

### Overture

Serves 2

#### **SHRIMP COCKTAIL**

One dozen Classic Tail-on Shrimp served with house made Cocktail Sauce, Fresh Lemons

**\$24.00**

#### **ANTIPASTO SKEWERS**

Fresh Mozzarella, Assorted Seasonal Marinated Vegetables Skewered and Drizzled with Balsamic Gastrique, Fresh Basil and Extra Virgin Olive Oil

**\$17.00**

#### **CALIFORNIA CHEESE BOARD**

Selection of California Fresh Cheeses served with Assorted Crackers and Lavosh, accompanied by a Fig Relish, Dried Fruits and Nuts

**\$19.00**

#### **MARKET FRESH SEASONAL FRUITS AND BERRIES**

Sliced Seasonal Fruits, Fresh Grapes and Berries served with Chantilly Cream

**\$17.00**

#### **COLD GRILLED VEGETABLES**

Seasonal Vegetables grilled to perfection, served with Crostini's and Ranch Dip

**\$15.00**

#### **KETTLE CHIPS**

Served with French Onion Dip

**\$12.00**

#### **HOUSE MADE PITA CHIPS**

Served with Hummus and Cucumber Yogurt Dip

**\$12.00**

### Entrées

To accompany your meal we suggest adding wine, assorted soft drinks or bottled water...

#### **CLASSIC PENNE BOLOGNESE OR VEGETABLE PENNE**

Served with Home Style Garlic Bread, Caesar Salad and California Berries with Sweetened Mascarpone Cheese for dessert

**\$18.00**

#### **SKIRT STEAK SALAD**

Marinated Steak cooked to perfection and served on a bed of Baby Arugula Salad tossed with Toasted Pesto Pine Nuts, Dried Cranberries, Cherry Tomatoes and Coriander Vinaigrette. Served with an Artisan Roll and Butter and Tiramisu for dessert

**\$23.00**

#### **GRILLED SALMON CAESAR**

Lemon, Rosemary and Garlic grilled Salmon on a bed of Crisp Romaine Lettuce topped with shaved Parmigiano and Caesar Dressing. Served with an Artisan Roll and Butter with Double Chocolate Mousse Cake for dessert

**\$22.00**

#### **CHICKEN AJU**

Grilled Chicken served over Curried Couscous and Arugula Salad. Served with an Artisan Roll and Butter with Baklava for dessert

**\$20.00**

All items are subject to a 22% taxable service charge and applicable sales tax.

All meals are served box-style with compostable serviceware.

Premier Long Beach | 300 East Ocean Boulevard | Long Beach CA 90802 | tel: 562.499.7565 | fax: 562.499.7532

### **VEGETARIAN CIABATTA**

Ciabatta Bread filled with Grilled Vegetables, Tomatoes, Cucumber, Fresh Sprouts, Red Onions and Pea Shoots with Sundried Tomato Aioli and a splash of Balsamic Vinaigrette. Served with Herb Orzo Pasta Salad along with Diced Seasonal Fresh Fruits for dessert.

**\$19.00**

### **ASSORTED DELI SANDWICH**

to include Turkey, Seasonal Grilled Vegetables, Ham or Roast beef

Served with appropriate condiments.

Ginger Mint infused Fruit Salad

Assorted Cookies or Brownies

**\$16.00**

### **Beverage**

ASSORTED PEPSI SOFT

DRINKS **\$4.50/each**

BOTTLED WATER –

**\$4.50/each**

MINERAL WATER

**\$4.50/each**

ASSORTED BOTTLED FRUIT JUICES

**\$5.00/each**

### **Grand Finale**

CHOCOLATE COVERED STRAWBERRIES

**\$21.00 per ½ dozen**

BERRY SKEWERS

**\$24.00 per ½ dozen**

ASSORTED BROWNIES

**\$18.00 per ½ dozen**

RICE KRISPY DRIZZLED IN CHOCOLATE

**\$14 per ½ dozen**

FRUIT SKEWERS WITH RASPBERRY SAUCE

**\$13.00 per ½ dozen**

### **Wine List**

Please contact a Catering Sales Representative for information.

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