

maverick's catering

CORPORATE | SPECIAL EVENTS | BARBECUE

Established 1995

Holiday Menus 2017

Celebrating our 22 Year Anniversary

POPULAR DATES WILL SELL OUT EARLY DURING OUR BUSY HOLIDAY
SEASON

DECEMBER 7th,8th,9th, 14th,15th,16th AND 21st, 22nd, 23rd
ARE USUALLY THE FIRST DATES TO CLOSE

Last Updated :
Fall 2017

Contact Us At :
925.680.4227

Visit Us Online at :
MavericksCatering.com

925 680-4227

HOLIDAY

THANKSGIVING HELPER

(Great help for potluck events)

SLOW SMOKED TURKEY

Slowly roasted in our smokehouse for 14 hours, hand carved, and falling off the bone.

HOMEMADE STUFFING

Made with our house made croutons, fresh vegetables and spices.

MASHED POTATOES

Creamy mashed potatoes. All from scratch !

TURKEY GRAVY

Natural gravy. Made fresh for your event.

CRANBERRY SAUCE

Made with fresh cranberries from scratch. Taste the difference !

TURKEY DINNER

SLOW SMOKED TURKEY

Slowly roasted in our smokehouse for 14 hours, hand carved, and falling off the bone.

HOMEMADE STUFFING

Made with our house made croutons, fresh vegetables and spices.

MASHED POTATOES

Creamy mashed potatoes. All from scratch !

TURKEY GRAVY

Natural gravy. Made fresh for your event.

CRANBERRY SAUCE

Made with fresh cranberries from scratch. Taste the difference !

CAESAR SALAD

Hearts of Romaine, house made croutons, shaved Parmigiano Reggiano, and tossed with Caesar dressing.

OVEN ROASTED GREEN BEANS

Crisp Haricot Vert beans, seasoned and oven roasted.

FRESH BAKED BREAD

Baked daily for your event.

TRADITIONAL HOLIDAY

TRIO OF HOLIDAY APPETIZERS

MEATBALLS

All beef meatballs smothered in our own Maverick's BBQ sauce.

CHICKEN SATAY

Boneless chicken in a spicy Thai marinade and served with peanut dipping sauce

CAPRESE SKEWERS

Artichoke hearts, olives, vine-ripened cherry tomatoes and mozzarella cheese balls, drizzled with Balsamic and olive oil.

SLOW SMOKED TURKEY

Slowly roasted in our smokehouse for 14 hours, hand carved, and falling off the bone.

HONEY GLAZED HAM

Juicy ham glazed and sliced. A delicious holiday favorite.

HOMEMADE STUFFING

Made with our house made croutons, fresh vegetables and spices.

MASHED POTATOES

Creamy mashed potatoes. All from scratch !

TURKEY GRAVY

Natural gravy. Made fresh for your event.

CRANBERRY SAUCE

Made with fresh cranberries from scratch. Taste the difference !

SPRING MIX SALAD

Baby greens, blue point blue cheese crumbles, house made candied pecans tossed in our own raspberry vinaigrette

OVEN ROASTED GREEN BEANS

Crisp Haricot Vert beans, seasoned and oven roasted.

FRESH BAKED BREAD

Baked daily for your event.

FRESH PUMPKIN PIE

Classic pumpkin pie topped with a house made vanilla & almond infused whipped cream.

ADD AN ADDITIONAL ENTREE

HONEY GLAZED HAM
GRILLED SALMON FILLET
PRIME RIB 8 oz.

PRICES REFLECT
DELIVERED AND SET UP BUFFET SERVICE

ADDITIONAL SERVICE LEVELS AVAILABLE
SEE LAST PAGE FOR DETAILS

925 680-4227

HOLIDAY

HOLIDAY FEAST

TRIO OF HOLIDAY APPETIZERS
(requires chef)

STUFFED MUSHROOMS

Large button mushrooms, filled with a delicious blend of seasonings, basil and parmesan cheese.

TERIYAKI CHICKEN SKEWERS

Tender pieces of chicken marinated in house teriyaki and grilled over an open flame.

MINIATURE CRAB CAKES

Bite sized crab cake served with our house Remoulade sauce.

SPRING MIX SALAD

Baby greens, blue point blue cheese crumbles, house made candied pecans tossed in our own raspberry vinaigrette.

PAN SEARED CHICKEN

Seasoned boneless chicken breast, pan seared to perfection, finished with a creamy mushroom sauce

WOOD FIRED TENDERLOIN OF BEEF

Succulent 6 oz. tenderloin, seasoned and wood fired to perfection. Hand carved on site.

GARLIC MASHED POTATOES

Hand mashed Idaho Russet potatoes with roasted Gilroy garlic.

ROASTED VEGETABLES

Seasonally selected variety of vegetables tossed in balsamic and roasted.

FRESH BAKED BREAD

Baked daily for your event.

FRESH PUMPKIN PIE

Classic pumpkin pie topped with a house made vanilla & almond infused whipped cream.

ADD AN ADDITIONAL ENTREE
HONEY GLAZED HAM.
GRILLED SALMON FILLET.
PRIME RIB 8 oz.

HOLIDAY INDULGENCE

TRIO OF HOLIDAY APPETIZERS
(requires chef)

STUFFED MUSHROOMS

Large button mushrooms, filled with a delicious blend of seasonings, basil and parmesan cheese.

CHICKEN EMPANADAS

Made with braised chicken and tomato coulis.

HAWAIIAN COCONUT PRAWNS

Deep fried and served with our tangy orange sauce.

BLUE CHEESE WEDGE SALAD

Crisp iceberg wedge, topped with crumbled blue cheese, house made blue cheese dressing and crispy thick cut Applewood bacon.

ROTISSERIE CHICKEN

Juicy French breast of chicken roasted and finished with a demi glaze.

PRIME RIB

Juicy slices of delicious prime cut beef, seasoned and wood fired to perfection. Hand carved on site. Served with horseradish cream sauce and au jus. 8 OZ

GARLIC MASHED POTATOES

Hand mashed Idaho Russet potatoes with roasted Gilroy garlic.

GRILLED ASPARAGUS

Fresh, locally grown asparagus tossed in olive oil, seasoned and grilled over an oak wood fire.

FRESH BAKED BREAD

Baked daily for your event.

FRESH PUMPKIN PIE

Classic pumpkin pie topped with a house made vanilla & almond infused whipped cream.

CHEESECAKE with BERRY COMPOTE

Classic New York cheesecake topped with seasonal fresh berry compote

PRICES REFLECT
DELIVERED AND SET UP BUFFET SERVICE
ADDITIONAL SERVICE LEVELS AVAILABLE
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BBQ

HOLIDAY BBQ

CAESAR SALAD

Crisp, fresh hearts of romaine served traditionally with high quality Parmesan, our freshly made dressing and croutons baked in house.

SMOKED CHICKEN

Slowly smoked over aromatic hickory and finished with our savory BBQ sauce made in house from scratch daily.

WOOD FIRED TRI-TIP

Choice sirloin, grilled over an open oak fire with our traditional dry rub from the Santa Maria Valley. Arguably the tastiest beef available. Ranchers know and so do we.

ROASTED GARLIC MASHED POTATOES

Roasted Gilroy garlic cloves in a classic mashed potatoes recipe, seasoned and served hot as the perfect compliment to any meat entree.

OVEN ROASTED GREEN BEANS

Crisp Haricot Vert beans, seasoned and oven roasted.

CORNBREAD

Moist, home made with fresh corn. Served with our own delicious whipped honey butter.

FRESH PUMPKIN PIE

Classic pumpkin pie topped with a house made vanilla & almond infused whipped cream.

ADD AN ADDITIONAL ENTREE

SMOKED TURKEY (White & Dark Meat)

WOOD FIRED PORK TENDERLOIN.

PULLED PORK

HOLIDAY BBQ FEAST

SPRING MIX SALAD

Baby greens, Blue Point blue cheese crumbles, house made candied pecans tossed in our own raspberry vinaigrette.

SMOKED CHICKEN

Slowly smoked over aromatic hickory and finished with our savory BBQ sauce made in house from scratch daily.

WOOD FIRED TRI-TIP

Choice sirloin, grilled over an open oak fire with our traditional dry rub from the Santa Maria Valley. Arguably the tastiest beef available. Ranchers know and so do we.

ST. LOUIS STYLE PORK RIBS

Succulent ribs, smoked in our smoker over hickory and finished with our savory BBQ sauce over an open oak fire. This method along with our scratch sauce is the key to truly incredible ribs.

ROASTED VEGETABLES

Seasonally selected variety of vegetables tossed in balsamic and roasted.

ROASTED FINGERLING POTATOES

Delicious fingerlings tossed in olive oil, seasoned and roasted.

FRESH BAKED BREAD

Baked daily for your event.

FRESH PUMPKIN PIE

Classic pumpkin pie topped with a house made vanilla & almond infused whipped cream.

PRICES REFLECT
DELIVERED AND SET UP BUFFET SERVICE

ADDITIONAL SERVICE LEVELS AVAILABLE
SEE LAST PAGE FOR DETAILS

PASSED HORS D'OEUVRES

25 PIECES PER TRAY

HOT

TERIYAKI CHICKEN SKEWERS

Tender pieces of chicken marinated in house teriyaki and grilled over an open flame.

CHICKEN SATAY

Boneless chicken in a spicy Thai marinade and served with peanut dipping sauce.

STUFFED MUSHROOMS

Large button mushrooms filled with a delicious blend of seasoning, basil and Parmesan cheese.
(requires chef)

GRILLED VEGETABLE KABOBS

Fresh zucchini, onion, bell pepper, mushrooms and yellow squash seasoned and grilled to perfection over an oak wood fire.

ASPARAGUS WRAP

Roasted asparagus spears drizzled in olive oil and wrapped in prosciutto.

MEATBALLS

All beef meatballs smothered in our own Maverick's BBQ sauce.

CAJUN PRAWNS

Grilled cajun prawns skewered and seasoned with our own cajun spice drizzled with garlic aioli sauce.

SLIDERS

Choice of wood fired pork tenderloin, pulled pork, or grilled chicken breast. Served on a soft roll with house BBQ sauce.
(requires chef)

STUFFED POTATO SKINS

Fingerling potato skins twice baked with cheddar cheese, bacon sour cream and chives.
(requires chef)

MINIATURE CRAB CAKES

Bite sized crab cake served with our house Remoulade sauce.
(requires chef)

HAWAIIAN COCONUT PRAWNS

Deep fried and served with our tangy orange sauce.
(requires chef)

CHICKEN EMPANADAS

Made with braised chicken and tomato coulis.
(requires chef)

PASSED HORS D'OEUVRES

25 PIECES PER TRAY

COLD

BRUSCHETTA

Crostini topped with Roma tomatoes, fresh garlic, and sweet basil.
(requires chef)

BOCCONCINI SKEWERS

Vine-ripened cherry tomatoes layered between fresh basil leaves and bocconcini cheese balls, drizzled with Balsamic and olive oil.

CAPRESE SKEWERS

Artichoke hearts, olives, vine-ripened cherry tomatoes and mozzarella cheese balls, drizzled with Balsamic and olive oil.

SHRIMP COCKTAIL

Jumbo shrimp served with house made cocktail sauce.

CREAM CHEESE AND PEPPER JELLY CANAPÉ

Whipped cream cheese with a chipotle apricot pepper jelly served on a crostini.
(requires chef)

MELON WRAP

Seasonal melon wrapped in prosciutto.

SHRIMP CEVICHE

House made shrimp ceviche served on a crisp endive spear.

SMOKED SALMON CANAPES

Smoked salmon mousse served on a multi grain cracker.
(requires chef)

MINI SHRIMP TOSTADAS

Served with fresh guacamole, salsa fresca and crema on mini crispy tortilla.
(requires chef)

GOAT CHEESE CROSTINIS

Served with caramelized onions.
(requires chef)

SMOKED SALMON ROSETTES

Made with cream cheese, dill and capers served on crostini.
(requires chef)

PROSCIUTTO PARMESAN CHEESE ROLL

Served in a puff pastry.

ANTIPASTO SKEWERS

Salami, marinated artichoke hearts and mozzarella stuffed green olives with roasted red peppers.

BUFFET HORS D'OEUVRES

ARTISAN CHEESE BOARD

Local Artisan cheeses paired with seasonal fruits and a variety of nuts. Served with an assortment of breads and crackers.

BAKED BRIE EN CROUTE

Double creme brie baked and topped with fresh fruit compote. Served with an assortment of breads and crackers.

THREE CHEESE DISPLAY

Assortment of Colby, Cheddar and Pepper Jack cheeses. Served with a variety of crackers.

FRESH FRUIT PLATTER

Hand cut fresh fruit. May include watermelon, fresh strawberries, grapes, cantaloupe, pineapple and honeydew.
(Subject to seasonality, freshness and quality.)

CRUDITÉS DISPLAY

Fresh vegetables including broccoli, cucumber, baby carrots, and juicy cherry tomatoes. Served with house buttermilk ranch dip.

SPINACH DIP

House made spinach dip served with sliced baguettes and vegetable garnish.

SMOKED SALMON DISPLAY

Whole side of Pacific Salmon, smoked in house, accompanied with mini bagels, cream cheese, chopped eggs, red onions and capers.

BOURBON GLAZED SALMON

Whole side of Pacific Salmon cooked in house and served with sliced baguettes.

OLIVE FOCACCIA BREAD

House made bread served with pancetta and caramelized onions.

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STATIONED HORS D'OEUVRES

CEVICHE BAR

Marinated bay shrimp, salsa fresca and fresh guacamole with house made lime tortilla chips.

(20 min)

NACHO BAR

Seasoned ground beef, melted queso, jalapenos, black olives, salsa fresca, sour cream and house made tortilla chips.

25 min.)

MASHED POTATO BAR

Roasted garlic mashed potatoes accompanied with sour cream, green onions, grated cheese, crispy bacon bits and crispy fried leeks.

(25 min.)

CARVING STATION

Served with fresh baked rolls and accompaniments.

Roasted Turkey Breast (serves 50)

Wood Fired Pork Tenderloin (serves 35)

Wood Fired Prime Rib of Beef (serves 50)

Bourbon Honey Glazed Ham (serves 50)

Wood Fired Tenderloin of Beef (serves 35)

HOT PASTA

Penne Pasta Bolognese

Three Cheese Ravioli with fresh tomato marinara sauce

Penne Pasta served with feta, black olives, capers, roasted garlic, herbs and olive oil.

(serves 35)

SALAD

Spring Mix Salad

Baby greens, blue point cheese crumbles, candied pecans and raspberry vinaigrette.

Caesar Salad

Crisp romaine lettuce tossed with caesar dressing, Fresh Parmesan Cheese and Topped with croutons made from scratch

Penne Pasta Salad

Penne pasta served with fresh broccoli, diced red onion, cherry tomatoes and feta cheese in a savory vinaigrette dressing made fresh for your event.

Mixed Green Salad

Fresh European Spring Mix with baby greens, shredded carrots and red ripe cherry tomatoes, topped with our homemade croutons and freshly prepared scratch buttermilk ranch dressing.

925 680-4227

Desserts

PUMPKIN PIE

Delicious, fresh baked pumpkin pie topped with our own vanilla almond infused whipped cream.

CHEESECAKE with BERRY COMPOTE

Classic New York cheesecake topped with seasonal fresh berry compote.

MAKE IT A CHEESECAKE BAR !

Includes: Caramel, Heath Crunch, Berry Compote, Candied Pecans and Oreo Cookie Crumbles

BANANA PUDDING

Creamy pudding with ripe bananas, topped with vanilla wafer crumbles and Heath Bar crunch.

CHOCOLATE DIPPED STRAWBERRIES

APPLE CRISP

Chunks of lightly sweetened apples covered in a crisp and crunchy topping, baked with brown sugar and cinnamon. Topped with our fresh vanilla and almond infused whipped cream.

FRESH BAKED CHOCOLATE CHUNK COOKIES

FRESH BAKED CHOCOLATE BROWNIES

FRESH BAKED CHOCOLATE CHUNK COOKIES & BROWNIES

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BEVERAGE PACKAGES

Applicable sales tax and 18% Service Charge will be added.
Minimum 50 guests.

HOSTED BEVERAGE PACKAGE

Includes sodas, bottled waters, mixers, juice, garnishes, ice & glassware.

PREMIUM

VODKA - ABSOLUT
GIN - BOMBAY SAPPHIRE
RUM - BACARDI
TEQUILA - SAUZA HORNITOS
BOURBON - MAKERS MARK
SCOTCH - CHIVAS REGAL
COGNAC - COURVOISIER
CORDIALS - BAILEYS & KAHLUA
HOUSE WINE
SIERRA NEVADA • CORONA • BUD LIGHT

WELL

VODKA - SKYY
GIN - BEEFEATER
RUM - CRUZAN
TEQUILA - SAUZA BLUE
BOURBON - JIM BEAM
BALLANTINE - GRANT
BRANDY - MASSON
HOUSE WINE
MICHELLE • BUDWEISER • BUD LIGHT

BARTENDERS

25 / HOUR

One bartender required for first 100 guests when serving beer & wine only, Two bartenders required for first 100 guests when serving full bar. 6 hour minimum per bartender. Our bartenders are only available when ordering a package.

BEER, WINE & SOFT DRINK PACKAGE

Includes sodas, bottled waters, garnishes, ice & glassware.

COKE CLASSIC
DIET COKE
A&W ROOT BEER
7-UP
BOTTLED WATER
SIERRA NEVADA • CORONA • BUD LIGHT
HOUSE WINE

NON-ALCOHOLIC BEVERAGE PACKAGE

Includes sodas, bottled waters, energy drinks, juice, ice & glassware.

HOSTED BAR BY THE SERVING

Includes sodas, bottled waters, mixers, juice, garnishes, ice & glassware.

WELL BRANDS
PREMIUM BRANDS
HOUSE WINE BY THE GLASS
DOMESTIC BEER
IMPORT BEER
SOFT DRINKS
SPARKLING WATER
BARTENDER(S) REQUIRED.

Final invoice will be calculated based on consumption.
500.00 minimum.

DELIVERED & SET UP BUFFET SERVICE

PRICES REFLECTED ABOVE

This level of service is perfect for casual entertaining. We will deliver and set up your buffet on your table in disposable containers complete with disposable table cover for your buffet table, disposable service ware (forks, knives, paper napkins, serving spoons, serving tongs, etc.) and compost-able paper plates. This service may include a carving station for initial service when applicable. Includes uniformed staff in polo shirts who will be ready to begin service at your specified serve time.

Sales tax, delivery charge based on your location and a 10% gratuity will be added to food and beverage for our staff who will prepare, deliver and set up your event. Final minimum guaranteed guest count and final payment is due 7 business days prior to the event date. Last minute orders are welcome, however, not all menu items may be available on short notice.

CASUAL BUFFET SERVICE

This level of service is great for semi-formal entertaining. Includes uniformed staff in polo shirts who will be ready to begin service at your specified serve time, white linen and floral accents for our buffet tables, upgraded presentation including chaffing dishes for hot food, bowls and baskets for sides and bread. Includes stainless flatware, (no plastic utensils) and compost-able paper plates and napkins.

China may be rented from us. (Additional staff may be required) This service includes a carving station where applicable.

FORMAL BUFFET

Our event staff will do everything required to create the perfect event from start to finish, allowing you to focus entirely on your guests.

Includes

Linen Napkins • Buffet Linens • Guest Table Linens • Stainless Flatware
Water Glasses & Water Pitchers • China Plates • Dessert Plates • Coffee Cups
Buffet & Dessert Tables

Requires Event Captain(s) and staff to produce your entire event including initial set up, event production during main course, dessert and coffee service through final clean - up.

Staff hours will be charged based on your specific event details. Most events require a one hour travel time, two hour set-up and a one hour clean-up in addition to your actual serve time. 6 hour min.

Event Captain & Staff to arrive in formal black & white attire
Elegant Presentation with Floral Accents

An 18% service charge will be added to food and beverage for Casual and Formal Buffet Service. This is not a tip or gratuity. Of course, a gratuity for outstanding service is welcome, but not expected.

Delivery charge may apply.

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