

# maverick's catering

CORPORATE | SPECIAL EVENTS | BARBECUE

Established 1995

## Holiday Menus 2019

Celebrating our 24 Year Anniversary

POPULAR DATES WILL SELL OUT EARLY DURING OUR BUSY HOLIDAY  
SEASON

DECEMBER 5th, 6th, 7th, 12th, 13th, 14th AND 19th, 20th, 21st  
ARE USUALLY THE FIRST DATES TO CLOSE

Last Updated :  
**Fall 2019**

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 FILET  
PRIME RIB 8 oz

PRICES REFLECT  
DELIVERED AND SET UP BUFFET SERVICE

ADDITIONAL SERVICE LEVELS AVAILABLE  
SEE LAST PAGE FOR DETAILS

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# HOLIDAY

## HOLIDAY FEAST

### TRIO OF HOLIDAY APPETIZERS

Appetizers Must Be Cooked on Site  
Staffed Events - Mavericks staff to cook  
Deliver & Set Up - Reheating instructions provided

### 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.

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### 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 FILET  
PRIME RIB 8 oz.

## HOLIDAY INDULGENCE

### TRIO OF HOLIDAY APPETIZERS

Appetizers Must Be Cooked on Site  
Staffed Events - Mavericks staff to cook  
Deliver & Set Up - Reheating instructions provided

### 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.

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### 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

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PRICES REFLECT  
DELIVERED AND SET UP BUFFET SERVICE  
ADDITIONAL SERVICE LEVELS AVAILABLE  
SEE LAST PAGE FOR DETAILS

# 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

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# PASSED HORS D'OEUVRES

25 PIECES PER TRAY

## HOT – READY TO SERVE

Sent hot and ready to serve, no re-heating necessary.

### 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.

### 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.

## MUST BE COOKED ON SITE

Staffed Events - Mavericks staff to cook  
Deliver & Set Up - Reheating instructions provided

### STUFFED MUSHROOMS

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

### ITALIAN CROSTINI

Toasted crostini served with cream cheese, sun dried tomato and pesto.

### SLIDERS

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

### STUFFED POTATO SKINS

Fingerling potato skins twice baked with cheddar cheese, bacon sour cream and chives.

### MINIATURE CRAB CAKES

Bite sized crab cake served with our house Remoulade sauce.

### HAWAIIAN COCONUT PRAWNS

Deep fried and served with our tangy orange sauce.

### CHICKEN EMPANADAS

Made with braised chicken and tomato coulis.

# PASSED HORS D'OEUVRES

25 PIECES PER TRAY

## COLD – READY TO SERVE

Sent finished and ready to serve, no assembly necessary.

### 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.

### MELON WRAP

Seasonal melon wrapped in prosciutto.

### PROSCIUTTO PARMESAN CHEESE ROLL

Served in a puff pastry.

### SHRIMP CEVICHE

House made shrimp ceviche served on a crisp endive spear.

### ANTIPASTO SKEWERS

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

## COLD – ASSEMBLY REQUIRED

Staffed Events - Mavericks staff to assemble  
Deliver & Set Up - Assembly & garnishing instructions provided

### BRUSCHETTA

Crostini topped with Roma tomatoes, fresh garlic, and sweet basil.

### SMOKED SALMON CANAPES

Smoked salmon mousse served on a multi grain cracker.

### MINI SHRIMP TOSTADAS

Served with fresh guacamole, salsa fresca and crema on mini crispy tortilla.

### SHRIMP COCKTAIL

Jumbo shrimp served with house made cocktail sauce.

### GOAT CHEESE CROSTINI

Served with caramelized onions.

### CREAM CHEESE AND PEPPER JELLY CANAPÉ

Whipped cream cheese with a chipotle apricot pepper jelly served on a crostini.

### SMOKED SALMON ROSETTES

Made with cream cheese, dill and capers served on crostini.

# **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.  
(serves 35)

## **BOURBON GLAZED SALMON**

Whole side of Pacific Salmon cooked in house and served with sliced baguettes.  
(serves 20)

## **OLIVE FOCACCIA BREAD**

House made bread served with pancetta and caramelized onions.  
(serves 35)

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# STATIONED HORS D'OEUVRES

Staffed Events

## 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

Choose One Pasta

**Penne Pasta Bolognese**

**Three Cheese Ravioli** with fresh tomato marinara sauce

**Butternut Squash Ravioli** served with brown butter sage sauce.

(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.

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## Desserts

### **PUMPKIN PIE**

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

MINIMUM 25

### **CHEESECAKE with BERRY COMPOTE**

Classic New York cheesecake topped with seasonal fresh berry compote.

MINIMUM 25

### **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.

MINIMUM 25

### **CHOCOLATE DIPPED STRAWBERRIES**

MINIMUM 25

### **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.

MINIMUM 25

### **FRESH BAKED LEMON BARS**

MINIMUM 25

### **STRAWBERRY STREUSEL BARS**

MINIMUM 25

### **FRESH BAKED CHOCOLATE CHUNK COOKIES & BROWNIES**

MINIMUM 24

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# BEVERAGE PACKAGES

Applicable ABC License fee, 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

BARTENDER(S) REQUIRED.

### WELL

VODKA - SKYY

GIN - BEEFEATER

RUM - CRUZAN

TEQUILA - SAUZA BLUE

BOURBON - JIM BEAM

BALLANTINE - GRANT

BRANDY - MASSON

HOUSE WINE

MICHELLE • BUDWEISER • BUD LIGHT

BARTENDER(S) REQUIRED.

## BARTENDERS

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

BARTENDER(S) REQUIRED.

## NON-ALCOHOLIC BEVERAGE PACKAGE

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

BARTENDER(S) REQUIRED.

## 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

25 serving minimum

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**

50 serving minimum

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**

50 serving minimum

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.

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