

Island View CATERING

Executive Chefs Geoffrey A Boyd & Avrey Parsons-Field
www.ivcatering.com
805.569.5747

Sample Menu

Luncheons

Mains

Grilled Chicken Salad

organic greens, walnuts, dried cranberry, feta, cucumber, cherry tomato & citrus vinaigrette

Roasted Heirloom Beet Salad

wild arugula, marinated fennel
goat cheese, walnuts & citrus vinaigrette

Herb Roasted Turkey Wrap

grilled onion & bell peppers, avocado,
baby spinach & romesco cream cheese,

Grilled Veggie Wrap- Vegetarian

grilled mushroom, onion & peppers, avocado,
baby spinach, romesco cream cheese

Grilled Veggie Wrap- VEGAN

grilled mushroom, onion & bell pepper,
avocado, baby spinach & romesco

Mediterranean Turkey Wrap

cucumber, kalamata, feta & baby spinach
fresh hummus & red wine vinaigrette

Bacon, Mushroom & Cheddar Quiche

housemade pastry crust and local ranch eggs

Loaded Veggie & Jack Quiche

housemade pastry crust and local ranch eggs

Sides

Baby Spinach Salad

feta, red onion, dried cranberry,
house crouton & balsamic vinaigrette

Spring Greens Salad

cucumber, cherry tomato, carrot & balsamic
vinaigrette

Caesar Salad

romaine heart, romano, garlic crouton,
house caesar

Walnut Cranberry Salad

red onion, celery, feta & citrus vinaigrette

Pasta Salad

kalamata, artichoke heart, garbanzo, feta
fresh oregano, sherry vinaigrette

Fresh Cut Seasonal Fruit

fresh seasonal selection with local berries

Sweets

Chocolate Chip Cookie

Oatmeal Raisin Cookie

Pecan Chocolate Chip Dream Bar

Mocha Brownie

Lemon Bar

**Every menu to be customized to your exact needs and wants
We are 100% custom in every way!**