

VICKY FORTEZA

EVENT PLANNING

(949) 280-2482 | VFORTEZA@COX.NET

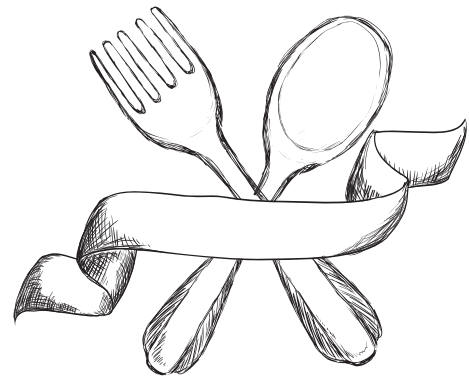


Thank you for
following my journey,

Best Regards,

Vicky Forteza

menu



S A L A D S

Antipasto Salad

Salami, olives, red onion, roasted red peppers, artichoke hearts, pepperoncini, and provolone cheese over a bed of romaine lettuce.

Grape Pasta Salad

Penne pasta mixed w/ asparagus, red grapes & fresh cilantro, marinated in a spicy ginger-sesame dressing

Tri-Tip Steak Salad

Grilled strips of tri-tip steak combined w/ fresh corn, red bells, crunchy jicama, avocados & black beans, tossed w/ a yummy cilantro dressing

Southwest Pasta Salad

Penne pasta mixed w/ mozzarella cheese, tomatillos & sun-dried tomatoes, served w/ a fresh herb dressing

Tex-Mex Salad

Black beans, fresh corn, jicama, red bell pepper & grape tomatoes, mixed w/ cilantro dressing

Chinese Chicken Salad

Shredded chicken, romaine and cabbage, carrots, snap peas, crispy wonton strips, green onion and mandarin oranges tossed w/ a sesame dressing

Italian Pasta Salad

A wonderful combo of pasta, broccoli, red bells, carrots, tomatoes & zucchini, dressed w/ Italian vinaigrette

Citrus Salmon Salad

Spicy seared salmon on a bed of fresh spinach & red onions w/ grapefruit & orange slices, served w/ the perfect citrus dressing

Caprice Salad

Fresh, sliced mozzarella, roma tomatoes, fresh basil & garlic

Cobb Salad

Turkey, avocado, blue cheese crumbles & bacon tossed w/ fresh greens - always a favorite!

Thai Chicken Salad

Grilled & sliced chicken breasts, snap peas, napa cabbage & red bells, served w/ a Thai dressing

Som Tum

Shredded green papaya, shredded carrots, green beans, grape tomato tossed with a spicy lime dressing on a bed of romaine lettuce.

Parmesan-Crusted Chicken Salad

Avocados, tomatoes & corn, tossed w/ sliced parmesan-crusted chicken breasts, served w/ a honey-mustard dressing

Gourmet Salad

Mixed greens w/ dried cranberries, goat cheese crumbles & homemade sugared pecans, served w/ a raspberry vinaigrette

Caesar Salad

Crisp romaine w/ croutons, sliced olives, parmesan cheese & Caesar dressing

Funi Salad

Fresh cabbage, sesame seeds, green onions, ramen noodles & almonds, tossed w/ a creamy rice vinaigrette

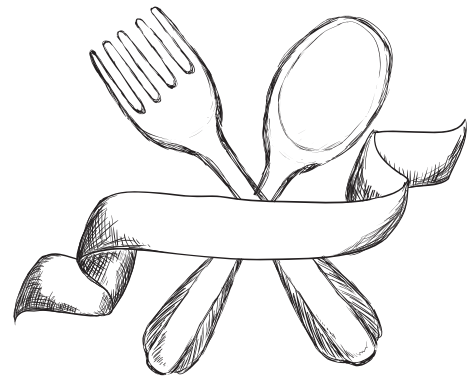
Garden Salad

Mixed greens tossed w/ grape tomatoes, cucumbers & croutons, served w/ your choice of dressing

BBQ Chicken Salad

BBQ chicken breasts top romaine w/ black beans, tomatoes & corn, served w/ a creamy BBQ ranch dressing

menu



F R U I T & V E G E T A B L E

Fresh Fruit Platter

A beautiful assortment of in-season fresh fruit

Pesto & Sun-Dried Tomato Torte

(Serves 10-15 or 20-25)

A creamy blend of butter & cream cheese, layered w/ pesto & sun-dried tomatoes, served w/ assorted crackers

Grilled Asparagus

Fresh grilled asparagus served w/ lemon vinaigrette (seasonal availability)

Stuffed Mushrooms

Fresh mushroom caps stuffed w/ either zucchini & sun-dried tomatoes; or spicy Italian sausage, bell pepper and onion

Bruschetta

Chopped fresh roma tomatoes, basil & garlic top a freshly sliced baguette (add \$5 for Parmesan crostini)

Veggie Platter

A fresh assortment of veggie sticks, served w/ a creamy, homemade spinach dip or homemade hummus

Asparagus Canapes

Fresh asparagus spears & herb cream cheese, wrapped in puff pastry & baked 'til golden

Hot Artichoke Dip

Artichokes combined w/ parmesan cheese & mayo, served hot & accompanied by homemade, seasoned pita chips

Baked Brie

Wheel of brie wrapped in pastry & baked 'til golden, served w/ assorted crackers & fruit (Serves 10-15 or 20-25)

Onion Tarts

Puff pastry cups filled w/ goat cheese & caramelized onions, then baked to perfection

Melon & Prosciutto

Fresh melon slices wrapped w/ Italian prosciutto

Goat Cheese Crostini

A fresh baguette topped w/ goat cheese, pesto & roasted red bell pepper relish (or add \$5 for seasoned crostini)

Veggie Spring Rolls

Crispy veggie-filled spring rolls served w/ a hot, sweet mustard sauce

Zucchini Cheese Squares

Bite-size squares of zucchini & cheese, baked & topped w/ parmesan cheese & sesame seeds

Bocconcini Skewers

Refreshing baby mozzarella marinated in garlic and basil, skewered w/ fresh tomato and drizzled with Balsamic glaze.

Roasted Veggie Platter

A wonderful mélange of roasted veggies

Portobello Bruschetta

Portobello mushrooms marinated in a honey & balsamic vinegar top a sliced baguette w/ rosemary aioli

Veggie Puff Pastry

Squares of puff pastry filled w/ roasted squash, onions & goat cheese, then baked 'til golden

Artichoke Bites

Artichokes, eggs, parmesan & Monterey cheeses, baked into yummy bite-size muffins

Goat Cheese Bites

Small bite-size pieces of montchevre goat cheese rolled in sugar pecans & cranberries, served w/ gourmet crackers & grapes

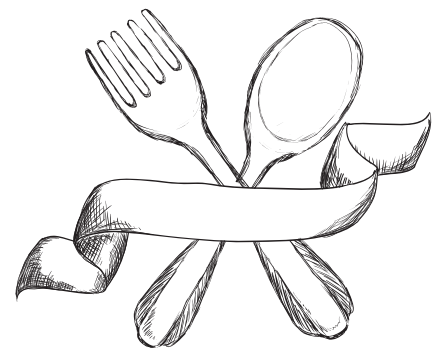
Charcuterie Board

A wonderful selection of domestic & imported cheeses and meats served w/ crackers, dried fruits, nuts and spreads.

Hummus & Pita Chips

Traditional hummus with homemade pita chips

menu



B E E F & P O R K

Meatballs

Bite-size beef meatballs smothered in a sweet & sour sauce (one of our most popular items!)

Garlic-Ginger Beef Skewers

Flank steak strips marinated in a sesame-ginger sauce, served w/ a spicy garlic-ginger dipping sauce

Beef Tenderloin & Chimichurri

Tender slices of beef tenderloin topped with chimichurri sauce atop a fresh baguette

Mini Beef Wellingtons

A yummy bite-size version of the traditional Beef Wellington

Caramelized Carnitas

Tender chunks of pork, simmered w/ molasses, brown sugar & tequila

Pigs in a Blanket

Everybody favorite! Cocktail sausages wrapped in croissant rolls, then baked 'til golden & served w/ mustard

Croque Monsieur

Fontina cheese, honey ham, mascarpone cheese & chives, layered w/ bread & custard, then baked

Empanadas

Spanish Empanadas served with a chipotle aioli

S A N D W I C H E S

Bratwurst Sliders

Mini Brats in a French Roll with Sour Kraut, Mustard and chopped onions

Veggie Focaccia Sandwiches

Grilled Zucchini, Grilled Eggplant and Roasted Bell Pepper, Mozzarella Cheese and Pesto on a Focaccia Bread

Tri-Tip Sliders

Tender Smoked Tri-tip sliced thin and served with brown sugar horseradish mayo, Jack cheese served on a warm Ciabatta roll

Lavosh Sandwiches

Spinach and Bell Pepper tortilla wraps with a cream cheese spread, sliced turkey & fresh spinach, shredded carrots, and onion all rolled up & sliced

OR

Cream cheese, dried cranberries, lettuce & chopped chives rolled up in a fresh flour tortilla and sliced

Croissant Sandwiches

Delicious chicken & tuna salads served on flaky, fresh mini croissants

Grilled Chicken Focaccia

Grilled chicken breasts, sliced & served on fresh focaccia bread w/ roasted red peppers & a homemade pesto mayo

Assorted Tea Sandwiches

An assortment of turkey w/ cranberry mayo, chicken chutney, and cream cheese & dill ... all prepared on assorted fresh breads

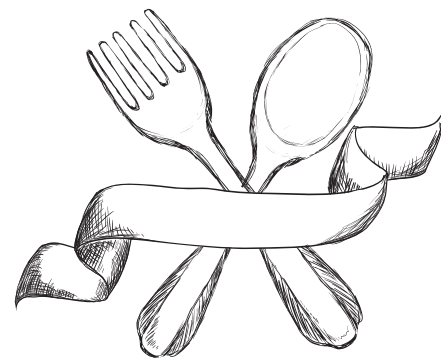
Mini Party Sandwiches

Small assorted rolls w/ turkey, ham & roast beef, all served w/ a dijon mustard

Panini Sandwiches

Roast beef, turkey & ham, all served on sourdough bread, brushed w/ olive oil & grilled in a panini maker

menu



S E A F O O D

Mini Poke Bites

Ahi tuna Poke w/ avocado and green onion served inside crispy mini wonton cups.

Shrimp Platter

Ocean-fresh, chilled shrimp served w/ lemon wedges & a spicy cocktail sauce

Tequila Shrimp

Large, chilled shrimp marinated in tequila, lime, cilantro & chilies, then grilled to perfection

Crab Cakes

A miniature version of the traditional crab cake w/ a remoulade sauce

Ceviche

Fresh fish marinated in lime juice, herbs, cilantro & chilies, served w/ crispy tortilla chips

Cocktail Salmon & Dill Cakes

Mini salmon cakes topped w/ crème fraiche & a watercress sprig

Shrimp, Cucumber & Dill Canapés

Large, chilled shrimp served on a slice of fresh bread, covered w/ dill cream cheese & a fresh English cucumber

Coconut Shrimp

Large shrimp coated w/ coconut, then fried & served w/ a sweet chili sauce

C H I C K E N

Glaze Teriyaki Chicken Wings

Tender marinated chicken drumettes sautéed & sprinkled w/ sesame seeds

Buffalo Wings

Tender, spicy chicken drumettes served w/ celery sticks & ranch

Chicken Tenders

Breaded chicken breasts, baked to a crispy brown & served w/ a honey mustard dipping sauce

Chicken Pesto Pinwheels

Chicken breasts stuffed w/ pesto, then baked, sliced & served on a fresh baguette w/ dijon mustard

Thai Chicken Skewers

Chicken breasts marinated in a sesame ginger marinade, served w/ a peanut sauce

Southwest Chipotle Skewers

Juicy chicken breasts marinated in chipotle & cilantro

Seared Ahi

Sushi-grade ahi seared in spices & served on a wonton chip topped w/ sriracha mayo, green onion & pickled ginger

Bacon-Wrapped Scallops

Fresh sea scallops wrapped in bacon & broiled to a crispy brown

Crab & Cream Cheese Wontons

Crispy wontons filled w/ crab & cream cheese, served w/ a sweet chili sauce

Bacon-Wrapped Shrimp

Bacon wrapped around juicy, grilled shrimp, served w/ a sweet & spicy chili sauce

Shrimp Salad Cups

Chipotle-seasoned bay shrimp salad w/ corn & red peppers, served in crispy tortilla cups

Smoked Salmon Canapés

Buttery, flaky pastry baked to a golden brown, then topped w/ crème fraiche, smoked salmon & capers

Three-Onion Tart w/ Salmon

Pastry tart topped w/ onions, smoked salmon & goat cheese, then baked 'til golden

Chicken Spring Rolls

Crispy chicken egg rolls served w/ sweet chili sauce (also available w/ veggie or pork)

Chicken Phyllo Cups

Flaky phyllo cups filled w/ juicy Chinese chicken salad, dressed w/ a sesame ginger sauce

Chicken Saltimbocca Skewers

Tender strips of chicken rolled up w/ prosciutto & Italian parsley, served w/ a creamy rosemary-lemon aioli

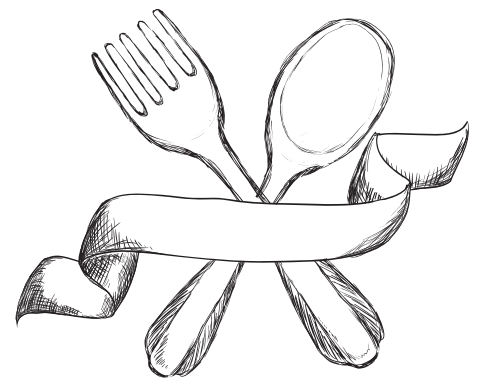
Turkey Chipotle Wraps

Sliced turkey, lettuce & chipotle mayo, wrapped in a fresh flour tortilla (option to add avocado)

Parmesan-Crusted Chicken Skewers

Tender, juicy chicken strips coated w/ panko & parmesan cheese, served w/ honey mustard

menu



E N T R E E S

Chicken Piccata

Tender chicken breast sauteed in white wine, lemon juice and capers

Chicken or Beef Enchiladas

Tender chicken or shredded beef, cheese & spices fill fresh corn tortillas that are baked & topped w/ sour cream

Lemon Rosemary Chicken

Boneless chicken breasts marinated w/ lemon & rosemary, then sautéed to perfection

Chicken Marsala

Boneless chicken breasts sautéed w/ mushrooms, shallots & Marsala wine

Apricot Whiskey Chicken

Boneless chicken breasts stuffed w/ ricotta & cheddar cheese, pecans & parsley, then smothered in an apricot puree w/ Jack Daniel's whiskey

Spinach & Mushroom Lasagna

Lasagna w/ spinach, mushrooms & bechamel sauce makes you feel right at home!

Beef Bourguignon

Tender pieces of beef & mushrooms simmered together w/ Burgundy wine until tender, served w/ buttery noodles

Beef Stroganoff

Sirloin beef & mushrooms simmered together until tender, mixed w/ sour cream & served w/ buttery noodles

Italian Sausage Lasagna

Traditional sausage lasagna w/ a tasty red sauce

Pasta Bar

Fresh penne pasta w/ your choice of two of the following sauces: salmon & vodka dill cream; chicken w/ pesto & roasted red bells; sun-dried tomato & pine nuts; or meatballs & marinara (Requires an on-site chef)

Taco Bar

Chicken & beef tacos served in fresh flour & corn tortillas w/ ALL the toppings!

Chicken Marsala Pasta

Tender chicken, mushrooms & artichokes in a rich Marsala cream sauce

Smoked Sliced Tri-Tip

Specially seasoned, grilled & thinly sliced tri-tip roast, served w/ either creamy horseradish, au jus, or homemade BBQ sauce.

Citrus-Roasted Pork Loin

Tender pork loin marinated in lime & orange juice, seasoned w/ a citrus zest & roasted to perfection

Salmon

Fresh Salmon filets with sun dried tomatoes and spinach served with a cream sauce.

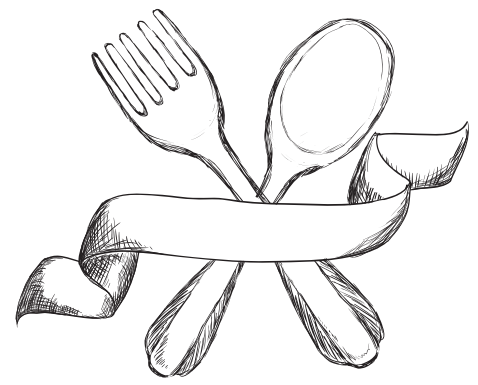
or

Fresh Salmon filets marinated in a maple soy glaze and grilled to perfection.

Stuffed Tenderloin

Roasted beef tenderloin stuffed w/ spinach, parmesan cheese & sun-dried tomatoes, served w/ a rich Madeira sauce

menu



D E S S E R T

Brownies

Homemade chocolatey brownies

Apple Pear Crisp (Serves 10)

Sweet spiced mixture of pears & apples, topped w/ a delicious strudel mixture

Blueberry Slump (Serves 10)

Blueberries cooked to perfection & topped w/ sweet dumpling

(Extra: Served w/ cold ice cream add)

Bread Pudding (Serve 10)

Traditional homemade bread pudding served w/ whiskey sauce & served warm

Strawberry Shortcake

Angel food cake topped w/ fresh strawberries & served w/ real whipped cream

Cream Puffs

Cream puffs filled w/ fresh whipped dairy cream dusted with powdered sugar.

(Extra: add for Chocolate dipped)

Pumpkin Bars (Serves 10)

Moist pumpkin cake filled w/ cream cheese filling, rolled & sliced for serving

Chocolate-Dipped Strawberries

Stemmed strawberries fresh from the market, dipped in either white or dark chocolate

Italian Cream Cake (Serves 20)

Moist layers of pecan cake filled w/ custard, strawberries, cream cheese & coconut frosting

White Chocolate & Berry Bread Pudding (Serves 20)

Creme Brulee Bars

Shortbread crust baked w/ creamy creme brulee cheesecake filling, topped w/ a sweet caramel glaze

Gourmet Cookies

Home-baked cookies available in chocolate chip, macadamia & white chocolate, or toffee and pecan

Carrot Cake Bars

Our moist carrot cake in individual bars

Individual Tiramisu Cups

Layered lady fingers with mascarpone & whipped cream in mini mason jars

Lemon Bars

Luscious lemon bars dusted w/ powdered sugar

Fresh Fruit Tart

Puff pastry filled w/ creamy custard & decorated w/ berries

Fruit Trifle

Rich English custard layered w/ fresh fruit & ladyfingers, topped w/ cool whipped cream & fresh fruit

Mini Cheesecake Bites (minimum 12)

Deliciously moist mini cheesecake bites topped with berry couli and whipped cream

Texas Sheet Cake (Serves 24)

Our rich, buttermilk chocolate cake covered w/ fudge frosting - it's famous!

Cobbler (Serves 24)

Homemade cherry, apple or peach cobbler