



SALT CREEK GRILLE

DANA POINT, CA

x
CATERING

CHILLED HORS D'OEUVRES

SERVES 25 GUESTS

*2 PIECES PER GUEST

CLASSIC BRUSCHETTA (V) ~ \$125

Tomato, red onion, garlic, basil, balsamic glaze

CHIPS & GUACAMOLE (V) ~ \$150

House-made with corn tortilla chips

AHI POKE ~ \$185

Chilled cubed tuna, soy marinade, served with wonton chips

SHRIMP CEVICHE ~\$185

Cucumber, tomato, cilantro, fresh lime, tortilla chips

CAPRESE SKEWER (V) ~ \$150

Baby tomato, mozzarella, basil

SHRIMP COCKTAIL ~ \$125

Cocktail sauce, creole rémoulade

WARM HORS D'OEUVRES

SERVES 25 GUESTS

*2 PIECES PER GUEST

GARLIC CHEESE BREAD (V) ~ \$70

Roasted garlic butter, asiago cheese

BACON WRAPPED SHRIMP ~ \$200

Horseradish, parsley, panko, hot honey

LOCAL ROCK CRAB SPINACH DIP ~ \$235

Confit garlic, fennel, creamed mushroom, lemon zest, hollandaise, crostini

COFFEE-CRUSTED NY SKEWERS ~ \$250

Bourbon Caramel

SHORT RIB CROQUETTES (V) ~ \$165

Crispy short rib, truffle aioli

JALAPEÑO CHEESE EMPANADAS (V) ~ \$175

Jalapeño cream cheese, tomatillo crema

SALADS

SERVES 25 GUESTS

WEDGE ~ \$175

*Iceberg, bacon, tomato, red onion, balsamic glaze
blue cheese dressing*

HOUSE CHOPPED (V) ~ \$175

*Romaine, iceberg, radicchio, roasted beets, tomato,
cucumber, artichokes, red bell pepper, feta, pepitas,
creamy Italian dressing*

FIELD GREENS (V) ~ \$175

*Mango, cucumber, red onion, red bell peppers, candied
pecans, aged balsamic*

CAESAR (V) ~ \$150

*Gem lettuce, easter radish, croutons, parmesan, anchovy
dressing*

BABY SPINACH ~ \$185

*Endive, apple, dried cranberries, candied
pecans' goat cheese, bacon sherry vinaigrette*

ACCOMPANIMENTS

SERVES 25 GUESTS

ASPARAGUS (V) ~ \$125

Charred, smoky flavor, extra virgin olive oil

GREEN BEANS (V) ~ \$125

*Sautéed, butter, garlic, sliced almonds. *soy? sesame?*

MEXICAN RICE (V) ~ \$125

Traditional tomato-herb style, carrots, peas

RICE (V) ~ \$125

Medium-grain white rice

MASHED POTATOES (V) ~ \$125

Garlic, cream

BRUSSELS SPROUTS ~ \$125

Roasted, balsamic reduction, apple cider vinegar

MAC & CHEESE (V) ~ \$125

*Baked with Jack, American, and Asiago cheese,
panko crust.*

SEASONAL VEGETABLES (V) ~ \$125

Sauteed with salt and pepper

ENTRÉES ~ BEEF

TRI-TIP ~ \$25 per person

Bourbon glaze

COFFEE CRUSTED NEW YORK ~ \$36 per person

Bourbon glaze, blue cheese

DOUBLE RANCH FILET ~ \$34 per person

Bordelaise

BRAISED SHORT RIBS ~ \$23 per person

Roasted tomato, portabella mushrooms, red wine sauce

BABY BACK RIBS ~ \$20 per person

Slow smoked, smokey barbecue sauce

BEEF STROGANOFF ~ \$19 per person

Seared rib eye, mushrooms, pappardelle pasta, red wine cream sauce

ENTRÉES ~ CHICKEN & SEA

ROASTED CHICKEN ~ \$14 per person

Herb chimichurri

CHICKEN PICCATA ~ \$12 per person

Pan fried chicken cutlets, lemon-caper sauce

BAJA SHRIMP ~ \$12 per person

*Shaved almonds, baby tomatoes, petite basil
roasted corn cream*

GARLIC SHRIMP LINGUINI ~ \$15 per person

Pan seared prawns, lemon tomato burre blanc, fresh herbs

PARMESAN PESTO SALMON ~ \$22 per person

Parmesan, pesto, panko crusted, aged balsamic

TACO BAR ~ \$55 PER PERSON

SERVES 25 GUESTS

*COMES WITH JACK CHEESE, CILANTRO, ONION, PICO DE GALLO, LIMES, CHIPS, SALSA

*INCLUDES SET UP ON-SITE

ENTRÉES *(choice of two)*

CITRUS MARINATED CHICKEN

BRAISED CARNITAS

CARNE ASADA

GARLIC SAUTÉED SHRIMP

+ \$250 additional entrée

SIDES *(choice of two)*

RED RICE

REFRIED BEANS

BLACK BEANS

FAJITAS VEGETABLES

ROASTED CORN

+ \$150 additional side

DESSERTS

SERVES 25 GUESTS

BUTTER CAKE ~ \$125

Seasonal berries

TRES LECHES ~ \$125

Traditional milk cake

FRUIT TARTE ~ \$160

Cookie crust, Italian custard, seasonal berries

CHOCOLATE TARTE ~ \$160

Cookie crust, dark chocolate filling and seasonal berries

BAR PACKAGES

Priced per person per hour.

Please inquire if you have specific alcohol selections and we will do our best to accommodate.

**Packages are subject to change seasonally*

**Requires \$300 Private Bartender Fee*

BEER & WINE

Choice of domestic beer (Coors Light, Bud Light, Budweiser, Miller Light), Canyon Road Sparkling, Chardonnay & Cabernet Sauvignon

15

HOUSE

Choice of domestic beer (Coors Light, Bud Light, Budweiser, Miller Light), Canyon Road Sparkling, Chardonnay & Cabernet Sauvignon, Well Vodka, White Rum, Scotch, Bourbon, Gin, Tequila (no shots)

18

CALL

Choice of domestics and imported beer, Joseph Drouhin Macon Villages Chardonnay, Champion Sauvignon Blanc, Angeline Pinot Noir, Daou Cabernet Sauvignon, Tito's Vodka, Bacardi Silver Rum, Jack Daniel's, Don Julio Silver, Bombay Sapphire Gin

21

PREMIUM

Choice of domestics and imported beer, Rombauer Chardonnay, Justin Sauvignon Blanc, Silver Oak Cabernet, Bella Gloss Pinot Noir, Grey Goose Vodka, Belvedere Vodka, Brugal 1888 Rum, Johnnie Walker Black, Nolet's Gin, Woodford Reserve Bourbon, Otaca Tequila, house specialty cocktails available.

25

FAQ

DELIVERY

*We are happy to deliver your order within a 20 mile radius of Salt Creek Grille
OC, 32802 Pacific Coast Highway, Dana Point, California*

\$50

FULL SET UP

Includes chaffing dishes, serving utensils, table linens, buffet menu signage.

\$175

STAFFING

Server ~ \$50 per hour

Bartender ~ \$100 per hour

**Bartender will supply all necessary bar tools*

**22% gratuity applied to final bill*

STAFFING DURATION

Each catering event with staffing must have a minimum duration of 3 hours.

PRICING GUARANTEE

All menu items, pricing, and availability are guaranteed up to 90 days prior to the event. Please note that booking a catering event more than 90 days in advance does not guarantee future event pricing. 5% administrative service charge applied to all catering orders.