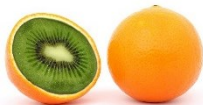


JUDD'S CATERING

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Harvest Menus

Harvest Menu

Rosemary-Fig Chicken with Port
Pan-Seared Sausage w/ Lady Apples & Watercress
Tortellini w/ Sage-Pumpkin Cream Sauce
Black Wild Rice
Seasonal Vegetables
Mixed Greens w/ Candied Pecans, Blue
Cheese Crumbles & Dried Cherries
Balsamic-Date Vinaigrette
Bread & Butter

Harvest 2

Grilled Salmon w/ Herbed Garlic Butter
Rosemary-Fig Chicken with Port
Tortellini w/ Sage-Pumpkin Cream Sauce
Wild Rice Almondine
Seasonal Vegetables
Mixed Green Salad
w/ Dried Cherries, Pecans & Gorgonzola
Honey-Balsamic Vinaigrette
Bread & Butter

Harvest 3

Pistachio Crusted Chicken
Pan-Seared Sausage w/ Fennel
Pumpkin-Sage Lasagna Cups
Wild Rice Almondine
Seasonal Vegetables
Mixed Greens w/ Pears, Dried Cherries,
Pecans & Gorgonzola Crumbles
Balsamic Vinaigrette
Bread & Butter



Caribbean / Island Menus

Caribbean

Jerk Chicken
Black Pepper Shrimp
Caribbean Potato Curry
Spiced Rice
Grilled Vegetables & Sweet Plantains
Tropical Mixed Green Salad
Pineapple Vinaigrette
Bread & Butter

Caribbean 2

Jerk Rubbed Steak
Grilled Jerk Chicken
Sweet Plantains
Spiced Rice
Grilled Vegetables
Tropical Mixed Green Salad
Pineapple Vinaigrette
Bread & Butter

Hawaiian Luau

Teriyaki Chicken
Kalua Pork
Stir-Fried Saimin Noodles
White Rice
Grilled Vegetables
Garden Salad
Pineapple Vinaigrette
Hawaiian Rolls & Butter





Latin Cuisine



Mexican Fiesta

- Carne Asada
- Grilled Chicken Fajitas
- Cheese Enchiladas
- Mexican Rice
- Black Beans
- Cut Corn w/ Red Chili
- Flour & Corn Tortillas
- Guacamole
- Pico De Gallo, Spicy Salsa, Cheese, Sour Cream, Jalapenos
- Tortilla Chips
- Southwest Caesar Salad
- Chipotle Dressing

Baja Fish Tacos

- Grilled Mahi Mahi
- Grilled Chicken
- Cheese Enchiladas
- Mexican Rice
- Black Beans
- Cut Corn w/ Red Chili
- Flour & Corn Tortillas
- Guacamole
- Pico De Gallo, Spicy Salsa
- Citrus Slaw, Cheese, Jalapenos
- Chipotle Lime Crema
- Tortilla Chips
- Southwest Caesar Salad
- Cilantro-Lime Dressing

Cuban

- Mojo Chicken
- Ropa Vieja
(Slow Cooked Flank Steak)
- Papa Rellena
(Vegetarian Potato & Cheese Croquette)
- Cuban Rice & Beans
- Grilled Vegetables & Fried Plantains
- Bread & Butter
- Garden Salad
- Red Wine Vinaigrette

Surf & Turf Taco Bar

- Carne Asada
- Grilled Shrimp
- Blue Corn Cheese Enchiladas
- Mexican Rice
- Black Beans
- Cut Corn w/ Red Chili
- Flour & Corn Tortillas
- Guacamole
- Pico De Gallo, Spicy Salsa
- Cheese, Sour Cream, Jalapenos
- Pineapple Salsa
- Tortilla Chips
- Southwest Caesar Salad
- Chipotle Dressing

Argentinian

- Grilled Steak Chimichurri
- Herb Roasted Chicken
- Corn & Poblano Empanadas
- Saffron Rice
- Grilled Vegetables
- Mixed Green Salad
- Roasted Garlic Dressing
- Bread & Butter





BBQ Menus

California Cuisine

Santa Maria Tri-Tip Steak
Chicken Rotisserie
Orecchiette Pasta w/
Portobello Mushrooms & Almond Pesto
Herb Roasted Potatoes
Balsamic Grilled Vegetables
Baby Spinach Salad w/ Goat
Cheese & Almonds
Red Wine Vinaigrette
Bread & Butter

All-American BBQ

BBQ Pulled Brisket
Char-Grilled Chicken Breast
Vegan Black Bean Sliders
Classic Mac n' Cheese
Corn on the Cob
Potato Salad & Coleslaw
Garden Salad
Buttermilk Ranch Dressing
Sweet Rolls & Butter

Santa Monica BBQ

Pulled Brisket w/ Bourbon BBQ Sauce
Grilled Chicken Breast w/ Lemon & Herbs
Quinoa & White Bean Veggie Sliders
Baked Pepper Jack Mac n' Cheese
Char-Grilled Corn
Potato Salad
Mixed Green Salad
w/ Gorgonzola & Fresh Berries
White Wine Vinaigrette
Rolls & Butter

Texas BBQ

Slow Cooker Pulled Pork
BBQ Chicken
Vegan Black Bean Sliders
Mac n' Cheese w/ Poblano Peppers
Corn on the Cob
Potato Salad & Coleslaw
Cornbread, Rolls & Butter
Garden Salad
Buttermilk Ranch Dressing



Surfin' Summer BBQ

Blackened Mahi Mahi w/ Lemon Garlic Aioli
BBQ Chicken w/ Bourbon-Peach Glaze
White Cheddar & Truffle Mac n' Cheese
Sweet Potato Quinoa Skillet w/ Kale
Char-Grilled Corn
Arugula Salad w/ Watermelon & Feta
Orange Vinaigrette
Bread & Butter

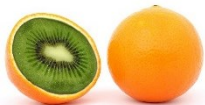
Chef's Choice BBQ

Santa Maria Chicken
BBQ Shrimp
Penne w/ Summer Vegetables & Fresh Herbs
Roasted Butternut Squash
Grilled Vegetables
Mixed Green Salad
w/ Gorgonzola & Fresh Berries
White Wine Vinaigrette
Bread & Butter

Burger Bar

Char-Grilled Angus Beef Burgers (8oz. patty)
Beyond Burgers
Seasoned French Fries
Four Cheese Macaroni w/ Fontina & Poblano Chiles
Toppings:
Lettuce, Tomato, Sliced Red Onions, Bacon
Pickles, Sliced Cheddar, Swiss Cheese, Jalapenos
Blue Cheese Crumbles, Sriracha Mayo, Ketchup, Mustard, BBQ Sauce
Buns & Whole Wheat Buns
Garden Salad
Ranch Dressing

(10% of the headcount will be Beyond Burgers. Please let us know if you need more/less vegan burgers)



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Southern Menus



Cajun

Jambalaya
w/ Chicken & Andouille Sausage
Cajun Shrimp
Vegan Jambalaya
New Orleans Pasta w/ Creole Alfredo
Vegetable Gumbo
Spinach, Pecan & Blue Cheese Salad
White Balsamic & Honey Dressing
French Bread & Butter



Southern Grill

Blackened Salmon w/ Creole Remoulade
Peach-Bourbon BBQ Chicken
Spring Pea & Sweet Corn Fritters
Herbed Summer Rice
Grilled Vegetables
Arugula Salad
w/ Apples, Grapes, & Goat Cheese
Balsamic Vinaigrette
Rustic Bread & Butter

Chicken & Waffles

Country Fried Chicken Tenders
Buttermilk Waffles, Syrup
BBQ Shrimp
Mashed Potatoes
Cut Corn
Whipped Cream, Berries
Peach & Pecan Salad
Poppy Seed Dressing
Bread & Butter

Asian Menus



Japanese Grill

Sesame-Ginger Salmon
Honey & Soy Grilled Chicken Breast
Teriyaki Tofu w/ Broccolini & Sesame
White Rice
Miso Grilled Vegetables
Mixed Green Salad w/ Oranges & Cashews
Sesame Ginger Vinaigrette
Spicy Udon Noodle Salad



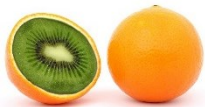
Korean BBQ Rice Bowls

Bulgogi Korean BBQ Beef
Spicy Korean BBQ Chicken
Tofu w/ Eggplant
Steamed White Rice
Green Beans w/ Ginger & Chili
Fresh Sliced Jalapenos, Shredded Carrots
Sliced Cucumber, Radish
Gochujang Mayo, Sriracha
Mixed Green Salad
Yuzu Vinaigrette



Thai

Red Curry Chicken
Grilled Flank Steak w/ Ginger & Lime
Fried Pork Wontons
Tofu-Vegetable Curry
Jasmine Rice
Vegetable Stir-Fry
Thai Sweet Chili Sauce
Crying Tiger Thai Dipping Sauce
Lime Wedges
Crushed Peanuts
Mixed Green Salad
Ginger- Sesame Dressing



Mediterranean Menus

Mediterranean

Aleppo Grilled Chicken
Beef Lula Kabobs
Falafel
Basmati Rice
Grilled Vegetables
Hummus, Tahini, Spicy Peppers
Harissa Red Pepper Sauce
Greek Salad
Red Wine Vinaigrette
Pita Bread

Mediterranean 2

Harissa Grilled Salmon
Garlic & Herb Marinated Chicken
Falafel
Basmati Rice
Grilled Vegetables
Hummus, Tahini, Spicy Peppers
Harissa Red Pepper Sauce
Greek Salad
Red Wine Vinaigrette
Pita Bread

Chef's Choice Mediterranean

Garlic & Herb Marinated Steak
Tarragon Roast Chicken w/ Fennel
Green Falafel
Basmati Rice
Grilled Vegetables
Roasted Beet Hummus
Tahini, Spicy Peppers
Greek Salad
Lemon-Dill Vinaigrette
Pita Bread



Greek

Chicken w/ Lemon, Garlic & Oregano
Grilled Sirloin Steak w/ Garlic & Herbs
Spanakopita (Vegetarian Puff Pastry)
Greek Rice w/ Parsley & Lemon Zest
Grilled Vegetables
Hummus, Tzatziki, Spicy Peppers
Traditional Greek Salad
Red Wine Vinaigrette
Greek Flatbread

Greek 2

Grilled Flank Steak
Lemon-Oregano Chicken
Tri-Color Rotini w/ Heirloom Tomatoes & Feta
Greek Rice w/ Parsley & Lemon Zest
Grilled Vegetables
Arugula Salad w/ Fennel & Oranges
Citrus Vinaigrette
Flatbread
Sun-dried Tomato Hummus
Spicy Peppers
Mediterranean Side Salad

Spanish

Chorizo & Shrimp Paella
Roasted Paprika Chicken
Corn, Cheese, & Chili Empanadas
Oven Roasted Potatoes
Grilled Vegetables
Mixed Green Salad
Champagne Vinaigrette
Bread & Butter



Euro Cuisine / Holiday Menus

Euro Cuisine

- Slow Cooked Sirloin w/ Root Vegetables
- Sage & Onion Chicken
- Spinach & Gruyere Quiche
- Creamy Mashed Potatoes
- Seasonal Vegetables
- Mixed Greens w/ Beets & Goat Cheese
- Balsamic Vinaigrette
- Assorted Bread & Butter



Euro Cuisine 2

- Beef Bourguignon
- Roasted Chicken Provencal
- Vegetable Quiche
- Mashed Potatoes
- Seasonal Vegetables
- Mixed Greens w/ Beets & Goat Cheese
- Balsamic Vinaigrette
- Assorted Bread & Butter



Euro Cuisine 3

- Grilled Salmon w/ Herbed Garlic Butter
- Roasted Rosemary Chicken
- Wild Mushroom & Gruyere Mini Quiche
- Scalloped Potatoes
- Grilled Vegetables
- Mixed Green Salad w/ Strawberry & Feta
- Champagne Vinaigrette
- Bread & Butter



Euro Cuisine 4

- Almond Crusted Chicken
- Citrus Grilled Shrimp
- Asparagus & White Cheddar Quiche
- Wild Rice w/ Toasted Almonds
- Roasted Seasonal Vegetables
- Arugula Salad
- Raspberry Vinaigrette
- Bread & Butter

Holiday Menu 1

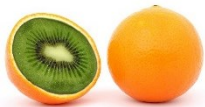
- Honey Glazed Chicken
- Pork Tenderloin w/ Merlot Sauce
- Butternut Squash Risotto
- Mashed Potatoes
- Seasonal Vegetables
- Mixed Greens w/ Candied Pecans, Blue Cheese Crumbles & Dried Cherries
- Champagne Vinaigrette
- Bread & Butter

Euro Cuisine 5

- Peppercorn Encrusted Steak
- Balsamic Chicken
- Spinach & Mushroom Mini Quiche
- Scalloped Potatoes
- Seasonal Vegetables
- Mixed Green Salad w/ Strawberries & Goat Cheese
- Champagne Vinaigrette
- Bread & Butter

Holiday Menu 2

- Braised Tri-Tip w/ Red-Wine Sauce
- Thyme Roasted Chicken
- Scalloped Potatoes
- Wild Rice Almondine
- Seasonal Vegetables
- Arugula Salad w/ Beets & Goat Cheese
- Champagne Vinaigrette
- Bread & Butter



Italian Menus

Italian

- Parmesan Crusted Chicken
- Shrimp Scampi
- Gnocchi w/ Marinara & Fresh Basil
- Penne a la Vodka
- Seasonal Grilled Vegetables
- Caesar Salad
- Parmesan-Peppercorn Dressing
- Tomato & Mozzarella Caprese
- Parmesan Cheese
- Garlic Bread

Italian 2

- Italian Sausage & Peppers
- Chicken Cacciatore
- Mushroom Risotto
- Penne Marinara
- Grilled Vegetables w/ Balsamic Reduction
- Caesar Salad
- Parmesan-Peppercorn Dressing
- Parmesan Cheese
- Tomato & Basil Bruschetta

Italian 3

- Chicken Marsala
- Citrus Grilled Salmon
- Parmesan Mashed Potatoes
- Farfalle w/ Marinara
- Grilled Vegetables
- Mixed Green Salad
- Balsamic Vinaigrette
- Artichoke Caprese
- Parmesan Cheese
- Garlic Bread

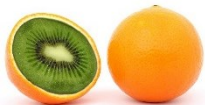
Italian 4

- Tuscan Grilled Chicken
- Baked Ziti w/ Meat Sauce
- Parmesan Risotto w/ Summer Vegetables
- Rotini w/ Marinara
- Grilled Vegetables
- Mixed Green Salad
- Balsamic Vinaigrette
- Tomato & Mozzarella Caprese
- Parmesan Cheese
- Garlic Bread

Italian 5

- Classic Lasagna
- Italian Herb-Grilled Chicken
- Gnocchi w/ Pink Tomato Sauce
- Penne w/ Pesto & Sun-Dried Tomatoes
- Grilled Vegetables
- Mixed Green Salad
- Balsamic Vinaigrette
- Tomato & Mozzarella Caprese
- Parmesan Cheese
- Garlic Bread





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Italian 6

Grilled Salmon w/ Lemon & Herbs
Tuscan Grilled Chicken
Spring Vegetable Risotto
Penne w/ Marinara
Seasonal Grilled Vegetables
Mixed Green Salad
Balsamic Vinaigrette
Parmesan Cheese
Tomato & Basil Bruschetta



Italian 7

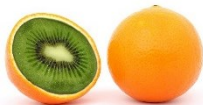
Italian Meatballs
Grilled Chicken w/ Lemon, Garlic & Oregano
Pesto Tortellini
Penne w/ Marinara & Fresh Basil
Grilled Vegetables
Mixed Green Salad
Balsamic Vinaigrette
Artichoke Caprese
Parmesan Cheese
Garlic Bread



Italian 8

Shrimp Scampi
Penne w/ Bolognese Sauce
Vegan Eggplant Involtini
Rotini w/ Pine Nut Pesto
Balsamic Grilled Vegetables
Caesar Salad
Parmesan-Peppercorn Dressing
Artichoke Caprese
Parmesan Cheese
Garlic Bread





Sandwich Menus

(minimum order of 35)



Sandwiches & Wraps (NY Deli Style)

Cracked Pepper Turkey & Swiss
Classic Italian Sub
B.L.T.

White Albacore Tuna Wrap
Grilled Vegetable & Hummus Wrap

On the side:

Mayo, Mustard, Pickles
Kettle Chips
Fresh Baked Cookies
Chopped Salad
Blue Cheese Dressing

Lean Lunches

Lean Lunch

Salt-and-Pepper Char-Grilled Chicken Breast
Herb Grilled Salmon
Wheat Pasta w/ Swiss Chard & Feta
Mixed Grain Pilaf w/ Toasted Almonds
Grilled Vegetables
Mixed Greens Salad w/ Green Apples, Dried
Cherries, and Almonds
Balsamic Vinaigrette
Multi-grain Baguettes



Salad Bar (min order 35)

Grilled Flank Steak
Grilled Chicken Breast
Quinoa
Mixed Greens, Iceberg Lettuce
Cherry Tomatoes, Cucumber, Sunflower Seeds,
Almonds, Blue Cheese Crumbles, Feta,
Shredded Cheddar,
Parmesan Cheese, Dried Cranberries, Corn,
Black Beans, Kalamata Olives, Artichoke Hearts
Dressings:
Balsamic Vinaigrette, Red Wine Vinaigrette
Caesar Dressing, Ranch Dressing
Blue Cheese Dressing
Fresh Baked Bread

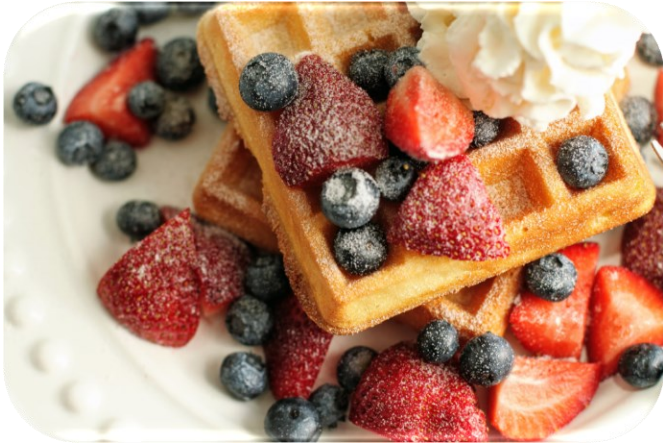
Gluten-Free

Pomegranate Chicken
Orange & Roasted Garlic Shrimp
Butternut Squash Risotto
Quinoa Pilaf w/ Pine Nuts & Golden Raisins
Grilled Vegetables
Baby Spinach Salad w/
Cranberry, Toasted Almonds & Parmesan
Balsamic Dressing
Mediterranean Side Salad

Gluten-Free 2

Garlic-Mustard Grilled Steak
Lemon-Herb Roasted Chicken
Portobello Spinach Stack
Oven Roasted Potatoes
Grilled Vegetables
Mixed Green Salad
Red Wine Vinaigrette
Beet & Basil Quinoa Side Salad

Breakfast Menus



Classic Breakfast

- Scrambled Eggs
- Denver Scramble
(Ham, Peppers, Onions, Shredded Colby-Jack)
- Vegan Tofu Scramble
- Home Fries
- Applewood Smoked Bacon
- Breakfast Sausage
- Assorted Danish
- Fresh Cut Fruit

Breakfast Sandwiches

- Bacon, Egg, & Cheese
- Ham, Egg, & Cheese
- Egg & Cheese
- Vegan "Just Eggs" Breakfast Sandwich
- Home Fries
- Fresh Baked Muffins
- Fresh Cut Fruit

Pancake Breakfast

- Scrambled Eggs
- Buttermilk Pancakes
- Vegan Tofu Scramble
- Home Fries
- Applewood Smoked Bacon
- Breakfast Sausage
- Yogurt & Granola
- Fresh Cut Fruit

Breakfast Wraps

- Bacon Avocado Breakfast Wrap
- Veggie Breakfast Wrap
- Vegan "Just Eggs" & Vegan Cheese Wrap
- Home Fries
- Yogurt & Granola
- Fresh Cut Fruit

Bagel Spread

- Assorted Bagels
(Plain, Sesame, Cinnamon Raisin, Everything)
- Lox Platter
- Egg Salad
- Sliced Cucumbers, Tomatoes,
Cream Cheese, Vegan Cream Cheese
- Butter, Strawberry Jam
- Nutella
- Fresh Cut Fruit

Bagel Spread 2

- Assorted Bagels
(Plain, Sesame, Cinnamon Raisin, Everything)
- Scrambled Eggs
- Applewood Smoked Bacon
- Breakfast Sausage
- Sliced Cucumbers, Tomatoes,
Cream Cheese, Vegan Cream Cheese
- Butter, Strawberry Jam
- Fresh Cut Fruit

Add a Coffee Station to any order...

Fresh Brewed Coffee, Orange Juice, Creamer, Sugar, Stir Sticks & Cups





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Breakfast Burritos

- Bacon, Ham, Sausage, Egg & Cheese Burrito
- Egg & Cheese Burrito
- Vegan Soyrito Scramble Burrito
- Country Style Home Fries
- Guacamole
- Pico de Gallo, Sour Cream, Jalapenos
- Spicy Salsa & Hot Sauce
- Fresh Baked Muffins
- Fresh Cut Fruit

Belgian Waffles

- Belgian Waffles
- Scrambled Eggs
- Vegan Tofu Scramble
- Home Fries
- Applewood Smoked Bacon
- Breakfast Sausage
- Maple Syrup, Whipped Cream, Berries
- Chocolate Spread, Butter
- Fresh Cut Fruit

Frittatas

(Mini Breakfast Quiche)

- Bacon-Cheddar Frittata
- Vegetable Frittata w/ Colby Jack
- Tofu Soyrito Scramble
- Home Fries
- Breakfast Sausage
- Overnight Oats
- w/ Chocolate Chips & Berries
- Fresh Cut Fruit

Brooklyn Breakfast

- Bagel w/ Bacon, Egg, & Cheese
- Bagel w/ Egg & Cheese
- Bagel w/ Vegan "Just Eggs"
- Home Fries
- Black & White Cookies
- Fresh Cut Fruit

Breakfast Tacos

- Southwestern Scramble
- Tofu Soyrito Scramble
- Home Fries
- Applewood Smoked Bacon
- Flour & Corn Tortillas
- Guacamole
- Pico de Gallo, Sour Cream
- Jalapenos, Shredded Cheese
- Assorted Danish
- Fresh Cut Fruit

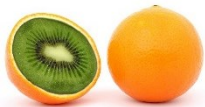
French Toast Breakfast

- French Toast
- Scrambled Eggs
- Vegan Tofu Scramble
- Home Fries
- Applewood Smoked Bacon
- Breakfast Sausage
- Maple Syrup, Butter & Jam
- Fresh Cut Fruit

Chicken n' Waffles Breakfast

- Country Fried Chicken Tenders
- Buttermilk Waffles
- Maple Syrup, Whipped Cream
- Scrambled Eggs
- Vegan Tofu Scramble
- Home Fries
- Fresh Berries
- Fresh Cut Fruit





Sandwich Boxes (minimum order of 35)

Sandwich Box - Specialty Sandwich, Kettle Chips, Fresh Baked Cookie, Pickles, Mayo, Mustard

Dessert

Rocky Road Brownies
Cream Puffs
Fresh Cut Fruit
Assorted Cookies
Cajeta Churros
Chocolate Mousse Cake
Carrot Cake
NY Cheesecake
Nutella Cheesecake
Chocolate Cupcakes
Vanilla Cupcakes

Beverages

Bottled Water
Canned Sodas (Coke, Diet Coke, Sprite)
Vitamin Water
San Pellegrino

Coffee Station:
Fresh Brewed Coffee
Orange Juice
Creamer, Sugar, Stir Sticks & Cups

Delivery Options

Drop Off

- All food is delivered in disposable trays and plastic bowls.
- Dishes are clearly labeled by accompanying tent cards.
- We will provide all the necessary plastic serving utensils. Paper goods (heavy duty lunch plates, 2 ply napkins, acrylic forks, knives & spoons) charged separately.
- There are NO chafers/warmers with this service!

Drop Off w/ Disposable Chafers (Ideal for extended meals of up to 2 hrs.)

- All food is delivered in disposable trays and plastic bowls.
- Dishes are clearly labeled by accompanying tent cards.
- We will provide all the necessary plastic serving utensils. Paper goods (heavy duty lunch plates, 2 ply napkins, acrylic forks, knives & spoons) charged separately.
- Hot food will be set up in Wire-Rack Chafers/warmers to keep dishes hot. The chafers are yours to keep!
- For an additional fee we can provide a server to maintain and breakdown the buffet (2 hrs. max from serve time).

Executive Set-Up

- Meals are served in fine stainless steel chafers with stainless steel serving utensils, ceramics, fresh flowers & linen.
- All dishes are clearly labeled by accompanying tent cards.
- Disposable China (Fineline plates, Roll-up napkins/utensils) charged separately.
- Servers will set up, maintain, serve, and breakdown everything! Servers will assist guests in plating and menu/ingredient explanation for a period of 2 hours from "ready to serve" time, as provided by the client.
- For an additional fee, we can provide china, flatware, linens and glassware. Client is financially responsible for any missing or broken items.

Cancellation Policy

If you need to cancel your order, you must do so within 3 business days or you will be charged 50% of your order. Orders cancelled within 24 hrs. will be charged in full.

We love cooking for you!

Developed specifically for our corporate clients, Judd's Catering focuses on the needs of busy professionals. We realize that businesses are looking for a caterer that offers a high quality product, is timely in their services, and carries a variety of menu options. Our menu has an assortment of creative items ranging from hearty, delicious entrées to fresh sandwiches, salads, and soups. Any item on our menu can be specifically tailored to your needs. And most importantly, the quality of our food and service is unbeatable. As a client of Judd's Catering you will be assured to receive tasty and consistent service at a great price.

CORPORATE

Breakfast - Lunch - Dinner



WHAT SEPARATES US FROM THE REST?

- ↔ We provide fine cuisine at an *Affordable* price without sacrificing *Quality*.
- ↔ *Customer Service*. We know how important your business is...we are never late, no mistakes, we make things easy on you.
- ↔ *Our menu!* Options, options, options!! Cuisines from all over the world.
- ↔ Our menus are designed to please *large groups* with varied eating habits.
- ↔ Our customers enjoy long relationships with us....we tailor to YOU!

We know the amount of preparation, work, and long hours that go into every second of your productions. We want to make the food *easy for you!*

Let us do the work!

- ↔ Hot Meals
- ↔ Flexible Timing
- ↔ Healthy Options

PRODUCTION

Breakfast - Lunch - Dinner

SOCIAL EVENTS

Perfect For Your Special Day

No two events are alike. Contact us to create the ideal menu for you and your guests.

We love cooking for you!

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QUICK PICK PAGE...

SOME OF OUR MOST POPULAR MEUS AT A GLANCE



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CALIFORNIA CUISINE

Santa Maria Tri-Tip Steak
Chicken Rotisserie
Orecchiette Pasta
w/ Portobello Mushrooms &
Almond Pesto
Herb Roasted Potatoes
Balsamic Grilled Vegetables
Baby Spinach Salad
w/ Goat Cheese & Almonds
Red Wine Vinaigrette
Bread & Butter

SOUTHERN GRILL

Blackened Salmon
Peach-Bourbon BBQ Chicken
Spring Pea & Sweet Corn Fritters
Herbed Summer Rice
Grilled Vegetables
Arugula Salad w/ Apples, Grapes,
& Goat Cheese
Balsamic Vinaigrette
Rustic Bread & Butter

KOREAN BBQ RICE BOWLS

Bulgogi Korean BBQ Beef
Spicy Korean BBQ Chicken
Tofu w/ Eggplant
Steamed White Rice
Green Beans w/ Ginger & Chili
Fresh Sliced Jalapenos
Shredded Carrots
Sliced Cucumber, Radish,
Gochujang Mayo, Sriracha
Mixed Green Salad
Yuzu Vinaigrette

EURO CUISINE

Slow Cooked Sirloin
w/ Root Vegetables
Sage & Onion Chicken
Spinach & Gruyere Quiche
Creamy Mashed Potatoes
Seasonal Vegetables
Mixed Greens
w/ Beets & Goat Cheese
Balsamic Vinaigrette
Assorted Bread & Butter

ARGENTINIAN

Grilled Steak Chimichurri
Herb Roasted Chicken
Corn & Poblano Empanadas
Saffron Rice
Grilled Vegetables
Mixed Green Salad
Roasted Garlic Dressing
Bread & Butter



ITALIAN

Parmesan Crusted Chicken
Shrimp Scampi
Vegan Gnocchi Bolognese
Penne a la Vodka
Seasonal Grilled Vegetables
Caesar Salad
Parmesan-Peppercorn Dressing
Tomato & Mozzarella Caprese
Parmesan Cheese
Garlic Bread

MEXICAN

Carne Asada
Grilled Chicken Fajitas
Cheese Enchiladas
Mexican Rice
Black Beans
Cut Corn w/ Red Chili
Flour & Corn Tortillas
Pico De Gallo, Spicy Salsa,
Cheese, Sour Cream, Jalapenos
Guacamole, Tortilla Chips
Southwest Caesar Salad
Chipotle Dressing

CARIBBEAN

Jerk Chicken
Black Pepper Shrimp
Caribbean Potato Curry
Spiced Rice
Grilled Vegetables & Sweet
Plantains
Tropical Mixed Green Salad
Pineapple Vinaigrette
Bread & Butter

HARVEST MENU

Rosemary-Fig Chicken w/ Port
Pan-Seared Sausage w/ Lady
Apples & Watercress
Tortellini w/ Sage-Pumpkin
Cream Sauce
Black Wild Rice
Seasonal Vegetables
Mixed Greens
w/ Candied Pecans, Blue Cheese
Crumbles & Dried Cherries
Balsamic-Date Vinaigrette
Bread & Butter

MEDITERRANEAN

Aleppo Grilled Chicken
Beef Lula Kabobs
Falafel
Basmati Rice
Grilled Vegetables
Hummus, Tahini, Spicy Peppers
Harissa Red Pepper Sauce,
Tabouli Side Salad
Greek Salad
Red Wine Vinaigrette
Pita Bread