

Receptions & gatherings

MENU SELECTIONS



As You Like It Events & Catering has been providing full-service event and catering services since 1996. Weddings, receptions, and celebrations of all kinds are among the most meaningful moments in life. Let us help make yours everything you'd like it to be.

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What we do |



Planning & event details

Let's get those ducks lined up so they know what to do on your event day!

We'll work with you to draft your layout & timeline, arrange for any rentals you may need, and help manage your event vendors.

Menu design

Picking the right menu and services for your event will help make sure your guests enjoy your event.





Dinner reception selections

We are looking forward to helping you celebrate! Here are some of our most popular buffet menus. We are happy to make substitutions, and welcome special requests.

Braised Beef Shortrib

Cabernet-braised beef short rib with Cabernet reduction
Garden salad with grape tomatoes, carrots, broccoli, cucumbers, Champagne vinaigrette
Rosemary roasted red potatoes
Fresh petite green beans with roasted red bell pepper
Herb & garlic house-made focaccia
\$52

Butter Poached Mahi Mahi

Tender white fish seasoned, pan-seared, then slowly poached in butter for a delightful texture.
In a lemony wine sauce with charred tomatoes
Citrus garden salad with oranges, red cabbage, toasted almonds, creamy citrus-herb vinaigrette
Arroz amarillo - seasoned rice pilaf with achiote, sauteed onion and garlic
Fresh vegetable medley with garlic and sauteed onions
Assorted breads, rolls & Parmesan focaccia with butter
\$42

Vegetable Lasagna

House-made marinara layered with lasagna noodles, three cheeses, and vegetables
Caprese salad with sweet tomatoes, basil, fresh mozzarella, balsamic vinaigrette
Italian style stuffed zucchini
Penne with choice of sauce: pesto, pomodoro, Alfredo or vodka cream sauce
Assorted breads, rolls & Parmesan focaccia with butter
\$40

Salmon Sophisticate

Salmon filet with lemon, sherry & dill
Tuscan salad with feta, grape tomatoes, kalamata olives, balsamic vinaigrette
Creamy herbed scalloped potatoes
Roasted garlic carrots & cauliflower
Assorted breads, rolls & Parmesan focaccia with butter
\$47

Chicken Marsala

Chicken Marsala with sauteed mushrooms, Marsala wine sauce
Tuscan white bean salad with basil, tomatoes on a bed of greens
Rosemary roasted potato & caramelized onion bake
Ratatouille-style roasted vegetables
Herb & garlic house-made focaccia
\$41

Bountiful Feasts

Make a splash with tray-passed or stationed appetizers followed by a bountiful buffet featuring two entrees, two salads, and two accompaniments, along with assorted bread basket with our house-made focaccia.

Appetizers

Please select three tray-passed appetizers, OR two stationed appetizers

Tray-passed:

- Mini potato pancakes - topped with sour cream, smoked salmon and chives
- Mezze shots - house-made hummus, caprese skewer and pita chips in a shot glass
- Cheesy artichoke bites - mozzarella and tangy artichoke hearts baked in puff pastry
- Bacon stuffed mushroom caps
- Samosas - spicy curried potato and vegetable filling in pastry
- Peri peri shrimp shots
- Lemon-garlic herbed chicken mini skewers
- Ahi in won ton spoons - sesame seared ahi, with sriracha mayo
- Thai chicken skewer with spicy peanut sauce - tender and flavorful

Stationed:

- Imported cheese board, crostini, gourmet crackers
- Bruschetta - with vine-ripe Roma tomatoes, feta and basil
- Meatballs in hoisin sauce
- Fruit and berry arrangement
- Mezze platter: grape leaves, roasted sweet peppers, olives, feta, flabread, hummus & tzatziki

Braised Beef Shortrib & Chicken Marsala

- Cabernet-braised beef short rib with Cabernet reduction
 - Chicken Marsala with sauteed cremini mushrooms, Marsala wine sauce
 - Garden salad with grape tomatoes, carrots, broccoli, cucumbers, Champagne vinaigrette
 - Rosemary roasted red potatoes
 - Fresh petite green beans with roasted red bell pepper
- \$89

Tri-tip & Lemon-Oregano Chicken

- Garlic & black pepper rubbed tri-tip with rich wine sauce, carved at station
 - Lemon-oregano chicken in a light lemony wine sauce
 - Caesar salad tossed at station
 - Spring salad with fresh strawberries, apples and oranges, raspberry vinaigrette
 - Parmesan-garlic mashed potatoes
 - Seasonal roasted vegetables
- \$83

(continued)



Italian Countryside

Chicken Saltimbocca with fresh sage, prosciutto, provolone, and light white wine sauce
House-made marinara layered with lasagna noodles, three cheeses, and vegetables
Caprese salad with sweet tomatoes, basil, fresh mozzarella
Tuscan bean salad with basil, grape tomatoes, garlic, on a bed of greens
Ratatouille-style roasted vegetables
Penne with choice of sauce: pomodoro, Alfredo or vodka cream sauce
\$81

Citrus Salmon & Chicken Picatta

Salmon filets with herbed citrus dressing & blistered tomatoes on a bed of greens
Chicken Picatta with lemon-caper sauce
Roasted beet salad with ricotta, toasted almonds, oranges
Jeweled pearl couscous salad with dried cranberries & apricots, toasted almonds
Saffron rice pilaf
Roasted garlic carrots, cauliflower & sweet peppers
\$84

Vegetarian Feast

Butternut squash ravioli with roasted garlic & sage cream sauce
Italian-style stuffed zucchini OR Eggplant strata with basil, oven-roasted tomatoes, goat cheese
Caprese salad with sweet tomatoes, basil, fresh mozzarella
Tuscan salad with feta, grape tomatoes, kalamata olives
Ratatouille-style roasted vegetables
Roasted redskin potatoes with rosemary, Romano cheese
\$77

Bacon-wrapped Pork Tenderloin & Honeybourbon Chicken

Bacon-wrapped pork tenderloin with apple chutney
Honey-bourbon glazed chicken thighs
Harvest salad with grapes, toasted almonds, dried cranberries, raspberry vinaigrette
Garden salad with cucumber, grape tomatoes, croutons, cheese, creamy ranch
Parmesan-garlic mashed potatoes
Balsamic-roasted brussels sprouts topped with crisped pancetta
\$79

Prices are for attended buffet. For plated, sit-down service, please add \$12 per person. Prices are per person, based on 50 or more guests. For less than 50 guests, add \$8 per person. Add a second entrée starting at \$9 per person. Additional wait staff must be arranged in advance. Standard hourly staff charge is \$45 / staff person / hour. All prices are subject to 22% Service/admin charge and current California sales tax.



Alternate Menu Selections

We are happy to help design a unique menu for your event. Here are more ideas for your menu. Price may vary depending on your selections.

Entrees

- Rosemary & garlic tri-tip roast, carved at station (+\$3)
- Butternut squash ravioli with roasted garlic & sage cream sauce
- Asian-style stuffed sweet pepper (vegan)
- Eggplant strata with feta cheese and oven-roasted tomatoes
- Bacon-wrapped pork tenderloin with apple chutney
- Lemon oregano chicken breast
- Salmon with fresh herb-citrus dressing on bed of greens (+\$3)
- Cabernet-braised beef short rib (+\$10)
- Mango-pineapple roasted chicken thighs
- Teriyaki chicken skewers
- Filet of beef with roasted mushrooms (+\$12)
- Feta-stuffed portabella mushroom caps
- Herbed chicken penne with pesto, sundried tomatoes and mushrooms

Sides & Salads

- Penne Alfredo
- Balsamic roasted brussels sprouts
- Parmesan-garlic mashed potatoes
- Wild rice pilaf
- Bowtie pesto with sundried tomatoes
- "Grown-up" mac & cheese - with bacon OR roasted poblanos OR truffle oil
- Jewel couscous salad with citrus dressing, toasted almonds, dried apricots & cranberries
- Harvest salad with grapes, toasted almonds, dried cranberries, raspberry vinaigrette
- Spring salad with strawberries, apples, oranges, strawberry-balsamic vinaigrette

Appetizer & dessert selections

Add some starters or sweet treats to round out your menu. Select two varieties for \$9 or three for \$12

Appetizers

- Mini potato pancakes - topped with sour cream, smoked salmon and chives
- Mezze shots - house-made hummus, caprese skewer and pita chips in a shot glass
- Street corn shots - roasted sweet corn with tajin and cotija cheese
- Bruschetta - with vine-ripe Roma tomatoes, feta and basil
- Veggie shots with choice of house-made tzatziki, hummus or ranch dip
- Watermelon bites - mini skewers with watermelon, honeydew, feta and mint, balsamic reduction
- Cheesy artichoke bites - mozzarella and tangy artichoke hearts baked in puff pastry
 - Feta stuffed mushroom caps
 - Potato and cheese mini empanadas
- Samosas - spicy curried potato and vegetable filling in pastry
 - Feta stuffed mushroom caps
 - Lemon-garlic herbed chicken mini skewers
 - Meatballs in hoisin sauce
- Ahi in won ton spoons - sesame seared ahi, with sriracha mayo
- Thai chicken skewer with spicy peanut sauce - tender and flavorful

Desserts

- Mini canoli - traditional sweet ricotta & chocolate chip filling
- Rocky road brownies with marshmallows & chocolate peanut butter fudge
- Zesty lemon bars - classic balance of tartness and sweetness
- Carmelita bars - with dulce de leche, pecans and chocolate chips
 - Orange scented shortbread with chocolate chips
- Mexican wedding cookies White chocolate cranberry cookies Oreo buzz balls - Oreo bourbon balls

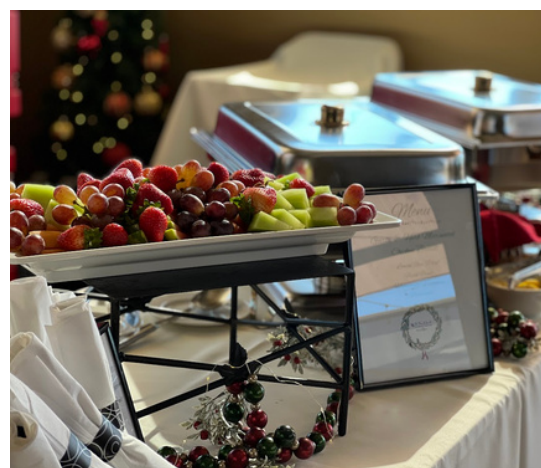
Celebration Cakes and Cupcake Flavors

- Chocolate with chocolate ganache buttercream
 - Lemon with zesty lemon frosting
- Red velvet with cream cheese frosting (not dairy free)
- Pink velvet with raspberry filling, vanilla buttercream
 - Vanilla with praline buttercream
- (price on request for celebration cakes)

Dessert shots

- Berry trifle - vanilla cake base, berry compote, whipped cream, fresh berries
- Bourbon street - bourbon-brushed chocolate cake base, chocolate sauce, whipped cream
- Pumpkin spice cheesecake - spiced graham "crust", cheesecake filling, whipped cream
- Lemon crush - lemon cake base, lemon cheesecake filling, whipped cream, crushed lemon drops
- Cookie shots - chocolate chip and peanut butter cookies atop a shot of milk

Have you decided on your menu?



If you're not quite there yet, we are always ready to talk about food! We want you to be delighted with your menu, and we offer a wide range of service and menu options, from appetizers, active stations, mini desserts, beverages, late-night snacks, and of course full dinner menus. Your service style options include plated service, tray-passed or display appetizers, grazing tables, family style service, buffet and food stations. Let us know what sounds good!