

CATERING MENU

BREAKFAST

MINIMUM OF 15 ON ALL ITEMS

Breakfast Burritos 14.75

Three eggs, potatoes, cheddar and choice of ham, sausage, bacon, chorizo, pastrami, birria & vegetarian.

Country Scramblers 16.75

Scrambled eggs, bacon, sausage, biscuits, home potatoes and country gravy.



Continental Breakfast 13.75

Fresh coffee, orange juice, fresh fruit and assortment of breakfast pastries.

Breakfast Bagels 10.75

Plain and everything bagels with cheddar and your choice of bacon, ham, sausage, chorizo and avocado w/tomatoes.

Steak & Eggs 21.25

Hearty breakfast meal of 8 oz choice grade New York Steak, or similar cut, cooked medium with creamy scrambled eggs, cheese and home potatoes.



Breakfast Combo Tacos 4.25

Crispy tortilla, scrambled eggs, caramelized onions, cheese and your choice of:

- Bacon
- Sausage
- Chorizo
- Beef Birria

New Yorker Bagels 16.75

Plain and every bagels, cream cheese, smoked salmon, cucumbers, onions, capers and tomatoes.

Protein Breakfast Bowls 13.75

Three creamy scrambled eggs, choice of ham, bacon or sausage, broccoli and caramelized onions

More Items Available

- Frittatas
- Pancakes
- Grilled Cheese Sandwiches
- Fruit Parfaits
- Donuts
- Breakfast Pastries
- Cereals

DRINKS

Coffee Box (6-8 cups)	38.50
Gallon of Milk	12.25
Gallon of Juice	15.50
Bottled Water ea	3.75
Can Soda ea	3.75
Individual OJ Bottle	4.75

Accomodations

We can customize your order with any food restrictions, sizes, budgets, delivery times and distances. Just give us a call and we will make it happen!

Side Trays

Scrambled Eggs	\$ 65
Fruit Small Tray	55
Bacon (50 pieces)	85
Sausage (25 pieces)	65
Home Potatoes	55
English Muffins (25 pieces)	48
Cream Cheese (8oz)	12



APPETIZERS & SIDES

Caprese Skewers 3.75 ea

Cherry tomatoes, mozzarella balls, fresh basil. (min 20)

Homemade Meatballs 2.25 ea

q100% beef meatballs in marinara sauce. Also ready to make your own slider, (min 20)

Chicken Wings Tray 75.25

Baked large wings specially marinated with Cajun seasoning cooked to perfection with ranch and buffalo sauces on the side. (35 to 40 pieces)

Korean BBQ Ribs Tray 174.95

Sweet and tangy pork ribs cooked in special Korean sauce with a hint of heat (30 to 40 pieces)

Shrimp/Sausage Skewers 7.75

Colossal tiger shrimp and Italian sausage grilled & smothered with a special sauce. (min 20)

Guacamole Tray 65.50

Homemade and family recipe served with fresh tortilla chips.

Chips and Salsa Tray 55.50

Homemade salsa and crispy tortilla chips. (15 to 20 ppl)

Lobster Tails 125.75

Pacific lobster tails cut in half baked in a butter/garlic wine sauce topped with parmesan cheese. (8-10 pieces)

Seared Ahi Tuna Tray 175.75

Sesame seed crusted, sashimi grade Ahi Tuna sliced served with teriyaki & sambal aioli sauces. (15 to 20 ppl)



Humus & Pita 65.50

Homemade jalapeno/rosemary humus served with greek pita.

Chicken Taquitos 2.95 ea

Crispy chicken taquitos served w/sour cream and tomatillo sauce for dipping (min 30)

Beef Raviolis 3.75 ea

Jumbo size beef raviolis served on a bed of ribeye ragu sauce and parmesan on the side (min 25)

Fish Ceviche Tray 95.50

Diced Mahi Mahi fish, tomatoes, onions, cilantro in lime juice served with tostadas, diced avocado and hot sauce on the side to make your own tosads, (10 to 15 ppl)

Taco Bar 3.75 ea

Your choice of chicken, beef birria, al pastor and carne asada with toppings of lettuce, cheese, onions, sour cream cilantro and tomatoes with salsa on the side to make your own tacos. (20 min)

Vegetable Party Tray 62.75

Assorted blanched and raw seasonal fresh vegetables served with a remoulade and ranch dipping sauces.

Kalbi 92.75

Thin sliced short ribs marinated with a Korean sweet and spicy sauce and grilled to perfection (10 to 15 ppl)

Deep Fried Cauliflower 69.75

Thin sliced short ribs marinated with a Korean sweet and spicy sauce and grilled to perfection (20 to 25 ppl)

Orange Chicken Bites 78.75

Generous size chicken breast fried and sauteed with a sweet and tangy flavorful sauce.(20 to 25 ppl)

SIDES TRAYS

Standard half trays feed 15 to 20 people approximately

Mac & Cheese	48.75
Macaroni Salad	38.75
Mashed potatoes	45.50
Scalloped potatoes	59.75
Steamed rice	45.75
Cheesy pasta	55.55
Cilantro Rice	55.95
Grilled Veggies	59.75
Potato salad	55.50
Pasta Primavera	45.50
Broccoli/Zucchini salad	45.50
Pesto Pasta Salad	55.25
Creamy polenta	65.50
Pinto re-fried beans	65.50
Tomato/cucumber salad	65.50
Moros	55.75
Black Beans w/sofrito	57.75
Albacore Tuna Salad	77.50

DRINKS

Bottled water	3.75
Can of Soda	3.75
Arizona Iced Tea	3.50
Perrier	3.75

BEER & WINE

We have available a large selection of domestic, imported, crafted beers and wines for all of your catering needs. Ask us for suggestions and wine pairings.



SANDWICHES & SALADS

Signature Sandwiches On French rolls and wheat bread



King Club

Roast beef, turkey, ham, tomatoes, lettuce, pepperoncinis, avocado, provolone, mayo, mustard, oil and vinegar.

PCH

Chicken breast, pesto mayo, roasted red peppers, provolone and lettuce.

90277

Roast beef, ham, salami, red onions, avocado, pepperoncinis and provolone.

Fitch's Special

Chicken breast, honey mustard, swiss, bacon, tomatoes, lettuce and chipotle sauce dressing.

Leonardo's Special

Genoa & cotto salami, mortadella, ham, capicola, lettuce, tomato, pepperoncinis, provolone, mayo, mustard and oil & vinegar.

SMALL TRAY (10 halves) \$79.50
LARGE TRAY (18 halves) \$155.50

Gourmet Sandwiches

Assorted breads, meats and cheeses on mini 3 inch bakery rolls.

Meats: Turkey, Roast Beef, Ham, Salami, Tuna, Torpedo, Chicken Chipotle and Vegetarian.

Cheeses: Provolone, Cheddar, Swiss, American and Pepper Jack.

Breads: Sesame seed, Poppy seed, Wheat, Potato, Onion and French Roll.

SMALL TRAY (24 pieces) \$68.75
LARGE TRAY (32 pieces) \$88.75

Fitch's Sandwich Party Tray 10" French rolls cut in 3s

Assortment or your choices of Turkey, Roast Beef, Ham, Salami, Torpedo, Tuna, BLT, Chicken Chipotle, Salami & Turkey, Ham & Turkey and Vegetarian.

SMALL TRAY (15 pieces) \$85.75
LARGE TRAY (24 pieces) \$126.75

HOT SANDWICHES AVAILABLE

Meat ball 16
Pastrami 18
French Dip 18
Philly Cheese Steak
Tuna Melt
Italian Sausage

Lunch Boxes 19.75 ea

It contains your choice of wrap, Signature or Fitch's Party tray sandwiches on a toasted 6" French roll or sliced wheat bread and includes cookie, bag of chips, condiments, napkin and cutlery. (min 10)



Malibu Wrap Platter

Mixed greens, carrots, cabbage, olives, corn, cucumber, sprouts, avocado, provolone and your choice of turkey, ham, roast beef and chicken.

Small Platter (14 halves) \$89.50
Large Platter (20 halves) \$129.50



SALADS

Cal-Med

Mixed greens, feta, dried cranberries, candied walnuts & green apples with homemade balsamic vinaigrette.

Individual \$16.75
Large Tray \$65.75 (10-15 pp)

Redondo Beach

Mixed greens, tomatoes, artichokes, feta and avocado with homemade balsamic vinaigrette on the side.

Individual \$16.75
Large Tray \$65.75 (10-15 pp)



Chicken Caesar

Romaine lettuce, parmesan, croutons and Caesar dressing on the side.

Individual \$19.95 **Large Tray \$85.95**

HOUSE

Mixed greens, romaine, feta, red cabbage, red onions, alfalfa sprouts, cucumbers, tomatoes and blue cheese dressing on the side. **Individual \$16.75**
Large Tray \$66.95 (10-15 pp).

Santa Fe Chicken

Romaine, parmesan, corn, black olives, tomatoes, chicken breast, tortilla strips and chipotle dressing.

Individual \$19.95
Large Tray \$85.95 (10-15 pp)

Chinese Chicken

Romaine, carrots, cabbage, mandarins, chicken breast, wontons and sesame dressing on the side.

Individual \$19.95 **Large Tray \$85.95**

Anti Pasto

Romaine, pepperoncinis, tomatoes, turkey, ham, salami, onions and provolone with homemade oil & vinegar dressing on the side.

Individual \$19.95
Large Tray \$85.95 (10-15 pp)

MAIN ENTREES

CHICKEN

Chicken Dijon

Sliced blackened chicken breast smothered with a creamy Dijon sauce. Recommended with rice.
Small Tray \$78.75 (8 -11 ppl)

Tex-Mex Chicken

Baked chicken breast strips marinated with lemon/pepper seasoning and cilantro. Large Tray \$75.50 (8-10 ppl)

Chicken Pomodoro

Baked chicken breast smothered with a creamy Marsala & sundried tomato sauce.
Small Tray \$78.75 (8-11 ppl)

Southwestern Chicken Pasta

Aldente pasta, diced chicken breast, mushrooms, corn, spinach, tomatoes and smoky Alfredo sauce.
Small Tray \$73.25 (8-11 ppl)

Chicken Parmesan

Parmesan breaded chicken breast covered with marinara and topped with gratin provolone cheese.
Large Tray \$79.55 (6-9 ppl)

Chicken Fajitas

Zesty chicken breast with pepper and onions served with beans, rice, tortillas and salsa on the side.
\$19.75 per person (min 10)

Chicken Caprese

Generous size chicken breast baked with pesto, mozzarella and pesto.
Small Tray \$69.55 (8-11 ppl)

Lebanese Chicken

Large diced grilled juicy chicken breast specially marinated with aromatic Middle Eastern spices.
Small Tray \$85.95 (8-11 ppl)



Chef's Chicken

Chef's personal recipe of stuffed chicken breast with veggies and cheese wrapped in bacon, pan fried then baked to perfection and smothered with a lemon/caper cream sauce.
Small Tray \$165.75 (10-12 ppl)

Chicken Burritos & More

All burritos include rice and beans with chips and salsa on the side.
Chicken \$17.75
Beef Birria \$19.75
Chile Relleno \$18.75 (min 10).

Italian Dressing Chicken

Boneless chicken thighs marinated in citrus Italian dressing and baked. Simple but flavorful.
Small Tray \$82.50 (8-11 ppl)

Chicken Alfredo

Baked specially seasoned chicken breast on top of al dente pasta du jour, smothered with homemade creamy Alfredo served with garlic bread.
Small Tray \$88.75 (8-11 ppl)

Chicken Curry

Tender chicken breast slices mixed with green bell peppers, onions, carrots and peas married with a Chinese style, non spicy curry sauce.
Small Tray \$78.95 (8-11 ppl)

Chicken Marsala

Pan fried chicken breast fillets and simmered in a semi sweet Marsala wine sauce with mushrooms and onions.
Small Tray \$95.95 (8-11 ppl)

BEEF

All American Pot Roast

Angus chuck roll slowly roasted accompanied with carrots, potatoes, celery, corn on the cob and rice.
.Small Tray \$98.95 (8-11 ppl)

Meat Lasagna

Aldente pasta layered with marinara sauce, ricotta, parmesan and mozzarella cheese served with toasted garlic bread.
Small Tray \$57.95 (6-8 ppl)
Large Tray \$105.75 (12-16 ppl)

Tri Tip

Peppercorn rubbed overnight then seared Angus tri tip, sliced and smothered with a mushroom demi-glace.
Small Tray \$88.95 (8-11 pp)

Steak Ranchero

Slowly cooked chuck roll with peppers, onion, tomatoes and spices. Recommended to be served with rice and beans.
Small Tray \$93.95 (8-11 ppl)

Tallarín Saltado de Carne

A wonderful Peruvian dish made with sauteed spaghetti, flank steak, red onions, tomatoes and green onions with a mild chili sauce.
Small Tray 93.75 (8-11 ppl)



Beef Birria Plate

Juicy birria style shredded beef cooked in a red savory chili sauce served with rice, beans and tortillas.
\$21.95 per person. (min 10)



SEAFOOD, PORK AND LAMB

Garlic & Dill Salmon

Baked Atlantic salmon fillet seasoned with garlic and dill served with a lemon/caper sauce.

Small Tray \$75.75 (5 -7 ppl)

Salmon Teriyaki

Pan fried Atlantic salmon fillet drizzled w/ homemade teriyaki sauce.

Small Tray. \$85.50 (5-7 ppl)

Seafood Boil

New Orleans style with shrimp, crab legs, crawfish, lobster, clams, Andouille sausage, corn, potatoes and sauce.

MARKET PRICE. (15-20 ppl)

Shrimp Alfredo

Large Tiger shrimp on top of al dente pasta du jour, smothered with homemade creamy Alfredo served with garlic bread.

Small Tray \$121.75 (8-11 ppl)

Thai Mahi Mahi

Delicious baked Mahi Mahi then simmered in a wonderful light Thai mushroom and lemongrass sauce. Just to die for!

Small Tray \$121.25 (8-11 pp)

Tallarín Saltado de Mariscos

Sauteed shrimp, scallops, clams w/ a creamy AJI sauce, tomatoes and onions. A Peruvian classic!

Small Tray \$151.55 (12-17 ppl)



Lamb Chops

Grilled New Zealand rack of lamb cut into lollipops marinated with Dijon mustard, olive oil and fresh herbs. Strongly recommended to be served with hummus and rice.

Small Tray \$94.75 (4-6 ppl)

Moroccan Lamb Stew

Boneless leg of lamb slowly baked with tomatoes, onions, carrots and aromatic spices.

Small Tray. 98.50 (8-11 ppl)

Lebanese Trio Combo

Lamb Chops, Chicken and Gyro Meat served on a bed of Basmati rice served with Hummus, pita bread, salad and garlic sauce.

Large Tray \$195.75 (12-15 ppl)

Braised Lamb Shanks

Juicy and flavorful shanks with reduced red wine sauce served with couscous or Basmati rice.

Tray \$173.25 (8-11 ppl)

Pulled Pork Carnitas

Juicy and flavorful shredded pulled pork butt. Excellent to make your own tacos or sliders.

Small Tray \$83.25 (8-11 ppl)

Costillitas En Chile Verde

Small cut pork spare ribs slowly cooked in a tomatillo/cilantro sauce. Strongly recommended served with re-fried bean and Spanish rice.

Small Tray \$78.95 (8-11 ppl)

Lechon Cubano

Pork butt slowly cooked in a special Cuban marinade until it falls apart from the bone, then shredded with juices from the marinade. Strongly recommended served with moros.

Small Tray \$120.75 (10-12 ppl)

Asian Pulled Pork

Sweet, tangy pulled pork with hint of Korean chili sauce and onions. Perfect to make your own slider or over rice with steamed veggies.

Small Tray \$98.95 (8-11 ppl)

Thoughts From The Chef

This menu was very well created and inspired by the various experiences and recipes from the different countries and restaurants I have visited in my short culinary career. My intention is not to only duplicate but to try to improve each dish with a personal twist. As a professional and passionate chef is my joy to share and transport the same experiences to your palate hoping that you would live the same experience I did.

Gerardo Fitch

INDIVIDUAL HOT BOXED LINCHES

CHICKEN, SEAFOOD AND PORK

Ten count minimum per each entree. It includes cutlery, caned soda or bottled water.

Tex Mex Limon Chicken

Cilantro rice and corn/bean salad.
\$19.25

Chicken Pomodoro

Steam rice and green salad.
\$19.75

Lebanese Chicken

Basmati rice, humus, pita
cucumber salad.
\$23.75

Chicken Fajitas

Rice, beans, tortillas and salsa.
\$21.50

Southwestern

Chicken Pasta

Garlic bread and Caesar salad.
\$22.75

Chicken Parmesano

Cheesy pasta and Greek salad.
\$21.75

Caprese Chicken

Cheesy pasta and Greek salad.
\$21.25

Tallarin Saltado De Pollo

Aji verde and boiled egg.
\$22.95

Chicken Curry

Steamed rice and fried wonton.
\$21.75

Kansas BBQ Chicken

Rosemary potatoes and salad.
\$19.75

Chicken Dijon

Steam rice and Cal-Med salad.
\$21.75

Chicken Burritos

With rice and cheese.
Salsa and chips.
\$17.75

Chicken Alfredo Pasta

With garlic bread and
Caesar salad.
\$24.75

Steak Encebollado

Chorizo potatoes and Santa Fe Salad.
\$23.75

Steak Ranchero

Rice, beans, salsa and tortillas.
\$23.75

All American Pot Roast

Steamed rice and salad .
\$23.75

Ribeye Gaucho Steak

Chimichurri, potatoes & asparagus.
\$25.95

Tallarin Saltado De Carne

Mashed potatoes and
steamed veggies.
\$25.95

Beef Birria Burritos

Rice, beans, salsa & chips.
\$19.75

Meat Lasagna

Garlic bread and Caesar salad.
\$21.95

Steak Skewers

Rice, humus, pita Greek salad.
\$24.75

Tri Tip

Mashed potatoes & steamed veggies.
\$24.75

Pork Chile Verde

Wet Burrito

Rice, beans, salsa & chips.
\$22.75

Korean BBQ Ribs

Fried rice and coleslaw.
\$25.95

Garlic & Dill Salmon

Basmati rice and steamed veggies.
\$26.95

Thai Mahi Mahi

Fried rice and sesame broccoli.
\$26.75

Low Carb Salmon Alfredo

Grilled veggies.
\$25.95

