

CONVIVIAL
catering



Phone: 760-828-8762

Email: jeff@getconvivial.com



First Course and Main Course Menu Ideas

First Course

*Roasted Kobocho Squash Bisque with Guajillo Chile Dust
Radicchio Salad with Sugar Snap Peas, Oranges, Olives
and Pecorino Romano*

*Thyme Infused Wild Mushroom Bisque
Carrot and Spicy Ginger Soup*

Yukon Gold Potato and Leek Soup with Pancetta and Truffle Oil

*Mixed Greens with Sugar Snap Peas, Orange Segments, Roasted Red Pepper
with an Orange Honey Vinaigrette*

*Mixed Baby Greens with Cranberry, Toasted Walnuts, and Goat Cheese with a
Balsamic Vinaigrette*

*Heirloom Tomato Salad with English Cucumber, Fresh Mozzarella,
Basil Pesto Roasted Corn and a Balsamic Glaze*

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P.O. Box 7835
San Diego, CA 92167



Convivial Catering: Eat, Drink, and Be Merry!

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Entrée's

*Grilled Pork Tenderloin Studded with Lemon Zest, Garlic, and Fresh Herbs,
with Calvados Apple Compote*

*Grilled Herb Marinated New Zealand Lamb Loin Racks with a Cabernet Mustard
Sauce*

*Lemon and Oregano Grilled Airline Chicken Breast with a Chardonnay Thyme
Sauce*

Pan Seared RibEye's with a Thai Basil Cabernet Pan Sauce

Pan Seared Beef Tenderloin with a Korean Garlic and Ginger Sauce

Miso Ginger Glazed Pan Roasted Alaskan Salmon

Pan Seared Ahi with Fire Roasted Tomato and Basil Pesto Puree

Pan Roasted Alaskan Halibut with a Lemon Chardonnay Beurre Blanc

Stone Brewery Smoked Porter Braised Short Ribs

Seared Day Boat Scallops with Wild Mushrooms and Apple Cider Vinegar Sauce

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Accompaniments

Layered Lyonnaise Garlic Potato Gratin

Potato and Parsnip Puree

Coconut Cous Cous with Roasted Red Pepper and Green Onion

Ethereal Butter and Cream Mashed Potatoes

Lemon, Garlic, and White Wine Asparagus

Grilled Portabella Mushrooms with Shallots and Jack Daniels

Seared Sugar Snap Peas with Macadamia Nuts

Brown Sugar and Butter Roasted Butternut Squash

Spicy Baby Bok Choy with Thai Garlic Chili

Seared Haricots Verts with Mustard Herb Vinaigrette

Roasted Red Bliss Potatoes with Onion, Garlic, Rosemary, and Extra Virgin Olive Oil

Asparagus and Shrimp Risotto with Parmigiana Reggiana

Wine and Butter Braised Leeks and Fennel

Roasted Carmelized Carrots with Balsamic Butter

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Dessert

Wine Glass Organic Fresh Fruits with a Chocolate Crème Anglais and Whipped Cream

Fruit Trifle with Organic Fruit, Lemon Cake, and Vermont Maple Syrup infused Whipped Cream

Individual Green Tea Cheesecakes with a Raspberry Coulis

Pear and Apple Tarte Tatin with Tahitian Vanilla Ice Cream

Chocolate Kuhula Pots de Crème with Strawberry

Chai Tea Crème Brulee with Fresh Berries and Chocolate Covered Almonds

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