



dining
Personal Touch
special events • catering



858-638-0672
personaltouchdining.com

PASSED BITES

Smoked Salmon Macaroons

Everything Seasoning | Lemon Dill Mascarpone
Port Wine Shallots

Ahi Poke Tacos

Ponzu | Wasabi Cream | Sesame Seeds

Mediterranean Herb Shrimp Gf

Lemon Basil Aioli

Lobster Mac n' Cheese Bites

Garlic Chive Aioli

Crab Cakes

Herb Remoulade

Chicken & Waffles

Maple Syrup | Bacon

Chicken Salad Bites

Cranberries | Walnuts | Apples | Phyllo Cup

Chicken Cordon Bleu Croquette

Bleu Cheese Mousse

Mini Chicken Tinga Tostadas Gf

Crema | Cilantro | Cotija

Bacon Wrapped Medjool Dates Gf

Bacon | Goat Cheese

Mini Adobo Carnitas Taco Gf

Guacamole | Pickled Onion | Cilantro

Beef Tenderloin Skewers Gf

Chimichurri Sauce

Candied Bacon Devilled Eggs Gf

Coconut Shrimp

Mango | Coconut Sauce

Mini Beef Sliders

Caramelized Onions | Sharp Cheddar
Truffle Aioli

BBQ Beef Brisket Sliders

Rainbow Slaw

Philly Cheesesteak Eggroll

Sharp Cheddar Melt

Watermelon Skewers Gf V

Mint | Honey Goat Cheese | Pistachio Dust
Blueberry Balsamic Reduction

Risotto Stuffed Mushrooms V

Spinach | Artichoke | Sundried Tomatoes

Honey Ricotta Crostini V

Fig Jam | Poached Pear

Buffalo Cauliflower Bites Gf V

Bleu Cheese Dipping Sauce

Spinach & Artichoke Grilled Cheese V

Creamy Tomato Bisque

Smoked Gouda Risotto Bites V

Tomato Tapenade | Chive

Pear & Gorgonzola Flatbread V

Caramelized Onion

CHEFS MARKET TABLE

Imported & Domestic Cheeses | Seasonal Fruits & Berries | Unique Cheese Spreads

Seasonal Crudité | Herb Dip | Artisan Breads | Gourmet Crackers

Optional Add On: Soppressata | Coppa | Kielbasa | Dried Nuts | Dried Fruit

Sliced Provolone

Optional Add On: Shrimp - Cocktail Shrimp with Spicy Cocktail Sauce

Panko Crusted Salmon: Salmon Filet Served with Garlic Aioli and Crackers





BUFFET MENU

Choice of Three Passed Bites

Cranberry Quinoa Salad **Gf** **V**

Mixed Greens | Red Onions | Sunflower Seeds | Feta | Citrus Vinaigrette

Strawberry Salad **Gf** **V**

Strawberries | Arugula | Frisee | Candied Pecans | Goat Cheese
Champagne Vinaigrette

Harvest Beet Salad **Gf** **V**

Beets | Mandarin Oranges | Tender Greens | Fennel | Goat Cheese
Shaved Almonds | Citrus Vinaigrette

Arugula & Gruyere Salad **Gf** **V**

Arugula | Shaved Gruyere | Toasted Pine Nuts | Dried Cranberries | Lemon Dressing

Watermelon Salad **Gf** **V**

Mixed Greens | Pine Nuts | Honey Goat Cheese | Blueberry Balsamic Vinaigrette

Farmers Market Salad **Gf** **V**

Artisan Lettuce Mix | Shaved Fennel | Sliced Almonds
Shaved Rainbow Carrots | Watermelon Radish | Cherry Tomato | Chives | Champagne Vinaigrette

Traditional Caesar Salad **V**

Romaine | Parmesan | Buttery Garlic Croutons | Caesar Dressing

Field Greens Salad **Gf** **V**

Baby Greens | Cherry Tomatoes | Red Onions | English Cucumbers
Shredded Carrots | Balsamic Vinaigrette

Choice of Two Entrées

Cranberry Roasted Marinara Chicken

Ricotta | Spinach | Garlic | Rich Marinara
Sauce

Grilled Tri-Tip **Gf**

Creamed Horseradish | Au Jus | Sweet Corn
Tomato & Cilantro Relish

Dijon Roasted Pork Loin

Parmesan Crusted Chicken

Garlic Cream Sauce

Herbed Chicken

Gruyere Cream Sauce

Grilled Balsamic Chicken **Gf**

Tomatoes | Garlic | Red Onion | Basil | Parmesan
Cheese

Rustic Chicken

Cheddar & Jack Cheese | Bacon | Scallions
Chipotle Cream Sauce





BUFFET MENU *(continued)*

Chicken Marsala

Sweet Marsala Wine Sauce | Sliced White Mushrooms | Fresh Herbs

Butternut Squash Ravioli

Brown Butter Sauce | Parmesan | Sage

Grilled Vegetable Lasagna

In Season Vegetables | Homemade Marinara

Chile Relleno Bake

Poblano Peppers | Quinoa | Black Bean | Corn | Ranchero Sauce

Teriyaki Salmon

Green Onions | Sesame Seeds

Herb Roasted Beef Tenderloin

Hand Carved & Served Medium Rare
Creamed Horseradish Sauce | Pan Glaze Au Jus

Braised Short Ribs

Red Wine Demi-Glace

Seared Salmon

Creamy Basil Pesto Sauce | Sundried Tomatoes

White Seabass

Lemon Herb Sauce

Herb Roasted Turkey

Spiced Cranberry Relish

Carved Ham

Apple Chutney

Choice of One Side Dish

Whipped Sweet Potatoes **Gf** **V**

Creamy Parmesan Risotto **V**

Garlic & Chive Whipped Potatoes **Gf** **V**

Trio of Pasta with Creamy Alfredo **V**

Goat Cheese Whipped Potatoes **Gf** **V**

Crispy Brussel Sprouts with Parmesan and Balsamic **Gf** **V**

Rosemary & Herb Roasted Heirloom Potatoes **Gf** **V**

4 Cheese Mac n' Cheese **V**

White Cheddar Potato Au Gratin **Gf** **V**

Butter Mashed Potatoes with Gravy **V**

Herb Stuffing **V**

Includes

Fresh In Season Vegetables | Freshly Baked Artisan Rolls with Butter

Lemonade | Cucumber Infused Iced Water | Regular & Decaf Coffee



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PLATED MENU

Choice of Three Passed Bites

Choice of One Plated Salad

Cranberry Quinoa Salad

Mixed Greens | Red Onions | Sunflower Seeds | Feta | Citrus Vinaigrette

Strawberry Salad

Strawberries | Arugula | Frisee | Candied Pecans | Goat Cheese
Champagne Vinaigrette

Harvest Beet Salad

Beets | Mandarin Oranges | Tender Greens | Fennel | Goat Cheese
Shaved Almonds | Citrus Vinaigrette

Arugula & Gruyere Salad

Arugula | Shaved Gruyere | Toasted Pine Nuts | Dried Cranberries | Lemon Dressing

Watermelon Salad

Mixed Greens | Pine Nuts | Honey Goat Cheese | Blueberry Balsamic Vinaigrette

Farmers Market Salad

Artisan Lettuce Mix | Shaved Fennel | Sliced Almonds
Shaved Rainbow Carrots | Watermelon Radish | Cherry Tomato | Chives | Champagne Vinaigrette

Traditional Caesar Salad

Romaine | Parmesan | Buttery Garlic Croutons | Caesar Dressing

Heirloom Tomato & Burrata Salad

Arugula | Heirloom Tomatoes | EVOO | Balsamic Reduction

Roasted Cauliflower Salad

Pine Nuts | Raisins | Champagne Vinaigrette



PLATED MENU *(continued)*

Choice of Three-Preselected Entrees

(2 Meat & 1 Vegetarian)

Garlic & Thyme Crusted Chicken

Port Wine Cream Sauce

Romano Chicken

Sautéed Mushrooms | Spinach | White Wine Blistered Tomatoes

Creamy Alfredo Sauce

Chicken Saltimbocca

Crispy Prosciutto | Sage

Filet Mignon **Gf**

Choice of One Enhancement: Crushed Peppercorn Sauce | Demi Glaze with Sautéed Mushrooms

Braised Short Ribs

Red Wine Demi-Glaze

Top Sirloin **Gf**

Choice of One Enhancement: Crushed Peppercorn Sauce | Demi Glaze with Sautéed Mushrooms

Pistachio Crusted Mahi Mahi

Coconut Curry Sauce

Pan Seared Salmon **Gf**

Mustard Dill Sauce | Spinach | Blistered Tomatoes

White Seabass

Lemon Herb Sauce

Butternut Squash Ravioli **V**

Brown Butter Sauce | Parmesan | Sage

Grilled Vegetable Lasagna **V**

In Season Vegetables | Homemade Marinara

Herb Roasted Turkey **Gf**

Spiced Cranberry Relish

Choice of One Side Dish

Whipped Sweet Potatoes **Gf** **V**

Creamy Parmesan Risotto **V**

Garlic & Chive Whipped Potatoes **Gf** **V**

Goat Cheese Whipped Potatoes **Gf** **V**

Mac n' Cheese **V**

Buttery Mashed Potatoes with Gravy **V**

Herb Stuffing **V**

Includes

Fresh In Season Vegetables | Freshly Baked Artisan Rolls with Butter

Lemonade | Cucumber Infused Iced Water | Regular & Decaf Coffee





SHORT PLATES

Choice of Three Passed Bites

Choice of Three Short Plates

Habanero Grilled Chicken with Mango Salsa

Cheese Enchilada Stack

Chicken & Waffles

Maple Syrup | Bacon Bits

Argentinian Grilled Flat Iron Steak

Chimichurri | Broccolini | Purple Whipped Potatoes

Braised Beef Short Ribs

Demi-Glace | Goat Cheese Whipped Potatoes

Mini Philly Cheesesteak

Home Made Kettle Chips

Kalua Pulled Pork Slider

Rainbow Slaw | Waffle Fries | Polynesian Sauce

Butternut Squash Chimichanga

Roasted Corn | Sugar Carrot | Ranchero Sauce
Cheese | Black Beans

Chili Relleno

Fontina Cheese | Ranchero Sauce
Ranchero Sour Cream | Avocado Cream
Cilantro | Refried Black Beans

Spinach & Artichoke Grilled Cheese

Creamy Tomato Basil Bisque

Seared Scallop

Brown Butter | Truffle Risotto

Seared Shrimp

Smoked Tomato Butter | Fried Green Tomatoes

Buttery Garlic Shrimp

Cheesy Grits

Turkey Panini with Brie & Cranberry Relish

Homemade Kettle Chips

Ham & Swiss Sliders

Sweet Potato Fries | Spiced Pumpkin Dipping Sauce

Mashed Potato Bar

Short Ribs | Buttery Chive Yukon Gold Potatoes | Sautéed Mushrooms | Crispy Bacon | Chives
Cheddar Cheese | Creamed Horseradish

Mac n' Cheese Bar

Four Cheese Mac n' Cheese | BBQ Pulled Pork | Crispy Bacon | Sautéed Mushrooms Jalapenos
| Truffle Oil | Parmesan | Blistered Tomatoes

Street Taco Bar

Choice of Two Meats

Adobada Chicken  | Adobo Pork  | Carne Asada  | Shrimp 
Breaded Mahi Mahi | Black Bean & Corn  

Toppings: Pickled Red Onions | Cabbage | Lettuce | Guacamole | Onion Cilantro Mix | Salsa Verde
Salsa Rojo | Pico de Gallo | Limes | Cotija Cheese

Includes

Lemonade | Cucumber Infused Iced Water | Regular & Decaf Coffee





DESSERT STATIONS

Ice Cream Sundaes

Creamy Vanilla Ice Cream | Chocolate Sauce | Strawberry Sauce | Nuts | Candies | Sprinkles
Whipped Cream | Cherries

Strawberry Shortcake

Strawberries | Homemade Biscuits | Whipped Cream

Root Beer Floats

S'mores

Graham Crackers | Marshmallows | Chocolate Bars | Reese's Peanut Butter Cups

Chocolate Fondue

Warm Cascading Milk or Dark Chocolate
Choice of 5 Dipping Items: Strawberries | Pineapple | Marshmallows | Pretzels | Donut Holes
Chocolate Chip Cookies | Oreo Cookies | Pound Cake | Rice Crispy Treats

LATE NIGHT SNACKS

Donuts and Ice Cold 2% Milk

Cheese and Pepperoni Pizzas

Mini Root Beer Floats

All-American Sliders

American Cheese | Secret Sauce | Pickles

Peanut Butter & Jelly Sandwiches

Served with Chocolate Milk

Carne Asada Fries

Guacamole | Sour Cream | Cheddar Cheese | Jalapenos

Bean & Cheese Burritos

HOSTED BAR PACKAGES

Moderate Bar

Pinnacle Vodka | Seagram's Gin | Jim Beam Bourbon | Castillo Silver Rum | Old Smuggler Scotch
Well Made Tequila | Two Domestic Beers | Champagne Toast | House Wine | Assorted Sodas

Premium Bar

Svedka Vodka | Bombay Gin | Dewar's White Label Scotch | Jameson Whiskey | Cruzan Rum
Hornitos Tequila | Two Premium Beer | Two Domestic Beers
Champagne Toast | Premium Wine | Assorted Soda

Deluxe Bar

Absolut Vodka | Bombay Sapphire Gin | Chivas Regal Scotch | Maker's Mark Bourbon | Bacardi
Rum | Casa Noble Silver Tequila | Two Premium Beers | Two Domestic Beers
Champagne Toast | Premium Wines | Assorted Sodas

Hosted Bar Packages Include

House Champagne for Toast | Disposable Cups | Bar Front/Back with Linens | All Setup & Cleanup
Bartender Per Every 100 Guests | Ice | Containers | Bottled Mineral Water Appropriate
Mixers/Juices & Garnishes | All other Necessary Equipment

Changes and Substitutions Can be Made – May Affect Price

Wine, Liquor and Beer Requests will be Accommodated Based on Availability
Labels are Subject to Substitution with a Product of Equal or Greater Quality
Bar Glassware is Additional

Bartender Service Only

Personal Touch Dining to Serve Client Provided Alcohol
Bartender Price Based on 2 Hour Set Up, Service Time and 1 Hour Clean Up
Bar Front/Back with Linens, Ice, Acrylicware for the
Bar and Containers to Chill Beverages





COMPLIMENTARY ITEMS & SERVICES

White Dinner & Dessert China | Silverware | Water Glasses & Champagne Flutes

Color-Coordinated Cloth Napkins | Event Diagramming

Floor Length Linens for the Buffet, Beverage Station, Cake & Carving Station

Fully Decorated Buffet Based on Your Colors & Décor | Cake Cutting & Tray Pass of the Cake

Chill, Cork & Pour Client Provided Champagne/Cider for Toast | Table Numbers & Stands

Easels | Cake Knife & Server | Leftover Food Packaged to Take Home

Beverage Station with Lemonade and Freshly Brewed Regular & Decaf Coffee

Rental Equipment Coordination | Coordination with Reception Venue

ADDITIONAL ITEMS

Event Staff

Dining Table, Place Card, Gifts/Guestbook & DJ Table Linens – Offered to You at Our Cost

Production Fee & Sales Tax

Food Minimum Will Apply

