

Alicia's Cookery & Catering

590 West Central Avenue
Brea, CA 92821
714-990-4700
www.aliciasinc.com

Katie's Welsh Brunch

\$15 per person

Fresh Fruit Platter
Handmade Petite English Scones
Devonshire Cream & Raspberry Jam
English Sausage Rolls & Spicy Mustard
Individual Herb & Veggie Quiches
15 person minimum

Good Morning Classic

\$19 per person

Fresh Fruit Platter
Herbed Fluffy Scrambled Eggs
Dutch Pee-wee Breakfast Potatoes
Glazed Apple Cider Sausages
Assorted Breakfast Sweets
Fresh Squeezed Orange Juice
20 person minimum

"Corporatinal"

\$12 per person

Fresh Fruit Platter
Bagels & Whipped Cream Cheese
Fruit Turnovers, Muffins & Streusel Coffeecake
Fresh Squeezed Orange Juice or Bottled Waters
15 person minimum

Miss Dede Devine's Brunch

\$27 per person

Individual Herb & Veggie Quiches
Glazed Apple Cider Sausages
Crème Brulee French Toast
Syrup & Powdered Sugar
Side of Smoked Salmon
Petite Bagels, Whipped Cream Cheese, Capers,
Purple Onions & Roma Tomatoes
Fresh Fruit Platter
Fresh Squeezed Orange Juice
20 person minimum

Buenos Dias Tio Rod

\$18 per person

Fresh Fruit Platter
Petite Breakfast Burritos
Salsa Fresca & Sour Cream
Apple Turnovers & Streusel Coffeecake Fingers
Fresh Squeezed Orange Juice
15 person minimum

Grandma Rachel's Ladies Tea

\$22 per person

Fresh Fruit & Imported Cheese w/ Crackers
Crudites w/ Dipping Sauce
Assorted Tea Sandwiches
Spinach & Feta Empanadas w/ Cilantro Yogurt
Petite Chicken Salad Croissants
Baby Greens w/ Candied Walnuts, Seasonal Fruit
& Raspberry Vinaigrette
15 person minimum

Lovely Ladies Luncheon

\$24 per person

Oriental Grilled Chicken Salad
Szechuan Potstickers w/ Ginger Chile
Date Rumaki
Tassori Beef Skewers
Chinois Noodle Salad or Veggie Couscous
Fresh Fruit Platter
Dill Rolls w/ Herbed Butter
Seasonal Bars & Cookies
15 person minimum

A Simple Celebration

\$20 per person

Antipasti & Crudites w/ Dipping Sauce
Fresh Fruit & Imported Cheeses with Crackers
Mini Sandwiches
Feta Pasta Salad
Sour Cream & Dill Potato Salad
Assorted Cookies & Bars
15 person minimum

California Fresh

\$25 per person

Antipasti Platter w/ Dill Dip & Pan Fried Onion Dip
Fresh Fruit Platter
Petite Caprese Baguette Sandwiches
"Pink Cloud" Lavosh Pinwheels
Tassori Beef Skewers
Crisp Broccoli Salad
Veggie Couscous
15 person minimum

Tripoli's Romanesco Pasta Bar

\$39 per person

Fresh Fruit & Imported Cheeses
Crispy Artichoke Hearts w/ Lemon Caper Butter
Penne Pasta & Angel Hair Pasta
~Traditional Wine Marinara & Alfredo Sauce
~Italian Meatballs & Sausage
~Baked Parmesan Chicken
~Fresh Parmesan, Basil, Bruschetta Salsa
& Crushed Red Pepper
Caesar Salad w/ Herbed Croutons
Assorted Artisan Breads
Tiramisu or Lemon Mousse Pound Cake
Chocolate Almond Florentines
20 person minimum

"Meat & Potatoes"

\$37 per person

Spinach & Artichoke Dip w/ Tortilla Chips
Baked Brie en Croute w/ Fresh Fruit and Crackers
Date Rumaki
Brisket of Beef & Hunter Gravy
Yukon Mashed Potatoes
Baby Greens w/ Champagne Vinaigrette
Crusty French Rolls w/ Herbed Butter
Red Velvet Cake
Raspberry or Lemon Curd Thumbprint Cookies
20 person minimum

Papa Bill's Picnic

\$25 per person

Tortilla Chips w/ Salsa Fresca
Fresh Fruit Platter
Honey Fried Chicken (designed to be served cold)
Sour Cream & Dill Potato Salad
Killer Coleslaw or Feta Pasta Salad
Assorted Mini Sandwiches
Chocolate Chunk Brownies, Snickerdoodles &
Chocolate Chip Cookies
15 person minimum

Mmmm Mac & Cheese

\$33 per person

Tassori Beef Skewers
Fresh Fruit Platter
Four Cheese & Macaroni Bar
Parmesan Cheese, Bleu Cheese, Sundried
Tomatoes, Bacon, Cheddar Cheese, Sour Cream,
Green Onions, & Crushed Fritos
Baby Greens w/ Grilled Chicken & Balsamic Vinaigrette
Crusty Rolls & Herbed Butter
Our Famous Cupcakes - Ask for our specialty flavors!
15 person minimum

Mama Dita's Tostada Bar

\$32 per person

Build your Own Tostadas
Lettuce, Grated Cheese, Salsa, Luis's Hot Sauce,
Sour Cream, Black Olives and Chopped Cilantro &
Onion
Chicken Tinga
Hominy Spanish Rice & Refried Beans
Beef Taquitos w/ Tomatillo Guacamole
Cilantro Greens w/ Jicama & Pepitas
Fresh Fruit Platter
Chocolate Kahlua Cupcakes or
Poppyseed Rum Bundt Cake
20 person minimum

Mi casa es Su casa

\$34 per person

Tortilla Chips w/ Salsa Fresca
Manchego Cheese & Poblano Quesadillas
Tropical Fruit Salsa
Chicken or Chile Verde Pork
Hominy Spanish Rice & Refried Beans
Hacienda Greens
Crusty Rolls w/ Cilantro Butter
Chocolate Kahlua Bundt Cake
Mexican Wedding Cakes (Snoball Cookies)
20 person minimum

Cocktails & Cupcakes

\$38 per person

Baked Brie en Croute w/ Fresh Fruit and Crackers
Bruschetta w/ Creamy Mascarpone, Parmesan &
Baguette Slices
Beef Tenderloin Canapes & Chicken Cobb Canapes
Potstickers w/ Ginger Chile
Date Rumaki
Mexican Shrimp Cocktail Cups
"Take-out" Cha Cha Greens
Our Famous Cupcakes - Ask for our specialty flavors!
20 person minimum

Tropical Luau

\$40 per person

Szechuan Potstickers w/ Ginger Chile
Tassori Beef Skewers
Hawaiian Pineapple Cheese Torte w/ Fresh Fruit
Crackers & Dried Bread
Kahlua Glazed Pork or Dry Rub Paradise Chicken
Island Rice Pilaf
Tropical Greens w/ Citrus Vinaigrette
Fresh Fruit Platter
Orange Poppyseed Rolls w/ Mango Butter
Coconut Creme Bundt Cake
Key Lime or Macadamia Chocolate Tarts

20 person minimum

Beverages:

Deluxe Coffee Service - \$3.50 pp
Fixings, Whipped Cream & Plastic Acrylic Mugs
Regular or Herbal Flavored Decaf Iced Tea - \$2.50 pp
Fixings, Ice and Beverage Cups
Seasonal Fresh Berry Lemonade - \$2.95 pp
Beverage Cups & Ice
Imported and Specialty Bottled Beverages - \$3.50ea

Paper Goods:

Premium paper goods can be added to any menu and includes all necessary table ware for your specific menu. Prices vary and are dependant on your specific requirements.

Rentals:

We are more than happy to arrange all your necessary rentals including tables, chairs, linens, heaters, table ware and beverage glasses! We will create a proposal to fit your event and we are confident the rental agency will provide the highest quality.

Chafing Dishes & Service Ware:

There is an additional charge for the use of chafing dishes, and we will indicate those charges associated with your menu. There is no extra charge to display your food on our serving dishes. We do ask however that you return the dishes and catering equipment, clean, within 72 hours of the event unless otherwise indicated on your catering proposal. However, we can provide you with disposable service ware if and when the need may arise.

Delivery Options:

It is our pleasure to deliver and set-up your food for your event, however there is a charge associated with this service. The charge is dependent on location of each specific event. It is also important to keep in mind that this service is based on a first come first serve basis, and holidays deliveries book quickly.

Gratuities:

A service charge is included in all full service events, meaning that the gratuity is included. It is optional to tip above and beyond if you feel that your service was exceptional. It is always optional on a delivery and at your personal discretion.

Please keep in mind these menus are not set in stone. Variations can be made, however it may vary price per person. All prices are subject to change.