



The Catering Factory



Corporate Menu Hot Lunch

TheCateringFactory.com 949.697.4770

Poultry Entrees



Stuffed Chicken Breast \$15.99

Roasted Stuffed Chicken Breast with Spinach, Wild Mushrooms and Roasted Red Pepper Sauce, Served with Champagne Rice with Sauté Seasonal Vegetables, Fresh Apple and Field Greens Salad with Sweet Peppers, Carrots and dried Cranberries with Choice of Dressing, Artisan Breads and Butter

Chicken Kebab \$14.99

Skewers of Marinated Chicken Breast, Jasmine Rice, Grilled Vegetables, Romaine Lettuce Garden Salad with Choice of Dressing, Artisan Breads and Butter

Bone in Oven Roasted Chicken \$13.99

Marinated Chicken with Fresh Herbs, Yukon Gold Mashed Potatoes, Chicken Gravy, Sautéed Seasonal Vegetables, Baby Field Greens Salad with Choice of Dressing, Artisan Breads and Butter

Healthy Heart Teriyaki Chicken Stir Fry \$13.99

Marinated Chicken with Assorted Peppers, Onions, Celery and Carrots, Stir Fried Brown Rice Chinese Style Salad with Sesame Ginger Dressing, Artisan Breads and Butter

Southwest Chicken Avocado \$14.99

Grilled Chicken Breast Topped with Fresh Avocado Slices and Melted Pepper Jack Cheese, Brown Rice, Black Beans, Baby Field Greens Salad with Choice of Dressing, Artisan Breads and Butter

Grilled Chicken Breast and Wheat Penne Pasta \$13.99

Wheat Penne Pasta Tossed with Sautéed Fresh Tomatoes, Basil and Garlic, Sprinkled with Grated Parmesan Cheese, Fresh Apple Slices and Field Greens Salad with Sweet Peppers, Carrots and Dried Cranberries with Choice of Dressing, Artisan Bread and Butter



Healthy Heart Entrees

Chicken Sorrento \$14.99

Garlic Marinated Chicken Breast Topped with Fresh Tomato, Basil and Mozzarella Cheese Served with Yukon Gold Mash Potatoes, Sautéed Seasonal Vegetables, Baby Field Greens Salad, Choice of Dressing, Artisan Breads and Butter

Dijon Chicken Breast \$13.99

Pan Roasted Chicken Breast Breaded with Fresh Dill Served with Burgundy Sauce, Served with Champagne Rice with Sauté Seasonal Vegetables, Fresh Apple and Field Greens Salad with Sweet Peppers, Carrots and dried Cranberries with Choice of Dressing, Artisan Breads and Butter



Pesce Alla Griglia Market price

Grilled Fillet of Red Snapper Served with Garlic, Capers and Lemon Sauce, Aged Jasmine Rice, Grilled Vegetables, Baby Field Greens Salad with Choice of Dressing, Artisan Breads and Butter

Gnocchi Al Pesto \$12.99

Potato Gnocchi Tossed with a Pesto Cream Sauce and Served with Sauté Julienne Vegetables, Classic Caesar Salad, Artisan Breads and Butter

Mediterranean Eggplant \$13.99

Roasted Eggplant Stuffed with Chicken Bolognese Sauce Served with Field Greens, Dry Cranberries, Apples Slices, Goat Cheese and Raspberry Vinaigrette and Artisan Breads and Butter

BBQ Chicken \$13.99

BBQ Chicken, Roasted Sweet Corn, Grilled Vegetables, Water Melon Slices, Salad Mix with Ranch Dressing and Dinner Rolls with Butter

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Meat and Fish Entrees

Braised Brisket \$16.50

Brisket Braised until Tender with Mirepoix & Deglazed Sauce, Yukon Gold Mash Potatoes, Sautéed Seasonal Vegetables, Baby Field Greens Salad, Choice of Dressing, Artisan Breads and Butter

Roasted Tri Tip \$Market price

Served with Thyme Reduction Sauce, Herb Roasted Potatoes, Grilled Seasonal Vegetables, Baby Field Greens Salad, Choice of Dressing, Artisan Breads and Butter

Beef Bourguignon \$15.99

Braise Beef with Red Wine, Bottom Mushrooms, Pearl Onions Accompanied with Yukon Gold Mashed Potatoes, Julienne Vegetables Served with Field Greens, Dry Cranberries, Apples Slices, Goat Cheese and Champagne Vinaigrette and Artisan Breads and Butter



Pan Roasted Fillet of Salmon \$15.99

Topped with a Basil Cream Sauce, Sautéed Fresh Spinach, Jasmine Rice with Dried Sweet and Tart Cherries, Baby Field Greens Salad, Choice of Dressing, Artisan Breads and Butter

Stuffed Fillet of White Fish \$14.99

Stuffed with Julienne Zucchini and Yellow Squash and Topped with Lemon Grass Sauce, Jasmine Rice with Dried Sweet and Tart Cherries, Baby Field Greens Salad, Choice of Dressing, Artisan Breads and Butter

Grilled Mahi-Mahi Steaks \$14.99

Topped with a Light Cajun Cream Sauce, Sauté Bok-Choy, Stir Fried Brown Rice, Baby Field Greens Salad with Choice of Dressing, Artisan Breads and Butter

Mexican Menu Options

Mexican \$ 13.99

Fajitas: **Steak** or **Chicken** with choice of Spanish Rice or Our Classic White Rice with Cilantro. Pinto Beans or Black Beans, Mexican Caesar Salad, Tri Color Chips and Salsa Fresca

Enchiladas: Classic Chicken, Cheese or Spinach, Red or Green Tomatillo Sauce, Choice of Spanish Rice or Our Classic White Rice with Cilantro, Pinto Beans or Black Beans, Mexican Caesar Salad, Tri Color Chips and Salsa Fresca

Chicken Veracruz: Roasted Chicken Breast with Tomato, Peppers, Onions and Green Olives Sauce, Choice of Spanish Rice or Our Classic White Rice with Cilantro, Pinto Beans or Black Beans, Mexican Caesar Salad, Tri Color Chips and Salsa Fresca

Home Made Carnitas \$13.75

Roasted in its own fat with choice of Spanish Rice or Our Classic White Rice with Cilantro and Cranberries. Pinto Beans or Black Beans, Mexican Caesar Salad, Tri Color Chips and Salsa Fresca

Chicken Adovado \$12.95

Bone in Chicken Marinade with Chile California and Oven Roasted with Banana Leaves with choice of Spanish Rice or Our Classic White Rice with Cilantro and Cranberries. Pinto Beans or Black Beans, Mexican Caesar Salad, Tri Color Chips and Salsa Fresca

Baja Resort style Taco Bar \$13.50

Let our chefs do it fresh from the grill for you.

Beautifully displayed with all the condiments

1 to 50 guests chef \$125

50 + guests chef is included

Carne asada, Chicken, Blackened mahi-mahi, cheese quesadillas, chicken quesadillas with choice of Spanish Rice or Our Classic White Rice with Cilantro and Cranberries, Pinto Beans or Black Beans, Mexican Caesar Salad, Tri Color Chips and Salsa Fresca





Latin Menu Options

Cuban \$14.50

Ropa Vieja (Shredded Beef) with Onions and Assorted Peppers Served Fried Plantains and Moros y Christianos (White Rice and Black Beans) Romaine Lettuce, Tomatoes, Cucumber Salad with Choice of Dressing, French Petite Rolls

Cuban Rabo Encendido (Oxtail Stew) \$17.25

Braise Oxtail Creole Style Served with Fried Plantains and Moros y Christianos (White Rice and Black Beans) Romaine Lettuce, Tomatoes, Cucumber Salad with Choice of Dressing, French Petite Rolls

Argentinean \$17.50

Asado Entrana (Inside Skirt Steak) Served with Chimichurri Sauce, Potatoes Provencal (Roasted Potatoes with Garlic and Parmesan Cheese), Grilled Seasonal Vegetables, Caesar Salad, Artisan Breads and Butter

Argentinian Parrillada Bar \$21.50 pp

Let our Gauchos chefs do it fresh off the parrilla for you.

1 to 50 guests Gaucho chef \$125

50 + guests Gaucho chef is included

Grilled short ribs, Sausages, Entraña, sweet bread and Morcilla Served with Chimichurri Sauce, Roasted Potatoes with Garlic and Parmesan Cheese, Grilled Seasonal Vegetables, Caesar Salad, Artisan Breads and Butter



Spanish Menu

Our rice, Ingredients, cheeses and chorizos are imported from Spain.

Paellas are made fresh on site by our chef

20 to 49 guests, chef \$125

49 to 100 guests, chef included

Tapas



Jamon Serrano Market price

Assorted marinated olives \$1.75 pp

Grilled vegetables with fresh herbs \$2.50pp

Manchego cheese and artisan breads
\$2.99pp

Chicken empanadas \$2.75pp

Yellow tail tuna in Olive oil topped with
chopped olives \$2.25pp

Bread with garlic aioli and tomatoes \$1.75pp

Chorizo and potato skewer \$2pp

Crab cakes with creole aioli \$2.25pp

Shrimp Cocktail a la Madrid \$ 5.75p



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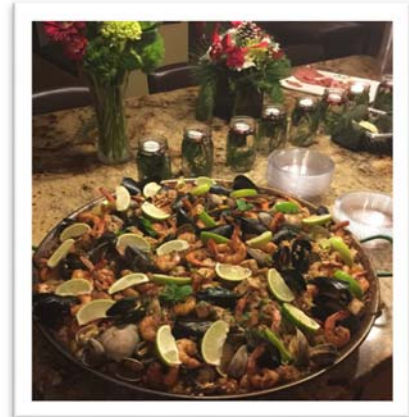
Paellas Menu

Paella Tradicional Valenciana \$21pp

Paella rice, assorted peppers, chorizo, chicken, shrimp and saffron

Seafood Paella \$24pp

Paella rice Salmon, Shrimp, Mussels and clams with assorted peppers, green peas and saffron



Black Seafood Paella \$26pp

Black Paella rice, Calamari rings, Shrimp, Clams, Mussels and Salmon with Green Peas

Paella Campestre All Vegetables \$18pp

Paella rice, Assorted Peppers, Green Peas, Asparagus and Green Beans made with Saffron



Sausage Paella \$23pp

Paella Rice Chorizo, Morcilla, Longaniza, Chistorra, Spicy chicken sausage and assorted pepper made with Saffron

Slider Bar

All sliders are made on site fresh from the grill by our chef
Beautifully displayed with all the condiments, all Sliders are
served on a brioche bun or
potato bun.

1 to 49 guess chef \$125

50 + guess chef is included

Call for pricing



50/50 Sliders, Meat Sliders, Turkey Sliders, Seared Ahi tuna Sliders, Chicken Sliders , Vegetarian Sliders, Kosher dogs , Hot Dogs wrap with Bacon

Side orders

Penne pasta, baby field salad, fruit salad, potato salad, macaroni salad, potato chips and sweet potato jam fries

Italian Options

Chicken Picatta \$14.99

Chicken Breast with a Caper Lemon White Wine Sauce, Sautéed Garlic Spinach, Yukon Gold Mashed Potatoes, Field Greens Salad with Balsamic Vinaigrette Served with Artisan Bread and Butter

Our Lasagna \$12.99

Choice of Roasted Vegetable, Chicken, Meat or Spinach Layered with Ricotta Cheese, Marinara Sauce and Topped with Mozzarella Cheese, Classic Caesar Salad Served with Artisan Bread and Butter

Beef Osso Bucco \$19.99

Braised Beef Shanks with a Tomato Sauce, Sautéed Garlic Spinach, Yukon Gold Mashed Potatoes, Antipasto Salad with Italian Herb Vinaigrette Served with Artisan Bread and Butter

Stuffed Shells \$13.99

Jumbo Shells Stuffed with Spinach, Parmesan and Ricotta Cheese on a Bed of Pomodoro Sauce Served with Fresh Apple Slices Field Greens, Dried Cranberries Assorted Sweet Peppers, Cucumber Salad Served with Artisan Bread and Butter

Pastas and Sauces Selection \$12.99

Pastas

Four Cheese Ravioli, Bow Tie, Linguini, Cheese Tortellini, Gnocchi, Penne and Cavatappi

Sauces

Bolognese (Meat Sauce), Alfredo, Marinara, Pomodoro, Pesto Cream and Creamy Primavera Sauce

Select Any Two Pastas and Any Two Sauces
Served with Classic Caesar Salad and Garlic Bread



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Polynesian Menu \$21.50 pp



Let our chefs do the Kalbi Ribs and Chicken Skewers fresh from the grill for you.

Beautifully displayed with all the condiments

1 to 50 guests chef \$125

50 + guests chef is included

Kalbi Beef short ribs

Teriyaki Chicken Skewers

Steam White Rice Bar with Mango Salsa and Coconut Relish

Grilled Sliced Pineapple, Zucchini and Assorted Peppers

Macaroni Pasta Salad

Fruit Skewers

Kings Hawaiian Sweet Dinner Rolls



Rumaki \$1.50 each

Seared Ahi Tuna with Three Onion Chard Sauce \$4 each

POki Tuna on a Wonton Crisp \$2.75 each

Fried Coconut Shrimp Skewer \$1.95 each

Vegetable Spring Roll \$1.25 each

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Chinese Options Traditional Style \$19.50

Please Select One or Both Items

Stir Fried Rice or Chow Mein Noodles

Select Three Items

Kung Pao Chicken

Beef Broccoli

Orange Chicken

Teriyaki Chicken

Mandarin Chicken

BBQ Beef

Select one Item

Chinese Salad

Baby Field Greens with Fresh Apple Slices and Cranberries

Comes with all Condiments

Soy Sauce, Fortune Cookies, Sriracha Sauce and Chop Sticks



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