

Welcome to Yours Truly Catering. I specialize in custom menus and making flavorful foods with lots of love. I have found that the love of my cooking for you really makes the difference.

We love to offer a variety of service for your event-

Plated service: Choose any 2 appetizers, 1 main course, 2 side item and 1 soup or salad

\$55.00/per person

Buffet service: Choose any 2 appetizers, 2 main course, 2 side items, 1 pasta, 2 soups or salad

\$40.00/per person. Minimum 20 people

Appetizers-Passed or stationed-

- Assorted cheese, dried fruit, mixed nuts and charcuterie tray
- Tomato, basil, mozzarella ball skewers. Topped with a fresh pesto
- Cheese tortellini and sundried tomato skewers
- Heirloom tomato, basil and mozzarella crostini. Balsamic glaze drizzle
- Whipped goat cheese and peach crostini. Balsamic glaze drizzle
- Smoke salmon crostini with remolaude
- Baked brie bites with figs and prosciutto
- Italian style meatballs with herbs de provence. Topped with homemade basil marinara or fresh pesto

Main dish-

- Grilled cajun lime and cilantro chicken breasts
- Pork or Chicken with a creamy mushroom marsala sauce
- Fresh green herb crusted poached salmon
- Pan roasted chicken thighs with a creamy mustard sauce
- Slow marinated garlic tri-tip
- Pork Carnitas
- Herb-roasted fish with lemon, olive oil, thyme and green olives

Soup or Salad-

- Creamy tomato bisque with parmesan crisp
- Wild mushroom soup, topped with baked prosciutto and organic olive oil
- Zuppa Toscana soup. Hot sausage and kale
- Chicken/Pork posole. Topped with shredded cabbage, cilantro, white onion, avocado. Garnished with lime (To go with Taco party theme)
- Chicken tortilla soup. Topped with/without tortilla strips, avocado, shredded cheese and cilantro (To go with taco party theme)

- Field mixed green salad with apples, sliced red onion, walnuts and cranberries. Homemade red wine vinaigrette dressing

- Baby Arugula salad with shaved parmesan reggiano and pistachios. Fresh lemon and champagne vinaigrette dressing

- Classic house salad, romaine lettuce, tri-color bell peppers, organic cucumber and sliced red onions. Homemade balsamic vinaigrette dressing

- Field mixed green salad with sliced pears, shaved almonds, cranberry and feta cheese. Homemade poppy seed dressing

- Classic Caesar salad. (chopped or whole leaves) garlic croutons, parmesan reggiano

Side items-

- Roasted potatoes with garlic/rosemary or parmesan/chives
- Creamy mashed potatoes with garlic butter
- Potato Gratin with onion, topped with chives
- Grilled veggies-bell peppers, onion, asparagus, zucchini-HOT or ROOM TEMPERATURE
- Roasted veggies-Broccoli/broccolini, Cauliflower or green beans
- Grilled artichoke with remoulade*
- Cilantro rice
- Wild Rice
- 3 cheese macaroni. Topped with baked panko breadcrumbs

**\$2 extra/per person

Pasta-(choose 1)

Noodle or triple cheese ravioli

- Primavera with a lemon butter sauce
- Garlic Alfredo
- Bolognese, traditional meat sauce
- Caprese, roasted heirloom tomatoes with olive oil, garlic and basil

****INQUIRE ABOUT PARTY THEMED MENUS**

Example:

BBQ theme-Grilled ribs, bbq chicken, grilled corn on the cob, beans, etc.

Carnival theme-Hot dogs/corn dogs, fried pickles, funnel cakes, etc.

Mexican theme-Taco bar, nacho bar, fresh salsa bar, etc.