



Pacific Trails Catering

2011 Menu

Pacific Trails Catering is a full service caterer and we realize it is all about the food. We focus on quality and service. Our food is prepared on-site with only the highest quality products, freshest ingredients and unparalleled service at a fair price. Portions are figured on the generous side and there is always plenty to fill every size appetite.

We are committed to ensuring you and your guests have a unique and memorable event. Our experienced staff can assist you with every detail of your catered affair. Our network of proven professionals is here to make sure that you will receive top-quality service and an unforgettable occasion. Our services include arranging for locations, entertainment, decorations and other special needs you might request.

Though our name implies western fare we offer a wide variety of food selections. Our staff's attire is based on our clients needs. Our staff has all received proper food handling training; we are licensed by the County Health Department and are fully insured.

We realize that every catered affair is not a barbecue, that's why we offer packages for weddings, reunions and other special occasions. We offer service ranging from passed appetizers to buffets to seated formal service. The packages below are pairings of selections from our al la carte menu that lend themselves nicely together. These are only suggestions and your menu selections may differ based on your needs and taste.

We have catered hundreds of events for more than one hundred thousand people. The events have taken place on the beach, mountain tops, at offices, grand prix races and construction sites. We have cooked in the rain, the snow, and in nearly 120° weather. We come to you where ever that might be and serve groups as small as a few, to groups as large as 3000 and look forward to the opportunity to serve you.

Menu Package Suggestions

All American Barbecue

100% Angus Beef Hamburger
100% Pure Beef Hot Dogs
with all the fixings
Potato Salad • Coleslaw
Ice Cream Sundae Bar
Lemonade

Tropical Holiday

Kalua Pork
Sweet and Sour Chicken
Teriyaki Beef Kabobs
Polynesian Rice • Aloha Baked Beans
Tropical Slaw • Tropical Fruit
Pineapple Upside-down Cake
Lemonade

Trail Boss Favorite

Choice of Salad
Green Salad, Coleslaw, Caesar Salad
Barbecued Premium Angus Tri-Tip
Grilled Chicken
Corn on the Cob or Seasonal Vegetables
Cowboy potatoes
Peach cobbler & Vanilla Ice Cream
Lemonade

Ragin' Cajun Cowboy

Coleslaw
Chicken & Sausage Jambalaya
Louisiana Hot Links
Cajun Vegetable Sauté
Cornbread
Peach cobbler & Vanilla Ice Cream
Lemonade

Light Lunch

Caesar Salad
Grilled Chicken
Cedar Plank Salmon w/Lemon Dill Sauce
Lemony Rice Pilaf • Steamed Vegetables
Fresh Fruit
Lemonade

South of the Border BBQ

Carnitas • Carne Asada
Mexican Rice • Refried Beans
Flour and Corn Tortillas
all the fixings
Churros
Lemonade

Southern BBQ

Pulled Pork Sandwich
BBQ Baked Beans • Coleslaw
Corn on the Cob
Peach cobbler & Vanilla Ice Cream

Hearty Italian

Choice of Garden or Caesar Salad
Choice of Two
Hearty Meat Lasagna
Linguine in White Wine Clam Sauce
Sweet and Spicy Italian Sausage
with Onions and Peppers
Meatballs with Marinara Sauce and Pasta
Sautéed Vegetables
Bread Sticks
Gelato Bar

Sausage! Sausage! and more Sausage!

Bratwurst • Louisiana Hot Links
Smoked Beef Sausage
Sauerkraut • Caramelized Onions & Peppers
a variety of mustards
Cowboy Potatoes • Ranch Beans • Coleslaw
Peach Cobbler and Vanilla Ice Cream
Lemonade

Classic Box Lunch

Fresh Cold Cut Sandwich
Coleslaw • Potato Salad
Fresh Fruit • Dill Pickle
Fresh Baked Cookies
Soda/Water

Hearty Breakfast

Pancakes • Scrambled Eggs
Sausage • Biscuits • Sausage Gravy
Orange Juice • Milk • Coffee

Breakfast Burrito Bar

Large Warm Flour Tortillas
Scrambled Eggs
Bacon • Chorizo • Sausage
Home Fried Potatoes
Cheddar Cheese • Salsa
Cilantro • Sour Cream
Orange Juice • Milk • Coffee

A La Carte Menu

Appetizers & Starters

*Coconut Shrimp with dipping sauce • Cowboy Meatballs • Fresh Crab Wontons
Cold Shrimp Cocktail Bar • Beef Empanadas • Chicken Empanadas • Hamburger Sliders • Mini Hot Dogs
Crostinis with a variety of toppings • Seafood Bisque • Nachos & Cheese Bar • Hot Wings • BBQ Wings
Chips & Salsa • Guacamole • Carnitas Taco Bar • Hawaiian Meatballs
Pineapple Blue Cheese Dip & crackers • Chicken Satay w/ Thai Peanut Sauce • Teriyaki Beef Kabobs
Fresh Vegetable Display Platter • Fresh Fruit Display Platter • Gourmet Cheese Platter • Cold Cut Plater*

Main Dishes

*BBQ Superior Angus Beef Tri-tip • BBQ Baby Back Pork Ribs • Grilled Chicken
Australian Rack of Lamb • Prime Rib • New York Steak • Cedar Plank Salmon
Vegetarian Eggplant Lasagna • Hearty Meat Lasagna • Linguine in White Wine Clam Sauce • Sweet and Spicy
Italian Sausage, Onions and Peppers • Meatballs w/ Marinara Sauce and Pasta
Carnitas • Carne Asada • Mahi-mahi Fish Tacos • Kuala Pork • Grilled Mahi-mahi
Sweet and Sour Chicken • Tri-tip Sandwiches w/Au jus • Pulled Pork Sandwich
Bratwurst • Louisiana Hot Links • Chicken & Sausage Jambalaya
Hamburgers & Hot Dogs with all the fixings*

Vegetables, Sides and Salads

*Tossed Green Salad • Caesar Salad • Coleslaw • Cowboy Potatoes • Lemony Rice Pilaf
Oven Roasted Potatoes • Creamy Garlic Mash Potatoes • Ranch Beans • Dinner Rolls • Corn on the Cob
Bread Sticks • Garlic Bread • Polynesian Rice • Aloha Baked Beans • Tropical Slaw • Seasonal Vegetables
Potato Salad • Camp Chili • Cornbread • French Fries • Fresh Fruit Salad*

Desserts

*Peach Cobbler w/ Vanilla Ice Cream • Ice Cream Sundae Bar • Rainbow Sherbet
Pineapple Upside-down Cake • Hawaiian Pineapple Pie • Churros
Variety of Fresh Baked Cookies • Chocolate Brownies
Snow Cone • Cotton Candy • Funnel Cake • Pop Corn*

Breakfast

*Breakfast Burritos • Pancakes • Scrambled Eggs • Sausage • Bacon • Biscuits • Sausage Gravy
Hash Browns • Home Fried Potatoes • Fresh Fruit • Hot Oat Meal • Variety of Cold Cereals*

Drinks

Lemonade • Ice Tea • Soda • Bottled Water • Coffee • Milk • Orange Juice

Full Bar upon Request

For prices and availability call

877-872-4573

There is a 20% deposit required 30 days prior to your event. Deposits are required to secure a date and are only refundable 14 days or more before the event. Menu selections should be made at least 14 days in advance. In order to serve you better, a final count of guests and a firm serving time must be established seven days before the event. We regret that changes cannot be made within the last 3 days prior to event. Your occasion must be paid in full 5 days prior to event date. The quote price includes paper plates, bowls, napkins, plasticware and cups unless otherwise stated. Permit costs, additional insurance requirements or any fees for picnic sites must be paid by client. All food and beverage charges are subject to California State Sales Tax. There is a minimum charge of \$1000. All credit cards accepted. Weather is unpredictable. Pacific Trails will work with our clients to re-schedule events delayed or postponed due to weather.