



*The Water's Edge Cafe  
Sean Michael Catering  
23400 Park Sorrento  
Calabasas Cal. 91302  
818.222.0226*

*Attn:*

*Menu*

*HORS D'OEUVRES*

*HOT ITEMS*

*Thai Chicken Satay w/ a Sweet Peanut Sauce  
Sesame Chicken Skewers with Mango Chutney  
Seared Ahi Tuna on a Sushi Rice Biscuit w/ Ponzu Sauce  
Skewered Shrimp with Soy Ginger Dipping Sauce  
Grilled Cajun Shrimp Skewers  
Tempura Sesame Shrimp  
Mini Crab Cakes w/ Creole Sauce  
Chicken & Vegetable Dumpling  
Grilled Teriyaki Beef Satay  
Gourmet Mini Sirloin Burgers  
Grilled Lamb Chops  
Spinach & Feta Cheese Wontons  
Stuffed Mushroom Caps w/ Chicken Sausage  
Assorted Petite Quiche  
Mini Grilled Vegetable Quesadillas w/Mango Salsa  
Baby Potato Cakes w/ Sour Cream & Apple Sauce  
Cocktail Sausages In Crust w/ Honey Mustard  
Baked Brie Crowned w/ Apple Pecan Relish Incased in Pastry  
Spicy Hot Wings & Drumettes  
Italian Meatballs*

*HORS D'OEUVRES*

*COLD ITEMS*

*Baby New Potatoes with Sour Cream and Caviar  
Spicy Tuna Tartar on Wonton Crisp  
Spicy California Rolls  
Roasted Red Pepper Hummus served w/  
Fresh Pita & Tomato  
Garlic Crostini with Chevre and Sun-Dried Tomatoes  
Marinated Mozzarella and Sun Dried Tomato Wrapped w/ Fresh Basil  
Bruschetta with Tomato-Basil Topping  
Filet of Beef on Garlic Toasts with Horseradish Cream  
Crostini with Spicy Eggplant, Tomatoes and Olives  
Melon or Asparagus Wrapped in Prosciutto  
Crostini with Mozzarella and Pesto*

*Spinach & Artichoke Dip w/ Toasted Banquettes  
Assorted Cheeses w/ Crackers  
Fresh Crudités w/ Dip*

*Dinner Choices*

*Salads*

*Caesar*

*(Romaine lettuce, Parmesan cheese, blue corn tortilla chips, tossed w/ creamy Caesar dressing)*

*Southwest Caesar*

*(Romaine lettuce, tomatoes, red onions, jack & cheddar cheese & blue corn tortilla chips, tossed w/ creamy Caesar dressing)*

*Chopped Salad*

*(Cucumbers, tomatoes, olives, garbanzo beans, romaine & iceberg lettuce w/ choice of Italian or Ranch dressing)*

*Baby Field Green Salad*

*(Baby field greens, roasted pine nuts, goat or feta cheese & sun dried cranberries, choice of Italian or Raspberry Vinaigrette dressing)*

*Crisp Iceberg Wedge Salad*

*Iceberg Wedge served w/ Crumbled Bacon, Blue Cheese, Red Onion and Fresh Tomatoes  
Served w/ Blue Cheese Dressing*

*Grilled Pear Salad*

*(Tossed greens w/ grilled pears, blue cheese & candied walnuts)*

*Asian Chicken Salad*

*(Romaine & iceberg lettuce, carrots, bean sprouts, mandarin oranges, crunchy noodles and a Sweet Peanut Dressing)*

*Israeli Salad*

*Parsley, Cucumbers & Tomatoes w/ Olive Oil & Lemon*

*Mozzarella Caprese*

*Fresh Mozzarella with Tomatoes & Basil*

*Main- Choices*

*Sautéed Skinless Chicken Breast w/  
A White Wine, Lemon & Capers Sauce,  
Mushroom Marcela Wine Sauce,  
Dijon & White Wine Sauce  
Or Rosemary & Garlic*

*Chicken Parmesan*

*Stuffed Chicken Breast w/ Goat Cheese & Spinach*

*Stuffed Chicken Breasts w/ Basmati Rice, Raisins & Roasted Pine Nuts*

*Steaks:*

*T-Bone*

*New York Strip*

*Petite Filet*

*Slow Roasted Tri Tip*

*Roasted Beef Brisket*

*Beef & Chicken Kabobs*

*Baked Salmon w/ Dill Lemon Sauce*

*Grilled Ahi w/ Mango Chutney*

*Pastas, Rice & Potatoes*

*Rice Pilaf*

*Grilled Vegetable Couscous*

*Garlic Mashed Potatoes*

*Grilled Vegetable Lasagna*

*Layers of Pasta, Marinara, Fresh Herbs, Grilled Vegetables, Mozzarella, Ricotta, Parmesan and Romano Cheese*

*Meat Lasagna*

*Layers of Pasta, Meat Sauce, Sausage Fresh Herbs, Mozzarella, Ricotta, Parmesan and Romano Cheese.*

*Tortellini Fresco*

*Roma Tomatoes, Tri Color Tortellini, Sweet Red Peppers, and Roasted Garlic Sautéed in Cold Pressed Olive Oil Deglazed with White Wine, Finished with Creamery Butter and a Chiffonade of Fresh Basil*

*Penne Primavera*

*Roma Tomatoes, Mushrooms, Peas & Pepper w/ choice of White or Red Sauce*

*Penne Pasta w/ Marinara, Pesto or Alfredo Sauce*

*Bow Tie Pasta w/ Sun Dried Tomatoes, Broccoli & Fresh Parmesan Cheese*

*Bow Tie Pasta w/ Garlic, Olive Oil, Fresh Basil & Tomatoes*

*Vegetables*

*Marinated Grilled Peppers, Zucchini, Carrots & Yellow Squash*

*Grilled Asparagus w/ Walnut Vinaigrette*

*Steamed Broccoli & Red Bell Peppers*

*Fresh Rolls & Garlic Bread*

*Desserts*

*Mini Dessert Pastries*

*Fruit Tarts & Chocolate Covered Strawberries*

*White Chocolate Dusted Brownies*

*Assortment of Fresh Baked Cookies, Pies*

*&*

*Cherry, Apple & Peach Cobbler*

*Seasonal Fresh Fruit*

*Chocolate Fondue Bar*

*Chocolate Fountain Bar  
Ice Cream Sundae Bar*

*Bar*

*Selection  
of  
Beer & Wine*

*Sodas  
Ice tea  
Pelligrino  
Bottled Flat Water  
Gourmet Regular & Decaffeinated Coffee*

*All prices are per. person and based on menu selection and guest count.*

*Many other cuisines available for table service or buffets.*

*Kosher Style, Mexican, Luau, Vegetarian and BBQ or just ask if you don't see it.*

*We are here to make your event special.*

*Additional chargers:*

*Linens – Approx. \$11.00 per. table*

*China, flatware & glasses – Approx. .55 per. per. piece*

*Servers @ \$110.00 per. shift*

*Bar Tender @ \$135.00 per. shift*

*Shift = 5 hours.*

*\$30.00 for hour or portion of hour overtime per. server.*

*All prices are subject to 18% service charge and applicable sales tax.*

*Cash or checks accepted, sorry no credit cards.*

*Travel charge applies to all off sight events.*

*Please call to confirm menu choices so we can price your event or if you have any questions.*

*Thank you, Sean Michael Catering 818.222.0226*