

APPETIZERS

INDIVIDUAL HOT APPETIZERS	3 dozen minimum/ selection priced by the dozen
Stuffed Mushrooms -with spinach and italian sausage	20
Tyropita -spinach and feta or curry vegetables in golden filo triangles	20
Water Chestnut Rumaki -wrapped in bacon and glazed in terriyaki	20
Prawn Rumaki -wrapped in bacon and glazed in terriyaki	36
Mini Rueben Sandwiches -served open faced	24
Mini Empañadas -with beef, chicken or vegetable; with an adobo chili dipping sauce	24
Tiny Twice Baked Potatoes -filled with bacon, sour cream, parmesan and chives	20
Mini Crab Cakes -with lemon aioli sauce	36

* items intended to be served warm will come with heating instructions

QUALITY AND VALUE

Our dishes are skillfully prepared and beautifully presented using only the finest and freshest ingredients all at prices you can afford.

INDIVIDUAL COLD APPETIZERS	3 dozen minimum/ selection priced by the dozen
Filled Endive Boats -with a creamy gorgonzola spread and topped with a spiced nut	14
Capri Skewers -skewered mini mozzarella balls and cherry tomatoes; olive oil and herbs	18
Cucumber Disks -with wasabi mousse	14
Polenta Sunrise -polenta rounds topped with a sun-dried tomato salsa and gorgonzola	18
Caramelized Onion Tartlets -baked with gruyere and caramelized onion	24
Tropical Filo Cups -with goat cheese and fruit salsa	18

SKEWERS	3 dozen minimum/ selection priced by the dozen
Korean BBQ Beef -grilled ribbons of beef with a sweet and spicy terriyaki sauce	24
Borracho Chicken -tequila-lime marinated, with a chipotle aioli dipping sauce	20
Thai Chicken -marinated, grilled chicken strips with a peanut dipping sauce	18
Chicken Tikka -curried chicken strips with cilantro mint dipping sauce	18
Cajun Prawns -with spicy remoulade dipping sauce	36

*hot or composed on a platter at room temperature

APPETIZER PLATTERS	each platter serves 18-24
Assorted Seasonal Bruschetta -with crostini	65
Curried Prawns -with a chilled cucumber vinaigrette (4 dozen)	150
Prawn Cocktail -with a classic tomato and horseradish cocktail sauce (4 dozen)	150
Tomato Tarts -mustard brushed pastry baked with marinated tomatoes and swiss cheese	75
Smoked Turkey and Fruit Pinwheels -with sliced apples and pears and a curried aioli	85
Grilled Eggplant Pinwheels -with feta cheese and lemon aioli	85
Field Mushroom Brie -with wild mushroom fricassee and sliced baguette	65
Dried Cherry and Pistachio Brie -served with sliced sweet french baguette	65
Stuffed Brie En Crouete - filled with dried fruit and nuts	65
Lemon Glazed Chicken Drumettes -baked in a sweet and tangy lemon glaze	85
Dueling Flatbreads -one with caramelized onion, blue cheese and pine nuts	
-the other with sliced prosciutto and fig jam	70
Antipasto -italian meats and cheeses, roasted vegetables and olives	125
Mediterranean Spreads -hummus, cucumber raitta and olive tapenade served with pita	75
Assorted Cheese -with fresh fruit garnish, sliced baguettes and crackers	90
Crudite -the season's best with choice of roasted red pepper, creamy sesame or yogurt dill sauce	60

* Ask About Our Weekly Special



Whatever your taste
Feast for a King Catering's
Fine-Foods-To-Go

has a menu

831.464.1741

Be it the boardroom or
 the dining room let us
 simplify your life

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SANDWICHES

ENTREES

EXPERIENCE

With over ten years of catering service in Santa Cruz County we bring a wealth of experience to **Fine-Foods-To-Go**. Rest assured we will provide the very best in terms of food and service.

SLIDERS

priced per dozen/1 dozen minimum

Garden Vegetable -hummus, cucumber, lettuce and tomato on dinner rolls	40/ dozen
Grilled Herb Chicken - on dinner rolls with lettuce, tomato and classic aioli	46/ dozen
Grilled Tri-Tip -on dinner rolls with lettuce, tomato and classic aioli	46/ dozen
Grilled Vegetable -on dinner rolls with classic aioli	46/ dozen
Chestnut Chicken Salad -on dinner rolls with lettuce and tomato	46/ dozen
Bay Shrimp Salad -on dinner rolls with lettuce and tomato	46/ dozen
Pulled Pork or Chicken -on dinner rolls with bbq sauce and coleslaw	46/ dozen
Italian Sausage and Pepper -on dinner rolls with grilled peppers and onions	46/ dozen

ENTREES

full pan serves 18-24

Borracho Chicken Breast -tequila-lime marinated, grilled and served with a chipotle aioli	120
Tuscan Chicken Breast -lemon-rosemary marinated, grilled and served with lemon yogurt	120
Caribbean Chicken Breast -teriyaki-glazed breast grilled and served with fruit salsa	120
Chicken Picatta -sautéed boneless chicken in a lemon-caper sauce with mushrooms	120
Chicken Castrovilla -sautéed chicken medallions with artichoke hearts and white wine	120
Moroccan Chicken -slow cooked boneless chicken in a lemon sauce with olives and apricots	120
Chicken Roulades -stuffed with spinach and sun-dried tomato; served with bechamel sauce	150
Grilled Marinated Tri-Tip -in a burgundy, shallot and garlic marinade; served with aioli	195
Gilroy Garlic Beef -beer braised beef tips in a garlic sauce	195
Cornbread Encrusted Pork Loin -roasted and served with bourbon gravy	170
Poached Salmon -served with a saffron-orange aioli	200
Lemon-Dill Salmon -served with a creamy lemon-dill sauce	200
Miso Grilled Salmon -served with a wasabi crème fraiche	200
Tilapia Piccata -sautéed in a lemon-caper sauce with mushrooms	140
Chicken Enchiladas Casserole-layers of shredded chicken and cheese baked in rojo sauce	130
Vegetarian Enchiladas -layers of vegetables, beans and cheese in verde sauce	120
Vegetarian Lasagne -with spinach, mushrooms and cheese	130
Meat Lasagne -with italian sausage, ground beef, cheese and red sauce	130
Butternut Squash Lasagne -with wilted greens and bechamel sauce	120
Penne -served with pesto or marinara	100
Rigatoni -served with meat sauce	120
Ravioli or Tortellini -filled with beef or cheese and served with pesto or marinara	140
Tortellini con Peperanata -cheese filled with roasted red pepper cream sauce	140
Italian Polenta Strata -layered with sautéed vegetables, tomato sauce and italian cheeses	120
Spanakopita -chopped spinach, feta, monterey jack cheese and scallions wrapped in filo	130



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SIDES



SALADS

ALL OCCASIONS

Business Meetings, Networking,
Seminars, Birthdays,
Retirement Parties,
Rehearsal Dinners,
Bridal or Baby Showers
Engagement Parties and
Much, Much More!



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HOT SIDES

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Roasted Rosemary Bliss Potatoes -with slivered garlic, rosemary and spices	70
Upper Crust Potatoes -baked with milk and cheeses and topped with bread crumbs	80
Mashed Potatoes -classic, sour cream and chive, or wasabi	60
Classic Rice Pilaf -accented with peas and carrots	60
Ginger-Pineapple Fried Rice -with cilantro and scallions	80
Roasted Root Vegetables -with butter and herbs	80
Roasted Green Beans -accented with seasonal flavors	80
Sauteed Seasonal Vegetables -with butter and herbs	90

COMPOSED SIDES -served at room temperature

each platter serves 18-24

Sesame Asparagus -blanched and flashed in sesame oil and toasted spices	80
Chilled Asparagus -with red pepper vinaigrette	80
Tomatoes Toscano -with grilled eggplant, fresh mozzarella and basil	95
Mixed Grilled Vegetable Platter -grilled and basted with our housemade marinade	95
Grilled Artichokes -with balsamic aioli	70
Griddled Polenta Squares -with caramelized onions, goat cheese and honey	80
Central Coast Vegetables -with vibrant peperonata	70

SALADS

each bowl serves 12-18

Organic Field Greens Salad -with blue cheese, dried cranberries and toasted pecans	55
Classic Caesar Salad -with parmesan, croutons and rich caesar dressing	45
Spinach Salad -cherry tomato, bacon and red onions with a mustard vinaigrette	55
★ add chicken breast to any of above salads	20

each bowl serves 18-24

Heirloom Tomato Salad -with blue cheese, bacon and arugula	90
Tomato Capris Salad -with green beans, fresh mozzarella and marinated red onions	80
Carnival Salad -green beans and tomatoes with garbanzo beans and italian cheeses	80
Almond Green Bean Salad -with toasted almonds in a creamy aioli dressing	60
Fresh Fruit Salad -the season's finest	70
Penne Pasta Salad -with sun-dried tomatoes, artichoke hearts, roasted corn and basil	60
BowTie B.L.T. Salad -with bacon, tomatoes, baby spinach and vinaigrette	60
Thai Noodle Salad -with green onion, basil, carrots, cilantro and peanuts in thai dressing	60
Spanish Rice Salad -with sweet red pepper, black beans and green onion	60
Brown Rice Salad -with kale, eggplant and feta	70
Harvest Grain Salad -with bell pepper, tomato, scallion and feta cheese	70
Redskin Potato Salad -classic american style with eggs, green onion and celery	60
Italian Potato Salad -tossed with olives, scallions and parmesan in a vinaigrette	70
Chestnut Chicken Salad -with water chestnuts, celery and green onion	120
Albacore Tuna Salad -with celery and red onion	120
Bay Shrimp Salad -with celery and green onion	140

* Ask About Our Weekly Specials!

10-16

Feast for a King Catering Fine-Foods-To-Go

BOX LUNCH

BRUNCH

DESSERTS

EXTRAS

EASE

Let us do the shopping,
the chopping and
the mopping.



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BOXED LUNCHES

3 dozen minimum/ priced by the each

Premier - premier sandwich, salad and chips	15
Designer - available upon request	tbd
Salad Trio - choice of chestnut chicken or albacore tuna salad, any two of the following salads: redskin potato, french potato, herbed orzo, penne pasta, thai noodle, carnival, coleslaw or fruit salad, a dinner roll and a cookie	12
 include a deluxe cookie with any box lunch	2

BRUNCH

full pan serves 18-24

Frittata - mediterranean, italian, southwest or country	90
Mixed Sausage and Bacon Tray	100
Seasonal Coffee Cake	60
	3 dozen minimum/ priced by the dozen
Bagels - with cream cheese and butter	30/ dozen
Mini Quiche - mediterranean, italian, southwest or country	24/dozen
House Muffins	40/ dozen
Coffee - with cream and sugar	30/ 2.5 liter

DESSERTS

each platter serves 18-24

Classic Cookie Tray - 4 dozen assorted fresh baked cookies	60
Classic Bar Tray - lemon, chocolate-coconut, blueberry cheesecake and double fudge brownies	85
Petite Fruit Tartlets - filled with custard and topped with seasonal fruit and berries	30/dozen
Chocolate Dipped Strawberries	30/dozen
	half pan serves 9-12/ full pan serves 18-24
Seasonal Fruit Crumble	40/80
Creole Bread Pudding - with jack daniels sauce	40/80

EXTRAS

one dozen minimum/ priced by the dozen

Miss Vickies individual Chip Bags	12
Dinner Rolls with Whipped Butter	12
Fork, Knife and Napkin Roll-Up - sugarcane	8
Plates - 10" sugarcane paper	7
Stainless 8 Quart Chafing Dish with Sterno	18

* \$300/10 Day Minimum Notice Required - Thursday-Sunday
\$2000 Minimum Monday - Wednesday

Delivery is Available Starting at \$25

Pick Up at *Feast for a King Catering's* Kitchen
2431 Chanticleer Ave. Santa Cruz, CA 95062

10-16