



Brunch

25-35 people \$14 per person. 35+ people \$13 per person.

Entrée (pick two)

Bacon Scrambled Eggs

Cheddar · Applewood smoked bacon · chives

Chorizo Scrambled Eggs

Bell peppers · tomato · onions · cheddar · chorizo

Baked Blueberry French Toast

Served with syrup

Cinnamon French Toast

Texas toast · powdered sugar · syrup · butter

Biscuits and gravy

Pork sausage gravy · buttermilk biscuits

Corned Beef Hash (+\$)

Slow cooked corned beef · potatoes · onions · bell peppers · mustard béchamel sauce

Carving Station (+\$)

Options: Roast beef, spiced ham, herb turkey breast

Belgian Waffle Station (+\$)

Cooked to order waffles · syrup · butter · strawberries · whipped cream

Sides

Breakfast potatoes
Applewood smoked bacon
Sausage links
Fresh chopped fruit
Assorted breakfast pastries and sweets

Beverage Station

Choice of Juice:

Orange
Apple
Grapefruit
Cranberry

Coffee or Tea Station (+\$)

Orders include:

Disposable plates, silverware and serving utensils. Food is set up buffet style in disposable containers. Upgraded set up available.

Please contact us for special pricing and substitutions

info@aiolicatering.com · aiolicatering.com · (949) 697-8460



Appetizers

Minimum order of 25 each item

Gluten Free = G · Vegetarian = V · Vegan = VV

Hot Hors d'oeuvres

Chorizo Taquito (G) - \$3

Potato · bell pepper · onion · cheddar
chipotle aioli

Cheeseburger Eggrolls - \$3

Beef · cheddar · onions · old fashion sauce

Veggie Spring Roll - \$2

Cabbage · carrots · sweet & sour · fried

White Bean Crostini - \$2

Toasted french bread · italian sausage · sage
cannellini · parmesan

Creamy Polenta (G) - \$2

Bolognese · asiago

Panko Chicken Cakes - \$2.5

Ground chicken · bell pepper · green onion
soy sauce · cilantro aioli · pan fried

Barbeque Chicken Slider - \$3

Grilled diced chicken breast · bbq sauce
hawaiian roll · crispy onions

Mini Meatballs - \$1.5

Beef & pork · cabernet sauce or sweet chili

Grilled Cheese - \$2.5

Prosciutto · provolone · pesto

Tomato Soup Shooter (V, G) - \$2.5

Roasted tomato · basil · pesto

Beef Slider - \$3

Grilled onions · old fashion sauce
hawaiian roll · cheddar

Greek Chicken Skewer (G) - \$3

Chicken breast · oregano · dill · tzatziki sauce

Cook, Server or Bartender \$35 per hour (3 hour Minimum)

Tray passed will be on steel round platters. Black cocktail napkins included.
Some hot and cold items require on site cook

Cold Hors d'oeuvres

Caprese Skewers (V, G) - \$2

Mozzarella · cherry tomatoes · basil
balsamic glaze

Seared Ahi (V) - \$2.5

Wonton chip · pickled cucumber · wasabi aioli
black sesame seeds

Bruschetta (V) - \$1.5

Toasted french bread · tomato · basil
garlic · parmesan

Bacon Avocado Toast - \$2

Grilled bread · avocado · chipotle aioli
applewood smoked bacon · cherry tomato

Endive (V, G) - \$2.5

Grape · walnut · brown sugar
onion · gorgonzola

Deviled Egg Crostini - \$2.5

Toasted french bread · egg · mayo
capers · paprika

Smoked Salmon (V) - \$2.5

Cucumber · garlic aioli · dill

Tortellini Skewer (V) - \$3

Mozzarella · cherry tomato · pesto
cheese tortellini

Crab Roll (V) - \$3

Lump crab · mayo · celery · red pepper
hawaiian roll

Mini Kale Caesar (V) - \$3

Romaine · kale · asiago · creamy caesar

Appetizer Platters

Spinach Artichoke Dip - \$60

Serves 30

Served with homemade tortilla chips

Vegetable Display - \$50

Serves 30

Assortment of fresh vegetables served with buttermilk ranch

Antipasto Tray - \$60

Serves 30

Marinated grilled zucchini, red onion, eggplant, squash, roasted red peppers and greek olives

Cheese and Salami Display - \$75

Serves 30

Mix of artisan cheeses, salami and crackers

Mini Meatballs - \$40

Serves 20

Blend of beef and pork meatballs with a choice of cabernet barbeque sauce, sweet chili, or marinara sauce

Build Your Own Crostini - \$60

Serves 30

Hummus, bruschetta and sun dried tomato tapenade, served with toasted French bread rounds

Mashed Potato Bar - \$75

Serves 30

Creamy garlic mashed potatoes. Toppings include: red wine onions, Applewood smoked bacon bits, cheddar, sour cream, and parmesan cheese

Seasonal Sliced Fruit - \$60

Serves 30

Cantaloupe, watermelon, pineapple, grapes, and berries

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Cocktail Party Menu

Includes Six Hors d'oeuvres (3 hot, 3 cold)

Gluten Free = G · Vegetarian = V · Vegan = VV

Hot Hors d'oeuvres

Chorizo Taquito - G

Potato · bell pepper · onion · cheddar
chipotle aioli

Cheeseburger Eggrolls

Beef · cheddar · onions · old fashion sauce

Veggie Spring Roll

Cabbage · carrots · sweet & sour · fried

White Bean Crostini

Toasted french bread · italian sausage · sage
cannellini parmesan

Creamy Polenta - G

Bolognese · asiago

Panko Chicken Cakes

Ground chicken · bell pepper · green onion
soy sauce · cilantro aioli · pan fried

Barbeque Chicken Slider

Grilled diced chicken breast · bbq sauce
hawaiian roll · crispy onions

Mini Meatballs

Beef & pork · cabernet sauce or sweet chili

Grilled Cheese

Prosciutto · provolone · pesto

Tomato Soup Shooter - V, G

Roasted tomato · basil · pesto

Beef Slider

Grilled onions · old fashion sauce
hawaiian roll · cheddar

Greek Chicken Skewer - G

Chicken breast · oregano · dill · tzatziki sauce

Cold Hors d'oeuvres

Caprese Skewers (V, G)

Mozzarella · cherry tomatoes · basil
balsamic glaze

Seared Ahi (V)

Wonton chip · pickled cucumber · wasabi aioli
black sesame seeds

Bruschetta (V)

Toasted french bread · tomato · basil
garlic · parmesan

Bacon Avocado Toast

Grilled bread · avocado · chipotle aioli
applewood smoked bacon · cherry tomato

Endive (V, G)

Grape · walnut · brown sugar
onion · gorgonzola

Deviled Egg Crostini

Toasted french bread · egg · mayo
capers · paprika

Smoked Salmon (V)

Cucumber · garlic aioli · dill

Tortellini Skewer (V)

Mozzarella · cherry tomato · pesto
cheese tortellini

Crab roll (V)

Lump crab · mayo · celery · red pepper
hawaiian roll

Mini Kale Caesar (V)

Romaine · kale · asiago · creamy caesar

Cook, Server or Bartender \$35 per hour (3 hour Minimum)

Tray passed will be on steel round platters. Black cocktail napkins included.
Some hot and cold items require on site cook

\$15 per person. Minimum 20 people

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Signature Menu

Meat (pick two)

Beef Tri Tip

With demi glace sauce or chimichurri

Chicken Piccata

Pan fried breast with lemon caper sauce

Chicken Bruschetta

Pan fried or grilled breast with white wine bruschetta sauce

Chicken Dijon

Pan fried breast with dijon cream sauce

Chicken Marsala

Pan fried or grilled breast with roast garlic marsala sauce and mushrooms

Eggplant Parmesan

Breaded eggplant, mozzarella, marinara

Greek Vegetable Kabob

Zucchini, squash, bell pepper, onion, cherry tomato

Carving Station (+\$)

Options: Roast beef, spiced ham, herb turkey breast

Salad (pick one)

Caesar

Romaine · homemade croutons · parmesan
garlic parmesan dressing

Market

Romaine · mixed greens · carrots · cucumber · tomato
red wine vinaigrette

Spring

Mixed greens · tomato · cucumber · almonds
cranberries · parmesan · champagne vinaigrette

Arugula

Romaine · cherry tomato · shaved asiago
lemon basil vinaigrette

Side (pick two)

Mashed Potatoes

Bow Tie Pasta - Vodka Cream

Herb Roasted Potatoes

Sautéed Vegetables

Basil Brown Rice

Sautéed Green Beans

Garlic White Rice

Includes:

Dinner Rolls

Dessert (+\$)

Assorted Fresh Baked Cookies

Chocolate Fudge Brownies

Mini Cannoli's

Orders include:

Disposable plates, silverware and serving utensils.

Food is set up buffet style in disposable containers.

Upgraded set up with chafing dishes available.

25-35 people \$15 per person. 35+ people \$14 per person.

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Celebrations Menu

Pick Three Hors d'oeuvres, Two Entrees, Two Sides & One Salad

Gluten Free = G · Vegetarian = V · Vegan = VV

Hot Hors d'oeuvres

Cheeseburger Eggrolls

beef · cheddar · onions · old fashion sauce

Veggie Spring Roll

cabbage · carrots · sweet & sour · fried

Chorizo Taquito - (G)

potato · bell pepper · onion · cheddar · chipotle aioli

White Bean Crostini

toasted french bread · italian sausage · sage
cannellini · parmesan

Creamy Polenta - (G)

bolognese · asiago

Panko Chicken Cakes

ground chicken · bell pepper · green onion · soy sauce
cilantro aioli · pan fried

Barbeque Chicken Slider

grilled diced chicken breast · bbq sauce
crispy onions · hawaiian roll

Mini Meatballs

beef & pork · cabernet sauce or sweet chili

Grilled Cheese

prosciutto · provolone · pesto

Tomato Soup Shooter - (V, G)

roasted tomato · basil · pesto

Greek Chicken Skewer - (G)

chicken breast · oregano · dill · tzatziki sauce

Beef Slider

grilled onions · old fashion sauce · cheddar
hawaiian roll

Cold Hors d'oeuvres

Caprese Skewers - (V, G)

mozzarella · cherry tomatoes · basil · balsamic glaze

Seared Ahi - (V)

wonton chip · pickled cucumber · wasabi aioli
black sesame seeds

Bruschetta - (V)

toasted french bread · tomato · basil · garlic · parmesan

Bacon Avocado Toast

grilled bread · avocado · chipotle aioli
applewood smoked bacon · cherry tomato

Endive - (V, G)

grape · walnut · brown sugar · onion · gorgonzola

Deviled Egg Crostini

Toasted french bread · egg · mayo
capers · paprika

Smoked Salmon - (V)

cucumber · garlic aioli · dill

Tortellini Skewer - (V)

mozzarella · cherry tomato · pesto
cheese tortellini

Crab roll - (V)

lump crab · mayo · celery · red pepper
hawaiian roll

Mini Kale Caesar - (V)

romaine · kale · asiago · creamy caesar

Entrees (pick two)

Beef Tri Tip

with demi glace sauce and crispy onions

Grilled Steak (+\$) (G)

sliced and served with a chimichurri sauce

Chicken Piccata

pan fried breast with lemon caper sauce

Chicken Bruschetta

pan fried or grilled breast with
white wine bruschetta sauce

Chicken Dijon

pan fried breast with dijon cream sauce

Chicken Marsala

pan fried or grilled breast with roasted
garlic marsala sauce and mushrooms

Broiled Salmon (+\$) (G)

with a roasted tomato butter sauce

Tilapia Filet - (G)

with a lemon caper sauce

Eggplant Parmesan - (V)

breaded eggplant, mozzarella, marinara

Greek Vegetable Kabob - (VV,G)

zucchini, squash, bell pepper, onion,
cherry tomato

Carving Station (+\$)

options: Roast beef, spiced ham,
herb turkey breast

Side (pick two)

Garlic Mashed Potatoes - (G,V)

Herb Roasted Potatoes - (G, VV)

Basil Brown Rice - (G, V)

Garlic White Rice - (G,V)

Bow Tie Pasta with Vodka Cream Sauce - (V)

Penne Marinara - (V)

Sautéed Mixed Vegetables - (G, VV)

Sautéed Green Beans - (G, VV)

Brussel Sprouts and Bacon - (G)

Salad (pick one)

Caesar

Romaine · homemade croutons · parmesan
garlic parmesan dressing

Market

Romaine · mixed greens · carrots · cucumber · tomato
red wine vinaigrette

Spring

Mixed greens · tomato · cucumber · almonds
cranberries · parmesan · champagne vinaigrette

Arugula

Romaine · cherry tomato · shaved asiago
lemon basil vinaigrette

Includes:

Dinner Rolls

Beverage Station with Lemonade and Water

Stainless Steel Chafing Dishes

Event Staff (4 hours)

Disposable Heavy Duty Service Ware

Buffet Style Set Up

Tax, service charge, and gratuity is additional

25+ people \$35 per person. 50+ people \$32 per person.

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