

CENTER•POINT FOOD AND BEVERAGE CATERING MENU

Our catering menu is prepared fresh daily,
from only the finest ingredients;
we assure a beautiful presentation,
delivered with exceptional quality and care
by our professional, courteous team members.

Please send all inquiries early
to ensure availability of seasonal menu selections.
Our Catering Department is excited to hear from you!



DRINKS | REFRESHMENTS

COFFEE SERVICE

38.00

(10-12 cups) includes coffee, cups, stirrers, sugar, sweetener and cream

TEA SERVICE

38.00

(10-12 cups) includes tea bags, hot water, cups, stirrers, honey, sugar, sweetener, milk and lemon

BLENDED FRUIT JUICE/ADE

38.00

(10-12 cups) includes cups and pitcher
Pineapple, Lemon, Orange, Lime,
Calamansi, Apple

MIXED VEGETABLE+FRUIT JUICE

38.00

(10-12 cups) includes cups and pitcher

ICED TEA

38.00

per gallon with ice, plastic pitcher, cocktail napkins, sweetener, lemons and cups

FRESHLY SQUEEZED LEMONADE

38.00

per gallon with ice, plastic pitcher, cocktail napkins, and cups

SEASONAL AGUA FRESCA

38.00

per gallon

STILL & SPARKLING WATER

7.50 large

ASSORTED SODAS

2.50 each

BREAKFAST

BREAKFAST BREAD

120.00

Assorted muffins, scones and bagels
served with sweet butter, whipped
cream cheese and preserves
(serves 10-15)

SMOKED SALMON PLATTER

200.00

Served with bagels, whipped cream cheese,
sliced tomato, cucumbers,
red onion, and capers
(serves 10-15)

PASTRY PLATTER

assorted petite croissants,
pain au chocolat, and fruit danish
75.00 small (serves 10-15)
125.00 large (serves 20-25)

SEASONAL FRUIT PLATTER

65.00 small (serves 10-15)
120.00 large (serves 20-25)

QUICHE

26.00

(serves 6-8)

- spinach & mushroom •
- asparagus & leek •
- quiche Lorraine •

ROASTED FINGERLING POTATOES

15.75

per pound (2 pound minimum)
requires reheating

BREAKFAST BURRITO: EGG, CHEESE, POTATO

13.95 each

(10 minimum)

FRESH BAKED PANDESAL

32.95 (per dozen)

Whipped Butter

BREAKFAST

VEGETARIAN

BREAKFAST BURRITO:

SPINACH, MUSHROOM, POTATO

13.95 each

(10 minimum)

CENTER CUT BACON

20.00

(12 slices)

BAKED BLUEBERRY

FRENCH TOAST

15.00

(serves 2-3, requires reheating)

BIBINGKA SUPREME

30.00

(Serves 4-5)

- Salted Egg
- Ube Macapuno
- Ube White Chocolate
- Cheddar Cheese
- Seasonal Fruit
- Chocolate

MUESLI / GRANOLA

65.00

with yogurt and berries

(serves 8-10)

FRUIT SCONES

4.75 each

(6 minimum)

STICKY BUNS

24.00

(serves 6-8)

- cinnamon
- nutella swirl
- chocolate

(gluten free available)

- mixed berry

ENSAYMADA SUPREME

6.50 EA

(12 MINIMUM)

- Chocolate
- Cheddar Cheese
 - Ube
 - Matcha
 - Red Velvet

LUNCH

SANDWICHES SELECTIONS

- Roasted Citrus-Herb Chicken Breast • Smoked Turkey Breast •
- Mozzarella, Tomato, & Basil Pesto • Creamy Sonoma Chicken Salad •
- Longanisa Meatloaf with BBQ Aioli • Garden Veggies with Hummus •
- Japanese Tuna Salad • Brown-Sugar Ham & Swiss • Onsen Egg Salad •

SANDWICH PLATTER

16.95 per sandwich

- French • focaccia • Ciabatta • tortilla • Bolillo •
- Pandesal • Hawaiian Roll •

(10 sandwich minimum, please choose a maximum of 2 sandwich varieties)

SANDWICH SAMPLER

9.50 per Sandwich -- Halved Serving Size

- Artisan French • Focaccia • Ciabatta •
- Tortilla • Hawaiian Roll •

(24 sandwich minimum, please choose a maximum of four sandwich varieties)

BROWN BAG • 24.00 per person

includes a sandwich, potato chips, chocolate chip cookie and a napkin

(10 sandwich minimum, please choose a maximum of four sandwich varieties)

LUNCH

COMPLETE LUNCH BAG

29.00 per person

includes salad (mixed tender lettuce, shredded kale, carrot, kohlrabi, cranberries, citrus dressing), sandwich, potato chips, chocolate chip cookie, eco-utensil and a napkin (10 sandwich minimum, please choose a maximum of four sandwich varieties)

RICE WINE-SESAME MARINATED CUCUMBERS

12.00 per pint

INDIVIDUAL LUNCH ENTRÉES

served on a garlic greens beans with seasonal grain, and a decadent brownie
(8 entrée minimum per variety)

POACHED SALMON • 30.00

BEEF TENDERLOIN • 42.00

CHICKEN KARAAGE • 26.00

PLEASE INQUIRE ABOUT CUSTOM INDIVIDUAL LUNCHES

• BENTO BOX • BOWLS • CUSTOMIZED COMBINATIONS •

SALADS

CREAMY PESTO CHICKEN WITH FARFALLE PASTA

- **55.00 small (serves 6-8) • 95.00 large (serves 12-15)**

shredded parmesan, cracked black pepper, lemon

MIXED LETTUCES

- **50.00 small (serves 6-8) • 85.00 large (serves 12-15)**

with shredded carrot, onion, kohlrabi, cranberries, crouton, citrus dressing

RAW KALE & BEETS

- **50.00 small (serves 6-8) • 85.00 large (serves 12-15)**

pine nuts, onion, balsamic vinaigrette

BUTTER LETTUCE

- **50.00 small (serves 6-8) • 85.00 large (serves 12-15)**

marinated cucumber, cherry tomatoes, crouton, citrus dressing

BAJA-CALI CHOPPED

- **55.00 small (serves 6-8) • 95.00 large (serves 12-15)**

tender lettuce, chorizo, queso fresco, tomatoes, corn, cucumbers, peppers, black beans, avocado, and tortilla strips, cilantro-lime dressing

KAMATIS TOMATO

- **56.00 small (serves 6-8) • 105.00 large (serves 12-15)**

Vine Ripe Tomato, Charred Asian Eggplant, Butter Lettuce, Beets, Red Onion
Creamy Calamansi Dressing

SALADS

VEGAN CHOPPED VEGETABLE

- 55.00 small (serves 6-8) • 95.00 large (serves 12-15)

CHARRED EGGPLANT

- 56.00 small (serves 6-8) • 105.00 large (serves 12-15)

Asian Eggplant, Butter Lettuce, Beets, Tomato, and Palm Vinaigrette

CAESAR

- 55.00 small (serves 6-8) • 95.00 large (serves 12-15)

shaved parmesan, lemon, and house-made dressing

CHILLED NOODLES

- 70.00 small (serves 6-8) • 130.00 large (serves 12-15)

Naengmyeon sweet potato and Saifun Potato noodles, napa cabbage, bok choy, carrot, Kim Chi, Cucumber, Asian Pear, Tamarind-Ume Plum Broth

ASIAN SLAW

- 55.00 small (serves 6-8) • 95.00 large (serves 12-15)

jicama, napa cabbage, bok choy, carrot, onion, wonton strips, creamy sesame dressing

ADD CHICKEN or MARINATED TOFU TO ANY SALAD

- 18.00 small | 36.00 large •

PLATTERS

CHARCUTERIE

- **150.00 small (serves 6-8) • 250.00 large (serves 12-16)**

assorted meat and pâté garnished with cornichons and olives, bread

CHEESE

- **150.00 small (serves 6-8) • 250.00 large (serves 12-16)**

seasonal cheeses garnished with seasonal accompaniments, crackers

SWEETS

- **65.00 small (serves 10-15) • 120.00 large (serves 20-25)**

assorted bar cookies and mini cookies

SEASONAL FRUIT

- **65.00 small (serves 10-15) • 120.00 large (serves 20-25)**

CRUDITÉ

- **85.00 small (serves 8-10 | select 1 dip) • 150.00 large**

(serves 20-25 | select 2 dips)

SCRATCH-MADE DIPS AND SPREADS • 25.00 per pint

- roasted onion • lemon hummus • garlic-herb gournay •
- charred sweet bell peppers • lemon-rosemary ricotta •
- mixed olive tapenade • pesto • roasted Roma tomato relish •

PLATTERS

TORTILLA CHIPS

- **75.00 small (serves 10-15) • 160.00 large (serves 20-30)**

guacamole, pico de gallo, salsa roja, and salsa verde

POTATO CHIPS

- **55.00 small (serves 10-15 / select 1 dip) • 90.00 large**

(serves 20-30 / select 2 dips)

NIGIRI AND MAKI MEDLEY

- **200.00 small (serves 6-8) • 360.00 large (serves 12-16)**

Soy Sauce, Wasabi, Pickled Ginger, Chop Sticks, Steamed Edamame

MAKI ASSEMBLAGE

- **140.00 small (serves 6-8) • 240.00 large (serves 12-16)**

Soy Sauce, Wasabi, Pickled Ginger, Chop Sticks, Steamed Edamame

NIGIRI ASSEMBLAGE

- **230.00 small (serves 6-8) • 420.00 large (serves 12-16)**

Soy Sauce, Wasabi, Pickled Ginger, Chop Sticks, Steamed Edamame

HORS D'OEUVRES + SUSHI

READY TO SERVE

Two dozen minimum per variety unless otherwise specified.
Arrangement on platters is available upon request for an additional charge.

NIGIRI

7.50 each

- Tuna • Albacore • Shrimp •
 - Salmon • Hamachi •
- Soy Sauce, Wasabi,
Pickled Ginger, Chop Sticks

MAKI (ROLLS)

2.75 each piece

- California • Spicy Tuna •
 - Negi-Hama • Avo-Cucumber •
- Soy Sauce, Wasabi,
Pickled Ginger, Chop Sticks

BEEF TENDERLOIN SKEWER

5.50 each

with wasabi crème fraiche

MINI CHEESE & CHARCUTERIE

12.00 each

MINI CRUDITÉ AND DIP

4.50 each

FIRE ROASTED

VEGGIE CUPS

4.75 each

lemon hummus

CRAB LOUIE

250.00

(serves 10-15)

butter seared Hawaiian rolls,
jumbo lump crab

TORCH-SEARED

AHI TUNA

5.25 each

ginger-sweet chili, sesame, wasabi,
ponzu, scallion, crispy wonton

SHRIMP CEVICHE

5.50 each

lime, cilantro, sweet peppers, onion,
garlic, tortilla strips

HORS D'OEUVRES REQUIRE REHEATING

Two dozen minimum per variety unless otherwise specified. These hors d'oeuvres require reheating and are packaged in foil containers with easy to follow instruction.

Serving platters are available for an additional charge.

LUMPIA SHANGHAI

2.50 each

veggie, chicken, or pork,
calamansi sweet chili sauce

CHICKEN KARAAGE

3.50 each

honey-wasabi mustard sauce

CHICKEN/PORK FILIPINO SKEWER

4.50 each

sweet and smokey
BBQ sauce

TIKKA CHICKEN BREAST SKEWER

4.50 each

cucumber raita

BACON-JALAPENO CORNBREAD BIBINGKA POPPERS

2.50 each

CURRY POTATOES IN PUFF PASTRY

2.50 each

cilantro chutney

LONGANISA MEATBALLS

2.75 each

pork or chicken with smokey BBQ sauce

SCALLION-ZUCCHINI PANCAKES

2.75 each

Cucumber kimchi relish

ENTRÉES

RTS = READY TO SERVE : entrees are designed to be served at room temperature and are sent in bulk. RH = REQUIRE HEATING : entrees are packaged in foil containers with easy-to-follow instructions. Arrangement on platters is available upon request for an additional surcharge. Ask about our seasonal sides.

PICANHA SIRLOIN CAP STEAK

32.00 per pound

chimichurri sauce (3 pound minimum) RTS

BEEF TENDERLOIN

285.00 each

wasabi crème fraiche (serves 8-10) RTS

BRISKET BISTEK

50.00

Onion, Potato, Citrus-Soy Gravy
(serves 4-6) RTS / RH

FIREHOUSE CHILI

22.00 per quart

• Beef • Vegetarian •
sharp cheddar, sour cream, onions
(6 quart minimum | serves 2-3) RH

SEARED SALMON

17.95 each

• tomato-basil relish •
• ginger sweet soy •
(6 minimum) RTS / RH

BBQ PORK RIBS

20.00 per pound

(5 pound minimum) RTS / RH

ENCHILADAS

45.00

• Chicken • Cheese •
(Serves 8) RTS / RH

CHEDDAR BAKED MACARONI

38.00

(Serves 4-6) RTS / RH

LASAGNA

46.00

• AL FORNO •
Beef bolognese, ricotta, bechamel,
Parmesan (serves 6) RTS / RH
• FORMAGGIO •
sea salt, ricotta, mozzarella, parmesan,
basil marinara (serves 6) RTS / RH

POT PIE

18.00 each

• Chicken • Veggie •
carrots, potatoes, pearl, onions, peas,
rich gravy, flaky herb crust
(6 minimum per variety) RTS / RH

<p>Calamansi Dressing 12.00 per cup</p>

ENTRÉES

RTS = READY TO SERVE : entrees are designed to be served at room temperature and are sent in bulk. RH = REQUIRE HEATING : entrees are packaged in foil containers with easy-to-follow instructions. Arrangement on platters is available upon request for an additional surcharge. Ask about our seasonal sides.

LONGANISA TURKEY MEATLOAF

40.00 each

Smokey BBQ Sauce (serves 6-8) RTS / RH

LEMON-GARLIC SUPREME CHICKEN BREAST

11.00 each

chimichurri sauce (6 minimum) RTS

CHICKEN KATSU

11.00 each

panko breaded chicken breast,
Japanese tartar sauce (6 minimum) RTS

BUTTERMILK RANCH MARINATED FRIED CHICKEN

17.0 per pound

Mixed (5 pound minimum) RTS / RH

ROASTED HERB CHICKEN

28.00

8 PCS Mixed (serves 2-3) RTS / RH

TINOLA STEW

50.00

Chicken Drumsticks, Carrot, Bok Choy,
Ginger Juice, Chayote Squash
(serves 4-6) RTS / RH

YUZU KOSHO BONELESS CHICKEN THIGHS

6.50 each

Seared, crispy skin-on,
ginger-cilantro sweet soy
(6 minimum) RTS / RH

FILIPINO ADOBO

50.00

- Chicken Drumstick • Pork Shoulder •
- Grilled Onion, Potato Medallions,
Garlic-Soy Gravy
(serves 4-6) RTS / RH

AFRITADA / KALDERETA

50.00

- Chicken Drumstick • Pork Shoulder •
- Vegan/Vegetarian •
- Carrot, Onion, Ube, Squash
Blistered Tomato Ragu
(serves 4-6) RTS / RH

GINGER STEAMED FISH MARKET PRICE

Grilled onions, Tomato, Ginger Juice,
Banana Leaf Wrapped
(serves 4-6) RTS / RH

VEGETABLES & FRUIT

BLUE LAKE BEANS

18.50 per pound

toasted hazelnuts and shallots

GARLIC GREEN BEANS

18.50 per pound

GRILLED ASPARAGUS

18.50 per pound

GRILLED VEGETABLES

PROVENÇAL

18.50 per pound

zucchini, bell peppers, eggplant,
mushrooms & red onion

GRILLED CORN OFF THE COB

18.50 per pound

fresno chilis and cotija cheese

ROASTED CAULIFLOWER

16.50 per pound

almonds, capers, raisins and
bread crumbs

ROASTED SEASONAL VEGETABLES

18.00 per pound

• Roasted • Steamed •

CLASSIC CREAMY COLESLAW

14.50 per pound

SEASONAL FRUIT SALAD

18.00 per pound

SAUTÉED BROCOLLINI

18.50 per pound

lemon zest

BRUSSELS SPROUT SALAD

18.00 per pound

dates, almonds, and pecorino

WOK SEARED BUTTERNUT SQUASH

18.50 per pound

Sweet Soy, Scallion

CHILLED PASTA

FARFALLE • 20.50 per pound

with rainbow cherry tomatoes, pecorino and a hint of fried garlic

CAVATAPPI • 20.50 per pound

with seasonal vegetables, extra virgin olive oil and fresh dill

BEANS, GRAINS & RICE

TOASTED

ISREALI COUSCOUS

16.50 per pound

Dill, Mint, Fennel, Spinach,
Citrus Dressing

QUINOA

18.00 per pound

Tomato, Cucumber, Spinach, Onion,
Citrus Dressing

CURRIED CHICK PEAS

16.50 per pound

Broccoli, Kale, Onion, Sweet Pepper
Cilantro Pistou

BROWN RICE

22.00 per pound

with edamame, corn, avocado,
sugar snap peas,
cucumber, daikon sprouts,
sesame soy dressing

POTATOES

CLASSIC POTATO SALAD

16.50 per pound

HERB ROASTED FINGERLINGS

16.75 per pound

ROASTED GARLIC MASHED

19.50 per pound

GARLIC PETIT CREAMERS

16.75 per pound

SOUPS

Soup selections change with the seasons.

14.00 per quart

All soups need reheating.

Six quart minimum for each soup variety.

NOODLES

GARLIC CANTON

36.00 small (serves 4-6) • **90.00 large** (serves 12-15)

Wheat Noodle, Bean Sprout, Cabbage, Carrot

PALABOK

36.00 small (serves 4-6) • **90.00 large** (serves 12-15)

Special Glass Noodle, Rich Chicken Gravy, Crispy Chicken Skin, Calamansi

VEGGIE PANCIT SUPREME

36.00 small (serves 4-6) • **90.00 large** (serves 12-15)

Bihon, Sotanghon and Canton Noodles, Carrot, Celery, Onion, Bok Choy

CRISPY HONG KONG THREADS

48.00 small (serves 4-6) • **135.00 large** (serves 12-15)

Brisket Gravy, Grilled Onion, Straw Mushroom, Scallion

PLEASE INQUIRE ABOUT CUSTOM MODIFICATIONS

• ALLERGIES • SHRIMP • CHICKEN • PORK • BEEF • DIETARY RESTRICTIONS •

DESSERT

Platters available upon request • additional charge

WHOLE CAKES

CHEESECAKE • 50.00

CARROT CAKE WITH WALNUTS • 60.00

CASSAVA CAKE WITH FRESH STRAWBERRIES • 55.00

BIBINGKA SUPREME CAKE • 65.00

Coconut (Macapuno) Frosting, Ube Jam (Halaya), White Chocolate Ganache

UBE ROLL CAKE • 65.00

Ube Sponge, White Chocolate Frosting

OLD FASHIONED CHOCOLATE CAKE

- **55.00** (8" | serves 10-12) • **100.00** (12" | serves 20-25)
- chocolate • vanilla • Swiss meringue • buttercream •

RED VELVET CAKE

- **55.00** (8" | serves 10-12) • **100.00** (12" | serves 20-25)
- with cream cheese frosting

SEASONAL PIES

Additional selections available upon request • serves 8

RUSTIC APPLE

38.00

MIXED BERRY

38.00

PEACH-MANGO

38.00

BANANA'S FOSTER

38.00

CUPCAKES

(6 minimum per variety)

• VANILLA • CHOCOLATE •

• RED VELVET •

3.50 each

MARSHMALLOW CREAM FILLED

CHOCOLATE CUPCAKE

4.00 each

CLOUD CUPCAKE

6.00 each

(12 minimum)

ADD CUPCAKE DECOR

0.50 each

Ask for custom shapes

• pastel sugar flowers • holiday décor •

COOKIES

(1 dozen minimum per variety)

CHOCOLATE CHIP

- 4.25 regular | 1.00 mini •

CHOCO MACADAMIA

4.25 each

OATMEAL RAISIN, PEANUT BUTTER

- 3.50 regular | 1.00 mini •

COCONUT MACAROON

3.00 each

CHOCOLATE DREAM

- 3.50 regular | 1.25 mini •

CHOCOLATE DIPPED COCONUT MACAROON

3.50 each

BAR COOKIES

(1 dozen minimum per variety)

- LEMON BAR • DECADENT BROWNIE • MAGIC BAR •
• APRICOT BAR • RASPBERRY BAR •

3.75 each

CHILDREN'S MENU

THREE CHEESE MACARONI • 36.00

(serves 6-8 | requires reheating)

CHICKEN TENDERS • 3.50 each

honey mustard (2 dozen minimum | requires reheating)

KIDS' SANDWICHES • 6.95

white bread, cut into triangles without crusts

- peanut butter and jelly
- turkey breast and cheese
- ham and cheese (10 minimum)

KIDS' CRUDITÉ • 65.00

(Serves 15-20)

MINI CUPCAKES • 1.25 each

vanilla, chocolate or red velvet (1 dozen minimum per variety)

MINI COOKIES • 0.85 each

chocolate chip or oatmeal raisin (1 dozen minimum per variety)

DELIVERY

Food can be delivered to you seven days a week. Delivery charges are based upon distance from our kitchen. We will arrange for delivery and provide an estimated delivery fee when you place your order.

PLATTERS

10.00 per platter

food is beautifully arranged on
wooden trays.

UTENSILS & NAPKINS

ECO FLATWARE & PAPER NAPKINS

dinner plate, dessert plate, fork, knife, and napkin • 6.00 per person

Serving utensils • 3.00 each

PRICING

All prices are subject to change without notice.

Please note many items on the menu have minimum quantity requirements. ??

CHANGES AND CANCELLATIONS

All sales are final. No refunds or exchanges.

ORDERING

All orders require 48-hour notice unless otherwise specified on the menu. Menu items change with the seasons and are subject to substitution without notice due to availability.

Minimum amounts per item required.

FULL SERVICE CATERING AND EVENT PLANNING

- Staff • Rentals • Décor • Flowers • Custom Menu Design •
- Music • Entertainment • Valet Parking • and more •

Please Ask Us About More Information.