

Catering & Private Parties

The Memphis Group provides an attractively presented, flavorful array of food items and menus for any event. From hearty comfort foods to delicate, high-end hors d'oeuvres, we can make any function a culinary success. This catering menu provides ideas and offers some of our most popular selections for weddings, corporate functions, holiday parties and intimate, private gatherings. From casual buffets, to elaborate sit down dinners, from tray passed cocktail receptions to business luncheons we have something for everyone. Or, let our culinary team work with you to develop a menu specific to your needs and/or themed event.

You will find that, although the focus at our restaurants is updated regional American cuisine, we have selections in our catering menu from all over the globe giving you truly eclectic offerings to choose from and a variety that matches any scenario. No matter what menu we help you create, you can be assured that our chefs use only the freshest ingredients available based on a seasonal basis and create all menu items from scratch. Aioli, vinaigrettes, dips, marinades and sauces are all hand crafted; meats and seafood hand picked and cut; breads and desserts freshly baked with attention to detail and care.

Our services range from providing food for pick up to coordinating entire events. We can arrange for rentals, lighting, flowers, props, tents, and entertainment from top dee-jays to live bands either on site at Memphis Restaurant, Memphis Café or in a great night club environment at our hip, Detroit Bar. An off site location of your choice is also an option. We have worked in venues such as banquet halls, private homes, galleries, retail stores, theatres, museums and outdoor locales. Full staffing resources are available including serving staff, bartenders, chefs and even valet service and security on request.

Thank you for considering us for your next event!

To discuss your	diego@memphiscafe.com or
best party ever,	summer@memphiscafe.com
please contact	702 randolph street unit b
Diego Velasco or	costa mesa ca 92626
Summer Tarango	p.714.755.1270x.10
	f.714.564.1616

THE CATERING MENU

HORS D'OEUVRES FOR COCKTAIL PARTIES, TRAY
PASSED RECEPTIONS, STARTERS.
OFFERED BY THE DOZEN:

- Fresh oysters on the 1/2 shell, champagne-horseradish mignonette
- Salmon tartar tossed in ponzu, avocado, won ton chips
- Grilled scallop "lollipop" with saffron aioli
- Poached lobster medallions on grilled brioche
- Seared tuna, eggplant ragout on toasted pita
- Belgian endive with rock shrimp ceviche
- Mashed potato pancakes w/ American caviar, crème fraiche
- "Fish & chips" waffle cut potato with smoked salmon, chives
- Grilled shrimp spring rolls in rice paper, daikon sprout, peanut-hoisin sauce
- Roasted oysters with smoked bacon, arugula and parmesan
- Smoked chicken and brie quesadillas, avocado-corn salsa
- Grilled gulf prawns, gazpacho relish
- Grav lax finger sandwiches, watercress, lemon aioli
- Blackened flat iron steak on squaw bread, green peppercorn aioli, arugula
- Memphis style baby back ribs, house made barbecue sauce
- Duck and goat cheese flautas, guajillo chile sauce
- Torchon of foie gras, brioche toasts, blackberry compote
- Grilled chicken andouille sausage, gulf prawn, mustard greens
- Seared lamb loin on assorted baby vegetables, pineapple-mint relish
- Grilled lamb sausages, tomato-cumin confit, flat leaf parsley
- Roasted leg of lamb finger sandwiches, olive paste, arugula
- Braised baby artichokes, tomato-olive relish
- Grilled bruschetta, exotic mushrooms, caramelized onion and gorgonzola
- Dungeness crab salad, asparagus tips, american caviar vinaigrette
- Assorted cheeses, seasonal fruits and nuts, crackers or bread
- Assorted grilled and raw vegetables, cumin-yogurt dip

- Grilled honey Dijon chicken breast on spinach salad, orange-ginger vinaigrette
- Mini rock crab cakes, chipotle aioli
- Chilled mussels with apple smoked bacon/corn relish
- Zuni frybread, sage pesto, pepper jack cheese corn salsa with or without smoked chicken
- Ahi tuna tartar, sesame, cucumber on won ton chip
- Assorted imported and domestic cheese, crackers, bread crisps, seasonal fruit and nuts
- Assorted raw and grilled crudite, yogurt - cumin dip

BUFFET SELECTIONS

STARTERS: SALADS

- Arugula and beet salad with fried sweet potato in a roasted garlic and buttermilk vinaigrette with pecan crusted goat cheese
- Asparagus salad with roasted shallot and poblano vinaigrette, shaved manchego cheese and lemon zest
- House salad with basil, scallions, tomato, avocado, jicama and candied pecans in sherry vinaigrette
- Caesar salad
- Chopped hearts of romaine, parsley croutons, and shredded parmesan cheese in our egg-less anchovy and garlic dressing. Available with grilled chicken
- Baby spinach salad
- Tomato, hard boiled egg and apple smoked bacon tossed in a honey/Dijon vinaigrette, topped with fried shoestring onions.
- Blue corn chicken salad
- Baby greens, lime vinaigrette, corn salsa and jicama with strips of cornmeal fried chicken breast.
- Dungeness crab and asparagus salad, roasted pearl onions, yellow teardrop tomatoes, american caviar/chive vinaigrette
- Potato and Pasta Salads available upon request

STARTERS: SOUPS

- Lobster bisque, with brioche crouton, thyme and goat cheese
- Lentil soup, with exotic mushrooms, thyme and goat cheese croutons
- Black-eyed pea soup, with chicken andouille sausage, smoked duck, tomatoes, okra and hush

- puppies
- Down home gumbo, chicken, shrimp, okra and chicken andouille sausage, with steamed rice and cornbread
- Lobster chowder, with yukon gold potatoes corn and chives
- Clam chowder, with pearl onions, fingerling potatoes and fried onion strings

ENTREES: POULTRY

- free range chicken breast with okra and andouille risotto and creamed leek
- pan roasted duck breast, mashed sweet potato, mustard greens with confit, pure maple-mustard glaze
- blackened chicken breast , potato pancakes, mustard greens, and country gravy with pearl onions
- Pan roasted free range chicken breast, grilled eggplant, haricot vert, bacon-leek cous-cous, pan juices
- Buttermilk fried chicken breast, frisee, mashed potatoes and green beans

ENTREES: SEAFOOD

- Pan seared jumbo sea scallops with smoked salmon and chive mashed potatoes, succotash and fried yam chips
- Shellfish jambalaya with dirty rice with chicken and andouille, gulf prawns, mussels, crawfish and manilla clams, smoky shrimp broth
- Coriander crusted bigeye tuna with frisee, parsnip puree and smoked eggplant and tarragon sauce
- Cajun seared ahi, fried green tomatoes, sweet potato mash, smoky okra and tomato broth
- Grilled swordfish with eggplant, swiss chard, warm tomato-olive vinaigrette
- Shellfish "paella" with grilled fennel and saffron risotto, seared scallops, lobster, mussels, shrimp, squid and andouille sausage

ENTREES: MEATS

- Grilled leg of lamb, with baby spring vegetables, turnip greens and pineapple-mint vinaigrette
- Center cut pork chop, 10 ounces marinated in garlic and spices and grilled, with polenta, braised red cabbage and a balsamic cherry sauce
- Grilled new york strip, potato, mushroom and

- goat cheese napoleon, broccoli, cabernet sauce
- Certified hereford beef strip steak, green peppercorn aioli, wilted arugula and shoestring potatoes
- Pork tenderloin with fennel and white pepper, mustard greens and lentils with tangerine glaze
- Pork tenderloin with memphis style baby back ribs, potatoes au gratin, murphy's irish stout sauce
- Barbecued new york strip potatoes au gratin baked with gorgonzola cheese, shitake mushroom sauce and flash-fried baby spinach
- Grilled veal chop, soft polenta, braised endive and mushroom sauce
- Grilled loin of lamb with rosemary scented fava beans, au gratin potatoes and whole grain mustard sauce
- Prime rib (or rib eye steak) with roasted fingerling potatoes and cipolini onions with gorgonzola-rosemary cream sauce

ENTREES: VEGETARIAN/SIDES

- Grilled eggplant napoleon with roasted tomato and sorrel sauces
- Barbecued corn on the cob
- Braised red cabbage
- Mustard/collard greens
- Vegetable terrine layered with potato
- Sauteed green beans with candied pecans
- Roasted baby broccoli with lemon and pepper
- Red beans and rice
- Roasted garlic mashed potatoes
- Roasted fingerling potatoes with cipolini onions
- Potatoes au gratin
- Fried okra
- Hush puppies
- Corn, tomato and okra risotto
- Succotash
- Flash fried spinach
- Mashed potato pancakes

DESSERTS:

- Assorted rustic tarts (blueberry, apple, cherry)
- Warm apple or peach cobbler with oatmeal and pecan crust and whipped cream
- Maple-pecan tart squares
- Chocolate bread pudding, cranberry sauce, jack daniels whipped cream (blueberries optional)
- Assorted cookies (peanut butter, chocolate chip, oatmeal)
- Beinget with passion fruit cream and mixed berry

soup

- Chocolate crème brulee tart with caramelized banana and strawberry sauce
- Blueberry cobbler, candied lemons, vanilla bean ice cream
- Lemon and mint sorbet, pecan shortbread cookies
- Creme brulee tart, mixed berry salsa, passion fruit sauce

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COCKTAIL PRICING:

Per person charge based on an event up to four hours long.

Gratuity and tax will be added on to the total.

\$12.50 wine by the glass/bottled beer/tap beer level:
includes soft drinks and tea

\$17.00 Well Level: Consists of previous levels as well as mixed drinks made with:

- Vodka
- Gin
- Rum
- Tequila
- Whisk(e)y
- Liqueurs

\$25.50 Premium Level: Consists of previous levels as well as mixed drinks made from our premium brands:

- Vodka - Grey Goose family, Ketel One, Chopin, Vox, Belvedere
- Gin - Tanqueray 10, Bombay Sapphire
- Rum - Barbancourt, Mount Gay
- Tequila - Herradura family, Patron family, Porfidio
- Whisk(e)y - Chivas Regal, Johnny Walker Black, Glenfiddich, Glenlivet, Macallan, Oban, Knob Creek, Bookers, Crown Royal, Bushmills
- Liqueurs - Drambuie, Grand Marnier, Cointreau, Sambuca

ADDITIONAL COCKTAIL INFO:

- Prices, categories and offerings subject to change
- Cognac/brandy and champagne will be charge at the menu price
- All access drink tickets are sold at \$6.25 each
- Bar tabs/limits can be set as well as an open tab

to be paid at the end of the night.

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TERMS & CONDITIONS

- Prices do not include 7.75% sales tax
- 20% service charge is always added to food and beverage
- Rental charges may apply depending on the scope of your event and if any additional equipment, props or sound equipment is needed
- 2 week advanced notice required and depends on availability
- Cancellations accepted only if made by 48 hours prior to event
- Acceptable forms of payment include company check or credit card
- 50% deposit is due for large or special events 1 week prior to event along with a signed terms and conditions contract

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LIST OF CLIENTS

- Ambiguous
- Aubergine/Troquet
- Billabong
- Christopher Perry Salon
- City of Santa Ana
- Hurley
- Volcom
- Blackline
- CommWorld
- D.G.W.B Advertising
- Foundation for Social Resources
- Gallery 215
- Grand Central Art Center
- Irvine Barclay Theatre
- Long Beach Museum of Art
- Macy's West- BCBG Max Azria
- Macy's West- Donna Karan
- Macy's West- LLadro
- Miramax/Best Events
- O.C. District Attorney's Office
- O.C. Weekly
- Oysters Restaurant
- Pacific Century Bank
- Paul Frank
- Quiksilver
- Red Bull, USA

- Steady Clothing
- Surfrider Foundation
- Taco Bell
- The Camp
- Time Warner/Aol
- TransAction Financial Corporation
- Vogue Salon
- Zov's Bistro

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