



Orange County's full-service event planning
and catering company!

Breakfast	Luncheons
Dinner Social	Memorials
Weddings	Anniversaries
Fundraisers	Casino nights
Birthdays	Picnics
Barbecues	Luaus

And more.....

Eco-friendly service ware available – GO GREEN and help the environment!

www.aboveallcatering.com

Phone: 714.220.1289

Need to find a special banquet facility in Orange County?
Visit: www.orangecountyvenues.com



◆ Breakfast Menu ◆

Self Service Buffet / 6:00 am – 10:00 am Monday-Friday (min. of 15 persons)

Note: Before 6:00 a.m., weekends, and holidays – additional labor and/or guest minimums may apply.

All breakfasts served with seasonal fresh fruit and individual 4 oz. fruit juices (upgrade to Individual 10 oz. bottled juices \$1.25 per person)

Eco-friendly service ware available at an additional cost – call for quote.

- ◆ **Deluxe Continental Breakfast:** Assorted mini danishes, scones, muffins, bagels, banana nut bread, cinnamon rolls, croissants and preserves. \$5.95 per person
- ◆ **Breakfast Burritos:** Stuffed tortilla with breakfast potatoes, bacon or sausage, eggs and cheese. Served with fresh salsa..... \$ 6.95 per person
- ◆ **Breakfast Croissants:** Stuffed croissants bacon or sausage, eggs and cheese..... \$ 6.95 per person
- ◆ **Baked French Toast:** A sweet treat of our Texas Toast bread baked in a vanilla custard. Served with maple syrup & bacon \$ 6.95 per person
- ◆ **Omelets Made to Order** (requires on-site chef) Ham, bacon, mushrooms, peppers, onions, tomatoes, salsa, \$ 10.00 per person
grated cheese & breakfast potatoes. Served with assorted danishes.

BUILD A BETTER BREAKFAST

\$8.95 per person

Step 1 – Breakfast Breads (choose one):

- | | | | |
|---------------------|--------------------|--------------------|---------------|
| ◆ Assorted Danishes | ◆ Mini Bagels | ◆ Mexican Pastries | ◆ Scones |
| ◆ Mini Muffins | ◆ Banana Nut Bread | ◆ Cinnamon Rolls | ◆ Coffee Cake |
- * Substitute Pancakes, French Toast, or Waffles additional \$.95

Step 2 – Egg Selections (choose one):

- | | |
|--|---|
| ◆ Muffin Sized Quiche (Bacon or Vegetable) | ◆ Eggs with Chorizo and cheese |
| ◆ Omelet Scramble - peppers, mushrooms, onions, cheese | ◆ Santa Fe Scramble – mild chili's & jalapeno jack cheese |
| ◆ Scrambled Eggs with cheese | ◆ Italian Frittata – ham, peppers, and provolone cheese |
| ◆ Scrambled Eggs | ◆ Strata – vegetable & cheese or bacon & cheese |
- * Substitute Egg Beaters for an additional \$.95 per person

Step 3 – starches (choose one)

- | | |
|--------------------|----------------------------|
| ◆ Hash Browns | ◆ Spanish Skillet Potatoes |
| ◆ Potatoes O'Brien | ◆ Biscuits and Gravy |

Step 4 – Meats (choose one):

- | | |
|-------------------|-----------------|
| ◆ Bacon | ◆ Sausage Links |
| ◆ Sausage Patties | ◆ Grilled Ham |
- * Substitute Turkey bacon or turkey sausage for an additional \$.75 per person

Add \$1.25 per person for each additional selection from any of the 4 steps.

** Tofu items available – call for suggestions and price!*

Ala Carte Items: when added to a breakfast selection

- ◆ Old Fashioned Oatmeal \$2.25
- ◆ Individual Yogurts \$1.95

Breakfast Beverages - \$1.25 Per Person

Coffee	Hot Chocolate
Decaffeinated Coffee	Bottled Waters 16 oz.
Hot Tea	Assorted Snapples - \$1.95 per person
Individual Milk	

Prices subject to change without notice due to market conditions or availability.

◆ Luncheon Menu ◆

Self Service Buffet / 10:00 am – 3:00 pm Monday-Friday (minimum of 15 persons)
After 3:00 p.m., weekends, and holidays – additional labor and/or guest minimums may apply
Eco-friendly service ware available at an additional cost – call for quote.

◆ Deli Selections ◆

Sandwich Buffet, Cold Cut Buffet, and Specialty Sandwiches include:

Your choice of two salads: Tossed Green, Spinach, Caesar, Thai Peanut Slaw, Pasta, Potato, or Oriental (upgrades available – see page 7)

Your choice of dessert: Assorted cookies, dessert of the day, or a fresh fruit platter

Sandwich Buffet

\$9.75 per person

Served on our homemade *Signature* ciabatta rolls, your choice of three: roasted turkey, ham, roast beef, tuna salad or vegetarian, all include cheese. Buffet is served with sliced tomatoes, onions, pickles, mustard, and mayonnaise.

Substitute with croissants: add \$1.00 per person.

Cold Cut Buffet

\$10.75 per person

Sliced roast beef, roasted turkey, ham, american and swiss cheese, plattered beautifully. Served with our homemade *Signature* ciabatta rolls, lettuce, sliced tomatoes, onions, pickles, mustard, and mayonnaise.

Italian salami's and provolone cheese available for an additional \$1.95 per person

Mini Sandwich Buffet

Served on our soft homemade palm size *signature* rolls. 2 pp

\$9.75 per person (two selections)

Roasted turkey, ham, roast beef, chicken salad, tuna salad or vegetarian, fresh mozzarella and tomato, all include cheese.

Buffet is served with sliced tomatoes, pickles, mustard, and mayonnaise.

Cold Specialty Sandwiches

Served on our homemade *Signature Ciabatta* rolls

\$10.75 per person (two selections)

Santa Fe Turkey – Roasted turkey, crisp greens, tomato, roasted peppers, and jack cheese.

Grilled Chicken with Sage Pesto and Apples – served with baby greens.

Italian Style – Sliced Italian meats, provolone cheese with lettuce, tomatoes and roasted garlic dressing.

Club Sandwich – layered with turkey, bacon, lettuce, tomato, and mayonnaise.

Cobb Sandwich – Sliced ham, turkey, tomato, lettuce, bacon strips, with a blue cheese spread

The Builder – Ham and turkey piled on with tomato, lettuce, jalapeno jack cheese, and mayonnaise.

California Chicken – grilled breast with jack cheese, baby greens, roasted tomatoes and a garlic artichoke spread.

Mozzarella ala Caprice Sandwich – fresh mozzarella, sliced tomatoes and a fresh basil spread.

Steak Sandwich – carved steak with caramelized onions, baby greens, and a horseradish aioli.

Veggie Sandwich – grilled portabella mushroom, eggplant, alfalfa sprouts, tomato & onion with sundried tomato spread.

Hot Specialty Sandwiches

Served on our homemade *Signature French* rolls.

\$10.75 per person (one selections)

Pulled Pork – Tender pork smothered with honey BBQ sauce with cheddar cheese.

Hot Turkey – Thin sliced turkey simmered in sage gravy served with a side of cranberry sauce.

French Dip – Thin sliced beef simmered in au jus with sliced swiss cheese.

BBQ Beef – Sliced roast beef cooked in a zesty BBQ sauce.

Meatloaf Sandwich – our version of a meatball sandwich with marinara, but much easier and very delicious.

Deli Ala Carte Items

Homemade Potato Chips..... \$1.25

Assorted Bagged Chips..... \$1.00

Kettle Chips \$1.50

Prices subject to change without notice due to market conditions or availability.

◆ Deli Selections ◆

Specialty wrap luncheons include:

Your choice of **two** salads: Tossed Green, Spinach, Caesar, Thai Peanut Slaw, Pasta, Potato, or Oriental (upgrades available – see page 7)

Your choice of **dessert**: Assorted cookies, dessert of the day, or a fresh fruit platter

Specialty Wraps

\$10.75 per person (two selections)

Individually wrapped in flavored tortillas.

Italian Wrap – Sliced Italian meats, provolone cheese with lettuce, tomatoes and roasted garlic dressing.

Cobb Wrap – Sliced ham, turkey, tomato, lettuce, bacon, blue cheese spread

Tuscan Chicken Wrap – with mixed baby greens, tomato, mozzarella and pesto spread.

Ham and Gouda Wrap – with baby greens and caramelized onion spread.

Turkey and Avocado Wrap– Sliced turkey, baby greens and an avocado spread

Argentinean Wrap – Sliced beef with baby greens and a chimichurri sauce

Chinese Chicken Wrap – sliced chicken, napa cabbage, shredded carrots with a sesame ginger aioli

Salad Bars

\$9.95 per person

Served with fresh baked rolls and butter.

Choice of cookies, dessert of the day, or fresh fruit.

House Salad - mixed greens, diced grilled chicken, eggs, tomatoes, cucumbers, olives, cheese, croutons, Ranch and Italian dressings.

Italian Chop – mixed greens, diced salami, mozzarella, tomatoes, olives, artichokes & garbanzo beans with Ranch and Italian dressings

Cobb – mixed greens, diced turkey, ham, tomatoes, bacon, & bleu cheese with Bleu Cheese & Ranch dressings

Mediterranean Chicken – mixed greens, grilled chicken, slivered red onions, olives, roasted peppers, feta cheese with a Balsamic Vinaigrette and Ranch dressings

Chinese Chicken – sliced chicken, slivered snow peas, water chestnuts, julienned carrots, bean sprouts, mandarin oranges with a Sesame Ginger dressing

Chicken Fajita Tostada – crisp corn tortillas, grilled chicken, shredded lettuce, julienned peppers, onions, cilantro, shredded cheese, salsa, and tortilla strips with a cilantro parmesan.

◆ Boxed Luncheons ◆

Eco-friendly boxes available at an additional cost – call for quote.

Cold Sandwich Box Lunches

\$9.50 per person (two selections)

Large kaiser roll, with your choice of:

turkey, ham, roast beef, tuna salad, or vegetarian.

Choice of potato salad or pasta salad. Seasonal whole fruit, bag of chips, condiments, and packaged dessert.

Specialty Wraps or Specialty Sandwich Box Lunches

\$9.95 per person (two selections)

Select from any Specialty Wraps or Cold Specialty Sandwiches with:

Choice of potato salad or pasta salad. Seasonal whole fruit, bag of chips, condiments, and packaged dessert.

Box Salad Lunches

\$9.25 per person (two selections)

Served with a fresh baked roll & butter, and cookies.

Chef Salad – Fresh garden greens topped with julienne turkey, ham, cheese, eggs, and tomatoes. Served with ranch or Italian dressing.

Grilled Chicken Caesar Salad – Crisp romaine served with grilled chicken breast, grated parmesan cheese and a classic Caesar dressing.

Chinese Chicken Salad – A mix of fresh greens & napa cabbage, tossed with bamboo shoots, water chestnuts, mandarin oranges, roasted almonds and grilled julienne chicken. Served with a sesame ginger dressing.

Antipasti Salad – Fresh garden greens topped with Italian meats, salami, mozzarella cheese, olives, pepperoncini's, chopped artichokes, and Italian dressing.

Beverages

\$1.25 each selection

Hot: Regular Coffee, Decaffeinated Coffee, and Hot Tea with assorted creamers. Gourmet Coffee service also available.

Cold: Assorted canned sodas, bottled water, iced tea, and lemonade.

Prices subject to change without notice due to market conditions or availability.

♦ Hot Lunch Menu ♦

Self-Service Buffet / 10:00 a.m. - 3:00 p.m. Monday-Friday / Minimum 15 guests.

After 3pm, weekends & holidays – additional labor and/or guest minimums may apply

Eco-friendly service ware available at an additional cost – call for quote.

Buffet Includes:

Entrée, one salad, vegetable medley, one side dish, rolls or garlic breadsticks, butter, assorted cookies, daily dessert or fresh fruit platter.

Additional Entrée add \$3.00 per person.

♦ Salads ♦

Tossed Green Salad, Caesar Salad, Oriental Salad, Spinach Salad, Thai Peanut Slaw, Potato Salad, or Pasta Salad.

Additional salad selection for \$1.50 per person. Upgrade your salad – see page 7

♦ Side Dishes ♦

Herb Rice
Steamed Jasmine Rice
Fried Rice
Spanish Rice
Refried Beans

Scalloped Potatoes
Mashed Potatoes
Garlic Mashed
Red Roasted
AuGratin Potatoes

Penne Marinara
Penne Pomodoro
Penne Pesto
Egg Noodles
Rigatoni Alfredo

Additional side dish selection for \$1.50 per person

♦ Chicken Entrees ♦

All chicken dishes served with boneless, skinless chicken breast

- | | | | |
|---|---------|--|---------|
| ♦ BBQ Chicken – smothered with hickory BBQ sauce..... | \$10.75 | ♦ Smoked Chicken – grilled with a roasted corn relish | \$11.50 |
| ♦ Cajun Chicken – dredged in spicy cajun seasonings and baked. | \$10.75 | ♦ Cilantro Chicken – grilled & topped with a cilantro au jus..... | \$10.75 |
| ♦ Chicken Dijon – grilled & covered with a dijon demi-glace. | \$10.75 | ♦ Teriyaki Chicken – marinated and grilled with a teriyaki glaze.. | \$10.75 |
| ♦ Chicken Gilroy – with mushrooms and tomatoes in a creamy
garlic sauce..... | \$10.75 | ♦ Grilled Chicken Picatta – with a white wine lemon caper sauce | \$10.75 |
| ♦ Lemon Chicken – with a tangy lemon herb sauce. | \$10.75 | ♦ Grilled Pesto Chicken – grilled and drizzled with pesto sauce..... | \$10.75 |
| ♦ Char-Broiled Chicken – topped with sautéed mushrooms and
onions. | \$10.75 | ♦ Grilled Chicken Scaloppini - with capers, mushrooms, artichokes,
and prosciutto in a lemon butter sauce..... | \$12.50 |
| ♦ Pepperjack Chicken – baked & smothered with a pepper jack
cheese sauce | \$10.75 | ♦ Chicken Parmigiana – breaded topped with marinara sauce and
mozzarella cheese | \$11.50 |
| ♦ Chipotle Chicken – grilled & finished with roasted tomato and
chipotle sauce (spicy) | \$10.75 | ♦ Stir Fry Chicken – strips of chicken, stir-fried noodles, bamboo
shoots, peppers, and onions in a ginger soy sauce. | \$10.75 |
| ♦ California Chicken – grilled with sun dried tomatoes and
artichoke hearts in a lemon herb sauce..... | \$11.50 | ♦ Sweet-n-Sour Chicken – Tempura style with fresh bell peppers
and onions, in a sweet and sour sauce | \$11.50 |
| ♦ Tequila Lime Chicken – grilled chicken breast with julienne
peppers and chili's..... | \$11.50 | ♦ Chicken Fajitas – South of the border style grilled with sautéed
onions and peppers, served with flour tortillas, cheese, homemade
chips, salsa, and sour cream. | \$11.50 |
| ♦ Orange Chicken – “California style” tempura battered, fried and
finished with an zesty orange rosemary sauce..... | \$11.50 | ♦ Chicken Marsala – Grilled breast of chicken in a marsala wine sauce
with mushrooms, onions and thyme | \$10.75 |

Beverages

\$1.25 each selection

Hot: Regular Coffee, Decaffeinated Coffee, and Hot Tea with assorted creamers. Gourmet Coffee service also available.

Cold: Assorted canned sodas, bottled water, iced tea, and lemonade.

Prices subject to change without notice due to market conditions or availability.

◆ Beef Entrees ◆

Additional Entrée add \$3.00 per person

- ◆ **Beef Burgundy** – Beef tips simmered in a rich burgundy mushroom sauce..... \$11.50
- ◆ **Beef Teriyaki** –grilled with a teriyaki glaze..... \$12.95
- ◆ **Beef with Broccoli** – Thin strips of sirloin, stir-fried with broccoli in an Asian stir fry sauce..... \$11.50
- ◆ **Steak Fajitas** –grilled sirloin with sautéed onions and peppers, served with flour tortillas, cheese homemade chips, salsa, and sour cream..... \$11.50
- ◆ **Meatloaf** – Traditional style meatloaf with brown gravy.....\$10.95
- ◆ **Tri-Tip Chimichurri**– with an herb chimichurri sauce..... \$12.95
- ◆ **Beef Stroganoff** – Choice sirloin strips simmered in a mushroom sour cream sauce..... \$11.50
- ◆ **Pot Roast** – Old-fashioned style slowly simmered with carrots, onions, celery and seasonings..... \$10.95
- ◆ **Roasted Tri-Tip** – Choice beef thinly sliced and served with your choice of sauce: Sautéed mushrooms and onions, roasted garlic demi-glace, barbecue, or teriyaki..... \$12.95
- ◆ **Beef “Espagnole”** – Roasted tri-tip with peppers and a tomato demi glace..... \$12.95

◆ Pork Entrees ◆

Additional Entrée add \$3.00 per person

- ◆ **Sweet-n-Sour Pork** – tempura style with fresh bell peppers and onions, in a sweet and sour sauce \$11.50
- ◆ **Carnitas** – tender pork flame broiled with an orange-achiote glaze until tender and delicious, served with flour tortillas, homemade chips, salsa, cilantro, and onions..... \$11.50
- ◆ **Hawaiian Kahlua Pork** – roasted with our special island marinade then pulled to perfect tenderness. \$11.50
- ◆ **Maple Glazed Pork** – sage brown sugar and maple basted pork loin roasted and topped with apple cider glaze..... \$11.50
- ◆ **Mango Pork** – sliced pork loin roasted and topped with a mango relish \$11.50
- ◆ **Roasted Pork Loin** – Oven roasted with a choice of the following sauce: Burgundy cider sauce, peppercorn, demi-glace, sweet-n-sour, or a rosemary sauce..... \$11.50

◆ Specialty Entrees ◆

- ◆ **Enchilada Casserole** – Seasoned chicken layered with corn tortillas, enchilada sauce, jack and cheddar cheese, served with homemade chips and salsa, and sour cream. \$10.75
- ◆ **Taco Bar** – (2 per person) Seasoned ground beef and grilled chicken served with corn tostadas or flour tortillas, homemade chips, cheese, salsa, and sour cream. Served with tossed green salad..... \$11.50
* Add guacamole - \$2.50 per person
- ◆ **Baked Ziti** – Penne pasta casserole layered with cheeses and a marinara sauce..... \$10.75
- ◆ **Meat Lasagna** – layered with three cheeses in a bolognese sauce..... \$10.75
- ◆ **Vegetable Lasagna** – layered with cheeses, julienne vegetables in a creamy garlic sauce. \$10.75
- ◆ **Italian Sausage** – Mild Italian sausage sliced and stewed in marinara sauce with peppers and onions..... \$10.75
- ◆ **Chicken Pot Pie** – a pastry wrapped deep dish casserole with fresh vegetables and chicken a creamy southern white sauce. \$10.75
- ◆ **Chicken Alfredo Lasagna** – layered with three cheeses and chicken in a creamy garlic sauce \$10.75
- ◆ **Turkey Pot Pie** – a pastry wrapped deep dish casserole with fresh vegetables, Turkey and a creamy southern white sauce. \$10.75
- ◆ **Shepherds Pie** – a hearty layer of seasoned ground beef, carrots, celery and onions with a parmesan potato crust..... \$10.75

◆ Seafood Entrees ◆

Fish Tacos, Salmon, Mahi-Mahi, Halibut, Seafood Gumbo, Shrimp, and much much more - just ask!

Beverages

\$1.25 each selection

Hot: Regular Coffee, Decaffeinated Coffee, and Hot Tea with assorted creamers. Gourmet Coffee service also available.

Cold: Assorted canned sodas, bottled water, iced tea, and lemonade.

Prices subject to change without notice due to market conditions or availability.

◆ Snacks & Goodies

Note: Minimum purchase of \$100, unless accompanied by a meal purchase

Bakers Snacks

\$3.50 per person

Assorted tray of lemon bars, brownies, carrot cake, and cookies

Neal's Snack Selection

\$3.95 per person

Assorted variety of wrapped packages, such as: Chips, crackers, candy bars, brownies, specialty bars, cookies, and popcorn. A great assortment to make anyone happy.

Snack Trays

Fresh Fruit Tray - \$2.95 per person

Assorted seasonal fresh fruit and berries served with a raspberry dip.

Vegetarian Snack Tray - \$2.95 per person

Vegetable crudite with ranch dressing

Antipasto Platter – \$3.95 per person

Cubed Italian meats, cheeses, pepperoncinis, artichokes, grilled, peppers, and olives.

◆ Sweet Stations ◆

Chef assisted stations. Minimum of 50 guests. Smaller counts available at additional cost.

Ice Cream Sundaes

Design your own fun sundae. Includes: Vanilla and Chocolate ice cream, fudge, strawberries, nuts, oreo pieces, M&M's, Health Bar pieces & chocolate chips

\$4.50 per person

Chocolate Fountain

White or Milk chocolate fountain with the following items:

Marshmallows, pretzels, pound cake, brownie bites, crispy treats, cookies, fresh seasonal fruit and berries if available. 3 dips per person.

\$ 5.95 per person

Fruit Smoothies

Blend to order. Plain frozen yogurt with two of the following items: strawberries, bananas, mixed berries, strawberry/banana, orange, pineapple, or mango.

\$4.25 per person

Fruit Crepes

Sweet crepes made to order. Select two from the following: Strawberries and fresh cream, amaretto peaches with toasted almonds and fresh cream, cinnamon and apple with fresh cream, peaches and fresh cream or a mixed berry and fresh cream. 1 per person

\$4.25 per person

Other Suggestions (priced per quote)

Cobbler Bar, Peach or Apple with Ice Cream, Brownie Bar with Hot Fudge, Caramel, & Ice Cream

◆ Upgrades & Sides ◆

- Guacamole \$2.50 p/p
- Seasonal Fresh Fruit Display \$2.95 p/p
- Assorted Bagged chips \$1.00 p/p
- Assorted Ketel Style chips \$1.50 p/p

- Homemade Potato chips \$1.25 p/p
- Anti-Pasta Platter \$3.95 p/p
- Grilled Vegetable Platter \$2.95 p/p
- Tri-Color Tortilla chips with salsa \$1.95 p/p

Upgraded Salads:

\$1.00 p/p

- Cobb Salad – diced chicken, bacon, eggs, tomatoes, avocados and blue cheese on a bed of lettuce. Served with ranch dressing.
- Italian Chopped Salad – chopped Italian meats, cheeses, peppers, onions, and tomatoes served on romaine with Italian dressing.
- Mediterranean Salad - grilled chicken, pine nuts, kalamata olives and feta cheese with a balsamic vinaigrette
- Mesculin Mixed Greens – with caramelized walnuts, goat cheese and tomatoes with a champagne vinaigrette
- Grilled Chicken Caesar – diced chicken, parmesan and seasoned croutons on fresh romaine. Served with Caesar dressing.
- Oriental Chicken Salad– diced chicken, mandarin oranges, almonds & peppers on fresh cut napa cabbage. Served with sesame ginger dressing.

Prices subject to change without notice due to market conditions or availability.

◆ Picnics and Barbecues ◆

Minimum of 50 Guests (smaller counts available-call for pricing)

Includes: all disposable service ware.

We recommend preparing on-site with grill and grill master (chef) priced per quote.

Please inform sales associate if location does not allow or permit on-site preparation.

Pricing does not include parking fees, permits, special location fees or unknown related charges. Volume discounts for events of 200 +

All American

Select one from each group.

- **Meat Selection :** ¼ lb. Hot Dogs or ⅓ lb. Hamburgers
- **Salad:** Tossed Green, Caesar, Spinach, Coleslaw, Potato, Pasta Salad or Macaroni Salad
- **Side Dishes (select 2):** Ranch Style Beans, Corn on the Cob or Macaroni and Cheese
- **Dessert:** Fresh Fruit, Assorted Cookies, Brownies, Peach or Apple Cobbler

\$9.95

More selections can be added- ask your event representative for a quote

Fiesta

Select one from each group. Includes flour tortillas.

Includes: Chips, Salsa, Sour Cream, Diced Onions & Cilantro

- **Meat Selection:** Carne Asada, Charbroiled Carnitas, Enchilada Casserole- (Cheese, Chicken or Beef), Chipotle Grilled Chicken Breast, Steak or Chicken Fajitas
- **Salad Selection:** Spanish Caesar, Tossed Green, Fiesta Corn Salad, Jicama & Carrot, or Southwestern
- **Side Dishes (select 2):** Spanish Rice, Refried Beans, and Black Beans.
- **Dessert:** Fresh Fruit, Assorted Cookies or Brownies,

\$12.95

Guacamole – additional \$2.50 per person

More selections can be added- ask your event representative for a quote

Luau

Select one from each group.

Includes: Hawaiian Rolls and Butter

- **Meat Selection:** Teriyaki Beef, Chicken Teriyaki, Sweet n Sour Chicken or Pork, Grilled Pineapple Glazed Chicken, Grilled Pork with Mango Relish or Kahlua Pork
- **Salad :** Oriental Chicken Salad, Thai Peanut Slaw
- **Side Dishes (select 2):** Fried Rice, Steamed Rice or Stir Fry Vegetables
- **Dessert:** Fresh Fruit, Assorted Cookies, Brownies, Pineapple Bars

\$11.95

More selections can be added- ask your event representative for a quote

Kick n' BBQ

Select one from each group.

Includes: Fresh Baked Rolls or Jalapeno Corn Bread and Butter

- **Meat Selection:** BBQ Beef Ribs, Grilled Tri-Tip, Boneless BBQ Chicken Breast, Louisiana Hot Links or Pulled Pork
- **Salad:** Tossed Green, Caesar, Spinach, Coleslaw, Potato, Pasta Salad, Macaroni Salad or Thai Peanut Slaw
- **Side Dishes (select 2):** Ranch Style Beans, Corn on the Cob, Macaroni and Cheese, Mashed Potatoes or Roasted Red Potatoes
- **Dessert:** Fresh Fruit, Assorted Cookies, Brownies, Peach or Apple Cobbler

\$12.95

More selections can be added- ask your event representative for a quote

Grill Master Barbecue

Select two from each group.

Includes: Fresh Baked Rolls or Jalapeno Corn Bread and Butter

- **Meat Selections:** St. Louis Style Pork Ribs, BBQ Beef Ribs, Grilled Tri-Tips, Boneless BBQ Chicken Breast, Louisiana Hot Links or Pulled Pork
- **Salads:** Tossed Green, Caesar, Spinach, Coleslaw, Potato, Pasta Salad, Macaroni Salad, Three Bean Salad or Thai Peanut Slaw
- **Side Dishes:** Ranch Style Beans, Corn on the Cob, Macaroni and Cheese, Grilled Vegetables, Mashed Potatoes or Roasted Red Potatoes
- **Desserts:** Fresh Fruit, Assorted Cookies, Brownies, Peach or Apple Cobbler

\$17.95

More selections can be added- ask your event representative for a quote

Let us create a menu to fit your theme!

Prices subject to change without notice due to market conditions or availability.

Terms and Conditions

We do not pencil in any Special Events or Corporate orders. A signature on the contract/invoice must be received and confirmed in advanced for Corporate orders. For any Special Events, minimum non-refundable deposit of 20% of the total bill is required to confirm event. All orders must be paid in full (5 business days prior to the event), except for approved corporate accounts. Additional deposits may apply to Special Events that require additional staff, rentals, entertainment, but not limited to.

Clients must specify exact number of guests 7 business days prior to event or estimated original guest count will be used as guaranteed minimum. We strive to accommodate your every need, but increased guest counts less than 5 business days, product and staffing cannot be guaranteed. Guest counts cannot be decreased or cancelled on orders confirmed less than 72 hours in advance.

It is the responsibility of the client to notify Above All Catering should it be necessary to cancel. Once a function has been confirmed and signed, if it is necessary to cancel, the following fees will apply:

Special Events (any event that requires special attention and planning)

- Less than 10 business days prior to event 100% of contracted price.
- Less than 30 days prior to event 50% of the contracted price and 100% of all specialty items rented or purchased.

Corporate Orders (daily breakfast and lunch orders)

- Less than 24 hours prior to event, 100% of contracted price.
- Less than 72 hours prior to event, 50% of contracted price plus any specialty items rented or purchased.
- 72 hours or more prior to event, 25% of contracted price plus any specialty items rented or purchased.
- If events (corporate or special events) are scheduled on holidays and/or during the month of December are cancelled less than 10 days prior to the contracted date, 100% of the contracted price will be billed plus any specialty items and/or rentals ordered.

Only management of Above All Catering has the authority to disclaim this policy and determine if any refund is forthcoming.

Above All Catering reserves the right to make substitutions for items that may not be available due to current market conditions or any reasons beyond our control. All attempts will be made to accommodate the original order as best possible. All substitutions will be comparable or greater in value.

If your event goes beyond the contracted time, client will be charged an additional fee of \$25.00 per hour per attendant remaining on location, billed at one-hour increments.

Acts of God – If the event is cancelled by the company/client due to rain, fire, flood or any similar or act of God beyond our control of company/client, **Above All Catering will be entitled to retain as it's fee an amount equal to all costs incurred by in it's planning and coordinating the event, including staff time at the minimum hourly rate of \$25.00 per hour.** If the event is rescheduled with Above All Catering, Above All Catering will be entitled to a fee that covers services and expenses that may be duplicated.

Above All Catering reserves the right to stop the service of any contracted bar operation including bartender services, bar packages and/or related alcohol products and services sold, that are distributed in a unlawful manner or in conjunction with any sold alcohol products and services without the written permission of Above All Catering. Violation of agreement will result in the termination of contracted bar operation and/or services with no refunds.

Above All Catering is contracted to supply the food in a safe and timely manner. For everyone's protection, no other foods shall be permitted or displayed without the written consent of Above All Catering.

Above All Catering reserves the right to remove all leftover food and products not consumed by the time designated for each event. If the client/customer decides to keep any leftover food, it becomes the **client/customer's responsibility for proper handling (i.e., refrigeration, etc.).**

Above All Catering is not responsible for any damages or replacement of **clients'** items or property that might have been, but not limited to, lost, misplaced or stolen. Customer waives any damages based on embarrassment, humiliation or other damages from sensitivities.

If the scheduled pick up time and/or breakdown time is changed by client/customer without prior notification, an additional charge may apply.

The customer is responsible for: All items, rentals and equipment provided for event. In the event that any of these items are missing, damaged, or destroyed, the client agrees to replace the items at their replacement cost.

By signing the confirmation on the invoice and/or contract you accept and agree to these terms.

Prices subject to change without notice due to market conditions or availability.