



Personal Touch dining

special events • catering

2023-2024 Full Service Menus






About Us

Founded in 1988, Personal Touch Dining has grown from an ambitious start-up to a thriving company specializing in full service catering, event production, and venue management. Throughout our expansion, we have adhered to the exceptional standards for food, service, and presentation which has distinguished our company since we began. With our knowledgeable management staff, array of customizable options, experienced culinary team, and our close attention to detail, we are confident our "Personal Touch" will help create the event you have been dreaming of.

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 **LEADING CATERERS
OF AMERICA**





Passed Bites

Ahi Poke Shooter

Ponzu | Sticky Rice | Wasabi Cream | Green Onion

Bacon Wrapped Medjool Dates

Bacon | Goat Cheese

Banh Mi Sliders

Hoisin Pork | Carrot Cucumber Slaw | Cilantro

BBQ Beef Brisket Sliders

Rainbow Slaw

Beef Wellington Bites

Port Wine Demi Glace

Buffalo Cauliflower Bites

Blue Cheese Dipping Sauce

Chicken Cordon Bleu Croquette

Blue Cheese Mousse

Chicken & Waffles

Maple Syrup | Bacon

Butternut Squash Shooter

Crema Fraiche | Parmesan Crisp | Herbs

Coconut Shrimp

Sweet Chili Mango Sauce

Crab Cakes

Herb Remoulade

Crispy Spring Rolls

Sweet Chili Sauce | Green Onion

Honey Ricotta Crostini

Fig Jam | Poached Pear

Lobster Mac n' Cheese Bites

Garlic Chive Aioli

Mediterranean Herb Shrimp

Lemon Basil Aioli

Mini Adobo Carnitas Taco

Guacamole | Pickled Onion | Cilantro

Mini Beef Sliders

Bacon Jam | Muenster Cheese

Philly Cheesesteak Eggroll

Sharp Cheddar Melt

Risotto Stuffed Mushrooms

Spinach | Artichoke | Sundried Tomato | Cream Cheese

Seared Salmon Pops

Lemon Dill Sauce | Red Onion

Sirloin & Gorgonzola Stuffed Mushrooms

Top Sirloin | Gorgonzola Crumbles

Spinach & Artichoke Grilled Cheese

Creamy Tomato Bisque

Vietnamese Lemongrass Meatballs

Garlic Ginger Chicken | Cilantro

Watermelon Skewers

Honey Goat Cheese | Pistachio Dust | Blueberry Balsamic Glaze

 Vegetarian
  Gluten Free
  Vegan
  Can Be Prepared Vegan



Chef's Market Table

FROM THE CHEF

Warm Triple Cream Brie with Toasted Almonds | Imported and Domestic Hard and Semi Soft Cheeses |
Seasonal Fruit and Berries | Fresh Crudite | House Made Herb Dip | Artisan Breads | Gourmet Crackers

CUSTOMIZE *Serves 50*

Rolled Goat Cheeses with Potted Honey, Marmalade, and Specialty Jam... ♡🍷

Summer Sausage, Hot Soppressata, Salami, Dijon and Honey Mustard...

Mixed Olives, Artichokes, Marinated Mushrooms, Sweet Gherkins Pickles... ♡🍷

Traditional Heirloom Tomato Bruschetta with Toasted Baguette... ♡🍷

Dried Fruits & Nuts... ♡🍷

Whipped Feta with Basil Pesto and Multi Seed Crackers... ♡

Creamy Spinach Artichoke Dip with Water Crackers... ♡

Hot Crab Dip with Fresh Baguette

Shrimp Cocktail with Spicy Cocktail Sauce... 🍷

Panko Crusted Salmon Filet with Garlic Aioli and Water Crackers...

Make Any Tray Passed Bite Stationary...



♡ Vegetarian 🍷 Gluten Free ♡ Vegan ♡🍷 Can Be Prepared Vegan

Starters

Caprese...

Fresh Sliced Mozzarella | Roma Tomatoes | Basil | EVOO | Balsamic Reduction | Sea Salt

Burrata...

Cantaloupe | Prosciutto | Burrata | EVOO Tossed Arugula | Sea Salt | Toasted Crostini

Crab Cake...

Herb Remoulade | Micro Greens

Grilled Shrimp Cocktail...

Jumbo Prawns | Cucumber Crudo | Spicy Cocktail Sauce | Parsley | Lemon Wedge

Gazpacho...

Roasted Garlic | Squash | Yellow Peppers | Creamy Goat Cheese | Lemon | Paprika | Toasted Crostini



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Salads

Cranberry Quinoa Salad

Mixed Greens | Pickled Onion | Sunflower Seeds | Quinoa | Feta Cheese | Citrus Vinaigrette

Strawberry Salad

Spring Mix | Strawberries | Goat Cheese | Candied Pecans | Champagne Vinaigrette

Harvest Beet Salad

Seasonal Greens | Beets | Mandarin Oranges | Gorgonzola Cheese | Shaved Almonds | Citrus Vinaigrette

Arugula & Gruyere Salad

Arugula and Mixed Greens | Dried Cranberries | Toasted Pine Nuts | Shaved Gruyere | La Scala Dressing

Watermelon Salad

Mixed Greens | Watermelon | Pine Nuts | Marinated Feta Cheese | Blueberry Balsamic Vinaigrette

Farmers Market Salad

Artisan Lettuce Mix | Parsnips | Shaved Rainbow Carrots | Watermelon Radish | Sliced Almonds | Chives | Grape Tomatoes | Champagne Vinaigrette

Italian Chop Salad

Chopped Romaine & Iceberg | Garbanzo Beans | Diced Tomato | Basil | Salami | Grated Parmesan | Lemon Vinaigrette

Avo Lime Salad

Spring Mix | Sweet Peppers | Pickled Onion | Cucumber | Cotija Cheese | Pepitas | Crispy Tortilla Threads | Creamy Avo Lime Salad Dressing

Mexican Chop Salad

Romaine | Cherry Tomatoes | Baby Elotes | Fontina Cheese | Black Beans | Hearts of Palm | Grilled Red Onions | Jalapenos | Southwest Chipotle Dressing

Street Corn Caesar Salad...

Romaine | Roasted Sweet Corn | Black Beans | Cotija Cheese | Crispy Tortilla Threads | Adobo Lime Caesar Dressing

Hand Tossed Caesar Salad

Hearts of Romaine | Shaved Parmesan | Buttery Garlic Croutons | Traditional Caesar Dressing



Buffet

MAINS

Roasted Marinara Chicken

Ricotta | Spinach | Garlic | Rich Marinara Sauce

Herbed Chicken

Gruyere Cream Sauce

Grilled Balsamic Chicken

Tomatoes | Garlic | Red Onion | Basil | Parmesan Cheese

Rustic Chicken

Cheddar & Jack Cheese | Bacon | Scallions | Chipotle Cream Sauce

Chicken Marsala

Sweet Marsala Wine Sauce | Sliced White Mushrooms

Parmesan Crusted Chicken

Garlic Cream Sauce

Braised Beef Short Ribs

Red Wine Demi-Glace

Dry Rubbed Tri Tip Carving Station

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

Dijon Roasted Pork Loin Carving Station

Warm White Wine Mustard Cream Sauce

Pistachio Crusted Mahi

Coconut Curry Sauce

Pan Roasted Sea Bass

Citrus Glaze | Apple Mango Relish

Seared Salmon

Creamy Basil Pesto Sauce | Sundried Tomatoes

Teriyaki Salmon

Green Onions | Sesame Seeds

Chili Relleno

Ranchero Sauce | Avocado Cream | Cilantro

Chipotle Stuffed Peppers

Onion | Cilantro | Black Beans | Quinoa

Vegan Paella

Mushrooms | Bell Peppers | Red Onion | Saffron Rice

Grilled Vegetable Lasagna

In Season Vegetables | Homemade Marinara

Baked Eggplant Stacks

Cashew Ricotta | Bread Crumbs | Pesto | Fresh Basil

SIDES

Creamy Parmesan Risotto

Garlic & Chive Whipped Potatoes

Goat Cheese Whipped Potatoes

White Cheddar Potato Au Gratin

Rosemary & Herb Roasted Heirloom Potatoes

Whipped Sweet Potatoes

Trio of Pasta with Traditional House Alfredo

Four Cheese Mac 'N Cheese

Roasted Zucchini & Peppers

Garlic Green Beans

Petite Carrots

Crispy Brussel Sprouts with Bacon & Balsamic Glaze



INCLUDES

Choice of One Salad, Two Mains, and Two Sides

Artisan Rolls & Butter

Cucumber Infused Ice Water at Dining Tables

Regular & Decaf Coffee at Beverage Station

 Vegetarian  Gluten Free  Vegan  Can Be Prepared Vegan



Taco Bar

MAINS

- Carne Asada 🍔
- Adobada Chicken 🍔
- Adobada Pork 🍔
- Breaded Mahi
- Grilled Mahi 🍔
- Grilled Shrimp 🍔
- Black Beans & Corn 🍔🌱
- Fajita Veggies 🍔🌱

SIDES

- Cilantro Lime Rice 🍔🌱
- Spicy Spanish Rice 🍔🌱
- Black Beans 🍔🌱
- Refriend Beans 🍔🌱

TOPPINGS

- Pickled Red Onion | Cabbage | Shredded Lettuce | Guacamole | Onion Cilantro Blend | Salsa Verde | Salsa Roja | Pico de Gallo | Limes | Cotija Cheese

INCLUDES

Choice of One Salad, Two Proteins, and Two Sides

- Chips & Salsa
- Cucumber Infused Ice Water at Dining Tables
- Regular & Decaf Coffee at Beverage Station

🌱 Vegetarian 🍔 Gluten Free 🌱 Vegan 🌱 Can Be Prepared Vegan

QUESADILLA STATION

Made Fresh On-Site at a Chef Attended Station 🍷

- Flour Tortilla | Shredded Jack Cheese | Salsa Roja | Salsa Verde | Pico de Gallo | Sour Cream



Seated

Based On Entree Selection

MAINS

Chicken Saltimbocca...
Crispy Prosciutto | Sage

Herbed Chicken...
Gruyere Cream Sauce

Grilled Balsamic Chicken... 🍷
Tomatoes | Garlic | Red Onion | Basil | Parmesan Cheese

Romano Chicken...
Mushrooms | Spinach | Asiago Cheese Sauce

Garlic & Thyme Crusted Chicken...
Beurre Blanc Cream Sauce

Braised Beef Short Ribs... 🍷
Red Wine Demi-Glace

Filet Mignon... 🍷
Choice of Enhancement:
Peppercorn Sauce | Demi Glace with Sautéed Mushrooms

Slow Braised Duck...
Citrus Hoisin Glaze

Pistachio Crusted Mahi...
Coconut Curry Sauce

Pan Roasted Sea Bass... 🍷
Lemon Béarnaise Sauce | Capers

Searred Salmon...
Mustard Dill Sauce

Teriyaki Salmon...
Green Onions | Sesame Seeds

Halibut...
Chipotle Ranchero Sauce

Grilled Vegetable Lasagna... ♡
In Season Vegetables | Homemade Marinara

Baked Eggplant Stacks... ♡
Cashew Ricotta | Bread Crumbs | Pesto | Fresh Basil

Stuffed Portabella Florentine... ♡🍷🌱
Sautéed Spinach | Sundried Tomato | Goat Cheese | Parmesan

SIDES

Creamy Parmesan Risotto ♡🍷

Garlic & Chive Whipped Potatoes ♡🍷🌱

Goat Cheese Whipped Potatoes ♡🍷

Whipped Sweet Potatoes ♡🍷

Four Cheese Mac 'N Cheese ♡🌱

Trio of Pasta with Traditional House Alfredo ♡🌱

INCLUDES

Choice of One Plated Salad, Two Meat & One Vegetarian Mains, and One Side

Fresh In Season Vegetable

Artisan Rolls & Butter

Cucumber Infused Ice Water at Dining Tables

Regular & Decaf Coffee at Beverage Station



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Stations

BARS

Street Taco Bar

Choice of Two Proteins: Adobada Chicken 🍴 | Adobo Pork 🍴 | Carne Asada 🍴 | Grilled Shrimp 🍴 | Breaded Mahi | Black Beans & Corn 🍴 🌱

Toppings: Pickled Red Onion | Cabbage | Shredded Lettuce | Guacamole | Onion Cilantro Blend | Salsa Verde | Salsa Roja | Pico de Gallo | Limes | Cotija Cheese

Tossed Pasta 🍴 🌱

Choice of Two Pastas: Tortellini | Rigatoni | Shells | Penne | Bowtie

Choice of Two Sauces: Creamy Alfredo | Rich Marinara | Basil Pesto

Toppings: Italian Sausage | Roasted Zucchini | Baby Heirloom Tomatoes | Spinach | Sautéed Mushrooms | Roasted Broccoli | Fresh Grated Parmesan

Salad Bar 🍴 🌱

Choice of Two Salads

Hand Tossed, Plated, & Garnished | Artisan Rolls & Butter

Mediterranean Kebabs 🍴 🍴

Lemon Garlic Chicken Kebab | Veggie Kebab

Paired with Saffron Rice & Pita Bread

Toppings: Crumbled Feta | Red Onion | Tzatziki | Hummus

Mashed Potato Bar 🍴 🌱

Chive Whipped Yukon Gold Potatoes

Toppings: Short Ribs | Sautéed Mushrooms | Crispy Bacon | Chives | Aged Cheddar Cheese | Creamed Horseradish

Mac n' Cheese Bar 🍴

Four Cheese Mac 'n Cheese

Toppings: BBQ Pulled Pork | Bacon | Blistered Tomatoes | Roasted Broccoli | Crispy Fried Onion | Jalapeno | Parmesan

SHORT PLATES

Habanero Grilled Chicken 🍴

Cheese Enchilada Stack | Mango Salsa

Chicken & Waffles

Warm Maple Syrup | Bacon Bits

Argentinian Flat Iron Steak... 🍴

Chimichurri | Broccolini | Garlic Whipped Potatoes

Braised Beef Short Ribs... 🍴

Demi Glace | Goat Cheese Whipped Potatoes

Kahlua Pulled Pork Slider 🍴 🌱

Rainbow Slaw | Waffle Fries | Polynesian Sauce

SD Style Tri Tip Slider

Dry Rubbed Tri Tip | Tangy BBQ Sauce
Dill Pickle Potato Salad | Chive

Spinach & Artichoke Grilled Cheese 🍴

Creamy Tomato Basil Bisque

Creole Style Jumbo Shrimp 🍴

Creamy Grits | Aged Cheddar Cheese | Chive

Seared Scallop... 🍴

Brown Butter | Wild Mushroom Risotto

Cedar Plank Salmon 🍴

Lemon Cream Sauce | Pesto Risotto

Dijon Roasted Pork Loin Carving Station

Warm White Wine Mustard Cream Sauce |
Garlic & Chive Whipped Potatoes

Herb Roasted Turkey Carving Station

Cranberry Sauce | Garlic Aioli |
Artisan Rolls & Butter



INCLUDES

Choice of Three Bars or Short Plates

Cucumber Infused Ice Water at Dining Tables

Regular & Decaf Coffee at Beverage Station

🍴 Vegetarian 🍴 Gluten Free 🌱 Vegan 🍴 Can Be Prepared Vegan





Late Night Snacks

All American Sliders...

American Cheese | Secret Sauce | Pickles

Bean & Cheese Burritos... ♡

Chef's Famous Refried Beans | Shredded Jack Cheese

Carne Asada Fries... 🌶️

Guacamole | Sour Cream | Cheddar Cheese | Jalapenos

Grilled Cheese Wedges... ♡

Buttered Texas Toast | American Cheese

Pretzel Bites... ♡

Warm Beer Cheese | Whole Grain Mustard | Honey Mustard | Traditional Yellow Mustard

SD Style Tri Tip Sliders...

Dry Rubbed Tri Tip | Tangy BBQ Sauce | Brioche Buns

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Dessert Stations

CHEF ATTENDED

Hand Scooped Gelato.. ♡🌱

Choice of Two Flavors:

Chocolate | Biscotti | Caramel Sea Salt | Raspberry Cheesecake | Pistachio

Ice Cream Sundaes.. ♡🌱

Creamy Vanilla Ice Cream | Chocolate & Strawberry Sauces |

Nuts | Candies | Sprinkles | Whipped Cream | Cherries

Lava Cakes.. ♡🌱

Flourless Chocolate Cake | Warm Milk Chocolate Lava | Vanilla Bean Ice Cream

Pie A La Mode.. ♡

Choice of Two:

Sweet & Tart Cherry | Cinnamon Apple | Peach Pie

Served with Traditional Vanilla Ice Cream

Strawberry Shortcakes.. ♡

Fresh Sliced Strawberries | Homemade Biscuits | Whipped Cream

DIY

Bread Pudding.. ♡

Warm White Chocolate Kahlua Sauce

Design Your Own Cheesecake.. ♡

Mini New York Cheesecakes

Toppings: Strawberry Preserves | Lemon Curd | Caramel Drizzle |

Crushed Oreo Cookies | Reese's Pieces | Whipped Cream

Churros.. ♡

Full Size Churros Made Fresh On-Site

Chocolate & Carmel Sauces | Whipped Cream

'Campfire' Smores.. ♡

Graham Crackers | Campfire Marshmallows | Chocolate Bars | Peanut Butter Cups

Waffle Pops.. ♡

Toasted Belgian Waffle Pops

Toppings: Dark Chocolate Drizzle | Powdered Sugar | Sprinkles |

Fresh Sliced Strawberries & Bananas | Whipped Cream



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Bar

UNLIMITED HOSTED BAR PACKAGES

Unlimited Drink Service for 4 Hours

Compostable Cups | Bar Front & Back With Linens | All Setup & Cleanup | Ice |

Appropriate Mixers, Juices, Garnishes | All Other Necessary Equipment

\$1,300 Bar Sales Minimum | Bartenders Are Additional

MODERATE...

Pinnacle Vodka | Seagram's Gin | Jim Beam Bourbon | Moraga Rum | Old Smuggler Scotch |

El Toro Tequila | Domestic Beers | House Wine | Champagne Toast | Assorted Sodas

PREMIUM...

Svedka Vodka | Bombay Gin | Dewar's White Label Scotch | Jameson Whiskey | Cruzan Rum | Hornitos Tequila |

Premium Beer | Domestic Beers | Premium Wine | Champagne Toast | Assorted Sodas

DELUXE...

Absolut Vodka | Bombay Sapphire Gin | Chivas Regal Scotch | Maker's Mark Bourbon | Bacardi Rum |

Casa Noble Silver Tequila | Premium Beers | Domestic Beers | Premium Wines | Champagne Toast | Assorted Sodas

Additional Items & Services

Changes & Substitutions:

Wine, Liquor and Beer Requests will be Accommodated Based on Availability

Labels are Subject to Substitution with a Product of Equal or Greater Quality

Children's Soft Bar

Additional Hours

Bar Glassware Upgrade

Dinner Wine Service



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, Compostable Cups for the Bar,

And Containers to Chill Beverages Are Additional.





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LCA LEADING CATERERS OF AMERICA

 WEDDINGWIRE COUPLES' CHOICE AWARDS® ★★★★★ 2021	 WEDDINGWIRE COUPLES' CHOICE AWARDS® ★★★★★ 2020	 WEDDINGWIRE COUPLES' CHOICE AWARDS® ★★★★★ 2019	 WEDDINGWIRE COUPLES' CHOICE AWARDS® ★★★★★ 2018	 WEDDINGWIRE COUPLES' CHOICE AWARDS® ★★★★★ 2017	WEDDINGWIRE COUPLES' CHOICE Awards ★★★★★ 2016
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