



Let Craftsman Catering take care of all of your catering needs. We offer full service catering with our option of on-site cooking and excellent Craftsman Hospitality. Perfect for corporate events, weddings, tailgate parties, or any gathering with friends and family. You focus on fun and let us take care of the rest.

Let us know how we can create a custom menu for your next event. Let the fun begin!

Here is a menu to start your event planning. We have an award-winning chef available to meet all of your catering needs. Is there something you'd like to serve your guests that you don't see on our menu? Call us. We'd love to help you host your dream event!

Choose from any entrée below. With each entrée, you also receive three options from the salads and hot sides menus. Rolls and butter are always included, as well as plastic utensils and plates.

MAIN ENTRÉES

Santa Maria Tri-tip 15 pp

Wood fired tri-tip cooked to perfection with our special blend of seasonings

BBQ Chicken 13 pp

Boneless breast of chicken tossed in our homemade BBQ sauce

Lemon Chicken 13 pp

Boneless breast of chicken marinated with lemons, garlic, and olive oil

Pesto Chicken 13 pp

Boneless breast of chicken marinated with tangy pesto sauce

New York Steak 20 pp

Hand-cut, certified Angus steaks char grilled to perfection

Citrus Grilled Salmon 18 pp

Hand-squeezed citrus marinade, wood fired salmon

Lime Grilled Swordfish 18 pp

Line-caught swordfish, marinated with lime, garlic, & olive oil

Citrus Grilled Pork Loin 16 pp

A unique blend of citrus and seasonings, marinated over 24 hours

Baby Back Ribs 16 pp

Slow-smoked baby back ribs smothered with our homemade BBQ sauce

Pulled Pork 12 pp

Slow-smoked pork shoulder, hand pulled and tossed with our homemade BBQ sauce

Sausage Trio 13 pp

Choose the trifecta of pork with a mild Italian link, spicy Andouille, and savory Bratwurst

HOT SIDES

Herb Roasted Potatoes

Gold potatoes, olive oil, and seasonings

Bacon & Cheddar Potatoes

Gold potatoes, cheddar cheese, diced bacon, and green onions

Garlic Mashed Potatoes

Gold potatoes, cream, butter, roasted garlic, and seasonings

Macaroni & Cheese

Elbow macaroni, cheddar, mozzarella and smoked gouda cheeses, onions, and peppers

Fire Grilled Vegetables

Zucchini, yellow squash, red and green peppers, and onions

Sautéed Vegetable Medley

Zucchini, yellow squash, mushrooms, red and green peppers, olive oil, and garlic

Garlic Green Beans

Fresh green bean sautéed in garlic, olive oil, lemon juice, and seasonings

Corn on the Cob

Sweet white corn, steamed and tossed with butter and seasonings

Roasted Corn Medley

Whole corn kernels, red and green peppers sautéed with grilled onions and seasonings

BBQ Baked Beans

Navy beans mixed with a sweet and tangy BBQ sauce

APPETIZERS

Sweet & Spicy Meatballs 4 pp

Bacon Wrapped & Stuffed Jalapeños 4 pp

Bacon Wrapped Sausage Selection 4pp

Sausage Stuffed Jumbo Mushrooms 3.50 pp

Ceviche with Shrimp & Scallops 5 pp

Grilled Pesto Chicken Skewers 4 pp

Grilled Garlic Shrimp Skewers 5 pp

Fresh Bruschetta with Rosemary Crostini 3 pp

Fresh Seasonal Fruit Platter 2.50 pp

Fresh Vegetable Crudité Platter & Ranch 3 pp

FRESH SALADS

Citrus Salad

Fresh greens, orange wedges, green onions, and sliced almonds with a tangy citrus vinaigrette

Sonoma Salad

Fresh greens, tomatoes, red grapes, cranberries, and candied walnuts with a sweet onion vinaigrette

Spinach Salad

Fresh baby spinach, sautéed mushrooms, and red onions with a brown sugar vinaigrette

Pesto Pasta Salad

Elbow macaroni, pesto, black olives, and red onions

Arugula Salad

Baby arugula, fresh tomatoes, sun-dried tomatoes, artichoke hearts, and red onions with a pesto balsamic vinaigrette

Caprese Salad

Cherry tomatoes, fresh pearl mozzarella, and fresh basil with a pesto balsamic vinaigrette

Orzo Salad

Orzo pasta tossed with artichoke hearts, tomatoes, black olives, feta cheese, and Italian dressing

Kale & Apple Salad

Baby kale with apples, red onions, cranberries, and sliced almonds with a sweet onion vinaigrette

Potato Salad

Gold potatoes mixed with a creamy combination of mayonnaise, mustard, onions, celery, and seasonings

Citrus Coleslaw

Coleslaw, red onions, and cranberries with a tangy citrus vinaigrette

Fresh Fruit

Locally sourced fresh seasonal fruit

Call us to discuss your
beverage & dessert needs

(714) 579-1777

craftsmancatering.com