Hors D Oeuvres

ANTIPASTO SKEWERS	2.00 per person
CAPRESE SKEWERS	1.50 per person
SHRIMP COCKTAIL	2.00 per person
SAVORY CENTER CUT BIT	E

Assorted Party Trays

00.05

SLIDER SANDWICHES

Ham, Turkey, Roast Beet	89.95
HOT WINGS WITH CELERYhalfBuffalo or Teriyaki45.95	
VEGETABLES AND DIP	59.95
BOXED LUNCHES Croissant Sandwich or Wrap with Chips, Granola Bar, Cookies, and Fruit.	10.00

Salads

GARDEN Romaine Lettuce with Ccucumber and Tomato

COBB

ANTIPASTO

Bell Peppers, Onion, Italian meats, Cheeses, Olives, Marinated Artichoke Hearts, and Olives . . 3.25 per person

CRANBERRY CHICKEN

Chicken, Cranberries, Onion, Celery, Walnuts . . . 2.50 per person

CAESAR

MEDITERRANEAN PASTA SALAD. . . . 2.00 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.

760.993.0761 760.347.3512 Ext 229

Chef Erin Lombardo

Missioncatering@cvrm.org

47-470 Van Buren • Indio CA 92201

30% service fee and tax is added to all orders

Consumer Advisory: Raw or undercooked meat, poultry, fish or eggs may increase risk of foodborne illness.

Mission catering

Benefiting the





Taco Bar

15.00 per person

CHOICE	OF (ONE	MEAT
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Carne Asada, Chicken, or Pork Carnitas

CHOICE OF TWO MEATS
CHOICE OF THREE MEATS
SPANISH RICE
REFRIED BEANS
PICO DE GALLO
GUACAMOLE
CORN TORTILLAS
CILANTRO, ONION, AND LIMES
ENCHILADAS Cheese add 1.25 Beef add 1.75

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

Marina	ra with	choice	of p	basta,	Garden	Salad	l and		
Cheesy	Garlic	Bread						12.50 per pers	on
								Meat add 2.	50

Mini Ta topped

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,

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,

TERIYAKI CHICKEN

with Rice, Seasonal Vegetable, Garden Salad

CREA

ASSO

JUMB Chocol

MINI

MINI Chocol

CHEE STRA



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



MINI TARTS

art filled with Pastry Cream and I with Seasonal Berries			2.50	per pe	rson
M PUFFS			1.25	per pe	rson
ORTED COOKIE TRAY		• •	1.75	per pe	rson
BO CUPCAKES Nate, Vanilla, or Swirl	2	add 2	2.00	per pe	rson
PINEAPPLE UPSIDE CAKES	2	add 2	2.50	per pe	rson
CUPCAKES	2	add 1	1.00	per pe	rson
ESECAKE STUFFED	2	add 3	3.00	per pe	rson