



MENUS FOR INFORMAL GATHERINGS

Easy does it



As You Like It Events & Catering has been providing full-service event and catering services since 1996. Weddings, receptions, and celebrations of all kinds are among the most meaningful moments in life. Let us help make yours everything you'd like it to be.

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What we do |



Planning & event details

Let's get those ducks lined up so they know what to do on your event day!

We'll work with you to draft your layout & timeline, arrange for any rentals you may need, and help manage your event vendors.

Menu design

Picking the right menu and services for your event will help make sure your guests enjoy your event.



Classic deli favorites



Sandwich lunch

Assorted sandwiches, up to three kinds, from:

Turkey & cheese

Ham & cheese

Italian: salami, ham, provolone

Roast beef & cheese

Chicken salad

Vegetarian

Spicy chicken

Sandwiches are prepared on a mix of breads with lettuce and tomato. Lunches include your choice of Golden potato salad or Italian pasta salad, a bag of chips and chocolate chip cookies.

Individually boxed: \$18 per person

Arranged on platters: \$21 per person

Gourmet wrap lunch

Assorted wraps, up to three kinds, from:

Turkey & Provolone

Spicy chipotle chicken

Chicken Caesar

Roast beef & white cheddar

Roasted veggies with feta & balsamic

Wraps are prepared with assorted colorful wraps, herbed cream cheese, lettuce and tomato. Lunches include your choice of Golden potato salad or Italian pasta salad, a bag of chips and chocolate chip cookies.

Individually boxed: \$18 per person

Arranged on platters: \$21 per person



Platter additions for delicious variety

Each platter serves 25-30

Fresh fruit and berry platter...\$110

Fresh-cut veggies with ranch and hummus...\$90

Imported cheese board, fruit garnish, with baguette toasts and crackers...\$125

Bruschetta with Roma tomatoes, basil and feta (60 pcs)...\$130

Fresh green salad – Spring, Tuscan or Garden, two dressings...\$87



Hearty entree salads

Select up to three salads from:

Fiesta: romaine & mixed greens with roasted corn, cotija, grape tomatoes, red onions, cilantro-lime vinaigrette

Spinach salad: with bacon, feta, strawberries, strawberry vinaigrette

Classic Caesar: crisp romaine, Parmesan, grape tomatoes, Caesar dressing

Tuscan: mixed greens, kalamata olives, grape tomatoes, feta cheese, balsamic vinaigrette

Greek: crisp romaine, tomato, cucumber, red onion, balsamic vinaigrette

Roasted veggie: mixed greens, chevre, balsamic vinaigrette

Chef's chop: iceberg lettuce, blue cheese, bacon, tomato, hard-boiled egg, blue cheese dressing

\$18 per person, individually boxed salads.

\$21 per person for "platter" presentation.

Add: avocado...\$3, chicken breast...\$6, shrimp...\$8, tri-tip...\$10, salmon...\$10

Something sweet

Platter pricing – 24 pieces per platter

Classic cookies: chocolate chip, oatmeal raisin, peanut butter...\$47

Deluxe cookies: pecan puffs, orange-scented chocolate chip shortbread and white chocolate cranberry cookies...\$71

Brownies – Classic chocolate chip or Oreo...\$71

Zesty lemon bars...\$71

Carmelita bars...\$87

Rocky road brownies...\$87

Berry bars - jammy goodness in a buttery oatmeal crust...\$71



Hydration station

Select one or two refreshing beverages...\$6 per person

Lavender lemonade Strawberry lemonade Citrus-infused ice water

Cucumber-mint infused ice water, Tropical iced tea (unsweetened)

Iced tea (unsweetened, lemon & sweeteners on the side)

Includes ice, disposable cups etc.

Add hot coffee with cream & sweeteners...\$3 per person



Some like it hot

Comforting crowd-pleasers for lunch or dinner. \$39 per person

Southwest buffet

Chicken enchiladas with roasted tomatillo sauce, jack cheese,
Choice of Cuban-style black beans or traditional refried beans,
Fiesta salad with zesty lime dressing, Spanish rice
Beef enchiladas instead of chicken: +\$4 per person
Add beef enchiladas: +\$6 per person

Chicken penne

Penne Alfredo with herbed chicken breast and Romano cheese, Tuscan
salad: mixed greens, feta cheese, grape tomatoes, kalamata olives,
balsamic vinaigrette, Herbed Parmesan focaccia, rolls and butter
Add roasted vegetables: \$3 per person

Italian buffet

Our baked lasagna with house-made marinara, ricotta and mozzarella,
layered with your choice of seasoned ground beef, Italian sausage or
mushroom and zucchini (vegetarian)
Choice of penne Pomodoro OR seasonal fresh roasted vegetables
Choice of Tuscan or Caesar salad
Parmesan-herb focaccia, dinner rolls and butter

Taco taco taco

Flavorful shredded chicken and beef adobada, with corn tortillas,
salsa, sour cream diced fresh tomatoes, onion, lettuce, tortilla chips,
traditional refried beans or Cuban-style black beans and Spanish rice.
Three tacos per person.

Pesto chicken pasta

Bowtie pasta with pesto, sundried tomatoes, feta and herbed chicken breast
Tuscan salad: mixed greens, Kalamata olives, grape tomatoes, balsamic vinaigrette, Parmesan-herb focaccia, dinner rolls and butter

Greek to me

Marinated chicken brochettes, lemony rice pilaf, Greek salad, fresh fruit, hummus, and flatbread

Bourbon BBQ chicken

Bourbon-bbq glazed chicken (mix of white and dark meat)
Homestyle potato salad, watermelon, sweet honey corn bread
Add tri-tip: \$12 per person

Vegetarian & vegan entrees

We are happy to accommodate vegetarian or vegan entree substitutions to accompany your menu. Here are a few options:

Asian-style stuffed roasted sweet pepper (Vegan)
Italian-style stuffed zucchini Penne primavera (Vegan)
Southwest stuffed poblano chile Vegetarian fajitas (Vegan)
Eggplant strata with oven-roasted tomatoes, basil, goat cheese

Service standards

Standard service: Pricing is for attended buffet with quality disposable dinnerware included.

Drop-off service: Available for cold menu items only, your meals will be packed individually.

Delivery: Drop-off and pick up times to be arranged in advance.

22% Admin/production fee and applicable sales tax will be added to your order.

Order minimums: 50 guest minimum. For smaller groups, please add \$5 per person

Guest count / final order: order to be finalized 7 days prior to event.

Upgrade to china: \$4.50 per person

Wait staff (required for plated or buffet service): \$45 per server per hour, four hour minimum

Additional options: additional menu options are available, including appetizers, specialty menus, active stations etc. Please ask about vegetarian/Vegan options, halal, kosher-style, gluten-free or other dietary requirements.

Please ask about arranging rentals of tables, chairs, linen. Venue rental fees are not included.

