Hors D Oeuvres

ANTIPASTO SKEWERS	50 per person
CAPRESE SKEWERS	00 per person
SHRIMP COCKTAIL	50 per person

SAVORY CENTER CUT BITE

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Filet Mignon .													. 1.50	per	person

Assorted Party Trays

70.05

SLIDER SANDWICHES Ham Turkey Roast Beef

Ham, Turkey, Roast Beel.		79.95
HOT WINGS WITH CELERY Buffalo or Teriyaki	half 35.95	full 69.95
VEGETABLES AND DIP		39.95
BOXED LUNCHES Croissant Sandwich or Wrap with Chips,		
Granola Bar, Cookies, and Fruit.		8.00

Salads

GARDEN Romaine Lettuce with Ccucumber and Tomato

COBB

ANTIPASTO

Bell Peppers, Onion, Italian meats, Cheeses, Olives, Marinated Artichoke Hearts, and Olives . . 2.75 per person

CRANBERRY CHICKEN

Chicken, Cranberries, Onion, Celery, Walnuts . . . 1.75 per person

CAESAR

MEDITERRANEAN PASTA SALAD. . . . 1.00 per person

About Us

Mission Catering is directed by professional Chefs at the Coachella Valley Rescue Mission. We will create a meal with a wide variety of gourmet dishes, that can be tailored to your desires. From scrumptious banquets and elegant dinners to hearty BBQ, we will make your event the talk of the town.

760.899.7315 760.347.3512 Ext 229

Chef Erin Jones

Missioncatering@cvrm.org

47-470 Van Buren • Indio CA 92201

20% service fee and tax is added to all orders

Mission catering

Benefiting the





Taco Bar

12.00 per person

CHOICE OF ONE MEAT

Carne Asada, Chicken, or Pork Carnitas

CHOICE OF TWO MEATS
CHOICE OF THREE MEATS
SPANISH RICE
REFRIED BEANS
PICO DE GALLO incl
GUACAMOLE
CORN TORTILLAS
CILANTRO, ONION, AND LIMES
ENCHILADAS Cheese add 1.00 Beef add 1.50

BBQ

ST. LOUIS RIBS

Mac-n- Cheese, Coleslaw, Garden Salad and

TRI TIP

with Mashed Potato, Seasonal Vegetable,

BRISKET

with Au Gratin Potato, Corn on the Cob,

BBQ CHICKEN

with BBQ Baked Beans, Corn on the Cob,

Italian

CHEESE LASAGNA

Three Cheese Lasagna with Salad and

BEEF LASAGNA

Lasagna with Beef and Sausage served with

SPAGHETTI

Marinar	a with	choice	of	pasta,	Garden	Salad	and		
Cheesy	Garlic	Bread						10.00 per	person
								Meat ad	d 2.00

Seafood

SALMON with Rice, Seasonal Vegetable, Garden Salad

Pork

PORK TENDERLOIN with Rice Pilaf, Grilled Asparagus or Seasonal

PORK CHOPS

with Mashed Potato, Seasonal Vegetable, Garden Salad, and Roll.

Chicken

MISSION MARINATED GRILLED CHICKEN with Roasted Red Potato, Seasonal Vegetable,

HERB ROASTED CHICKEN

with Mashed Potato, Seasonal Vegetable,

LEMON PEPPER CHICKEN

with Au Gratin Potato, Seasonal Vegetable, Garden salad and roll.

TERIYAKI CHICKEN

with Rice, Seasonal Vegetable, Garden Salad

Mini Ta topped

CREA

ASSO

JUMB Chocola

MINI

MINI Chocola

CHEE STRAU



ANGUS PRIME RIB

with Au Gratin Potato, Seasonal Vegetable, Garden Salad and Roll

FILET MIGNON

with a Red Wine Mushroom Reduction, Mashed Potato, Grilled Asparagus, Garden Salad and Roll

Desserts

MINI TARTS

rt filled with Pastry Cream and with Seasonal Berries		•		2.00) per	· person
M PUFFS	•	•		.75	5 per	person
RTED COOKIE TRAY				.75	5 per	person
O CUPCAKES ate, Vanilla, or Swirl		. a	dd	1.50) per	. person
PINEAPPLE UPSIDE CAKES		. a	dd	2.00) per	person
CUPCAKES ate or Vanilla			ado	d .50) per	, person
SECAKE STUFFED WBERRIES		. a	dd	1.00) per	, person