



A+M Catering

sustainable + allergen friendly + wholesome

Breakfast Pastries – 1 dozen minimum over 3 days

**Items can be made mini or regular size*

Croissants* - plain, chocolate or ham + gruyere - mini \$5 | regular \$8

Morning Buns* - aka cardamom buns - mini \$4 | regular \$5

Handmade Bagels* - min one dozen, max of 2 dozen, served with cream cheese or vegan cream cheese - mini \$4 | regular \$6

Danishes* - cream cheese, berry or seasonal - mini \$5 | regular \$8

Turnovers - apple, berry or seasonal - \$8

Muffins* - banana nut(v), blueberry, lemon poppyseed, carrot or chocolate (all can be made gluten free) - mini \$4 | regular \$5
+\$1 for GF

Coffee Cake* - regular or blueberry - mini \$4 | regular \$6

Scones (seasonal) - \$4 mini | \$6 regular

Breakfast Items – 6 minimum a la carte over 3 days

**items can be made mini or regular size*

Greek Yogurt Parfaits* - greek yogurt, gluten free granola + seasonal berries - mini \$7 | regular \$12

Cashew Yogurt Parfaits*(v) - cashew yogurt, gluten free granola + seasonal berries - mini \$7 | regular \$12

Acai Bowl Bar (v) - acai, granola, berries, bananas, goji berries, chia seeds, almonds, peanut butter - mini \$12 | regular \$21

Fruit Platter/Salad/Individual Cups - local seasonal fruit - \$8/serving

Croissant Breakfast Sandwich* - cheddar cheese, sun-dried tomato aioli, egg + choice of protein (bacon, sausage or ham) - \$18

Bagel Breakfast Sandwich* - same as above breakfast sandwich except on a bagel - \$18

Vegetarian Breakfast Burrito - eggs, potatoes, vegetables, cheddar cheese, soy chorizo (salsa on the side) - \$14

Protein Breakfast Burrito - eggs, choice of proteins (bacon, sausage or ham), potatoes, cheddar cheese (salsa on the side) - \$18

Mini Egg Muffins* - choice of protein (bacon, sausage or ham), cheddar cheese, vegetables - \$6

Avocado Toast (v) - smashed avocado, radishes, microgreens, pickled red onion + pickled mustard seeds - \$12

Side of Protein - bacon, turkey bacon, sausage, ham, vegan sausage or vegan bacon - \$8

Side of Hashbrowns (v) - \$5

Salads – 6 minimum a la carte over 2 days

Baby Spinach + Berry Salad*(v) - toasted pecans, balsamic vinaigrette - \$6

Shaved Brussels Sprout Salad* (v) - evoo, lemon, pine nuts, chives, cranberries - \$8

Roasted Beet Salad* - mixed greens, goat cheese, walnuts + honey-dijon vinaigrette - \$7

Tuscan Kale Salad* - basil, red onions, red peppers, feta, tomatoes + honey-balsamic vinaigrette - \$7

Organic Mixed Greens Salad*(v) - tomatoes, red onion, carrots, sunflower seeds, lemon vinaigrette - \$6

Cucumber Salad*(v) - red onion + vinaigrette - \$5

Mediterranean Chopped Salad - romaine, feta, cucumbers, olives, onions, chickpeas, tomatoes, lemon vinaigrette - \$7

Broccoli Salad - yogurt, honey + cider vinegar - \$6

Marinated Caprese Salad* - mozzarella balls, tomato, avocado, herbs, garlic + evoo - \$7

Starch - 6 minimum a la carte over 3 days

Potato Salad*(v) - dill pickles, dijon mustard, dill + celery - \$5

Pesto Pasta Salad* - tomatoes, cucumber, fresh mozzarella + parmesan - \$6

White Beans + Vegetables* - feta + herbs - \$5

Farro Salad - apple cider, evoo, parmesan, pistachios, arugula, mint, tomatoes + radish - \$7

Quinoa Salad*(v) - chickpeas, cucumber, red bell pepper, parsley + lemon vinaigrette - \$6

Cauliflower Couscous Salad* - chickpeas, almonds, raisins, mint, parsley + lemon paprika dressing - \$7

Sushi Rice - \$3

Avocado + Spinach Pasta Salad* - tomatoes, corn + basil - \$6

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Vegetable – 6 minimum a la carte over 3 days

Grilled Baby Bok Choy - \$7

Grilled Asparagus - \$7

Roasted Carrots - \$6

Grilled Broccoli - \$7

Vegetable Kabobs - seasonal local vegetables - \$7

Mediterranean Eggplant - lemon, herbs, red peppers, onions, feta, basil, parsley, pine nuts \$7

Land – 6 minimum a la carte over 3 days

Grilled Sliced Flat Iron - salt, pepper + fresh citrus juice - \$22

Sliced Beef Tenderloin - mustard aioli sauce - \$22

Sliced Stuffed Chicken Breast - spinach, mozzarella, cream cheese, onion, garlic + evoo - \$10

Rosemary Roasted Chicken Breast - \$8

Lemon Herbed Chicken Breast - chimichurri - \$8

Roasted Turkey Breast - \$9

Sea – 6 minimum a la carte over 3 days

Cold Poached Salmon - lemon, cucumbers + cumin yogurt sauce - \$11

Roasted Salmon* - \$11

Blackened Mahi Mahi - mango salsa - \$12

Ahi Poke - Hawaiian style* - \$13

Seared Ahi* - \$13

White Fish, Ahi or Shrimp Ceviche* - \$13

Spring Ambient Buffet - \$65 – 5 minimum over 3 days

Salads – one for under 5 guests, both for over 6 guests:

Baby Spinach + Berry Salad (v) - toasted pecans, balsamic vinaigrette

Mediterranean Chopped Salad - romaine, feta, cucumbers, olives, onions, chickpeas, tomatoes + lemon vinaigrette

Starch - select one:

Quinoa Salad (v) - chickpeas, cucumber, red bell pepper, parsley + lemon

Pesto Pasta Salad* - tomatoes, cucumber, fresh mozzarella + parmesan

Vegetable - select one:

Grilled Asparagus (v)

Grilled Broccoli (v)

Entrees - select two (one serving of each entree per guest):

Lemon Herbed Chicken Breast - chimichurri

Sliced Beef Tenderloin - mustard aioli sauce

Cold Poached Salmon - cumin yogurt sauce

Chef's Choice Vegan Entree (v) - please inquire about options

Sweets:

Chef's Choice of Rotating Elevated Dessert

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Build Your Own Sandwich + Salad Buffet - \$44 – 6 minimum over 3 days

Salads - select two:

Baby Spinach + Berry Salad (v) - toasted pecans, balsamic vinaigrette

Organic Mixed Greens Salad(v) - tomatoes, red onion, carrots, sunflower seeds, lemon vinaigrette

Mediterranean Chopped Salad - romaine, feta, cucumbers, olives, onions, chickpeas, tomatoes, lemon vinaigrette - \$7

Bread - select two:

Croissants

Focaccia

Bagels - plain or everything

Sourdough

Whole Wheat

Proteins - select two:

Sliced Ham

Sliced Turkey

Chicken Salad

Egg Salad

Tuna Salad

Tofu (Egg-less) Salad

Toppings:

lettuce, onion, tomato, sprouts, sliced cheeses, mustard + mayo

Sweets:

Chef's Choice of Rotating Elevated Dessert

Street Taco Bar or Bowl - \$44 – 10 minimum over 3 days

Bases/Sides:

Corn Tortillas

Shredded Lettuce

Spanish Rice

Black Beans

Proteins - select two:

Soyrizo

Chorizo

Chicken Tinga

Carne Asada

Blackened Fish

Toppings:

Guacamole

Salsa Verde

Pico de Gallo

Queso Fresco

Fajita Vegetables

Limes

Dessert -select one:

Flan

Churros

Mexican Pudding

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AM Break - \$16 – 6 minimum over 3 days

Peanut Butter Protein Balls
Granola Bars
Mixed Nut Bowl
Dried Fruit + Fresh Fruit

PM Break - \$32 – 6 minimum over 3 days

Artisan Cheese + Fruit Platter (add charcuterie - \$12/person)
Vegetable Crudite Cups - served with hummus
Chef's Choice of Mini Dessert

Bowls + Platters – 6 minimum over 3 days

Organic Fruit Platter or Bowl - \$9/serving
Mixed Nut Bowls - \$7/serving
Bruschetta Bowl with Crostini's on a Platter - \$8/serving
Vegetable Crudité Platter - served with hummus + ranch - \$8/serving
Deli Platter - sliced deli meat, sliced cheeses, lettuce, onion, tomato, mayo, mustard + assorted breads* - \$18/serving
Cold Salad Sandwich Platter - tuna salad, chicken salad, egg salad, sliced cheeses, lettuce, onion, tomato + assorted breads* - \$20/serving
Lox, Cream Cheese + Bagel Platter - bagels* served with cream cheese, smoked salmon + capers (max of 2 dozen) - \$18/serving
Ceviche + Tortilla Chips Bowls - choice of ceviche - \$16/serving
Caprese Platter - mozzarella, tomato, basil + evoo - \$10/serving
Artisan Cheese Platter - an assortment of soft + hard cheeses, fruit, mixed nuts, crackers + fruit preserves - \$18/serving
Artisan Cheese + Charcuterie Platter - an assortment of soft + hard cheeses, dried meats, fruit, mixed nuts, crackers + fruit preserves - \$30/serving
Chicken Lettuce Wrap Platter - ground chicken, onion, chestnuts, cashews + lettuce - \$14/serving
Focaccia (10 pieces) - served with tomato confit herbed butter - \$40

Individual Appetizers – 2 dozen minimum

**= full service only*

Grape, Brie, Mango Chutney + Spiced Honey Puff Pastry - \$4
Pear, Gruyere, Blue Cheese, Arugula + Honey Pizza (gf option available +\$1) - \$4*
Traditional Hot Stuffed Baby Mushroom - \$4*
Tomato Confit Hummus Stuffed Baby Mushroom - \$3
Vegetable Crudité Cups with Hummus - \$4
Caprese Skewers - mozzarella, tomato, basil, evoo + balsamic drizzle - \$3
Ahi Poke on Wonton Chip - \$6
Pepper Crusted Ahi Tuna - sesame cracker + wasabi aioli - \$6
Shrimp Ceviche Cups – tortilla chip - \$6
Shrimp Cocktail Shooter - mango sauce - \$6
Blackened Salmon Skewers – mango salsa - \$5
Salmon Cakes - house aioli sauce - \$6*
Beef Tenderloin Crostini - caramelized onion + aioli - \$7
Garlic Butter Steak Bite Skewer - yum yum + chimichurri sauce - \$7
Chicken Skewer – lemon zest sauce - \$5
Chicken Slider – chicken breast, avocado, tomato, aioli - \$6
BLT Slider – bacon, lettuce, tomato, aioli - \$5

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Sweets – 1 dozen minimum

Weekly Rotating Cookie* - \$3-\$6
Chocolate Amaretti Cake - \$6
Mini Layer Cakes- berries, white chocolate buttercream, flowers - \$7
Pistachio Citrus Cake - \$6
Chef's Choice of Mousse - \$7
Tiramisu - \$7
Creme Patisserie with Berries and Crumble - \$7
Lemon Mascarpone Creme with a Berry Compote - \$7
Almond Cake with Blood Oranges and Pistachios - \$6
Lemon Bars* - \$5
Brownies - regular or turtle - \$5-\$6.25
Mini Berry Pie Jars - \$7.25

Drinks

Glass Mini Bottled Water (sparkling or flat): \$55/case
Iced Tea or Lemonade: \$3/serving or \$30/gallon
Orange or Grapefruit Juice: \$4/serving or \$40/gallon
Coffee, Decaf, or Hot Tea Carafe – serves up 10-12 - \$37/carafe
Smoothies: \$9.50/smoothie
16 oz Cold Pressed Juice Bottles: \$12/juice
House Beer + Wine Bar (up to 4 hours): \$20/person
Premium Beer + Wine Bar (up to 4 hours): \$35/person
Bar Setup Fee: \$250 (abc license, ice, compostable disposable cups, coolers, ice bucket, scooper, basic garnishes)

Full-Service Staffing + Delivery

Server, Bartender + Kitchen Attendant: \$35/hr
Event Manager + Chef: \$45/hr
Delivery: \$35 (within 20 miles)
Delivery: \$50-\$100 (20-50 miles)
Delivery + Pick Up: \$75-\$200 (using in-house platters, chafers, airpots, etc).

22% Operational Fee will be added to each check.

This covers pre-event and event expenses such as the time for our staff prepping/delivering, high end compostables, delivery car, delivery car gas, etc.

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