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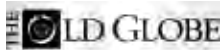
WHAT OUR CUSTOMERS ARE SAYING ABOUT US...

You are part of the Globe family. What would we ever do without you! — *The Old Globe*

Thank you for all of your support. The fresh lunch was a treat for the students and the desserts were a big hit. — *Broadway SD*

There was an outpour of kudos from customers during and post event. — *The Irvine Company*

Wonderful. Thank you for your impeccable service as always. — *Allianz Global Investors*



FAST AND EASY ORDERING



800.808.3108



www.thecateringartists.com



orders@cateringartists.com



BRINGING PEOPLE TOGETHER, ONE MEAL AT A TIME!

WELCOME

At the Catering Artists, we pride ourselves on serving gourmet meals at affordable prices. Our cuisine is heavily influenced by our international backgrounds and travels throughout the world. As food artists, we hope to feed your senses with a different experience at each meal.

Our team has over 20 years of experience in hospitality and as restaurant chain owners for the last 10 years, we understand your needs and what makes a catering a gourmet experience.

Our ingredients are sourced as locally as possible. We pride ourselves on serving natural products of higher grades and we carefully select all our vendors.

We believe in the adage that “we are what we eat” and the power of a good meal to bring people together.



OUR MISSION

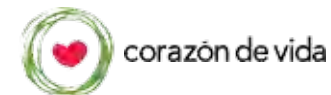
Through our social initiatives, our mission is to share the best nutrition practices with social-economical groups that need it the most.



Every month we cater a full dinner party at a homeless shelter. Our menu varies each month and we serve some of our favorite dishes to our guests.

We believe that if we treat disenfranchised people equally, we can give them hope. Our meals are a time of joy and we serve food with purpose.

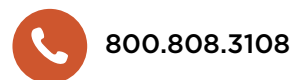
We are partnering with the San Diego Rescue Mission for this amazing initiative.



Through our on-going profit sharing, we bring nutrition plans and cooking training to orphanages throughout Baja California. As our company grows, we hope to spread this program beyond Baja California.

We are partnering with Corazon de Vida for this amazing initiative.

FAST AND EASY ORDERING





BREAKFAST BASICS

FRENCH CROISSANT PLATTER

— \$3 PER PERSON —

SMALL \$36 | 12 pieces
MEDIUM \$72 | 24 pieces
LARGE \$144 | 48 pieces

A selection of assorted croissants

BAGELS PLATTER

— \$3 PER PERSON —

SMALL \$36 | 12 pieces
MEDIUM \$72 | 24 pieces
LARGE \$144 | 48 pieces

A selection of savory & sweet bagels served with cream cheese & jam

GOURMET PASTRIES PLATTER

— \$3.75 PER PERSON —

SMALL \$45 | 12 pieces
MEDIUM \$90 | 24 pieces
LARGE \$180 | 48 pieces

A selection of assorted croissants, Danishes, scones and apple turnovers

BITE SIZE PLATTER

— \$3.75 PER PERSON —

SMALL \$45 | 24 pieces
MEDIUM \$90 | 48 pieces
LARGE \$180 | 96 pieces

A selection of assorted mini pastries and mini assorted bagels served with cream cheese and jam

HEALTHY STARTS

FRESH FRUIT BOWL

— \$3.50 PER PERSON —

SMALL \$35 | 80oz bowl
MEDIUM \$65 | 160oz bowl
LARGE \$125 | 320oz bowl

Freshly sliced seasonal fruits.

YOGURT PARFAIT BAR

— \$4 PER PERSON —

SMALL \$40 | 80oz bowl
MEDIUM \$75 | 160oz bowl
INDIVIDUAL CUP \$4

Your parfait creation with low fat vanilla yogurt, natural honey almond granola, fresh seasonal berries

GOURMET OATMEAL

— \$5 PER PERSON —

Individual cup served chilled, made with rolled oats, plain Greek yogurt, plain almond milk and flaxseeds. Served with fresh seasonal berries and natural honey

BREAKFAST PACKAGES

Get a fresh start to your day by having our palette satisfy yours!

CLASSIC

— \$12 PER PERSON —

SMALL \$120 | Serves 8-12
MEDIUM \$168 | Serves 12-16
LARGE \$240 | Serves 18-22

An assortment of fresh pastries and bagels

- Fruit salad bowl
- Yogurt parfait
- Freshly brewed coffee

SIGNATURE

— \$14 PER PERSON —

SMALL \$140 | Serves 8-12
MEDIUM \$196 | Serves 12-16
LARGE \$280 | Serves 18-22

An assortment of mini breakfast burritos

- Fruit salad bowl
- Yogurt parfait
- Freshly brewed coffee

Add orange juice to any package for \$2 per person



A LA CARTE EGG OPTIONS

1 | Choose your sandwich

ENGLISH MUFFIN

— \$4.50 PER PERSON —

Layer of freshly scrambled eggs and cheddar cheese on a tasty English muffin. Served with a side of our signature chipotle ranch sauce

MINI BREAKFAST BURRITOS

— \$4.50 PER PERSON —

Freshly scrambled eggs, cheddar and jack wrapped inside a 6" flour tortilla. Served with our signature chipotle ranch sauce.

CROISSANT BREAKFAST SANDWICHES

— \$6.95 PER PERSON —

Layer of freshly scrambled eggs and swiss cheese on an all natural butter croissant.

BREAKFAST BURRITOS

— \$6.95 PER PERSON —

Freshly scrambled eggs, cheddar and jack wrapped inside a whole wheat tortilla. Served with our signature chipotle ranch sauce.

2 | Pick your protein

- Ham
- Bacon
- Turkey Sausage
- Soyrizo (vegetarian)
- Spinach
- Egg white only + \$1

Add a classic breakfast side selection

BACON

HALF PAN \$40 | serves 8-10

ROASTED POTATOES

HALF PAN \$30 | serves 8-10

TURKEY SAUSAGES

HALF PAN \$40 | serves 8-10

HASH BROWNS

HALF PAN \$30 | serves 8-10



SIGNATURE FRITTATA TRAYS

Made to order egg soufflé with jack and cheddar cheeses

— \$3 PER PERSON —

SMALL \$35 | Half pan 12 pieces • LARGE \$65 | Full pan 24 pieces

LORRAINE

Ham, bacon, leek, hash browns, jack and cheddar cheese

SPANISH SOYRIZO V

Soyrizo, hash browns, parsley and cheddar cheese

VEGETARIAN V

Carrots, green peas, hash browns, jack and cheddar cheese

FLORENTINE KALE V

Spinach, kale, leek, caramelized onions, hash browns, goat and jack cheese

COFFEE | TEA | JUICE

HANDCRAFTED COFFEES

Enjoy our specialty single origin coffees from around the world. Choose from French Roast, Columbian and Hawaiian Hazelnut. Served with creamer and sweeteners. 8oz cup.

SMALL \$25 | 96oz 12 servings
LARGE \$100 | 3 gallons 48 servings

JUICES

Orange, apple, cranberry and grapefruit

INDIVIDUAL BOTTLES \$2.50

ART OF TEA HOT TEAS

We're proud to offer these custom, hand blended organic tea selections from Art of Tea. Find a range of robust, fruity, floral and spicy accents.

SMALL \$30 | 96oz 10 tea bags

ICED TEAS

Exceed your guests expectations with our traditional and specialty iced teas. Choose from Black and Herbal Hibiscus

SMALL \$25 | 96oz 12 servings
LARGE \$100 | 3 gallons 48 servings



LUNCH PACKAGES

CLASSIC LUNCH

\$9.95 PER PERSON

- Per 10 guests - minimum 10
- Selection of 8 classic sandwiches sliced in half
- Selection of one classic salad
- 10 bags of chips

SIGNATURE LUNCH

\$10.95 PER PERSON

- Per 10 guests - minimum 10
- Selection of 8 signature sandwiches sliced in half
- Selection of one classic salad
- 10 bags of chips

YUMMY WRAPS LUNCH

\$9.95 PER PERSON

- Per 10 guests - minimum 10
- Selection of 8 yummy wraps sliced in half
- Selection of one classic salad
- 10 bags of chips

PASTA LUNCH

\$12.95 PER PERSON

- Per 10 guests - minimum 10
- Selection of 1 half pan of 1 hot pasta
- Selection of one classic salad
- 10 bags of chips

Upgrade your package

- Upgrade from a classic salad to a signature salad
- +\$15** (per 10 guests)
- Add selection of freshly baked cookies or chocolate covered Belgium waffles
- +\$15** (per 10 guests)



LUNCH BOXES

CLASSIC

\$10.95 PER PERSON

- Classic sandwich of your choice
- Bag of chips
- Chocolate covered Belgium waffle or classic cookie

SIGNATURE

\$11.95 PER PERSON

- Signature sandwich of your choice
- Bag of chips
- Chocolate covered Belgium waffle or classic cookie

WRAP

\$10.95 PER PERSON

- Wrap of your choice
- Bag of chips
- Chocolate covered Belgium waffle or classic cookie

HALF CLASSIC

\$8.95 PER PERSON

- Half classic sandwich on French baguette
- Bag of chips
- Chocolate covered Belgium waffle or classic cookie

- Add cup of fruit **+\$2.50**
- Add 8oz side of creative salad **+\$2.95**
- Add mini water bottle **+\$1**



CLASSIC SANDWICHES

— \$7.95 PER PERSON —

PAN BAGNAT TUNA

On brioche Provençal recipe of yellow fin tuna mixed with mayonnaise, celery and green onions. Topped with lettuce and tomato

NAPA CRANBERRY CHICKEN SALAD

On rosemary and garlic focaccia Chicken salad recipe made with dried cranberry, celery and mayonnaise. Served with lettuce and tomato

CUBAN HAM & CHEESE

On French baguette Honey cured ham, Swiss cheese, lettuce and tomato with mustard

AVOCADO & HUMMUS VEGGIE **V**

On multigrain ciabatta Bell peppers, cucumber, red onions, avocado, lettuce, tomato and garlic hummus spread

TURKEY & SWISS

On croissant All natural turkey breast, Swiss cheese, lettuce and tomato

NY ROAST BEEF & JACK SUB

On French baguette All natural roast beef, Swiss cheese, French pickles, red onions, lettuce, tomato and garlic aioli

OLD FASHIONED EGG SALAD **V**

On brioche Homemade egg salad with green onions and mayonnaise, topped with tomato and lettuce

YUMMY WRAPS

— \$7.95 PER PERSON —

GRILLED VEGGIES HUMMUS **V**

Roasted bell peppers, onions and eggplant, parsley, feta cheese, plain hummus, lettuce leaf and whole wheat tortilla

SOUTHWEST QUINOA **V**

Organic quinoa, black beans, corn, pico de gallo, cheddar cheese, chipotle ranch, lettuce leaf and whole wheat tortilla

TURKEY BLT

All natural turkey breast, bacon, tomato, avocado, herb aioli, lettuce leaf and whole wheat tortilla

CHICKEN CAESAR

Oven roasted chicken, parmesan cheese, chopped romaine, homemade croutons Caesar dressing, lettuce leaf and whole wheat tortilla

BUFFALO CHICKEN

Oven roasted chicken, blue cheese, carrots, cucumbers, tomato, Buffalo ranch sauce, lettuce leaf and whole wheat tortilla

THAI CHICKEN

Oven roasted chicken, green and red cabbage, carrots, green onions, cilantro, crushed peanuts, creamy peanut sauce, lettuce leaf and whole wheat tortilla

SIGNATURE SANDWICHES

— \$8.95 PER PERSON —

AGED BALSAMIC CAPRESE **V**

On French baguette Fresh mozzarella, tomato, basil and aged balsamic.

SARATOGA CLUB

On ciabatta All natural turkey, bacon, swiss, cheddar, red onions, lettuce, tomato and herb mayonnaise.

FARMER PROSCIUTTO

On rosemary and garlic focaccia Thin sliced Prosciutto, Gouda cheese, roasted bell peppers, organic spinach, tomato and sundried tomato spread.

PARISIAN TURKEY BRIE

On multigrain ciabatta All natural turkey, brie cheese, lettuce and tomato.

MEDITERRANEAN CHICKEN PESTO

On ciabatta Sliced all-natural chicken, mozzarella cheese, red onions, lettuce, tomato and house pesto spread.

CHIPOTLE RANCH CHICKEN GOUDA

On ciabatta Sliced all-natural chicken, Gouda cheese, roasted red bell peppers, red onions, lettuce, tomato and our signature chipotle ranch sauce.



CLASSIC SALAD BOWLS

SMALL \$35 | 16Oz Serves 8-10 • LARGE \$95 | 32Oz Serves 32-40

Served with Balsamic, Caesar and Ranch dressings

CLASSIC GREEN

Heart romaine lettuce, tomato, cucumber, red cabbage and carrots

CLASSIC CAESAR

Heart romaine lettuce shredded parmesan cheese and rustic croutons

CLASSIC GREEK

Heart romaine lettuce with tomatoes, cucumbers, red onions, Kalamata olive and feta cheese

SIGNATURE SALAD BOWLS

SMALL \$60 | 16Oz Serves 8-10 • LARGE \$160 | 32Oz Serves 32-40

Served with Balsamic, Caesar and Ranch dressings

HOUSE

Organic mixed green lettuce topped with avocado, carrots, steamed red potatoes, red onions, bell peppers, tomatoes, cucumbers and French pickles

MEDITERRANEAN QUINOA

Organic mixed green lettuce topped with our Mediterranean Quinoa recipe, Feta cheese, avocado, bell peppers and cucumbers

PEAR & GOUDA

Organic mixed green lettuce topped with all oven roasted chicken breast, pears, spicy candied pecans, cherry tomatoes, cucumbers and Gouda cheese

CLASSIC COBB

Heart romaine topped with chopped honey cured ham, all natural turkey, bacon, avocado, hardboiled egg, tomatoes and crumbled blue cheese

ROASTED CAULIFLOWERS & KALE

Rainbow kale, topped with oven-roasted cauliflowers, pickled beets, capers, croutons, shredded carrots, red cabbage



STRAWBERRY SPINACH

Organic baby spinach topped with fresh strawberries, spicy candy pecans and crumbled blue cheese

CREATIVE SIDE SALADS

SMALL \$35 | 8Oz Serves 8-10 • LARGE \$65 | 16Oz Serves 32-40

LEMON-CILANTRO QUINOA CORN V

Organic quinoa, sweet corn, black beans, salsa Fresca, and lime cilantro vinaigrette

COUSCOUS TABOULEH V

Couscous, red bell peppers, cucumbers, cumin, paprika, mint, parsley, cilantro, olive oil, and lemon juice

CREAMY BROCCOLI V

Broccoli, corn, cranberries, pecans, ranch and mustard

FARFALLE SUNDRIED TOMATO SALAD V

Bowtie pasta, sundried tomatoes, garlic, parmesan cheese and organic spinach

PEA PESTO PASTA V

Penne pasta, green peas, pesto, parmesan cheese, and organic spinach

APPLE RAISIN SLAW V

Cabbage, green apple, pecans, scallions, raisins, carrots and coleslaw dressing



HOMEMADE SOUP

CUP \$3.95 | BOWL \$5.95

Hearty selections

- TOMATO FLORENTINE
- LENTIL
- CHICKEN TORTILLA
- CHICKEN NOODLE
- BUTTERNUT SQUASH
- FRENCH ONION



HOT PASTAS

\$11 PER PERSON

HALF PAN \$88 | Serves 8-10 FULL PAN \$176 | Serves 16-20

CHICKEN PESTO PENNE

Penne pasta with grilled natural chicken and sundried tomatoes tossed in a creamy pesto sauce

ITALIAN SAUSAGE RIGATONI

Rigatoni pasta with Italian sausage, red bell peppers, baby spinach and a creamy cherry tomato sauce

PRIMAVERA PENNE V

Penne pasta, seasonal veggies, tomato sauce, garlic, parsley, basil and parmesan cheese

LASAGNA DIVINA

Traditional Bolognese meat sauce with ricotta, mozzarella and parmesan cheese

EGGPLANT LASAGNA V

Layers of eggplant, zucchini, yellow squash, bell peppers with ricotta, mozzarella and parmesan cheese



SUPER GRAINS

\$8.95 PER PERSON

HALF PAN \$80 | Serves 8-10 FULL PAN \$189 | Serves 18-24

Add chicken +\$3 per person

MEDITERRANEAN QUINOA V

Organic white and red quinoa tossed with eggplant, zucchini, yellow squash, bell pepper, cherry tomatoes and topped with feta cheese and parsley

KALE-BROWN RICE V

Brown rice tossed with rainbow kale, shredded carrots, mushroom, red onions and cherry tomatoes

RATATOUILLE BARLEY V

Pearled barley tossed with tomato zucchini, yellow squash, bell peppers, eggplant, red onions and tomato.



SOUTHWEST QUINOA V

Organic white and red quinoa tossed with black beans, sweet corn, pico de gallo, roasted bell peppers, Cajun seasoning, topped with shredded cheddar cheese and cilantro.

QUICHE PLATTERS

PLATTER \$45 | Serves 8-10 Cut bite-sized

LORRAINE

Ham, bacon, leek and Swiss cheese

PROVENÇAL

Sundried tomatoes, goat cheese and herbs of Provence

FLORENTINE

Fresh baby spinach and Swiss cheese

VEGETARIAN V

Fresh spinach, kale caramelized onions, leek and Swiss cheese

SPECIALTY PLATTERS

CRUDITY

SMALL \$32 | Serves 8-10 LARGE \$79 | Serves 20-24

Cucumbers, carrots, celery, green and red bell peppers and cherry tomatoes. Served with ranch dipping sauce

JICAMA AND FRESH FRUIT

SMALL \$40 | Serves 8-10 LARGE \$89 | Serves 20-24

Jicama, pineapple, watermelon, honeydew and cantaloupe. Drizzled with lemon juice and a dust of salt and chili powder

CHEESE

SMALL \$49 | Serves 8-10 LARGE \$99 | Serves 20-24

Domestic cheese, goat cheese and brie. Served with dried fruits, grapes, sliced baguettes and crackers

FINGER SANDWICHES

SMALL \$40 | Serves 6-8

Ham & Swiss on white • Turkey & Swiss on sourdough
Tuna salad on wheat • Smoked salmon on rye • Egg salad on white

SKEWERS

SMALL \$40 | Serves 8-10

CAPRESE | 24 pieces

Fresh mozzarella, cherry tomatoes and basil, drizzled with balsamic reduction

FRUIT | 24 pieces

Pineapple, cantaloupe and grapes

CHICKEN | 16 pieces

Lemon chicken with curry sauce

BOWL DIPS

SMALL \$35 | Serves 8-10

HUMMUS

Hummus spread served with homemade pita chips

BALSAMIC BRUSCHETTA

Chopped tomatoes, balsamic, fresh basil, garlic and parmesan cheese served with slice baguette and homemade crustini



DESSERTS

FRESHLY BAKED COOKIES

— \$1.50 PER PERSON —

SMALL \$18 | 12 pieces
MEDIUM \$54 | 36 pieces
LARGE \$90 | 60 pieces

A selection of assorted freshly baked cookies. Chocolate Chip, White Chocolate Macadamia, Peanut Butter, Oatmeal Raisin

CLASSIC GOURMET BARS

— \$2.50 PER PERSON —

SMALL \$25 | 10 bars
MEDIUM \$50 | 20 bars
LARGE \$100 | 40 bars

Our classic collection includes: Double Chocolate Brownies, Lemon Bars, Apple Streusel Bars and Raspberry Streusel Bars. Bars can be cut in half or 4 pieces.

SIGNATURE GOURMET BARS

— \$3.25 PER PERSON —

SMALL \$32.50 | 10 bars
MEDIUM \$65 | 20 bars
LARGE \$130 | 40 bars

Our signature collection includes: Peanut Butter Brownies, S'mores Bars, Meltaway Bars and Pecan Nut Bars. Bars can be cut in half or 4 pieces.



EUROPEAN MACAROONS

— \$1.20 PER PERSON —

SMALL \$12 | 10 pieces
MEDIUM \$48 | 40 pieces
LARGE \$96 | 80 pieces

Our collection includes: Sea Salt Caramel, Chocolate, Pistachio, Raspberry

SIGNATURE MINI ELITE TARTS

— \$3 PER PERSON —

TRAY ASSORTED \$105 | 35 pieces
TRAY ONE FLAVOR \$105 | 35 pieces
Our signature collection includes: lemon, mixed fruit, chocolate reflection and elite crème brûlée

MAIN DISHES

Buffet style entrées delivered warm with choice of two sides.

There is a minimum order of 10 per served in disposable chafing dishes for easy display and clean up.

CHICKEN PROVENÇAL

— \$12.95 PER PERSON —

Chicken thigh, cherry tomatoes, kalamata olives, lemon and rosemary herbs

LEMON CHICKEN CAPERS

— \$12.95 PER PERSON —

Chicken thigh, artichoke heart, capers and lemon sauce

BEEF MEATBALLS

— \$12.95 PER PERSON —

Beef meatballs slowly simmered in tomato sauce

EGGPLANT TIAN v

— \$12.95 PER PERSON —

Fried eggplant cooked with a tomato sauce and five spices topped with a layer of zucchini, yellow squash and tomato roman drizzled with olive oil and herbs of Provence

CHICKEN CORDON BLEU

— \$12.95 PER PERSON —

Chicken breast stuffed with ham, bacon, asparagus and mozzarella cheese topped with a creamy mushroom sauce. Gluten free.

SHEPHERD'S PIE

— \$12.95 PER PERSON —

Layered casserole of ground beef and veggies in a homemade gravy topped with mashed potatoes and cheddar cheese

BBQ SMOKED PULLED PORK

— \$12.95 PER PERSON —

Slow smoked pulled pork marinated with sugar, spices and paprika tossed in a BBQ sauce. Served with sweet mini buns

HONEY GLAZED SALMON

— \$14.95 PER PERSON —

Honey-glazed salmon, white wine and lemon wedges. Gluten Free



Choose two sides. Can also be ordered separately.

RED MASHED POTATOES & DILL

ROASTED SPICY MUSTARD
POTATOES

GREEN BEANS AND MUSHROOMS
PROVENÇAL

OVEN ROASTED VEGETABLES

GARLIC AND HERBS LINGUINI

LEMON PARSLEY RICE

