



General Catering Menu 2024

Fully Customizable, Organic, Farm-to-Table Menu Selections
For Any Occasion & Dietary Needs

At Vucacious Catering, we are inventive, enterprising, and food-driven. Our goal is to meet your private party, corporate event, and production catering needs with a safe, effortless, and delicious dining experience.

Our staff responds **same day** to Request for Proposals, and we are happy to help with you any **logistics** or **special requirements** you may have, dietary or otherwise.

We provide:

- 20+ Years Experience in Food Service and Safe Food Handling
- Amazing Organic & "Farm Fresh" menu selections
- Event Planning & Staffing
- "ServSafe" Trained In-House Servers
- & More, Just Ask!

Place An Order

Call 310-853-8005 or **Email sales@vucacious.com**.
Menus online at **vucacious.com**.

- 48-hour advance notice requested – last minute orders will be subject to in-house inventory
- Corporate and production orders may utilize any of our published menus on the same order



Hors d'Oeuvres [Cold Selections]

(Passed butler style, priced by the piece
- 20 piece minimum per item)

Little Bites in Spoons

Maine Lobster Medallion

with avocado mango

.....\$4.50

Ahi Tuna Tartar

with violet mustard and capers

.....\$4.00

Smoked Salmon Mousse

with crème fraîche and caviar

.....\$4.00

Canapés

Mozzarella Tomato Canapé

.....\$3.25

Smoked Salmon

with Boursin cheese and cilantro pinwheel

.....\$4.00

Brie

with pear and candied pecan

.....\$3.50

Endive Spears

with goat cheese, candied pecans, and figs

.....\$3.50

Spicy Ahi

and roasted Maui pineapple on a
crispy wonton with ginger aioli

.....\$4.00

Bruschetta

with tomato, fresh mozzarella, and basil

.....\$3.25

Smoked Trout canapé

.....\$3.50

Vietnamese Lobster Summer Roll

with asparagus, ginger, carrots,
radish sprouts, and sweet chili sauce

.....\$4.00

Spicy Tuna Roll

with wasabi, soy, and ginger

.....\$3.50

California Roll

with wasabi, soy, and ginger

.....\$3.50

Vegetable Roll

with wasabi, soy, and ginger

.....\$3.25

Prosciutto Wrapped Asparagus

with balsamic glaze

.....\$3.50

Jumbo Shrimp

with black pepper cocktail sauce

.....\$4.00

Bloody Mary Shrimp Cocktail Shooter

.....\$4.75

Ceviche Tostada

with cucumber picada and lime

.....\$3.50

Mini Fruit Skewer

with fresh berries, pineapple, grape,
Asian pear, and cantaloupe

.....\$3.25

Chilled Green Pea Shooter

with basil oil and crispy pancetta\$3.50

Prosciutto Wrapped Fig

with red wine syrup\$3.50



Hors d'Oeuvres [Hot Selections]

(Passed butler style, priced by the piece
– 20 piece minimum per item)

Coconut Crusted Prawn on a sugar cane stick with orange horseradish sauce	\$4.25
Skewered Shrimp Shooter with Asian plum sauce	\$4.50
Petite Crab Cake with onion marmalade and basil aioli	\$4.25
Duck Confit with spicy plum sauce on a crispy wonton	\$3.75
Herb Crusted Lamb Chop with fig chutney	\$5.00
Smoked Salmon on a potato cake with crème fraîche	\$4.25
Wild Mushroom Strudel	\$4.25
Vegetable Spring Roll with Asian plum sauce	\$3.50
Bacon Wrapped Scallop with ginger cilantro sauce	\$4.75
Salmon Satay with plum teriyaki glaze	\$3.50
Chicken Satay with peanut dipping sauce	\$3.50
Beef Satay with peanut dipping sauce	\$3.50
Rosemary Portobello Satay with balsamic glaze	\$3.50
Chicken Quesadilla with sweet corn salsa and chipotle crema	\$3.50
Cheddar Biscuit Beef Tenderloin Slider	\$4.25
Warm Brie Tart with apples and toasted almond	\$3.50
Cheese Gougère with pesto chicken or Gorgonzola and Pear	\$3.50
Southwest Egg Rolls with chicken, black beans, cheddar, and guacamole	\$3.50



Cocktail Reception Stations

(All stations are for a minimum of 30 guests)

International Cheese Display

(priced per person)

A selection of American artisanal and imported cheeses with grape clusters, California strawberries, candied walnuts, fresh breads, and assorted crackers
.....\$7.50

Farmers Market Crudité

(priced per person)

An assortment of market vegetables with olive parmigiano and lemon herb dips
.....\$5.50

Fresh Seasonal Fruit and Berry Display

(priced per person)

.....\$6.50

Smoked Salmon Display

(priced per person)

Accompanied by capers, chopped egg, chives, red onion, crème fraîche, and toast points
.....\$8.00

Antipasti Misti

(priced per person)

A display of Italian Parma ham, dry aged salami, capocola, roasted sweet peppers, grilled fennel, grilled asparagus, grilled eggplant, fresh mozzarella, provolone, parmigiano reggiano cheeses, and assorted cured olives and tomatoes
.....\$12.00

Seafood on Ice

(priced per piece - 50 piece minimum per item)

Accompanied by capers, chopped egg, chives, red onion, crème fraîche, and toast points
.....\$4.75

California Rock Shrimp and Scallop Ceviche

(priced per person)

Marinated with citrus juice, cucumber, tomato, onion, and cilantro served with blue and gold corn tostadas
.....\$9.50

Imported Baked Brie Normandy

(priced per person)

French brie baked in puff pastry with apples and almonds served with French baguette and strawberries
.....\$6.25

Grilled Vegetable Display

(priced per person)

Asparagus, fennel, eggplant, zucchini, peppers, red onion, baby carrots and scallions with red pepper aioli, and pistachio artichoke dip
.....\$6.25



Dinner

Three course minimum required on all dinners.
Dinners include selection of sliced gourmet breads and butter

First Course Soups [Chilled]

Gazpacho Andaluz	\$7.00
Avocado and Smoked Salmon	\$7.50
Chilled Apple Curry with Beet Relish	\$7.00
Chilled Honeydew with prosciutto breadsticks	\$7.00

First Course Soups [Hot]

Thai Coconut Chicken Soup	\$7.00
Smoked Tomato Bisque	\$7.00
Truffled Mushroom Soup with brie and goat cheese	\$8.00
Maple Roasted Butternut Squash and Cider Bisque with apple chips	\$7.00
Lobster Bisque with cognac whipped crème fraîche	\$8.50

First Course Salads

Roquefort Tart with poached pear and candied walnuts, bibb lettuce, spring mix, cherry tomato, and hazelnut vinaigrette	\$8.00
Hearts of Romaine Classic Caesar with herb croutons, creamy garlic anchovy dressing, and parmigiano reggiano crisp	\$8.00
Citrus Avocado Salad with bibb lettuce, organic spring mix, avocado, grapefruit, orange, candied pecans, bleu cheese and balsamic apple cider vinaigrette	\$8.00
Baby Spinach and Frisée with kalamata olives, red onion, feta cheese, tomato, cucumber and Greek dressing	\$8.00
Roma Tomato and Fresh Mozzarella Tower with shaved red onion, petite herbs, and balsamic vinaigrette	\$8.00
Red Wine Poached Pear with radicchio, arugula, golden raisins, and Banyuls vinaigrette	\$8.00
Tapas Plate with peppercorn seared tuna, tapenade, petit herb stuffed piquillo pepper, serrano ham, membrillo, and honey sherry vinaigrette	\$9.00
Baby Iceberg Wedge with cucumber, tomato, asparagus, red onion, and Gorgonzola vinaigrette	\$8.00



Dinner Entrées

Wild-Caught Seafood and Free-Range Poultry.

Seafood

- Gremolata Crusted Sea Bass**
with saffron risotto, fennel caper stuffed tomato,
asparagus, and pinot noir reduction
.....\$39.00
- Sesame Crusted Yellowfin Tuna**
with wasabi mashed potato, white
asparagus, and soy beurre blanc
.....\$39.00
- Provencale Salmon** with sauce pistou,
kalamata polenta, grilled zucchini, and
red wine sauce
.....\$38.00
- Macadamia Crusted Mahi Mahi**
with roasted pineapple salsa, red mango
rice, and tempura green beans
.....\$36.00
- Oven Roasted Pacific Halibut and Prosciutto**
with grilled vegetable couscous, asparagus,
and lobster sauce
.....\$39.00
- Lemon Herb Crusted Salmon** with leek potato
gratin, caviar crème fraîche, mustard sauce,
and sautéed spinach
.....\$38.00
- Pancetta Wrapped Sea Scallops**
with asparagus tomato salad, corn coulis,
and roasted fingerling potatoes
.....\$39.00

Poultry

- Breast of Free Range Chicken**
stuffed with goat cheese, pine nuts
and basil, roasted garlic mashed potatoes,
and asparagus
.....\$34.00
- Grilled Marinated Asian Chicken**
with sesame ginger glaze, grilled pineapple,
bamboo rice, and baby bok choy
.....\$34.00
- Tuscan Stuffed Chicken**
filled with prosciutto, mozzarella,
spinach, roasted red pepper sauce,
and parmigiano herb risotto
.....\$34.00
- Grilled Chicken Breast**
with wild mushroom risotto, sweet
pea emulsion, and broccolini
.....\$35.00
- Pan Roasted Duck Breast**
with glazed root vegetables, celery root
purée, and orange sauce
.....\$38.00



Dinner Entrées

Fresh Non-GMO & Organic Meat Dishes

Pork

Currant and Lavender Glazed Rack of Pork
with onion and goat cheese tart, Swiss chard,
chived globe carrots, and apple cider jus
..... \$34.00

Garlic and Olive Marinated Grilled Pork Chop
with sweet potato purée, andouille apple hash,
brandy sauce, and French green beans
..... \$34.00

Pan Roasted Pork Tenderloin
with juniper and fennel seed rub, corn cakes,
fig apricot chutney, bourbon glaze, and candied
banana squash
..... \$34.00

Lamb

**Mustard and Garlic Crusted Rack of Colorado
Lamb** with smoked gouda creamed potatoes,
sauce Marchand du Vin, and ratatouille
..... \$50.00

Double Cut Grilled Lamb Chops
with cassoulet of beans, rosemary demi,
and braised cipollini onions
..... \$49.00

Honey and Mustard Braised Lamb Shank
with Spanish sherry, garden herbs, flageolet beans,
crispy Maui onions, and asparagus
..... \$38.75

Veal

Balsamic Glazed Veal Chop
with mascarpone thyme polenta, roasted
fennel, tomatoes, and rosemary jus
..... \$50.00

Veal Marsala with Sweetbreads
veal loin medallions sautéed with sweetbreads,
morel mushrooms, goat cheese mashed
potatoes, and Swiss chard
..... \$48.00

Beef

Roast Prime Ribs of Beef (Minimum 12 orders)
with mushroom jus, smoked gouda potato
gratin, haricot vert, and young carrots
..... \$43.50

**Fennel, Pimenton and Garlic Crusted
New York Steak** cast iron skillet seared with
horseradish mashed potatoes, asparagus,
tomato provencale, and brandied demi
..... \$41.75

Grilled Prime Flat Iron Steak
potato goat cheese galette, ratatouille, roasted
mushrooms, and Zinfandel sauce
..... \$42.00

**Grilled Black Pepper Herb Marinated
Filet Mignon** with red wine sauce, roast garlic
mashed potatoes, olive oil, tomato, and
green beans
..... \$42.50

Roast Tenderloin of Beef
with chèvre risotto, truffle roasted shallot veal
reduction, asparagus, and roasted carrots
..... \$44.00



Dinner Entrées

Healthy Surf & Turf Combos, and Vegetarian Options

Combination

Pancetta Wrapped Salmon & Pesto Grilled Chicken with fingerling potatoes, ratatouille, and port reduction

..... \$44.75

Cashew Crusted Salmon & Roast Beef Tenderloin with cilantro lime beurre blanc, port balsamic sauce, grilled Portobello mushroom, zucchini, and tomato orzo

..... \$53.25

Petit Filet Mignon & Colossal Shrimp with lobster mashed potatoes, three color peppercorn sauce, herbed garlic butter, and roasted vegetables

..... \$54.25

Rack of Lamb & Grilled Marinated Jumbo Prawn with gremolata, sweet potato hash, wilted chard, and Madeira sauce

..... \$55.50

Petit Filet Mignon & Maine Lobster Tail with Roquefort sauce, clarified butter, roasted garlic mashed potatoes, grilled asparagus, and apple glazed baby carrots

..... Market Price

Vegetarian

Below items are priced the same as your least expensive main entrée. Vegetarian price will be the same as the regular menu ordered.

Eggplant Cannelloni with goat cheese, wild mushrooms, tomato confit, crispy leeks, and asparagus

Butternut Squash Risotto with wild mushrooms, roasted peppers, asparagus, and parmigiano reggiano

Eggplant Gratin Tart cast iron skillet eggplant with Swiss chard, wild mushrooms, caramelized onion, zucchini, goat cheese, Port Salut, and parmigiano reggiano

Spinach and Cheese Ravioli with tomato confit, olives, parmigiano reggiano, crispy artichokes, and sautéed arugula



Dinner Desserts

Blurb about what makes a Vucacious Dessert.

Dessert Selections

Warm Maracaibo Cake

vanilla bean ice cream and espresso sauce
.....\$7.75

Berries Pariser

vanilla bean ice cream, seasonal fresh
berries, Grand Marnier, and gaufrette
.....\$7.75

Trio of Sorbets in a Cookie Tuile

with fresh berries
.....\$7.25

Apple Galette

caramel walnut sauce and vanilla bean
ice cream
.....\$7.75

Strawberry Shortcake

with a chocolate dipped strawberry
.....\$7.25

Chocolate Whiskey Cake

chocolate and raspberry sauces
.....\$7.25

Key Lime Tart

blackberry sorbet
.....\$7.25

White Chocolate Crème Brûlée

assorted fresh berries
.....\$7.75

Grand Marnier Mousse Cake

orange caramel
.....\$8.00



Dinner Buffet: Option One

Minimum of 50 guests required.

First Course

Choice of dinner soup or salad (served)

From the Buffet

Grilled Breast of Chicken

with blood orange glaze

Asian Marinated Cast Iron Skillet Salmon

with cucumber wasabi aioli and soy kaffir lime
beurre blanc

Butternut Squash and Apple Sage Risotto

with fresh grated parmigiano reggiano

Roast Château Potatoes

Blue Lake beans

with hazelnuts

Carving Station

(Chef attendant required - \$125.00 each)

Fire-roasted New York Strip Loin

bourbon-peppercorn sauce

—Or

Roast Garlic and Sun Dried Tomato

Crusted Kurobuta Pork

with blackberry merlot sauce and
fig chutney

—And

Sliced Assorted Gourmet Bread and Butter

Choice of Dessert from Dessert Menu

..... \$62.25



Dinner Buffet: Option Two

Select one. Minimum of 50 guests required.

Salads

(Choose two)

Mexican Caesar Salad

with toasted pumpkin seeds, cilantro garlic dressing, roasted corn tortilla croutons, and cotija cheese

Smoked Duck Belgian Endive Salad

with Italian parsley, and mustard herb dressing

Grilled Asparagus, Pancetta, and Roast shallots

with parmigiano reggiano cheese

Fresh Mozzarella and Heirloom Tomato Salad

with fresh basil and cabernet balsamic vinaigrette

Goat Cheese Ravioli

with fricassee of oven dried tomatoes, herbs and roasted garlic

Rosemary Balsamic Roast New Potatoes

Snap Peas, Baby Carrots, and Pearl Onions

Carving Station

(Chef attendant required - \$125.00 each)

Spice Rubbed Garlic and Rosemary Studded Roast Prime Rib of Beef

with jus lie and creamed horseradish

—Or

Juniper and Fennel Crusted Tenderloin of Beef

with blackberry demi glace and apricot almond chutney

—And

Sliced Assorted Gourmet Bread and Butter

Choice of Dessert from Dessert Menu

.....\$67.50

Hot Entrées

Grilled Rosemary Marinated

Free Range Chicken Breast

with braised leeks and forest mushrooms

Pan Seared Sea Bass

with creamy polenta and lemon chive butter sauce



Buffet Dessert Stations

All stations are for a minimum of 50 guests.

Dessert Selections

Viennese Dessert Table (priced per person)

An elaborate display of seasonal fruits and berries with chocolate fountain fondue, mini macaroons and Florentine tuiles, assorted mini gourmet pastries, mini strawberry tarts, vanilla bean crème brûlée, chocolate truffles, and pralines
..... \$15.50

Chocolate Fountain (priced per person)

Your choice of dark or white flowing chocolate served with strawberries, bananas, pineapple, macaroons, pretzels, and marshmallows
..... \$9.75

French Pâtissier Table

Fresh berry napoleans, éclairs, vanilla bean crème brûlée, apple tarte tatin, flourless chocolate cake, chocolate truffles, and pralines
..... \$15.50 per person

Cherries Jubilee

(Priced per person. Requires one chef attendant per 100 guests at \$125.00 per attendant)

Cherries sautéed to order with Grand Marnier, served over vanilla bean ice cream
..... \$9.50

Bananas Foster

(Priced per person. Requires one chef attendant per 100 guests at \$125.00 per attendant)

Bananas sautéed with brown sugar, butter and Grand Marnier, served over vanilla bean ice cream
..... \$9.50 per person

Silver Coffee Station

freshly brewed Athenaeum coffee, decaffeinated coffee and a selection of assorted hot teas accompanied by whipped cream, cinnamon sticks, lemon and orange peel, chocolate drops, and rock candy stirrers
..... \$6.00 per person



Bar Prices {Per Drink}

Cocktails

Cocktails - House Brands	\$5.00 & up
Cocktails - Call Brands	\$6.00 & up
Cocktails - Premium Brands	\$7.00 & up
Cocktails - Top Shelf Brands	\$8.00 & up

Wine

House Wine by the Glass	\$ 5.25
House Sparkling Wine by the Glass	\$ 7.00

Beer

Domestic Beer - House	\$ 5.00
Domestic Beer - Premium	\$ 5.50
Imported Beer - House	\$ 5.50
Imported Beer - Premium	\$ 6.00

Non-Alcoholic

Soft Drinks and Juices	\$ 2.75
Mineral Water (Sparkling or Still)	\$ 3.00



VUCACIOUSCATERING

Bar Packages

special requests & custom packages available.

Host Bars
No-Host Bars
Full Bars
Beer & Wine Bars
Martini Bars
Margarita & Cerveza Bars
Tropical Luau Bars
Brunch Bars
Virgin Island Bars
Champagne Bars
Non-Alcoholic Bars
Frozen Drink Bars
Keg Service
Theme Bars
& More

All bar packages include:

- Sparkling and non-sparkling bottled waters and assorted sodas.
- Standard bar plasticware, beverage napkins, stir-straws, condiments & bar ice.
- Up to 4 hours of beverage service. Call for a quote for longer events.
- All standard portable bar equipment.
- Bartending staff additional

Full bar packages also include:

- All mixes and supplies required for a full bar, including: triple sec, dry vermouth, orange, cranberry, and grapefruit juice, tonic water, club soda, sweet & sour, margarita mix, lime juice, and grenadine

Other options:

(Upgrades and special requests welcome)

- Glassware rental • Table wine service
- Champagne toasts



Hosted Bar Selections

Hosted Beer & Wine Bars

House

House red & white wine, Miller Genuine Draft
& Miller Lite keg beer
.....\$10.00 per guest

Select

Select chardonnay & cabernet sauvignon,
Miller Genuine Draft & Miller Lite
.....\$12.00 per guest

Premium

Crane Lake Chardonnay & Cabernet Sauvignon,
Corona, Heineken, Miller Genuine
Draft, Miller lite
.....\$14.00 per guest

Top Shelf

Beringer "Founder's Estate" Chardonnay
& Cabernet Sauvignon, Corona, Heineken,
Samuel Adams, Amstel Light
.....\$16.00 per guest

Hosted Full Bars

Select

Select vodka, gin, rum, tequila, scotch, whiskey,
select chardonnay & cabernet sauvignon, miller
genuine draft, miller lite
.....\$18.00 per guest

Premium

Skyy Vodka, Tanqueray Gin, Bacardi Rum,
Sauza Tequila, J. Walker Red Scotch,
Jack Daniels Whiskey, Crane Lake Chardonnay
& Cabernet Sauvignon, Corona, Heineken,
Miller Genuine Draft, Miller Lite
.....\$22.00 per guest

Top Shelf

Grey Goose & Absolut Vodka, Bombay Sapphire
Gin, Bacardi Silver Rum, Patrón Tequila, J. Walker
Black Scotch, Makers Mark Whiskey,
Beringer "Founder's Estate" Chardonnay,
Corona, Heineken, Samuel Adams,
Amstel Light
.....\$24.00 per guest