



Catering Menu



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El Segundo Catering Company

El Segundo locals Nikki Hoessly and Jennifer Wood bring over 30 years of combined hospitality industry experience to El Segundo Catering Company. Nikki has worked for almost two decades as Executive Chef at restaurants in both New Zealand and California. Jennifer has many years' experience in managerial roles at restaurants here in the South Bay, with event planning being her specialty. After working together for several years at a local restaurant - as Executive Chef and Event Manager - they have now teamed up to establish El Segundo's newest and most innovative catering company.

ESCC specializes in all Corporate, Private and Special events, from elegant cocktail parties serving hors d'oeuvres, to formal dinners, casual buffets, barbecues, and wine/food matching dinners. We are committed to the combination of creating great food; a dedication to quality and preparation, and to the professional coordination and implementation of all aspects of your event. Whether hosting a small gathering at your home or office, a large event at the venue of your choice, we will assist you with customized menus, a proposal to suit your requirements, personal tastes, and budget. Let us make your next occasion truly special. Talk to us about catering any of the following events for you:

Corporate Events

Breakfast and lunch meetings - Boxed Lunches -Store or product lunches - Retirement Parties - Staff appreciation - Training sessions - Conferences - Open houses - Pharmaceutical presentations - Holiday parties - Themed events

Private Events

Birthday Parties - Milestone Parties - Anniversaries Weddings - Showers - Graduation - Kids parties - Sweet sixteen - Bachelor/bachelorette - Bah Mitzvah/Bat Mitzvah - Holiday Parties - Cocktail Parties - Just because!



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Corporate Hot Lunch

Includes fresh bread and butter
 Choice of salad and one side...12.50 per person
 Choice of salad and two sides...14.00 per person
 Choice of salad, two sides and dessert...15.00 per person

TERIYAKI CHICKEN KEBABS

with mushrooms, peppers, onions and pineapple

OVEN BAKED CHICKEN

with tomatoes, onions, garlic, capers, olives, rosemary, basil, finished with balsamic glaze

SPAGHETTI AND MEATBALLS

with spicy roasted tomato sauce.

BUTTERNUT SQUASH LASAGNE

with sage and ricotta

GRILLED CHICKEN PENNE PASTA

with caramelized onions and herb cream sauce

CHICKEN PARMESAN

with garlic marinated tomatoes, buffalo mozzarella, parmesan cheese and basil leaves

BLACKENED CHICKEN JAMBALAYA

with andouille sausage and rice in spicy tomato sauce

CHEESE RAVIOLI

with Portobello mushroom, sun dried tomatoes and basil in Alfredo sauce

RISOTTO STUFFED PEPPERS

with roasted vegetable and spicy tomato sauce

BACON WRAPPED CHICKEN

with provolone cheese and bbq sauce

CHICKEN AND VEGETABLE STIR FRY

in a Hoisin sauce

BEEF FAJITA'S

with onions and peppers, served with flour tortillas, salsa, sour cream, and shredded cheese

Sides

*Garlic mashed potatoes
 Roasted red potatoes
 Baked potato
 Steamed white or brown rice
 Steamed vegetables
 Grilled vegetables
 Mini roasted vegetable quiche*

Corporate Lunch Boxes and Trays

All Sandwiches, Wraps, and Quiche include one side salad and sweet of your choice.

Minimum of five orders per selection

12.00 per person

Sandwiches

CHICKEN PARMESAN with Italian breaded chicken, garlic and basil marinated tomatoes, Buffalo mozzarella and parmesan

CORNED BEEF with pickles, tomatoes, lettuce, aged cheddar, tomato chutney, and wholegrain mustard

SAUSAGE, PEPPERS AND ONIONS in a spicy tomato relish with Monterey jack cheese

BLACK FOREST HAM with Swiss cheese, lettuce, tomatoes and balsamic roasted vegetables

TURKEY, HAM AND BACON with cranberry chutney, Havarti, and whole grain mustard

Wraps

ROASTED BBQ CHICKEN with bacon, avocado, lettuce, tomatoes, cheddar cheese, grilled onions and mayonnaise

ROASTED CHICKEN in sesame ginger soy marinade, Asian slaw, and peanut cilantro sauce

TUNA SALAD with house made tuna salad, lettuce, cucumber, tomatoes and alfalfa sprouts

ROASTED TURKEY WRAP with cranberry chutney, spinach, brie cheese, and mayonnaise

ROASTED VEGETABLE with roasted eggplant, portobello mushroom, bell peppers, zucchini, lettuce, tomato, onion, green olive pecan pesto, goat cheese and mayonnaise

Croissant Sandwiches

CAPRESE with Italian salami, sliced tomatoes, basil leaves, fresh mozzarella, pesto and mayonnaise

TURKEY CLUB with roasted turkey, bacon, avocado, lettuce, tomato and chipotle mayonnaise

CHICKEN SALAD with house made chicken salad, walnuts, apples, lettuce, tomatoes and cucumbers

ROAST BEEF with red onion marmalade, provolone cheese tomatoes and horseradish mayonnaise

GRILLED VEGETABLES with spinach, blue cheese and brie cheese

Quiches

LORRAINE with ham, cheese and green onions

ROASTED VEGETABLE with feta and sun dried tomatoes

ROASTED BUTTERNUT SQUASH with spinach, mustard and parmesan

MUSHROOM AND BACON with gruyere cheese

HAM AND ASPARAGUS with artichokes and cheddar cheese

Entrée Salads

Served with bread, and choice of sweet.

Dressing served on the side.

CAESAR with romaine lettuce, shaved parmesan, croutons and grilled chicken

THAI MARINATED BEEF with romaine lettuce, peanuts, avocado, mint, cilantro, mango, carrots, sprouts, cucumber, sugar snap peas, and sweet chili dressing

SPICY BBQ CHICKEN with romaine lettuce, crispy red onions, avocado, grilled corn, black beans, cheddar cheese and chipotle ranch dressing

NICOISE STYLE TUNA SALAD with house made tuna salad, mixed greens, green beans, egg, olives, artichoke, red potatoes in whole grain mustard dressing

PORK TENDERLOIN with spinach, apples, blue cheese, spicy pecans and caramelized apple vinaigrette

CLASSIC COBB with roasted turkey, iceberg lettuce, bacon, egg, tomato and blue cheese

SMOKED SALMON HOUSE with mixed greens, tomatoes, green onions, avocado, seasonal fruit, and brie cheese in a citrus mustard dressing

Side Salads

SPICY ASIAN SLAW with crispy wonton strips

ROASTED VEGETABLE SALAD with curry cumin vinaigrette

ANTIPASTO PASTA SALAD with pesto dressing

CLASSIC CAESAR SALAD

ESCC HOUSE SALAD with roasted pear, candied walnuts, dried cranberries and blue cheese in a raspberry balsamic vinaigrette

POTATO SALAD

FRUIT SALAD

BOWTIE PASTA SALAD with tomatoes, parmesan cheese, basil and Italian dressing