



APPETIZERS & FINGER FOOD *Menu selections*



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.



Starters, appetizers & desserts

Stations & displays - on black, white or wooden platters. 30 servings per platter

Fresh fruit & berry platter - colorful seasonal berries and fresh fruit...\$110

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

Napa antipasto - salami, roasted peppers, brie, red grapes, sundried tomato tapenade, baguette...\$165

Imported cheese board - garnished with fruit, presented with assorted crackers...\$125

Fresh-cut veggies & dip - colorful and crisp fresh veggies with ranch dip and house-made hummus...\$90

Cucumber cups - with blue cheese and topped with caramelized walnuts (60 pcs)...\$150

Mezze platter - house-made hummus and tzatziki, stuffed grape leaves, feta cheese, olives, flatbread...\$120

Deli sliders - 48 pieces, two selections from: Roast beef & cheese, Turkey & cheese, Ham & cheese, Turkey & bacon,

BLT, Egg salad, Tomato with fresh mozzarella & balsamic vinaigrette...\$160

Mini gourmet wraps - 48 pieces, two selections from: Pesto chicken, Roast beef with white cheddar and chipotle

mayo, Roasted veggie with feta, Chicken Caesar, Turkey & cheese...\$144

Chilled selections for tray-passing or stations - minimum of 50 pieces

Peri peri shrimp shots - citrus marinated shrimp with garlic, fresh herbs, olive oil, in a shot glass...\$3.95

Cucumber cups - with blue cheese and topped with caramelized walnuts...\$3.50

Ahi in won ton spoons - with ponzu sauce, presented in wonton spoons...\$4.00

Mini potato pancakes - topped with sour cream, smoked salmon and chives...\$3.50

Watermelon bites - cubes of watermelon with feta and honeydew, balsamic reduction...\$3.00

Peppered beef canapes - herbed cheese on polenta rounds...\$4.00

Hot selections for tray-passing or stations - minimum of 50 pieces

Roasted mini sweet pepper - filled with goat cheese, topped with crisped pancetta...\$3.00

Cheesy artichoke bites - mozzarella and tangy artichoke hearts baked in puff pastry...\$3.25

BBQ beef sliders - slow-cooked shredded beef in our sweet & spicy BBQ sauce, on Hawaiian rolls...\$4.00

Classic American sliders - beef patty, cheese, deli mustard, grilled onion on Hawaiian roll...\$5.00

Hand-made meatballs - in hoisin sauce...\$3.00

3M Sliders - meatball, marinara & mozzarella...\$4.00

Bacon and cheese stuffed mushroom caps...\$3

Petite crab cakes - with chipotle aioli made with blue crab meat...\$6.00

Spicy beef mini empanadas...\$3.95

Potato and cheese mini empanadas...\$3.50

Thai chicken skewer with spicy peanut sauce - tender and flavorful...\$3.50

Samosas - spicy curried potato and vegetable filling in pastry...\$3.50

Wild mushroom filo pouches - filled with sauteed mushrooms, onions, garlic, red wine...\$4.00

Lemon-oregano chicken brochettes with fresh rosemary...\$3.75

Cranberry & Brie Bites - baked in puff pastry...\$3.00

Spiced roasted butternut squash bites...\$3.00

Sweet treats

Desserts from scratch

Cupcake assortment (36 pieces) - select three from: Chocolate with chocolate ganache, Lemon with zesty lemon frosting, Red velvet, Guinness chocolate with cream cheese frosting, Vanilla with praline buttercream, Spiced apple walnut with cream cheese frosting, Rocky road with chocolate-peanut butter-marshmallow frosting...\$144

Mini canoli (24 pieces) - traditional sweet ricotta & chocolate chip filling...\$84

Rocky road brownies (24 pieces) - marshmallows and chocolate peanut butter fudge...\$72

Zesty lemon bars (24 pieces) - classic balance of tartness and sweetness...\$72

Carmelita bars (24 pieces) - with dulce de leche sauce, pecans and chocolate chips ...\$72

Classic cookie assortment (36 pieces) - chocolate chip, oatmeal-raisin, peanut butter...\$64

Uptown cookie assortment (42 pieces)- orange scented shortbread with chocolate chips, pecan tea cookies, white chocolate cranberry cookies, bourbon balls...\$89

Tiger striped chocolate covered strawberries (25 pieces)...\$75

Oreo buzz balls - chocolate Oreo bourbon balls (24 pieces)...\$76

Bourbon balls (24 pieces)...\$76

Cutting cake

One or two tier cutting cake includes complimentary use of our cake stand and cake serving set. From \$165

Cake flavors: Vanilla, Chocolate, Zesty lemon, Mocha, Spiced apple walnut, Carrot, Red velvet, Butter pecan, Chocolate rum

Fillings: Mixed berry compote, Semisweet chocolate ganache, Strawberry cream, Lemon curd, Praline buttercream

Frostings: Buttercream, Cream cheese, Chocolate ganache buttercream

Dessert shots - 24 pieces

Berry trifle - vanilla cake, berry compote, whipped cream, fresh berries...\$84

Bourbon street - bourbon-brushed chocolate cake, chocolate sauce, whipped cream...\$84

Pumpkin spice cheesecake - spiced graham "crust", cheesecake filling, whipped cream...\$84

Lemon crush - lemon cake, lemon cheesecake, whipped cream, crushed lemon drops...\$84

Cookie shots - chocolate chip and peanut butter cookies atop a shot of milk...\$88

Refreshing beverages

Hydration station - select three from Lavender lemonade, classic lemonade, strawberry lemonade, iced tea (unsweetened), citrus-infused water, cucumber-mint infused water, ice water, hibiscus tea...\$6 per person

Regular or decaf coffee, cream, sweeteners...\$3 per person

Hot tea, honey, lemon...\$3 per person



Grazing tables

Make an impression

Put some WOW into your appetizer hour. Our grazing table makes an impressive statement! It's the perfect compliment before a meal, or as the centerpiece of your all-appetizer reception.



Classic Grazing Table

Our Classic grazing table includes an abundant assortment of cured meats, fine cheeses, house-made spreads and toppings, crackers and baguettes, fresh vegetables and fruits, roasted and caramelized nuts, dried fruits, and assorted olives, garnished with berries, herbs and edible flowers.

Table for up to 60 guests = \$1488++

Table for up to 100 guests = \$2288++

Please allow 1 to 2 hours prior to your event for our culinary team to set up your artistically arranged grazing table. We will talk with you in advance to plan your table design. Our Layered grazing table incorporates risers, crates, platters, boards and accent pieces.

Our grazing tables can be customized to reflect your event theme, colors, and taste preferences. We may charge an additional fee for custom design, additional decor elements, and/or for specialty ingredient sourcing. Please consult with our culinary team about vegan, organic, gluten-free or pork-free options for your grazing table. A farmhouse or wine barrel table may be rented to complement your display.

Minimum order quantities may vary for different items. Prices subject to applicable taxes and 22% Admin/Service Charge.

Staffing and rentals are not included in menu prices.