

2013 Catering Sampling Menu

A small selection from our Big Mango Catering Menu

To reserve your party and to see a complete listing of our offerings, please contact Leslie L'Herault 310.447.1624 or Chef Jonathan @ Bigmango99@aol.com.

Hors D'Oeuvres

Baked Brie and Caramelized Onions Onions, sliced and slowly caramelized with fresh garlic, served atop a warm melted brie round. With baguette slices.

Baked Stuffed Mushroom Stuffed with Chicken Apple sausage with artichoke hearts and Sonoma goat cheese and fresh herbs

Classic Italian Bruschetta With fresh water mozzarella & fresh basil

Curried Chicken in Fresh Belgian endive Spears

Potstickers With ginger soy dipping sauce

Seared Rare Ahi Tuna On lavosh cracker with Miso-Ginger aioli

Spicy Duck Pate on Sesame Wafers

Dips Choice of our Red Bell Pepper, Sun Dried Tomato or Hummus dips with assorted crackers, cracker bread and pita bread triangles.

Quiche Lorraine (Ham & Cheese) Leek (Leek Bacon & Cheese), Spinach (w/ Egg Whites)

Chilled Jumbo Prawns with our Mango Cocktail Dipping Sauce

Smoked Salmon Spread Served with crudités or crackers

Gourmet Cheese and Cracker Selection A selection of imported and domestic cheeses served with assorted crackers and bread slices with fresh seedless grapes and figs

Crudités Fresh cut vegetables of the season served with your choice of dipping sauce: light vinaigrette, buttermilk ranch or blue cheese, sun dried tomato or hummus dip

Mixed Nuts A choice of regular or sweet and spicy nuts.

Roasted and Grilled Entrees

Five Peppercorn Beef Prime tenderloin of beef, dry rubbed with our crushed five-peppercorn blend and mesquite grilled to Medium-rare.

Marinated Glazed Pork Loin Oven roasted and served with Gravenstein apple and ginger compote

Orange Pine Nut Chicken Breast Our orange marinated chicken breast, mesquite grilled.

Chicken Breast Provencal Chicken breast, in our Dijon herb marinade

Charbroiled Peppered Tuna Filet Fresh tuna pressed with fresh ground pepper, grilled and topped with our pine nut currant vinaigrette.

Asian Grilled Salmon Fresh Salmon, marinated in Dijon Mustard, soy sauce, olive oil and garlic

Roast Holiday Turkey with Sage Rub Served with Cranberry Apple Stuffing

Baked Swordfish Served with seasonal herbs and a relish of tomato & caper compote

Chilean Sea bass Oven roasted with miso-sake marinade, drizzled with citrus ponzu Sauce

Coconut- Macadama Halibut Sautéed in a citrus Buerre Blanc & served with mango relish.

Please select one to accompany your choice of entrée.

Potatoes

Scalloped Potatoes Baked with grated parmesan cheese and fresh cracked pepper

Anna Potatoes Layered with fresh herbs, spiced and sweet cream

Rosemary Potatoes Red new potatoes, quartered and oven roasted with Olive Oil

Yukon Mashed Potatoes A hint of roasted garlic and fresh cracked peppercorns

Baked Potato Butter, Sour Cream and Chives

Mashed Potato Bar Creamy whipped potatoes served in an oversized Martini glass. Served with Golden caviar, New York State Sharp Cheddar cheese and applewood bacon

Pastas and Rice & Vegetables

Pasta Bel Air Linguine with spinach tossed with extra virgin olive oil, garlic, parmesan cheese and fresh basil

Pasta Brentwood- Angel Hair tossed in a garlic-cilantro pesto

Pasta Greek Islands - Fresh tomatoes, oregano, kalamata olives and feta cheese

Wild Rice Pilaf- Chicken stock and fresh herbs

Saffron Rice – Vegetables, Almonds and Ginger slivers

Maui Steamed Rice w/ Pineapple and Cashew Nuts

Grilled Colorful Seasonal Vegetables

Grilled Asparagus

Glazed Carrots w/ Brown Sugar and coated with honey glaze

Banana Squash Puree or Carrot Puree

Accompaniments

Dinner Salad With balsamic onion, candied walnuts and blue cheese crumbles

La Brea Bakery- assorted rolls and butter

Assorted Desserts- Our holiday desserts- Profiteroles, Petite Fours (Opera, Éclairs, Puffs and Tarts), Seasonal Cobblers, Apple Crumble Pie, Holiday Sugar Cookies, Gingerbread Men Cookies, Chocolate Bouche de Noel w/ Meringue Mushrooms and Croqrembouché Towers (filled w/ Chocolate or Vanilla Pastry Cream)