



# *Iva Lee's Catering*



*Iva Lee's* Catering believes its' uncompromising attention to detail is what makes a party not only good, but truly memorable. Coming up with original ideas to some favorites listed inside, *Iva Lee's Catering* is with you from start to finish delivering your perfect vision. With our full-service approach to providing amazing food, spectacular drinks, top-notch service & anything else you might need, you can relax, have fun and enjoy the occasion. *Iva Lee's* catering blends first-rate professionalism with our own signature touch. We look forward to working with you!

*Iva Lee's Catering*

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*Tray Passed Hors D'Oeuvres*  
*Garden*

Black Bean Empanadas with Cilantro-Lime Aioli

Phyllo Triangles with Spinach, Caramelized Onions & Feta

Heirloom Tomato & Basil Bruschetta with Burrata in Cucumber Cup (gf)

Vegetable Pot Sticker with Sesame, Ginger Tamari Sauce

Asian Vegetable Summer Rolls with Thai Basil Sauce (vegan, gf)

Mini Mushroom Risotto Cake with Caramelized Onion Jam

Crispy Artichoke Hearts with Meyer Lemon Aioli

Mushroom Cap Stuffed with Spinach & Feta (gf)

Cheese & Pepper Quesadillas with Lime Crema

Tomato Caprese Skewers with Pesto (gf)

\$ 3.50 per piece\*

gf = Gluten Free

\*Labor, Rentals & Sales Tax is not included in Food & Beverage Pricing



*Tray Passed Hors D'Oeuvres*  
*Land*

Filet Mignon Crostini with Port Onions & Horseradish Crème

Prosciutto wrapped Asparagus with Herbed Boursin (gf)

Mini Chicken n' Waffles with Bourbon Maple Cream Cheese

Mini Chicken Empanadas with Chipotle Aioli

Bacon-Wrapped Manchego Stuffed Date (gf)

Mushrooms Caps Stuffed with Spiced Italian Sausage (gf)

Mini Beef Empanadas with Cumin Aioli

Angus Beef Sliders with Sharp Cheddar, House Spread & Dill Pickles

\$ 4.50 per piece\*

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*Tray Passed Hors D'Oeuvres*

*Sea*

Coconut Shrimp with Sweet Thai Chili Sauce

Blackened Seared Ahi on Wonton Chip with Pickled Ginger Aioli

Salmon Cakes with Dill, Caper Tartar Sauce

Ahi Poke in Cucumber Cup with Scallions & Sesame (gf)

\$ 5.50 per piece\*

\*Labor, Rentals & Sales Tax is not included in Food & Beverage Pricing



*First Course Options*  
(Choose One)

Farmer's Market Salad with Poached Pears, Blue Cheese Crumbles &  
Candied Pecans tossed in a Port Wine Vinaigrette (gf)

Baby Spinach Salad with Strawberries, Candied Pecans,  
Pickled Red Onion & Feta Cheese tossed in a White Balsamic Vinaigrette (gf)

Chopped Wedge Salad with Crispy Bacon, Tomatoes & Shaved Red Onion  
with a Blue Cheese Dressing (gf)

Classic Caesar Salad with Shaved Parmesan, Herbed Croutons & Tear Drop Tomatoes

Mixed Greens with Toasted Pepitas, Jicama, Cherry Tomatoes &  
Cotija Cheese in Cilantro Lime Vinaigrette topped with Corn Tortilla Strips (gf)

Heirloom Tomato & Watermelon Stack with  
Feta, Pickled Red Onions & Fresh Basil (gf) Add \$ 2.00 per person  
(Seasonal – Available for Events May - October)



### *Plated Dinner Entrée Selections*

(Select 2) – Guests must RSVP their Entrée Choice You will mark your place cards in a way so that our wait staff can distinguish what the guest pre-ordered

Braised Short Rib with Roasted Baby Vegetables, Creamy Mashed Potatoes  
& Port Wine Reduction (gf)

Pan Seared Salmon with Tomato Herb Beurre Blanc over White Truffle Risotto with Blistered  
Tomatoes & Wilted Spinach (gf)

Chicken Clemenceau - Apple Wood Smoked Slab Bacon, Exotic Mushrooms, Green Peas, Yukon  
Gold Mashed Potatoes & Gravy

Manhattan Steak with Creamy Mashed Potatoes & Asparagus  
with a Cognac Peppercorn Sauce (gf)

Pan Seared Salmon with Chermoula, Roasted Baby Vegetables & Pearl Cous Cous

Pan Seared Sea Bass with Citrus Beurre Blanc over Celery Root Puree  
with Green Beans (gf)

Statler Chicken with Sautéed Mushrooms, White Truffle Risotto & Gremolata (gf)

Manhattan Steak with Roasted Baby Vegetables, Yukon Gold Potatoes & Chimichurri (gf)

*Vegan Option (This is the 3<sup>rd</sup> Meal Option to Offer Your Guests)*

Seared Portobello & Roasted Vegetable Stack on Wild Rice  
with Chimichurri (gf, dairy free, vegan)

*Assorted Artisan Breads with Butter*

\$ 38.00\*

\*Labor, Rentals & Sales Tax is not included in Food & Beverage Pricing

*Children's Meal (Ages 2 to 10 years)*

Chicken Strips, French Fries, Fresh Fruit with Ketchup & Ranch Dressing

\$ 15.00 per child\*



## *South of the Border Buffet & Hors D'Oeuvres Package*

### *Tray Passed Hors D'Oeuvres*

Mini Beef Empanadas with Cumin Aioli

Cheese & Pepper Quesadillas with Lime Crema

Mini Chicken, Jack & Jalapeno Rellanos

### *South of the Border Buffet Menu*

Mixed Greens with Toasted Pepitas, Jicama, Cherry Tomatoes & Cotija Cheese in Cilantro Lime Vinaigrette topped with Corn Tortilla Strips (gf)

Carne Asada Fajitas (gf)

Cheese OR Chicken Enchiladas Verdes (Select One for the Buffet)

Traditional Mexican Rice (gf, vegan)

Black Beans (gf, vegan)

Fiesta Corn Salad with Cilantro & Lime (gf, vegan)

Sour Cream (gf)

Flour Tortillas

Corn Tortillas (gf)

Corn Chips & Salsa (gf)

Tapatio Bottled Hot Sauce (gf)

### *South of the Border Hors D'Oeuvres & Buffet Package*

\$ 40.00 per adult/teen\*

\$ 30.00 per vendor\*

\*Labor, Rentals & Sales Tax is not included in Food & Beverage Pricing



## *Traditional Buffet Menu*

Plated Salad (See Selections from Page 5)

### Entrées (Choose Two)

Braised Short Ribs with Port Wine Reduction (gf)

Manhattan Steak with Cognac Peppercorn Sauce (gf)

Manhattan Steak with Chimichurri (gf)

Statler Chicken Breast with Fresh Herbs & Tomato Herb Beurre Blanc (gf)

Statler Chicken Breast with a Marsala Mushroom Cream Sauce (gf)

Statler Chicken Breast with Heirloom Tomato Sauce (gf)

Pan Seared Salmon OR Sea Bass with Citrus Beurre Blanc (gf)

Pan Seared Salmon or Sea Bass with Chermoula (gf)

### Starches (Choose Two)

Parmesan Au Gratin Potatoes (gf)

Macaroni and Cheese

White Truffle Risotto(gf)

Creamy Mashed Potatoes (gf)





Rice Pilaf (gf)

Cranberry Wild Rice (gf)

Herbed Quinoa (gf)

Cheesy Grits (gf)

Roasted Fingerling Potatoes with Herb Oil (gf)

Vegetables  
(Choose Two)

Sauteed Green Beans with Shallots

Wilted Spinach with Blistered Tomatoes (gf)

Golden Corn with Herb Butter (gf)

Roasted Asparagus (gf)

Roasted Baby Carrots & Chipollini Onions (gf)

Roasted Button Mushrooms with Garlic (gf)

*Plated Vegan Option*

Seared Portobello & Roasted Vegetable Stack on Wild Rice  
with Chimichurri (gf, dairy free, vegan)  
(Will need counts)

\$ 42.00 Per Person



## *Taco Package*

### *Chips n' Salsa Grazing Station*

Corn Tortilla Chips (gf)

Pico de Gallo (gf)

Guacamole (gf)

Tapatio Bottled Hot Sauce (gf)

### *Tray Passed Hors D'Oeuvres*

(68 Pieces of Each of the Following)

Mini Beef Empanadas with Cumin Aioli

Chicken & Jack Cheese Chili Rellonos with Tomatillo Salsa

### *Taco Guy*

Mixed Greens with Toasted Pepitas, Jicama, Cherry Tomatoes & Cotija Cheese in Cilantro Lime Vinaigrette topped with Corn Tortilla Strips (gf)

Tacos - 3 Meats (Chicken, Steak, Pork)

2 Salsa's (Red & Green)

Onions, Cilantro, Grilled Onions, Jalapenos

Traditional Mexican Rice (gf, vegan)

Pinto Beans (gf)



Sour Cream (gf)

Corn Tortillas (gf)

Stuffed Quesadillas

Taco Guy with Chips n' Salsa Display & Tray Passed Hors D'Oeuvres

\$ 30.00 per adult/teen\*

\$ 24.00 per vendor\*

\*Includes disposable plates & silverware



### *Soft Bar*

Vista Point Chardonnay, C.K. Mondavi Cabernet Sauvignon, Stanford Sparkling Wine, Three Beers from Beer List, Club Soda, Coke, Diet Coke and 7-Up  
\$ 26 Per Person\*

### *Moderate Bar*

Seagram's Vodka, Seagram's Gin, Evan Williams Bourbon, Barton's Rum  
Monte Alban Silver Tequila, Stewarts Scotch, Vista Point Chardonnay  
C.K. Mondavi Cabernet Sauvignon, Stanford Sparkling Wine,  
Two Signature Cocktails, Three Beers from Beer List  
Triple Sec, Club Soda, Tonic Water, Sweet N Sour, Cranberry Juice,  
Roses Lime Juice, Grenadine & Soft Drinks  
\$ 30.00 Per Person\*

### *Supreme Bar*

Sky Vodka, Tanqueray Gin, Jack Daniels Whiskey, Bacardi Rum, Sauza Blanco Tequila,  
Dewar's Scotch, Kenwood Sparkling Wine, Avalon Cabernet Sauvignon, 14 Hands Chardonnay  
Two Signature Cocktails, Three Beers from Beer List, Triple Sec, Club Soda, Tonic Water, Sweet N Sour,  
Cranberry Juice, Roses Lime Juice, Grenadine & Soft Drinks  
\$ 35.00 Per Person\*

### *Ultimate Bar*

Tito's Vodka, Bombay Sapphire Gin, Bulliet Bourbon, Bacardi Rum, Hornitos Reposado Tequila, Johnnie  
Walker Black Scotch, La Crema Chardonnay, Murphy Goode Cabernet Sauvignon, Piper Sonoma Brut  
Sparkling Wine, Two Signature Cocktails, Three Beers from Beer List, Triple Sec, Club Soda, Tonic  
Water, Sweet N Sour, Cranberry Juice,  
Roses Lime Juice, Grenadine & Soft Drinks  
\$ 45.00 Per Person\*

### *Beer List*

Sierra Nevada Hazy IPA, Stella Artois, Amstel Light, Corona, Heineken, Newcastle Nut Brown Ale, Fat  
Tire Amber Ale, Budweiser, Bud Light, Coors Light, Blue Moon, Negro Modelo & Pacifico

### *Bar Policies*

\*The bar pricing includes an open bar for up to 5 Hours of Service, ice, garnishes and white cocktail napkins. It also includes the listed red and white wines offered during dinner service & a champagne toast. The pricing is based on a Minimum Guarantee of 80 guests. Should your final head count fall below 80 adult guests, then the price per person will increase. Plus Sales Tax (7.75%) Iva Lee's has a "No-Shot & No Martini" Policy due to liquor liability issues. We reserve the right to refuse service to anyone who appears intoxicated. All guests must have proof of age documentation on premises and will not be served if they do not supply documentation when requested by staff. Our Bartenders will have tip jars at the bar for guests to use at their discretion. If you would not like tip jars at the bar, a mandatory 15% bar gratuity (based on beverage sales only) will be added to your total to be shared between the bartenders. No other staff shares in this gratuity.



## *Signature Cocktails Ideas*

### BELLINI'S

Champagne with Wild Peach Liqueur Garnished with Dancing Dried Cranberries

### BURNING THYME

Gin, Muddled Lime & Cucumber, Tonic Water garnished with Burnt Thyme

### MINT JULEP

Bourbon, Muddled Mint & Lime, Simple Syrup & Soda

### OLD FASHIONED

Bourbon, Muddled Cherry & Orange, Simple Syrup & Soda

### THE BRAMBLE

Vodka, Lemon Juice with Wild Berry Puree, Simple Syrup & Soda

### VODKA MOJITO

Vodka, Muddled Mint & Lime with Simple Syrup & Soda

### LOVER'S LEMONADE

Citrus Vodka, Lemonade, Strawberry Puree Garnished with Lemon

### MOJITO'S

Muddled Mint & Lime, Bacardi Light Rum, Mint Simply Syrup Garnished with Mint

### MUDDY WATERS

Bourbon, Ice Tea & Lemonade

### COMING UP ROSES

Raspberry Flavored Rum, Champagne, Rose Water, Dried Cranberries & Lime

### PIMM'S CUP

Pimm's No. 1, Lemonade, 7-Up Garnished with Lemon & Cucumber

### PLANTER'S PUNCH

Spiced Rum, Mango Juice, Pineapple Juice, Garnished with Orange & Cherry

### POMEGRANATE MARGARITA'S

Tequila, Pomegranate Juice, Sweet and Sour, Triple Sec, Fresh Squeezed Lime

### TRADITIONAL MARGARITA'S

Tequila, Sweet and Sour, Triple Sec, Fresh Squeezed Lime Garnished with Lime

### PALOMA

Tequila, Grapefruit Soda & Lime Juice Garnished with Lime or Lime  
& Jalapeno if you like it spicy

### MOSCOW MULE

Vodka, Ginger Beer & Lime