

STEVIE'S

THE ART OF CATERING





OUR ENTHUSIASM IS CONTAGIOUS



C U L I N A R Y T E A M

At Stevie's we offer a wide range of fresh, Chef inspired recipes. Our seasonal, healthy & high quality products are prepared in our kitchens right up to the last minute.

Our menu is simply a guideline. Please ask to speak with our experienced, helpful, and friendly Chef's. They will assist you in creating a unique culinary experience.

GOOD MORNING SIGNATURE BREAKFAST



Breakfast Sandwich

Bagel - Egg - Cheese - Smoked Bacon - Tomato

Lox

Nova Lox - Red Onion - Caper - Tomato - Egg

Breakfast Burrito

Egg - Potato - Smoked Bacon - Cheese - Salsa - Sour Cream

3 Egg Omelet

Choice of Three: Smoked Bacon - Black Forest Ham

Swiss - Cheddar - Jack - Bell Pepper - Onion - Tomato

Spinach - Mushroom

Irish Oatmeal

Brown Sugar - Cranberries - Macadamia Nuts

Belgium Waffle

Berry Compote - Whipped Butter - Maple Syrup

Quesadilla

Egg - Potato - Turkey Sausage - Cheese - Salsa - Sour Cream

Quiche Lorraine

Swiss Cheese - Smoked Bacon - Spinach - Onion

Side

Breakfast Potatoes - Hash Browns - Smoked Bacon

Chicken Apple Sausage - Turkey Sausage

Turkey Bacon - Sliced Tomato

Organic Juice

Apple - Orange - Carrot - Grapefruit

B A K E R Y

Danish

Cheese - Raspberry - Bear Claw - Cinnamon Roll - Apple - Croissant With Butter

Muffin

Blueberry - Cranberry - Apple Cinnamon - Banana Nut - Healthy Morning With Butter & Jam

Bagel

Plain - Sesame - Cinnamon Raisin - Wheat - Onion With Cream Cheese

Parfait

Fresh Baked Rustic Granola - Fruit - Blended Yogurt



GOOD AFTERNOON LUNCH



Summer Soup

Carrot Ginger - Chicken & Rice - Minestrone - Chicken Tortilla - Gazpacho

Farmer's Market Salad

Niçoise

Tuna - Potato - Olive - Egg - Bell Pepper

Asian

Chicken - Crispy Wonton - Mandarin Orange - Sesame Seeds

Salmon Caesar

Aged Parmesan - Garlic Croutons

Stevie's House

Mescalun - Market Vegetables - Avocado - Grilled Corn

The Chef

Black Forest Ham - Chicken - Smoked Bacon - Tomato - Egg - Cheddar

California Cobb

Blue Cheese - Avocado - Smoked Bacon - Grilled Chicken - Corn

Mediterranean Chicken

Spring Mix - Kalamata Olive - Feta Cheese - Tomato

Crab Cake

Spinach - Papaya - Jicama - Carrots

R U S T I C P I Z Z A

Pepperoni

Pepperoni - Cheese

BBQ Chicken

Cilantro - Red Onion - Mozzarella

Margherita

Fresh Basil - Roma Tomato - Buffalo Mozzarella

Five Cheese

Mozzarella - Parmesan - Swiss - Gouda - Provolone





S A N D W I C H E S

Rustic Finger Or Deli Sandwich

Choice Of - Wheat - Rye - White - Sourdough Bread

Black Forest Ham - Roast Beef - Salami - Smoked Turkey Breast

Albacore Tuna Salad - Chicken Grape Salad - Dijon Egg Salad - Cheddar

Swiss - Provolone - American - Lettuce - Tomato - Mayo - Dijon On Side

Sandwich Wrap

Spinach - Flour - Wheat - Sun Dried Tomato

Asian Chicken

Asian Slaw - Crispy Wonton - Mandarin Orange - Sesame Seeds

Caesar

Chicken - Romaine - Parmesan - Crouton

Cajun Albacore

Spinach - Tomato - Onion

BBQ Steak

Vegetable - Swiss - Avocado

Crispy Fish

Southwest Slaw - Corn - Cilantro Lime Aioli

Sandwich Panini

Turkey

Bacon - Avocado - Swiss - Tomato - Ranch

Grilled Vegetable

Feta - Caper - Olive - Vinaigrette

Black Forest Ham

Swiss - Arugula - Tomato

Artisan 5 Cheese

Chicken

Chevre - Spinach - Sun Dried Tomato - Lemon Aioli

STEVIE'S FAMOUS CHIPS



K I D ' S C O R N E R

Lunch Box

Turkey Sandwich - Peanut Butter & Jelly Sandwich - Grilled Chicken Sticks - Kraft Macaroni & Cheese



STEVIE'S BOX

Lunch Box

Deli Sandwich - Side Salad - Fruit - Dessert - Stevie's Famous Chips





E D I B L E S

Hot Appetizers 3 Per Order Each

Chicken Satay - Tandori Peanut Sauce

Bacon Wrapped Blue Cheese Stuffed Dates - Balsamic Reduction

Spanakopita - Filo - Spinach - Spices

Tangy Thai Shrimp Skewers - Lemon Zest

Spinach Artichoke Stuffed Mushroom Caps Cream Cheese - Panko Bread Crumbs - Parmesan

Sweet and Sour Spicy Meatballs - Sweet Chili Sauce

Crimini Mushrooms & Goat Cheese Stack - Whipped Chevre - Balsamic - Chive

Cold Appetizers 3 Per Order Each

Chicken Grape Salad - Belgium Endive

Caprese Salad Skewer - Cherry Tomato - Basil - Baby Mozzarella

Prosciutto Wrapped Asparagus Spear - Prosciutto De Parma Ham - Goat Cheese

Deviled Egg Basket - Mustard - Mayo - Paprika

Beef Filet Crostini - Salsa Verde - Caramelized Red Onion

Seared Tuna Canapé - Wasabi - Chive - Crème Fraiche

Cucumber Heart Canapé - Herb Cream Cheese - Cucumber

A L L D A Y P L A T T E R S

Fruit

Blended Yogurt Dipping Sauce

Crudité

Farmer's Market Vegetable - Hummus Dip

Shrimp

Horseradish Cocktail Sauce - Grilled Lemon

Filet Mignon Medallions

Horseradish Cream Sauce

Antipasti

Salami - Prosciutto - Provolone - Parmesan - Pickled Vegetables

Roasted Red Pepper - Rustic Bread

Blackened Ahi Tuna

Sweet Thai Chili

Cajun Prawns

Cilantro Sauce - Grilled Lemon

Louisiana Chicken Wings

Hot Sauce - Ranch

Mexican Sampler

Roasted Tomato Salsa - Guacamole - Colored Tortilla Chips

Mediterranean Vegetarian

Hummus - Tabouli - Grape Leaves - Cous Cous - Pita

Artisan Cheese

Chevre - Gouda - Roquefort Blue - Brie - Dried Fruit Chutney - Crackers

Sushi Roll

Spicy Tuna - California - Shrimp Tempura - Avocado - Cucumber - Wasabi - Ginger - Soy - Sticks

Seafood

Lump Crab - Prawns - Shelled Lobster Meat - Cocktail Sauce - Grilled Lemon



ENTRÉE

Beef

Prime Filet Mignon – Prime New York Strip - Bone In Veal Chop

Poultry

Grilled Breast - Picatta - Marsala - Half Herb Roasted - Blackened

Pork

Mango BBQ Loin - Green Peppercorn Medallions

Pasta

Angel Hair Pomodoro - Spaghetti & Meatballs - Lasagna - Chicken Penne Artichoke

Fish

Ahi Tuna - Northwest Salmon - Baja Tilapia - South Pacific Swordfish - Alaskan Halibut

Shell Fish

Warm Water Lobster Tail - Alaskan King Crab Legs - Sea Scallops - Prawns

Starch

Wild Rice Pilaf - Rosemary Au Gratin Potato - Roasted Potato - Herb Smashed Potato

Curried Cous Cous - Cranberry Wild Rice

Vegetable

Lemon & Thyme Grilled Asparagus - Green Bean Almondine - Brown Sugar & Ginger Carrots

Farmer's Market Vegetables - Blanched Edamame

Sauce

Red Wine – Shallot Jus – Green Peppercorn – Blue Cheese Cream – Lemon Caper Dill

Zucchini Nage – Capsicum - Herb Garlic Butter



D E S S E R T

Petite Sweets

Opera Cake - Hazelnut Cream Puff - Praline Chocolate Tart

White Chocolate Raspberry Mousse - Coco Coffee Tart

Bistro Bites

Coconut Cream Pie – Tiramisu - Pistachio Cranberry

Apple Crumble Tart - Lemon Meringue Pie

Chocolate Praline Confections

Ginger Lemon – Orange Coco – Mango Passion

Citrus Carmel – Macadamia – Banana Chocolate

Cookies & Brownies

Chocolate Chip - White Chocolate Macadamia Nut - Oatmeal Cranberry

Peanut Butter - Chocolate Chocolate Chip - Cream Cheese Brownie



L O C A T I O N S

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S T E V I E S C A T E R I N G . C O M

Stevie's 2011 ©. All rights reserved. Facility processes tree nuts. Contents may contain trace amounts of peanuts, wheat, soy and dairy ingredients.

Warning: Consuming raw or undercooked meat, poultry, seafood, shellfish and eggs may increase the risk of food borne related illnesses.

Photographs depict serving suggestions only. Menu expires November 1, 2012. Prepared food should be stored at 41°F and discarded within 12 hours of delivery.