

Casual Appetizers

3 Cold 2 Hot \$10.25 per person
4 Cold 3 Hot \$11.50 per person

----- COLD -----

Assorted cheese, fruit & crackers
Assorted cheese, salami & crackers
Vegetable tray with ranch dressing
Quinoa with grilled vegetables
Spinach dip with bread
Artichoke dip with bread or tortilla chips
Ranch Dip with chips and pretzels
Southwest layered dip with chips and salsa – Black beans, corn, guacamole, tomato, onion, cilantro, cheese & sour cream
Seven layer dip – Refried beans, guacamole, sour cream, cheese, tomato, onion & olives
Monte Cristo Pinwheels

----- HOT -----

Spicy Spinach & Artichoke Dip
Meatballs – Swedish, BBQ or Sweet & Sour
Teriyaki Chicken Skewers
Quesadillas
Mini Pigs in a Blanket
Chicken Wings
Beef Kabobs with Asian Sauce
Potato Skins
Mini Vegetable Egg Rolls
Sliders

Add one extra hot item for \$2.00 per person



Gourmet to Casual Catering

25% deposit required at time of booking
Non-refundable deposit 2 weeks prior to event

Pricing includes all plastic ware

Cake cutting fee: \$40.00
Includes plastic plates, forks & napkins

Linen & tableware rentals available

Delivery charge within 15 miles \$50.00
Extra servers available at \$20.00 per hour
18% gratuity & 9% tax will be added to all parties

Do you have your own ideas?
We can create a personalized menu based on requests



About Jill

I am a graduate of the California Culinary Academy in San Francisco and have been a chef for over 20 years. My culinary background has allowed me to work in some of the finest restaurants and hotels in Scottsdale, Arizona and throughout Southern California.

Currently, my family and I own a successful restaurant in Long Beach, California. From here, I have been able to develop my own creations.

Thank you for giving me the opportunity to make your event a culinary delight!

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Gourmet Appetizers

3 Cold 2 Hot \$13.50 per person
4 Cold 3 Hot \$17.50 per person

----- COLD -----

Steak & blue cheese canapés

Mediterranean canapés

Assorted spreads, breads, and crackers

Gravlax -

Cured salmon & sun-dried tomatoes,
roasted garlic & cream cheese on toast

Gourmet cheese platter

Antipasti skewers

Phyllo cups:

Goat cheese and grilled vegetables,
pesto cream cheese and shrimp,
sesame ahi tuna with wasabi cream
or Goat cheese, dates & pecans

Crudité -

Vegetables with spinach dip, caramelized onion
and blue cheese dip

Shrimp Cocktail available at Market Price



-----HOT-----

Scallop and bacon skewers –

Served with ginger beurre blanc

Crab cakes with Hollandaise sauce or basil aioli sauce

Mini chicken crepes with creamy tarragon sauce –

crepes stuffed with chicken, spinach,
mushrooms and onion, sautéed in cognac

Crab stuffed mushrooms

Quiche Lorraine –

Bacon, onions, Swiss & cheddar cheese
(or omit bacon for spinach)

BBB Sliders –

Beef, bacon & blue cheese with grilled onions
on mini yeast roll

Spanakopita

Thanksgiving Sliders –

Yeast roll filled with fresh roasted turkey,
homemade stuffing & cranberry sauce

Quesadilla bar*

An assortment of fillings made to each guests
own creation

*Additional cost for server

Buffets

----- CASUAL COLD -----

\$11.75 per person

Choose one entrée & 2 Sides

BBQ Ranch & Roast Beef in South Western Tortilla

Chicken or Tuna Salad in a Spinach Tortilla

Italian Salami & Turkey in a Sundried Tomato Tortilla

Ham or Turkey with Swiss & Cranberry Cream Cheese
in a Honey Wheat Tortilla

Deli Meat Sandwiches also available

----- SIDE DISHES -----

Potato Salad Broccoli Salad

Fresh Field Greens Fresh Fruit

Coleslaw Pasta Salad

Caesar Salad Spicy Slaw

Grilled Vegetable and Quinoa Salad



----- MEXICAN BUFFET -----

2 Entrées \$12.95 per person
3 Entrées \$14.95 per person

Cheese Enchiladas
Beef Taquitos
Chicken or Beef Enchiladas
Chicken Flautas
Chilies Rellenos Casserole

Taco Bar with Ground Beef
with Shredded Beef or Chicken add .75 per person
with Carne or Chicken Asada add 1.50 per person
with Carnitas add 1.50 per person

All Entrees served with Spanish Rice & Choice of Refried
or Black Beans, Chips, Salsa & Sour Cream
Guacamole available at Market Price
Add Salad - \$1.95 per person



----- BARBECUE BUFFET -----

1 Entrée & 2 Sides \$14.95 per person
2 Entrées & 2 Sides \$18.50 per person

BBQ Pulled Pork with Sweet Rolls or French Rolls
BBQ Spare Ribs
Shredded BBQ Chicken Sandwiches w/ Sweet or French Rolls
BBQ or Teriyaki Chicken Tenders
Pulled Wet Beef Brisket
Add Tri-Tip \$5.00 per person

----- SIDE DISHES -----

Potato Salad Coleslaw
Fresh Fruit (Seasonal) Vegetable Tray with Dip
Rice Pilaf Spicy Slaw
Baked Beans Pasta Salad
Au Gratin Potatoes Red Beans & Rice
Macaroni & Cheese
Quinoa and Grilled Vegetable Salad

Buffets

----- ITALIAN BUFFET -----

1 Entrée \$13.95 per person
2 Entrées \$16.95 per person
3 Entrées \$18.95 per person

Spaghetti & Meatballs
Mostaccioli Meat or Vegetable Lasagna
Pasta Au Gratin –
Angel hair pasta with alfredo sauce made with
wine & shallots, chicken, provolone & Swiss cheese

Eggplant Parmigiana
Chicken Tenders Parmigiana
Mediterranean Tortellini with Chicken –
Tri-colored cheese tortellini topped with creamy
garlic sauce, chicken, sun-dried tomatoes, olives,
mushrooms & artichokes

Pasta Alfredo
Pasta with Marinara
Pasta Pesto –
Creamy Pesto Sauce, Chicken, Artichokes, Sundried
tomatoes & pinenuts

More pasta choices available on request

All Entrées served with mixed greens or Caesar salad & bread



----- CHICKEN BUFFET -----

1 Entrée & 2 sides \$17.95 per person

Chicken Marsala -
Chicken sautéed with marsala wine & mushrooms
Chicken Cordon Bleu -
Chicken stuffed with ham, swiss cheese and dijon
then breaded, baked and topped with
hollandaise sauce
Chicken Piccata -
Chicken sautéed with lemon butter, mushrooms
and capers
Rosemary Chicken -
Chicken sauteed with garlic, butter, tomatoes,
mushrooms & fresh rosemary

* More chicken entrées available on request

Add Tri-tip \$5.00 per person

----- SIDE DISHES -----

Rice Pilaf
Carrot & Broccoli Medley
Fresh Green Beans
Roasted Red Potatoes
Pasta w/Butter & Garlic
Garlic Mashed Potatoes
Mostaccioli Alfredo

