



Full Printable Beverly Catering Menu

HORS D'OEUVRES

BEEF WRAPPED ASPARAGUS

Grilled Asparagus Wrapped with Tender Filet of Beef

LAMB CHOPS

Grilled with Cracked Pepper and Rosemary

TUNA TARTAR

Marinated Tuna and Chopped Tomatoes Served in Mini Waffle Cones

SEABASS TEMPURA SKEWERS

Strips of Fried Sea Bass on Skewers

SALMON CEVICHE

Salmon Salsa Marinated in Lemon Juice Served in Cucumber Cups

YELLOWFIN SASHIMI

Green chili, pistachios, and mint

GAZPACHO SHOTS

Market fresh vegetables

DECONSTRUCTED MATZOH BALL SOUP

Matzoh cracker, root vegetables, roasted chicken

FOIE GRAS BULEE

Sour cherries, candied pistachios

TWICE-BAKED FINGERLING POTATOS

Perfect bite-sized potatoes with your choice of accoutrements

SALMON ROLLS

Spiced Fresh Salmon Rolled in Spinach and Fried in a Crisp Wrapper

SPICY TUNA WITH CRISPY RICE

Raw Tuna Seasoned with Spices Over Crispy Fried Rice



AVOCADO EGGROLLS

*Fresh Avocado, Sun-Dried Tomato, Red Onion and Cilantro
Deep Fried in a Crisp Dough*

SEARED ALBACORE TUNA BELLY

potato and onion ratatouille

SOUTHWESTERN EGGROLLS

*Corn, Black Beans, Onions and Diced Tomatoes
Deep Fried in a Crisp Dough*

CHICKEN BROCHETTE

Morsels of Chicken Breast Skewered with Peppers and Onions

BEEF BROCHETTE

Morsels of Tender Beef Skewered with Peppers and Onions

TERIYAKI CHICKEN BROCHETTE

Breast of Chicken Marinated in Teriyaki Sauce Skewered with Grilled Pineapples

SMOKED SALMON

Melon and nectarines

CARROT FRITTER

Apricot sauce

TUNA TARTAR

Grapes

CHARRED CHILI-RUBBED STEAK TIPS

Rosemary skewers, onions

FOIE GRAS

Ginger, mango

SALMON SASHIMI

Corrieander, figs

CHICKPEA FRIES

Mashed chickpea "fries," seasonal dipping sauce



AVOCADO FRIES

Sliced and deep-fried avocado, seasonal dipping sauce

SAUTEED VEGETABLE MELANGE

Lemon and garlic

HAMACHI CEVICHE

Watermelon and tomato cubes, ahi tuna/hamachi, cilantro, cucumber, lemon-pineapple vinaigrette

PAN-COOKED FENNEL ROOT

Radicchio, touch of Orange and Basil

GRILLED EGGPLANT

Fresh Basil and Tomato Vinaigrette

RATATOUILLE PROVENCAL

Sauteed Eggplant, Onions, Garlic, Zucchini, Red Peppers and Tomato

GRILLED AND SLICED PORTOBELLO

Fresh Oregano

PORTABELLO STEAK FRIES

Seasonal dipping sauce

BRUSCHETTA

Lightly Toasted Cocktail Bread Topped with Freshly Sliced Tomato, Red Onion, Garlic, Basil and Olive Oil

STUFFED MUSHROOMS

White Button Mushrooms Stuffed with Julienne Vegetables

BUREKAS

Filo Dough Filled with Mushrooms and Spinach

FRANK BLANKETS

Bite-Sized Hot Dogs Wrapped in Filo Dough

SALMON EGG CANAPÉS

Salmon Egg Served on Mini Toasted Baguettes



PASTRAMI CANAPÉS

Lightly Toasted Cocktail Bread Topped with Sliced Pastrami

TURKEY CANAPÉS

Sliced Turkey Served on Lightly Toasted Cocktail Bread

LOX CANAPÉS

Smoked Salmon with Dill and Capers Served on Mini Toasted Baguettes

DEVILLED EGG

Hard Boiled Egg Filled with a Blend of Hard Egg Yolk and Spices

SALADS

THAI SALAD

Shredded Cabbage, Julienne Cucumbers and Carrots, Edamame, Peanuts And Wonton Crisps, in a Lime-Cilantro Dressing, Topped with Crispy Rice Sticks and Thai Peanut Dressing.

APPLE CHERRY SALAD

Thinly Sliced Apples, Cherries, Pecans and Raisins Mixed with our Sweet Cherry Dressing

PAPAYA MANGO SALAD

Fresh Papaya, Mango and Cilantro Seasoned with a Citron Dressing

BEET SALAD

Roasted Chino Farms beets, spinach, blood oranges, candied pistachios

PEACHES AND ARUGULA SALAD

Baby Japanese peaches, hazelnuts, arugula

APPLE AND FENNEL SALAD

Granny Smith apples, arugula, grapefruit

WALDORF SALAD

Fresh Apples, Celery, Pineapples and Caramelized Walnuts In a Honey Dressing, Sprinkled with Grated Coconuts



CALIFORNIA SALAD

*Heart of Palm, Artichoke and Baby Corn Decorated
With Sliced Papayas in a Citrus Dressing*

INSALATA TRI COLORE

*Thinly Sliced Endive, Shredded Radicchio and Chopped Arrugula
Served with a Light Vinaigrette Dressing*

CAPRESE SALAD

*Fresh Tomatoes and Mozzarella Cheese Topped
With Basil, Olive Oil and Balsamic Vinegar*

SEAWEED SALAD

Fresh Seaweed and Sesame Seeds Marinated with a Rice Wine Vinegar Dressing

CUCUMBER SALAD

*Sliced Cucumbers and Red Onions Served with a
Lemon Dill Dressing*

SPINACH RASPBERRY SALAD

*Baby Spinach Leaves Sprinkled with Fresh Raspberries
Served With a Light Vinaigrette Dressing*

CORN & BEET SALAD

Kernels of Corn and Roasted Beets with a Lemon Vinaigrette

PASTA SALAD

Fussili Pasta, Broccoli, Carrots, Cauliflower and Olives with an Italian Vinaigrette

CABBAGE SALAD

*Red and White Cabbage, Shredded Carrots, Fresh Ginger and
Pine Nuts in a Balsamic Dressing*

COUNTRY SALAD

*Mixed Greens, Grilled Asparagus, Fresh Beets,
Goat Cheese and Candied Pecans*

CHINESE CHICKEN SALAD

*Sliced Chicken Breast, Crisp Wontons, Lettuce, Mandarin Oranges and Sesame Seeds
Served with our Exclusive Sesame Dressing*

SANTA FE SALAD



*Fresh Corn, Black Beans, Tomato and Mixed Lettuce
Served with Tortilla Strips and Peanut Dressing*

TABOULI SALAD

Finely Chopped Parsley, Tomatoes, Red and Green Onions with Bulgur

CAESAR SALAD

*Crisp Romaine Leaves and Shaved Parmesan Cheese in our Caesar Dressing,
Topped with Garlic-Herb Croutons*

SPRING MIX SALAD

*Musclin Mix, Cherry Tomatoes, Endive and Enoki Mushrooms
Served with our Signature Dressing*

SHIRAZI SALAD

*Chopped Tomatoes, Cucumber and Onions with a
Lemon Vinaigrette Dressing*

HUMMUS

Grounded Garbanzo Beans and Tahina Seasoned with Garlic and Assorted Spices

MATBUKHE

Fresh Tomatoes, Roasted Bell Peppers, Onions and Jalapenos

BABAGANUSH

Baked Eggplant Mixed with Tahina, Fresh Garlic and Lemon Juice

SALAD OLIVIER

*Hard Boiled Egg, Potatoes, Green Peas, Pickles and Morsels of Chicken Breast
Mixed Together in Light Mayonnaise*

KASHKE BADEMJAN

Fried Eggplant with Caramelized Onions and Kashk

TEMPURA TOFU SALAD

Tofu in a light tempura batter, field greens, scallions, carrots, light balsamic vinaigrette

CHOPPED SALAD

*Romaine hearts, mixed greens, cucumber, carrots, beets, roasted almonds, crumbled
tempeh, peppercorn dressing*



THAI KALE

Spicy peanut dressing

GRILLED VEGETABLE SALAD

Pesto, grilled market vegetables, mixed greens, avocado

TUNA TATAKI

Seared Ahi tuna, mixed greens, sprouts, ponzu-wasabi dressing



ADDITIONAL STATIONS

BRAZILIAN STATION

Ribeye Steak, Grilled Chicken, Short Ribs, Chimichurri Sauce, Mushroom Sauce, Assorted Cut Breads

SUSHI STATION

*Spicy Tuna, Spicy Yellowtail, Shrimp, Albacore, Salmon, Unagi (Fresh Water Eel), Lobster and California Cut Rolls and Hand Rolls, Okura (Salmon Egg Rolls), Sashimi, Seared Ahi Tuna, Caterpillar Rolls, Rolls Royce Rolls, Assorted Specialty Rolls, Edamame, Seaweed Salad, Cucumber Salad, and a Saki Bar
Prepared by Our Very Own Sushi Chefs*

PIZZA OVEN STATION

Fresh baked different assortment of pizzas in a wood oven. Cooked in front of live guests.

CAVIAR, SALMON EGG & PÂTÉ STATION

Various Types of Caviar, Salmon Egg and Pâtés Served with Chilled Vodka in Cucumber Shot Glasses with Crackers, Chopped Onions and Capers

MEAT CARVING STATION

Marinated Prime Rib, Roast Veal, Turkey, Pastrami, Duck L'Orange, Château Bryand, Beef Bourgyñon, Rack of Lamb, Veal Chops, Tongue, Roulade of Sea Bass or Halibut Thinly Sliced and Served with Shitake and Portobello Mushrooms, Baguettes, Specialty Sauces, Dijon Mustard and Condiments

ITALIAN STATION

*Fettuccini, Rigatoni, and Penne Pastas with Marinara Sauce, Pesto Sauce, Sun-Dried Tomatoes, Mushrooms, Eggplants and Pine Nuts
Served with Caprese Salad and Insalate Tricolore*

INDIAN STATION

Chicken Tiki Masala, Tandori Chicken, and Indian Nan Cooked on Site by our Indian Tanoors, Served with Curry Rice, Dal (Spicy Lentil Stew) and Samosa

MEXICAN STATION

*Chicken and Beef Fajitas, Burritos or Tacos with Chopped Onions, Beans, Cheese, Shredded Lettuce, Diced Tomatoes, Grilled Peppers,
Spanish Rice, Guacamole and Salsa*

CHINESE STATION

Orange Chicken, Beef Broccoli, Sautéed Chicken and Beef, and Stir Fry Vegetables



Served with Chow Mein, Chinese Rice and Egg Rolls

EXOTIC MUSHROOM STATION

*Shitake, Portobello, Chanterelle and White Button Mushrooms Sautéed
With Onions, Peppers, Herbs and Spices*

FRUIT DISPLAY

*Freshly Cut and Whole Fruits of the Season with Seasonal and Exotic Berries
Cascading Through Ornamental Boxes and Striking Crystals
Beautifully Arranged on Decorative Tables*

TEA STATION

*Dried Fruits and Berries, Baklava, Bamieh, Dates, Cookies, Mini Éclairs and Tarts,
With an Assortment of Persian and Moroccan Sweets Served with
Freshly Brewed Persian Tea on a Traditional Station*

CREPE STATION

*Sweet dessert crepes, served with an assortment of chocolate, Nutella, fruits, powdered
sugar, and spices*

CHOCOLATE STATION

*An Assortment of Profiteroles, Chocolates, Petite Fours, Bon Bons and Truffles
Cascading Down Chocolate Centerpieces on Lavishly Decorated Tables*

CAPPUCCINO BAR

*Fresh Cappuccino, Espresso and Café Au Lait Served with an Assortment
of Vanilla, Hazelnut and Mocha Syrups*

GELATO STATION

*Assorted flavors, nondairy options available. Can be served with syrups and toppings of
your choice.*

COTTON CANDY STATION

Assorted flavors



BUFFET DINNER

CHILEAN SEA BASS

Baked and Served with Choice of Sauce

MOROCCAN FISH

Choice of Fish in a Spicy Moroccan Sauce

CHICKEN PICATTA

Chicken Breast Gently Sautéed with Lemon Sauce, Mushrooms and Capers

BEEF STROGANOFF

Thinly Sliced Beef with Sautéed Mushrooms and Onions

STEAK DIANE

Sliced Beef Steak Covered with Black Peppercorns and a Rich Mushroom Wine Sauce

ROAST VEAL

Served with Choice of Sauce

VEAL MARSALA

Scaloppini of Veal Sautéed and Served with a Caper Mushroom Sauce Over Pasta

MUSHROOM RAVIOLI

market vegetables, white truffle olive oil

RACK OF LAMB

Candied pistachios, truffle oil

SUSTAINABLE CHILEAN SEA BASS

Sweet n' Sour sauce, grilled asparagus tips

SKIRT STEAK ESTILLO CARNE ASADA

Handmade tortillas, balsamic vinaigrette

PAN-ROASTED CHICKEN

Garlic and Wild Mushroom Ragout

SPEZZATINO-STEWEED CHICKEN BREAST

Artichoke Hearts, Tomato, Cannellini, White Wine and Basil



"POLLO AL LIMON"

Caper, Vodka and Lemon Sauce

"POLLO SICILLIANA"

Braised Chicken with Peppers

CHICKEN MARSALA

Marsala Mushroom Sauce

PATO CON PERAS

Duck confit with pear sauce

POLLO AL AJILLO

Garlic, Lemon and Olive Oil Roasted Chicken. Peruvian style.

GRILLED LAMB CHOPS

Rosemary, barigoule nicoise

VEAL CUTLET

Alla marsala

VEAL SCALLOPINI

Alla milanese

RIBEYE, CHOPSLICED

Barolo glazed potatoes

CHICKEN KABOB

Morsels of Chicken Breast Marinated in Saffron, Skewered and Barbecued

BEEF KOUBIDEH KABOB

Ground Beef Kabob

CHICKEN KOUBIDEH KABOB

Ground Chicken Kabob

BARG KABOB

Strips of Tender Beef, Marinated, Skewered and Barbecued

SALMON KABOB

Filet of Salmon Marinated in Herbs and Spices, Skewered and Barbecued



SALMON

Baked, Poached, Grilled or Sautéed Served with Caper Sauce or Pineapple Salsa

WHITE FISH

Baked, Poached or Grilled Served with Our Special Sauce

SMOKED WHITE FISH

Baked, Poached or Grilled

MOROCCAN FISH

Choice of Fish in a Spicy Moroccan Sauce

LOX

Served as Canapés or on a Platter with Capers and Dill

COULIBIAC

Salmon, Mushrooms, Velouté and Crêpe Encased in a Rich Brioche Dough



SIT-DOWN DINNER

BEVERLY'S SALAD

Assorted Field Greens, Feta Cheese, Cherry tomatoes, Hearts of Palm, Garbanzo Beans, And Pine Nuts Served with our Vinaigrette Dressing

BEEF STEAK

Grilled with Green Peppercorn and Tarragon Sauce

RACK OF LAMB

Pine Nut Crusted with a Roasted Garlic and Rosemary Sauce

DUCK L'ORANGE

Roasted Duck with a Tangerine Sauce

OSSOBUCCO

Italian Veal Shank with Morrell Sauce

MARKET FISH

Cous cous, baby artichokes, sugar snap peas, carrots, finished with Calamansi juice

HERB-ROASTED CHICKEN PROVENCAL

Tomato, baby artichoke, white bean ragout, wilted tuscan black kale, preserved lemon

CHICKEN, TWO-STYLES

Poached breast, Roasted Thigh, Root Vegetables and brioche-cranberry stuffing

PRIME RIB

Served with Augui Sauce

ROAST VEAL

Served with a Mushroom Sauce

FRIED CHICKEN, "NEW-STYLE"

With sweet mashed potatoes or "pain perdu" with roasted apples

CHILEAN SEA BASS

Filet of Sea Bass with a Sun-Dried Tomato Sauce

STUFFED BABY CORNISH HEN

Served with Apricot Raisin Sauce



FILET OF SALMON

Served with a Caper Sauce or Pineapple Salsa

SPIT-ROASTED CHICKEN

Crisp potato and gnocchi, grilled escarole, and onions with pine nuts and currants

BREAST OF CHICKEN

Served with a Mushroom Sauce

COCONUT-CRUSTED CHICKEN

Mango-Papaya salsa

ORIENTAL-STYLE TENDERLOIN

Ginger, scallions, hoisen sauce, duck sauce, served in an endive wrap

JAMAICAN JERK CHICKEN

Mango, scotch bonnet glaze, market vegetables

DUCK CONFIT

Roasted beets, candied pistachios, crispy polenta croutons

ROPA VIEJO CON TOSTONES

Savory shredded beef with sauce, sauteed plantains, pico de gallo

MACADAMIA NUT-ENCRUSTED MAHI MAHI

Ginger sauce, fruit salsa

**All plates can be custom-designed by clients to reflect their individual tastes.*



DESSERT

ASSORTED MINI PASTRIES

*Fruit Tarts, Éclairs, Tiramisu, Opera Cake, Napoleon and Roulade
(More Choices Available Upon Request)*

WHOLE CAKES

Choose from an Array of Selections

FRESH CUT FRUITS

*Freshly Cut Watermelon, Pineapple, Cantaloupe and Honeydew
(Exotic Fruits also Available Upon Request)*

FRUIT “PEARLS”

Seasonal flavors

WARM DOUGHNUTS

Vanilla cream, crystallized flowers

WARM PEAR TART

Raspberry coulis

PROFITEROLES

Bittersweet chocolate

HONEY ICE CREAM

Granny smith apples

BROWNIES

Dulce de leche, sea salt

ULTIMATE ROOT BEER FLOAT

Imported root beer, coconut-vanilla ice cream

GELATO STATION

Italian gelato, assorted flavors

“SPAGHETTI AND MEATBALLS”

White chocolate noodles, strawberry sauce

PASSION FRUIT MOUSSE



COTTON CANDY STATION

Assorted flavors

BERRIES

Assorted Seasonal Berries

(Exotic Berries also Available Upon Request)

ICE CREAM

Choice of Chocolate, Vanilla, Strawberry or Persian Ice Cream

SORBET

Choice of Raspberry or Mango

ADDITIONAL DESSERTS

DELUXE DESSERT

Lavishly Decorated Mini Pastries and a Variety of Berries

SPECIAL DESSERT

Includes Exotic Fruits, Berry Bar and Special Ordered Cakes and Mini Pastries

BEVERLY DESSERT

Beverly Catering's Exclusive Dessert Stations (please ask for more details)



MARTINI MENU

APPLE MARTINI

Vodka, Sour Apple Pucker

POMEGRANATE MARTINI

Vodka, Pomegranate Juice

MELON MARTINI

Vodka, Midori Sour

COSMOPOLITAN

Vodka, Grand Marnier, Cranberry Juice

RASPBERRY MARTINI

Vodka, Chambord

BLUE TROPICAL

Vodka, Curacao

CHOCOLATE MARTINI

Vodka, Godiva Chocolate Liqueur

LYCHEE MARTINI

Vodka, Lychee Juice, Triple Sec

BLINI MARTINI

Vodka, Peach Schnapps, Champagne

MANDARIN MARTINI

Vodka, Peach Schnapps, Orange Juice

ISABELLA ROSINI

Champagne, Grand Marnier, Peach Nectar

LAVA FLOAT

Rum, Pineapple Juice, Coconut Milk, Strawberry Puree

BLOODY MARY, "NEW-STYLE"

Vodka, Tomato "pearls"

ASSORTED CUSTOM COCKTAILS



RARE/IMPORTED SODA STATION