



CATERING MENU

Mission

Here at The California Endowment, we believe in thinking about health beyond the doctor's office. The Center for Healthy Communities strives to provide an environment where healthy practices flourish. To this end, we have teamed up with Patina Restaurant Group – a boutique restaurant company whose operational approach aligns with our vision.

QUALITY, LOCAL SUPPLIERS Patina's fresh, local-grown fruits and vegetables are derived from only the finest farmers and purveyors. California farms include Babe Farms, Windrose Farms, JF Organics, Bernard Ranch, Rutiz Farms and Coke Farms.

CONSERVATION

- Pitchers of water are provided free of charge throughout your event. We encourage you to reduce bottled water consumption when possible.
- All meals are served buffet style unless otherwise noted. China buffet service is available at extra cost.
- Catering is served on bio-degradable products manufactured from sustainable, renewable sources.



= Vegan



= Gluten Free

Please feel free to inquire on special dietary needs or splitting entrees. We will do our best to accommodate you.

We hope you enjoy!

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Breakfast Cold

10 guest minimum order

Served with Lavazza coffee and assorted Harney & Sons hot tea.

All Day Coffee service w/ breakfast purchase +3.50 (must order for entire party)

Add china, glass and silverware +3.00 (must order for entire party)

Healthy Beginnings 6.00

Assorted mini muffins, low fat yogurts, granola, fruit salad

Power Breakfast 7.50

Hard boiled eggs, low fat cottage cheese, berry and yogurt parfaits, oatmeal with dried fruit, nuts and brown sugar

Bagels and Fruit 7.50

Bagels and cream cheese, fruit salad

Deluxe Continental 8.00

Assorted mini croissants, muffins and Danishes, Greek yogurt, granola, cereal with regular and soy milk, fruit salad

SUPER SMOOTHIES 5.00

Choice of two

Green ✓ (GF)

Spinach, kale, avocado, banana, lemon, almond milk

Blue Berry ✓ (GF)

Blue berries, honey, soy milk

Tropical ✓ (GF)

Pineapple, ginger, orange juice, coconut milk

Strawberry (GF)

Strawberry, banana, milk

PARFAITS 5.00

Choice of two

Chia Seed Coconut ✓ (GF)

Mango, pineapple, toasted coconut, chia seed, coconut milk

Blue Berry Pecan (GF)

Blue berries, toasted pecans, yogurt

Granola and Fruit (GF)

Granola, seasonal fruit, honey, yogurt

Breakfast Hot

10 guest minimum order

Served with Lavazza coffee and assorted Harney & Sons hot tea.

All Day Coffee service w/ breakfast purchase +3.50 (must order for entire party)

Add china, glass and silverware +3.00 (must order for entire party)

Egg white substitutes +\$0.50 (must order for entire party)

Build Your Breakfast Bowl 8.00

Comes with scrambled eggs + choice of three sides

Minimum 50 guests for additional sides +1.25 per item (must order for entire party)

STARCH

Breakfast potatoes (GF)

Cracked Bulgar Wheat

Freekeh

Quinoa (GF)

Steel Cut Oats (V) (GF)

Sweet Potato Hash (GF)

Warm Barley

PROTEIN

Chopped Bacon

Chicken Apple Sausage (GF)

Slow Braised Brisket

Vegan Soyrito (V) (GF)

VEGETABLES

Chopped Tomatoes

Crushed Avocado

Roasted Broccoli

Sautéed Spinach

Spiced Black Beans (V) (GF)

Sweet Corn

Wilted Kale

TOPPINGS

Crumbled Cotija Cheese

House Made Salsa

Pickled Red Onions

Sour Cream

Vegan Cheese (V) (GF)

Breakfast Hot

Breakfast Burrito 7.00

Choice of bacon, chicken apple sausage, eggs and cheese or vegan soyrito, all served with peppers, onions and house made salsa

French Toast 7.50

Thick cut brioche French toast, maple syrup, fruit salad

Spanish Frittata 8.50 (GF)

Spinach, confit potatoes, Swiss cheese, and choice of bacon or chicken apple sausage (mixed into frittata)

Veggie Scramble 8.50 (GF)

Scrambled eggs, sautéed mushrooms, roasted peppers, caramelized onions, served with breakfast potatoes and bacon

Classic Scramble 8.50 (GF)

Scrambled eggs, served with breakfast potatoes and choice of bacon or chicken apple sausage



Breakfast Add-ons

25 MINIMUM ORDER OR GUEST COUNT, WHICHEVER IS LESS

With purchase of entrée only

Juice, choice of: orange, cranberry, apple, or guava 0.75

Whole Fruit 1.25

Cereal a la carte with regular and soy milk (assorted Kellogg Wellness & Kashi varieties) 1.50

Low Fat Yoplait yogurt 1.50

Greek yogurt 1.75

2 Hard Boiled Eggs (2) 2.00

Fruit Salad 2.50

2 Bacon (2) 2.50

2 Chicken Apple Sausage (2) 2.50 (GF)

Hot Oatmeal with dried fruit, nuts, and brown sugar 2.75 ✓ (GF)

Orange Juice Couscous, fresh berries, toasted pistachios 3.00 ✓ (GF)

Bagel and Cream Cheese 3.00



Lunch Cold

10 GUEST MINIMUM ORDER

Add china, glass and silverware +4.00 (must order for entire party)

Leafy Lovers 11.50

Choice of 2 salads, fruit salad OR mini biscotti, plus Harney & Sons iced tea or agua fresca

Minimum 50 guests for 3rd salad option +2.50 (must order for entire party)

Additional salad dressing +1.00 (must order for entire party)

Add protein to any salad selection +3.00 (must order for entire party):

Oven roasted chicken | Lemon poached shrimp | Crisp lemon pepper tofu

Chinese Chicken Salad Mixed greens, shredded cabbage, edamame, mandarin oranges, crispy wonton strips, toasted cashews, honey rice wine vinaigrette

Southwest Chicken Salad Romaine, black beans, corn, avocado, cherry tomatoes, scallion, cilantro, crispy tortilla strips, chipotle lime vinaigrette (GF)

Caesar Salad Chopped romaine, house made Caesar dressing with grilled chicken

Cobb Salad Romaine hearts, oven roasted chicken, smoked bacon, avocado, cherry tomatoes, hard cooked eggs, crumbled blue cheese, diced cucumbers and ranch dressing (GF)

Greek Salad Chopped romaine, Kalamata olive, feta, red onion, cucumber, tomato, red wine vinaigrette (GF)

Baby Kale Salad Finely shredded black and purple kale, roasted beets, dried cherries, pumpkin seeds, goat cheese crumbles, honey sherry vinaigrette (GF)

Salmon Nicoise Salad Salmon filet, new potatoes, hard cooked eggs, tomatoes, green beans, roasted sweet peppers, olives with champagne dressing (GF)

TCE Signature Salad Mixed greens, roasted beets, blue cheese, candied walnuts, champagne vinaigrette (GF)

Thai Noodle Salad Rice noodles, cashews, cilantro, green onions, bean sprouts, Thai basil, mint, shallots, toasted sesame, carrots, cucumbers, red onion, lime, sweet soy ginger dressing 

Substitute Dessert for Fruit +2.00 (must order for entire party)

Assorted Mini Cookies

Double Fudge Brownie

Mexican Wedding Cookies

Lunch Cold

10 guest minimum order / minimum count 5 for each sandwich type

Choice of 2 sandwiches, 1 side and fruit salad OR mini biscotti, plus Harney & Sons iced tea or agua fresca

Minimum 50 guests for 2nd side option +2.50 (must order for entire party)

Minimum 50 guests for 3rd sandwich option +2.50 (must order for entire party)

Gluten free bread available upon request

Sando Bar 11.50

Albacore Tuna Sandwich Cheddar cheese, lemon aioli, dill pickles on whole wheat

BLTA Smoked bacon, leaf lettuce, tomato, avocado, aioli on whole wheat

Cali Club Grilled chicken breast, smoked bacon, leaf lettuce, tomato, provolone cheese, herb aioli on a butter croissant

Caprese Wrap Fresh mozzarella, tomato, arugula, pesto, basil on spinach flatbread

Italian Sub Salami, mortadella, ham, provolone, tomato, lettuce, aioli, Italian vinaigrette, gardinaire on a deli role

Turkey n' Swiss Turkey breast, Swiss cheese, pesto aioli, cranberry-kale slaw on ciabatta

Vegetarian Portobello Mushroom, mozzarella, sundried tomato, baby arugula on ciabatta


Vegan Grilled Vegetable Wrap Hummus, tomato, seasonal vegetables 

Sides

Classic Caesar Salad

Crudit  and Dips

GF

Hummus and house made Pita Chips 

Kale and Citrus Salad  GF

Mesclun Green Salad, grapes, feta, walnuts, champagne vinaigrette GF

Substitute dessert for fruit +2.00 (must order for entire party)

Assorted Mini Cookies

Double Fudge Brownie

Mexican Wedding Cookies

Lunch Cold

BAG LUNCH 12.50

10 guest minimum order for 2 options / minimum count 5 for each option

Minimum 50 guests for 3rd sandwich option +2.50 (must order for entire party)

Served with chips, whole fruit, and bottled still and sparkling water

Gluten Free bread available upon request

Simple Sandwiches

Chicken Caesar Wrap, spinach wrap, Caesar dressing, grilled chicken

Egg Salad Sandwich, whole wheat, lettuce, tomato


Ham and Swiss on rye, lettuce, tomato

Tuna Salad Sandwich on whole wheat, lettuce, tomato

Turkey and Cheddar on sourdough, lettuce, tomato

Peanut Butter and Jelly on whole wheat

Vegetarian Portobello Mushroom, mozzarella, sundried tomato, baby arugula on ciabatta

Vegan Grilled Vegetable Wrap, hummus, seasonal vegetables 

Simple Salads

Caesar Salad with grilled chicken

Caprese Salad with champagne vinaigrette 

Greek salad, romaine, champagne vinaigrette, tomato, cucumber, feta, olive, oregano 

Mixed Green Salad with balsamic vinaigrette and grilled chicken 

Veggie Chopped Salad with Green Goddess dressing 

Wild Rice Salad, dried cranberries, toasted almonds, arugula, balsamic vinaigrette  

BAG LUNCH KID'S CHOICE 10.00

10 guest minimum order for 2 options

Minimum 50 guests for 3rd sandwich option +2.50 (must order for entire party)

Served with chips, whole fruit, and bottled still and sparkling water

Gluten Free bread available upon request

Peanut Butter and Jelly 

Turkey and Cheese

Ham and Cheese

Lunch Hot

15 guest minimum order

Add china, glass, and silverware +4.00 (must order for entire party)

Silver Plate 13.00

Choice of 1 salad, 1 entrée and 2 sides plus Harney & Sons iced tea or agua fresca

Salads

Lemon vinaigrette available upon request ✓ (GF)

Classic Caesar Salad

Mesclun Salad, grapes, feta, walnuts champagne vinaigrette (GF)

Veggie chopped salad with Green Goddess dressing (GF)

Broccoli salad, lemon, shallots, parmesan (GF)

Carrot, cucumber and tomato salad with red onions ✓ (GF)

Fusilli pasta salad, olives, peppers, pesto, pine nuts, parmesan (GF)

Potato salad, celery, onion, garlic aioli, fresh herbs (GF)

Entrée

Lemon rosemary whole roasted chicken (GF)

Spinach and black bean stuffed roasted portobello, roasted red peppers, corn ✓ (GF)

Pineapple and lime marinated whole roasted chicken, pico de gallo, flour tortillas

Slow cooked garlic-crusted chicken, creamy caramelized balsamic onions (GF)

Eight hour braised shortrib, natural juices, caramelized cipolini onion (GF)

Lasagne

Bolognese

Roasted vegetable

Hot Sides

Black beans with smoky cumin ✓ (GF)

Blue lake beans, brown butter, almonds (GF)

Brussels sprouts ✓ (GF)

Chef curated seasonal vegetables ✓ (GF)

Herb roasted new potatoes ✓ (GF)

Rainbow carrot, lemon, cumin ✓ (GF)

Roasted corn, sweet peppers ✓ (GF)

Scalloped potatoes

Spanish rice ✓ (GF)

Steamed basmati rice ✓ (GF)

Steamed brown rice ✓ (GF)

Tri color quinoa pilaf ✓ (GF)

Vegetable braised lentils ✓ (GF)

Add Dessert (must order for entire party)

Fruit Salad +1.50

Sweets +2.00

Assorted French Macarons (GF)

Assorted Mini Cookies

Assorted Mini Cupcakes

Double Fudge Brownies

Mexican Wedding Cookies

Mini Lemon Bars

Lunch Hot

Gold Plate 17.00

Choice of 1 salad, 2 entrees (minimum count 5 for second entrée), and 2 sides plus Harney & Sons iced tea or agua fresca

Salads

Lemon vinaigrette available upon request ✓ (GF)

Classic Caesar salad

Mesclun salad, grapes, feta, walnuts champagne vinaigrette (GF)

Veggie chopped salad with green goddess dressing (GF)

Barley Tabbouleh, parsley, tomato, red onion, lemon vinaigrette ✓

Beet salad, mandarin orange, goat cheese, pistachio, citrus vinaigrette (GF)

Caprese salad with champagne vinaigrette (GF)

Greek salad, romaine, champagne vinaigrette, tomato, cucumber, feta, olive, oregano (GF)

Broccoli salad, lemon, shallots, parmesan (GF) ✓ (GF)

Carrot, cucumber and tomato salad with red onions ✓ (GF)

Fusilli Pasta Salad, olives, peppers, pesto, pine nuts, parmesan

Potato Salad, celery, onion, garlic aioli, fresh herbs (GF)

Entrée

Lemon rosemary Whole roasted chicken (GF)

Spinach and black bean stuffed roasted Portobello, roasted red peppers, corn ✓ (GF)

Pineapple and lime marinated whole roasted chicken, pico de gallo, flour tortillas

Slow cooked garlic-crusted chicken, creamy caramelized balsamic onions (GF)

Eight hour braised shortrib, natural juices, caramelized cipolini onion (GF)

Lasagne

Bolognese

Roasted vegetable

Salmon filet, roasted white corn, pasilla pepper, cherry tomato (GF)

Pesto marinated chicken breast over Roma tomato and Kalamata olives (GF)

Chicken enchiladas (GF)

Sumac dusted salmon (GF)

Hot Sides

Black beans with smoky cumin ✓ (GF)

Blue Lake Beans, Brown Butter, Almonds (GF)

Brussels sprouts ✓ (GF)

Chef curated seasonal vegetables ✓ (GF)

Herb roasted new Potatoes ✓ (GF)

Rainbow carrot, lemon, cumin ✓ (GF)

Roasted corn, sweet peppers

Scalloped Potatoes

Spanish rice ✓ (GF)

Steamed Basmati Rice ✓ (GF)

Steamed Brown Rice ✓ (GF)

Tri color quinoa pilaf ✓ (GF)

Vegetable braised lentils ✓ (GF)

Add Dessert (must order for entire party)

Fruit Salad +1.50

Sweets +2.00

Assorted French Macarons (GF)

Assorted Mini Cupcakes

Assorted Mini Cookies

Double Fudge Brownies

Mexican Wedding Cookies

Mini Lemon Bars

Lunch Hot

Taco Bar

Add china, glass, and silverware +4.00 (must order for entire party)

Choice of 1 salad, fruit salad OR mini biscotti plus Harney & Sons iced tea or agua fresca

Choice of 1 protein (minimum 10 guests) 13.00

Choice of 2 proteins (minimum 25 guests) 16.00

Choice of 3 proteins (minimum 50 guests) 19.00

Salads

Lemon vinaigrette available upon request ✓ (GF)

Classic Caesar salad

Mesclun salad, grapes, feta, walnuts champagne vinaigrette (GF)

Veggie chopped salad with Green Goddess dressing (GF)

Proteins

Carnitas, slow roasted pork shoulder marinated in citrus (GF)

Carne Asada, marinated beef cooked in chef's blend of spices and lime (GF)

Achiote chicken, chicken marinated in achiote and lime (GF)

Soyrizo and peppers, vegan soyrizo with sautéed peppers and onions ✓ (GF)

Mexican rajas, roasted strips of poblano peppers ✓ (GF)

Package Comes With All Below

Extra serving +1.00 (25 minimum order or guest count, whichever is less)

Corn OR flour tortillas ✓ (GF)

Crumbled Cotija cheese

Guacamole

House made green salsa (mild)

House made red salsa (hot)

House made tortilla chips

Onions and cilantro

Smoky cumin black bean ✓ (GF)

Sour cream

Spanish rice ✓ (GF)

Substitute dessert for fruit +2.00 (must order for entire party)

Assorted Mini Cookies

Mexican Wedding Cookies

Double Fudge Brownie

Lunch Served Plated

Minimum guest count 20

Choice of salad and entrée OR entrée and dessert

Add salad or dessert +4.00 (must order for entire party)

Served with rolls, iced tea and Lavazza coffee

Salads

Baby gem caesar, whole wheat croutons, shaved parmesan,

Roasted brussel sprout salad, dried cranberry, toasted pepitas, balsamic Dijon dressing

Heirloom tomato salad, fresh burrata, pesto dressing, purple basil & toasted pine nuts

Purple kale salad, orange & grapefruit segments, citrus dressing, toasted almonds

Baby greens, roasted yellow beets, pickled red onion, hazelnuts, fried carrot crisps, sherry vinaigrette

✓ GF

GF

GF

GF

GF

Entrees

Sautéed chicken breast, mashed potatoes, asparagus, charred cherry tomatoes, tarragon jus 27

GF

Airline chicken breast, potato gratin dauphinois, steamed haricots vert, roasted red bell peppers,

mild roasted garlic chicken sauce 27

GF

Roasted portobello stuffed with spinach and black bean, roasted red peppers, corn 27

✓

GF

Vegan fricassee of sautéed artichokes, asparagus tips, baby zucchini, golden baby squash, mild lemon

herb vinaigrette 27

✓

GF

Grilled flank steak, thinly sliced with chimichurri, roasted fingerling potatoes, ratatouille stacks 30

GF

Beef strip loin, red wine sauce, wild mushroom & potato lasagna, roasted orange cauliflower 30

Baked salmon, sautéed artichokes, corn, sundried tomato, caramelized onion, herb jus 30

GF

Roasted salmon, sautéed leeks with saffron, steamed purple fingerlings 30

GF

Dessert

Flourless tiramisu, candied hazelnuts and chocolate sauce

GF

Four layer carrot cake, orange gastrique, candied orange zest, mint

Lemon tarts, raspberry sauce, blackberries, micro nasturtiums

Chocolate lava, caramel sauce & whipped cream

Coconut milk custard, caramelized bananas, candied hazelnuts

✓

GF

Crème brulee, nutella snow, candied pine nut

GF

Vegan fruit soup, seasonal fruit compote

✓

GF



Reception

Stationary China

Minimum guest count 25

1 month lead time required for beer/wine license; all present must be at least 21 years of age.

Receptions may take place within the hours of 4-6pm with Center approval. No Fridays.

Beverage Stations *(price is per hour)*

Soft drinks and water 3.00

Beer, wine and water 8.50

Beer: assorted

Wine: choice of 2

White:

Nicolas Sauvignon Blanc

Patina Vega Sindoa Chardonnay

Von Buhl Bone Dry Riesling

Red:

Patina Pinot Noir

Patina The Paring

Clos Pissara Artisan

Rose:

Dom De Cala Rose

Crudit  and Dips 4.00 (GF)

Seasonal vegetables raw and cooked artfully displayed with house made lemon garlic hummus, and roasted red pepper dip

Cheese Platter 6.00

Chef's choice Imported and domestic cheeses, with honey, nuts, dried fruit, crackers

Antipasti 7.00

Fresh herb grissini 

Fresh focaccia with toppings

Vine-ripened tomato, mozzarella, basil, garlic, balsamic, virgin oil (GF)


Fresh bocconcini mozzarella (GF)

Rosemary grilled eggplant, marinated sweet peppers, summer squash  (GF)

Mezze 8.00

Cucumber salad  (GF)

Feta cheese (GF)

Lemon garlic hummus  (GF)

Marinated olives  (GF)

Pickled red onions  (GF)

Roasted red peppers  (GF)

Tabbouleh 

Toasted pita bread 

Tzatziki (GF)

Reception

Stationary China

Deviled Egg Platter 8.00

Traditional with crispy bacon chip
Smoked salmon with capers and dill
Roasted bell pepper with micro basil

Charcuterie Platter 9.00

Chef's choice cured meats sliced thin and artfully displayed with pickles, mustards, and crostini

Simple Sweets 3.50

Assorted mini cookies, brownies, and lemon bars

Fancy Sweets 5

Assorted mini tarts and mini cupcakes

Fruit 5

Fresh sliced fruit platter OR Street fruit (fresh cut fruit marinated with chili, lime, and salt)

Reception

Tray Passed

Minimum count per item 25. \$1.75 per piece.

Earth

Chickpea falafel, creamy hummus, pickled pink onions, creamy cucumber, soft pita ✓
Cones of crispy garlic fries, homemade ketchup (GF)
Crisp yucca fries, grilled banana ketchup ✓
Garlic crostini with fava bean, Meyer lemon oil, shaved Parmesan
Mini cucumber cups with melted bell peppers and capers ✓ (GF)
Mini grilled cheese, fig jam, wild arugula, brie
Portobello mushroom tempura, ponzu dipping sauce ✓
Roasted asparagus, Sriracha aioli
Sweet pea hummus on a mini corn tostada, roasted corn, lime ✓ (GF)
Toybox tomato, burrata mozzarella, basil, tapenade, crisp brioche
Watermelon and baby heirloom tomato skewers, micro cilantro, lemon zest dressing ✓ (GF)

Land

Beef satay, soy ginger glaze
Chicken satay, gingerlime
(GF)
Crostini with rosemary grilled beef, caramelized onions, creamy horseradish
Larb: Belgian endive lettuce cups with spicy Thai turkey (GF)
Mini Angus beef burger with grilled red onions, aged cheddar
Mini caramelized onion tart, fromage blanc, bacon
Mini flat bread with prosciutto, shaved parmesan and balsamic
Mini grilled pastrami on rye

Sea

Ahi tuna tartare, pickled ginger, ponzu, tobiko wasabi, wonton crisp
Dungeness crab cake, lemon emulsion, capers
Mini lobster club sandwich, lemon mayonnaise, baby arugula, bacon, mini brioche bun
Shrimp cocktail lollipops, classic cocktail sauce, fresh horseradish (GF)
Skewered shrimp with pineapple chutney (GF)

Break

Minimum guest count 10

Add china, glass and silverware +2.00 (must order for entire party)

Savory

Edamame & Spiced Nuts Duo 3.00 ✓ (GF)

Edamame in shells & mixed nuts, lightly salted

Crudit  and Dips 3.50 ✓ (GF)

Seasonal vegetables raw and cooked artfully displayed with house made lemon garlic hummus, and roasted red pepper dip

Hummus and house made pita chips 3.50 ✓

Cheese platter 5.00

Chef's choice Imported and domestic cheeses, with Honey, nuts, dried fruit, crackers

Assorted tea sandwiches 6.00

Mini tea sandwiches including, cucumber, egg salad and watercress, lemon salmon and dill

Sweet

Whole Fruit 1.75

Assorted Mini Cookies 2.50

Double Fudge Brownies 2.50

Fresh Fruit Salad 2.50

Assorted French Macarons 3.00 (GF)

Assorted Mini Cupcakes 3.00

Double Fudge Brownie 3.00

Mexican Wedding Cookies 3.00

Mini biscotti 2.50

Mini Lemon Bars 3.00

Street Fruit (fresh cut fruit marinated with chile, lime and salt) 3.50



Beverages

Minimum guest count 25

Add china, glass, and silverware +2.00 (must order for entire party)

A la Carte

Harney & Sons Black Iced Tea (in pitchers) 1.50

Upgrade to Peach or Mango Flavor 2.00

Bottled Water 1.50

Sparkling water 1.50

Assorted Sodas 2.00

Lavazza Coffee & Harney & Sons Tea 2.50

Agua Frescas 2.50

Juice by the Carafe 6.50

Orange juice

Cranberry juice

Apple juice

Guava juice

All Day Packages

All Day Coffee & Tea Service with breakfast purchase 3.50

All Day Coffee & Tea Service 4.00

All Day Premium Beverage Service 5.50

(Bottled Flat and Sparkling Water, Assorted Sodas)

