

## Season Menu

### 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**

#### CRUDITE

A Colorful Assortment of Fresh Vegetables that include Purple Cauliflower, Yellow Bell Pepper, Cucumber, Red Cherry Tomatoes, and Sugar Snap Peas. Served with Ranch and Humus 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**

#### ASIAN CHICKEN SALAD

Grilled Sesame Chicken Breast, Red Cabbage, Crisp Romaine Lettuce, Shredded Carrots, Edamame, Mandarin Oranges, Cashews and Wonton Strips. Served with a Sesame Ginger Dressing, Artisan Roll and Butter with 2 Almond Cookies for dessert

**\$22.00**

#### HERB CRUSTED CHICKEN BREAST

Grilled Herb and Garlic Crusted Chicken served with an Orzo Salad with Spinach, Feta Cheese, Red Peppers, Parsley and Lime Zest. Comes with Roll and Butter and a Smore Bar for dessert

**\$20.00**

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

Please order within 7 days of the event or a 15% late fee will apply.

All meals are served box-style with compostable service ware.

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



**PREMIER**

Let's talk about hospitality  
Locally sourced. Chef inspired.

### **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**

BITE SIZE MINI CARAMEL APPLE CHEESECAKE BITES  
**\$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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