



HORS D'OEUVRE SELECTIONS

COLD HORS D'OEUVRE SELECTIONS

Alder Smoked Salmon and Dill Cream Cheese Roulade on Hot House Cucumber
Tomato and Basil Bruschetta with Balsamic Syrup on Parmesan Crostini
Baby Red Potato, American Caviar and Chive Crème Cheese
Smoked Trout Canapé with Dill Cream Cheese, Capers and Cured Lemon
Spicy Ahi Tuna Carpaccio with Jasmine Rice Cake
Jumbo Shrimp with Herb Cream Cheese, Hot House Cucumber and Cured Lemon
Variety of Rolled Sushi and Nigiri with Soy, Ginger and Wasabi
Beef Tenderloin Carpaccio, Dijon Vinaigrette and Herbed Crimini Mushroom
Asparagus Spears with Boursin Cheese wrapped in Prosciutto Ham
Poached Jumbo Shrimp with Cocktail Sauce, Fresh Lemon, and Miniature Tabasco

HOT HORS D'OEUVRE SELECTIONS

Hand Breaded Lobster Ravioli with Spicy Tomato Cream Sauce
Dungeness Crab Quesadillas with Roasted Tomatillo Salsa
Vegetable Spring Rolls with Hot Mustard, Soy with Sweet Chili Sauce
Crispy Chicken Wings with Buffalo or Szechwan BBQ Sauce
Coconut Breaded Jumbo Shrimp with Sweet Chili Dip
Five Spiced Chicken Breast Satay with Thai Peanut Sauce
Swedish Style Meatballs with Wild Mushroom Brandy Cream
Jumbo Sea Scallops Wrapped with Apple wood Smoked Bacon
Dungeness Crab Cakes with Chipotle Lemon Aioli
Mushroom Caps with Seafood Tartar
Miniature Beef Chimichangas with Roasted Tomatillo Salsa
Coconut-Cilantro Grilled Chicken Skewers
Creamy Polenta Rounds with Gorgonzola Cheese and Walnuts

All prices are subject to a 20% Service Charge and 8.75% State Sales Tax



OC Fresh Catering and Event Planning
www.ocfreshcatering.com (949) 335-2430





DECORATIVE HORS D'OEUVRE TRAYS

Minimum Order to Serve 10

International Cheeses with Red Grapes, Seasonal Berries, Fresh Baguettes and Crackers -

Seasonal Tropical Fruit Display with Fruit Yogurt Dip

Garden Fresh Selection of Vegetable Crudités with Garlic Ranch Dip

Kobe Beef Sliders with Blue Cheese and Bacon

Italian Antipasto with Choice Meats, Cheeses, Olives, and Marinated Vegetables

Dungeness Crab and Artichoke Dip with Asiago Cheese, Sliced Baguettes

Turkey, Ham and Roast Beef Display, Assorted Spreads and Cocktail Rolls

CARVING STATIONS

CARVER LABOR CHARGE: \$35.00 Per Carver per Hour

The Carving Station is considered an addition to any assortment of appetizers. Our meat is served in 3 ounce portions and is intended to be served with other appetizers or as an addition to the main entrée

All Stations Include Condiments and Freshly Baked Assorted Rolls

FRESHLY ROASTED TURKEY BREAST

Aioli, Cranberry Chutney and Spicy Mustard on the side

OC FRESH SIGNATURE SLOW SMOKED PRIME RIB

Served with Creamy Horseradish and au jus on the side

NEW YORK STRIP LOIN

Chipotle Aioli, Spicy Mustard and BBQ Sauce on the side

BEEF TENDERLOIN

Aioli, Spicy Mustard and BBQ Sauce on the side

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SPECIALTY STATIONS

\$35.00 per Hour Attendant Charge Optional

PACIFIC RAW BAR

King Crab Legs, Oysters on the Half Shell, Poached Jumbo Shrimp
Served with Cocktail Sauce, Lemon, Horseradish and Miniature Tabasco

SUSHI STATION

Variety of Fresh Seafood Nigiri, Hand Rolls and Sashimi
Accompanied by Shoyu Sauce, Wasabi, Pickled Ginger, and Seaweed Salad

GARDEN SALAD BAR

Mixed Field Greens, Romaine Hearts, Baby Spinach, Served with Assorted Dressings Variety of Meats, Cheeses and Garden Fresh Vegetable Toppings

ITALIAN PASTA STATION

Three Cheese Tortellini with Pesto Cream Sauce, Rotelli with Basil Puttanesca
Sauce Linguini with Creamy Clam Sauce
Served with Garlic Bread and Breadsticks

FAJITA STATION

Fajita Marinated Chicken Breast, Angus Beef Steak, and Shrimp
Variety of Flour and Corn Tortillas
Lettuce, Tomato, Cheddar, Sour Cream, Guacamole, Selection of Salsas

'TATERTINI' BAR

Mashed Idaho Russet Potatoes
Served with Whipped Butter, Sour Cream, Chopped Scallions, Crumbled Bacon,
Cheddar and Parmesan Cheeses, Caramelized Onions or Onion Crisps,
Sautéed Vegetables, Asiago Cream and Brown Gravy

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SPECIALTY DESSERT STATION

\$35.00 per Hour Attendant Charge Optional

DESSERT STATION

Crêpes, Angel Food Cake and Pound Cake
Fresh Fruit and Berries, Berry Compotes
French Vanilla Ice Cream and Cinnamon Whipped Cream
Dark and White Chocolate Fondues
Bananas Foster and Cherries Jubilee

VIENNESE STATION

Variety of Classical French Pastries:
Miniature Éclairs, Cream Puffs, Fruit Tarts, Cheesecake, Petit Fours, Cream Horns
and Chocolate Truffles

SUPER SUNDAE BAR

French Vanilla, Strawberry, and Chocolate Ice Cream
Cinnamon Whipped Cream, Hot Fudge Sauce, Caramel Sauce
Fresh Berry Compotes, Coconut, Candy Toppings, Nuts and Cherries

TROPICAL FRUIT ESCAPE

Variety of Fresh Sliced Seasonal Fruit:
Assorted Berries such as Strawberries, Raspberries and Blackberries Skewered
Fluffy Marshmallows, Graham Crackers all accompanied by a Chocolate Fountain
to Dip in

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