

# Carbonara Custom Catering

With over 17 years of experience, our quality cuisine and professional staff, we will exceed all of your catering expectations. From weddings to brunches, we customize all of our events to the needs and desires of all our clients.

Our catering director can help you with menu and rental suggestions, event coordination, and many more services to make your event successful and memorable.

Please contact Tony or Christina to start planning your event today.

949-366-1040

or

[Christina@carbonara.com](mailto:Christina@carbonara.com)

## Menu Suggestions:

The listed items below are a few suggestions; we do offer many more options. If you don't see a favorite, please let us know and our talented chefs will work hard to create your desired dish.

## Appetizers (See attached menu)

### Salads

Baby mixed greens with walnuts, strawberries, and cantaloupe tossed with a berry vinaigrette

Chopped Romaine lettuce with parmesan cheese, hard-boiled egg, and garlic croutons tossed with a Caesar dressing

Fresh Spinach served with red onions, pancetta, and mushrooms with a light balsamic vinaigrette

Mixed greens with cherry tomatoes and cucumbers served with creamy Italian dressing

Mixed Greens with pears, gorgonzola and a champagne vinaigrette

Bleu cheese iceberg wedge with chopped Roma tomatoes

## Entrees Suggestions

All entrees served with assorted bread or rolls and butter

Filet mignon served with a caramelized onion Port wine reduction

Filet mignon with a porcini mushroom sauce

Filet Mignon with a Pomegranate reduction

Parmesan crusted chicken breast with an artichoke lemon cream sauce

Chicken breast served with a Marsala wine mushroom sauce

Chicken breast stuffed with ricotta cheese, spinach, and sundried  
tomatoes

Fresh Salmon served with a lemon butter caper sauce topped with fresh  
chopped tomatoes

Fresh Halibut with a tropical mango salsa

Pork tenderloin with a cranberry demi-glaze

Grilled lamb chops with a balsamic reduction

Veal medallions served with sage, prosciutto, and provolone cheese

## Vegetarian

Grilled eggplant stuffed with ricotta and goat cheese, sun dried tomatoes and pine nuts topped with a light tomato sauce

## Accompaniments

Cheese filled Tortellini with a porcini mushroom cream sauce

Penne pasta with a creamy tomato Vodka sauce

Roasted garlic mashed potatoes

Carbonara potato au gratin

Rosemary roasted potatoes

Saffron rice

Parmesan crusted roasted tomato

Spring vegetable medley

Fresh green beans

Fresh asparagus

## Dessert

Chef's Specialty  
Mini Dessert Display

Bar Services (See attached options)

## Services

Specialized wedding packages available  
Event coordination  
Bartenders  
Professional servers  
Rental coordination  
Floral, Photographer, and other vendor referrals  
Decorative Design  
And many more....

Please contact us today for more information and pricing.

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