



Corporate Event Planning

Catering Connection is your special event partner for every corporate event making you look good so you can focus on the more important things. Think of us as your personal “in-house” caterer and event planner

Casual to Formal Affairs

From 10-1000

*Buffet Menus for Breakfasts, Luncheons,
Snacks, Cocktail Parties and Dinners*

Sales Meetings or Office Parties

Company BBQ's and Picnics

Holiday Parties and Receptions

Formal VIP Affairs or Executive Events

Themed Events

Custom Menus for All Occasions



Linen and China Rentals

Bartenders and Serving Staff

Locations for Your Event



Additional Event Service Options

Theme Props and Creative Decorations

Florists and Balloon Services

Limousine and Transport Services

Music, DJ's and Entertainment

Audio Equipment

Ice Sculptures

Chocolate Fountains

We do the work. You take the credit.

www.CateringConnect.com

Phone: 805.566.1822 Email: sales@cateringconnect.com



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Breakfast Menus

Continental Breakfast Buffet

Freshly Squeezed Orange Juice
Selection of Freshly Baked Breakfast Pastries, Muffins, and Bagels
Seasonal Fresh Fruit Salad

Quiche Buffet

(Minimum 10 Portions per Quiche)

Tomato and Basil Quiche
Ham, Gruyere and Mushroom Quiche
Spinach, Onion and Feta Cheese Quiche
Mushroom, Sausage and Provolone Quiche
Seasonal Fresh Fruit Salad
Freshly Squeezed Orange Juice
Selection of Freshly Baked Breakfast Pastries, Muffins and Bagels

Deluxe Buffet

Scrambled Eggs with Green Onion
Hickory Grilled Bacon and Breakfast Sausage
Roasted Red Potato Home Fries
Seasonal Fresh Fruit Salad
Freshly Squeezed Orange Juice
Selection of Freshly Baked Breakfast Pastries,
Muffins and Bagels

South of the Border Buffet

Scrambled Eggs
Choice of One Meat Option
Carnitas ~ Chile Verde ~ Chorizo
Breakfast Potatoes or Spanish rice
Warm Flour Tortillas
Salsa, Cheddar Cheese, Green Onions and Cilantro
Selection of Freshly Baked Breakfast Pastries



Strata Buffet

(Pans of 8, 12 or 24 portions)

Asparagus, Swiss and Red Pepper Strata
Bacon, Cheddar, Mushroom and Onion Strata
Roasted Vegetable Strata with Bell Peppers, Zucchini,
Yellow Squash and Cheddar Cheese
Seasonal Fresh Fruit Salad
Freshly Squeezed Orange Juice
Selection of Freshly Baked Breakfast Pastries, Muffins and Bagels

Coffee Station

Freshly Brewed Regular and Decaffeinated Coffee & Selection of Herbal Teas



Snacks and a la Carte Items

*Snacks delivered with breakfast and lunch orders only
(Minimum 10 per Item)*

Selection of Yogurts
Breakfast Cereal Cups and Milk
Granola Cups and Milk
Hard-boiled Eggs
Cheese and Fruit Nibbler Tray
Fresh Fruit Platter
Vegetable Nibbler Tray with Dips
Tortilla Chips and Salsa
Assorted Granola Bars and Power Bars
Assorted Candy Basket
Individual Bags of Potato Chips



Desserts

(Minimum 10 per Item)

Freshly Baked Homemade Cookies
Homemade Blondies
Homemade Brownies
Coconut Cluster Bars
Almond Cheese Bars
Lemon Bar
Pecan Bars
Apple Pie with Whipped Cream
Tiramisu with Raspberry Sauce
Traditional Cheese Cake w/Raspberry Sauce
Celebration Cakes

Beverages

Iced Tea
Lemonade
Assorted Sodas
Still Bottled Water,
Sparkling Bottled Water
Red Bull
Vitamin Water
Apple Juice
Cranberry Juice
Juice Fruit Squeeze
Coffee and Hot Tea Station
Deluxe Coffee Station



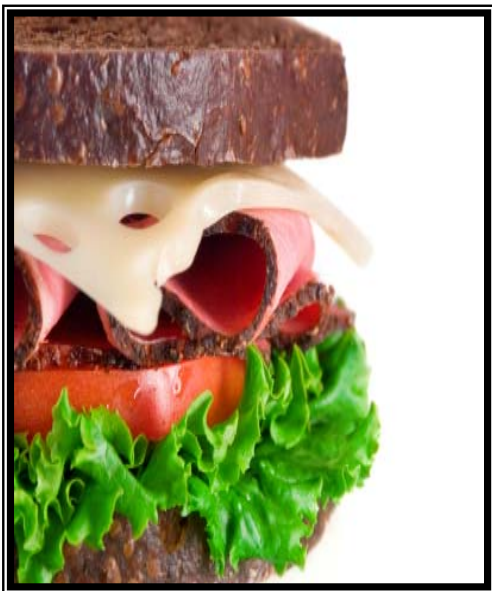
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Sandwich Buffets

Buffets Include: Mayonnaise, Mustard and Basket of Potato Chips
Choice of: Tossed Green Salad, Classic Caesar Salad or Italian Spinach Salad



Traditional Sandwich Buffet

Buffet Includes Choice of 4 Sandwiches

Egg Salad Sandwich

Classic Egg Salad on Sourdough

Ham and Swiss Sandwich

Honey Ham with Swiss Cheese on Sourdough

Roast Beef Sandwich

Roast Beef with Cheddar Cheese on a Baguette

Tuna Salad Sandwich

Tuna Salad with Alfalfa Sprouts on Wheat

Turkey and Swiss Sandwich

Roast Turkey with Swiss Cheese on Wheat

Vegetable Salad Wrap

Vegetables and Cheddar in a Tortilla

Hot Sandwich Buffet

Buffet Includes Choice of 3 Sandwiches

Homemade Meatball Submarine Sandwich

Marinara Sauce and Mozzarella on a French Roll

Philly Cheese Steak Sandwich

Caramelized Onions, Bell Peppers and Cheddar on a French Roll

Grilled Vegetable Sandwich

Grilled Vegetables and Mozzarella on a French Roll

Buffalo Chicken Sandwich

Grilled Chicken Breast and Blue Cheese on a Burger Bun

Pesto-Chicken Sandwich

Grilled Chicken Breast with Pesto Sauce, Sliced Tomato and Provolone Cheese

Ham and Swiss Sandwich

with Fresh Sliced Tomato on a Bagel

Italian Submarine Sandwich

Salami, Pepperoni, Sautéed Bell Peppers and Mozzarella Cheese on a Baguette

Grilled Vegetable Garden Burger with Cheddar Cheese on a Burger Bun



Gourmet Sandwich Buffet

Buffets Include: Mayonnaise, Mustard and Basket of Potato Chips
Choice of: Tossed Green Salad, Classic Caesar Salad or Italian Spinach Salad

Choice of 4 Sandwiches

Chicken Salad Sandwich

*Chicken Salad with Bell Peppers, Carrots, Olives, Green Onions and Capers
in a Sour Cream and Mayonnaise Dressing on a Baguette*

Basil Chicken Sandwich on Ciabatta Bread

Grilled Chicken Breast, Brie Cheese, Fresh Basil, Lettuce and Tomato

Southwestern Tri-tip

Grilled Tri-tip with Chipotle Mayonnaise and Fresh Salsa on a Baguette

Roast Beef Ranch Wrap

*Roast Beef, Crisp Bacon, Swiss cheese, Lettuce and Tomato
with Creamy Ranch Dressing in a tortilla wrap*

Hummus and Pita Pocket

Homemade Hummus with Sliced Cucumber, Red Onion, Mixed Greens and Tomato

California Spinach Wrap

*Fresh Spinach, Feta Cheese, Cucumbers, Olives and Tomato
wrapped in a Flour Tortilla*

Turkey and Salami Sandwich

*Roast Turkey, Italian Salami, Provolone, Red Onion and Tomato
with Basil Mayonnaise on a Baguette*

Turkey and Spinach Wrap

*Roast Turkey, Crisp Bacon, Swiss Cheese, Fresh Spinach and Tomato
wrapped in a Flour Tortilla*

Honey Ham Croissant Sandwich

*Sliced Honey Ham, Swiss Cheese and Mixed Greens
with Apricot Mayonnaise served on a Flaky Croissant*

Ham and Havarti Sandwich

*Sliced Ham, Creamy Havarti Cheese, Lettuce and Tomato
with Honey Mustard on Wheat*

Premium Tuna Salad

Albacore Tuna, Green Onions, Celery and Alfalfa Sprouts on Wheat

Premium Egg Salad

Classic Egg Salad, Mixed Greens and Tomato on Sourdough



Deli Buffet

Buffets Include: Mayonnaise, Mustard and Basket of Potato Chips
Choice of: Tossed Green Salad, Classic Caesar Salad or Italian Spinach Salad

Choice of Four

Fresh Oven-roasted Turkey Breast

Country Honey Ham

Slow Roasted Sliced Roast Beef

Tuna Salad

Chunky Chicken Salad

Classic Egg Salad

Homemade Vegetarian Hummus
With Olive Oil, Sesame Tahini, Lemon and Garlic

Freshly Baked Breads

Tomato, Lettuce, Pickle and Onion

Swiss, Cheddar, and Mozzarella Cheeses

Boxed Lunches

(A limit of four sandwich types per order)

Gourmet Sandwich Box

Box includes Pasta Salad,
Bag of Potato Chips and Homemade Cookie
Includes Utensils and Wet-nap Napkins

Traditional Sandwich Box

Box includes Pasta Salad,
Bag of Potato Chips and Homemade Cookie
Includes Utensils and Wet-nap Napkins

Salad Lunch Box

Choose one Entree Salad from California Buffet
Bread Roll and Homemade Cookie
Utensils and Wet-nap Napkins





A La Carte

Homemade Soups

Roasted Tomato and Basil Bisque
Puree of Yukon Gold Potato and Zucchini
Carrot and Ginger
Black Bean and Corn
Vegetable and Lentil
Roasted Red Pepper Bisque with Blue Cheese
Curry Vegetable with Coconut Cream
Roasted Corn Chowder
Mushroom Bisque
Creamy New England Clam Chowder



Side Salads

Red Potato Salad with Celery, Green Onion, Mayonnaise and Dijon Mustard
Tomato, Kalamata Olives and Cucumber Salad in Red Wine Vinaigrette
Classic Macaroni Salad with Black Olives
Traditional Coleslaw with Sliced Purple, Green Cabbage and Shredded Carrots
Spicy Corn and Jicama Salad with Diced Red Bell Peppers
Spicy Pinto and Black Bean Salad with Fresh Cilantro, Scallions and Chili Flakes
Moroccan Couscous, Dried Fruit and Almonds
Tri Color Pasta Salad with Fresh Vegetables
Szechwan Green Bean Salad with Sesame Ginger Dressing
Carrot and Zucchini Salad with French Dressing and Sprinkled with Poppy Seeds
Spiced Chickpea Salad with Yellow Onions, Fresh Cilantro and Tomato
Roma Tomato and Fennel Salad in White Wine Vinaigrette
Curried Rice Salad with Green Onion, Bell Peppers, Raisins and Almonds
Grilled Vegetable Salad in Homemade Balsamic Vinaigrette
Broccoli, Feta and Cherry Tomato Salad in Champagne Vinaigrette
Southwestern Wild Rice Salad with Jalapeño and Cilantro Dressing



Salad Buffets

Includes a Selection of Freshly Baked Artisan Rolls with Butter

California Salad Buffet

{Choice of One Entrée Salad}

Classic Cobb Salad - Turkey, Ham, Bacon, Blue Cheese, Olives, Roma Tomato and Hard-Boiled Egg with Blue Cheese Dressing

BBQ Chicken Salad - BBQ Chicken Breast, Romaine Lettuce, Tomato, Sweet Corn, Black Beans, Carrots, Jicama and Crispy Noodles with Ranch Dressing

Tuna Nicoise Salad – Albacore Tuna, Romaine Lettuce, Baby Red Potatoes, Fresh Green Beans, Black Olives and Hard Boiled Egg with Vinaigrette Dressing

California Salad – Chicken Breast, Blue Cheese and Cranberries with Balsamic Vinaigrette

Chicken Caesar Salad - Fresh Romaine Mixed with Grilled Chicken Breast, Shredded Parmesan Cheese and Homemade Garlic Croutons

All served with:

Tri Color Pasta and Vegetable Salad
Tomato and Fennel Salad



Vegetarian Salad Buffet

Spinach Salad with Feta, Red Onion, Kalamata Olives, Cucumber and Tomato
Homemade Hummus and Pita Chips
Mediterranean Couscous with Raisins
Grilled Vegetable Platter
Basket of Pita Bread

Oriental Salad Buffet

Sesame Crusted Chicken Breast
Napa Cabbage with Mandarin Oranges, Almonds, Red Pepper and Crunchy Noodles
Szechwan Green Bean salad
Lo Mein Noodle Salad

Fiesta Salad Buffet

Grilled Tri Tip with salsa
Or
Grilled Chicken Platter
Fiesta Salad with Black Beans, Jicama, Tomato, Sweet Corn and Jalapeño Dressing
Southwestern Wild Rice Salad
Corn and Jicama Salad with Red Peppers



Comfort Food Selections

Macaroni and Cheese Buffet

Ham and Macaroni Bake or Classic Macaroni Bake (Pans Serve 12)
Caesar Salad with Homemade Garlic Croutons
Broccoli and Carrot Medley
Selection of Freshly Baked Artisan Rolls with Butter

Chili Buffet

Traditional Beef Chili with Kidney Beans
Toppings of Chopped Onion, Cheddar Cheese and Sour Cream
Shepard Salad with Fresh Vegetable Toppings
Homemade Cornbread

Meat Loaf Buffet

Homemade Meat Loaf with Pan Gravy
(Pan Serves 12)
Creamy Mashed Potatoes
Buttered Peas and Carrots
Shepard Greens with Fresh Vegetable Toppings
Selection of Freshly Baked Artisan Rolls with Butter

Baked Potato Bar

Large Baked Russet Potatoes
Toppings of: Bacon, Green Onion, Cheddar Cheese and Sour Cream
Grilled Sliced Chicken Breast
Shepard Greens with Fresh Vegetable Toppings
Selection of Freshly Baked Artisan Rolls with Butter

Shepherd's Pie Buffet

Shepherd's Pie of Ground Beef and Vegetables
Topped with Mashed Potatoes
Buttered Carrots and Peas
Seasonal Greens with Fresh Vegetable Toppings and Ranch Dressing
Selection of Freshly Baked Artisan Rolls with Butter

*We make you look good compliments will roll in
from fellow employees and management*

We believe in the power of an exceptional meal and flawless event

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Fiesta Buffets

Enchilada Buffet

Chicken **OR** Vegetable **OR** Carne Asada Enchiladas
Spanish Rice and Pinto Beans
Fiesta Salad with Black Beans, Jicama, Tomato, Sweet Corn and Jalapeño Dressing
Tortilla Chips, Salsa, Sour Cream and Guacamole



Mole Buffet

Chicken Mole **OR** Vegetable Mole
White Rice
Warm Corn Tortillas
Fiesta Salad with Black Beans, Jicama, Tomato, Sweet Corn
and Jalapeño Dressing
Tortilla Chips, Salsa, Sour Cream and Guacamole

Fajitas Buffet

Chicken **OR** Beef **OR** Vegetable Fajitas
With Bell Peppers and Onions
Spanish Rice and Pinto Beans
Fiesta Salad with Black Beans, Jicama, Tomato,
Sweet Corn and Jalapeño Dressing
Warm Flour Tortillas
Tortilla Chips, Salsa, Sour Cream and Guacamole

Taco Bar

Build your Own Taco
Seasoned Ground Beef or Grilled Chicken with Fresh Cilantro
Refried Beans
Iceberg Lettuce, Fresh Chopped Tomato, Cheddar Cheese,
Green Onion and Black Olives
Fiesta Salad with Black Beans, Jicama, Tomato, Sweet Corn and Jalapeño Dressing
Tortilla Chips, Salsa, Sour Cream and Guacamole

Chili Rellenos Buffet

Anaheim Chilies Stuffed with Monterey Jack Cheese
Topped with Enchilada Sauce and Cheese
Spanish Rice and Pinto Beans
Fiesta Salad with Black Beans, Jicama, Tomato, Sweet Corn and Jalapeño Dressing
Tortilla Chips, Salsa, Sour Cream and Guacamole

For the Full Fiesta Experience
Create Food Stations with Theme Decorations Serapes, Castanets,
Vibrant Colored Linens, Entertainment and Mariachi Music



Italian Buffets

The Lasagna Buffet

Vegetarian Lasagna – Roasted Vegetables, Ricotta Cheese,
Marinara Sauce and Parmesan

Meat Lasagna - Homemade Meat Sauce, Mozzarella Cheese and Parmesan

Chicken, Mushroom and Leek Lasagna - Homemade Garlic Cream Sauce

Classic Caesar Salad with Garlic Croutons

Selection of Freshly Baked Artisan Rolls with Butter

Chicken Florentine Buffet

Chicken Breast Stuffed with Pesto Sauce

Served on a bed of Spinach with White Beans

Brown rice

Glazed Carrots

Classic Caesar Salad with Garlic Croutons

Selection of Freshly Baked Artisan Rolls with Butter

The Parmesan Buffet

Chicken Parmesan

Baked in Marinara Sauce

OR

Roasted Eggplant Parmesan with Ricotta Cheese

Baked in Marinara Sauce

Both topped with Mozzarella and Parmesan Cheeses

Tri-Color Fusilli Pasta with Garlic Cream Sauce

Classic Caesar Salad with Garlic Croutons

Selection of Freshly Baked Artisan Rolls with Butter



Piccata or Marsala Buffet

Chicken Piccata with Homemade Lemon and Caper Sauce

OR

Chicken Marsala with Fresh Mushrooms and Homemade Marsala Wine Sauce

Tri Color Fusilli Pasta in a Light Garlic Cream Sauce OR Wild Rice Pilaf

Italian Spinach Salad with Roma Tomato, Olives, Red Onion, Mushrooms and Croutons

Selection of Freshly Baked Artisan Rolls with Butter

Chicken Saltimbocca

Chicken with Prosciutto, Mushrooms and Marsala Wine

Penne Pasta in a Tomato and Green Olive Sauce topped with Provolone

Classic Caesar Salad with Garlic Croutons

Selection of Freshly Baked Artisan Rolls with Butter



Continental Buffets

Gourmet Beef Casseroles

Beef Bourguignon- Beef braised in Red Wine, Onion, Fresh Thyme and Parsley

OR

Beef Stroganoff – Beef cooked with Sour Cream, Dijon Mustard and Mushrooms

Served With:

Butter Noodles

Shepard Salad with Fresh Vegetable Toppings

Selection of Freshly Baked Artisan Rolls with Butter

Moroccan Chicken Buffet

Pan Seared Chicken Breast with Cherries and Green Olives

Warm Couscous

Seasonal Vegetable Medley

Spinach Salad with Mandarin Oranges, Jicama and Almonds with Citrus Dressing

Selection of Freshly Baked Artisan Rolls and Butter



Spiced Rubbed Chicken Buffet

Spiced Rubbed Broiled Chicken

with Chunky Apples, Onions and Lemon Pepper Sauce

Wild Rice Pilaf

Fresh Broccoli with Confetti of Red Peppers

Spinach Salad with Mushrooms, Tomatoes, Croutons

and Red Onion with Balsamic Vinaigrette

Selection of Freshly Baked Artisan Rolls and Butter

Snapper Buffet

Panko Crusted Snapper with Asian Style Tartar Sauce

Stir Fried Vegetables

Basmati Rice

Spinach Salad with Orange, Jicama and Almonds

Selection of Freshly Baked Artisan Rolls with Butter

Asian Buffet

Grilled Teriyaki Chicken Breast or Tofu

Steamed Brown rice

Stir Fry Asian Vegetables

Spinach salad with Oranges, Jicama & Almonds with Asian Sesame Dressing

Selection of Freshly Baked Artisan Rolls with Butter

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Classic Buffets

Quiche Buffet

(Minimum 10 portions per Quiche)

Tomato and Basil Quiche

Ham, Gruyere and Mushroom Quiche

Spinach, Onion and Feta Cheese Quiche

Mushroom, Sausage and Provolone Quiche

Tri Color Fusilli Pasta Salad

Tossed Green Salad with Fresh Vegetable Toppings

Selection of Freshly Baked Artisan Rolls with Butter

Herbed Chicken Buffet

Herb Crusted Chicken with Creamy Dijon Sauce

Wild Rice Pilaf

Seasonal Vegetables

Tossed Green Salad with Fresh Vegetable Toppings

Selection of Freshly Baked Rolls with Butter

BBQ Buffet

BBQ Chicken Quarters

Red Potato Salad with Celery and Green Onion

Sweet Ranch Beans with Onion

Tossed Green Salad with Fresh Vegetable Toppings

Selection of Freshly Baked Artisan Rolls with Butter



Salmon Buffet

Herb Crusted Salmon Filet

OR

Grilled Salmon Filet with Lemon Dill White Wine Sauce

Roasted Red Potatoes or Wild Rice Pilaf

Seasonal Vegetables

Shepard Salad with Fresh Vegetable Toppings

Selection of Freshly Baked Rolls with Butter

Hear what our clients have to say

The food is excellent, the service reliable, the displays always beautiful...

Catering Connection is only one phone call away from a great party...

I can sit back and know that everything will arrive on time,

look elegant and taste wonderful!...

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Hors d'oeuvres

Cold Hors d'oeuvres

Hummus Dip with Pita Chips and Crudité
Asparagus Spears with Lemon Parmesan Dip
Fruit Skewers with Apricot Yogurt Sauce
Teardrop Tomato, Mozzarella and Basil Skewers
Greek Spanikopita with Spinach and Feta
Fresh Vegetable Crudité with Dips
Melon wrapped in Prosciutto
California or Vegetable Sushi Roll
Baked Brie and Apricots in Puff Pastry
Jumbo Shrimp with Cocktail Sauce
Tomato, Basil and Mozzarella Bruschetta
Beef Tenderloin on Crostini with Horseradish
Endive with Gorgonzola and Candied Walnuts
Antipasti Platter with Italian Meats, Olives and Cheeses
Imported and Domestic Cheese Display -with Fruit, Crackers and Sliced Baguette

Hot Hors d'oeuvres

Vegetable Spring Rolls with Plum Sauce
Chicken or Beef Satay with Peanut Sauce
Bacon wrapped Dates with Almonds
Shrimp and Scallion Skewers with Hoisin
Coconut Shrimp with Spicy Orange Dipping Sauce
Chicken Wings – Buffalo or Teriyaki
Meatballs – Swedish or Bourbon Glazed
Sausage and Asiago Stuffed Mushroom Caps
Basil, Pinenut and Parmesan stuffed Mushroom Caps
Crab or Cheese Wontons with Roasted Red Pepper Sauce
Gingered Salmon Satay with a Ginger Glaze
Artichoke Spread with Grilled Baguette Slices
Mini Salmon or Beef Wellingtons
Grilled Portobello Mushroom Satay
Pork Dumplings with Cilantro Dipping Sauce

Gala Event Menu Selections

Appetizers

Smoked Duck with Cherry Relish on Cornbread
 Grilled Asparagus Wrapped with Prosciutto
 Thai Pork Dumpling with Cilantro Dipping Sauce
 Brie and Raspberry Phyllo Bundles
 Crab Fritter with Curry Sauce

Salads

Shepard Salad with Blue Cheese, Walnuts and Cranberries
 Watercress and Arugula Salad
 With Sundried Tomato, Mandarin Orange and Pinenuts
 Spinach Salad with Crumbled Bacon, Hard-boiled Egg, Mushrooms and Croutons



Entrées

Classic Prime Rib au Jus with Garlic and Rosemary
 Beef Tenderloin with Hollandaise Sauce
 Black Pepper Crusted New York Strip Steak
 Baked Salmon En Croute with Basil Sauce
 Sea Bass with Tomato and Onion Confit
 Pesto Crusted Halibut Filet
 Leg of Lamb with Pomegranate Wine Sauce
 Dijon Crusted Rack of Lamb with Mint Aioli
 Grilled Pork Tenderloin w/Cranberry Pear Chutney

Side Dishes

Yukon Gold Mashed Potatoes with Chives – Potato Gratin
 Creamy Shallot Mashed Potatoes – Wild Rice Pilaf Rosemary
 Roasted Red Potatoes - Horseradish Mashed Potatoes –
 Asparagus with Roasted Pepper Confetti –
 Green Beans with Cherry Tomatoes –
 Broccoli and Cauliflower Gratin - Seasonal Vegetable Medley



Desserts

Fresh Fruit Tart
 Cheesecake with Raspberry Coulis
 Chocolate Truffle Selection
 Mini Dessert Buffet
 Homemade Pies and Cookies
 Apple Cobbler with Vanilla Custard
 Chocolate Fountain with Choice of Dipping Items



Company Picnics and Themed Events

Sample Selections

Summer Country Faire

Hamburgers and Hot Dogs with All the Fixings
Crispy French Fries and Ranch Beans
Tossed Green Salad
Ice Cream Sundae Bar, Caramel Apples and Cookies

Fiesta

Quesadilla Station - Cooked to Order
Empanadas with Chipotle Dipping Sauce
Fajita Bar, Homemade Chili Rellenos,
Cheesy Enchiladas
Churros Rolled in Cinnamon and Sugar

Luau

Coconut Shrimp with a Plum-Ginger Sauce,
Island Glazed Ribs and Chicken or Pork Satays
Polynesian Thresher Shark with Pineapple Salsa
Pineapple Fried Rice
Macadamia Nut Cookies

Country Western

BBQ Tri-tip and Chicken Grilled to Perfection
Old Fashioned Potato Salad
Ranch Beans and Corn on the Cob
Apple Pie with Whipped Cream

Home for the Holidays

Roast Turkey and Honey Glazed Ham
Apricot Pecan Stuffing, Mashed Potatoes and Candied Yams
Chocolate Yule Log Cake and Mulled Cider

Escape to the Orient

Shrimp Wontons and Traditional Pot Stickers
Kung Pao Chicken and Panko Crusted Halibut
Stir Fried Vegetables
Almond Cookies and Green Tea Ice Cream



Audio Equipment and Specialty Entertainment All Customized to Fit Your Event

Let us customize a Theme and Menu Just for You!

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Corporate Event Information

Locations: Plan the event at your office or home, or let us help you find the perfect location. We are familiar with all the available locations, estates and parks in the Santa Barbara and Ventura County

Menus: Select from our pre-packaged menus or customize your own. All menus are suitable for delivery to your office, home, or venue of choice.

Beverage Service: Fully licensed bar service can be arranged, or we can provide a bartender to serve the beverages you have supplied.

Rentals: Catering Connection will coordinate the necessary rentals of linens, china, flatware, etc. We will customize the rental order to suit your locations

Themed Event: Let us customize your menu, décor and entertainment to suit your theme. Luau, Casino, Western, Holiday, Mardi Gras, Roaring Twenties, Monte Carlo and lots more

Levels of Service: Our professional servers and bartenders are available at \$30 per hour per server. We estimate the number of servers needed based on guest count, type of menu and location.

Delivery Only: All the food is freshly prepared at our kitchen and delivered to your venue. Our staff will set up and display all the food and we will return at the end of your event to pick up our service ware.

Delivery with Server: All the food is freshly prepared at our kitchen and delivered to your venue. Catering Connection staff member(s) will be on-site throughout your event to cater to all of your needs.

Full Service: Let Catering Connection plan your entire event with customized menus and décor. Our experienced coordinators can arrange your location, rentals, entertainment and décor. Our chefs can cook your food off- or on-site and our staff members will serve your guests throughout the event. From set up to clean up, we are there for you.



Additional Event Services
Casino Games
Music, DJ, etc.
Tents and Inflatables
Florist and Balloon Services
Event Coordination
Limousine and Valet Parking
Event Lighting and Audio Equipment
Ice Sculptures and Chocolate Fountains
Team Building Games and Activities





Corporate Event Planning Guide

You can organize your event in no time!

At Catering Connection, uncompromising presentation and quality is paramount to our reputation. Casual drop off buffets are delivered direct to your office ready to eat, menu items are served in chafing dishes or ceramic bowls complete with servicing utensils. Formal buffets or plated luncheons may require onsite serving staff. China and linens are available.

How to Place an Order

Contact our Catering/Event Coordinators to discuss your event needs at:

Phone: 805.566.1822 or Fax: 805.845-5140

Email orders to sales@cateringconnect.com

Confirmation of Event: Orders will not be considered complete until confirmed by a Catering Connection Representative.

Deadline: All orders must be placed by 12:00 noon 48 hours prior delivery of order. However, we will do our best to accommodate last minute orders.

Cancellation - Orders canceled less than 48 hours prior to delivery are subject to a cancellation fee as food purchase and preparation has already begun.

Pricing - Buffet Packages priced for Mon. to Fri. 7am-5pm. Prices are based on a minimum of 10 guests. Please contact our office for Evening and Weekend Prices.

Additional Applicable Fees

Sales Tax

Disposable Products

China, Linens and Rentals

On-site Service Staff for Larger Groups

Delivery and Pickup fees range from \$15-\$40 depending on location. Our delivery staff will arrive 30 to 60 minutes prior to meal time.

Equipment will be picked up the same day. Late delivery and pick-up are subject to additional fees.

Payment - We accept MasterCard and Visa or we can send an invoice to your billing department. Larger events may require a deposit that will be determined at the time of booking.