



Slice of
Heaven
CATERING

*Heavenly
Express Menu*



Every Event Deserves to be
"Heavenly"

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SERVICES OFFERED BY SLICE OF HEAVEN CATERING

DROP OFF AND CORPORATE CATERING

Our HEAVENLY EXPRESS MENU is delivered fresh, hot and ready to serve in quality disposable containers. Included in this package are disposable plates, flatware and napkins. This is a wonderful option for self service affairs or businesses looking to satisfy in a hurry.

Let us enhance your HEAVENLY EXPRESS MENU with our SILVER LINING PACKAGE. Food is served on Elegant Platters and Chafing Dishes with buffet linen and décor to accent our presentation. You might consider hiring our competent staff members. They will be available to **assist you** with keeping your event running smoothly. This is a great hybrid option for those who are having a casual affair.

FULL SERVICE CATERING

The SIGNATURE MENU is a compilation of prized dishes since our conception. To ensure the quality of your food, our mobile kitchen layout will cook everything onsite. Also available is our HEAVENLY EXPRESS MENU, which is finished onsite when feasible.

As experienced Event Coordinators, we are here for you every step of the way! Meeting with our Clients onsite and creating a Customized Proposal outlining your event details (including food, rentals, staff, set up and timeline). Please call to set up your onsite consultation.

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BREAKFAST ALA CARTE

MAIN DISHES

- Scrambled Eggs with Cheddar Cheese
- ∞ Scrambled Eggs with Scallions
- Sage Breakfast Sausage and Egg Casserole
- ∞ Roasted Red Pepper, Feta Cheese and Spinach Egg Casserole
- ∞ Zucchini, Summer Squash and Parmesan Cheese Egg Casserole
- Classic French Toast with Maple Syrup and Toasted Pecans
- Bananas Foster French Toast with Toasted Almonds and Sliced Bananas
- Platter of Cold Smoked Salmon with Whipped Cream Cheese, Sliced Red Onion and Capers
- ∞ Whipped Smoked Salmon Mousse with Assorted Crackers

SIDE DISHES

- Potatoes O'Brien (Onions, Peppers and Bacon)
- Roasted Rosemary Potatoes (∞ available)
- ∞ Orange Scented Sweet Potatoes with Maple Syrup
- ∞ Baked Banana Squash with Pumpkin Seeds and Honey
- Double Cut Applewood Smoked Bacon
- Country Herb Sausage Patties
- Breakfast Sausage Links
- Chicken Apple Sausage
- ∞ Turkey Sausage Links
- ∞ Turkey Bacon
- ∞ Seasonal Fresh Fruit Tray with Lemon Zest Dipping Sauce
- ∞ Freshly Layered Parfait with Lowfat Yogurt, Granola and Dried Fruit
- ∞ High Protein Parfait with layers of Sugar Free Jell-O, Lowfat Yogurt, Mandarin Oranges and Sliced Almonds
- ∞ Fresh Melon Wedges with Lowfat Cottage Cheese
- ∞ Whole Fruit Display

BREAKFAST BREADS

- | | |
|--|-----------|
| • Assorted Miniature Danishes | per dozen |
| • Assorted Miniature Muffins | per dozen |
| ∞ Assorted Lowfat Muffins | per dozen |
| • Assorted Miniature Scones with Jam and Butter Pats | per dozen |

BREAKFAST BREADS (Cont...)

- Fresh Bagels with Individual Cream Cheese Packets (Plain, Onion, Honey Wheat or Everything) per dozen
- Miniature Walnut Sticky Buns per dozen
- Miniature Gourmet Cinnamon Rolls per dozen
- Tea Breads (10 Slices per Loaf) (Date Nut, Marble or Carrot Zucchini) per loaf
- ☞ Fresh Sliced Whole Grain Breads (Serves 10) per loaf

FRESH BAKED TARTS

- 9" Quiches (cut into 6 Pieces)
Spinach, Peppers and Monterey Jack;
Ham and Cheddar;
Chicken Apple Sausage and Gouda;
Smoked Salmon and Cream Cheese
- Pastry Tarts (feeds between 15-20)
Fresh Fruit and Berries;
Baked Apple with Blue Cheese and Caramelized Onions;
Roasted Wild Mushroom and Goat Cheese;
Smoked Salmon, Caper and Red Onion

BREAKFAST BOXES

Min orders of 10 boxes per order, 5 of each variety (vegetarian exception)

Morning Spa Box (☞)

- Freshly Layered Parfait with Lowfat Yogurt, Granola and Dried Fruit
- Piece of Whole Fruit
- Bottled Water

High Protein Bag (☞)

- Freshly Layered Parfait with Sugar Free Jell-O, Lowfat Yogurt, Mandarin Oranges and Toasted Almonds
- Piece of Whole Fruit
- Bottled Water

Mexican Breakfast Box (Vegetarian Available)

- Breakfast Burrito with Scrambled Eggs, Bacon and Bell Peppers
- Side of Fire Roasted Salsa
- Piece of Whole Fruit
- Bottled Water

BREAKFAST PACKAGES

Brunch Buffet (☞ available)

- Platter of Cold Smoked Salmon with Whipped Cream Cheese, Onions and Capers
- Fresh Bagels (Plain, Onion, Honey Wheat or Everything)
- Pastry Tart: Baked Apple with Blue Cheese and Caramelized Onions
- Seasonal Fresh Fruit Tray with Lemon Zest Dipping Sauce
- Sonoma Salad

All American Breakfast

- Scrambled Eggs with Cheddar Cheese
- Potatoes O'Brien
- Breakfast Sausage Links
- Fresh Melon with Lowfat Cottage Cheese

Savory Spa Breakfast (☞)

- Zucchini, Summer Squash and Parmesan Cheese Egg Casserole
- Baked Banana Squash with Pumpkin Seeds and Honey
- Seasonal Fresh Fruit Tray with Lemon Zest Dipping Sauce

Morning Spa Breakfast (☞)

- Freshly Layered Parfait with Lowfat Yogurt, Granola and Dried Fruit
- Fresh Melon with Lowfat Cottage Cheese
- Whipped Smoked Salmon Mousse with Assorted Crackers

Continental Breakfast

- Assorted Miniature Fresh Pastries and Bagels
- Individual Cream Cheese Packets
- Seasonal Fresh Fruit Tray with Lemon Zest Dipping Sauce

HORS D'OEUVRES

INDIVIDUAL ITEMS

- Eggplant and Mushroom Phyllo Triangles with Lemon Yogurt Sauce
- Roasted Chicken, Wild Mushroom and Goat Cheese Pastry Squares
- ∞ Vegetarian Dolmades
Savory Rice wrapped in Grape Leaves
- Wild Mushroom and Boursin Cream Filled Mushroom Caps
- Chicken and Feta Cheese Phyllo Rolls
- Crab and Polenta Stuffed Mushrooms
- Chicken Wings
(BBQ, Sesame Teriyaki or Spicy Buffalo)
- Sweet and Sour Meatballs

SKEWERS

- ∞ BBQ Chipotle Chicken Skewers (White Meat)
- ∞ Lemon Herb Chicken Skewers (White Meat)
- ∞ Voodoo Chicken Skewers (Dark Meat)
- ∞ Sesame Teriyaki Chicken Skewers (Dark Meat)
- ∞ BBQ Chipotle Beef Skewers
- ∞ Teriyaki Beef Skewers with Sweet Chili Sauce
- Cheese Tortellini Skewers with Pesto Cream
- Italian Sausage Skewers with Peppers and Onions

DIPS

- Warm Crab and Cheese Dip with Blue and White Corn Tortilla Chips
- Warm Spinach Dip with Baguette Slices
- Mexican Layer Dip with Blue and White Corn Tortilla Chips
- Santa Fe Carne Con Queso Dip with Blue and White Corn Tortilla Chips
- Cream Cheese, Pesto and Sun-dried Tomato Layered Torte with Assorted Crackers

PLATTERS

- Specialty Domestic and Imported Cheese Tray with Assorted Crackers and Pastry Straws
(Chef's Selection of Soft Ripened Cheese, Creamy Blues and Lesser Known Varietals)
- Domestic and Imported Cheese Tray with Assorted Crackers
- Seasonal Baked Brie in Puff Pastry with Baguette Slices

PLATTERS (Cont...)

- ∞ Seasonal Fresh Fruit Tray
with Lemon Zest Dipping Sauce
- ∞ Marinated Grilled Vegetable Tray
with Balsamic Reduction
- ∞ Vegetable Crudit  Display
with Ranch or Blue Cheese Dip
- ∞ Hummus and Baba Ghanoush
with Baby Carrots and Assorted Crackers
- Fire Roasted Salsa and Guacamole
with Blue and White Corn Tortilla Chips
- ∞ Fresh Seasonal Salsas (3ea)
with Blue and White Corn Tortilla Chips

BUFFET ITEMS ALA CARTE

SALADS

- ∞ **Sonoma Salad**
Mixed Field Greens, Candied Pecans, Goat Cheese
and Dried Cranberries with Raspberry Vinaigrette
- ∞ **Cambria Salad**
Mixed Field Greens, Toasted Pecans, Dried Cranberries
And Light Citrus Vinaigrette
- ∞ **Asian Salad**
Mixed Field Greens, Mandarin Oranges, Red Bell Peppers
and Wonton Strips with Red Ginger-Soy Vinaigrette
- **Sausalito Salad**
Baby Spinach, Sliced Pears, Caramelized Onions,
Blue Cheese with Walnut Vinaigrette
- **Classic Caesar Salad**
Romaine Lettuce, Seasoned Croutons and Fresh Parmesan
Cheese with Classic Caesar Dressing
- **Santa Fe Caesar Salad**
Romaine Lettuce, Black Olives, White Corn Tortilla
Strips and Fresh Parmesan Cheese with Chipotle Caesar Dressing
- ∞ **Garden Salad**
Mixed Field Greens, Garden Vegetables, Grape Tomatoes
and Seasoned Croutons with Balsamic Vinaigrette
- **Napa Salad**
Mixed Field Greens, Toasted Almonds, Blue Cheese and
Raisins with Balsamic Vinaigrette
- ∞ **Greek Salad**
Romaine Lettuce, Feta Cheese, Cucumbers, Grape
Tomatoes and Kalamata Olives with Lemon Thyme Vinaigrette
- **All American Salad**
Iceberg Lettuce, Red Cabbage, Shredded Carrots,
Cheddar Cheese and Seasoned Croutons with Ranch Dressing
- ∞ **California Fruit Salad**
Freshly Cut Variety of Seasonal Fruit

SALAD ENTREES

- ∞ **Roast Beast Salad**
Grilled Flank Steak with Mixed Field Greens,
Roasted Beets, Candied Pecans and Balsamic Vinaigrette
- ∞ **Grilled Salmon Salad**
Grilled Salmon with Mixed Field Greens, Fresh Pears,
Toasted Almonds and Lemon Thyme Vinaigrette
- ∞ **Turkey Harvest Salad**
Roast Turkey Breast with Baby Spinach, Golden Raisins
Sliced Apples, Chilled Brown Rice and Apple Cider Vinaigrette
- ∞ **Tuna Salad Nicoise**
Albacore Tuna with Mixed Field Greens, Shredded Carrots,
Olives, Hard Boiled Egg and Balsamic Vinaigrette
- ∞ **Tuscan Chopped Salad**
Grilled Chicken with Romaine Lettuce, Fresh Tomatoes,
White Beans, Cucumbers, Mozzarella Cheese and Italian Vinaigrette

BREADS

- Focaccia Bread topped with Rosemary
- Soft Rolls with Butter Chips
- Hawaiian Rolls with Butter Chips
- Roasted Garlic Parmesan Bread
- ∞ Baguette Slices
- ∞ Assorted Crackers
- ∞ Gluten Free Crackers

VEGETERIAN/ VEGAN MAIN ENTREES

- ∞ Stuffed Baked Tofu
with Brown Rice and Butternut Squash (Vegan Available)
- ∞ Roasted Vegetable Enchiladas
- ∞ Wild Rice and Vegetable Stuffed Peppers
(Vegan Available)
- ∞ Grilled Tofu Ranchero with Onions and Peppers
Served with Corn Tortillas (Vegan)
- ∞ Grilled Sesame Tofu and Vegetable Skewers
(Vegan)
- ∞ Spicy Black Bean and Polenta Torte
- ∞ Escalavida (Vegan)
Grilled Marinated Vegetables on Saffron Brown Rice
- ∞ Kung Pao Tofu with Steamed Brown Rice
- ∞ Vegetarian Egg Casseroles available in Breakfast Section
- ∞ Roasted Italian Vegetable Stuffed Peppers
with Feta Cheese

MAIN ENTREES

- ∞ Green Chile Chicken Colorado (Dark Meat)
- Chicken Piccata
Lightly Breaded and Sautéed with Lemon,
Capers and White Wine Sauce
- ∞ Grilled Teriyaki Chicken (Dark Meat)
with Pineapple and Bell Peppers

MAIN ENTREES (Cont...)

- Pecan Crusted Chicken Breast
with Honey Mustard Sauce
- ☞ Havana Island Pulled Pork
- Red Chile Pork Colorado
- Italian Sausages with Peppers and Onions
- ☞ Oven Roasted Tropical Salmon
- ☞ Dry Rub BBQ Salmon
- Spinach and Four Cheese Lasagna
Fresh Lasagna Noodles nestled
with Homemade Marinara Sauce
- Baked Penne Pasta Bolognese
with Red Meat Sauce
- Cheese Tortellini with Marinara Sauce
- ☞ Herb Baked Tilapia with Cucumber Tomato Salsa
- Sage Roasted Pork Loin with Apples and Onions

SANDWICH PLATTERS

- **Bistro Sandwich Platter**
Assortment of Pesto Chicken(☞), Herb Rubbed Turkey Breast(☞),
Italian Meats and Balsamic Grilled Vegetables(☞).
Served on Focaccia Bread with Fresh Romaine and Tomatoes
- **Deli Sandwich Platter**
Assortment of Turkey(☞), Ham and Roast Beef(☞)
made with Sliced Cheeses on Fresh Bread and
Assorted Rolls. Served with a Side of Dijonaise Spread
- ☞ **Wrap Platter**
Assortment of California Fresh Veggies and Hummus Wraps,
Lowfat Cream Cheese and Roasted Vegetable Wraps,
and Balsamic Chicken Salad Wraps
- **Combo Platter**
You choose the Varieties from the above trays
(Minimum 5 of each variety)

SIDES

- Medley of Seasonal Vegetables in Garlic Butter
- ☞ Roasted Seasoned Vegetables
- ☞ Honey Glazed Carrots
- ☞ Roasted Root Vegetables with Brown Sugar
- ☞ Marinated Grilled Vegetable Tray
- Roasted Red Potatoes with Rosemary and Garlic (☞ available)
- Yukon Gold Mashed Potatoes
(Traditional or Garlic)
- Warm Orzo Pasta with Pesto and Parmesan
- Refried Beans
- ☞ Fat Free Refried Beans
- ☞ Cuban Spiced Black Beans
- Spanish Rice
- Saffron Rice with Red Onions (Brown or White)
- ☞ Steamed Basmati Rice

☞ Steamed Brown Rice

SIDES (Cont...)

- ☞ Chilled Sliced Grilled Chicken
- Creamy Garden Coleslaw
- ☞ California Garden Slaw
with Apple Cider Vinaigrette
- Yukon Gold Potato Salad
- ☞ Black Bean and Corn Salad
- ☞ Seasonal Fresh Fruit Tray
with Lemon Zest Dipping Sauce
- Garden Vegetable Pasta Salad
- ☞ Whole Wheat Pasta Salad with Edamame and Tomatoes

LUNCH BOXES

Min orders of 10 boxes per order, 5 of each variety (vegetarian exception)

All Boxes come with ...

- Garden Vegetable Pasta Salad
- Piece of Whole Fruit
- Fresh Baked Chocolate Chip Cookie
- Bottled Water

Bistro Box

- Choice of Pesto Chicken(☞), Italian Meats,
Herb Rubbed Turkey Breast(☞) or Balsamic Grilled Vegetables(☞)
- Sandwich prepared on Focaccia Bread with Ripe Tomatoes and Romaine Lettuce
- Side of Mayonnaise and Dijon Mustard

Deli Box (☞ available)

- Choice of Turkey and Swiss, Ham and Swiss,
Roast Beef and Cheddar or Fresh Veggies and Provolone
- Sandwich prepared on Fresh Sliced Bread
- Side of Mayonnaise and Dijon Mustard

Salad Box (☞)

(add Grilled Chicken or Tofu \$2 additional)

- Choice of Classic Caesar Salad, Garden Salad, Sonoma Salad, Asian Salad or
Greek Salad

LUNCH/DINNER PACKAGES

Island Teriyaki (☞ Available)

- Asian Salad
- Grilled Teriyaki Chicken
- Saffron Rice with Red Onions
- Hawaiian Rolls with Butter Chips
- ☞ **Available:** White Rice substituted with Steamed Brown Rice / Hawaiian Rolls substituted with Whole Wheat Rolls

Tuscan Italian

- Garden Salad
- Chicken Piccata sautéed with Lemon, Capers and Artichoke Hearts
- Warm Orzo Pasta with Pesto and Parmesan
- Focaccia Bread with Rosemary
- ☞ **Available:** Entrée substituted with Grilled Chicken, Mushrooms and Zucchini Skewers
Orzo substituted Steamed Brown Rice

Cuban BBQ

- California Garden Coleslaw
- Havana Style Pulled Pork
- Cuban Spiced Black Beans
- Soft Rolls with Butter Chips
- ☞ **Available:** Coleslaw Dressing substituted with Vinaigrette/ Rolls substituted with Whole Wheat Rolls

Build Your Own Sandwiches

- Garden Salad
- Platter of sliced Ham, Turkey, Roast Beef, Swiss Cheese and Cheddar Cheese
- Platter of Lettuce, Ripe Tomatoes, Olives, Pickles and Sprouts
- Assortment of Fresh Breads and Rolls
- Served with Mayo, Dijon Mustard and Basil Pesto Mayonnaise
- Homemade Blue and White Corn Tortilla Chips with Fire Roasted Salsa

Vegan Feast (☞)

- Black Bean and Corn Salad
- California Fruit Salad
- Tofu Ranchero with Peppers and Onions
- Corn Tortillas
- Homemade Blue and White Corn Tortilla Chips with Fire Roasted Salsa

Classic Pasta

- Classic Caesar Salad
- Spinach and Four Cheese Lasagna
- Focaccia Bread topped with Rosemary

Signature Chef's Selection

- Let our Chef design a menu for you from our freshest offerings
- Selection will include Salad, Entrée, Side and Bread

DESSERTS

- **Gourmet Miniature Desserts** (1.5 pcs per person)
Assorted Lemon Bars, Pecan Bars, Seasonal Cheesecake Squares,
Miniature Chocolate Chip Cookies and Tiramisu Cups
- **Assorted Cookies and Brownies** (1.5 pcs per person)
Chocolate Chip, Oatmeal Cranberry, Peanut Butter,
Ginger Snaps and Dark Chocolate Brownies
- **Brown Butter Blondies and Brownies**(1.5 pcs per person)
- ∞ **Seasonal Fresh Fruit Tray**
with Lemon Zest Dipping Sauce
- **Miniature Bailey's Chocolate Mousse Cups**
Best Desserts of Oceanside 4 years in a row
- **Lemon Tart with Glazed Fresh Fruit and Berries**
- ∞ **Dried Fruit & Brown Rice Pudding**
- ∞ **Granola Stuffed Baked Apples**
- ∞ **Poached Pears with Spiced Vanilla Yogurt**
- ∞ **Tofu Mousse**
Choice of Lemon, Green Tea or Chocolate

DRINKS

BY THE GALLON (serves 10 people)

Served with Plastic Cups

- Fresh Squeezed Orange Juice
- Ice Cold Milk (Whole, 2% or Low fat)

INDIVIDUAL DRINKS (Minimum 5 of each variety)

- Bottled Water
- Individual Bottled Milk
- Assorted Juices
- Assorted Sodas
(Coke, Diet Coke, 7Up, Diet 7Up, Mountain Dew, Squirt)

HOT BEVERAGES (Minimum order of 20 People)

All drinks will be delivered in a 20-Cup Sealed Insulated Container
with Bamboo Stir Sticks, 8oz Paper Hot Cups, Sleeves and Lids

Coffee and Tea served with Fresh ½ & ½, Sugar, Sweeteners and Honey Packs

- Regular
- Decaf
- Assorted Organic Hot Tea
- Hot Chocolate with Whipped Cream

SET UP INFORMATION

HEAVENLY EXPRESS INCLUDES

- Quality Disposable Containers and Serving Utensils
(Most containers are Recyclable)
- Choice of Black or White Plastic Plates, Utensils and Napkins
- Pick up from Slice of Heaven Office/Kitchen and Self Set Up

DELIVERY OPTIONS - \$2 per Mile

- We bring everything to you
- 15 Minute Delivery Window
- Orders within 5 Miles, delivery fee waived

ORDER TIMES AND PAYMENT

- Orders have a Minimum of 10 people per item or package unless otherwise noted
- Orders are placed in quantity of 10 people (ie 10pp ... 20pp ... 30pp)
- Please place orders by Noon, Four Days Prior to your Event Date
- Saturday through Monday orders must be placed by Noon on Thursday
- Once an order is placed, all changes must be confirmed Six Days Prior to your Event Date (if applicable)
- 50% Deposit due when placing your order, balance due 24 hours before Event
- Corporate Accounts Available
- Visa, MasterCard and American Express gladly accepted

UPGRADE OPTIONS

SILVER LINING PACKAGE

To include the Silver Lining Package, please add 35% to your Food Cost with a Minimum of a \$50 Surcharge

- Your Buffet Presentation will be beautifully displayed and set up by our Professional Catering Staff
- 4' or 6' Tables with a Basic Linen Package included (Two Colors- Base Color: Choice of Black, Chocolate, Navy, Blue, Burgundy, Red, Green, Ivory and White; Top Color: Choice of Black, Ivory or White) (upgrade linen available)
- All food items served in/on Elegant Platters and Chafing dishes
- Décor and Candles to accent your Buffet Presentation
- We bring everything to you ... Set-up time required is usually 45-60 minutes prior to service and 30 minutes after service (\$2 per Mile ... remember we will be there twice)

RENTALS

- Assistance with Rental Equipment is always available upon request

SET UP AND SERVING STAFF - \$25 per Staff Member per Hour

- We are happy to assist with setting up rentals, serving and replenishing your buffet, assist your guests with all of their needs and straightening up when they are done
- Staff Ratio of 1/30 is suggested
- Minimum Team of Two Staff Members with a Two Hour Minimum

HOW TO ORDER

Celena Hill

760-721-1054 x104

619-892-4370 (Cell)

Celena@SliceofHeavenCatering.com

Holli Vanderslice

760-721-1054 x100

760-200-7137 (Cell)

Holli@SliceofHeavenCatering.com

- Look through Menu and decide options that will work for your Event (or talk to a Slice of Heaven Staff Member and they will assist you in making your selection)
- Decide on delivery and upgrades (Silver Lining Package is strongly suggested ... we are known for our beautiful displays)
- Decide on the start and end time for your event (this will effect our delivery times)
- Call or Email Slice of Heaven to place order (please place orders early to ensure availability)
- Order Confirmation will be sent back to you (order not considered placed until you receive a Confirmation from SOH)
- Once an order is placed, all changes must be confirmed Six Days Prior to your Event Date