



CURATED CATERING AND PRIVATE DINING EXPERIENCE

We create elevated, personalized dining experiences designed to bring beauty, flavor, and seamless service to your event. Each menu is thoughtfully crafted using fresh, high-quality ingredients and tailored to your vision

Intimate or large-scale, each event is designed with intention and style:

Service Styles

- Plated Dinner
- Buffet
- Family Style
- Chef Food Stations
- Cocktail Style
- Private Chef Experience

Types of Events We Cater

- Private Dinner Parties
- Birthday Celebrations
- Anniversaries & Romantic Dinners
- Corporate Events & Meetings
- Networking & Brand Events
- Baby Showers & Bridal Showers
- Graduation
- Holiday Gatherings
- Luxury Picnics & Outdoor Events
- Weddings & Rehearsal Dinners

C/G Private & and Catering offers a modern, elevated approach to catering and private dining. Blending creativity, flavor, and luxury service, each experience is designed to impress, connect, and leave a lasting impression

***This menu is a proprietary creation of Chef Gabby Orellana.
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PRIVATE CHEF EXPERIENCE (SIGNATURE SERVICE)

Indulge in an intimate, luxury in-home dining experience curated exclusively for you and your guests, and elevated by the expertise of one of our professional chefs

Perfect for: Proposal Dinner , birthdays, anniversaries, special celebrations, or a refined night in.

Experience includes:

- Custom multi-course menu (3-5 courses)
- On-site preparation & presentation
- Elegant plating & restaurant-style service
- Ingredient sourcing & menu curation
- Kitchen cleanup after service

Sample Experience Menu:

- First Course: Tuna tartare or burrata salad
- Second Course: Seasonal soup or fresh salad
- Main Course: Filet mignon, herb-crusted salmon or chef's special
- Dessert: Chocolate mousse or chef's curated sweets

Starting at \$100 per person
(final pricing based on menu, guest count & Staffing)





SIGNATURE HORS D OEUVRES

Perfect to serverd on display or passing

- Mini Crab Cakes, lemon aioli
- Tuna Tartare, in a wonton crisp
- Caprese Skewers, balsamic glaze
- Beef Tenderloin Crostini, horseradish cream
- Shrimp Cocktail Shooters
- Chicken Satay Served with peanut sauce
- Truffle Arancini, parmesan cream
- Mini Lobster Rolls
- Prosciutto-Wrapped Asparagus
- Smoked Salmon Blinis, dill crème fraîche
- Stuffed Mushrooms
- Lamb Lollipops, mint chimichurri
- Deviled Eggs
- Tomato Pesto Brochette
- Mini Chicken & Waffles served with hot honey
- Brisket Tostadas Bite
- Ahi Tuna Seared Bites, sesame crust Spinach & Feta Phyllo Cups
- Bruschetta Trio (tomato, fig, mushroom)
- Mini Empanadas (beef or chicken)
- Braised Short Rib Crostini
- Cucumber Cups, shrimp ceviche
- Watermelon & Mint Mozzarella Bite
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T H E B R U N C

Brunch di Mia

- Assorted Muffins, Danish and Cinnamon Rolls
- Omelet Station or Buffet Display:
- Topping: Crumbled Bacon, Diced Ham, Pico de Gallo, Sautéed Spinach, Mushroom Slices, Red Bell Pepper Strips, Cheddar Cheese,
- Waffle Station: Served With Cream Butter, Powdered Sugar, Berry Sauce, Chocolate Sauce, Whipped Cream & Maple Syrup
- Sliced Seasonal Fruit Display

Luxe Lox & Bagel Experience

- Classic Caesar Salad : Crisp romaine, house Caesar dressing, parmesan, herb croutons
 - **Elevate Brunch: Bagel & Lox Tower:** Smoked salmon, assorted bagels, whipped, cream cheese, capers, pickled red onions, heirloom tomatoes, fresh herbs
 - **Mini Quiches** (spinach & cheese / bacon & Goat Cheese)
 - **Mini Chicken & Waffles** with maple drizzle
- Seasonal Fruit Display

Elevated Brunch

- Frittata Bites: (Triple Cheese, Vegetable or Bacon and Cheese)
- Greek yogurt Bar with granola, honey, Fresh Berries, chia seeds And Fresh Bananas.
- Mini pancakes stacked with syrup cups
- Mini muffins (blueberry, banana, chocolate chip)
- Donut holes (glazed, powdered, chocolate)
- Fruit skewers



Menus are fully customizable. Let's design your perfect experience.



BUILD YOUR OWN MENU

Tea time Sandwiches

- Heritage Chicken Salad
- Classic Tuna & Herb
- Pimento Cheese Spread
- Smoked Salmon & Cream Cheese with Capers & Chives on Pumpernickel
- Cucumber & Fresh Cream Cheese
- Apple Chutney & Aged Cheese
- Raspberry Mustard Infusion

Salads

- ***The Rustic Heritage Spinach Salad*** Fresh baby spinach with sautéed mushrooms, Bermuda onion, crispy bacon, chopped egg, and apple vinaigrette.
- ***The Pomegranate Royale Salad*** Mixed baby greens with julienned carrots, mandarin segments, toasted walnuts, feta crumbles, and dried cranberries, paired with a chef's pomegranate vinaigrette
- ***Watermelon & Arugula Couture Salad*** Peppery arugula with fresh watermelon, creamy feta, and a balsamic reduction drizzle.

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The Classic Brunch

- Soft Scrambled Eggs
- Smoked Applewood Bacon OR Sausage Patties
- Breakfast Potatoes
- with Sautéed Onions & Peppers
- Buttermilk Biscuits and Gravy

Carving Style

- Ham and Turkey Breast : Served with traditional Gravy



T H E L U X E G R A Z I N G E X P E R I E N C E

Signature Sliders (Choice of 2)

- Wagyu Beef Sliders, aged cheddar, caramelized onions & truffle aioli
- Nashville Hot Chicken Sliders, house pickles & brioche bun
- Pulled Short Rib Sliders, crispy shallots & bourbon glaze

Chef's Skewers Collection

- Grilled Garlic Butter Shrimp Skewers
- Bourbon Glazed Steak Skewers
- Mediterranean Chicken Skewers
- Caprese Skewers with Fresh Mozzarella, Basil & Heirloom Tomatoes

Artisanal Grazing Selections

- Imported Cheeses & Charcuterie, Seasonal Fresh Fruit, Marinated Olives & Cornichons, Roasted Nuts & Dried Fruit, Gourmet Crackers & Artisan Breads

Elevated Bites

- Maryland Mini Crab Cakes with Lemon Aioli
- Prosciutto-Wrapped Asparagus
- Fig & Goat Cheese Crostini
- Bruschetta Trio

Salad

Harvest Burrata Salad

Baby arugula, heirloom tomatoes, creamy burrata, fresh basil, toasted pine nuts, and aged balsamic reduction.

Champagne Pear & Goat Cheese Salad

Mixed greens, sliced Bartlett pears, goat cheese, candied pecans, dried cranberries, and champagne vinaigrette.

Mediterranean Couscous Salad

Pearl couscous, cucumber, cherry tomatoes, feta cheese, fresh herbs, lemon vinaigrette, and extra virgin olive oil.

Strawberry Fields Salad

Spring mix, fresh strawberries, avocado, feta cheese, toasted almonds, and honey-poppy seed dressing

Sweet Finish

- Assorted French Macarons
- Chocolate-Dipped Strawberries
- Mini Dessert Shooters





CLASIC PROTEIN/PLATER OR BUFFET

Classic Protein:

- ***Lemon Herb Chicken:*** Grilled chicken breast finished with a light lemon butter herb sauce and fresh parsley
- ***Mushroom Cream Chicken:*** Pan-seared chicken breast topped with a rich creamy mushroom sauce with garlic and herbs.
- ***Tomato Basil Chicken: Grilled Chicken breast:*** served with a fresh roasted tomato and basil sauce, finished with olive oil and garlic
- ***White Wine Garlic Chicken: Seared Chicken breast:*** Served with delicate white wine garlic reduction sauce with shallots and herbs.
- ***Chicken Breast Piccata:*** In White Wine Lemon Caper Sauce
- ***Chicken Cordon Bleu Style:*** chicken breast delicately filled with ham and Swiss cheese. Velvety Dijon cream sauce
- ***Honey Garlic Chicken Breast:*** Juicy chicken breast glazed with a smooth honey garlic sauce

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PROTEIN / PLATER OR BUFFET

Pork Classic Protein:

- **Herb Roasted Pork Loin:** Tender roasted pork loin seasoned with fresh herbs, served with a light pan jus
- **Honey Glazed Pork Medallions:** Juicy pork medallions finished with a smooth honey glaze.
- **Pineapple BBQ Pork:** Slow-roasted pork topped with a balanced pineapple barbecue sauce,

Premium Protein:

- **Filet Mignon Steak:** Tender and buttery filet mignon, expertly cooked to perfection and served with a rich peppercorn sauce
- **Beef Wellington:** Tender beef fillet wrapped in a delicate layer of mushroom duxelles and prosciutto, encased in a golden, flaky puff pastry and baked to perfection
- **Seared New York Strip:** Perfectly seared New York strip steak, cooked to your preference and served with a refined peach demi-glace
- **Red Wine Braised Short Rib:** Fall-off-the-bone tender beef, slow-braised and served with a house-made reduction.
- **Grilled Lamb Chops:** Marinated lamb chops grilled to perfection, served with a rosemary garlic sauce



***Premium Proteins starting at
\$65 + per person***

***Final pricing may vary based
on selection and event details***

PROTEIN/ PLATER OR BUFFET



All Menu includes salad, Starch, Chef Veggies, Bread & butter

Fish/ Classic Protein:

- **Lemon Herb Baked Salmon:** Oven-baked salmon finished with a light lemon herb butter sauce
- **Citrus Glazed Mahi-Mahi:** Delicate citrus glaze
- **Garlic Butter Cod Flaky** cod fillet prepared with a rich garlic butter sauce
- **Veracruz Salmon:** Fresh salmon fillet baked to perfection and topped with a vibrant Veracruz-style sauce featuring tomatoes, olives, capers, and a touch of citrus.



Vegan/Veg Protein:

- **Quinoa-Stuffed Bell Pepper** Roasted bell pepper filled with herbed quinoa and seasonal vegetables, plated with a light tomato coulis.
- **Roasted Eggplant with** Tomato Concassé & Herbs sauce
- **Herb-Roasted Portobello** with Valsamic Reduction
- **Crispy Marinated Tofu** with Ginger-Soy Glaze



***Our menu can be fully
customized to accommodate
any dietary restrictions or
preferences.***

VEGETABLES AND STARCHES/ PLATER OR BUFFET



Vegetables

- *Glazed Petite Carrots with Honey Butter*
- *Roasted Asparagus with Lemon Zest*
- *Garlic Sautéed Green Beans*
- *Brussels Sprouts with Balsamic Glaze*
- *Broccolini with Garlic & Olive Oil*
- *Grilled Zucchini & Yellow Squash*
- *Creamed Spinach with Parmesan*
- *Roasted Cauliflower with Herbs*
- *Honey Glazed Baby Carrots*
- *Seasonal Roasted Vegetables*



Starches

- *Garlic Mashed Potatoes*
- *Roasted Baby Potatoes with Fresh Herbs*
- *Wild Rice Pilaf with Seasonal Vegetables*
- *Parmesan Risotto with Fresh Herbs*
- *Sweet Potato Pure*

- *All buffet packages include 1 protein, 1 starch, bread & butter*
- *Menu items can be customized for dietary restrictions*
- *Vegetarian options available*

Pricing

Starting at \$30 per person

Final pricing varies based on selections and service style

ITALIAN BUFFET



Salad:

Italian Chopped Salad Caesar or Italian Antipesto Salad

- Chicken Penne alla Vodka
- Fettuccine Grilled Chicken or Shrimp Alfredo
- Ground Beef Creamy Tomato Rigatoni Pasta
- Vegetarian Option Available

(Choice of 2)

Sauce Option: Marinara, Pesto Sauce or Italian Cream Butter

Breads: Italian Brea ***or*** Garlic bread Rosemary focaccia



Add vegetables: (extra Cost)

- ***Roasted Brocoli***
- ***Chef Veggies***
- ***Garlic Asparragus***

- ***Italian Buffet Include: Salad, Selection of Two Pastas, Bread & Butter***
- ***Menu items can be customized for dietary restrictions***
- ***Vegetarian options available***

Pricing

Starting at \$30 per person

Final pricing varies based on selections and service style

CARVING STATION

The Heritage Carving

Roast Beef / Prime Rib or Beef Tenderloin: slow-roasted beef, prime rib or Beef Tenderloin

- Sides: mashed potatoes, roasted vegetables
- Sauces: au jus, horseradish, mustard

Roasted Turkey: whole roasted turkey or turkey breast

- Sides: stuffing, gravy
- Sauces: cranberry sauce

Glazed Ham: Honey-glazed ham

- Sides: roasted potatoes, green beans
- Sauces: honey mustard, pineapple glaze

Salmon Carving Station: baked or grilled salmon

- Sides: rice, couscous, or vegetables
- Sauces: lemon butter, dill sauce
- Sauces: cranberry sauce



LIFE CULINARY STATIONS

Sapori d'Italia

Pasta Selection (choose 2-3)

Fettuccine
Penne
Rigatoni
Cheese Ravioli
Spinach & Ricotta Ravioli

The House Sauces

Classic Marinara
Beef Bolognese
Alfredo Cream Sauce
Pesto Genovese
Vodka Sauce
Truffle Cream Sauce

Proteins: Choice of 2

Grilled Chicken
Italian Sausage
Shrimp
Braised Beef
Meatballs

Toppings & Finishes:

Fresh parmesan & pecorino
Cherry tomatoes
Spinach
Mushrooms
Roasted garlic
Chili flakes
Fresh basil





The Mexican Experience: Tacos & Quesadillas

***Chicken, Steak or shrimp
(Choice of 2)***

Salad: Chopped Salad Crisp greens, fire-roasted corn, black beans, avocado, tomatoes, and queso fresco, finished with crunchy tortilla strips and a house-made cilantro lime dressing.

- Mexican Rice
- Texmex Beans,

Toppings: Chef salsas, guacamole, pico de Gallo, cilantro, red onion, Fresh Lime.

Mexican Enchiladas (extra)

Buffet Option: Chicken Fajitas, Brisket, Pastor or Veg



***Interactive Chef Stations (Includes
On-Site Chef)
• Charge per person + chef fee***

Stir-Fry / Noodle Station

- ***Custom stir-fry prepared live with fresh vegetables, proteins, and sauces.***
- Includes: Noodles or rice
- Chicken, shrimp, tofu
- Mixed vegetables
- Teriyaki, soy-ginger sauces

The Artisan Melt Experience

Live Experience Grilled sandwiches

Bread Selection (choose 2)

Brioche
Sourdough
Multigrain

Add-Ons+ Extra

Applewood smoked bacon
Caramelized onions
Tomato slices
Avocado

Cheese Selection (choose 2)

Aged cheddar
Gruyère
Mozzarella
Fontina
Pepper jack

Dipping Options

Tomato basil soup shooters
Spicy aioli
Garlic butter dip



\$45+

Carving Station

- ***Chef-carved meats served fresh for each guest.***
- Includes:
- Roasted beef, turkey breast, or glazed ham (choice one)
- Sauces: au jus, chimichurri, gravy
- Rolls & Garlic Aioli

Sides: Truffle fries or Potato chips & Side salad

PETITE PÂTISSERIE SELECTION



Chocolate Indulgence

Dark chocolate mousse, silky and rich, finished with seasonal berries

Strawberry Velvet Cheesecake

Creamy cheesecake bite with a delicate strawberry finish

Citrus Lemon Tartlet

Buttery shell filled with smooth lemon curd

Vanilla Bean Panna Cotta

Light and refined, paired with berry coulis

Classic Tiramisu Elegance

Layers of espresso-soaked sponge and mascarpone cream

French Macaron Selection

Assorted delicate almond meringue cookies with refined fillings

Golden Chocolate Truffles

Handcrafted truffles finished with cocoa or gold dust

Red Shell Tartlets

Fresh fruit over pastry cream in a red crisp shell

Mini Profiteroles

Choux pastry filled with cream, finished with chocolate glaze

Signature Brownie Bites

Rich chocolate squares topped with ganache and a touch of sea salt



OUR BAR & BEVERAGE SERVICE

Signature Drink \$15

- Strawberry Pink Lemonade
- Infused Fruit Water
- Lemon Lemonade
- Hot Chocolate Station
- Coffee Station
- Softdrinks
- Hot Chocolate
- Tea Station

Bar Service & Packages: Minimum 25 Guest

Our bar service is designed to elevate your event with a refined and seamless beverage experience. From classic cocktails to curated drink selections, our professional team ensures quality, efficiency, and exceptional presentation throughout your event.

We offer a variety of bar packages to suit your needs, including beer and wine service, full bar options, and specialty cocktail selections.

All of our alcohol packages are fully customizable to match your preferences, theme, and guest experience. We also offer the option to provide alcohol service only, allowing you the flexibility to supply your own selections while we handle the service with professionalism and care.

Staffing

Our highly trained hospitality team delivers attentive, seamless service with a focus on detail and guest experience. From setup to service and breakdown, our staff ensures a polished, efficient, and elevated event from beginning to end.

Professional Server.	\$40 per hr Minimum 4 hrs per Event
Chef Attendant	\$45 Per hr Minimum 4 Hrs per Event
Bartender	\$55 Per Hr Minimun 4 Hrs per Event
Event Captain	\$55 per Hr Minimun 4 Hrs Per Event



TABLETOP EXPERIENCE

Elevated china and glassware designed to enhance the presentation and overall dining experience.

Available upon request

Custom pricing based on guest count and selection

China Selection

Classic white plates

Coupe plates

Black matte plates

Gold rim plates

Charger plates (gold, silver, acrylic, glass)

Glassware Selection

Water goblets

Wine glasses (red & white)

Champagne flutes

Coupe glasses

Highball & lowball glasses

Customization

Tabletop styles can be curated to match your event aesthetic, from modern and minimal to elegant and refined.

Enhance your event with a fully curated tabletop experience, where every detail is thoughtfully designed.

