



Restaurant Backed Catering

Pork Loin & Pasta Menu

Price upon request

STARTER

Crostini

With Olive Tapenade

Pita Chips and Artichoke Dip

FIRST COURSE

Classic Caesar Salad

Mixed Green Salad

Dried Cranberries, Mandarin Oranges
Candied Walnuts and Grape Tomatoes

MAIN COURSE

Sun Dried Pasta with Chicken

Sliced Brioche Bread

Boneless Pork Loin

Wrapped with a Herb Sausage Stuffing
With Dried Cranberries and Honey Dijon was Sauce

Contact: christina@therestaurantrepublic.com

(626) 437-3167



Restaurant Backed Catering

Prime Rib & Salmon Menu

(Minimum 40 people)

Price upon request

STARTER

Tortilla Chips topped with Roasted Corn
And Avocado Salsa

Sesame Seed Rare Ahi Tuna
on a Crispy Wonton

Grilled Stuffed Baked Jalapeños
With Mancheca Cheese

Tortilla Chips with
Paco's Guacamole and Salsa

Rolled Filet Mignon Crostini
Stuffed wit Boursin Herb, Julienne Red and Yellow Bell Peppers, Onion and Sriracha Cheese

MAIN COURSES AND SALADS

Prime Rib

Sliced with onion, garlic, fresh thyme, Rosemary Crust
Served with Au Jus and Creamed Horseradish on a Mini-Brioche (pre-sliced)

Poached with Coho Salmon

Pre-cut 3oz portions in a Court Bouillon (Dil Lemon White White)
Served with a Béarnaise Sauce

Greek Salad

Cucumbers, Grape Tomatoes, Red Onion, Oregano, Red and Yellow Bell Peppers
Artichoke Vinaigrette, Grilled Artichokes, Roasted Garlic, Greek Feta Cheese and Kalamata
Olives

Paco's Vegan Fajitas

Roasted Potato Wedges, Sautéed Onions, Bell Peppers and Tomatoes

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Desserts

Arroz con Leche

Served with Cinnamon Sprinkle

Chocolate Frangelico Mousse

Served with Raspberries and Chantilly Crème

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