

CATERING

Celebrations of Life



CALIFORNIA CATERING CAFE

Celebration of Life Menus

We care about your family's needs as though they were our own; for some it is a cliché, for us it's true. We've lost family members and we understand how challenging planning these events can be, so the service below is designed to keep things simple.

We also know how important food is in bringing families together, and we'll go out of our way to accommodate special requests when possible - Granddad's favorite banana cream pie, Mom's love of peaches from childhood in Georgia.

All menus include the following:

- *Delivery, buffet setup & clean up by catering staff.*
- *Linen for the buffet table, chafers, & serving pieces.*
- *Dining table linen, high quality disposable china-look plates, stainless-look flatware, and two-ply dinner napkins.*
- *Takeout containers for leftovers.*
- *Half-liter bottled spring waters (one per guest).*

Please see the final page for more options, including additional beverages, servers, and rentals.

Minimum order: twenty guests. For smaller groups, please inquire about our private chef service.

Full Menus

“Italian Table” and “Gathering Home” are menus designed to be enjoyed as sit-down meals, for families & friends who wish to share a full lunch or dinner in honor of their loved one.

Italian Table

Beef braised in red wine

mellow & juicy slices of beef with vegetables

Chicken scarpariello

bright, tangy, & colorful sauce over boneless chicken breasts

(made without pork sausage on request)

Pesto penne primavera (v)

creamy basil pesto & garden vegetables

Caesar salad (v)

Caesar & Italian (vg) dressings on the side

Garlic bread (v)

Italian almond cake squares (v)

delicate almond & a hint of lemon



Gathering Home

Texas-style brisket

slices of brisket, spicy enough to be interesting

Lemon-herb chicken breast

our chef's secret is how he keeps them moist!

Vegetable lasagna (v)

comfort food at its best – garden vegetables, pasta, tomato sauce, and plenty of cheese

Mixed green salad (vg)

Italian (vg) & ranch (v) dressings

French baguette sections with butter (v)

Chocolate cake squares (v)

a family favorite!

(v), vegetarian; (vg), vegan



Light Menus

These are more casual menus designed to be enjoyed while mingling freely with other guests.

Deli Buffet

Meat Platter

sliced turkey breast, roast beef, baked ham, salami

Cheese Platter

sliced cheddar, Swiss, provolone, & pepper jack

Toppings

lettuce, sliced tomatoes, pickles, pepperoncini, red onion, mayonnaise, deli mustard

Breads

assorted fresh-baked sandwich breads

Crudite & Relish Tray

baby carrots, celery, broccoli florets, ranch dip, olives, gherkins, marinated artichoke hearts

Mixed green salad (vg)

ranch (v) & Italian (vg) dressings on the side

Homestyle potato salad (v)

made fresh from chef Steve's recipe

Assorted cookies (v)



Summer Memories

Hawaiian pulled pork sliders

slow-cooked in pineapple barbecue sauce, served with sliced Hawaiian rolls

Lemon-ginger chicken skewers

bright, summery flavors inspired by a North African recipe

Mushroom quesadillas (v)

served with guacamole

Mediterranean tortellini salad cups (v)

vegetarian antipasto-style salad with sun-dried tomatoes, basil, & feta cheese

Fruit skewers (vg)

assorted seasonal fruit

Apple turnovers (v)

dusted with cinnamon sugar

(v), vegetarian; (vg), vegan

Small Bites

Glazed cocktail meatballs

a zippy take on the classic with a little spice

Teriyaki & pineapple chicken skewers

sweet & savory, juicy chicken

Jumbo prawns

cocktail sauce & lemons

Caprese skewers (v)

fresh mozzarella, basil, & grape tomatoes

Extended grazing board (v, vg selections)

domestic & imported cheeses, salami, seasonal fruits, smoked almonds, olives, marinated artichoke hearts, hummus, crudité & ranch dip, served with sliced baguettes & crackers

Assorted cookies (v)

chef's choice & always plenty of chocolate chip!



Short Notice Menu

We understand that sometimes arrangements need to be made without much time, so the following menu may be ordered with as little as thirty-six hours notice.

Short Notice Menu

Roasted chicken

delicately seasoned chicken thighs & drumsticks

Spicy Italian sausage

mild or vegan may be substituted on request

Penne with red wine marinara (vg)

Broccoli with baby carrots (vg)

Mixed green salad (vg)

ranch (v) & Italian (vg) dressings on the side

Sliced sourdough bread (vg)

butter on the side

Mini apple turnovers (v) + assorted cookies (v)

(v), vegetarian; (vg), vegan



Beverages

Soft drink dispensers

Freshly made lemonade, iced tea, and water with lime
Cold cups, lemon, sweeteners, stirrers, and ice provided.

Keurig Coffee Bar

Regular, dark, & decaf coffee; black, green, & herb teas; hot cocoa

Keurig coffee machine (two for groups over 75).
Includes hot cups, creamers & sweeteners, and stirrers.

(Note that we provide a large number of K-pods in order to give variety. Unused K-pods are not considered leftovers and will be collected by the catering staff at the end of the event.)

Managed Buffet

One server dressed in bistro black & white will stay to maintain the buffet, assist guests, and keep the venue tidy during the event. Up to five hours service. (For 100 guests or more 2 servers will be needed; ask regarding specialty services such as bar tending & passed appetizers.)

Additional Rentals

Linen napkins, glassware, china, stainless flatware; tables & chairs; tenting and other specialty items.

Call for information & quote

About Us...

California Catering Café has been through many changes over the years, but one thing has stayed the same throughout: our dedication to listening to our customers, to consistently serving tasty, high quality, freshly prepared, approachable food, and to giving the kind of old-school, personal service that has become rare in the era of internet ordering and reliance on factory-produced frozen foodservice products.

Principal Staff...

Steven Goldstone has been chef/owner of California Catering Café (formerly DNL Catering) since 2004. He started cooking for his family when he was nine and his mother was going through a difficult pregnancy, and he's been cooking for family and friends ever since! One of the first meals he cooked for his family was steak, and his experience with beef and other meats shows in his signature dishes: prime rib, Texas brisket, lemon-herb chicken breast, and more.

Emily Bolmen joined the family in 2013, apprenticed as a chef in 2014, and became executive chef in 2023. As a child she lived & traveled in Europe, Africa, and several regions of the United States. Now she brings her memories of those cuisines into the kitchen with her, from focaccia baked at a rural village bakery in Northern Italy to Kenyan goat stew prepared over an outdoor fire, Gulf shrimp fresh off a fishing boat in Mississippi to Costa Rican gallo pinto. She considers plant-based food a cuisine in its own right and she adores brunch & teatime.