



P: (650) 940-1513
F: (650) 940-1380
cabbq@cabbqcatering.com
M - F 9:00 AM - 5:00 PM

Appetizers

California Cookin'

Grilled Chicken Skewers with Red Pepper Pesto Seasoned, Grilled, Cut and Skewered Chicken Breasts served with an outstanding Red Pepper Pesto Dipping Sauce

Smoked Salmon Mousse Smoked Pacific Northwest Salmon Blended with Cream Cheese and Herbs, served on toasted Baguette Rounds

Grilled Vegetable Crudite Slices and Strips of marinated and Grilled Vegetables

Hummus and Pita Chips Chickpeas, Tahini, Garlic, and Olive Oil blended to perfection and served with lightly salted and toasted Pita Chips.

Assorted Cookies and Brownies

South of the Border

Seasoned and Grilled Tri Tip carved to order served with Sour Cream, Green Onions, Fresh Salsa on the side served with Mini Corn and Flour Tortillas

Mango Black Bean Dip

Mexican Layer Tray Layered tray of Refried Beans, Guacamole, Sour Cream, Salsa, Black Olives, Green Onions, Cilantro, Shredded Cheddar Cheese

Blue and Yellow Corn Tortilla Chips

Fresh Homemade Salsa

Cinnamon Crisps

Orient Express

Dim Sum Potstickers, Vegetable Dumplings, Chicken Snow Pea Gow

Offered with Condiments of: Sweet and Sour, Red Chile, Hot Mustard, and Soy Sauce

Vietnamese Spring Rolls A Tasty Treat filled with Vegetables served with

Chili Dipping Sauce

Chicken Sate Skewered Chunks of Chicken Breast Glazed with

Spicy Peanut Coconut Sauce and Rolled in Crushed Peanuts

Fortune Cookies

Italian Countryside

Lemon Herb Chicken Nibbles Strips of Boneless Chicken Marinated and Grilled

Served tepid with Our Tangy Lemon Herb Sauce

Asparagus and Prosciutto Bundles Slices of Prosciutto spread with Seasoned Goat Cheese and wrapped around Asparagus Tips

Crostini Small Squares of Toasted Country Bread topped with Sun Dried Tomato Pesto

Antipasto Selection Salami, Mortadella, Marinated Mushrooms, Garlic Black Olives, Greek Green Olives, Giardinaeria, Marinated Artichoke Hearts, Marinated Mozzarella Matchsticks, Provolone

Fresh Fruit Display with Chunks of Chocolate Pineapple, Orange, Strawberry, Cantaloupe, Honeydew, and Grapes

California Islands

Crispy Won Tons with Oriental and Sweet and Sour Dipping Sauces

Paniola Meatballs with Big Island BBQ Sauce

Grilled Ginger Salmon mini fillets marinated in Ginger, Soy, and Sesame Oil (tepid)

Tropical Fruit Display



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Pacific Rim

Banana Chips and Toasted Coconut Strips

Vegetarian Spring Rolls with Chili Peanut Sauce

Dim Sum, Pork filled Bao, Vegetable, Chicken or Shrimp Dumplings

Lumpia with Pineapple Soy Dipping Sauce fried Won Tons with Pork filling

Chicken Yakitori Boneless Chicken Skewers, marinated Teriyaki Style, and grilled

California Thai

Thai Spring Rolls with Spiced Chile Sauce

Grilled Mini Chicken Skewers with Peanut and Red Chile Sauces

Marinated and Grilled Mini Veggie Kabobs

Anna and Jones Indian

Tandoori Chicken Skewers

Deep Fried Vegetarian Curry Wraps with Cilantro Chutney

Spinach Salad Wrap with Tamarind Dressing and Pappadam Croutons

From the Grill

Korean Short Ribs Beef Short Ribs thin cut, marinated Korean Style and grilled

Vegetable Kabobs grilled basted with our Ginger Soy Sauce

Citrus Chicken Skewers marinated in Our Lemon Orange Chili Sauce and grilled

Hawaiian Baby Back Ribs Char Sui seasoned, grilled with Sweet and Sour Sauce

Baja Beach

Sautee Shrimp with Black Bean Sauce

Vegetable Display with Hawaiian Dips Seasonal Vegetables with Kim Chee and Ginger Garlic

Dips

Portuguese Sweet Bread

Sweets and Fruit

Tropical Fruit with Chocolate Fondue Pineapple, Papaya, Mango, Banana, Orange, Kiwi, Strawberry, Cantaloupe, Honeydew, Watermelon and Vanilla Wafers

Lemon Coconut Bars

Macadamia Nut Cookies

Coconut Brownies

Wine and Dine Country

Smoked Salmon Mousse Atlantic Salmon smoked Northwest Indian Style, Blended with Cream Cheese, Horseradish and Seasonings, served on toasted Baguette Rounds

Roasted Garlic, Brie and Grape Crostini

Tuna on Skins Ahi Tuna (Sushi grade) served on fried wonton wedges with Wasabi Aioli and Cilantro

Stuffed Mushrooms with Sausage and Goat Cheese



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Sushi Fusion

California Rolls with Soy and Wasabi-Soy Dipping Sauces
Teriyaki Shitake Rolls with Soy and Wasabi-Soy Dipping Sauces
Traditional Potstickers with Dipping Sauces

Hot & Cold Beverages

Assorted Beverage: Bottled Water, Soda, Diet Soda, Iced Tea
Artisan Waters: Pellegrino, Spring Water and Sparkling Water
Assorted Bottled Juices: Orange, Apple, Cranberry, Grape, Berry, Citrus, and More
Fresh Juices: Grapefruit, Orange, Apple, Cranberry, Grape, Mango, Guava
Brewed Coffee, Decaf & Tea with Dairy Creamers and Assorted Sugars
Artisan Coffee, Decaf & Seasonal Tea with Fresh Cream and Spiced Sugars

Desserts

Fresh Fruit Platters, Brownies, Lemon Bars, Pecan Bars, Chocolate Chip Cookies, Peanut Butter Cookies, Chocolate Fountains, Berries 'n Creme and more

Additional Options (per person):

Big Eaters: Uncle Frank coming? Add a bit more to get a lot more!
Value Deal: Tight budget for your event? Deduct a bit to save!

Additional Services:

Staff, Tables, Linen, Décor, Chafers, Trays, Baskets, China, etc.
Please contact us for additional information

All Orders Include Biodegradable Plates, Napkins, and Eating Utensils.

Delivery and Sales Tax Apply to All Orders