



# Express Menus



858-638-0672

[www.PersonalTouchDining.com](http://www.PersonalTouchDining.com)



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# Fine Points

## What's Included

Disposable Serving Ware,  
Chafing Dishes and Serving Utensils

## Placing Orders

Please Place Orders as Far in Advance as Possible

Orders Must be Placed by 10:00am the Business Day Before

Orders Placed After 10:00am are Subject to Availability

Some Items May Require More Notice

## Service Charge, Delivery, Payments and Minimums

18% Service Charge and California Sales Tax Apply

Delivery/Pick Up Fee Based on Event Location

Payment Due Upon Placement of Order

Minimum Food Order Based on Day of the Week

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# Breakfast

## Continental Breakfast

Includes Assorted Muffins, Danishes, Tea Breads, and Seasonal Fresh Fruit

\$11.95 – 25 to 49 Guests

\$ 9.95 – 50 to 99 Guests

\$ 7.95 – 100 or More Guests

Bagels and Cream Cheese – \$15.95 (per dozen)

Greek Yogurt – \$2.25 each (Minimum 10)



## Breakfast Buffets (Minimum 25 Guests Per Buffet)

**Traditional Breakfast Buffet** – Scrambled Eggs, Fried Potatoes, Sausage & Seasonal Fresh Fruit

**Croissant Sandwiches** – Eggs, Bacon, Cheddar Cheese & Seasonal Fresh Fruit

**Bagel Sandwiches** – Eggs, Bacon, Cheddar Cheese & Seasonal Fresh Fruit



**Breakfast Burritos** – Eggs, Bacon, Cheddar Cheese, Salsa on the Side & Seasonal Fresh Fruit

**Cinnamon French Toast** Served with Warm Maple Syrup, Whipped Butter, Powdered Sugar & Seasonal Fresh Fruit

**Brie, Apple and Ham Quesadilla** Served with Seasonal Fresh Fruit

**Quiche (Choice of One Flavor Per 10 Guests )**

Bacon & Gruyere Cheese, Spinach & Swiss, Ham & Swiss or Fresh Vegetable and Jack Cheese Served with Seasonal Fresh Fruit



\$14.95 – 25 to 49 Guests

\$11.95 – 50 to 99 Guests

\$10.95 – 100 or More Guests

Please Note Breakfast: Croissants, Bagels and Burritos can be prepared Vegetarian

## Beverages

Orange Juice – \$1.50 per person (Minimum 25)

Coke, Diet Coke, Sprite or Bottled Water – \$1.50 each

Freshly Brewed Regular & Decaf Coffee – \$1.50 per person (Minimum 25)

Lemonade, Passion Iced Tea or Freshly Brewed Iced Tea – \$1.50 per person (Minimum 25)

Iced Water – .50 Per Person (Minimum \$50)

Bottled Water – \$1.00 each





# Appetizers

## Imported & Domestic Cheese Board

Imported & Domestic Cheeses, Handcrafted Cheese Spreads, Full & Earthy Bleu Cheese Wheel Topped with Blueberry Preserves and Triple Cream Brie Cheese with Toasted Almonds Served with Sliced Artisan Breads, Classic Water Crackers and Fresh Fruit Garnish  
\$145.00 (Serves 25)

## Baked Brie

Baked Brie En Croute with Toasted Sliced Almonds or Fresh Fruit Topping Served with Freshly Baked Sliced Breads  
\$95.00 (Serves 25)



## Brie Torte

Double Cream Brie Cheese Topped with Freshly Made Pesto, Sundried Tomato Chutney, Toasted Pine Nuts and Fresh Basil Leaves Served with Sourdough Toasts and Gourmet Crackers  
\$95.00 (Serves 25)

## Cheese Fondue

Gruyere and Emmental Cheeses Simmered in White Wine and Garlic Served with Cubed French Bread, Roasted Potato Wedges and Steamed Broccoli Spears  
\$95.00 (Serves 25)



## Fresh Fruit Display

A Selection of In-Season Melons, Carved Sweet Pineapples, Strawberries and Berries  
\$85.00 (Serves 25)

## Seasonal Crudités

Seasonal Vegetables Served with Herb Dipping Sauce  
\$75.00 (Serves 25)

## Grilled Vegetable Platter

Assorted Grilled Vegetables Served with Garlic Aioli  
\$95.00 (Serves 25)



## Greek Platter

Garlic & Olive Oil Marinated Vegetables, Olives and Sliced Feta Cheese Topped with Oregano, Black Pepper and Olive Oil Served with Sliced Artisan Rosemary Bread, Sourdough and with Kalamata & Sundried Tomato Tapenade - \$195.00 (Serves 50)

## Antipasto Platter

A Display of Tuscan-Style Marinated Vegetables and Country Olives, Fresh Bocconcini and Pear Tomatoes in Balsamic Vinaigrette, Genoa Salami, Provolone, Roman-Style Artichokes and Sliced Italian Country Bread  
\$195.00 (Serves 50)

# Appetizers

## **Spinach & Sundried Tomato Artichoke Dip (Personal Touch Dining Signature Item)**

Served with Sliced Bread and Water Crackers

\$150.00 (Serves 50)

## **Hummus Dip**

Chef's Choice of Two Flavors

Served with Pita Chips

\$85.00 (Serves 50)



## **Pastry-Wrapped Asparagus**

Filled with Mozzarella Cheese and Tomatoes

\$85.00 (Serves 25)

## **Roasted Tomato Bruschetta on a French Bread Crostinis**

\$75.00 (Serves 25)

## **Spinach & Feta Cheese Puff Pastry Pinwheel**

\$75.00 (Serves 25)

## **Artichoke & Sundried Tomato Pinwheels**

\$75.00 (Serves 25)



## **Caprese Skewers**

Fresh Mozzarella, Grape Tomatoes and Basil Drizzled with a Balsamic Reduction

\$75.00 (Serves 25)

## **French Baguette Sandwich Platter**

Tavern Ham with Dijon Mustard, Shaved Turkey with Red Pepper Mayo and Gouda Cheese with Baby Spinach & Cucumbers

\$105.00 (Serves 25)

## **Grilled Turkey Breast Platter**

Southwest Seasoned Grilled Turkey Breast Chilled & Presented with Cilantro Aioli, Spicy Brown Mustard, Roasted Red Pepper Mayo, Sliced Provolone and Freshly Baked Artisan Bread

\$140.00 (Serves 25)

## **Guacamole Platter**

House Made Spicy Guacamole with Authentic Mexican Tortilla Chips

Accompanied by Roasted Red Pepper Salsa and Salsa Fresca

\$95.00 (Serves 25)

## **Black Bean & Quinoa Sliders**

Served with Chipotle Aioli & Slaw

\$120.00 (Serves 50)

## **Beef Satays with Tzatziki Sauce**

\$95.00 (Serves 25)



# Appetizers

## White Wine Salmon

White Wine Poached Salmon Served with Chive Mayo, Shaved Red Onion & English Cucumbers  
Presented with Sliced Artisan Rosemary Bread and Water Crackers  
\$195.00 (Serves 50)

## Panko - Crusted Salmon

Salmon Filet Crusted with Seasoned Panko and Served with Garlic Aioli and Water Crackers  
\$195.00 (Serves 50)

## Shrimp Platter with Our Spicy Cocktail Sauce

\$140.00 (Serves 25)

## Crab Cake Sliders

Chilled Crab Cakes Served with Shredded Cabbage & Spicy Remoulade  
\$170.00 (Serves 50)

## Sesame Seared Ahi Platter

Served with Wasabi, Ginger, Sweet Soy Sauce and Seaweed Salad  
\$170.00 (Serves 25)

## Seafood Ceviche with Corn Tortilla Chips

\$125.00 (Serves 25)

## Crab-Stuffed Mushrooms

\$175.00 (Serves 50)

## Chinese Hoisin-Marinated Sesame Chicken Skewers

\$85.00 (Serves 25)

## Spicy Hoisin-Glazed Chicken Satays

Topped with Toasted Sesame Seeds, and Garnished with Green Onion Spears  
\$85.00 (Serves 25)

## Spicy Hot Chicken Wings with Ranch Dipping Sauce

\$150.00 (Serves 25)

## Pulled Pork Sliders on Mini Brioche Rolls

\$120.00 (Serves 50)

## Panko Chicken Skewers with Spicy Peanut Sauce

\$85.00 (Serves 25)





# Appetizers

## Sweet & Sour Meatballs

\$80.00 (Serves 25)

## BBQ Meatballs

\$80.00 (Serves 25)

## Sirloin & Gorgonzola Stuffed Mushrooms

\$115.00 (Serves 50)

## Crumbled Bacon & Caramelized Onion Stuffed Mushrooms

\$115.00 (Serves 50)

## Asian Meatballs

Garnished with Green Onions and Toasted Sesame Seeds

\$120.00 (Serves 25)

## Bleu & Bacon Mini Sliders

Creamed Bleu Cheese & Crisp Bacon

\$150.00 (Serves 50)

## Old School Mini Sliders

American Cheese, Pickle, and Secret Sauce

\$150.00 (Serves 50)

## Braised Short Rib Sliders

Served with Gorgonzola and Shaved Sweet Onions

\$225.00 (Serves 50)

## Buffalo Chicken and Mozzarella Cheese in a Puff Pastry

\$85.00 (Serves 50)

## Chicken Almond Salad Sliders on Mini Brioche Rolls

\$110.00 (Serves 50)

## Pulled Chicken Sliders on Mini Brioche Rolls

\$125.00 (Serves 50)





# Cold Sandwiches

\* Choice of Four Sandwich Types Served on Kaiser Roll or as Wraps \*

\* Choice of One Salad to Accompany Sandwiches \*

\* Includes Assorted Chips and Freshly Baked Cookies \*



**Grilled Tri-Tip** - Romaine Lettuce, Tomatoes, Sharp Cheddar and Grilled Onions

**Roasted Turkey Breast** - Brie Cheese, Spinach and Cranberry Mayonnaise

**Tavern Ham** - Swiss Cheese, Tomatoes, Spinach and Whole-Grain Dijon Mustard

**Tuna Salad** - Mayo, Celery, Sweet Pickles, Shredded Romaine and Sliced Tomatoes

**Chicken Almond Salad** - Mayo, Mandarin Oranges, Toasted Almonds and Romaine

**Egg Salad** - Mayonnaise, Red Onions, Parsley, Celery and Shredded Romaine

**Hummus & Fresh Veggies** - Roasted Red Pepper Hummus, Grilled Onions, Sprouts and Provolone

**Panko Chicken** - Tomatoes, Spring Greens, Cilantro Aioli and Mango Relish

**Grilled Chicken Caesar** - Shredded Romaine, Parmesan Cheese, Tomatoes and Creamy Caesar Dressing



\$14.95	36 to 50 Guests
\$12.95	51 to 75 Guests
\$10.95	76 to 100 Guests
101+ Guests - Call for Pricing	



# Side Salads

Pesto Pasta Salad with Peppers - \$60.00

Wild Rice & Toasted Pepitas Salad - \$60.00

Traditional Potato & Egg Salad - \$60.00

Smoked Cheddar Potato Salad - \$60.00

Cucumber & Red Onion Salad - \$60.00

Black Bean & Roasted Corn Salad - \$60.00

Tomato, Herb & Feta Salad - \$70.00



Fresh Fruit Salad - Chilled Melons, Berries & Orange Mint Dressing - \$85.00

Persian Salad - Wild Rice, Cashews, Raisins, Green Onions & Cilantro - \$70.00

Green Bean & Feta Salad - Green Beans, Feta, Red Onions & Italian Dressing - \$70.00

Italian Pasta & Fresh Vegetable Salad - Olives & Red Wine Vinaigrette - \$60.00

Asian Noodle, Mushroom, and Cabbage Salad - Asian Noodles, Napa Cabbage, Mushrooms, Carrots, Green Onions & Cilantro - \$80.00

**\* Salads Serve 25 Guests Each Order \***



# Tossed Salads

**Caesar Salad** - Fresh Cut Romaine Hearts Gently Turned with Shredded Parmesan Cheese and House Made Sourdough Garlic Croutons - \$70.00

**Field Greens** - With Sliced English Cucumbers, Shredded Carrots, Grape Tomatoes, Sliced Red Onions and Choice of Dressing - \$70.00

**Walnut and Grape Salad** - Crisp Tossed Salad with Grapes, Candied Walnuts, Feta and Balsamic Vinaigrette - \$85.00

**Spicy Spinach Salad** - Tender Spinach, Crisp Bacon, Shaved Sweet Onions and Creamy Smoked Chipotle Dressing - \$75.00

**Strawberry Spinach Salad** - Tender Baby Spinach, Sliced Fresh Strawberries, Toasted Almonds and Strawberry Vinaigrette - \$75.00

**Orzo Spinach Salad** - Tender Orzo, Baby Spinach, Green Onions, Julienned Red Peppers and Balsamic Vinaigrette - \$85.00

**Spinach and Romaine Salad** - Baby Spinach, Romaine, Toasted Pecans, Matchstick Carrots, Bleu Cheese and Sweet Balsamic Dressing - \$85.00



**\* Salads Serve 25 Guests Each Order \***



# Side Dishes

Garlic Whipped Potatoes with Fresh Chives - \$65.00

Oven-Roasted Parmesan Potatoes - \$70.00

Applewood Bacon Mashed Potatoes - \$70.00

Maytag Bleu Cheese Infused Couscous - \$85.00

Wild Rice Pine Nut Pilaf - \$65.00

Rice Steeped with Parsley and Sundried Tomatoes - \$65.00

White Rice - \$50.00

Basmati Rice with Teriyaki-Roasted Pineapple - \$65.00

Saffron Rice with Green Onions and Red Peppers - \$65.00

Macaroni and Cheese - \$70.00

Pasta Alfredo - \$65.00

Pasta Marinara - \$65.00

Pasta with Creamy Pesto - \$65.00

BBQ Pinto Beans - \$50.00

Refried Beans - \$50.00

Seasoned Pinto Beans - \$50.00

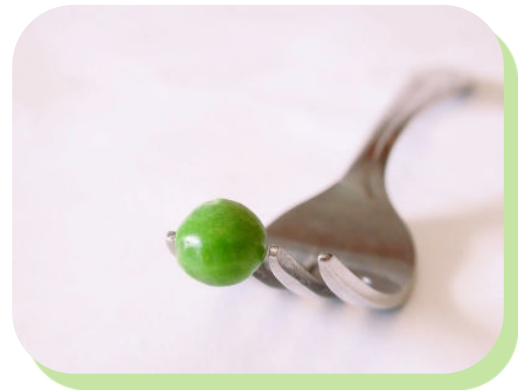
Black Beans - \$55.00

Spanish Rice - \$55.00

Vegetable Fried Rice - \$65.00

Fresh, In-Season Vegetables - \$60.00

Freshly Baked Rolls and Butter - \$6.95 Per Dozen



Side Dishes Serve 20 Guests  
Each Order



# Chicken Entrees

**Parmesan Crusted Chicken** - Crusted Chicken Breast with Our Garlic Cream Sauce - **\$135.00**

**Pecan Crusted Chicken** - French Bread Crumbs and Toasted Pecans Roasted onto a Tender Chicken Breast with Bourbon Cream Sauce - **\$135.00**

**Artichoke Chicken** - Roasted Chicken Breast Topped with Tender Artichokes, Sundried Tomatoes and Mornay Cheese Sauce - **\$145.00**

**Herb Chicken** - Chicken Breast Baked in Fresh Herb-Laced Panko Crumbs and Garnished with Gruyere Cream Sauce - **\$125.00**

**Grilled Chicken** - Flame Grilled Chicken Breast Topped with Chipotle Cream Sauce - **\$125.00**

**Cornbread Chicken** - Panko Crusted Chicken Breast Filled with Cornbread and Jack Cheese Topped with a Parmesan Cream Sauce - **\$150.00**

**Lemon Basil Chicken** - Oven-Seared Chicken Breast Topped with a Lemon Basil Cream Sauce - **\$125.00**

**Marinara Chicken** - Garlic Roasted Chicken Breast Topped with Rich Marinara Sauce—**\$125.00**

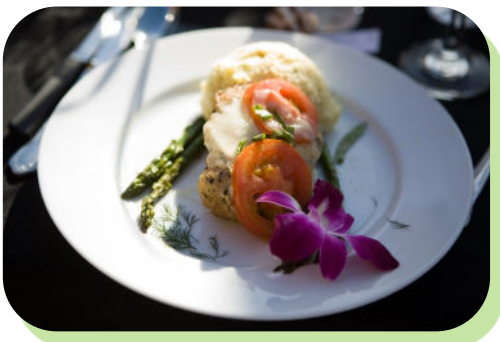
**Chicken Parmesan** - Parmesan Crusted Chicken Breast Topped with Fresh Mozzarella and Rich Marinara - **\$150.00**

**Pesto Chicken** - Garlic and Basil Chicken Breast Topped with Creamy Pesto Sauce - **\$125.00**

**Whiskey Apple Glazed Chicken** - Pan Seared Chicken Breast Topped with Apple Cider Whiskey Glaze - **\$125.00**

Entrees Serve 20 Guests Each Order

(See Salad and Side Dish Menus to Accent you Entrees)



# Italian Entrees

**Baked Ziti** - Italian Sausage, Peppers and Mozzarella Cheese - \$145.00

**Penne Bolognese** - Pasta in Rich Meat Sauce with Parmesan Cheese and Fresh Herbs - \$140.00

**Chicken Alfredo** - Chicken Breast with Creamy Alfredo Sauce  
Tossed with Penne Pasta and Garnished with Fresh Herbs - \$140.00

**Marinara Chicken** - Garlic Roasted Chicken Breast Topped with Rich Marinara Sauce - \$125.00

**Chicken Parmesan** - Parmesan Crusted Chicken Breast with Our Smooth and Rich Marinara  
Topped with Fresh Mozzarella - \$150.00

**Pesto Chicken** - Garlic and Basil Chicken Breast with Creamy Pesto Sauce - \$125.00

**Meat Lasagna** - Ground Beef, Italian Sausage, Ricotta and Mozzarella Cheeses  
Layered with Tender Lasagna Noodles and Rich Marinara - \$175.00

**Four Cheese Lasagna** - Mozzarella, Parmesan, and Provolone Cheeses  
Layered with Ricotta Cheese, Lasagna Noodles and Rich Marinara - \$135.00

**Grilled Vegetable Lasagna** - Ricotta, Mozzarella Cheeses, Grilled Vegetables and Fresh Spinach  
Layered with Lasagna Noodles and Herb Marinara - \$160.00

**Beef Ravioli** - Tender & Savory Beef Filled Ravioli Served with a Rich Marinara Sauce - \$140.00

**Cheese Ravioli** - Four Cheese Ravioli Served with a Rich Marinara Sauce - \$130.00

**Entrees Serve 20 Guests Each Order**  
(See Salad and Side Dish Menus to Accent your Entrees)



## Antipasto Platter

A Display of Tuscan-Style Marinated Vegetables and Country Olives,  
Fresh Bocconcini & Pear Tomatoes in Balsamic Vinaigrette, Genoa Salami, Provolone,  
Roman-Style Artichokes and Sliced Italian Country Bread - \$195.00 (Serves 50)

# South of the Border Entrees

**Taco Bar - Choice of Two:** Carnitas, Carne Asada or Pollo Asado  
Served on Warm Corn Tortillas with Toppings to Include: Sour Cream, Lettuce, Tomatoes, Jalapenos, Limes, Shredded Mexican Cheese, Onion/Cilantro Mix, Salsa & Fresh House Made Guacamole - \$195.00

**Chicken Monterey** - Char-Grilled Chicken Filet with Sautéed Peppers and Onions Baked with Melted Cheddar Cheese - \$125.00

**Chili Verde** - Tender Pork in a Spicy Tomatillo Sauce with Potatoes, Onions & Peppers Served with Warm Flour Tortillas and Chopped Cilantro Onion Mix on - \$175.00

**Beef Enchiladas** - Pulled and Shredded Sirloin Rolled in Corn Tortillas Baked in Our House Made Enchilada Sauce - 135.00

**Chicken Enchiladas** - Pulled Chicken Rolled in Corn Tortillas Baked in our House Made Enchilada Sauce - \$135.00

**Cheese Enchiladas** - A Blend of Cheeses Rolled in Corn Tortillas Baked in our House Made Enchilada Sauce - \$125.00

**Beef Colorado** - Slow Braised Beef with Peppers, Onions & House Made Red Chili Sauce Served with Warm Tortillas - \$150.00



## Accent Platters

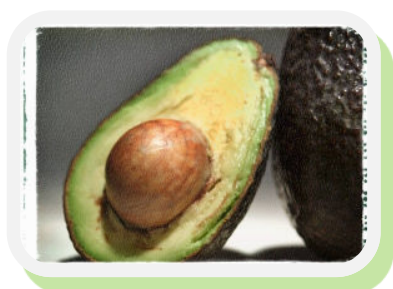
**Guacamole Platter** - Spicy Guacamole with Authentic Mexican Tortilla Chips Served with Roasted Red Pepper Salsa & Salsa Fresca - \$95.00 (Serves 25)

**Steak & Cilantro Empanadas** - Served with Salsa-Style Dip - \$195.00 (Serves 50)  
(Requires On Site Staff with Prep Area)

**Seafood Ceviche** - Served with Corn Tortilla Chips - \$125.00 (Serves 25)

**Entrees Serve 20 Guests Each Order**

**(See Salad and Side Dish Menus to Accent you Entrees)**





# Asian Entrees

**Kung Pao Chicken** - Tender Chicken Breast in a Spicy Kung Pao Sauce  
Garnished with Green Onions - \$135.00

**Kung Pao Beef** - Marinated Beef in a Kung Pao Sauce  
Garnished with Green Onions - \$135.00

**Grilled Hoisin Chicken** - Tender Chicken Breast in a Hoisin Glaze  
Garnished with Sesame Seeds - \$135.00

**Beef and Broccoli** - Tender Beef in a Soy and Ginger Glaze  
Garnished with Sliced Almonds - \$150.00

**Ginger & Orange Chicken** - Crispy Chicken Breast in an Orange Ginger Glaze  
Garnished with Green Onions - \$135.00

**Sweet & Sour Chicken** - Sweet & Savory Chicken  
Served with Pineapple & Sweet Bell Peppers \$135.00

**Teriyaki & Pineapple Chicken** - Roasted Pineapple & Chicken  
Breast Tossed with Delicious Teriyaki Sauce - \$135.00



**Entrees Serve 20 Guests Each Order**

**(See Salad and Side Dish Menus to Accent you Entrees)**

## Accent Platters

**Sesame Seared Ahi Platter** - Served with Wasabi, Ginger and Sweet Soy Sauce  
Accompanied by Seaweed Salad - \$195.00 (Serves 25)

**Asian Meatballs** - Garnished with Green Onions and Sesame Seeds - \$120.00 (Serves 25)





# Barbeque Entrees

**Slow Roasted Pulled Pork** - Made with Spicy BBQ Sauce  
Served with Freshly Baked Rolls - \$150.00

**St. Louis Style Pork Ribs** - Served with our Spicy BBQ Sauce - \$165.00

**Baby Back Ribs** - Slow Roasted then Sauced & Grilled - \$165.00

**Garlic & Oregano Grilled Bone In Chicken Breasts** - \$150.00

**Hickory BBQ Grilled Bone In Chicken Breasts** - Served with Spicy BBQ Sauce - \$150.00



Entrees Serve 20 Guests Each Order

(See Salad and Side Dish Menus to Accent your Entrees)

## Accent Platters

### **Fresh Fruit Display**

A Selection of In-Season Melons, Carved Sweet Pineapples, Strawberries, & Berries  
\$85.00 Serves 25 guests

### **Seasonal Crudités**

Seasonal Vegetables Served with an Herb Dipping Sauce  
\$85.00 Serves 25 guests

### **Grilled Vegetable Platter**

Assorted Grilled Vegetables Served with Garlic Aioli  
\$120.00 Serves 25 guests

### **Spicy Hot Chicken Wings with Ranch Dipping Sauce**

\$150.00 Serves 25 guests



# Desserts & Beverages

Parisian Macaroons

Donut Holes

Apple Cranberry Crumble Bars

Chocolate Fudge Brownies

Mini Cannolis

Cake Bites

Dessert Shooters

Freshly Baked Pies

Churros

Cake Pops

Chocolate Dipped Strawberries

Lemon Bars

S'mores Bars

Four Berry Crumble Bars

Tiramisu Cake

Red Berry Cake

Carrot Cake

Cheese Cake

Full Sized Cupcakes

Peanut Butter Cookies

Mini Cup Cakes

Freshly Baked Chocolate Chip Cookies



Please Call For Complete Dessert Menu



## Beverages

Coke, Diet Coke, Sprite

\$1.50 each

Bottled Water

\$1.00 each

Coffee-Regular & Decaf, Lemonade or Fresh Brewed Ice Tea

\$1.50 per person (Minimum 25)