

Feast for a King Catering Fine-Foods-To-Go

APPETIZERS

INDIVIDUAL HOT APPETIZERS

priced by the dozen

Stuffed Mushrooms -with spinach and italian sausage	12
Tyropita -spinach and feta or curry vegetables in golden filo triangles	12
Filled Artichoke Bottoms -filled with ricotta cheese, roast garlic and sun-dried tomatoes	12
Water Chestnut Rumaki -wrapped in bacon and glazed in terriyaki	12
Prawn Rumaki -wrapped in bacon and glazed in terriyaki	18
Blackened Salmon Bites -with a creole dipping sauce	18
Mini Rueben Sandwiches -served on rye with sauerkraut	18
Mini Empañadas -with beef, chicken or vegetable; with an adobo chili dipping sauce	18
Tiny Twice Baked Potatoes -filled with bacon, sour cream, parmesan and chives	18
Mini Crab Cakes -with lemon aioli sauce	28

* items intended to be served warm will come with heating instructions

QUALITY AND VALUE

Our dishes are skillfully prepared and beautifully presented using only the finest and freshest ingredients all at prices you can afford.

INDIVIDUAL COLD APPETIZERS

priced by the dozen

Filled Endive Boats -with a creamy gorgonzola spread and topped with a spiced walnut	12
Capri Skewers -skewered mini mozzarella balls and cherry tomatoes; olive oil and herbs	12
Cucumber Disks -with wasabi mousse	12
Polenta Sunrise -polenta squares topped with a sun-dried tomato salsa and gorgonzola	14
Caramelized Onion Tartlets -baked with gruyere and caramelized onion	18

SKEWERS

-hot or composed on a platter at room temperature

priced by the dozen

Korean BBQ Beef Skewers -grilled ribbons of beef with a sweet and spicy terriyaki sauce	12
Borracho Chicken -tequila-lime marinated; with a chipotle aioli dipping sauce	14
Tuscan Chicken -lemon rosemary marinated; with a lemon yogurt dipping sauce	14
Thai Chicken Skewers -marinated, grilled chicken breast with a peanut dipping sauce	14
Sausage-cicle -an andouille sausage pop served with a spicy remoulade dipping sauce	14
Chicken Tikka -curried chicken bites with cilantro mint sauce	14
Cajun Prawns -with spicy remoulade dipping sauce	18

APPETIZER PLATTERS

each platter serves 18-24

Assorted Bruschetta -choice of classic tomato, cannellini bean or pepperonata	65
Asian Spring Rolls -shredded vegetables in rice paper served with a ginger-plum sauce	65
Maki Sushi Rolls -served with wasabi paste and soy sauce	75
Curried Prawns -with a chilled cucumber vinaigrette	90
Prawn Cocktail -with a classic tomato and horseradish cocktail sauce	90
Tomato Tarts -mustard brushed pastry baked with marinated tomatoes and swiss cheese	75
Smoked Turkey and Fruit Pinwheels -with sliced apples and pears and a curried aioli	85
Grilled Eggplant Pinwheels -with feta cheese and lemon aioli	75
Pesto and Sun Dried Tomato Torta -divided by layers of creamy white cheese	65
Field Mushroom Brie -with wild mushroom fricassee and sliced baguette	65
Dried Cherry and Pistachio Brie -served with sliced sweet french baguette	65
Dueling Flatbreads -one with caramelized onion, blue cheese and pine nuts	
-the other with sliced prosciutto and fig jam	85
Antipasto -italian meats and cheeses, roasted vegetables and olives	125
Mezza -hummus, roasted vegetables, olives and toasted pita	75
Mediterranean Spreads -hummus, cucumber raitta and olive tapenade served with pita	65
Assorted Cheese -with fresh fruit garnish, sliced baguettes and crackers	90
Crudite -the season's best with choice of roasted red pepper, creamy sesame or yogurt dill sauce	75
Stuffed Brie En Crouete -baked, filo wrapped wheel filled with pecans and dried cranberries	65
Lemon Glazed Chicken Drumettes -baked in a sweet and tangy lemon glaze	75
Meat and Cheese -sliced roast beef, turkey and ham with havarti and swiss	115

* Ask About Our Weekly Specials!

4-10



Whatever your taste

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Fine-Foods-To-Go

has a menu

831.464.1741

Be it the boardroom or the dining room let us simplify your life

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Feast for a King Catering Fine-Foods-To-Go

SANDWICHES

ENTREES

EXPERIENCE

With over ten years of catering service in Santa Cruz County we bring a wealth of experience to **Fine-Foods-To-Go**. Rest assured we will provide the very best in terms of food and service.



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SLIDERS

priced per dozen/1 dozen minimum

Classic Sliced Roast Turkey -on dinner rolls with cranberry-horseradish spread	42
Classic Sliced Roast Chicken -on dinner rolls with swiss and red pepper aioli	42
Classic Sliced Roast Beef -on dinner rolls with horseradish cream, tomato and lettuce	42
Classic Sliced Black Forest Ham and Swiss -on dinner rolls with spicy mustard and pickles	42
Classic Garden Vegetable -avocado, cucumber, lettuce and tomato on dinner rolls	36
Premier Grilled Herb Chicken - on dinner rolls with onion jam, tomato and lettuce	42
Premier Grilled Tri-Tip -on dinner rolls with a basil aioli and sliced tomato	42
Premier Grilled Portobello -on dinner rolls with onion jam, tomato and lettuce	42
Premier Chestnut Chicken Salad -on dinner rolls with lettuce	36
Premier Bay Shrimp Salad -on dinner rolls with lettuce	42
Premier Pulled Pork or Chicken -on dinner rolls with bbq sauce and coleslaw	42
Premier Italian Sausage and Pepper -on dinner rolls with grilled peppers and onions	36

ENTREES

half pan serves 9-12/ full pan serves 18-24

Borracho Chicken Breast -tequila-lime marinated, grilled and served with a chipotle aioli	60/120
Tuscan Chicken Breast -lemon-rosemary marinated, grilled and served with lemon aioli	60/120
Jamaican Jerked Chicken -in a spice rub, grilled and served with cucumber relish	60/120
Caribbean Chicken Breast -teriyaki-glazed breast grilled and served with fruit salsa	60/120
Chicken Parmesan -breaded boneless chicken baked with marinara and cheese	70/140
Chicken Picatta -sautéed boneless chicken in a lemon-caper sauce with mushrooms	60/120
Moroccan Chicken -slow cooked boneless chicken in a lemon sauce with olives and apricots	60/120
Chicken Roulades -stuffed with spinach and sun dried tomato; served with bechamel sauce	70/140
-or stuffed with apple and currant; served with a cider gravy	70/140
Grilled Marinated Tri-Tip -in a burgundy, shallot and garlic marinade; served with aioli	100/195
Beef Bourguignon -slow cooked with root vegetables in a red wine sauce	100/195
Flank Steak Roulades -stuffed with spinach and sun-dried tomato; roasted and sliced	100/195
Classic Meatloaf -sliced and served with a brown gravy	60/120
Mixed Sausage Grill -an assortment of fresh corralitos market sausages	50/100
Cornbread Encrusted Pork Loin -roasted and served with bourbon gravy	85/170
Grilled Pork Chop -served with grilled peaches	85/170
Poached Salmon -served with a saffron-orange aioli	80/160
Lemon-Dill Salmon -served with a creamy lemon-dill sauce	80/160
Miso Grilled Salmon -served with a wasabi crème fraiche	80/160
Tilapia Piccata -sautéed in a lemon-caper sauce with mushrooms	70/140
Chicken Enchiladas Torta -layers of shredded chicken and cheese baked in adobo sauce	65/130
Vegetarian Enchiladas -layers of vegetables, beans and cheese in verde sauce	60/120
Vegetarian Lasagne -with spinach, mushrooms and cheese	65/130
Meat Lasagne -with italian sausage and ground beef	65/130
Butternut Squash Lasagne -with bechamel sauce	65/130
Manicotti -stuffed with cheeses and baked in marinara	65/130
Penne -served with pesto or marinara	50/100
Rigatoni -served with meat sauce	60/120
Ravioli or Tortellini -filled with beef or cheese and served with pesto or marinara	60/120
Tortellini con Peperanoata -cheese filled with roasted red pepper cream sauce	60/120
Italian Polenta Strata -layered with sautéed vegetables, tomato sauce and italian cheeses	60/120
Spanakopita -chopped spinach, feta, monterey jack cheese and scallions wrapped in filo	65/130
Stuffed Portobellos -baked with vegetables, mozzarella and fresh bread crumbs	50/100
Stuffed Chilis -poblano chilis filled with cheeses, walnuts and salsa with adobo chili sauce	65/130

* Call For Full Service Menu Options

4-10

Feast for a King Catering Fine-Foods-To-Go

SIDES SALADS

ALL OCCASIONS

Business Meetings, Networking,
Seminars, Birthdays,
Retirement Parties,
Rehearsal Dinners,
Bridal or Baby Showers
Engagement Parties and
Much, Much More!

HOT SIDES

	half pan serves 8-12/ full pan serves 18-24
Roasted Rosemary Bliss Potatoes -with slivered garlic, rosemary and spices	35/70
Upper Crust Potatoes -baked with milk and cheeses and topped with bread crumbs	40/80
Mashed Potatoes -classic, sour cream and chive, wasabi, or bacon and corn	30/60
Grilled Potato Salad -tossed with olives, scallions and parmesan in a warm vinaigrette	40/80
Classic Rice Pilaf -accented with peas and carrots	30/60
Ginger-Pineapple Fried Rice -with cilantro and scallions	40/80
Roasted Root Vegetables -with butter and herbs	40/80
Glazed Carrots with Rosemary Butter -with butter and herbs	35/70
Roasted/Sauteed Green Beans -accented with seasonal flavors	40/80
Tomato and Summer Squash Gratin -baked and topped with parmesan and cheddar	50/95
Sauteed Baby Vegetables -with butter and herbs	45/90
Creamed Spinach -steakhouse style	50/95

COMPOSED SIDES

	-served at room temperature	each platter serves 18-24
Sesame Asparagus -blanched and flashed in sesame oil and toasted spices		80
Blanched Asparagus -with warm red pepper vinaigrette		80
Tomatoes Toscano -with grilled eggplant, fresh mozzarella and basil		95
Mixed Grilled Vegetable Platter -grilled and basted with our housemade marinade		95
Grilled Artichokes -with balsamic aiolo		60
Grilled Polenta -with gorgonzola and sun-dried tomatoes		80

SALADS

	each bowl serves 12-18
Organic Field Greens Salad -with blue cheese, dried cranberries and toasted pecans	55
Classic Caesar Salad -with parmesan, croutons and rich caesar dressing	45
Southwest Green Salad - with papaya, jicama and pine nuts in a cumin vinaigrette	55
Greek Salad -artichoke hearts, tomatoes, feta and black olives in herb vinaigrette	70
Spinach Salad -cherry tomato, bacon and red onions with a mustard vinaigrette	55
 add chicken breast to any of above salads	20
	each bowl serves 18-24
Heirloom Tomato Salad -with sesame dressing and green onions	70
Tomato Capris Salad -with green beans, fresh mozzarella and basil in vinaigrette	80
Tri-Colored Coleslaw -with carrots and walnuts in a creamy coleslaw dressing	50
Carnival Salad -green beans and tomatoes with garbanzo beans and italian cheeses	60
Almond Green Bean Salad -with toasted almonds in a creamy aioli dressing	60
Fresh Fruit Salad -the season's finest	70
Penne Pasta Salad -with sun-dried tomatoes, artichoke hearts, roasted corn and basil	60
Orechiette B.L.T. Salad -with pancetta, tomatoes and baby spinach and vinaigrette	60
Herbed Orzo Salad -with grape tomatoes, feta and pine nuts in a light vinaigrette	60
Thai Noodle Salad -with green onion, basil, cilantro and peanuts in thai dressing	60
Spanish Rice Salad -with sweet red pepper, black beans and green onion	60
Nutted Wild Rice Salad -with almonds, dried cranberries, onion, celery and citrus zest	70
Harvest Grain Salad -with bell pepper, tomato, scallion and feta cheese	60
Redskin Potato Salad -classic american style with eggs, green onion and celery	60
French Potato Salad -with green beans and a dijon-tarragon vinaigrette	60
Chestnut Chicken Salad -with water chestnuts, celery and green onion	120
Albacore Tuna Salad -with celery and red onion	120
Bay Shrimp Salad -with celery and green onion	140

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BOX LUNCH



BRUNCH



DESSERTS



EXTRAS

EASE

Let us do the shopping,
the chopping and
the mopping.



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BOXED LUNCHES

1 dozen minimum/ priced by the each

Classic - classic sandwich, salad and chips	12
Premier - premier sandwich, salad and chips	15
Designer - available upon request	tbd
Salad Trio - choice of chestnut chicken or albacore tuna salad, any two of the following salads: redskin potato, french potato, herbed orzo, penne pasta, thai noodle, carnival, coleslaw or fruit salad, a dinner roll and a snickerdoodle or chocolate chip cookie	12
Junior - pb and j sandwich, vegetables sticks and goldfish	5
 include a deluxe cookie with any box lunch	2

BRUNCH

half pan serves 9-12/ full pan serves 18-24

Frittata - mediterranean, italian, southwest or country	40/75
Mixed Sausage and Bacon Tray	50/100
Creole Bread Pudding - with bourbon creme anglaise	40/75
 complete your Brunch menu by ordering from the Entree, Salad and Side selections	

DESSERTS

each platter serves 18-24

Classic Cookie Tray - chocolate chip, snickerdoodle, orange glazed, chocolate crackle and oatmeal raisin	60
Classic Bar Tray - lemon, chocolate-coconut, southern pecan, blueberry cheesecake and double fudge brownies	70
Premier Finger Desserts -chocolate chip, orange glazed and russian tea cookies with chocolate-coconut and lemon bars	80
Petite Fruit Tartlets - filled with custard and topped with seasonal fruit and berries	80
Chocolate Dipped Strawberries	48
Apple or Blueberry Crisp	40/80

EXTRAS

one dozen minimum/ priced by the dozen

Soda - coke, diet coke, sprite or assorted hansens	18
Bottled Spring Water	18
Sparkling Water	24
Miss Vickies individual Chip Bags	12
Dinner Rolls with Whipped Butter	12
Fork, Knife and Napkin Roll-Up - sugarcane, clear or black plastic	4
- compostable bamboo	10
Plates - 10" sugarcane paper or clear plastic	7
- compostable bamboo	10

EQUIPMENT RENTAL

priced individually

White Ceramic Platters and Bowls	1-8
Stainless Serving Utensils	1-5
Stainless 8 Quart Chafing Dish with Sterno	18
Stainless Table-Top Beverage Tub with Ice	15
Large Galvanized Beverage Tub with Ice	24

* \$300/ 3 Day Minimum Notice Required

Delivery is Available Starting at \$25

Pick Up at *Feast for a King Catering's* Kitchen

2431 Chanticleer Ave. Santa Cruz, CA 95062