

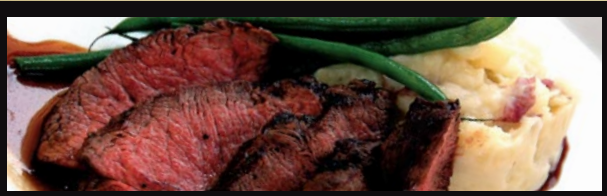
Barbeque Menu

FRATERNITY BARBEQUE Includes fresh top sirloin burgers, all beef hotdogs, vegetarian patties, grilled chicken breasts, fries or onion rings, and cheese platter for burgers.

49ER BARBEQUE Our delicious bbq spare ribs, bone-in chicken, grilled vegetables, fresh dinner rolls served with butter and two accompaniments.

BEVERLY HILLS BARBEQUE Choice of marinated beef tri-tip, flank steak, filet mignon or New York steak. Grilled chicken breast and grilled salmon. Served with choice of vegetable, starch and fresh rolls. There is an additional charge for New York steak, filet mignon and or any other special cut.

SURF'S UP BARBEQUE Choice of grilled Mahi Mahi, Salmon, Ahi, Swordfish or clients choice, Teriyaki chicken or beef, served with Polynesian rice, Hawaiian potato salad, and sweet potatoes. Prices on fish vary.



Dinner Entrees

STEAK DINNERS choice of any cut of beef (NY steak, filet mignon, flat iron steaks, tri-tip, top sirloin, and chateaubriand.) veal, and lamb are also available depending on your needs and your budget. All entrées includes your choice of whipped potatoes, scallop potatoes, au gratin potatoes, baked potatoes, or rice pilaf also our freshest seasonal vegetables, fresh rolls, choice of salad, fresh fruit and a delicious fresh baked dessert. We can add any poultry desired for an additional fee and substitute beef for poultry as well.

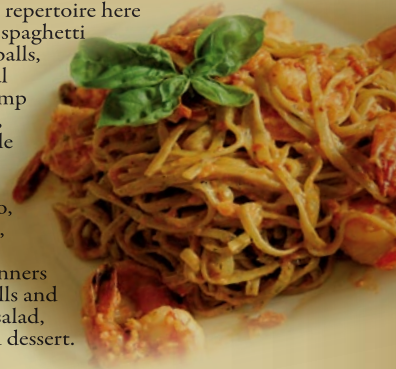
POULTRY DINNERS choice of our different variations; BBQ chicken, champagne chicken, rosemary chicken, chicken parmesan, chicken marsala, chicken marbella, chicken Florentine, curry chicken, and southern fried chicken. Chicken relleno contains Anaheim chile and cheddar cheese with light seasoned flour, and heat is optional. California chicken marinated with extra virgin olive oil, balsamic vinegar, garlic and seasonings and topped with julienne seasonal vegetables. Our house stuffed chicken breast contains; kalamata olives, sun dried tomatoes, garlic, and ricotta cheese. We also have our fresh succulent oven roasted turkey breasts. Also includes above mentioned items and if any are ethnic they will have separate accompaniments.

SEAFOOD DINNERS We have a wide variety of seafood selections among our most popular are grilled salmon, fresh Maine lobster tail, seared ahi tuna, fresh halibut, Asian style salmon, mahi mahi with fresh tropical salsa, shrimp scampi, and grilled swordfish. All items can be cooked to your taste and with a custom sauce fresh from our kitchen. Items include accompaniments mentioned above.

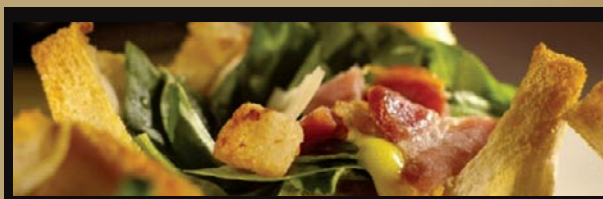
ETHNIC DINNERS We specialize in Mexican cuisine but are able to make an array of ethnic dishes. Here are some popular items; carne asada, hard shell tacos, moles, fish tacos, burritos, Thai curries, Persian kabobs, teriyaki, sushi, and paellas.

PASTA DINNERS

We have lots of pastas in our repertoire here are a few; fettuccini alfredo, spaghetti al ragu or with mamas meatballs, linguini al fungi, fettuccini al diablo, pasta primavera, shrimp or grilled chicken over pasta, southwest pasta, and any style lasagna. All pastas and ones not mentioned can be made with a choice of sauces; pesto, marinara, alfredo, carbonara, roasted pepper pesto, and a chardonnay cream sauce. Dinners come with garlic bread or rolls and a choice of house or Caesar salad, fresh fruit, and a fresh baked dessert.



MEXICAN DINNERS Burrito and taco bar is served with lime marinated grilled chicken breast, marinated carne asada steak, refried beans, Mexican rice, fresh guacamole, pico de gallo, salsa, sour cream, shredded lettuce, shredded cheeses and corn or flour tortillas for taco bar. Includes fresh fruit and a choice of dessert. We also have carne asada, chile verde, Ensenada style fish tacos, hard shell tacos, and taquitos.



Our Salad Selections

SOUTH WEST CHICKEN SALAD contains marinated grilled chicken breast in fresh citric juices also contains romaine lettuce black beans, corn, fresh tomato, fried tortilla strips, three cheeses, home-made cilantro vinaigrette and chipotle dressing.

CHINESE CHICKEN SALAD contains marinated chicken breast in Asian spices; romaine and iceberg lettuce, fried wonton strips, mandarin oranges, julienne carrot, and home-made sesame-ginger vinaigrette.

HOUSE SALAD contains European baby greens, iceberg lettuce, and romaine lettuce fresh organic tomatoes, and seasonal vegetables.

CHICKEN CAESAR SALAD made with marinated grilled chicken breast, fresh baked croutons, fresh romaine lettuce and our home made Caesar dressing.

Desserts

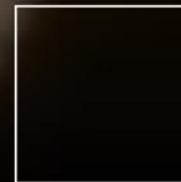
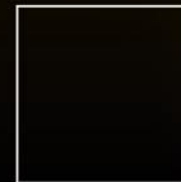
Lemon bars, Remy Martin brownies, carrot cake, light cheese cake, fruit compote medley with granola topping, strawberry short cake, peach and apple cobblers, cookies, chocolate cake with ganache topping, citrus bars, and pineapple upside-down cake.



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Hot & Cold Appetizers

We have a wide assortment of appetizers here are a few of our clients favorites. We make stuffed mushrooms with goat cheese, fresh herbs and spices, Spicy Asian hot wings, Tuna Tartare served with crispy wontons, Sashimi platter, Vegetable Crudite, assorted imported Cheese Platter, Chicken Satay, Prosciutto-Arugala wrapped Shrimp, Heirloom Tomato Caprese, Corriander lamb chops, Beef Wellington, Asparagus tartlet, Prosciutto wrapped asparagus or cantaloupe, Spanikopita, Caviar stuffed new potatoes, Filet mignon on croute topped with armagnac mayo and fried shallots, Roquefort mousse on Belgian endive topped with roasted walnuts and red pepper confetti, Potstickers vegi or meat steamed or fried, Eggrolls veggie or chicken, Buffalo wings, Asian sesame drummetes, Quesadillas taquitos beef chicken or potato, and tea sandwiches.

Breakfast

CONTINENTAL BREAKFAST features a bagel bar that includes fresh bagel cream cheese, tomatoes, red onions, and capers. A fresh fruit platter is also served with a side of yogurt. Pastries, croissants, orange juice and milk are also included. You can add coffee and oatmeal for an extra charge.

NEW YORKER BREAKFAST includes fresh bagels, cream cheese, red onions, tomatoes, capers and premium smoked Norwegian salmon.

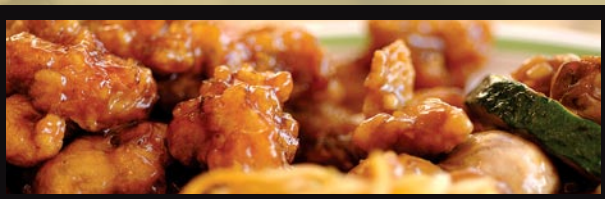
LUMBERJACK BREAKFAST includes scrambled eggs, chilaquiles, breakfast potatoes, biscuits and gravy, bacon, sausage, orange juice, milk, coffee and a fruit salad.

ON-THE-GO BREAKFAST Fresh fruit, granola, yogurt, oatmeal, pastries and bagels with tomatoes, onions and cream cheese.

BREAKFAST BURRITOS We have meat or vegetable breakfast burritos they contain scrambled eggs, potatoes, bell peppers, onions, and cheese. Meat burritos contain juicy sausage and bacon.

OMELETTE BAR One of our trained exhibition chef's makes amazing omelette's to order with fresh vegetables, meats and cheeses. Also includes breakfast burritos, oatmeal, breakfast potatoes, sausage and bacon.

SUNDAY BRUNCH Includes Omelette bar, New York bagel bar, breakfast potatoes, breakfast quiche, bacon, sausage, oatmeal, fruit, yogurt, French toast, orange juice, milk, and coffee.



Asian Menu Lunch Items

ORANGE & LEMON CHICKEN made all natural with sauces made from fresh squeezed oranges and lemons.

MONGOLIAN BEEF made with marinated beef tri tip, fresh broccoli, julienne onions, and contains our home made sauce.

TERIYAKI CHICKEN contains grilled boneless chicken marinated in Asian spices and lightly sauced in our authentic home-made teriyaki sauce.

SWEET & SOUR CHICKEN OR SHRIMP both marinated nicely, contains bell peppers, fresh pineapple, onions and our house sweet and sour.

SALT & PEPPER SHRIMP lightly coated in spices then sautéed.

CHICKEN LETTUCE WRAPS made with marinated chicken and diced mushrooms with a home-made Vietnamese lettuce wrap sauce.

KUNG PAO CHICKEN contains marinated chicken breast, fresh water chest nuts, bell peppers, onions and our sweet and sour sauce.



Inter-Continental Lunch Items

TACO BAR contains grilled lime marinated beef and chicken, Mexican rice, refried beans, fresh salsa, shredded lettuce, guacamole, pico de gallo, sour cream, and shredded cheeses.

PITA BAR contains chopped grilled chicken breast, ground seasoned lamb, chopped N.Y. steak, and ground turkey breast. Pitas are served with tzatziki, hummus, tabbouli, diced tomatoes, warm pitas and shredded lettuce.

POPULAR LUNCH ITEMS marinated grilled chicken breast, monterey chicken sandwiches, chicken Jack Daniels, meatball subs, Philly cheese steaks and chicken cheese steaks, and aloha chicken sandwiches all items our served on fresh bread. Items come with 3 accompaniments.

PASTA & FRESH MEATBALLS in a home-made marinara with fresh roma tomatoes and parmesan reggiano. Also served with fresh ovened garlic bread a choice of Caesar salad, house salad or caprese.

SANDWICH BAR fresh assortment of Boars head deli cuts and grilled chicken breast with fresh cheeses, accompaniments and fresh breads a home made soup and fries or chips.

MEAT & VEGETABLE WRAPS made on our flour or wheat tortillas with a home-made spread, fresh roasted turkey, grilled chicken or grilled vegetables combined with avocado and other seasonal veggies.

BURGER BAR ground top-sirloin burgers, all beef hotdogs, ostrich patties, and garden burgers. Served with fresh accompaniments, cheeses, and fries or onion rings.

PIZZA BAR we make our pizzas fresh from scratch we have in our repertoire; BBQ chicken, pizza margherita, filet mignon pizza and any combination imaginable. This includes Buffalo wings, fresh pasta, and a caprese salad and green salad.

LUNCH ACCOMPANIMENTS

Fries, asian cole slaw, potato salad, garden salad, cold asian noodle salad, macaroni and cheese, seasoned curly fries, antipasta, Line-caught tuna salad, pasta salad, macaroni salad, cole slaw, chips, fries, onion rings, tuna pasta salad, nachos, cucumber salad, and four bean salad.

ORDERING INFORMATION

At E2 Catering, we are dedicated to providing fresh, delicious, beautifully presented cuisine to you and your guests for any occasion. From an intimate cocktail reception of 10 to a black-tie event of 4000, we can accommodate your professional catering needs. We take pride in our craft and constantly strive to exceed customer expectations.

Quality

Our chefs use only the finest ingredients available in all of their preparation. We make sure that your food is custom made-to-order and always fresh! Achieving quality also means providing excellent service standards. Part of that service is remaining available to you when you need us. You can reach our owner, Esteban Gonzales directly at (310) 529-6492, with any questions or concerns.

Ordering

You can also place your custom order(s) with our Executive Chef. You could either call or set up an appointment Monday thru Saturday, 8:00 A.M. to 6:00 P.M. to discuss how we can custom cater your event to fit your needs. For your convenience, drop off orders can also be placed ANY TIME ONLINE at www.e2catering.com and are retrieved the following business day. We will do our best to accommodate last minute requests or orders.

Delivery & Set-up

Deliveries are set up round the clock and there will be a fifteen minute window. Food will be set up for two hours then will be broken down unless the customer has asked specifically for an extension. There is no extra charge for setting up. Any missing service equipment will be charged to the customer.

Pricing

For pricing information, please contact us by calling (310) 529-6492 / (213) 764-3825 or email us at info@e2catering.com. One of our representatives will get back to you promptly regarding your event(s) and pricing details.

Service Charge

15% service charge will be added to the cost of food and beverage on all orders. This charge helps to defray the cost involved in order processing as well as to compensate our drivers for their services. This is not a gratuity.

Gratuity

Tips are considered proper & greatly appreciated by our serving staff. Please, pay directly to the driver.

Billing

We accept checks and cash. Checks must be made to EII inc. or made out to Esteban Gonzales.

Cancellation Policy

Orders cancelled less than 48-hours prior to the event will result in a 100% charge to the client. And a 72 hour cancellation will result to in a 50% charge of the total amount.



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FOR INQUIRIES & RESERVATIONS, PLEASE CALL
310-529-6492 • 213-764-3825