



# GOURMET LEMONADE & TEA BAR

- Strawberry
- Raspberry
- Peach
- Watermelon
- Mango
- Lavender
- Tapatio



Or we can make a custom signature flavor just for you!

Only \$250 When Added to any Catering Contract (UP TO 150 GUESTS THEN 1.25 PER GUEST)

## Dessert Stations

Boyd & Vicki have created yet another unique food experience! We create decadent gourmet brownies, cookies, New York style cheesecake & Donut Nook donuts!



# Chico Beverage & Bar Service

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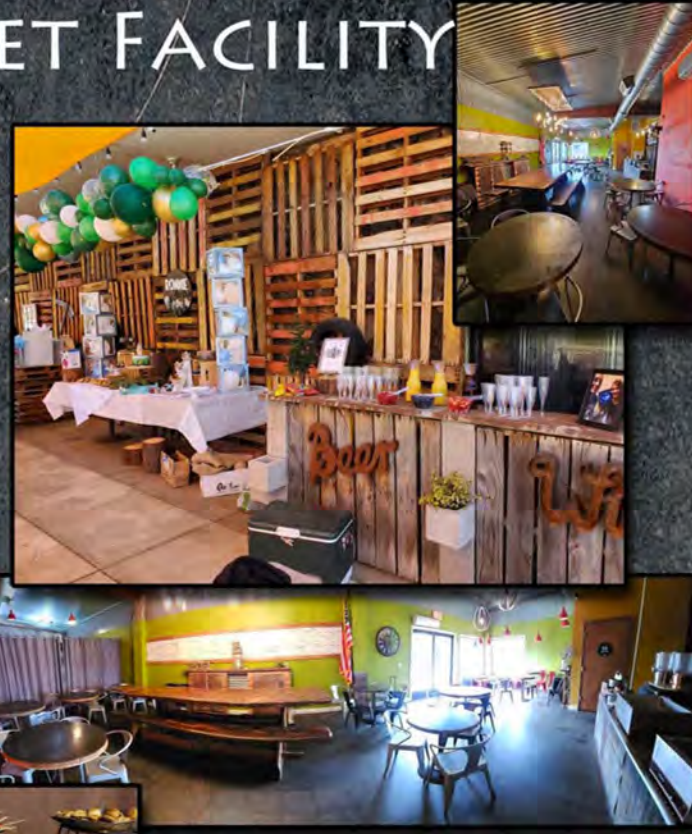
WE HAVE AFFORDABLE PACKAGES TO FIT YOUR NEEDS!



CALL TODAY TO SCHEDULE CHICO BEVERAGE AND BAR SERVICE FOR YOUR NEXT EVENT

## BANQUET FACILITY

PERFECT FOR REHEARSAL DINNERS, BIRTHDAY PARTIES, BUSINESS MEETINGS, BRIDAL & BABY SHOWERS



SEATS 50 INSIDE AND UP TO 80 ON OUR PATIO. FULL BAR AVAILABLE AS HOSTED OR NO HOST. PICK YOUR MENU.

999 MARAUDER ST CHICO, CA 95973

# Chico Catering Company

Weddings • Events • Business • Gatherings

Innovative & Memorable Deliciousness

SERVING ALL OF NORTHERN CALIFORNIA

Designed Thoughtfully.  
Crafted Lovingly.  
Presented Beautifully.  
Expectations Exceeded!

Boyd & Vicki Shannon-Atkin, Owners

## We Love To Do Tastings!

We love to meet with our clients one on one for a private tasting and consultation at no cost. It is a great time for us to learn what your expectations and dreams are for your event and how we can exceed them! You will enjoy the fun and laid back atmosphere and we only ask that you come hungry!

CALL TODAY FOR AN APPOINTMENT FOR YOUR TASTE BUDS 530-892-8775

530-892-8775 [boyd@chicocateringco.com](mailto:boyd@chicocateringco.com)





# Our Menu!

**Customized Personal Menus Available**

## Entrees

- Signature Grilled Tri Tip GF
- Smokey Pulled Pork GF
- BBQ Ribs GF
- Grilled Chicken GF
- Chicken Marbella GF
- Chicken w/ White Wine Mushroom Sauce GF
- Mediterranean Chicken GF
- Grilled Lemon Balsamic Chicken GF

## Vegetarian & Vegan

- Sundried Tomato Fresh Basil Pasta
- 3 Cheese Alfredo w/ Fettuccine
- Meatless Bolognese w/ Angel Hair Pasta
- Sundried Tomato & Fresh Basil Ragu GF, Vegan (served over Parmesan Polenta)
- \*Scrumptious vegan menus available for tasting!

## Premium Entrees (add \$4 per person)

- Herbed Rubbed Slow Roasted Prime Rib
- New York Strip Steak
- Smashed Potato Martini Bar

## Seafood (market price)

- Grilled Halibut
- Grilled Salmon w/ Lemon Dill Sauce
- Hand-crafted Crab Cakes w/ Lemon Dill Sauce
- Authentic Spanish Paella w/ Prawns & Mussels
- Chicken & Sausage

*Fresh... Flavorful...*

*Memorable!*



- Hot Garlic French Bread
- Assorted Rustic Breads & Butter
- Sourdough Dinner Rolls w/ fresh butter
- Homemade Corn bread w/ Garlic Honey



*We are "From Scratch Caterers" and use fresh local ingredients when available!*

## Sides

- Roasted Yukon Gold Parmesan Potatoes GF
- Million Dollar Potatoes GF
- Fresh Green Beans w/ Apple wood Smoked Bacon GF
- Brown Sugar Glazed Baby Carrots GF
- Seasonal Garlic Roasted Vegetable Medley GF
- Loaded Mashed Potatoes GF
- Rice Pilaf w/Lundberg Rice GF
- Smokey BBQ Baked Beans
- Roasted Red Pepper Polenta GF
- Vicki's Famous Adult Mac & Cheese

## Signature Salads

- Classic Caesar Salad w/ Homemade Croutons, Shaved Parmesan & House made Dressing
- Watermelon Feta Salad w/ Spring Mix, Pickled Red Onions & our Blush Wine Vinaigrette
- Spinach Salad Fresh Baby Spinach w/ Grape Tomatoes, Feta, Green Onions & our Sundried Tomato Balsamic Vinaigrette
- Fresh Raspberries & Toasted Walnuts with Spring Mix w/ Raspberry Balsamic Vinaigrette
- Twisted BLT Baby spinach, diced tomatoes and bleu cheese crumbles, bacon and tossed in a honey sriracha vinaigrette
- Rustic Garden Salad w/ choice of our house made dressings
- Homemade Rustic Potato Salad
- Mediterranean Pasta Salad
- Homemade Macaroni Salad
- Fresh Fruit Salad

## Bread

# "Not So Traditional"



## Gourmet Taco & Burrito Bar

(vegetarian and vegan available)

All the makings for Outstanding Tacos & Burritos! Seasoned ground beef w/ chorizo, (for carne asada, add \$2.50 per person) Chili lime chicken, flour, corn tortillas and taco shells, shredded lettuce and cheese, salsa, sour cream, avocado crema, chorizo beans and cilantro lime rice, sliced jalapenos and fresh limes. Served with chips and homemade fresh salsa

\$25 per person



## Our Signature Gourmet Burger Bar

Try our hand patted 1/3 lb. hamburgers, grilled to perfection served on fresh baked Tin Roof brioche buns, with our house made condiments (BBQ sauce, applewood smoked balsamic honey mustard roasted garlic aioli) Then finish them off with cherrywood smoked bacon, fresh tomatoes and lettuce, local dill pickles, jalapenos & fresh sliced onions, a variety of premium cheeses, Served with your choice of 2 side dishes.

Vegetarian & vegan available

\$27 per person

## Mac & Cheese Station

This can be presented as an appetizer or Entree Station! Vicki's Adult Mac & Cheese served with a crazy amount of interesting toppings & can include brisket & pulled pork!

\$6 - \$20 per person

## The Perfect Pasta Bar

- Sauces (choose 2) Magnifico Meat Sauce, Shrimp Carbonara, 3 Cheese Alfredo, Lemon Caper & Basil Sauce, Sundried Tomato Basil Ragu
- Choice of Pasta
- Choice of our Signature Salads & Hot Garlic French Bread
- Gluten free & vegetarian available

\$25 per person

## Our Super Popular Old Fashioned BBQ Feast Cooked On-Site!



### Premium Meats

- Marinated Grilled Tri Tip
- Smokey Pulled Pork
- Award Winning BBQ Ribs
- Brined & Rubbed Grilled Chicken
- Brisket & Burnt Ends
- Sides (choose 2 + garden salad) Smokey BBQ Baked Beans, Homemade Macaroni, Rustic Potato or Pasta Salad, Coleslaw, a selection from our Signature Salads, Vicki's Famous Adult Mac & Cheese

Served with homemade BBQ sauce, Horseradish cream sauce & bread Choice

1 Meat \$30, 2 Meats \$35  
3 Meats \$37, 4 meats \$39



# Event Packages

## Silver Package

Choose 1 entree, 2 Sides, 1 salad & bread  
\$32 per person  
add \$4 for additional Entree

## Gold Package

Choose 2 entrees, 2 Sides, 1 salad & 1 bread.  
Includes full appetizer station  
\$ 39 per person

## Included in all Packages

- Includes all disposables for meal
- Buffet setup
- Professional Carving Station for Entrees
- Bussing plates and silverware
- Cake cutting and serving
- Serving Champagne Toast
- Attentive & Awesome Staff

## Platinum Package

Prime Rib Carving Station  
Choose 1 additional Entree  
2 sides, 2 salads & 1 bread  
Includes Full Appetizer Station, Gourmet S'mores Bar & Gourmet Lemonade Bar. Also includes china, flatware.  
\$46 per person

**Prices May Change Without Notice**

## Add Ons

- Additional Entree . . . \$5 per person
- Additional Sides . . . \$4 per person
- China . . . \$5 per person (Plate, knife, fork)
- Set up and/or Take down (guest tables) \$75 per hr.

530-892-8775

