

Chico Event Center

Catering Menu

Appetizers

Vegetable Platter

A colorful selection of seasonal vegetables.
\$4.50/guest

Fruit Platter

Variety of fresh seasonal fruits.
\$5.00 /guest

Apricot Goat Cheese Pastries

Puff pastry topped with wine marinated apricots, goat cheese spread & fresh thyme.
\$7.50/guest

Cheese Platter

Variety of imported cheeses served with crackers & garnished with grapes.
\$5.50/guest

Wine Cheese Platter

An assortment of cheeses based off your wine selection, with seasonal figs, dates, nuts, olives fruits and served with crustinis and crackers.
\$ Seasonal pricing

Deli Platter

Thinly sliced deli meats & bite sized pieces of cheese served with crackers.
\$5.75/guest

Prosciutto Wrapped Asparagus

Seasoned asparagus wrapped in thinly sliced prosciutto.
\$8.00/guest

Prosciutto Wrapped Pears

Sliced Pears with bleu cheese wrapped in prosciutto.
\$8.00/ guest

Bruschetta

Fresh baked crustini topped with a marinated tomato wedge & fresh basil.
\$8.00/guest

Brie En Croute

Candied walnuts, honey, fresh thyme & brie cheese, wrapped in puff pastry & drizzled with balsamic reduction.
\$9.00/guest

Additional Options \$0.50

Cranberry Filled

Red Wine Apricot Filled

Pine Nut and Pesto Filled

Beef Tenderloin Brochettes

Beef tenderloin, mushrooms & roasted shallots skewered & grilled with a burgundy demi-glace.
\$10.75/guest

Caprese Skewers

Cherry tomatoes, marinated fresh mozzarella, and basil skewered with balsamic reduction.
\$8.00/ guest

Bacon Wrapped Stuffed Jalapenos

Halved jalapenos stuffed with roasted red pepper cream cheese wrapped in crispy bacon
\$8.50/ guest

Meat Balls

Handmade meat balls dipped in your choice of sauces, BBQ, or traditional Marinara.
\$9.00/ guest

Appetizer

Rice Paper Wrapped Prawns

Drizzled in sweet soy reduction and served with a sweet chili sauce.

\$8.00/ guest

Stuffed Mushrooms

Large mushrooms stuffed with roasted garlic, blue cheese, & savory bacon.

\$9.00/ guest

Chips Guacamole and Salsa

House made chips with fresh salsa and guacamole dip

\$5.00/ guest

Street Taco Bar

Carnitas, Carne Asada, or Pollo Asado .

Comes with Sour Cream and Chipotle sauce and 4 Toppings.

Minimum 20 servings per meat option.

\$10.00/ guest

Additional toppings \$0.50

Toppings

Shredded Lettuce, Cilantro, Shredded Cheese, Red/Green sauce, Yellow Onions, Salsa, Green Onions, Pico De Gallo, Tomato, Olives Jalapenos. Special Requests available

Specialty Sliders

Bacon Avocado

Angus beef patty with avocado, cheddar cheese, thick cut bacon, red onions and mayo.

\$9.00/ guest

Luau

Honey Butter Bun, pineapple, lettuce, tomato, red bell pepper, on a juicy teriyaki and mango glazed Angus patty.

\$9.00/ guest

Pork

Slow roasted pork topped with jack cheese, onion fritz, and covered in a tasty chocolate chipotle sauce.

\$9.00/ guest

Slider Bar

Pulled Pork, Angus Beef, or Portobello mushroom. Served with your choice of Pasta Salad or Potato Chips.

\$10.75/ guest

Additional toppings \$0.50

4 Toppings per 20 servings, minimum 20 serving

Toppings

Cole slaw, Onion Fritz, Lettuce, Tomatoes, Onions, Pickles, Cheddar, Swiss, Pepper jack, Monterey Jack, Provolone, Special Requests available

Entrées

Includes as many as two complementary sides

Pork

Pork Chops

Grilled French cut pork chops seasoned and served with a red wine pan jus.

\$15.00/guest

Glazed Orange Tarragon Pork Chops

Brined with an orange tarragon sauce, grilled and glazed to perfection.

\$18.00

Pork Loin Steaks

Grilled tender pork loin steaks served with a red wine demi-glaze.

\$16.00/guest

Pork Tenderloin

Grilled pork tenderloin served as medallions with a ported wine reduction.

\$22.00/guest

Italian Sausage Lasagna

Layered with sausage, marinara, ricotta and mozzarella cheese. \$16.00/guest

Chicken

BBQ Chicken Breast

Chicken breasts grilled in barbeque sauce.

\$14.50/guest

Chicken Picatta

Tenderized chicken breast braised in a brown-butter, lemon caper sauce, & served with quartered mushrooms.

\$15.00/guest

Pesto Parmesan Cream Sauce Chicken

Chicken breasts smothered in pesto cream sauce topped with mozzarella and parmesan

\$17.00/guest

Wine Chicken Coqouvin

Airline chicken breast braised in a red wine demi glaze.

\$18.00

Chicken Marsala

All pastas are hand-made & cut fresh.

Grilled chicken breast, shallots, mushrooms & fresh pasta served in a Marsala wine sauce.

\$15.00/guest

Chicken Arrabiata

All pastas are hand-made & cut fresh.

Grilled chicken served atop pasta tossed in a spicy tomato sauce topped with herbs, garlic, mascarpone and ricotta cheese.

\$17.00

Beef

Tri-Tip Roast

Roasted tri-tip sliced thin.

\$16.50/guest

Add gravy or Red Win Pan Jus

\$0.50/guest or \$1.00/guest

Garlic Stuffed Tri-Tip

*Tri-Tip stuffed with garlic, roasted to perfection,
∅ served with mushroom gravy.*

\$18.50/guest

Rib Eye

*Seared and slow roasted served with horse radish
cream sauce and Au Jus, cut right in front of your
eyes at our carving station.*

\$20.00/guest

Additions \$0.50

Top with roasted shallots in an herb butter sauce.

Grilled flank Steaks

*Flank steaks with cracked pepper and red onion
marmalade.*

\$18.50

Black & Bleu Pasta

All pastas are hand-made ∅ cut fresh.

*Fresh pasta served with steak, mushrooms, onions,
garlic ∅ tomatoes in bleu cheese cream Sauce.*

\$17.00/guest

Sea Food

Macadamia Crusted Salmon

*Boneless, skinless salmon steaks topped with
minced macadamia nuts ∅ served with a
lemon caper dill sauce.*

\$19.50/guest

Sesame Crusted Sea bass

*Sesame encrusted sea bass served with
a sweet soy beurre blanc.*

\$26.00/guest

Shrimp Scampi

*Prawns sautéed in a white wine lemon butter sauce,
served over fettuccini*

\$ 18.75/guest

Cilantro Lime Red Snapper

*Grilled red snapper seared in a cilantro lime sauce.
\$ Seasonal pricing*

Vegetarian

Fettuccini Alfredo

All pastas are hand-made & cut fresh.
Fresh pasta tossed with Alfredo sauce.
\$12.00/guest Add Chicken \$3.00

Pasta Primavera

All pastas are hand-made & cut fresh.
Fresh pasta served with spring vegetables in a
garlic cream sauce.
\$14.00/guest

Pasta Putanesca

All pastas are hand-made & cut fresh.
Fresh pasta tossed with a tomato, artichoke,
kalamata olive & Portobello mushroom sauce,
topped with fresh basil chiffonade.
\$18.00/guest

Lasagna Primavera

Lasagna pasta layered with marinara, spring
vegetables, mozzarella & feta cheeses.
\$15.00

Eggplant Parmesan

Marinated grilled eggplant topped with marinara,
a blend of cheeses, fresh herbs, & a garlic cream
sauce.
\$14.50/guest

Vegan

Stuffed Red Bell Peppers

Red Bell peppers stuffed with black beans, onions,
mixed greens, quinoa and topped with tomatoes.
\$ 15.00/guest

Stuffed Portobello Mushrooms

Portobello mushrooms topped with artichoke hearts,
roasted garlic, fresh herbs, roma tomatoes, add
fontina cheese for vegetarian Option
\$15.50/guest

Empanadas

Empanadas with black beans, pine nuts, onion, bell
pepper, mixed greens wrapped in dough and fried.
\$15.00/ guest

Specialty Entrées

Includes as many as two complementary sides

Taco Bar

Your choice of Carnitas, Carne Asada, or Pollo Asado

Comes with corn tortilla, sour cream and chipotle sauce and 4 toppings of your choice .

Minimum 20 servings per meat option.

\$10.00/guest

Additional Toppings \$0.50

Toppings

Shredded Lettuce, Cilantro, Shredded Cheese, Red/Green sauce, Yellow Onions, Salsa Green Onions, Pico De Gallo, Tomato, Olives Jalapenos. Special Requests available

Enchiladas

Your choice of Chicken, Beef, Carnitas or Vegetarian. Wrapped in a corn tortilla topped with an array of cheeses. With your choice of Red, White or Green Sauce.

\$17.25

Salads

Salads may be substituted as one of two sides, or may be added for an additional \$2.50/guest.

COMPLEMENTARY SALADS

House

Field greens & red leaf lettuce tossed with candied walnuts, dried cherries, gorgonzola, & white balsamic vinaigrette.

Cucumber

Green onions, red bell peppers, tomatoes and onions Tossed in a dill vinaigrette

Field Greens

Field greens & red leaf lettuce tossed with shredded carrots, teardrop tomatoes, cucumbers, parmesan, & roasted red pepper vinaigrette.

Caesar

Romaine lettuce tossed with teardrop tomatoes, parmesan cheese, fresh croutons & Caesar dressing.

SPECIALTY SALADS

Additional \$1.00

Kale

Chopped dates, crisp prosciutto, Bleu cheese tossed in a white balsamic vinaigrette

Quinoa Tabouli

Green onions, sun dried tomatoes, roasted garlic feta cheese, olives and basil tossed in red wine honey cider vinaigrette.

Spinach

Hardboiled egg, bacon, red onions, and almonds tossed in a parmesan vinaigrette.

Sweet Heart

Spring mix with strawberries, mandarin oranges mint basil, apples and sunflower seeds topped in an olive oil.

Sides and Breads

COMPLIMENTARY SIDE DISHES

Roasted Baby Red Potatoes
Garlic Mashed Potatoes
Bleu Cheese Mashed Potatoes
Sweet Potatoes with Candied Walnuts
Cilantro Lime Rice
Coconut Rice
Spanish Rice

Steamed Seasonal Vegetables
Grilled Asparagus
Pasta Salad
Braised Green Beans
Refried or Black Beans
Drunken Beans
Creamy Cheese Polenta

SPECIALTY SIDES

Additional \$1.00

Roasted Garlic Fontina Mashed Potatoes
Bleu Cheese Bacon Green Beans
Five bean Salad
Corn Bean Salad
Parmesan Brussel sprouts
Garlic Herb Parmesan Risotta

BREADS

Focaccia

Fresh baked garlic herb Focaccia, served with basil infused olive oil & garlic infused balsamic vinegar.
\$2.50/guest

Sweet Honey Rolls

Potato bread rolls.
\$1.25/guest

Dinner Rolls

Fresh baked & served warm.
\$1.00/guest

Desserts

New York Cheesecake

New York style cheesecake Garnished with mint
\$5.00/guest

Caramel Cheesecake

New York style cheesecake topped with sliced almonds and drizzled with caramel.
\$5.25/guest

Raspberry Cheesecake

Cheesecake Drizzled with raspberry sauce.
\$5.25/guest

Crème Brule Cheesecake

Vanilla cream cheesecake with a layer of melted turbinado sugar.
\$7.75/guest

Brownies

Yummy fresh made brownies.
\$3.50/guest
Additions \$0.50
Walnut, toffee, chocolate chips.

Chip Cookies

White or milk chocolate chip Cookies
\$3.50/guest

Chocolate Covered Strawberries

\$3.00/1 per guest
\$5.00/2 per guest

Belgian Silk Tort

A creamy dark chocolate torte topped with fresh Raspberries and whipped cream.
\$7.00/guest

Belgian Silk Tort ~ White Chocolate

A creamy White Chocolate torte with Blue berries and topped with whipped cream
\$7.00/guest

Chico Event Center

Children's Menu

Children's Menu

Available to children 8 years & younger
\$7.00/young guest
One option per event

Spaghetti with Meat Sauce

Served with garlic bread

Pizza

Cheese or pepperoni

Chicken Strips and French Fries

Served with ranch or BBQ sauce

Quesadillas

With chicken or ground beef & sour cream

Grilled Cheese and Soup

Served with or without ham & tomato soup

Macaroni & Cheese

Served with a side salad

