

# Catering Menu





FULL SERVICE  
*Catering*

2024



# FULL SERVICE CATERING



## BUFFET STYLE

*Thoughtfully arranged and decorated to enhance the visual appeal of the food offerings. This include decorative elements, unique food risers, labels, and serving utensils to facilitate easy serving. Maintain refreshments, portion control, clear tables and clean up at the end of the event.*

## PLATED DINNER

*Plated dinner offers a sophisticated dining experience with meticulous attention to presentation, service, and guest satisfaction. It allows for a more intimate and controlled dining atmosphere, making it an excellent choice for formal events where elegance and personalized service are desired.*



# SMALL BITES



## 3 | Small Bites

- Hot
- Cold

---

V Vegetarian

VG Vegan

GF GlutenFree

# S M A L L B I T E S

---

## COLD

### CUCUMBER CANAPE'S

#### **Green Goddess Hummus**

sundried tomatoes, mirco cilantro v, gf, vg

#### **Beet Hummus**

cilantro caviar beads v, gf, vg

#### **Chicken Salad**

green apples, cranberries, celery, fresh chives

#### **Smoke Salmon Mousse**

fresh dill

#### **Grilled Shrimp**

with avocado & spicy bang bang sauce

### SHOOTERS

#### **Tropical Grilled Shrimp**

with mango- pineapple vodka shot

#### **Elote**

roasted corn, bell peppers, cotija cheese crumbles, tajin

#### **Avocado Dill Mousse**

with smoke salmon verine

### CROSTINI BAR

#### **Heirloom Tomato Bruschetta**

garlic ricotta, balsamic, basil caviar beads

#### **Smoked Salmon Mousse**

pumpernickel bread, dill pearls

#### **Cajun Shrimp**

hummus, feta crumble, honey drizzle, micro greens

# S M A L L B I T E S

---

## COLD

### PASTA SALAD

#### **Rotini**

*cherry tomatoes, roasted squash, mozzarella balls*

#### **Pesto Tortellini**

*with sundried tomatoes*

#### **Asain Rice Noodle Salad**

*herb oil, sriracha, coconut vinaigrette*

#### **Add**

*spicy beef or chicken*

### SAVORY CONE

#### **Tuna Tartar**

*spicy soy, avocado, crispy wontons, micro greens*

#### **Chicken Salad**

*green apples, cranberries, celery, fresh chives*

#### **Smoked Salmon Mousse**

*with dill pearls*

### BELGIAN ENDIVE BOATS

#### **Whipped Goat Cheese**

*candied walnuts, honey drizzle, orange zest*

#### **Tuna Crudo**

*pickled avocado, cucumber, lemon vinaigrette*

#### **Creamy Chicken Salad**

*crunchy apples, cranberries, candied pecans*

# S M A L L B I T E S

## **HOT**

### **KEBABS**

**Chicken Satay**  
with spicy peanut sauce

**Jerk Chicken**  
with pineapple

**Grilled Shrimp**  
squash, zucchini and gremolata

**Bacon Bourbon BBQ Chicken**

**Grilled Salmon**  
yellow squash and Gremolata

### **CROSTINI'S**

**Beef**  
tri tip, caramelized onion, herb horseradish aioli

**Mushroom Medley**  
caramelized onions, fig jam, blue cheese, fresh herbs

**Crispy Polenta**  
garlic shrimp, pesto  
vegan upon request

### **FRITTERS**

**Shrimp**  
with garlic lemon aioli

**Vegetable**  
avocado aioli

**Codfish**  
creamy herb sauce

### **CRAB CAKES**

with lemon green aioli

### **TURKEY MEATBALLS**

with green tahini Sauce



# SMALL BITES

## HOT

### EMPANADAS

**Curry Potatoes**  
cilantro dipping sauce v, vg

**Beef**  
cheese blend, chimichurri

**Crab and Lobster**  
corn relish, chimichurri, cotija cheese

### SHOOTERS

**Baked Potato**  
topped with cheddar cheese, bacon bits and chive

**Polenta**  
with mushroom medley v  
or  
garlic shrimp with cheddar cheese

### TOSTADAS

**Braised Short Rib**  
refried beans, chimichurri, radishes

**Pesto Shrimp**  
avocado slices, pickled cabbage,

**Spiced Chicken**  
refried beans, guacamole, shredded cabbage, cheese

### VEGAN POTSTICKER

with soy ginger chili sauce v





# A P P E T I Z E R

## APPETIZER

### WINGS

#### Choose 2 Sauces

Jerk  
Crispy  
Sweet thai pineapple  
BBQ

### MINI SLIDERS

#### **Vegan Patty**

Brioche bun, caramelized onions, house favorite avo cream sauce ✓

#### **Crispy Chicken**

provolone, dill pickle, spicy chipotle mayo

#### **Beef**

house made brioche buns, swiss cheese, caramelized onions, avocado cream

### CRAB CAKES

with lemon aioli

### TURKEY MEATBALLS

with green tahini sauce

### CHICKEN & WAFFLES

crispy chicken with honey chipotle sauce

### RAVIOLI

#### **Lobster**

herb cream sauce, herb oil

#### **Spinach**

cashew cheese filling, parmesan cream sauce ✓

#### **Beet**

3 cheese, lemon cream sauce, chive oil

---

## **BARS & STATIONS**

### **GOURMET TACO BAR**

*freshly made flour & corn tortillas and a variety of chips*

#### **Proteins**

*grilled flank steak, jerk chicken, baha style battered fish, vegan shredded beef*

#### **Toppings**

*shredded white cheddar, pickled red onions, romaine lettuce, scallions, grilled corn, red and green salsa, sour cream, fresh cut limes.*

### **TOSTADA BAR**

*Crispy Tortillas*

#### **Proteins**

*braised short rib, spiced shredded chicken, sauteed mushrooms, pesto shrimp*

#### **Aguachile**

*marinated shrimp, jalapenos, avocado and cucumbers (Cold)*

#### **Toppings**

*refried beans, cotija cheese, roast corn, romaine lettuce, avocado salsa, pico de gallo, scallions, sour cream, fresh cut limes.*

### **NACHO BAR**

*Multicolored Nachos*

#### **Proteins**

*crispy beef, spiced shredded chicken*

#### **Toppings**

*yellow queso, black beans, roast corn, cheese blend, pickled jalepeno, cilantro, green onions, romaine lettuce, pico de gallo, sour cream, fresh cut limes.*

#### **Add-ons (price per serving)**

**Chipotle Lime Rice \$3.50 ·**

**Avocado Guacamole \$3.50 ·**

**Refried Beans with Cotija Cheese \$4.65**

## PASTA BAR

Serve with green salad and house dressing  
Gluten free options upon request

### PASTAS

Penne  
Linguini  
Gnocchi  
Spaghetti

### SUACES

Alfredo  
Marinara  
Pink Vodka  
Pesto

### PROTEIN

Grilled Herb Chicken  
Turkey Meatballs  
Bolognese (Vegan upon request)  
Garlic Shrimp

### TOPPINGS

Parmesan Cheese  
Chili flakes  
Sauteed vegetables

**Add-ons (price per serving)**

**Garlic Bread \$3.50 ·**

**Mushroom Medley \$3.50 ·**

**Lobster Ravioli \$15.65**

**Cesar Salad \$3.65**



# Entrees

## 4 | Entrees

- Salads
- Poultry
- Sea
- Butcher
- Island Garden
- Sides
- Vegetables

---

V Vegetarian

VG Vegan

GF GlutenFree

# E N T R E E S

## SALADS

*most salads can be made vegan*

### **Farmers Market House Salad (veg)**

*mixed fresh greens, red onions, fruits, candied pecans, salad toppings, shaved parmesan, creamy herb house dressing.*

### **Arugula**

*blue cheese crumble, candied nuts, shaved parmesan, citrus vinaigrette*

### **Arugula Caprese Salad (gf, veg)**

*tomato, mozzarella galbani, basil oil, balsamic*

### **Caprese**

*heirloom tomatoes, fresh mozzarella, basil pesto, and balsamic reduction, micro basil*

### **Marinated Beet**

*Arugula, goat cheese and honey, pickled onions candied walnuts*

### **Wedge Salad (gf)**

*ice berg lettuce, bacon bites, pickled onions, cilantro tahini, cherry tomatoes*



# ENTREES

## POULTRY

### **Jamaican Style Bar-B- Fry Chicken**

#### **Jerk Chicken**

*authentic chargrill with jerk sauce*

#### **Pistachio Crusted Chicken Roulade**

*spinach, cheese blend, sundried tomatoes, poblano cream sauce*

#### **Parmesan Crusted Chicken Breast**

*tomato and basil salsa*

#### **Grilled Chicken**

*creamy zough sauce or herb sauce*

#### **Roast Duck**

*whisky sauce*

#### **Turkey Meatballs**

*Tomato Cream Sauce*



# E N T R E E S

---

## SEA

**Herbed Roasted Salmon**  
corn salsa, red pepper sauce

**Pan Seared Salmon**  
thai chili herb ginger sauce

**Red Snapper**  
with salsa verde

**Foil bake Salmon**  
creamy herb zhough sauce

**Sauteed Garlic Herb Shrimp**  
5 blend herb oil

**Seared Cod**  
white wine butter sauce

**Lobster Tail**  
asparagus cream, caviar



# ENTREES

---

## BUTCHER

**Maple Bourbon Braised Short Rib**  
*glazed carrots, fried leeks*

**Grilled Flank**  
*Italian style salsa verde*

**Whisky Braised Lamb Shanks**

**7 Herb Rubbed Tri Tip**  
*chimichurri, tomato relish*

**Coffee Rub Skirt Steak**  
*bourbon whisky cream sauce*

## LIVE CARVING STATION

**Herb Prime Roast**  
*golden raisin whisky sauce  
chimichurri*

**Pistachio Crusted Lamb Chops**  
*mint jelly, mint pesto*



# ENTREES

## ISLAND GARDEN

### **Braised Pumpkin**

*with curry sauce, crispy potatoes, fried shishito*

### **Vegan Meatballs**

*with mushroom sauce*

### **Vegan Bolognese**

### **Butternut Squash Ravioli**

*cream sauce, herb oil, caramelized mushrooms*

### **Crispy Cauliflower Steak**

*cilantro tahini, olives, spiced mushrooms, chickpea, herb oil*

### **Roasted Eggplant Rounds**

*parmesan, tomato couli, basil caviar beads*



---

## SIDES

**Herb Roasted & Garlic Fingerling Potatoes** *gf/v*

**Cheesy Garlic Mashed**

**Yukon Mashed Potatoes**

**Fried Ripe Plantains** *v, gf, vg*

**Butternut Squash Gratin**  
*parmesan cream, gruyere, sage*

**Spinach Mash Potatoes**  
*vegan upon request*

**Asparagus Risotto**

**5 Cheese Mac And Cheese**

**Roasted Sweet Potatoes**  
*with corn salsa*

**Whipped Pumpkin with Maple Butter**

**Israeli Style Mushroom Couscous**

**Rice And Peas**

**Cilantro Lime Rice**

**Pumpkin Rice**

# E N T R E E S

---

## VEGETABLES

### **Herb Roasted Root Vegetables**

#### **Sauteed Kale**

*Lemon balsamic vinaigrette, slivered almonds, pickled red onions*

#### **Sauteed Zucchini Medley**

*with fresh rosemary and thyme*

#### **Parmesan Grilled Asparagus**

*lemon-herb oil*

#### **Roasted Brussle Sprouts**

*Honey Balsamic Reduction*

#### **Roasted Broccoli & Cauliflower**

*slivered almonds, parmesan*

#### **Suteed Purple Cabbage**

*herb and spices*

#### **Roasted Wild Mushrooms Medley**

*thyme, rosemary & green onions*

#### **Rainbow Carrots**

*honey cilantro tahini*

# Menu Packages Chef's Special

## 5 | Menu Packages Chef's Special

- Beef
- Seafood
- Chicken
- Vegan

*Our chef has put together a well thought out menu that is inspired by her island Jamaica where she infused her spices in these beautiful dishes...*

---

V Vegetarian  
VG Vegan  
GF GlutenFree

# MENU PACKAGES CHEF'S SPECIAL

---

## BEEF

### **Short Rib:**

*marinated, slow braised with maple pumpkin puree sauteed mushroom, fried leeks, herb oil, microgreens*

### **Oxtail:**

*Braised with white beans and carrots, white cheddar roasted garlic mash, Grilled parmesan asparagus, micro greens*

### **Tri Tip:**

*marinated with herbs and various island spices, oven roasted to perfection, creamy chimichurri sauce, spinach mashed potatoes, seasonal roasted vegetables.*

---

**SEAFOOD**

**Seared Salmon**

yukon mash, zhough sauce, tomato basil salsa, micro greens

**Butter Bake Cod**

white wine sauce, purple mashed potatoes,  
green pea, asparagus.

**Seared Scallops**

whipped pumpkin with maple butter, pesto basil, wilt spinach,  
microgreens

**Garlic Butter Lobster Tail**

lemon dill pasta, asparagus cream, creme fraiche, caviar **MP**

**Sauteed Prawns**

herb sauce, goat cheese polenta with spinach,  
parmesan asparagus

# MENU PACKAGES CHEF'S SPECIAL

---

## CHICKEN

### **Jerk Chicken**

*Jerk Chicken, Rice and peas, pineapple mango salsa*

### **Airline Chicken Breast**

*creamy zhoug sauce*

### **Chicken Roulade**

*cheese blend, spinach, sun dried tomatoes, creamy poblano sauce, yukon mash potatoes, garlic french beans*

# MENU PACKAGES CHEF'S SPECIAL

---

## VEGAN

### **Roasted Eggplant Rounds**

*parmesan, garlic noodles, tomato couli*

### **Roast Beef**

*jus sauce, yukon mash, broccolini, mushrooms*

### **Vegan Steak**

*bbq sauce, spinach mashed potatoes, grilled squash*

### **Roasted Red Pepper Pasta**

*with house made meatballs*



# DESSERTS

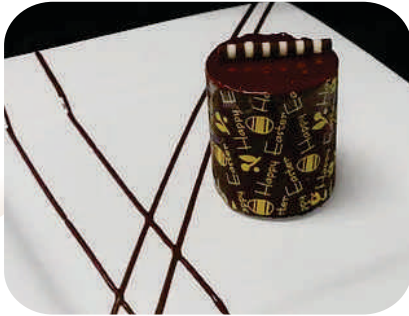
Flavors subject to change specialized vegan options upon request



## ASSORTED MINI CUP DESSERTS

Minimum order 15 guests

**Strawberry Mousse**  
**Lemon Strawberry**  
**Tiramisu**  
**Mango coconut**  
**Flourless chocolate**



## MINI FRENCH DESSERTS

Minimum order 15 guests

**New york cheesecake**  
**Cream Puff**  
**Strawberry Cake**  
**Tiramisu**  
**Fruit tart**  
**Apple tart**  
**Chocolate dome**  
**Pistachio Opera**



## GOURMET COOKIES

Minimum 1 dozen per flavor

**Neapolitan**  
**Milk Chocolate Chip**  
**Vegan**  
**Milk Choc Oat Chip Walnut**  
**Oatmeal**  
**Oatmeal with Nuts**  
**Milk Chocolate**  
**with Caramel and Pecan**  
**Red Velvet**  
**Chocolate White Chocolate**  
**Oreo**  
**Peanut Butter w Honey**  
**White Chocolate Macadamia**  
**Nut Snickerdoodle**



## LUXURY CREATIONS

Minimum order 15 guests

**Pistachio Opera**  
**Raspberry Marque**  
**Chocolate Trio**  
**Strawberry dome**  
**White chocolate mousse box**  
**Chocolate mousse box**  
**Mango Coconut**  
**Starberry V**  
**Vanilla V**



## CHEESE CAKES

Minimum order 15 guests

**Straberry**  
**New york style**  
**Creme brulee**  
**Vanilla bean**  
**Chocolate marble**

---

## FULL SERVICE CATERING

*Sit back relax everything is IRIE! Our full service catering go beyond the ordinary, ensuring a seamless experience from setup to cleanup. While we're known for our signature island-inspired garden displays, our creativity extends beyond the Caribbean theme. Your event's presentation will be nothing short of exceptional, reflecting your chosen themes and colors.*

*Elevating your occasion, we integrate premium food props and risers to enhance the overall aesthetic. Our comprehensive collection of top-notch serving pieces, including chafers, risers, platters, and utensils, is meticulously maintained to ensure your event is furnished with the finest tools, delivering an outstanding dining experience. Your event, your way – excellence is our commitment!*

### STAFFING

*From welcoming guests and serving drinks to answering questions and accommodating special requests, the staff will go above and beyond to create a warm and welcoming atmosphere. Their professionalism and attention to detail will contribute to a seamless and enjoyable dining experience for all.*

*The number of Chefs, Cooks, Servers, for each event is determined by the guest count and (or) menu selections. Approximately one Chef per 15-25 Guests and one Server per 10-15 guests is required by Chef Princess. A full staff will attend all events with the exception of our Pick up or Drop off Service. We require 2-3 hours prior event start time to access the venue for set up.*

### TASTING

*All tasting accommodates a minimum of 2 guests for events that exceeds \$3000. Tastings are subject to a price based on 2 guests and \$80 for each additional guest. This can be done at our Norco location, Riverside or in the comfort at your home.*

---

## POLICIES

### PRICING PAYMENTS & TERMS

All pricing is based on guest count and event details.

To secure your date and services a signed contract and 50% of catering total to be paid and the remaining 50% five (5) days prior to event.

The final guest count and increases will be due 10 business days prior to your event date.

The final balance will be due 5 business days prior to your event date.

Payments can be made using credit or debit cards, cash, zelle, wire transfers and checks. All credit card transaction require a 4% processing fee.

\*\*\*Zelle - [bambooislandcatering@gmail.com](mailto:bambooislandcatering@gmail.com)

\*\*\*Checks - Checks can be made payable to Bamboo Island Catering, address for checks upon request

\*\*\*ACH- Upon request. Kindly be aware that regular transfers may take 3-7 business days for processing. For all orders made within the 7-day timeframe, an instant wire transfer will be necessary. A 10% late fee will be added if final payment is delayed.

### REFUNDS & CANCELATION

We ensure that everything is ordered and prepped ahead of time before your event, not just ingredients but staff, and some special equipments that may need to wow your guests. We understand that emergencies outside of your control can happen and as such client may reschedule their event, however there might be an extra charge for perishable items.

### RUSH

Events book within five (5) business days are subjected to a 10% rush fee