

Hollywood Catering Menu

315 South Cherokee Lane
Lodi, CA 95240
Business Phone 209-369-4065 209-607-8568 Fax 209-333-1719
www.lodicafe.com

All Entrees are served with a Side & Vegetable of your choice.

Rent our Restaurant for your Private Party's

Darlene will personalize your menu if not seen here. These are choices for you to choose from but not limited to. Call Darlene 209-607-8568 with your catering questions and needs.

Dinner Entrees

BEEF

Beef Wellington...\$35.00

Filet Mignon...\$30.00

Prime Rib...\$25.00

Ribeye Steak...\$19.00

New York Steak...\$18.00

Tri-Tip with Chimichurri Sauce \$16.00

Roast Angus Sirloin With Burgandy Peppercorn Demi Glaze 14.95 Add Chicken for \$16.95

Country Fried Steak with gravy..... \$14.00

Pot Roast... \$14.00

Hamburger Steak with Grilled Mushrooms, Onions and Gravy...\$13.00

Meatloaf...\$14.00

Sheppard's Pie... \$16.00

Steak Fajita...\$15.00

PORK

Pork tenderloin with Reduced balsamic and cherry's....\$16.00

Grilled Pork Chops with homemade cinnamon apple topping...\$16.00

BBQ Ribs or Lightly Seasoned...\$14.00

Pulled Pork....\$13.00

CHICKEN

- Chicken Cordon Bleu...\$14.99**
- Lemon Chicken Piccata...\$12.99**
- Chicken Alfredo...\$13.99**
- Italian Chicken With Fresh Herbs ...\$11.99**
- Chicken Pot Pie...11.99**
- Grilled Chicken with Mango Salsa...\$11.99**
- Chicken Fajitas...\$14.00**
- Chicken Enchiladas...\$12.00**
- Whole Turkey...\$11.99**
- Chicken Parmesan...\$12.99**
- Chicken with Lemon Basil Cream Sauce \$12.99**

Fish

- Grilled Salmon with Lemon Caper Sauce, Honey Lemon Glaze, Chipotle Sauce or Lemon Dill Sauce...\$16.99**
- Grilled Tilapia with Pesto and tomato Drizzle over the top...\$13.99**
- Pistachio Crusted Halibut...\$16.99**
- Macadamia Nut Halibut**

Vegetarian

- Cheese Enchilada's...\$11.00**
- Grilled Veggie Sandwiches...\$12.00**
- Portabella Mushroom Burger...\$13.00**
- Eggplant Parmesan...\$12.00**
- Spaghetti with Marinara...\$11.00**
- Cheese Ravioli's...\$10.00**

Side Dishes

- ❖ **Garlic Mashed Potatoes, Creamy Mashed Potatoes, Baked Potato, Baked Sweet potato, Mashed Sweet Potatoes, Roasted Herb Red Potatoes, Roasted Yukon Gold Potatoes, Rice Pilaf, Spanish Rice, Beans, Black Beans, Pesto Tortellini, Ranchera Beans, Smashed Cauliflower, Ravioli's, Spaghetti, Rigatoni & Marinara, Chili Beans, French Fries, Onion Rings, Potato Salad, Coleslaw, Sweet Potato Fries.**

Vegetables

- ❖ **Fresh Grilled Vegetable Medley, Fresh Green Beans w/mushrooms and Bacon or Almonds and Parmesan. Steamed vegetable in season, Baby Carrots or Broccolini.**

Salads

- ❖ **Strawberry Spinach Salad with Poppy seed Dressing, Fresh Garden Salad, Tortellini Pasta Salad, Greek Pasta Salad, Fruit Salad, Ambrosia, Potato Salad, Macaroni Salad or Fresh Seasonal Fruit Platter.**

Soups

- ❖ **Ministrone, Clam Chowder, Chicken Noodle, Portuguese Bean and Kale soup.**

Breads

- ❖ **Garlic Bread, Dinner Rolls, Hawaiian Rolls, Sourdough Bread, Ciabatta Rolls, Kalamata Olive Rolls, Asiago Dinner Rolls and Focaccia Bread.**

Desserts

- ❖ **Bread Pudding, Triple Chocolate Ghirardelli Brownies with Strawberries and Cream, Gluten Free Chocolate Cake, Cakes of various sorts. Cobblers, Cookies, Chocolate Mouse, Pudding, Gelatin and Ice Creams with toppings. Various Other Desserts.**



Hors d' oeuvres

- ❖ **Smoked Salmon w/ Caviar over Crostini**
- ❖ **Caramelized onion and goat cheese Crostini**
- ❖ **Smoked Salmon Deviled Eggs**

- ❖ **Deviled Eggs**
- ❖ **Meat Tray – Tri tip/ Turkey/Salami/ with Rolls, Creamed Horseradish, Dijon Mustard, Pesto Mayonnaise.**
- ❖ **Baked Brie in Pastry**
- ❖ **Assorted Cheese Platter**
- ❖ **Vegetable Crudite Platter with Ranch Dip**
- ❖ **Tomato Caprese**
- ❖ **Sundried Tomato Hummus with Flatbread**
- ❖ **Salmon Mouse over Crostini**
- ❖ **Sausage Stuffed Mushrooms**
- ❖ **Meatless Stuffed Mushrooms**
- ❖ **Bruschetta with Baguettes**
- ❖ **Foccacia Bread with Olive Drop Olive oil's for dipping**
- ❖ **Cucumber and Hummus Crostini**
- ❖ **Crab and Chive Puffs**
- ❖ **Roasted Red Pepper Pinwheels**
- ❖ **Chilled Shrimp**
- ❖ **Prosciutto and Melon**
- ❖ **Quesadillas – Shrimp, Beef, Chicken, Pork or Vegetarian with Sour Cream and Salsa**
- ❖ **Anti Pasta Platter**
- ❖ **Bacon Wrapped Scallops**
- ❖ **Ind. Prawn Cocktail Cups**
- ❖ **Vegetarian Spring Rolls**
- ❖ **BLT Toast**
- ❖ **Prime Rib Slider**
- ❖ **High End Cheese Tray**
- ❖ **Bacon Jam Tarts**
- ❖ **Crispy Asiago Asparagus**
- ❖ **Ind. Beef Bourguignon**
- ❖ **Citrus Cilantro Bacon Scallop**
- ❖ **Ind. Beef Wellington**
- ❖ **Balsamic Fig/Goat cheese Flatbread**
- ❖ **Brie and Pear in an almond Purse**
- ❖ **Crab Cakes**
- ❖ **Salmon Cakes**
- ❖ **Fig and Caramelized onion puff**
- ❖ **Wild Mushroom Purse**
- ❖ **Beef Blue Cheese Bacon Meatball**
- ❖ **Chicken Gyoza**

- ❖ **Chicken Kabobs**
- ❖ **Fruit Kabobs**
- ❖ **Vegetable Kabobs**
- ❖ **Edamami Potsticker**
- ❖ **Chicken Cashew Steamed Roll**
- ❖ **Chicken Cordon Bleu Ind.**
- ❖ **Chipotle, Sundried Tomato, Roasted Red Pepper Or Garlic Hummus**
- ❖ **Spinach Dip with French Bread**
- ❖ **Prawn Platter**
- ❖ **Chilled Shrimp**
- ❖ **Assorted Pinwheels**
- ❖ **Nachoe Platter**
- ❖ **Quesadilla Beef, Chicken, pork or Vegetarian**
- ❖
 - **Call For Prices**
 - **Darlene Carrera 209-607-8568**

Attendants/Servers: \$15.00 per hour per attendant

Set Up= Linens on tables and skirting, China, Flatware, Glassware, Rack China, Glassware, Serve Champagne, Cut the Cake & Open Wine, etc. Can be arranged. Rentals not included.

Any special requests can be accommodated.

***Meat prices are subject to change due to fluctuation in meat prices.**