



CATERING SERVICES

- QUALITY** Homemade food made to the same high standards you have come to expect at "The Grill".
- CONFIDENCE** Knowing that your event will be handled by professional restaurateurs with over 40 years of experience serving Orange County.
- EXPERIENCE** We'll handle all your catering needs from company picnics and last minute meetings to daily breakfast and lunch deliveries for each department in your company.
- WE UNDERSTAND** The need to provide you with quality food and professional service while working within your budget.
- FLEXIBILITY** To offer a variety of items like...
- USDA Choice Steaks
 - Succulent BBQ Beef, Pork and Chicken
 - Natural Turkey Breast Roasted Fresh Daily
 - Entrees Featuring Homemade Sauces and Gravies
 - Refreshing Salads
 - Breakfast Buffets Featuring Fresh Baked Muffins

Your event is too important for just anyone to cater. Let our experienced and established staff of culinary professionals make your event **a huge success without the stress.**

Great Food, Professional Service... *It's a Family Tradition.*

Phone us at (714) 997-9191 or visit us at the corner of Katella and Main Street in Orange **or** check us at www.katellagrill.com

BREAKFAST CHOICES

◆ Breakfast Buffet ◆

California Fresh Scrambled Eggs

Hardwood Smoked Bacon

Jumbo Sausage Links

Homestyle Potatoes

Fresh Cut Fruit

Fresh Baked Muffins

Or

Thick Sliced French Toast

&

Orange Juice

\$11.99

◆ Benedict Buffet ◆

EGGS BENEDICT

Poached Eggs Served On Top of Canadian Style
Bacon & English Muffin covered with Hollandaise.

COUNTRY BENEDICT

Scrambled Eggs Served On A
Sausage Patty and Buttermilk Biscuit,
Covered with Homemade Country Gravy.

EGGS FLORENTINE

Poached Egg Served on a bed of Chopped
Spinach & an English Muffin covered with Hollandaise Sauce

Each Includes:

Homestyle Potatoes

Fresh Cut Fruit

Orange Juice

\$12.99

BUFFET CHOICES

◆ Cold Buffet ◆

Assorted Sandwiches Served on a Fresh Baked Palm Sized Roll Featuring Fresh Roasted Turkey Breast, Hickory Smoked Ham and Choice Cooked Top Round with Lettuce & Tomato.

Includes two of the following side dishes:

Coleslaw • Pasta Salad • Fresh Cut Fruit

\$10.99

◆ Buffet Specialties ◆

BBQ BUFFET

Your Choice of One or Two of the Following:

Flame-Broiled Chicken Breast • Slow Roasted Pork Baby Back Ribs

BBQ Beef • BBQ Meatloaf • Boneless Smoked Pork

(Each prepared with our famous homemade BBQ sauce)

Includes:

Baked Beans • Coleslaw • Fresh Baked Cornbread with Honey

\$17.99

TERIYAKI BUFFET

Your Choice of Charbroiled Chicken Breast or Tri-Tip Beef,

Made with Our Delicious Homemade Teriyaki Sauce.

Includes the following:

Garden Fresh Salad • Mediterranean Rice

Green Beans Almondine • Dinner Rolls & Butter

\$17.99

ITALIAN BUFFET

Your Choice of One or Two of the Following Pasta Dishes:

Pasta with Marinara Sauce • Pasta with Meat Sauce

Homemade Lasagna • Pasta Pesto

Sun-Dried Tomato Pasta

Includes the following:

• Tossed Caesar Salad • Steamed Green Beans Almondine • Dinner Rolls & Butter

\$17.99

FAVORITES

◆ Other Favorites ◆

The Following Entrees Include:

Garden Fresh Salad • Choice of Potato or Rice
Vegetables • Dinner Rolls & Butter

CHICKEN MARSALA

Boneless Chicken Breast Covered with Our Creamy
Marsala Wine Sauce, Made with Fresh Sliced Mushrooms.

\$16.99

LEMON HERB CHICKEN

Flame-Broiled Boneless Chicken Breast Marinated In Olive Oil, Herbs & Spices.

\$16.99

CHICKEN BRUSHETTA

Boneless Chicken Breast Marinated in Olive Oil, Herbs & Spices,
Topped with Red Ripe Roma Tomatoes, Garlic & Fresh Basil.

\$16.99

CHICKEN CORDON BLEU

Our Boneless Chicken Breast Topped with Sliced Ham and
Natural Swiss Cheese, Covered with Hollandaise Sauce.

\$16.99

CHOP HOUSE NEW YORK STEAK

Flame-broiled New York Strip Steak Cut From Expertly Aged USDA Choice
Mid-western, Corn Fed Beef and Topped with Garlic Herb Butter.

\$23.99

TRI-TIP JARDINAIRE

USDA Choice Mid-western, Corn Fed Tri-Tip Beef, Slow Roasted
& Hand Carved, Covered with Our Homemade Demi-Glace.

\$19.99

PRIME RIB

Expertly Aged Slow Roasted Prime Beef Hand Carved.
Accompanied with Au Jus & Creamy Horseradish Sauce.

\$28.99

KATELLA GRILL'S CATERING

◆ Side Dish Selections ◆

POTATO OR RICE

(Select One)

Mediterranean Rice
Garlic Mashed Potatoes
Roasted Red Potatoes

VEGETABLE

(Select One)

Green Beans Almondine
Buttered Carrots
Creamed Corn

◆ Appetizers ◆

(Serves 20-25)

Fresh Garden Vegetable Tray	\$39.99	Buffalo Hot Wings	\$49.99
Fresh Cut Fruit	\$49.99	Fresh Baked Mini Quiche	\$49.99
Assorted Cheese & Cracker Tray	\$44.99	Meatballs Marinara	\$54.99
Teriyaki Chicken Skewers	\$54.99	Shrimp Cocktail	Market Price

◆ Desserts ◆

(Two Dozen)

Fresh Baked Cookies	\$39.99	Homemade Brownies	\$39.99
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◆ Beverages ◆

Assorted Sodas / Bottled Water <i>(Chilled on Ice)</i>	\$ 1.79 Each
Fresh Brewed Iced Tea <i>(Includes Ice, Cups, Lemon Wedges & Sugar)</i>	\$39.99
Fresh Lemonade <i>(Includes Ice & Cups)</i>	\$39.99
100% Columbian Coffee Station <i>(Includes Cups, Creamers, Sugar & Stirrers)</i>	\$39.99

◆ Wine ◆

WE ARE PROUD TO OFFER A SELECTION OF NAPA VALLEY
WINES AS A PERFECT COMPLIMENT TO ANY MEAL