

SOUTH - BAY

—CATERING & EVENTS—



Flavours from around the world



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DESSERT MENU MENU



Sweet Bites Around The World

French Desserts

Our French dessert collection captures the magic of a Parisian pâtisserie—where buttery pastry, delicate creams, and elegant finishes turn every bite into a moment. From the crackle of crème brûlée to the lightness of macarons and the romance of mille-feuille, these classics are crafted to feel refined, timeless, and unforgettable for any event.



Crème Brûlée

Silky vanilla custard topped with a crisp caramelized sugar crust.

Crème Caramel

Smooth baked custard served with a light amber caramel sauce.

Éclairs

Choux pastry filled with pastry cream and finished with glossy icing.

Profiteroles

Petite choux puffs filled with cream and drizzled with chocolate sauce.

Macarons

Delicate almond meringue cookies with flavorful ganache or buttercream.

Madeleines

Tender shell-shaped butter cakes with a hint of lemon or vanilla.

Tarte Tatin

Upside-down caramelized apple tart with buttery pastry.

Mille-Feuille

Crisp puff pastry layers with vanilla pastry cream and a sweet glaze.

Paris-Brest

Choux ring filled with praline-hazelnut cream, inspired by a cycling race.

Clafoutis

Rustic baked custard-style cake, traditionally made with cherries.

Financier — Small almond-butter cakes with a rich, golden, nutty bite.



Sweet Bites Around The World

Latin Desserts

Mamallena, Cocadas, and Bienmesabe bring the sweet, nostalgic flavors of Panama to your table—made to feel homemade and shareable. From there, enjoy a Latin tour with Tres Leches, Flan, Alfajores, Churros, Arroz con Leche, Pastelitos de Guayaba, Mousse de Maracuyá, and Brigadeiros—each one crafted to end your event on a memorable note.



Mamallena (Panama)

Panamanian-style bread pudding, warm spices, and a comforting homemade finish.

Cocadas (Panama)

Chewy coconut sweets made with coconut and sweetened condensed milk.

Bienmesabe (Panama)

Creamy dessert layered with sponge cake and cinnamon-kissed custard.

Tres Leches Cake (Mexico)

Sponge cake soaked in three milks, topped with whipped cream.

Flan (Cuba)

Smooth baked custard finished with a golden caramel sauce.

Alfajores (Argentina/Uruguay)

Tender sandwich cookies filled with dulce de leche and dusted with sugar.

Churros (Latin America)

Crispy fried dough tossed in cinnamon sugar, served with dipping sauce.

Arroz con Leche (Colombia)

Creamy rice pudding simmered with cinnamon and sweetened milk.

Pastelitos de Guayaba (Cuba/Puerto Rico)

Flaky pastry filled with sweet guava paste (often with cream cheese).

Mousse de Maracuyá (Peru/Latin America)

Light passion fruit mousse with a bright, tropical finish.



Sweet Bites Around The World

American Desserts

Our Asian dessert collection is a tour of crave-worthy textures and bright flavors—from chewy mochi and warm hotteok to silky custards, fragrant ginger, tropical mango, and creamy kulfi. Each dessert is crafted to feel both authentic and event-ready, delivering an elegant, memorable finish that surprises guests in the best way.



Apple Pie

Cinnamon-spiced apples baked in a flaky, buttery crust.

Pecan Pie

Rich, buttery filling loaded with toasted pecans in a crisp crust.

Pumpkin Pie

Smooth spiced pumpkin custard in a classic pie shell.

Key Lime Pie

Bright, tangy lime filling with a sweet crumb crust.

New York Cheesecake

Dense, velvety cheesecake on a graham cracker crust.

Chocolate Chip Cookies

Soft-centered cookies packed with melty chocolate chips.

Brownies

Fudgy chocolate squares with a crackly top.

Red Velvet Cake

Cocoa-kissed red cake layered with cream cheese frosting.

Banana Pudding

Creamy pudding layered with bananas and vanilla wafers.

Peach Cobbler

Warm baked peaches under a buttery, golden topping.

S'mores Bars

Graham crust, gooey marshmallow, and melted chocolate in every bite



Sweet Bites Around The World

Asian Desserts

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Mochi (Japan)

Soft, chewy rice cakes filled with red bean, sesame, or flavored cream.

Dorayaki (Japan)

Fluffy honey pancakes sandwiched with sweet azuki bean filling.

Tangyuan (China)

Glutinous rice balls in sweet ginger syrup, often filled with black sesame.

Mooncakes (China)

Traditional filled pastries with lotus seed paste or red bean (sometimes salted yolk).

Almond Tofu (China)

Light almond jelly served chilled with fruit and a delicate syrup.

Egg Tarts (Hong Kong/Macau)

Buttery flaky shells filled with smooth baked egg custard.

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Mango Pomelo Sago (Hong Kong)

Chilled mango dessert with pomelo and tapioca pearls in a creamy base.

Mango Sticky Rice (Thailand)

Coconut sticky rice topped with ripe mango and coconut sauce.

Bingsu (Korea)

Fluffy shaved ice topped with sweet milk, fruit, and chewy add-ins.

Hotteok (Korea)

Warm filled pancakes with brown sugar, cinnamon, and crushed nuts.

Kulfi (India)

Dense, creamy frozen dessert flavored with cardamom, pistachio, or mango.



Sweet Bites Around The World

Mediterranean

Where citrus trees bloom and desserts shine with honey, nuts, and delicate floral notes—this collection blends crisp phyllo, creamy custards, and syrup-kissed pastries into a perfectly balanced finish. Each bite is bright, aromatic, and celebration-ready, bringing a sun-warmed sense of tradition and elegance to your event.



Baklava (Turkey/Greece/Levant)

Crisp phyllo layers filled with nuts and soaked in honey or syrup.

Kunafa / Knafeh (Levant)

Warm, cheese-filled pastry topped with golden shredded dough and sweet syrup.

Basbousa (Egypt/Levant)

Semolina cake soaked in syrup, often finished with coconut or almonds.

Mahalabia / Muhallebi (Levant/Turkey)

Silky milk pudding scented with rose or orange blossom.

Galaktoboureko (Greece)

Custard-filled phyllo pastry drenched in citrus-honey syrup.

Loukoumades (Greece)

Mini fried dough bites glazed with honey and sprinkled with cinnamon or nuts.

Kataifi (Greece/Turkey)

Shredded phyllo pastry wrapped around nuts, baked and soaked in syrup.

Ma'amoul (Levant)

Buttery stuffed cookies filled with dates, pistachios, or walnuts.

Halva (Mediterranean/Middle East)

Dense, sweet sesame (tahini) confection with a rich nutty bite.

Crema Catalana (Spain)

Citrus-cinnamon custard with a crisp caramelized sugar top.



Sweet Bites Around The World

Italian Desserts

From the sun-kissed coasts of Sicily to the elegant cafés of Milan, our Italian dessert collection is a love letter to tradition—crafted with timeless recipes, real ingredients, and a modern, event-ready finish.



Tiramisù

Espresso-soaked ladyfingers layered with mascarpone cream and cocoa.

Panna Cotta

Silky vanilla cream set to perfection, served with fruit or sauce.

Cannoli Siciliani

Crisp pastry shells filled with sweet ricotta, often with chocolate or pistachio.

Sfogliatella (Riccia or Frolla)

Flaky (or tender) Italian pastry filled with citrus-scented ricotta.

Babà al Rum

Soft yeast cake soaked in aromatic rum syrup.

Zeppole di San Giuseppe

Light fried or baked pastry filled with vanilla cream and topped with cherries.

Panettone

Classic Italian holiday bread with citrus zest and dried fruit.

Pandoro

Buttery, airy holiday cake dusted with powdered sugar.

Biscotti / Cantucci (with Vin Santo)

Crunchy almond cookies perfect for dipping in sweet dessert wine.

Zabaione

Warm, airy custard whipped with egg yolks, sugar, and Marsala wine.

Cassata Siciliana

Sponge cake layered with sweet ricotta, candied fruit, and marzipan.

Semifreddo

Light, frozen Italian mousse, creamy like ice cream but softer.



Sweet Bites Around The World

Indian Desserts

A celebration of aroma, richness, and tradition—where saffron, cardamom, rose, and toasted nuts turn every bite into something unforgettable. From syrup-soaked classics like gulab jamun and jalebi to chilled favorites like rasmalai, shrikhand, and kulfi, these sweets bring a vibrant, elegant finish that feels festive, comforting, and truly special.



Gulab Jamun

Soft milk-based dumplings soaked in fragrant rose-cardamom syrup.

Rasgulla

Spongy cheese balls in light sugar syrup, delicate and refreshing.

Rasmalai

Tender cheese patties served in chilled saffron-cardamom milk.

Kheer (Rice Pudding)

Slow-simmered rice pudding with cardamom and nuts.

Gajar Halwa

Warm carrot pudding cooked with milk, ghee, and aromatic spices.

Jalebi

Crisp, spiral sweets fried and dipped in saffron sugar syrup.

Barfi (Milk Fudge)

Creamy milk-based fudge, often flavored with pistachio or coconut.

Ladoo

Festive sweet balls made with ghee, sugar, and roasted flour or lentils.

Kulfi

Dense Indian ice cream flavored with mango, pistachio, or cardamom.

Shrikhand

Thick sweetened yogurt dessert with saffron, cardamom, and nuts.

Sandesh

Light Bengali sweet made from fresh chenna with a delicate, milky bite.

Mysore Pak

Rich, buttery fudge made with chickpea flour, ghee, and sugar, with a melt-in-your-mouth crumb.



Sweet Bites Around The World

Luxury Coffee & Tea Bar Experience

Elevate your event with a sophisticated coffee and tea station, curated to impress your guests with flavor, elegance, and style. Perfect for weddings, corporate events, high-end private gatherings, and upscale tea parties.

Signature Hot Beverages

- Single-origin artisan coffee, freshly brewed
- Decaffeinated specialty coffee
- Curated selection of loose-leaf teas: Earl Grey, Jasmine Green, Chamomile Lavender, Rooibos Vanilla

Gourmet Add-Ons

- Organic milk, oat, almond, and macadamia milk
- Premium raw & brown sugars, honey sticks, and agave
- Cinnamon quills, cocoa dust, and edible gold flakes for presentation
- Citrus twists & botanicals (lemon, orange, rosemary, lavender)

Chic Cold Beverage Options

- Iced Cold Brew with flavored infusions: Vanilla Bean, Caramel, Hazelnut
- Handcrafted iced teas: White Peach, Hibiscus Berry, Lemon Verbena

Presentation & Décor

- Elegant marble or mirrored coffee & tea station
- Hand-selected glassware, fine china teacups, and polished silverware
- Fresh floral arrangements or seasonal greenery incorporated into the bar
- Professional bar signage & menu cards

Optional Luxury Enhancements

- Attendant for live pour-over or tea steeping demonstrations
- Mini dessert pairings: macarons, petit fours, chocolate truffles
- Artisanal chocolate or specialty biscotti display
- Branded stirrers or personalized menu touches for special events

Ideal For

- ✓ High-end weddings & engagement parties
- ✓ Corporate client events or executive breakfasts
- ✓ Upscale baby & bridal showers
- ✓ Luxury tea parties and social gatherings



Sweet Bites Around The World

Luxury Coffee, Tea & Dessert Experience

Packages starting at \$2,500.00

Our Luxury Coffee, Tea & Dessert Experience is a fully curated, on-site catering service designed to elevate your event with refined flavors, elegant presentation, and exceptional hospitality. Every detail is thoughtfully styled to create a memorable and sophisticated guest experience.

What's Included

Artisan Beverages

- Premium single-origin coffee & decaffeinated selection
- Curated loose-leaf tea collection (black, green, herbal & floral blends)
- Handcrafted iced teas & cold brew
- Gourmet milks & sweeteners (oat, almond, whole milk, honey, raw sugar)

Luxury Dessert Selection

- Assorted mini desserts (shooters, petit cakes, tarts, macarons)
- Seasonal fresh fruit accents
- Chef-crafted dessert bites designed for elegant service

Elegant Presentation & Décor

- Professionally styled coffee, tea & dessert station
- Luxury table linens, risers, trays & signage
- Floral accents or themed décor styling
- Elegant disposable or rental serveware

Professional Staff On-Site

- Experienced attendants for beverage and dessert service
- Full setup, service, and breakdown included
- Guest-focused hospitality to ensure a seamless experience

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INDIAN MENU

APPETIZERS

Vegetable Samosas

Golden, hand-folded pastries filled with a comforting blend of mashed potatoes, green peas, cumin, coriander, and warming Indian spices. Fried until crisp on the outside and tender on the inside.

Paneer Tikka Skewers

Chunks of fresh paneer marinated in yogurt, ginger, garlic, and traditional tandoori spices, then grilled over high heat until lightly charred and smoky. Finished with bell peppers and onions.

Aloo Tikki

Delicately spiced potato patties infused with cumin, coriander, and green chilies, pan-seared until golden and crisp. Served with cooling yogurt, fresh mint chutney, and tamarind sauce.

Vegetable Pakoras

Seasonal vegetables coated in a chickpea flour batter seasoned with turmeric, cumin, and herbs, then fried until light and crisp.

MAIN

Paneer Dil-Rooba

A signature dish featuring alternate layers of sliced paneer and gently spiced vegetables, baked and placed on a bed of silky tomato sauce. Inspired by Italian lasagna yet rooted in Indian flavors.

Steamed Rice

Soft dumplings studded with walnuts, simmered in a luxurious tomato-cashew gravy infused with cardamom and aromatic spices. Inspired by Mughal cuisine, this curry is indulgent yet refined, offering depth and warmth.

Akhroti Kofta Curry

Soft dumplings studded with walnuts, simmered in a luxurious tomato-cashew gravy infused with cardamom and aromatic spices. Inspired by Mughal cuisine, this curry is indulgent yet refined, offering depth, warmth, and a subtle sweetness.

Chana Masala

Slow-simmered chickpeas in a robust tomato and onion gravy, layered with cumin, coriander, and garam masala. Hearty and deeply satisfying.

SALADS

Cucumber Raita

A refreshing mix of chopped cucumber, tomato, red onion, fresh herbs, and lemon juice.

Chickpea & Cucumber Salad

Protein-rich chickpeas tossed with fresh cucumber, red onion, lemon juice, olive oil, and subtle Indian spices.

Carrot & Cabbage Slaw – Indian Style

Finely shredded carrots and cabbage lightly seasoned with mustard seeds, lemon juice, and herbs.

Beetroot & Yogurt Salad

Roasted beetroot gently folded into creamy yogurt and lightly seasoned with cumin, salt, and a touch of lemon.

SIDES

Jeera Rice

Fragrant basmati rice gently tempered with cumin seeds in ghee. Light, aromatic, and earthy, this classic preparation serves as the perfect canvas for rich curries and gravies.

Bagara Rice

A Hyderabad specialty prepared using the dum cooking method, lightly seasoned and delicately tempered. This rice is subtle in flavor, allowing it to complement more complex dishes without overpowering them.

Saag Aloo

Tender potatoes cooked with spinach, garlic, and traditional Indian spices. Comforting and wholesome, this dish brings warmth and balance to the menu.

Cucumber raita

Cooling yogurt blended with fresh cucumber, roasted cumin, and herbs. This refreshing side balances spice and adds a creamy contrast to the meal.

Bhindi Masala

Fresh mango with crisp cucumber, red onion, and fresh herbs, dressed with lemon juice and a hint of chili.

Lentil & Herb Salad

Cooked lentils tossed with red onion, fresh cilantro, mint, lemon juice, and olive oil, gently seasoned with Indian spices.

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FRENCH MENU

APPETIZERS

Pissaladière

A Provençal-style flatbread topped with slow-caramelized onions, anchovies, and black olives, delivering a balance of sweetness and savory depth.

Encargots de Bourgogne

Tender snails baked in a rich garlic, parsley, and butter sauce, served warm as a classic French delicacy.

Savory Crêpes (Galette)

An elevated version of the Croque Monsieur, finished with a perfectly cooked sunny-side-up egg that adds richness and visual elegance.

Ratatouille Tart

A savory tart layered with zucchini, eggplant, tomatoes, and herbs de Provence, baked until tender and aromatic.

MAIN

Quiche Lorraine

A classic French savory tart prepared with a rich, buttery pastry crust and filled with a smooth custard of eggs and cream, complemented by smoked bacon and melted Gruyère cheese, baked until perfectly set and golden.

Croque Monsieur

A traditional Parisian grilled sandwich made with soft brioche bread, layered with premium ham, Gruyère cheese, and velvety béchamel sauce, then toasted until crisp and golden.

Croque Madame

Traditional French buckwheat crêpes delicately prepared to achieve a thin yet tender texture, then filled with premium ham, melted cheese, sautéed mushrooms, and fresh herbs. Each crêpe is gently folded and finished on the griddle.

Vol-au-Vent

Delicate puff pastry shells baked until light and crisp, filled with a creamy chicken and mushroom sauce gently infused with herbs.

SALADS

SIDES

Gratin Dauphinois

A classic French potato dish prepared with thinly sliced potatoes slowly baked in a rich mixture of cream, garlic, and butter until tender and deeply infused with flavor.

Pommes Purée

Potatoes slowly cooked and meticulously mashed to achieve an exceptionally smooth, silky texture. Finished with generous amounts of butter and cream.

French Lentils

Slow-cooked French green lentils gently simmered with aromatic vegetables, fresh herbs, and subtle seasonings until tender yet firm. Earthy, nourishing, and beautifully balanced.

Butter Glazed Carrots

Tender carrots gently cooked until perfectly soft, then glazed in butter to enhance their natural sweetness. Finished with a touch of honey and fresh herbs.

Salade Verte

Mixed greens lightly dressed with a classic French vinaigrette.

Salade Niçoise

Tuna, tomatoes, olives, green beans, and eggs with olive oil dressing.

Salade Lyonnaise

Frisée lettuce with crispy bacon, poached egg, and warm vinaigrette.

Carrot Râpée

Freshly grated carrots with lemon and light mustard dressing.

Lentil Salad

French green lentils tossed with herbs and red wine vinaigrette

Beetroot Salad

Roasted beets dressed with olive oil, vinegar, and fresh herbs.

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AMERICAN MENU

APPETIZERS

Buffalo Chicken Bites

Crispy fried chicken pieces tossed in a bold Buffalo sauce, balancing tangy heat with richness, and served as a flavorful and satisfying starter.

Devil Eggs

Classic hard-boiled eggs filled with a smooth, creamy yolk mixture seasoned with mustard and spices, offering a familiar and comforting American bite.

Mini Grilled Cheese

Golden toasted bread filled with melted American and cheddar cheese, grilled until crisp and gooey, delivering nostalgic comfort in an elevated presentation.

Chicken Tenders

Hand-breaded chicken strips fried until golden and juicy, served with classic dipping sauces for a crowd-pleasing appetizer.

MAIN

Grilled Beef Sliders

Juicy beef patties carefully seasoned and grilled to perfection, served on soft, toasted brioche buns and finished with classic American toppings, delivering a refined yet comforting bite.

Southern Fried Chicken

Tender chicken marinated in buttermilk and spices, then fried until golden and crispy, offering a rich and flavorful Southern classic.

Bbq Pulled Pork

Slow-cooked pork shoulder braised until fork-tender, gently shredded and tossed in a smoky barbecue sauce with subtle sweetness and depth.

Mac & Cheese Bake

Elbow pasta folded into a rich and creamy cheese sauce made with a blend of American cheeses, then baked until golden and bubbling.

SIDES

Mashed Potatoes

Classic American-style mashed potatoes prepared with tender potatoes whipped until smooth and creamy, then finished with butter, cream, and a touch of seasoning.

Coleslaw

A classic American side made with finely shredded cabbage and carrots, lightly tossed in a creamy dressing with a touch of acidity for balance. Crisp, refreshing, and subtly sweet.

Baked Beans

Slow-baked beans simmered in a rich, savory-sweet sauce with subtle notes of molasses and spices. Hearty, comforting, and full of depth, this classic American side delivers warmth and familiarity.

Macaroni Salad

A classic American pasta salad made with tender macaroni, crisp vegetables, and a creamy, lightly seasoned dressing.

SALADS

Garden Salad

Mixed greens with fresh vegetables and classic house dressing.

Caesar Salad

Crisp romaine lettuce tossed with Caesar dressing, croutons, and parmesan.

Cobb Salad

Chopped greens topped with grilled chicken, bacon, egg, avocado, and blue cheese.

Waldorf Salad

Crisp apples, celery, and grapes lightly dressed with mayonnaise and lemon.

Southwest Salad

Mixed greens with corn, black beans, tomatoes, and a light cilantro dressing.

Broccoli Salad

Crunchy broccoli florets tossed with a light creamy dressing, seeds, and dried fruit.

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MEDITERRANEAN MENU

APPETIZERS

Hummus

A velvety-smooth chickpea purée delicately blended with tahini, freshly squeezed lemon juice, roasted garlic, and extra virgin olive oil.

Stuffed Grape Leaves (Dolmas)

Tender grape leaves hand-rolled and filled with seasoned rice, fresh herbs, and subtle citrus notes, gently cooked to achieve a delicate and aromatic bite.

Spanakopita Bites

Golden, flaky phyllo pastries filled with sautéed spinach, creamy feta cheese, fresh herbs, and olive oil, baked until crisp and perfectly layered.

Roasted Red Pepper & Feta Dip

Slow-roasted red peppers blended with creamy feta cheese, olive oil, and fresh herbs.

MAIN

Grilled Chicken souviaki

Tender chicken marinated in extra virgin olive oil, fresh lemon juice, garlic, and Mediterranean herbs, then grilled to perfection.

Lamb Kofta

Seasoned ground lamb blended with aromatic spices and fresh herbs, shaped into skewers and char-grilled for a rich and savory finish.

Baked Fish

Delicately baked fresh fish fillet finished with extra virgin olive oil, slow-roasted cherry tomatoes, Kalamata olives, capers, garlic, and fresh Mediterranean herbs.

Falafel Platter

Crispy chickpea falafel seasoned with herbs and spices, served with fresh vegetables, warm flatbread, and classic Mediterranean accompaniments.

SALADS

Greek Salad

Fresh tomatoes, cucumbers, red onion, Kalamata olives, and feta cheese dressed with olive oil and oregano.

Arugula & Parmesan Salad

Fresh arugula topped with shaved parmesan and light lemon vinaigrette.

Roasted Beet & Goat Cheese Salad

Roasted beets with creamy goat cheese and olive oil dressing.

Spinach & Olive Salad

Baby spinach with Mediterranean olives and simple olive oil vinaigrette.

SIDES

Pita Bread

Soft, freshly baked flatbread carefully prepared to achieve a light and pillowy texture, gently warmed and finished with a light brushing of premium extra virgin olive oil.

Tzatziki

A classic Mediterranean yogurt sauce prepared with creamy Greek yogurt, finely grated cucumber, fresh garlic, lemon juice, and dill.

Couscous

Light and fluffy couscous delicately steamed and finished with extra virgin olive oil and fresh herbs. Mild in flavor and beautifully textured.

Roasted Lemon Potatoes

Golden roasted potatoes finished with extra virgin olive oil, fresh lemon juice, garlic, and Mediterranean herbs.

Farro Salad

Nutty farro tossed with herbs, olive oil, and seasonal vegetables.

White Bean Salad

White beans mixed with red onion, herbs, and lemon-olive oil dressing.

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ITALIAN MENU

APPETIZERS

Caprese Skewers

Fresh mozzarella, ripe cherry tomatoes, and basil leaves drizzled with extra virgin olive oil and balsamic glaze, offering a light and refreshing Italian starter.

Arancini

Crispy risotto balls filled with cheese and herbs, breaded and fried until golden for a rich and satisfying bite.

Bruschetta al Pomodoro

Toasted artisan bread topped with fresh tomatoes, garlic, basil, and olive oil, delivering bright and authentic Italian flavors.

Italian Antipasto Platter

A curated selection of Italian cured meats, cheeses, marinated vegetables, and olives, designed for sharing and exploration.

MAIN

Chicken Marsala

Tender chicken cutlets lightly floured and pan-seared, then simmered in a rich Marsala wine sauce with sautéed mushrooms, creating a balanced dish with depth, warmth, and classic Italian elegance.

Beef Lasagna

Layers of fresh pasta sheets baked with slow-cooked beef ragù, creamy béchamel sauce, and melted Italian cheeses, finished until bubbling and golden for a comforting and refined classic.

Eggplant Parmigiana

Breaded eggplant slices gently fried, layered with tomato sauce, mozzarella, and Parmigiano-Reggiano, then baked until tender and richly flavored.

Herb-Roasted Italian Sausage

Italian sausage roasted with garlic, olive oil, and fresh herbs, offering bold flavor and rustic Italian character.

SALADS

Caprese Salad

Fresh mozzarella, ripe tomatoes, basil, and extra-virgin olive oil.

Mixed Green Salad

Seasonal greens with cherry tomatoes, cucumber, and Italian vinaigrette.

Arugula & Parmigiano Salad

Peppery arugula with shaved Parmigiano-Reggiano and lemon olive oil.

Spinach & Pine Nut Salad

Baby spinach with toasted pine nuts and balsamic vinaigrette.

SIDES

Roasted Rosemary Potatoes

Oven-roasted potatoes tossed in extra-virgin olive oil, freshly minced garlic, and fragrant rosemary, slowly cooked until golden brown and beautifully crisp on the outside while remaining tender and fluffy on the inside.

Sautéed Spinach

Fresh spinach leaves are gently sautéed in extra-virgin olive oil with aromatic garlic until just wilted, preserving their vibrant green color and delicate texture.

Garlic Bread

Toasted bread brushed with garlic butter and herbs, finished until fragrant and lightly crisp.

Parmigiano Roasted Zucchini

Fresh zucchini slices are lightly tossed in extra-virgin olive oil, garlic, and Italian herbs, then oven-roasted until tender and lightly caramelized.

Tuscan White Bean Salad

Cannellini beans with red onion, parsley, and olive oil.

Italian Chopped Salad

Romaine lettuce with olives, pepperoncini, tomatoes, and Italian dressing.

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LATIN MENU

APPETIZERS

Ceviche

Fresh fish marinated in citrus juices with red onion, cilantro, and chili, offering a bright and refreshing Latin starter.

Patacones

Twice-fried green plantains with a crisp exterior and tender interior.

Tequeños

Crispy pastry rolls filled with melted cheese, fried until golden and served warm for a rich and comforting appetizer.

Yuca Fries

Cassava fries fried until golden and crisp on the outside while remaining soft inside, served with flavorful dipping sauces for added depth.

MAIN

Ropa Vieja

Slow-braised beef gently shredded and simmered in a rich tomato-based sauce with bell peppers, onions, garlic, and warm spices, delivering deep and comforting Latin flavors.

Pollo Asado

Chicken marinated in citrus, garlic, and herbs, then roasted until tender and flavorful, offering a vibrant and traditional Latin main.

Pernil

Slow-roasted pork shoulder seasoned with garlic, citrus, and herbs, cooked until tender and aromatic with a crisp exterior.

Carne Asada

Grilled beef marinated with citrus, garlic, and spices, cooked over open flame for bold and smoky flavor.

SALADS

Avocado Tomato Salad

Fresh avocado and ripe tomatoes with red onion, lime juice, and olive oil.

Cilantro Lime Salad

Mixed greens tossed with fresh cilantro, lime dressing, and a touch of garlic.

Mango Cucumber Salad

Fresh mango and cucumber with lime juice, chili flakes, and a light olive oil drizzle.

Hearts Of Palm Salad

Hearts of palm with tomatoes, red onion, and citrus dressing.

SIDES

Pan de Yuca

Soft and chewy cassava bread enriched with cheese, baked until lightly golden and served warm. Its unique texture and subtle flavor make it a distinctive and comforting accompaniment.

Corn Tortillas

Freshly prepared corn tortillas gently warmed to enhance their aroma and softness.

Empanadas

Hand-formed pastry pockets filled with seasoned meats or cheeses, carefully fried until crisp and flaky. Each bite delivers a comforting combination of crunch and savory filling, rooted in classic Latin street food traditions.

Arepas

Traditional corn cakes crafted from freshly ground corn dough, shaped by hand and lightly grilled until golden on the outside while remaining soft and tender inside.

Latin Chopped Salad

Romaine lettuce with tomatoes, corn, black beans, avocado, and citrus vinaigrette.

Quinoa & Veggie Salad

Quinoa with roasted vegetables, herbs, and a light lemon vinaigrette

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ASIAN MENU

APPETIZERS

Shrimp Tempura

Plump shrimp are lightly coated in a delicate tempura batter and fried until perfectly crisp and golden, preserving a light, airy texture.

Pork Potstickers

Hand-folded dumplings filled with seasoned ground pork and fresh vegetables, pan-seared to achieve a crisp bottom and then gently steamed to create a tender, juicy interior.

Asian Slaw Cups

A refreshing blend of shredded cabbage, carrots, and green onions tossed in a light sesame vinaigrette, offering a crisp texture and bright, balanced flavors. Served in individual cups for an elegant and easy-to-enjoy starter.

Crispy Tofu Bites

Golden-fried tofu cubes lightly coated for crispness and tossed in a sweet chili sauce, delivering a satisfying contrast between crunchy exterior and tender interior with a gentle hint of heat.

MAIN

Orange Chicken

Crispy chicken pieces tossed in a glossy orange-infused sauce made with citrus zest, soy, and a touch of sweetness.

Beef & Broccoli

Tender slices of beef stir-fried with fresh broccoli florets in a savory garlic-soy sauce, cooked quickly to preserve texture and freshness while delivering rich, comforting flavors in every bite.

Thai Basil Chicken

Juicy chicken stir-fried with garlic, fresh Thai basil, and mild chili, creating an aromatic dish with layers of flavor that blend savory depth with subtle herbal notes and gentle spice.

Vegetable Pad Thai

Rice noodles tossed with seasonal vegetables in a tangy tamarind-based sauce, lightly sweet and savory, finished with crushed peanuts.

SALADS

Cucumber Salad

Crisp cucumber slices tossed in rice vinegar, sesame oil, and chili flakes.

Sesame Noodles Salad

Chilled noodles tossed in a creamy sesame dressing and finished with fresh herbs, offering a smooth texture and rich yet balanced flavor profile.

Mango Asian Slaw

Shredded cabbage combined with fresh mango and a citrus sesame dressing, delivering a vibrant contrast of sweet.

Sesame Green Salad

Mixed greens dressed in a light soy-ginger vinaigrette and finished with toasted sesame seeds.

SIDES

Steamed Jasmine Rice

Fragrant jasmine rice gently steamed until fluffy and tender, serving as a comforting and versatile base that pairs beautifully with sauced mains and bold flavors.

Vegetable Stir-Fried rice

Fluffy rice stir-fried with mixed vegetables, garlic, and light soy seasoning, creating a savory and aromatic side with balanced texture and depth.

Sesame Green Beans

Fresh green beans sautéed until crisp-tender and finished with sesame oil and garlic, preserving their vibrant color while delivering a nutty, aromatic flavor.

Garlic Bok Choy

Tender bok choy quickly sautéed with garlic and soy sauce, offering a clean, lightly savory side that complements richer main dishes.

Asian Carrot & Daikon Salad

Shredded carrots and daikon radish tossed in a light rice vinegar and sesame dressing.

Thai Glass Noodles Salad

Translucent glass noodles tossed with fresh vegetables, herbs, and a bright lime-based dressing, finished with subtle chili heat and savory notes.

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JAPANESE MENU

APPETIZERS

Vegetable Gyoza

Pan-seared Japanese dumplings filled with finely chopped vegetables, lightly crisp on the bottom and tender on top, served with a savory soy dipping sauce.

Edamame

Young soybeans gently steamed and lightly seasoned with sea salt, offering a simple, fresh, and wholesome Japanese starter.

Shrimp Tempura

Plump shrimp coated in a light, airy tempura batter and fried until golden and crisp, preserving a delicate texture and clean flavor.

Chicken Karaage

Japanese-style fried chicken marinated in soy, ginger, and garlic, then lightly battered and fried until juicy inside and crisp outside.

MAIN

Teriyaki Chicken

Tender chicken glazed with a house-made teriyaki sauce, lightly sweet and savory, grilled or roasted until caramelized and juicy.

Beef Sukiyaki Style

Thinly sliced beef simmered with onions and vegetables in a light soy-based sauce, delivering rich umami flavor with comforting warmth.

Miso Glazed Salmon

Fresh salmon brushed with a miso-based glaze and roasted until flaky, offering a balance of savory depth and subtle sweetness.

Vegetable Yakisoba

Wheat noodles stir-fried with seasonal vegetables in a savory Japanese-style sauce, finished with aromatic notes and balanced texture.

SIDES

Steamed Japanese Rice

Short-grain rice gently steamed until tender and fluffy, serving as a classic and comforting base for Japanese mains.

Garlic Sautéed Bok Choy

Fresh bok choy quickly sautéed with garlic and a touch of soy sauce, maintaining vibrant color and crisp-tender texture.

Tempura Vegetable

Assorted seasonal vegetables lightly battered and fried, offering a crisp exterior and tender interior.

Sesame Green Beans

Green beans sautéed until crisp-tender and finished with sesame oil for a nutty, aromatic side.

SALADS

Seaweed Salad

Tender seaweed lightly seasoned with sesame oil, rice vinegar, and toasted sesame seeds.

Japanese Cucumber Salad

Thinly sliced cucumbers tossed in rice vinegar with a touch of sweetness, creating a light, crisp, and refreshing salad.

Mixed Green Salad

Fresh mixed greens dressed in a light ginger vinaigrette, finished with subtle sesame notes.

Carrot & Daikon Salad

Shredded carrots and daikon radish tossed in a light rice vinegar and sesame dressing, delivering crisp texture and bright flavor.

Spinach Sesame Salad

Blanched spinach lightly dressed in a creamy sesame sauce.

Japanese Potato Salad

Creamy potato salad prepared with tender potatoes, carrots, cucumber, and a light Japanese-style mayonnaise.

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CHINESE MENU

APPETIZERS

Spring Rolls

Crispy golden spring rolls filled with seasoned vegetables, lightly fried to achieve a delicate crunch while maintaining a flavorful and tender interior. Served with a sweet chili dipping sauce for a balanced bite.

Pork Dumplings

Traditional Chinese dumplings filled with seasoned ground pork and vegetables, steamed or pan-seared to create a juicy filling and tender wrapper, finished with a savory soy dipping sauce.

Crab Rangoon

Crisp wontons filled with a creamy blend of crab and cream cheese, lightly fried until golden and served warm, offering a rich and comforting starter.

Chicken Lettuce Wrap

Finely chopped chicken sautéed with garlic, ginger, and water chestnuts, served in fresh lettuce cups for a light yet flavorful appetizer with balanced texture.

MAIN

Orange Chicken

Crispy chicken pieces tossed in a glossy orange-infused sauce with hints of citrus zest, soy, and gentle sweetness, delivering a perfect balance of tangy and savory flavors.

Beef & Broccoli

Tender slices of beef stir-fried with fresh broccoli florets in a rich garlic-soy sauce, cooked quickly to preserve freshness while delivering deep, comforting flavor.

Kung Pao Chicken

Stir-fried chicken cooked with dried chilies, peanuts, and vegetables in a savory-spicy sauce, offering bold flavors with a subtle kick of heat.

Sweet & Sour Pork

Crispy pork pieces tossed with pineapple and bell peppers in a classic sweet and sour sauce, combining vibrant color and balanced flavor.

SIDES

Steamed White Rice

Fluffy long-grain rice gently steamed, serving as a neutral and comforting base to accompany sauced mains.

Vegetable Fried Rice

Rice stir-fried with mixed vegetables, eggs, garlic, and soy sauce, delivering savory depth and satisfying texture.

Chow Mein Noodles

Stir-fried egg noodles tossed with vegetables in a light soy-based sauce, offering a hearty and aromatic side.

Garlic Green Beans

Fresh green beans stir-fried with garlic and soy sauce until crisp-tender, maintaining vibrant color and bold flavor.

SALADS

Chinese Chicken Salad

Shredded chicken served over mixed greens with crunchy vegetables, finished with a sesame dressing.

Asian Slaw

Shredded cabbage and carrots tossed in a light sesame vinaigrette, providing crunch, brightness, and balance.

Cold Sesame Noodle Salad

Chilled noodles coated in a creamy sesame dressing, finished with fresh herbs and a hint of soy.

Wood Ear Mushroom Salad

Thinly sliced wood ear mushrooms tossed with garlic, soy sauce, rice vinegar, and sesame oil.

Cold Tofu & Scallion Salad

Silken tofu served chilled and topped with fresh scallions, soy sauce, sesame oil, and a hint of ginger.

Five-Spice Pumpkin Salad

Roasted pumpkin cubes seasoned with Chinese five-spice, tossed with scallions and a light soy-ginger dressing.

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KOREAN MENU

APPETIZERS

Vegetable Mandu

Korean-style dumplings filled with finely chopped vegetables and tofu, pan-seared until lightly crisp on the bottom and tender on top.

Korean Fried Chicken Bites

Crispy bite-sized chicken coated in a light batter and glazed with a sweet and spicy gochujang sauce, delivering a perfect balance of crunch, heat, and subtle sweetness.

Seafood Pancake

A savory Korean pancake made with scallions and mixed seafood, pan-fried until golden and crisp on the outside while remaining tender inside, served with a light soy dipping sauce.

Crispy Tofu with Gochujang Glaze

Golden-fried tofu lightly glazed with a mildly spicy gochujang sauce, offering a satisfying contrast of crispy exterior and soft interior with rich umami flavor.

MAIN

Bulgogi Beef

Thinly sliced beef marinated in soy sauce, garlic, pear, and sesame oil, then grilled or sautéed until tender and caramelized, delivering sweet, savory, and deeply aromatic flavors.

Spicy Pork Bulgogi

Sliced pork marinated in a bold gochujang-based sauce with garlic and ginger, stir-fried until tender and slightly charred, offering rich heat and depth of flavor.

Korean BBQ Chicken

Juicy chicken grilled and brushed with a Korean barbecue glaze, combining smoky notes with subtle sweetness and savory richness.

Japchae (Glass Noodles with Vegetables)

Sweet potato glass noodles stir-fried with seasonal vegetables in a light soy-sesame sauce, offering a soft, glossy texture and balanced savory flavor.

SALADS

Korean Cucumber Salad

Crisp cucumber slices tossed in a spicy-sweet chili dressing with sesame oil and vinegar.

Korean Radish Salad

Julienmed Korean radish dressed with chili flakes, vinegar, and a touch of sugar, delivering bright acidity and vibrant texture.

Mixed Greens with Sesame

Fresh mixed greens tossed in a light sesame vinaigrette.

Soybean Sprout Salad

Lightly blanched soybean sprouts seasoned with sesame oil, garlic, and soy sauce, creating a simple yet flavorful traditional Korean salad.

SIDES

Steamed White Rice

Short-grain white rice gently steamed until perfectly tender and fluffy, creating a clean, comforting base that allows the bold flavors of Korean barbecue and spiced dishes to shine.

Kimchi

Traditional Korean fermented napa cabbage seasoned with chili flakes, garlic, ginger, and aromatics, slowly developed to achieve deep, complex flavors. Bold, tangy, and slightly spicy.

Garlic Sautéed Spinach

Fresh spinach lightly blanched and gently seasoned with garlic, sesame oil, and soy sauce, preserving its vibrant color and tender texture. This classic Korean side delivers clean, savory notes with subtle nuttiness and balanced depth.

Stir-Fried Zucchini

Thinly sliced zucchini quickly sautéed with garlic and sesame oil until tender yet lightly crisp, finished with delicate seasoning to highlight its natural sweetness.

Korean Potato & Apple Salad

Tender potatoes combined with crisp apple slices and lightly dressed with a subtle Korean-style mayonnaise.

Spicy Seaweed Salad

Delicate seaweed tossed in a light chili-sesame dressing with rice vinegar and garlic, delivering bold umami flavor.

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PANAMANIAN MENU

APPETIZERS

Carimañolas

Golden-fried yuca rolls filled with seasoned ground beef or chicken, offering a crisp exterior and a soft, flavorful interior.

Corn Empanadas

Corn-based empanadas filled with seasoned meat or cheese, fried until golden and slightly crisp on the outside while remaining tender inside. A classic and satisfying Panamanian starter.

Fresh Corn Fritters

Panamanian corn fritters made from fresh sweet corn, lightly seasoned and pan-fried until golden on the outside and tender inside.

Ceviche De Corvina

Fresh corvina marinated in citrus juices with red onion, cilantro, and a touch of chili, offering a bright, refreshing, and vibrant appetizer rooted in coastal Panamanian cuisine.

MAIN

Ropa Vieja

Slow-braised beef gently shredded and simmered in a rich tomato-based sauce with onions, peppers, and garlic, delivering deep, comforting flavors and a tender texture.

Pernil Asado

Oven-roasted pork shoulder marinated with garlic, citrus, and spices, cooked until tender and juicy on the inside with a lightly caramelized exterior.

Panamanian-Style Fried Fish

Whole or filleted fish seasoned and fried until crisp and golden, preserving a moist, flaky texture and delivering classic coastal Panamanian flavors.

Sancocho

Traditional Panamanian chicken soup slow-simmered with root vegetables, corn, culantro, and aromatics.

SALADS

Green Salad With Lime & Culantro

Fresh mixed greens lightly dressed with lime juice, olive oil, and chopped culantro.

Cucumber & Pineapple

Crisp cucumber and fresh pineapple tossed with lime juice and herbs, delivering a bright, slightly sweet salad that balances savory dishes beautifully.

SIDES

Coconut Rice

Fragrant rice cooked with coconut milk, delivering a subtle sweetness and creamy texture that pairs beautifully with seafood and savory mains.

Yuca Al Moho

Tender yuca served with a warm garlic and onion mojo sauce, offering rich aroma and traditional flavor.

Platano Maduro

Ripe plantains fried until caramelized and golden, delivering natural sweetness and soft texture that balances savory dishes.

Guandu Rice

Fragrant rice cooked with pigeon peas, coconut milk, and aromatic herbs, resulting in a rich, savory flavor with subtle creaminess.

Tomate Criollo Salad

Ripe tomatoes tossed with red onion, culantro, and a light vinegar dressing,

Corn & Avocado Salad

Sweet corn kernels mixed with fresh avocado, red onion, lime juice, and olive oil, creating a creamy yet refreshing salad with bright flavor.

Country Fair Salad

Cooked potatoes, beets, carrots, green beans, and eggs mixed with a light mayonnaise dressing.

Cabbage Slaw

Shredded cabbage and carrots lightly dressed with vinegar and a touch of sweetness, offering crisp texture and freshness.

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MEXICAN MENU

APPETIZERS

Elote Cups

Sweet corn kernels tossed with creamy dressing, chili powder, lime juice, and crumbled queso fresco, delivering bold, tangy, and savory flavors in an easy-to-serve presentation.

Mini Chicken Tostadas

Crispy tostada shells topped with seasoned shredded chicken, refried beans, lettuce, crema, and fresh salsa, offering layered textures and classic Mexican taste.

Queso Fundido With Chorizo

Melted Oaxaca and Chihuahua cheeses blended until smooth and rich, topped with spiced chorizo and served warm with tortillas for dipping.

Taquitos Dorados

Rolled tortillas filled with seasoned beef or chicken, fried until golden and crisp, finished with crema and fresh toppings.

MAIN

Carne Asada

Grilled marinated beef cooked over high heat until juicy and flavorful, finished with citrus and garlic notes for a bold and classic Mexican entrée.

Chicken Tinga

Slow-simmered shredded chicken cooked in a smoky tomato and chipotle sauce, delivering deep flavor with mild heat and rich aroma.

Pork Carnitas

Slow-braised pork cooked until tender and lightly crisped, offering savory richness and authentic Mexican comfort in every bite.

Vegetable Fajitas

Sautéed bell peppers, onions, and seasonal vegetables seasoned with Mexican spices, delivering a colorful and aromatic vegetarian main.

SIDES

Red Rice

Fluffy rice cooked with tomatoes, onions, and garlic, lightly seasoned to complement bold mains.

Refried Beans

Slow-cooked beans mashed and seasoned until creamy and smooth, offering comforting texture and savory depth.

Charro Beans

Whole pinto beans simmered with tomatoes, onions, herbs, and spices, delivering rich, brothy flavor.

Corn Tortillas

Soft corn tortillas gently heated, essential for pairing with meats and sauces.

SALADS

Mexican Chopped Salad

Romaine lettuce tossed with corn, black beans, tomatoes, avocado, and a citrus-lime vinaigrette.

Avocado Tomato Salad

Fresh avocado and ripe tomatoes mixed with red onion, lime juice, and olive oil, simple and refreshing.

Cabbage Slaw With Lime

Shredded cabbage dressed with lime juice and a touch of oil, crisp and bright.

Jicama Cucumber Salad

Crisp jicama and cucumber tossed with lime, chili powder, and salt, delivering refreshing crunch and mild spice.

Grilled Corn & Poblano Salad

Roasted corn, poblano peppers, red onion, and cilantro with lime vinaigrette.

Watermelon & Jicama Salad

Fresh watermelon and jicama tossed with lime juice and chili powder.

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PERUVIAN MENU

APPETIZERS

Classic Ceviche

Fresh fish marinated in lime juice with red onion, cilantro, and a touch of chili, offering bright acidity, freshness, and iconic Peruvian flavor.

Causa Limeña Bites

Layered mashed yellow potatoes seasoned with lime and aji amarillo, filled with seasoned chicken or vegetables, served chilled and elegantly portioned.

Grilled Chicken Skewers

Grilled chicken skewers marinated in Peruvian spices and garlic, cooked until tender and lightly charred for smoky depth.

Stuffed Potato

Golden-fried potato croquettes stuffed with seasoned ground beef, onions, and spices, crisp outside and comforting inside.

MAIN

Lomo Saltado

Stir-fried beef cooked with tomatoes, red onions, soy sauce, and vinegar, finished with fresh herbs and served hot, delivering bold, savory, and tangy flavors.

Roasted Chicken

Roasted chicken marinated with Peruvian spices, garlic, and herbs, cooked until juicy and aromatic with a lightly crisp skin.

Aji de Gallina

Shredded chicken simmered in a creamy aji amarillo sauce with mild spice and rich texture, offering classic Peruvian comfort.

Rice With Mixed Seafood

Seasoned rice cooked with mixed seafood, garlic, and Peruvian spices, delivering bold flavor and vibrant color.

SIDES

Peruvian White Rice

Fluffy white rice gently steamed, serving as a neutral and comforting base for sauced dishes.

Roasted Potatoes With Aji

Tender roasted potatoes lightly seasoned and finished with subtle aji amarillo flavor for warmth and depth.

Corn & Cheese

Large-kernel Peruvian corn served with fresh cheese, offering mild sweetness and creamy contrast.

Fried Yuca

Golden-fried yuca sticks crisp on the outside and soft inside, perfect for pairing with meats and sauces.

SALADS

Peruvian Chopped Salad

Romaine lettuce tossed with tomatoes, red onion, corn, and a light lime vinaigrette.

Tomato & Onion Salad

Thinly sliced red onions and tomatoes marinated in lime juice and cilantro, bright and refreshing.

Avocado & Palmito Salad

Fresh avocado and hearts of palm tossed with citrus dressing, light and elegant.

Quinoa & Vegetable Salad

Peruvian quinoa mixed with fresh vegetables, herbs, and lemon dressing.

Beets & Orange Salad

Roasted beets combined with orange segments and light citrus vinaigrette.

Cabbage & Lime Salad

Shredded cabbage dressed with lime juice, oil, and a touch of salt, crisp and refreshing.

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CHILEAN MENU

APPETIZERS

Empanadas De Pino

Traditional baked empanadas filled with seasoned ground beef, onions, raisins, olives, and hard-boiled egg, offering a rich, savory flavor and classic Chilean character.

Sopaipillas

Golden-fried pumpkin dough rounds, lightly crisp on the outside and soft inside, served warm as a traditional Chilean starter with comforting flavor.

Pebre With Bread

Fresh Chilean salsa made with tomatoes, onion, cilantro, garlic, and chili, served with crusty bread for a bright, herb-forward appetizer.

Mini Choripan Bites

Grilled Chilean sausage served in small bread portions and topped with pebre or chimichurri, delivering bold, smoky flavor in a bite-size format.

MAIN

Pollo Arvejado

Chicken slowly simmered with green peas, onions, carrots, and herbs, creating a hearty and comforting home-style dish.

Carne Mechada

Slow-braised beef cooked until tender and shredded, simmered in a rich tomato and onion sauce, delivering deep, savory flavor.

Chicken Soup

Traditional Chilean chicken soup slowly simmered with potatoes, corn on the cob, pumpkin, rice, and seasonal vegetables. Hearty, comforting, and deeply flavorful, this classic home-style dish represents the heart of Chilean cuisine.

Grilled Salmon With Pebre

Fresh salmon grilled until tender and finished with a bright pebre sauce, highlighting Chile's strong coastal culinary influence.

SIDES

Roasted Pumpkin

Tender roasted pumpkin lightly seasoned, offering subtle sweetness and earthy depth.

Seasoned Green Beans

Fresh green beans sautéed with garlic and herbs, maintaining vibrant color and clean flavor.

Mashed Potatoes

Creamy mashed potatoes prepared until smooth and rich, offering classic comfort and balance.

Chilean White Rice

Fluffy white rice gently steamed, serving as a simple and comforting base for traditional Chilean mains.

SALADS

Tomato & Onion Salad

Fresh tomatoes and sliced onions dressed with oil, vinegar, and cilantro, simple and refreshing.

Avocado Salad

Ripe avocado slices lightly dressed with lemon juice and olive oil, clean and elegant.

Lettuce & Cucumber Salad

Crisp lettuce and cucumber tossed with a light vinaigrette, fresh and cooling.

Beet Salad

Cooked beets sliced and dressed with vinegar and oil, earthy and vibrant.

Cabbage & Carrot Salad

Shredded cabbage and carrots dressed with lemon juice and oil, crisp and refreshing.

Potato & Green Bean Salad

Tender potatoes and green beans tossed with a light vinaigrette, simple and comforting.

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ARGENTINIAN MENU

APPETIZERS

Empanadas

Baked empanadas filled with seasoned ground beef, onions, and spices, offering a flaky crust and rich, savory flavor.

Provoleta

Grilled provolone cheese lightly seasoned and finished until melted and golden, served warm as a classic Argentine starter.

Chorizo Bites

Grilled Argentine chorizo sliced and served warm, delivering bold, smoky flavor and rustic character.

Picada Argentina

A selection of cured meats, cheeses, olives, and bread, perfect for sharing and starting the meal.

MAIN

Roast Beef

Grilled beef cooked over open flame until juicy and flavorful, seasoned simply to highlight the quality of the meat.

Milanesa de Pollo o Res

Breaded chicken or beef cutlet fried until golden and crisp, tender inside and comforting in flavor.

Chimichurri Steak

Grilled steak finished with fresh chimichurri sauce made from parsley, garlic, vinegar, and olive oil.

Roasted Chicken

Oven-roasted chicken seasoned with herbs and garlic, cooked until juicy with a lightly crisp skin.

SIDES

Roasted Potatoes

Roasted potatoes seasoned and cooked until tender, offering a simple and comforting accompaniment.

Mashed Potatoes

Creamy mashed potatoes prepared until smooth and rich, classic and crowd-pleasing.

Grilled Vegetables

Seasonal vegetables grilled until tender and lightly charred, finished with olive oil and herbs.

House-made French Fries

Golden house-cut potatoes fried until crisp on the outside and tender inside, lightly seasoned to complement grilled meats and classic Argentine dishes.

SALADS

Mixed Salad

Lettuce, tomato, and onion dressed with oil and vinegar, fresh and traditional.

Tomato & Onion Salad

Sliced tomatoes and onions lightly dressed with olive oil and vinegar, simple and refreshing.

Potato Salad

Tender potatoes mixed with light dressing, mild and comforting.

Carrot & Cabbage Salad

Shredded carrots and cabbage dressed lightly for crunch and freshness.

Avocado & Tomato Salad

Fresh avocado and ripe tomatoes dressed with olive oil and lemon juice.

Beet & Egg Salad

Cooked beets sliced and served with hard-boiled egg and light vinaigrette.

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GUATEMALAN MENU

APPETIZERS

Chuchitos

Traditional Guatemalan corn dough tamales filled with seasoned meat, wrapped in corn husks and steamed until tender, offering comforting flavor and authentic texture.

Sweet Plantain Fritters

Sweet plantain fritters stuffed with black beans, lightly fried until golden, delivering a balance of sweetness and savory notes.

Crispy Coarn Tostadas

Crispy corn tostadas topped with seasoned beans, fresh cabbage, salsa, and cheese, offering layered textures and classic Guatemalan flavor.

Grilled Sausage

Grilled Guatemalan sausage served on toasted bread and topped with cabbage slaw, avocado, mustard, and ketchup. Savory, hearty, and full of street-food flavor, this classic appetizer brings bold taste and local character to the menu.

MAIN

Chicken or Beef Pepian

Chicken or beef simmered in a rich sauce made from roasted spices, tomatoes, and seeds, delivering deep, complex flavor.

Kakik

Traditional turkey soup prepared with herbs, spices, and achiote, offering a light yet aromatic broth with strong cultural roots.

Hilachas

Shredded beef slowly cooked in a tomato and chili sauce, tender, savory, and comforting.

Stewed Chicken

Chicken stewed with tomatoes, onions, peppers, and herbs, resulting in a hearty and flavorful home-style dish.

SALADS

Cucumber Lime Salad

Crisp cucumber slices tossed with lime juice and herbs, light and refreshing.

Mixed Green Salad

Seasonal greens dressed lightly with vinaigrette, clean and balanced.

SIDES

Tamales Colorados

Corn dough tamales filled with seasoned meat and rich red sauce, wrapped in banana leaves for aroma and depth.

Yuca with Chicharron

Boiled yuca served with crispy pork pieces and light cabbage slaw, offering texture and savory contrast.

Ripe Plantains Fried

Ripe plantains fried until golden and caramelized, delivering natural sweetness.

Green Beans Sautéed With Garlic

Fresh green beans lightly sautéed with garlic and onions until tender yet crisp, finished with simple seasoning to highlight their natural flavor.

Beetroot Salad

Cooked beets mixed with onion and light vinegar dressing.

Cabbage & Raddish Salad

Shredded cabbage and radish tossed with lime juice and oil, crisp and refreshing.

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GREEK MENU

APPETIZERS

Tzatziki with Pita

Creamy Greek yogurt blended with cucumber, garlic, olive oil, and fresh dill, served with warm pita bread for dipping.

Spanakopita Bites

Flaky phyllo pastry filled with spinach, feta cheese, and herbs, baked until golden and crisp.

Dolmades

Grape leaves stuffed with seasoned rice, herbs, and olive oil, tender and aromatic.

Greek Mezze Platter

A selection of olives, feta cheese, roasted peppers, and marinated vegetables, perfect for sharing.

MAIN

Chicken Souvlaki

Marinated chicken skewers grilled until tender and juicy, seasoned with lemon, garlic, and oregano.

Beef or Lamb Hyro Style

Thinly sliced seasoned beef or lamb served hot, delivering bold Mediterranean flavor and savory richness.

Moussaka

Layered casserole of eggplant, seasoned ground meat, tomato sauce, and creamy béchamel, baked until golden and comforting.

Baked Lemon Chicken

Oven-roasted chicken cooked with lemon, garlic, olive oil, and herbs, juicy and aromatic.

SIDES

Lemon Roasted Potatoes

Potatoes roasted with olive oil, lemon juice, garlic, and oregano until tender and lightly crisp.

Greek Rice Pilaf

Fluffy rice cooked with herbs and aromatics, light and flavorful.

Grilled Vegetables

Seasonal vegetables grilled until tender and lightly charred, finished with olive oil and herbs.

Warm Pita Bread

Soft pita bread gently warmed, perfect for pairing with dips and mains.

SALADS

Greek Salad (Horiatiki)

Tomatoes, cucumber, red onion, olives, and feta cheese dressed with olive oil and oregano

Cucumber Yogurt Salad

Crisp cucumbers tossed with yogurt, herbs, and lemon for a refreshing side salad.

Chickpea & Herb Salad

Chickpeas mixed with fresh herbs, red onion, and lemon vinaigrette, hearty and fresh.

Lettuce & Dill Salad

Fresh lettuce dressed with olive oil, lemon juice, and dill, light and clean.

Orzo & Vegetable Salad

Orzo pasta tossed with tomatoes, cucumber, herbs, and lemon vinaigrette.

Spinach & Feta Salad

Fresh spinach leaves combined with crumbled feta, olive oil, and lemon juice.

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HAWAIIAN MENU

APPETIZERS

Spam Musubi Bites

Grilled slices of glazed spam served over seasoned sushi rice and wrapped with nori, offering a savory-sweet bite iconic to Hawaiian cuisine.

Poke Cups

Fresh diced fish marinated with soy sauce, sesame oil, and green onions, served chilled for a light and refreshing starter.

Crispy Coconut Shrimp

Golden-fried shrimp coated in coconut breading, crisp on the outside and tender inside, served with a sweet chili dipping sauce.

Hawaiian Spring Rolls

Fresh rolls filled with tropical fruits, vegetables, and herbs, light, colorful, and refreshing.

MAIN

Kalua Pork

Slow-roasted pork cooked until tender and shredded, seasoned simply to highlight smoky, savory Hawaiian flavor.

Huli Huli Chicken

Grilled chicken glazed with a sweet and savory pineapple-soy sauce, juicy, caramelized, and full of island flavor.

Teriyaki Beef

Grilled beef marinated in a classic Hawaiian-style teriyaki sauce, tender and rich with a balance of sweet and savory notes.

Grilled Mahi Mahi

Fresh mahi mahi grilled until flaky and finished with citrus and herbs, light, clean, and coastal.

SIDES

Grilled Pineapple

Fresh pineapple slices grilled until caramelized, offering natural sweetness and smoky depth.

Mashed Sweet Potatoes

Creamy mashed sweet potatoes, lightly seasoned to complement savory mains.

Hawaiian Fried Rice

Fluffy rice stir-fried with vegetables and a touch of soy sauce, lightly savory and comforting.

Garlic Sautéed Green Beans

Fresh green beans lightly sautéed with garlic and olive oil, simple, savory, and balanced.

SALADS

Lomi Lomi Tomato Salad

Fresh tomatoes mixed with onion, green onion, and a light salty dressing, bright and refreshing.

Hawaiian Macaroni Salad

Creamy macaroni salad with subtle sweetness and tang, a classic island staple.

Pineapple Slaw

Shredded cabbage tossed with fresh pineapple and light citrus dressing, crisp and tropical.

Seaweed & Cucumber Salad

Tender seaweed combined with crisp cucumber, sesame oil, and rice vinegar, savory and refreshing.

Mango Avocado Salad

Ripe mango and avocado tossed with lime juice and light seasoning, creamy and tropical.

Greens with Papaya Dressing

Fresh mixed greens dressed with a light papaya vinaigrette, clean and island-inspired.

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