



NO LEFTOVERS
CATERING / EVENTS

MENU



Appetizers

(V - Vegan, VG - Vegetarian, GF - Gluten-Free)

Skewers & Bites

1. Caprese Skewers (GF, VG)

Fresh mozzarella, heirloom cherry tomatoes, basil, drizzled with balsamic glaze

2. Bacon-Wrapped Dates (GF)

Stuffed with blue cheese

3. Mini Teriyaki Chicken Skewers (GF)

With Fresh Herbs

4. Stuffed Mushrooms (GF, VG Option)

Filled with fresh herbs, smoked pastirma, mozzarella, chives, and crème fraîche

5. Coconut Shrimp (GF)

Served With Sweet Chili Dipping Sauce

6. Honey & Ginger Glazed Sirloin Skewers (+\$3)

Cherry Tomatoes, Scallions, Toasted Sesame Seeds

7. Braised Short Ribs & Blue Cheese Bites (+\$2.50)

Served on Toasted Brioche

8. Garlic & Herb Shrimp Bites (GF)

Creamy shrimp skewers, topped with microgreens

9. Andouille Sausage and Shrimp Skewers (GF, +\$2.50)

Seafood Specialties

1. Mini Ahi Tuna Poke Wonton Cups

Topped with avocado & microgreens

2. Old Fashion Shrimp Cocktail (GF)

Poached shrimp with house-made cocktail sauce and horseradish

3. Smoked Salmon Crostini

Served with capers, crème fraîche, and lemon zest

4. Ahi Tuna Tartare

With fried shallots, crispy wontons, and wasabi microgreens

5. Shrimp Ceviche

Refreshing cucumber, parsley, mango, crème fraîche, and a lime twist

6. Crab Cakes (+ \$3)

Served with chipotle aioli

Appetizers - Cont.

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Flatbreads, Panini & Dips

1. **Mozzarella & Feta Cheese Flatbread (VG)**

Served with zahtar & tarragon

2. **Grilled Mozzarella Cheese Panini (VG)**

Accompanied by roasted pepper & tomato soup

3. **Hummus Platter (GF, V)**

Choice of roasted garlic or Spanish hummus, served with pita bread, EVOO, and chives

4. **Istanbul Tzatziki (Kuru Cacik) (VG)**

Served with warm pita

Vegetarian & Vegan Favorites

1. **Beet Tartare (V, GF)**

Layered sesame golden & red beets, creamy avocado & dill, strawberries, blackberries, shaved persian cucumbers

2. **Avocado Toast (VG, Vegan option)**

Artisan baguette, fresh avocado, feta cheese, greens, fig balsamic drizzle

3. **Veggie Phyllo Cups (VG, Vegan option)**

Potato, scallions, pickles, carrots, sweet peas, ricotta, fresh herbs

4. **Antep Pistachio-Crusted Warm Goat Cheese (VG)**

Served with honey caramelized onions and beet purée

5. **Deviled Eggs (VG Option, GF)**

Topped with smoked bacon crumbles, chives, and Urfa chili

6. **Compressed Watermelon Bites (GF, VG)**

Paired with feta cheese purée, pine nuts, honey, and EVOO

7. **Wild Mushroom Bruschetta (VG)**

Topped with asiago cheese and fresh thyme

8. **Mascarpone & Strawberry Bruschetta (VG)**

Featuring farm-fresh strawberries, lime zest, and rosemary balsamic glaze

Specialty Stations (For Larger Groups)

1. **Gourmet Charcuterie Station - \$7 per person (minimum 30 guests)**

Manchego, petite brie, rosemary asiago, smoked gouda cheese, artisan cold cuts, jams, mixed berries, assorted olives, mixed nuts, and sweets (cheese selections vary based on Chef's choice)

2. **Mediterranean Dips & Mezes Station - \$6 per person (minimum 30 guests)**

Homemade hummus, babaganoush, shakshuka, muhammara, warm pita, artisan baguettes, and sliced veggies

Sandwiches & Sliders

1. Angus Beef Sliders (GF Option)

Juicy Angus beef patties, butter lettuce, pickles, and aioli, served on a soft brioche bun.

2. Beer-Braised Short Rib Sandwich (GF Option, +\$3)

Served on a French baguette with garlic aioli spread, and roasted bell peppers.

3. Egg Salad Brioche (VG, GF Option)

A classic egg salad infused with Spanish saffron, celery, and scallions.

4. Caprese Sandwich (VG)

Bufala mozzarella, Roma tomato, sweet basil, and fig balsamic glaze on focaccia.

5. Chicken Salad Brioche (GF Option)

A creamy breast of chicken, celery, carrot, grapes, and dried cranberries on a brioche bun.

6. Basil Turkey Deluxe (GF Option)

Sliced turkey breast with bacon, Swiss cheese, tomato, lemon aioli, and lettuce on ciabatta.

7. Veggie Sliders (VG, GF + V Option,)

Gruyere cheese, avocado, aioli, cucumber, onions, butter lettuce, and roma tomato.

8. Mini Lamb Burgers (GF Option)

Served with butter lettuce, tzatziki sauce, and microgreens on soft bun.

9. Crispy Buttermilk Chicken Sliders (GF Option)

Golden fried chicken, roma tomatoes, butter lettuce, pickles, and chipotle aioli.

Salads

1. Verde Salad (GF)

Mixed greens, pickled red onion, cucumber, cherry heirloom tomato, balsamic vinaigrette, EVOO

2. Traditional Caesar (GF)

Roma tomato, hard-boiled egg, Caesar dressing

3. Baby Spinach Salad (GF)

Farm strawberry, goat cheese, raspberry vinaigrette

4. Arugula Salad (GF)

Candied walnuts, gorgonzola cheese, dried cranberries, champagne vinaigrette

5. Golden & Red Beet Salad (GF)

Mixed greens, purée of feta, toasted pine nuts, watermelon

6. Shepherd's Salad (GF)

Red onions, tomato, cucumber, feta, balsamic vinegar, EVOO, sea salt

7. Garden Heirloom & Truffle Burrata (GF, +\$3)

Kalamata olives, crostini, honey balsamic reduction

8. Butter Lettuce Salad (V, GF)

With avocado, crisp radish, tossed with creamy vegan dill vinaigrette

Entrees

(Includes choice of sauce or preparation where noted)

Chicken Dishes

1. **Chicken Piccata**

Served with a light lemon butter sauce and microgreens

2. **Grilled California Avocado Chicken**

3. **Artichoke & Almond Stuffed Chicken Breast**

4. **Apricot-Glazed Grilled Chicken Breast**

5. **Sauteed Spinach and Goat Cheese Stuffed Chicken Breast**

6. **Roasted Chicken Breast with Wild Mushrooms**

7. **Mediterranean Chicken Kabob Skewers**

Seafood

1. **Bay Prawns with Wild Mushrooms**

Sauteed with fresh herbs and butter

2. **Pan Seared Cod Fish**

Creamy citrus butter sauce, fresh herbs

3. **Atlantic Salmon Piccata (+3)**

With Champagne beurre blanc sauce or lemon butter sauce

4. **Branzino (+ \$3)**

Served with roasted vegetables and a lemon caper sauce

5. **Oven-Roasted Halibut (+\$5)**

**With fresh herbs, capers, and grilled lemon*

6. **Miso-Glazed Baked Salmon (+\$3)**

Hoisin sauce, fresh scallions, and toasted sesame seeds

7. **Seared Chilean Sea-Bass (+\$8)**

Orange bearnaise sauce

Pasta

1. **Penne Pasta with Turkish Lamb Meatballs**

Topped with tomato sauce, sweet basil, and shaved parmesan

2. **Creamy Linguine & Chicken Pesto**

With mozzarella, pearl tomatoes, and fresh herbs

3. **Spaghetti with Italian Meatballs**

Marinara, fresh basil, parmesan

4. **Pasta Primavera (VG, V)**

With arugula, sweet peas, and parmesan cheese, served in a rosemary balsamic sauce or Burgundy wine sauce

5. **Spinach Ravioli (V)**

With coconut cream, roasted wild mushrooms, cherry tomatoes, and microgreens

Entrees - Cont.

(Includes choice of sauce or preparation where noted)

Beef & Lamb

1. **Roasted Tri-Tip Carved to Order**

With your choice of rub (see below)

2. **Lamb Meatball Sliders**

Served on brioche buns, butter lettuce, and tzatziki sauce

3. **Mediterranean-Style Beef Skewers**

Bell peppers, onions, and fresh herbs

4. **Sirloin Steak Skewers (+\$3)**

With buttery parsley sauce or Burgundy & mushroom sauce

5. **Bordeaux Wine-Braised Beef Short Ribs (+\$6)**

Served with au jus and fresh herbs

6. **Filet Mignon Skewers (+\$5)**

Served with your choice of sauce or preparation

7. **Sous Vide Skirt Steak (+ \$5)**

Served with basil & arugula chimichurri

8. **Surf and Turf (+\$14)**

**Your choice of Filet Mignon (8oz) or New York Strip (10oz), paired with Baja Prawns, served with bell peppers, onions, wild mushrooms, and chimichurri*

Vegetarian and Vegan Options

1. **Vegetable Medley (VG, GF)**

With roasted seasonal vegetables

2. **Pomegranate-Glazed Roasted Cauliflower (V, GF)**

Citrusy tahini sauce, cherry tomatoes, fresh pomegranate, and herbs

3. **Baked Garlic & Maple-Glazed Tofu (V, GF)**

Tossed with asparagus, roasted peppers, scallions, and sesame seeds

Customizations

Choice of Rub for Tri-Tip or Other Selections:

** Santa Maria*

** Chipotle*

** Sweet & Smoky*

** Sweet & Spicy*

** Sea Salt & Peppercorn*

** Gold Mesquite BBQ*

Sides

Rice & Grains

1. *Turmeric Rice with Sweet Peas and Carrots*
2. *Jasmine Rice with Turkish Saffron*
3. *Spanish Rice with Carrots and Sweet Peas*
4. *Classic White Rice Vermicelli*

Potatoes

1. *Creamy & Cheesy Mashed Potatoes*
2. *Garlic Mashed Potatoes*
3. *Roasted Colorful Fingerling Potatoes with Herbs*
4. *Sautéed Potatoes with Sea Salt & Rosemary*
5. *Garlic Sautéed Fingerling Potatoes with White Truffle Oil (+ \$1)*

Vegetables

1. *Grilled Asparagus (Optional: Shaved Parmesan)*
2. *Oven-Roasted Broccolini*
3. *Baby Carrots*
4. *Garden Vegetables*

Sautéed & Roasted

1. *Sautéed Creamy Spinach & Garlic*
2. *Garlic Sautéed Creamy Spinach*
3. *Roasted Garlic Green Beans*

Desserts

1. The Queen Of Pears - (V) \$8 per person

Malbec wine poached pears with creme de coconut

2. Classic Tiramisu - \$8 per person

3. Tres Leches - \$8 per person

4. Chocolate Mousse - \$8 per person

5. New York Style Cheesecake - \$8 per person

Served with fresh berries

6. Red Velvet Cake - \$8 per person

7. Freshly Baked Assorted Cookies - \$4 per person

8. Assorted French Macarons - \$4 per person

9. Coffee and Assorted Tea Station - \$5 per person

10. Custom Wedding Cakes

We offer bespoke wedding cakes tailored to your preferences and size requirements. Pricing is based on design and size and will be provided upon request.

**Menu Designed by
Chef Kaya Berk**

PACKAGES AND PRICING

Serving tables, buffet table decorations, disposable plates, utensils, napkins, tablecloths for serving tables, & chafers are all included.

Minimum Service Charge \$900 weekdays, and \$1250 Weekends.

Choose One Option:

\$18/PP Menu

1. One Entrée + One Side Dish
2. Choice of Two Appetizers, Sandwiches, Salads, or a Combination

\$25/PP Menu

1. One Appetizer + One entrée + One Side Dish
2. Choice of Three Appetizers, Sandwiches, Salads, or a Combination

\$35/PP Menu

1. Two Appetizer + One Entrée + One Side Dish
2. Choice of Four Appetizers, Sandwiches, Salads, or a Combination

\$45/PP Menu

1. Two Appetizer + One Entrée + One Side Dish + One Salad
2. Choice of Five Appetizers, Sandwiches, Salads, or a Combination

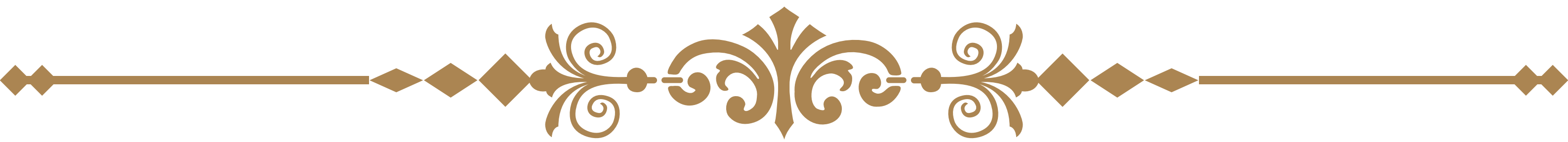
\$55/PP Menu

1. Two Appetizer + Two Entrée + Two Side Dishes + One Salad
2. Choice of Six Appetizers, Sandwiches, Salads, or a Combination

We can customize these menus or create new items based on your preferences.

Soft Drinks Station

Includes water, sparkling water, sodas (Coke, Diet Coke, Sprite), and juices. \$4/PP.



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