



## CATERING SERVICES

- QUALITY**                      Homemade food made to the same high standards you have come to expect at "The Grill".
- CONFIDENCE**                Knowing that your event will be handled by professional restaurateurs with over 40 years of experience serving Orange County.
- EXPERIENCE**                We'll handle all your catering needs from company picnics and last minute meetings to daily breakfast and lunch deliveries for each department in your company.
- WE UNDERSTAND**        The need to provide you with quality food and professional service while working within your budget.
- FLEXIBILITY**                To offer a variety of items like...
- USDA Choice Steaks
  - Succulent BBQ Beef, Pork and Chicken
  - Natural Turkey Breast Roasted Fresh Daily
  - Entrees Featuring Homemade Sauces and Gravies
  - Refreshing Salads
  - Breakfast Buffets Featuring Fresh Baked Muffins

Your event is too important for just anyone to cater. Let our experienced and established staff of culinary professionals make your event **a huge success without the stress.**

**Great Food, Professional Service... *It's a Family Tradition.***

Phone us at (714) 997-9191 or visit us at the corner of Katella and Main Street in Orange **or** check us at [www.katellagrill.com](http://www.katellagrill.com)

# BREAKFAST CHOICES

## ◆ Breakfast Buffet ◆

California Fresh Scrambled Eggs

Hardwood Smoked Bacon

Jumbo Sausage Links

Homestyle Potatoes

Fresh Cut Fruit

Fresh Baked Muffins

*Or*

Thick Sliced French Toast

&

Orange Juice

\$11.99

## ◆ Benedict Buffet ◆

### EGGS BENEDICT

Poached Eggs Served On Top of Canadian Style  
Bacon & English Muffin covered with Hollandaise.

### COUNTRY BENEDICT

Scrambled Eggs Served On A  
Sausage Patty and Buttermilk Biscuit,  
Covered with Homemade Country Gravy.

### EGGS FLORENTINE

Poached Egg Served on a bed of Chopped  
Spinach & an English Muffin covered with Hollandaise Sauce

*Each Includes:*

Homestyle Potatoes

Fresh Cut Fruit

Orange Juice

\$12.99

# BUFFET CHOICES

## ◆ Cold Buffet ◆

Assorted Sandwiches Served on a Fresh Baked Palm Sized Roll Featuring Fresh Roasted Turkey Breast, Hickory Smoked Ham and Choice Cooked Top Round with Lettuce & Tomato.

*Includes two of the following side dishes:*

Coleslaw • Pasta Salad • Fresh Cut Fruit

\$10.99

## ◆ Buffet Specialties ◆

### BBQ BUFFET

*Your Choice of One or Two of the Following:*

Flame-Broiled Chicken Breast • Slow Roasted Pork Baby Back Ribs

BBQ Beef • BBQ Meatloaf • Boneless Smoked Pork

*(Each prepared with our famous homemade BBQ sauce)*

*Includes:*

Baked Beans • Coleslaw • Fresh Baked Cornbread with Honey

\$17.99

### TERIYAKI BUFFET

*Your Choice of Charbroiled Chicken Breast or Tri-Tip Beef,*

*Made with Our Delicious Homemade Teriyaki Sauce.*

*Includes the following:*

Garden Fresh Salad • Mediterranean Rice

Green Beans Almondine • Dinner Rolls & Butter

\$17.99

### ITALIAN BUFFET

*Your Choice of One or Two of the Following Pasta Dishes:*

Pasta with Marinara Sauce • Pasta with Meat Sauce

Homemade Lasagna • Pasta Pesto

Sun-Dried Tomato Pasta

*Includes the following:*

• Tossed Caesar Salad • Steamed Green Beans Almondine • Dinner Rolls & Butter

\$17.99

# FAVORITES

## ◆ Other Favorites ◆

*The Following Entrees Include:*

Garden Fresh Salad • Choice of Potato or Rice  
Vegetables • Dinner Rolls & Butter

### **CHICKEN MARSALA**

Boneless Chicken Breast Covered with Our Creamy  
Marsala Wine Sauce, Made with Fresh Sliced Mushrooms.

\$16.99

### **LEMON HERB CHICKEN**

Flame-Broiled Boneless Chicken Breast Marinated In Olive Oil, Herbs & Spices.

\$16.99

### **CHICKEN BRUSHETTA**

Boneless Chicken Breast Marinated in Olive Oil, Herbs & Spices,  
Topped with Red Ripe Roma Tomatoes, Garlic & Fresh Basil.

\$16.99

### **CHICKEN CORDON BLEU**

Our Boneless Chicken Breast Topped with Sliced Ham and  
Natural Swiss Cheese, Covered with Hollandaise Sauce.

\$16.99

### **CHOP HOUSE NEW YORK STEAK**

Flame-broiled New York Strip Steak Cut From Expertly Aged USDA Choice  
Mid-western, Corn Fed Beef and Topped with Garlic Herb Butter.

\$23.99

### **TRI-TIP JARDINAIRE**

USDA Choice Mid-western, Corn Fed Tri-Tip Beef, Slow Roasted  
& Hand Carved, Covered with Our Homemade Demi-Glace.

\$19.99

### **PRIME RIB**

Expertly Aged Slow Roasted Prime Beef Hand Carved.  
Accompanied with Au Jus & Creamy Horseradish Sauce.

\$28.99

# KATELLA GRILL'S CATERING

## ◆ Side Dish Selections ◆

### POTATO OR RICE

*(Select One)*

Mediterranean Rice  
Garlic Mashed Potatoes  
Roasted Red Potatoes

### VEGETABLE

*(Select One)*

Green Beans Almondine  
Buttered Carrots  
Creamed Corn

## ◆ Appetizers ◆

*(Serves 20-25)*

Fresh Garden Vegetable Tray .....	\$39.99	Buffalo Hot Wings .....	\$49.99
Fresh Cut Fruit .....	\$49.99	Fresh Baked Mini Quiche .....	\$49.99
Assorted Cheese & Cracker Tray ....	\$44.99	Meatballs Marinara .....	\$54.99
Teriyaki Chicken Skewers .....	\$54.99	Shrimp Cocktail .....	Market Price

## ◆ Desserts ◆

*(Two Dozen)*

Fresh Baked Cookies .....	\$39.99	Homemade Brownies .....	\$39.99
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## ◆ Beverages ◆

Assorted Sodas / Bottled Water <i>(Chilled on Ice)</i> .....	\$ 1.79 Each
Fresh Brewed Iced Tea <i>(Includes Ice, Cups, Lemon Wedges &amp; Sugar)</i> .....	\$39.99
Fresh Lemonade <i>(Includes Ice &amp; Cups)</i> .....	\$39.99
100% Columbian Coffee Station <i>(Includes Cups, Creamers, Sugar &amp; Stirrers)</i> .....	\$39.99

## ◆ Wine ◆

WE ARE PROUD TO OFFER A SELECTION OF NAPA VALLEY  
WINES AS A PERFECT COMPLIMENT TO ANY MEAL