours
310 510 0342

Catalina Conservancy
310 510 2595

Cake

Andrea Morrison
Catalinacakery@gmail.com

Angela Bogard
Trailbossy@gmail.com

Vons Bakery
424 334 3221

Photographers

Shana Cassidy
shanacassidy.com

Katheryn Heckmuller
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Cathy Rose
aneventwobe@gmail.com

Chamber of Commerce

310 510 1520

Barge Service

Catalina Freight Services
310 221 6290

Melissa Poindexter

Catalina Island Hospitality Group
Events Manager
310 433 5695