

Newport Beach Skipperliner Catering Menu

Displayed Hors d'oeuvres

The Mediterranean

Crisp vegetable crudites, pita breads, select cheeses, house made tabouli with hummus and tzatziki (yogurt) dipping sauce

The Tradition

Imported French Brie, Smoked Gouda, Pepper jack and select cheeses accompanied by select crackers and sliced baguette, seasonal grapes and berries

The Antipasti

Provolone, Italian dry salami, sausages and prosciutto complemented by freshly baked parmesan breads, artichoke, olives and roasted red and yellow peppers

The Salsa Bar

Crisp yellow and white corn tortilla chips with selection of salsas including pico de gallo, salsa verde

The Seven Seas

Elegantly presented Seafood Display
-Jumbo Cocktail Prawns Mussels and Clams
-Crab Claws
-Sourdough baguette Cocktail sauce, lemon and champagne Mignonette

Passed Hors d'oeuvres

(Tray passed appetizers)

- Chicken Pot stickers with sesame-soy dipping sauce
- Chicken or Beef Taquitos with guacamole
- Louisiana Hot links with chipotle aioli
- Mini Jerk chicken skewers
- Japanese chicken yakitori skewers
- Coconut prawns with orange-mustard sauce
- Baked Mushroom stuffed with seasoned snow crab meat
- Tiger prawns wrapped with prosciutto, spicy plum sauce
- Japanese Beef Yakitori
- Chicken Satay skewers with Thai peanut sauce
- House-made Chicken Spring Rolls with sweet chili sauce
- Fresh Summer Rolls with hoisin sauce
- Louisiana Blue Crab Cake with chipotle aioli
- Caribbean shrimp, Jamaican jerk sauce
- Grilled tiger prawns with garlic-cilantro pesto
- Belgian Endives with French brie, honey and walnut
- Bruschetta Pomodoro with Roma tomatoes and basil
- Spinach and Artichoke Crostini
- Cocktail prawns with zesty dipping sauce
- Smoked Salmon Rosette with dill crème fraiche

Entrée Selections

Home on the Range Entrees

(each option below is one (1) entree)

- Grilled Filet Breast of Chicken Marsala with mushroom and marsala wine sauce Creamy Wild and tamed mushroom sauce, Teriyaki and Pineapple sauce & Jamaican Jerk sauce
 - Piccata with lemon and capers
 - Pomodoro with Roma tomatoes, garlic, and basil

From the Sea Entrees

(each option below is one (1) entree)

- Atlantic Salmon Fillet with mango papaya relish*
- Grilled Jumbo prawns - Marinara sauce*
- Roasted Swordfish with lemon beurre blanc*
- Salmon with jalapeno and cilantro pesto*
- Hawaiian Mahi Mahi with ginger-soy glaze*
- Blackened White Fish with matchstick vegetables*

The Cattle Ranch Entrees

(each option below is one (1) entree)

- Grilled Tri-tip of Beef, Blazing Saddle BBQ Sauce*
 - Beef Bourguignon with red wine sauce*
- Braised short ribs, cabernet sauvignon reduction*
 - Grilled New York Steak*
 - Filet or Prime Rib Carving Station*

* - Entree item will require custom pricing based on market pricing

****Specialty Diet or Vegan/Vegetarian meals always available upon request****

**All Entrees are accompanied by your selection of one salad
and two sides from below**

Salad

(choose one)

-Classic Caesar

-Spinach Salad with Cranberry & Walnut with Orange Vinaigrette

-Baby Green Salad with balsamic vinaigrette

Side Selections

-Wasabi or Garlic Mashed Potatoes

-Roasted Rosemary Baby Potatoes

-Potato Gratin with Creamy Cheese Sauce

-Classic Mac 'n Cheese

-Brown Rice Pilaf

-Saffron Basmati Rice

-Grilled Seasonal Vegetables

-Steamed or Grilled Select Vegetables

-Roasted Super Greens including

-Brussel Sprouts, Kale and Broccoli Brown Sugar- Glazed Baby Carrots with Toasted Walnuts

-Baked Vegetables with Parmesan Cheese and Cheese

-Sauce Green Beans with Cream of Mushroom Bake

(Warm breads and creamery butter included with entree)

Hosted Bar Service

Soft Bar.....\$9.95 per person (4 Hours)

Coke, Diet Coke, Sprite, Orange Juice, Cranberry Juice, Grapefruit Juice, Pineapple Juice, Bottled Water, Sparkling Water.

Beer & Wine.....\$32.95 per person (4 Hours)

Includes Soft Bar, Bud light, Coors Light, Corona and Blue Moon, Line 39 Cabernet, Pepperwood Pinot Noir, Smoking Loon Chardonnay, Stella Rosa Moscato.

Premium.....\$39.95 per person (4 Hours)

Includes Soft Bar, Bud light, Coors Light, Corona and Blue Moon, Line 39 Cabernet, Line 39 Pinot Noir, Bogle Chardonnay, Bogle Sauvignon Blanc, Absolut Vodka, Skyy Vodka, Bombay Gin, Bacardi Rum, Jack Daniels Whiskey, Cutty Sark Scotch, Cazadores Tequila

Top Shelf.....\$49.95 per person (4 Hours)

Includes Soft Bar, Bud light, Coors Light, Corona and Blue Moon,, Joel Gott Cabernet, Martin Ray Pinot Noir, Napa Cellars Chardonnay, Napa Cellars Sauvignon Blanc, Kettle One Vodka, Tito's Vodka, Hendricks Gin, Captain Morgan Rum, Crown Royal Whiskey, Woodford Reserve Bourbon, Jameson Scotch, Milagro Gold Tequila, Patron Tequila.