



Slice of
Heaven
CATERING



*Paradise Gardens
Catering Package*

Every Event Deserves to be
"Heavenly"

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www.SliceofHeavenCatering.com

3830 Oceanic Drive #411

Oceanside, CA 92056

INFORMATION ON SERVICES

HEAVENLY EXPRESS CATERING PACKAGES INCLUDE

- Many different Menu Selections available
- All Buffet Presentation Items
- Professional Catering Staff with Choice of Uniforms
- Cake Cutting and Service
- Beverage Table including Lemonade, Iced Tea, Spring Water and Fairly Traded Columbian Coffee with Real Cream and Sugar

FOOD SELECTION

- Hors D'Oeuvres: Choice of Display Tables (1ea)
- Dinner: Choice of Salads (2ea), Dinner Entrees (2ea) and Side Dishes (3ea)
- Assorted Dinner Rolls with Butter included with all Menus
- Additional Upgrade Menu Items Available – See upgrade list or ask for details

BUFFET PRESENTATIONS

- All Buffet Presentations will be beautifully displayed and set up by our Professional Catering Staff
- All food items served in Elegant Platters and Chafing Dishes
- Décor and Candles to accent all of your Buffet Presentations
- Hors D'Oeuvres Buffet: 60" Round Buffet Display (Two Buffets for groups over 150 Guests)
- Main Buffet: Single Sided 12' Buffet (Two Buffets for groups over 150 Guests)
- 10" White China Dinner Plates and Flatware included
- Disposable Plates for Hors D'Oeuvres and Cake Service

GUEST TABLES

- Professional Catering Staff to preset Cloth Napkins in your choice of colors, Dinner Fork and Knife

STAFF

- 8 Hours of Staffing (including 2hr set up, 5hr event and 1hr break down time)
- Additional Staff Available – See upgrade list

HORS D'OEUVRES

DISPLAY TABLES (Choice of One)

- **Fiesta Display Table**
Chefs presentation of Fresh Seasonal Salsas (3ea), Guacamole, Santa Fe Carne Con Queso Dip and Marinated Carrots and Onions. Garnished with Homemade Tortilla Blue and White Corn Tortilla Chips
- **California Garden Display Table**
Chef's Presentation of Seasonal Fresh Fruits with our Signature Lemon Zest Dipping Sauce, Assorted Domestic and Imported Cheeses and Fresh Vegetable Crudités with Ranch Dipping Sauce. Garnished with Assorted Crackers and Baguette Slices
- **Mediterranean Display Table**
Chef's Presentation of Flavored Hummus and Baba Ghanoush Bar (3 Varieties), Marinated White Bean Salad, Tabouli, Marinated Peppers and Mushrooms. Garnished with Baguette Slices, Baby Carrots and Pita Bread
- **Tropical Display Table**
Chef's Presentation of Tropical Fresh Fruits with our Signature Coconut Dipping Sauce, Fresh Vegetable Crudités with Orange Curry Dipping Sauce, and Sweet and Sour Meatballs.

BUFFET ITEMS

SALADS (Choice of Two)

- Classic Caesar Salad
Romaine Lettuce, Seasoned Croutons and Fresh Parmesan Cheese with Classic Caesar Dressing
- Santa Fe Caesar Salad
Romaine Lettuce, Black Olives, White Corn Tortilla Strips and Fresh Parmesan Cheese with Chipotle Caesar Dressing
- Napa Salad
Mixed Field Greens, Toasted Almonds, Blue Cheese and Raisins with Balsamic Vinaigrette
- All American Salad
Iceberg Lettuce, Red Cabbage, Shredded Carrots, Cheddar Cheese and Seasoned Croutons with Ranch Dressing
- Garden Pasta Salad
Penne Pasta Tossed with Fresh Vegetables with Creamy Italian Dressing
- Farfalle Pasta Salad with Roasted Garlic, Grape Tomatoes and Fresh Basil
- Creamy Penne Pasta Salad with Garden Vegetables

MAIN ENTREES (Choice of Two)

- Chicken Piccata
Lightly Breaded and Sautéed with Lemon, Capers, Artichoke Hearts and White Wine Sauce
- Grilled Teriyaki Chicken (Dark Meat)
with Pineapple and Bell Peppers
- Ginger Chicken Breast with Tropical Relish
- Pecan Crusted Chicken Breast
with Honey Mustard Sauce
- Green Chile Chicken Colorado (Dark Meat)
- Herb Roasted Sliced Turkey Breast with Cranberry Sauce
- Herb Rubbed Beef with Roasted Tomatoes and Red Onions
- Sirloin Medallions with Mushroom Sauce
- Homemade Meatloaf with Roasted Red Pepper Glaze
- Braised Beef Brisket with Old World Spices
- Shredded Beef Enchiladas
- Havana Island Pulled Pork
- Red Chile Pork Colorado
- Italian Sausages with Peppers and Onions
- Dry Rub BBQ Salmon
- Oven Roasted Salmon with Pesto and Parmesan Cheese
- Baked Lemon Pepper Tilapia with White Wine Sauce
- Seared Seasonal Fresh White Fish with Tropical Relish
- Oven Roasted Salmon with Pesto and Parmesan Cheese
- Chicken, Broccoli and Penne Casserole
- Spinach and Four Cheese Lasagna
- Beef Ravioli with Fresh Marinara Sauce
- Cheese Tortellini with Fresh Marinara Sauce
- Grilled Tofu Ranchero with Peppers and Onions (Vegan)
with Corn Tortillas
- Roasted Vegetable Enchiladas

SIDE DISHES (Choice of Three)

- Medley of Seasonal Vegetables tossed in Garlic Herb Butter
- Honey Glazed Carrots
- Roasted Root Vegetables with Brown Sugar
- Roasted Red Potatoes with Rosemary and Garlic
- Yukon Gold Mashed Potatoes (Traditional or Garlic)
- Steamed New Potatoes with Parsley and Butter
- Refried Beans
- White Rice
- Citrus Infused Rice
- Confetti Rice Pilaf
- Seasonal Herbed Stuffing
- Black Bean and Corn Salad

CHILDREN'S MENU

- Chicken Dino Bites with a Side of Fresh Fruit
- Homemade Mac and Cheese with a Side of Fresh Fruit
- Cheesy Pizza Bread with a Side of Fresh Fruit
- Cheese Quesidilla with a Side of Fresh Fruit
- PB&J Sandwich with a Side of Fresh Fruit

PARADISE GARDENS

CATERING UPGRADE LIST

FOOD UPGRADES

Passed Hors D'Oeuvres

<i>Choose 2 Items (In Lieu of Display Table)</i>	\$3pp
<i>Choose 3 Items (In Lieu of Display Table)</i>	\$5pp
<i>Choose 2 Items (In addition to Display Table)</i>	\$7pp
<i>Choose 3 Items (In addition to Display Table)</i>	\$9pp
Citrus and Fresh Herb Chicken Skewers (White Meat)	
Voodoo Chicken Skewers (Dark Meat)	
Teriyaki Beef Skewers with Sweet Chili Sauce	
Italian Sausage Skewers with Peppers and Onions	
Smoked Salmon, Dill and Cream Cheese Canapés	
Warm Crab Dip Crostinis	
Cheese Tortellini Skewers with Pesto Cream	
Savory Rice Dolmades wrapped in Grape Leaves	
Brie and Dried Cranberry Chutney Phyllo Cups	
Caprese Salad Skewers with Fresh Basil	
Herbed Cheese Stuffed Mushroom Caps	

Carving Stations

<i>In Lieu of One Entrée</i>	\$2pp
<i>In Addition to Current Entrees</i>	\$5pp
Grilled Tropical Tri Tip with Pineapple Relish and Creamy Horseradish	
Grilled Santa Maria Tri Tip with Fire Roasted Salsa and Cilantro Sour Cream	
Island Spice Rub Center Cut Pork Loin with Lime Riata and Pineapple Relish	
Herbed Center Cut Pork Loin with Whole Grain Mustard and Spiced Raisin Apple Chutney	
Garlic Herb Crusted Sirloin of Roast Beef with Whole Grain Mustard and Creamy Horseradish	
Santa Maria Sirloin of Roast Beef with Fire Roasted Salsa and Cilantro Sour Cream	
Herb Roasted Turkey Breast with Honey Mustard and Cranberry Sauce	
Santa Maria Roasted Turkey Breast with Fire Roasted Salsa and Cilantro Sour Cream	
Bourbon Glazed Smoked Ham with Honey Mustard and Spiced Raisin Apple Chutney	
Hickory Smoked Ham with Cinnamon Apple Compote and Cranberry Sauce	

Paradise Gardens Menu ♦ Menu is Subject to Change
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Plated Meals and Customized Catering Packages Available ...please ask for Details

PARADISE GARDENS

CATERING UPGRADE LIST

Potato Bar

In Lieu of 2 Sides

\$1pp

In Addition to Current Sides

\$5pp

Mashed Potato Bar

Creamy Yukon Gold Mashed Potatoes with an assortment of toppings including Sour Cream, Butter, Green Onions, Cheddar Cheese, Parmesan Cheese and Bacon Bits

Baked Potato Bar

Large Russet Bakers with an assortment of toppings including Whipped Butter, Sour Cream, Butter, Green Onions, Cheddar Cheese, Parmesan Cheese and Bacon Bits

Desserts

Chocolate Fountains (Toppings Additional)

(Choice of Dark, Milk or White Chocolate)

34" Fountain (200-250 guests)

Flat Rate \$375

27" Fountain (100-150 guests)

Flat Rate \$280

18" Fountain (50-99 guests)

Flat Rate \$195

2ea 27" Fountains (200-250 guests)

Flat Rate \$375

2ea 18" Fountains (100-150 guests)

Flat Rate \$280

Chocolate Fondue Station (Base Toppings Included)

\$3pp

Toppings for Fountains

Base Toppings (must be ordered with all fountains)

\$1.50pp

Upgrade Toppings (in additions to Base Toppings)

Choose 2 Upgrade Toppings

\$1pp

Choose 3 Upgrade Toppings

\$2pp

Choose 4 Upgrade Toppings

\$3pp

Base Toppings:

Seasonal Fresh Fruit

Pretzels

Graham Crackers

Upgrade Toppings:

Cake Pieces

Caramels

Cream Puffs

Rice Krispie Treats

Oreos

Gingersnaps

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CATERING UPGRADE LIST

Desserts (cont)

Ice Cream Station \$3.50pp

Vanilla Ice Cream topped with guest choice of Chocolate Ganache,
Chopped Nuts, Cherries and Whipped Cream

Banana Split Ice Cream Station \$5.50pp

Ripe Bananas with choice of Vanilla and Chocolate Ice Cream
Topped with guest choice of Chocolate Ganache, Strawberry Sauce,
Chopped Nuts, Oreo Crumbles, Sprinkles, Cherries and Whipped Cream

Candy Station \$3pp

Assorted Selection of Candies for your Guest to Enjoy
Served in Glass jars accompanied by small to go bags
for your guests to help themselves to

Pre Ceremony Food

(Food is available 1.5hrs before Ceremony Time for Bridal Party Only.

Food will be set up in either the Bridal Bungalow or the Secret Garden)

Domestic and Imported Cheese Tray \$45

with Assorted Crackers (Feeds 15pp)

Vegetable Crudit  Tray \$45

with Ranch Dip (Feeds 15pp)

Seasonal Fresh Fruit Tray \$45

with Lemon Zest Dipping Sauce (Feeds 15pp)

Deli Boxed Lunch (min of 10ea per variety) \$12 per box

Fresh Sandwich served with Garden Vegetable Pasta Salad,
Piece of Whole Fruit, Fresh Baked Chocolate Chip Cookie and Bottled Water
Choice of Turkey and Swiss, Ham and Swiss,
Roast Beef and Cheddar or Fresh Veggies and Provolone
Sandwich prepared on Fresh Sliced Bread
Side of Mayonnaise and Dijon Mustard

RENTAL UPGRADES

Square Tables (seats 8pp) \$20 per table

Chair Ties- Poly Solid (Set up Included) \$5 per chair

Chair Ties- Lamour (Set up Included) \$6 per chair

Triangle Napkin Fold \$0.50pp

Menu Napkin Fold \$0.50pp

Silver Napkin Ring (max 125 guests) \$0.50pp

Preset Glass Water Goblets \$1pp

(Choice of Cucumber Slices or Lemon Slice)

Preset Charger- Gold \$1pp

Preset Charger- Silver \$1pp

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CATERING UPGRADE LIST
RENTAL UPGRADES (cont)**

Preset Favors	\$0.50 per item
Centerpiece Set Up	\$0.50 per item
6" White China Plates and Forks (for Hors D'Oeuvres Service)	\$1.50pp
8" White China Plates and Forks (for Cake Service)	\$1.50pp
Upgrade Linens (<i>many colors available</i>)	
Lamour Buffet Linens	\$70 flat rate
Lamour Buffet Linens (over 150 guests)	\$125 flat rate
Poly Solid Floor Length Linen	\$16ea
Lamour Floor Length Linen	\$26ea
Poly Solid Square Table Linen	\$20ea
Lamour Solid Square Table Linen	\$39ea
Poly Solid Overlays (72" Square)	\$10ea
Lamour Overlays (72" Square)	\$14ea
Poly Solid Table Runners (1'x10')	\$5ea
Lamour Table Runners (1'x10')	\$10ea
Lamour Napkins	\$3ea

UPGRADE PACKAGES

SILVER PACKAGE

(\$5.50 per Guest)

2ea Passed Hors D'Oeuvres (in Lieu of Display Table)
Candy Station
Choice of Triangle or Menu Napkin Fold
Preset Water Goblets (Choice of Cucumber Slices or Lemon Slices)

ANGEL PACKAGE

(\$10.50 per Guest)

3ea Passed Hors D'Oeuvres (in Lieu of Display Table)
Carving Station (In Lieu of Entrée)
Candy Station
Choice of Triangle/Menu Napkin Fold or Gold/Silver Chargers
Preset Water Goblets (Choice of Cucumber Slices or Lemon Slices)
8" White China Plates and Forks for Cake Service

PAMPERED CLOUD PACKAGE

(\$18.50 per Guest)

3a Passed Hors D'Oeuvres (in addition to Display Table)
Carving Station (In Addition to Current Entrées)
Candy Station
Choice of Triangle/Menu Napkin Fold or Gold/Silver Chargers
Preset Water Goblets (Choice of Cucumber Slices or Lemon Slices)
6" White China Plates and Forks for Hors D'Oeuvres Service
8" White China Plates and Forks for Cake Service

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