

Personal Touch dining

special events • catering

2026-2027

Corporate & Social 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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9605 Kearny Villa Rd, San Diego CA 92126

PROUD MEMBER of the ICA INTERNATIONAL CATERERS ASSOCIATION

THE OLD RANCHO WEDDING ESTATE

MT. WOODSON CASTLE SINCE 1921

HARBOR VIEW LOFT

LEO CARRILLO RANCH HISTORIC PARK

Menu items and ingredients subject to change.



Passed Bites

Choice of Five Bites - Serves Three Per Person

Ahi Poke Wonton Crisp
Sriracha Aioli | Sesame | 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

Butter Chicken Skewer
Cilantro Yogurt Drizzle

Butternut Squash Shooter
Creme Fraiche | Parmesan Crisp | Herbs

Chicken & Waffles
Maple Syrup | Bacon

Coconut Shrimp
Sweet Chili Mango Sauce

Crab Cakes
Herb Remoulade

Crispy Spring Rolls
Sweet Chili Sauce | Green Onion

Edamame Pot Sticker
Szechuan Chili Crisp Drizzle

Honey Ricotta Crostini
Fig Jam | Poached Pear

Lobster Roll
Buttery Claws | Herb-Infused Mayo

Mac n' Cheese Bites
Tomato Bacon Chutney

Mini Adobo Carnitas Taco
Guacamole | Pickled Onion | Cilantro

Mini Beef Sliders
Bacon Jam | Garlic Aioli | Muenster Cheese

Philly Cheesesteak Eggroll
Chipotle Cream Drizzle

Risotto Stuffed Mushrooms
Spinach | Artichoke | Sundried Tomato | Cream Cheese

Petite Vegetable Quiche
Asparagus | Gruyere Cheese | Cream Fraiche

Sirloin & Gorgonzola Stuffed Mushrooms
Top Sirloin | Gorgonzola Crumbles

Spinach & Artichoke Grilled Cheese
Creamy Tomato Bisque

Sweet & Tangy BBQ Meatballs
House BBQ Glaze | Espresso

Watermelon Skewers
Honey Goat Cheese | Pistachio Dust | Blueberry Balsamic Glaze

Vegetarian *Gluten Free* *Nut Free* *Dairy Free* *Vegan* *Can Be Prepared Vegan*

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Chef's Market Table

FROM THE CHEF

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

CUSTOMIZE *Serves 50*

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

Mixed Olives, Artichokes, 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 Hot Tray Passed Bite Stationary



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Seafood Stations

RAW BAR

Chefs Attended
Please Note: Minimum Spend Applies

Massachusetts Oysters
Fresh Shucked at Station
Includes Tabasco & House-Made Mignonette

Crab Claws
Clarified Butter & Lemon Wedges

Chilled Prawns
Traditional Cocktail Sauce

Assorted Sushi Rolls
Chef's Choice
Includes Soy Sauce, Ginger & Wasabi

SUSHI

Chefs Choice Sushi Station | Self Serve
(4) Varieties of Fresh Rolled Sushi + (1) Vegetarian Option
Wasabi | Fresh Ginger | Soy Sauce | Chopsticks
Please Note: Minimum Spend Applies



PLEASE NOTE

Market Pricing applies due to availability & seasonality.
Final Pricing to be determined with Final Count.
Minimum Spend Applies.
Additional Station Chef Required for Raw Bar.

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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 | Red Onion | Cherry Tomato | Torn Cilantro | Cotija Cheese | Crispy Tortilla Threads | Adobo Lime Caesar Dressing

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

Vegetarian *Gluten Free* *Nut Free* *Dairy Free* *Vegan* *Can Be Prepared Vegan*

Please Note: Most Salads Can Be Modified To Be Nut Free and Dairy Free

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Buffet



MAINS

Roasted Marinara Chicken
Ricotta | Spinach | Garlic | Rich Marinara Sauce

Herbed Chicken
Gruyere Cream Sauce

Citrus Infused Grilled Chicken
Garden Sweet Peas | Corn Succotash

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
White Wine Mustard Cream Sauce

Pistachio Crusted Mahi
Coconut Curry Sauce

Citrus Glazed 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 | GF 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

Trio of Pasta with Traditional House Alfredo

Four Cheese Mac 'N Cheese

Roasted Zucchini & Peppers

Garlic Green Beans

Grilled Asparagus

Petite Carrots

Crispy Brussel Sprouts with Bacon & Balsamic Glaze

Vegetarian *Gluten Free* *Nut Free* *Dairy Free* *Vegan* *Can Be Prepared Vegan*

INCLUDES

Choice of One Salad, Two Mains, and Two Sides

Artisan Rolls & Butter

Cucumber Infused Iced Water at Dining Tables

+ Add a Plated Salad

+ This Menu May Be Served Family Style

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Taco Bar

MAINS

Carne Asada
Adobada Chicken
Adobada Pork
Grilled Shrimp
Grilled Mahi
Beer Battered Alaskan Pollak
Fire Roasted Portobellos
Fajita Veggies

SIDES

Cilantro Lime Rice
Spicy Spanish Rice
Black Beans
Refriend Beans

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

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 Iced Water at Dining Tables

+ Add a Plated Salad



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Seated

MAINS

Garlic & Thyme Crusted Chicken
Beurre Blanc Cream Sauce

Herbed Chicken
Gruyere Cream Sauce

Citrus Infused Grilled Chicken
Garden Sweet Peas | Corn Succotash

Romano Chicken
Mushrooms | Spinach | Asiago Cheese Sauce

Herb Infused Airline Chicken Breast
Tarragon Cream Sauce

Braised Beef Short Ribs
Red Wine Demi-Glace

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

Herb Crusted Lamb Lolipops
Dijon | Herbs De Provence

Pistachio Crusted Mahi
Coconut Curry Sauce

Seared Sea Bass
Lemon Beurre Blanc | Capers

Seared 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 | GF Bread Crumbs | Pesto | Fresh Basil

Sumac Grilled Cauli Steak
Roasted Veggie Wild Rice Pilaf | Tahini Drizzle



SIDES

Creamy Parmesan Risotto

Garlic & Chive Whipped Potatoes

Goat Cheese Whipped Potatoes

Garlic Gruyere Polenta

Nut-Free Basil Pesto Risotto

Lemon Parmesan Orzo

Wild Rice Pilaf with Toasted Pine Nuts

INCLUDES

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

Fresh In Season Vegetable

Artisan Rolls & Butter

Cucumber Infused Iced Water at Dining Tables

+ Upgrade to a Dual Entrée

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Stationary Appetizers



CHEF'S MARKET TABLE

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

CHOICE OF FOUR STATIONARY BITES

Bacon Wrapped Medjool Dates
Bacon | Goat Cheese

BBQ Beef Brisket Sliders
Rainbow Slaw

Chicken & Waffles
Maple Syrup | Bacon

Coconut Shrimp
Sweet Chili Mango Sauce

Crispy Spring Rolls
Sweet Chili Sauce | Green Onion

Petite Vegetable Quiche
Asparagus | Gruyere Cheese | Cream Fraiche

Philly Cheesesteak Eggroll
Chipotle Cream Drizzle

Risotto Stuffed Mushrooms
Spinach | Artichoke | Sundried Tomato | Cream Cheese

Spinach & Artichoke Grilled Cheese
Creamy Tomato Bisque

Sweet & Tangy BBQ Meatballs
House BBQ Glaze | Espresso

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INCLUDES

Chef's Market Table and Four Stationary Bites

Cucumber Infused Iced Water at Dining Tables or at Beverage Station

+ Add a Short Plate Station
+ Add an Entrée Station

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Small Plate Stations



BARS

Mac n' Cheese Bar
Toppings: BBQ Pulled Pork | Bacon | Blistered Tomatoes | Roasted Broccoli | Crispy Fried Onion | Jalapeno | Parmesan

Salad Bar
Choice of Two Hand Tossed Salads
Served with Artisan Rolls & Whipped Butter

Slider Bar
Choice of Three Sliders | Served with Waffle Fries Cooked On-Site

All American
American Cheese | Secret Sauce | Pickles

Buffalo Chicken
Swiss Cheese | Sweet Hawaiian Roll

Kahlua Pulled Pork
Rainbow Slaw | Polynesian Sauce

Quinoa & Black Bean
Housemade Chipotle Aioli

SD Style Tri Tip
Dry Rubbed Tri Tip | Tangy BBQ Sauce

Turkey & Brie
Brie Cheese | Fig Jam

Street Taco Bar
Choice of Two Proteins: Adobada Chicken | Adobo Pork | Carne Asada | Grilled Shrimp | Fajita Veggies

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

PLATES

Chicken & Waffles
Warm Maple Syrup | Bacon Bits

Habanero Grilled Chicken
Cheese Enchilada Stack | Mango Salsa

Cedar Plank Salmon
Lemon Cream Sauce | Pesto Risotto

Creole Style Jumbo Shrimp
Creamy Grits | Aged Cheddar Cheese | Chive

Ponzu Ahi Tuna Poke Bowl
Brown Rice | Seaweed Salad | Edamame | Sesame Seeds

Braised Beef Short Ribs
Demi Glace | Goat Cheese Whipped Potatoes

Argentinian Flat Iron Steak
Chimichurri | Broccolini | Garlic Whipped Potatoes

Spinach & Artichoke Grilled Cheese
Creamy Tomato Basil Bisque

Chile Relleno
Refried Beans | Cilantro Crema

Creamy Tuscan Gnocchi
Kale | Sundried Tomatoes | Sage Toasted Pine Nuts

INCLUDES

Choice of Three Bars or Plates

Cucumber Infused Iced Water at Dining Tables or at Beverage Station

+ Substitute One Bar or Plate for Chef's Market Table... No Charge

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Entrée Stations

BAJA FISH TACOS

Choice of Beer Battered Alaskan Pollak ★ **OR Grilled Mahi Mahi**
Locally Made Corn Tortillas
Shredded Cabbage | Chipotle Crema | Pico De Gallo | Limes
Chef's Famous Refried Beans
Cilantro Lime Rice
House Made Tortilla Chips & Guacamole

TAKE-AWAY

Choice of Two Take-Away Proteins
Mongolian Beef | Kung Pao Chicken | OR Orange Sesame Tofu
Jasmine White Rice
Fried Veggie Spring Roll
Soy Sauce | Sweet & Sour | Dried Chili Flakes

KEBABS

Choice of Two Grilled Kebabs
Mediterranean Spiced Chicken | Lemon Garlic Shrimp |
OR Grilled Veggies
Saffron Rice
Tzatziki | Hummus
Traditional Pita Bread

PASTA

Tossed Pasta Prepared Exhibition Style
Choice of One Pasta: Tortellini | Rigatoni | Shells | Penne | Bowtie

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

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

Hand Tossed Caesar Salad

Fresh Baked Rosemary Ciabatta

CARVING

Choice of One Carving Station

Dijon Roasted Pork Loin Carving Station ★
Warm White Wine Mustard Cream Sauce
Garlic & Chive Whipped Potatoes
Strawberry Salad
Hawaiian Sweet Rolls

Dry Rubbed Tri Tip Carving Station ★
Creamed Horseradish | Au Jus | Chimichurri
Rosemary & Herb Roasted Heirloom Potatoes
Chef's Choice Grilled Veggies
Focaccia with Lemon Herb Whipped Butter

Herb Roasted Turkey Carving Station ★
Cranberry Sauce | Garlic Aioli
Goat Cheese Whipped Potatoes OR Herb Stuffing
Arugula & Gruyere Salad
Assorted Artisan Rolls & Whipped Honey Butter

FLAT BREADS

Choice of Three Flatbreads Fired in Our Pizza Ovens On-Site

Maximum 100 Guests

BBQ Chicken | Mozzarella | Tangy BBQ Sauce | Red Onion ★
Italian Sausage | Mozzarella | Nut-Free Basil Pesto | Sundried Tomato ★
Prosciutto | Ricotta | Arugula | Hot Honey ★
Roma Tomato | Shaved Fontina | Fresh Torn Basil | Olive Oil & Sea Salt ★
Wild Mushroom | Romano Cheese Sauce | Roasted Garlic | Shallot | Thyme ★



INCLUDES

Choice of Two Chef Attended Entrée Stations
Cucumber Infused Iced Water at Dining Tables or at Beverage Station

+ Additional Entrée Station
+ Add a Short Plate Station

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Late Night Snacks

All American Sliders & French Fries
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

Cannoli Bar
Full Sized Cannoli's Filled & Dipped at Station
Toppings: Crushed Pistachios | Mini Chocolate Chips | Toasted Coconut Shavings | Crushed Cookies Bischof Cookie | Caramel & Chocolate Sauce

Hand Scooped Gelato
Choice of Two Flavors
Rotating Seasonal Selections Available

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

Strawberry Shortcakes
Fresh Sliced Strawberries | Homemade Biscuits | Whipped Cream

DIY

Bread Pudding
Warm White Chocolate Kahlua Sauce

Design Your Own Cheesecake
New York Cheesecake Slices
Toppings: Strawberry Preserves | Lemon Curd | Caramel Drizzle | Crushed Oreo Cookies | Reese's Pieces | Whipped Cream

Churros
Crispy 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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Assorted Desserts



BARS

Fudge Brownie Bars... Serves 24

Lemon Bars... Serves 24

Mini Pistachio & White Chocolate Blondies... Serves 48

Rice Krispy Dipped in Chocolate... Serves 40

Raspberry Crumble Bars... Serves 24

S'mores Bars... Serves 24

Vegan Brownies... Serves 24

Vegan Mango Lime Bars... Serves 24

CUPCAKES

Chocolate with Chocolate Frosting... Serves 20

Red Velvet with Cream Cheese Frosting... Serves 20

Vanilla with Vanilla Bean Frosting... Serves 20

Assorted Mini Cupcakes... Serves 48

CHURROS

Mini Churro Shooter with Caramel Sauce... Serves 50

Mini Churro Shooter with Chocolate Sauce... Serves 50

COOKIES

Chocolate Chip... Serves 12

Gluten Free Chocolate Chip... Serves 12

Double Chocolate... Serves 12

Peanut Butter... Serves 12

Snickerdoodles... Serves 12

Sugar Cookie with Rainbow Sprinkles... Serves 12

Vegan Cookies... Chefs Choice... Serves 36

DONUTS

Full Size - Powdered Sugar... Serves 12

Full Size - Rainbow Sprinkle... Serves 12

Full Size - Glazed... Serves 12

Donut Holes - Chocolate... Serves 30

Donut Holes - Old Fashioned... Serves 30

Donut Holes - Powdered Sugar... Serves 30

PIES

Apple... Serves 10

Blueberry... Serves 10

Cherry... Serves 10

MINI TARTS

Lemon Curd & Raspberry... Serves 50

Chocolate Fudge & Sea Salt... Serves 50

Honey Cheesecake & Blueberry Preserve... Serves 50

Cinnamon Pecan Apple... Serves 50

SHOOTERS

Gluten Free Chocolate Mousse Shooters... Serves 50

Lemon Cake Shooters... Serves 50

Lemon Curd with Whipped Cream... Serves 50

Mudslide Mousse Shooters with Oreo... Serves 50

Red Velvet Cake Shooters... Serves 50

Tres Leches Cake Shooters... Serves 50

Strawberry Cheesecake Shooters... Serves 50

Vegan Chocolate Mousse Shooters... Serves 50

MISC. ASSORTMENTS

Crème Brule... Serves 25

Dark Chocolate Dipped Strawberries... Serves 15

Vegan Dark Chocolate Dipped Strawberries... Serves 15

Mini Cannoli... Serves 12

New York Cheesecake... Serves 16

Assorted Parisian Macaroons... Serves 80

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