

CALICO CATERING MENU

(ALL OPTIONS ARE BUFFET OR PLATED)
PRICED PER PERSON

APPETIZER

(stationary or tray passed)
(All options are buffet or plated)

- Petite Lobster Rolls \$10
- Angry Lobster Pockets - \$6
- Shrimp Cocktail - \$6
- Mini Crab Cakes - \$8
- Seared Beef Toast with Asparagus - \$7
- Custom Blend Beef Sliders - \$6
- Wild Shrimp Skewers with Yogurt Sauce - \$7
- Freshly Shucked Oysters - \$6
- Tuna Poke Toast - \$7
- Traditional Ceviche - \$8
- Yellowtail Crudo - \$7
- Crispy Chicken Drums with Hot Sauce - \$7

WATER

(All options are buffet or plated)

Entree (all the prices are for full portions,
half portions are available to add variety)

- Citrus Roasted Salmon \$32
- Herb Crusted Halibut \$34
- Grilled Garlic Shrimp \$28
- Whole lobster boil (additional charge) \$45
- Blackened Tuna (served rare) \$36
- Calico Ciopinno - salmon, mussels, wild
alaskan cod, calamari, shrimp \$34
- Crispy Fish n Chips \$26

DESSERT

(All options are buffet or plated)

- Chocolate Cake \$8
- Tres Leches Cake \$8
- Red Velvet Cake \$8
- Freshly-made Churros and Chocolate Sauce \$8
- Warm Chocolate Chip Cookies \$8

SALADS/SIDES

(All options are buffet or plated)

- Hand Picked Baby Lettuces \$13
- Winter Vegetable Salad \$14
- Caesar Salad \$14
- Chopped Wedge Salad with Bacon and Blue Cheese \$15
- Herb Roasted Baby Dutch Yellow Potatoes \$8
- Seasonal Fire Roasted Veggies \$8
- Wild Mushrooms \$11
- Classic Baked Potato Bar \$7
- Grilled Asparagus with Olive Oil and Lemon \$8
- Garlic Fried Rice - \$7
- Crispy Potato Cakes \$7
- Sweet and Sour Carot Slaw \$6

LAND

(All options are buffet or plated)

Entree (all the prices are for full portions,
half portions are available to add variety)

- Chicken Breast \$19
- Red Wine Braised Short Ribs \$24
- Grass Fed Santa Carota Beef Tenderloin \$42
- Grilled Flat Iron Steak with Herb Butter \$28
- Chili Marinated Flank Steak
(sliced and served with tortillas) \$26

