



CATERING MENU

Welcome to One Table Catering!

*Quality is our first goal...  
Everything we prepare for you is built from scratch!*

Whenever possible, we source local-organic ingredients and are constantly seeking out the best small growers and artisanal local suppliers for everything that goes into our dishes. We make seasonal changes to our menu when needed to ensure the finest quality ingredients, and we think the final results speak for themselves.

Regardless of your budget, we have endeavored to create menu and delivery options that we hope allow you to share the "One Table" food experience that is right for your needs.

**Business Hours**

Monday through Friday 9AM to 5PM.

**Delivery Hours and Charges**

7 days a week between 6am and 5pm.

*Deliveries outside of that window may be subject to additional charges.*

*Delivery Charges are based on Date, Time, and Location of Delivery. Delivery Charges start at \$75.00*

*To qualify for delivery catering services, we require a \$250 food minimum.*

**MEZE TABLE DISPLAY BOARDS**

**Seasonal Local Garden Vegetable Crudite**  
*Baby Local Vegetable Display with Creamy Pesto and Fresh Herb Dips*

**Hummus Trio Display**  
*Roasted Pepper, Garlic and Root Vegetable Hummus Dips with Fresh Naan, Mediterranean Olives and Roasted Vegetables*

**Imported or Local Cheese Display**  
*Your Choice of Imported or Local Cheeses, Seasonal Fresh and Dried Fruits, Nuts, Ojai Wildflower Honey and a Flowing Basket of Crostini*

**Artisinal Charcuterie Display**  
*with Smoked Duck Pastrami, Pork Belly Porchetta and Pork Butter with Assorted Cream and Grain Mustards, Caper Berries, Pickled Shallots, Roasted Garlic, Cornichons and Seasonal Fruit Mostarda*

**Seasonal Fruit Display**  
*Flowing Display of Fresh Seasonal Fruit and Nuts*

**SOUPS**

**Cauliflower Bisque**  
*with Red Pepper Romesco and Black Truffle oil*

**Roasted Tomato Bisque**  
*with Fresh Basil and Crème Fraiche*

**Spring Pea Soup**  
*with Cognac, Mint, and Crispy Pancetta*

**Potato Leek Soup**  
*with Crispy Onion and Chive Confetti*

**Butternut Squash Soup**  
*with Spiced Nutmeg Crème Fraiche*



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SALADS

Lobster Fennel Salad

Butter Poached Lobster, Fennel, Ojai pixies and Vanilla Bean-Champaign vinaigrette

Caprese Salad

Fresh Handmade Mozzarella, Heirloom Tomatoes and Basil, lightly dressed with a local olive oil vinaigrette

Traditional Wedge Salad

with Heirloom Tomatoes, Creamy Roquefort Dressing and Crispy Bacon

Traditional Caesar Salad

with Aged Parmesan and Toasted Anchovy Crostini

Mediterranean Salad

with Butter Lettuce, Supremed Oranges, Candied Walnuts, Black Olives and Citrus Shallot Vinaigrette

Poached Pear Salad

with Baby Greens, Port Wine Vinaigrette, Candied Pecans and Panko Crusted Point Rey Blue Cheese

Roasted Beet Salad

with Baby Spinach, Fried Goat Cheese and a Citrus Walnut Vinaigrette

Roasted Mexican Corn Salad

with Red Peppers, Black Beans and Chives

Mexican Caesar

with Crispy Tortilla Strips, Roasted Pepitas and Roasted Pasilla Cilantro Dressing

Cilantro Cabbage Leek Salad

with MeyerLemon and Roasted Onion Vinaigrette

Roasted Vegetable Salad

with Goat Cheese, Kalamata Olives and Honey-Herb Vinaigrette

Campari Tomato Salad

with Feta, Fresh Basil and Sherry Balsamic Herbed Vinaigrette

Farro Salad

with Farro, Fresh Arugula, Cucumbers, Peppers, Feta and an Herbs de Provance Vinaigrette

SANDWICHES

All meats are seasoned and prepared in house...

Along with all roasted vegetables and dressings. Breads are sources from local artisanal bakers.

Olive Oil Poached Tuna Sandwich

with Shaved Fennel, shallots, Lemon Confit and Lemon Aioli

BBQ Chicken Breast Sandwich

with Bacon, Aged Cheddar, Roasted Jalepeno and BBQ Sauce

Pesto Chicken Breast Sandwich

with Roasted Peppers, Fontina Cheese, Arugula and Fresh Pesto Aioli

Spanish Style Chicken Breast Bocadillo

with Roasted Red Peppers, Manchego Cheese and Chipotle Aioli

Smoked Tri-Tip Sandwich

with Roasted Pasilla Chilis, Asiago Cheese and Chipotle Aioli

Truffled Italian Sandwich

with Arugula, Roasted Mushrooms, Fontina Cheese, Prosciutto, Capicola, Genoa and White Truffle Oil

Heirloom Caprese Sandwich

with Fresh Handmade Mozzarella, Heirloom Tomatoes, Fresh Basil and an Aged Balsamic Reduction

Roasted Vegetable Sandwich

with Grilled Portabello, Peppers and Goat Cheese

Roasted Chicken Club

with Bacon, Avocado, Arugula and Charred Leek Aioli

Sicilian Tuna Sandwich

On Baguette with Shallots, Pernod, Cultured Butter and Micro Mixed Greens

Porchetta Sandwich

with Crispy Shallots, Almond -Caper Gremolata and Lemon Aioli

Spanish Style Tri-Tip Bocadillo

with Smoked Tri-Tip and fresh Salsa Verde



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SIDES

Truffle Mac and Cheese

*Gemelli Pasta in Tallagio-Fontina Cream Sauce with Cognac Reduction and White Truffle Oil*

Roasted Brussel Sprouts

*Marinated Brussel Sprouts Roasted and Tossed in a Tamari-Brown Sugar Glaze*

Chipotle Jalepeno Roasted Sweet Potatoes

*Smashed wih Chipotle Jalepeno Cream*

Fire Roasted Lime-Crema Corn

*Fire Roasted Corn in a Light Cream and Lime Zest*

Ginger-Lemongrass Potato Salad

*Red Potatoes with Fress Lemon Grass, Ginger and Yogurt Cream*

Roasted Garlic Cheese Toast

*Toasted Rustic Bread with Roasted Garlic Butter, Melted Cheese and Chives*

Spanish Tomato Bread

*Toasted Rustic Bread with Crushed Fresh Tomatues and Olive Oil*

Rosemary-Sea Salt Potato Chips

*Russet Potato Chips with Fresh Rosemary and Sea Salt*

Pan Roasted Mushrooms

*with Garlic, Fresh Thyme and Black Truffle Oil*

Parsnip-Potato Puree

*with Celery Root and Horseradish Cream*

Roasted Vegetable Gratin

*Roasted Root Vegetables with Heirloom Tomatoes and Goat Cheese*

Roasted Cauliflower Gratin

*with Curried Horseradish Cream and Fontina Cheese*

Roasted Patatas Bravas

*Roasted Olive Oil Tossed Potatoes with a Smoked Tomato Sauce*

APPETIZERS

Tomato and Mozzarella Caprese Skewer

*in Parmesan Rimmed Pesto Martini Glass*

Brussel Sprout Chips

*with Meyer Lemon Aioli*

Roasted Curried Fingerling Potato

*with Lavender Creme Fraiche*

Roasted Grey Salt Crusted Fingerling Potato

*with Charred Leek Aioli*

Roasted Bacon Wrapped Fingerling Potato

*Filled with White Cheddar Foam and Chives*

Smoked Salmon Filled Potato Cone

*with Dill Crème Fraîche or Caper-Shallot Tapenade*

Grilled Shrimp Cocktail

*Smoked and Served in a Cilantro-Lime Avocado Shooter*

Crispy Prosciutto Wrapped Asparagus Clusters

*with Smoked Red Pepper Hollandaise*

Smoked Grilled Beef Satay

*with Cilantro Caper Salsa Verde*

Grilled Soy Glazed Quail Breast Satay

*with Sriracha Peanut Sauce*

Root Vegetable Mini Latkes

*with Pear-Apple Compote and Lavender Creme Fraiche*

Smoked Sweet and Spicy Chicken Drumettes

*with Curry Ginger Sauce*

Miniature Sweet Crab Cakes

*with Creamy Caper-Dill Aioli*

Bacon Wrapped Stuffed Dates

*stuffed with Marcona almond and Blue Cheese and accompanied by Black Garlic-Honey Glaze*

Mint Gremolata Lamb Lollipop

*with Meyer Lemon Yogurt Sauce*

Mini Tuna Crudo Tostadita

*with Avocado and Piquillo Peppers on Fried Taro Root*



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APPETIZERS

Duck Mole Mini Tostadita  
with Jalepeno Black Beans and Cotija Chee

Seared Sesame Crusted Ahi  
with Roasted Jalepeno and Black Garlic on Torched Rice Cake

Miso Steamed White Fish  
with Ginger-Wasabi Glaze on Sticky Rice Cake

Peppered Filet Mignon Carpaccio  
in Daikon Boats with Arugula and White Truffle Oil

Bacon Wrapped Horseradish Stuffed Shrimp  
with Honey-Chipotle Glaze

Lobster Mini Corndogs  
with Dijon Aioli

Croquettes  
Shrimp and Polenta Croquette with Red Pepper Aioli  
Asparagus and Pancetta Croquette with Lemon Aioli  
Creamy Mascarpone and Rissotto Croquette with White Truffle Aioli

Crostini  
Wild Mushroom Crostini with Shaved Pecorino  
White Truffle Oil and Chives  
Smoked Duck Breast Crostini with Fig and Black Garlic-Cherry Gastrique  
Fresh Heirloom Tomato and Red Onion Crostini  
with herbed fresh cheese spread  
Torn Oven Roasted Red and Yellow Peppers combined with  
Spanish Soffrito and Fresh Chives-served with Soft Brie  
White Wine Braised Baby Artichokes  
with Grilled Lemons, Garlic and Fresh Thyme  
Rustic Mediterranean Olive Tapenade  
with Shallot and Capers-served with fresh chevre

Mini Pizzas  
Mini Shrimp-Chorizo Pizza with Fresh Cilantro and Crème Fraiche  
Mini Wild Mushroom and Truffle Pizza with Robiola  
Mini Prosciutto and Arugula Pizza with Gorgonzola  
Mini Smoked Pork Pizza with Fresh Spinach, Shallots, Pine Nuts  
and finished with Meyer Lemon Oil

APPETIZERS

Soup and Sandwich Shooters  
Cauliflower Bisque Shooter  
with Smoked Salmon and Gruyere Croque Monsieur  
Roasted Red Pepper and Tomato Bisque Shooter  
with Bacon and Manchego Truffle Grilled Cheese  
Cognac Pea Soup Shooter  
with Aged Cheddar and Crispy Pancetta Grilled Cheese  
Roasted Wild Mushroom and Fennel Soup  
with Grilled Duck Pastrami and Provolone Grilled Cheese  
Brandied Carrot Ginger Bisque with Asian Pork Sandwich

Sliders  
Mini Pulled Pork Slider with Apple-Fennel Slaw  
Mini Shrimp and Halibut Slider with Shaved Fennel and Tarragon Aioli  
Mini Kobe and Aged Cheddar Slider with Smoked Tomato Aioli  
Mini Lobster Roll with Butter Garlic Aioli on Brioche Roll



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ENTREES

DESSERTS

Crusted Pork Tenderloin Medallions

*with Sautéed Brussel Sprout Leaves and Apple Parsnip Puree  
Finished with an Apple Gastrique Beurre Blanc*

Roasted Vegetable and Goat Cheese Napoleon

*With Nicoise Olives, Crispy Shallots and  
a Balsamic Red Wine Reduction*

Miso Glazed Roasted Salmon

*With Toasted Sesame Sea Bean Salad and  
a Wasabi Infused Sake Reduction*

Bacon Wrapped Filet Mignon

*with Black Truffle Potato Puree, Roasted Cippolini Onion,  
and Asparagus Spears - Finished with a Dijon-Mushroom Sauce*

Herb Crusted Airline Chicken Breast

*with Broccoli Rabe, Wild Mushrooms and Roasted Fingerling  
Potatoes finished with a Smoked Tomato Coulis*

Crispy Skin Red Snapper or Loup de Mer

*with Parsnip Puree and Sautéed Beet Greens -Finished with  
a Saffron -Vanilla Bean Beurre Blanc*

Braised Beef Short Ribs

*with Horseradish Potato Puree, Roasted Cippolini Onion  
and Thyme-Red Wine Jus*

Panko Crusted Pacific Halibut

*with Roasted Garlic Mashed Potato, Sautéed Spinach and Lemon  
Confit and finished with a Brown Butter-Lemon Caper Sauce*

Butter Poached Lobster

*in Crisp Potato Shell with English Peas, Pearled Carrots, and Potato  
Puree and finished with a Truffled Lobster Beurre Blanc*

Tamari-Marinated Grilled Portabella Mushrooms

*with Pickled Ginger, Daikon, Green Scallion and Sautéed  
Spring Peas and finished with a Miso-Ginger Reduction*

Assorted Cookies

*Oat Nut Chocolate Chip / Raisin Oats / Snickerdoodle*

Dark Chocolate Fudge Decadance Brownies

*with Valrhona Chocolate*

Meyer Lemon Bars

*Short Bread Crust with Meyer Lemons and Confectioners Sugar*

Rosemary Bread Pudding

*with Warm Berry Coulis*

Fresh Berries

*with Elderflower Sabayon and Butter Crisp*

Chocolate Tiramisu

*with Espresso Cream and Tuaca*

Butter Apple "Tart-ini"

*with Caramel Ice Cream and Warm Balsamic Salted Caramel Sauce*

Warm Valrhona Molten Chocolate Cake

*with Grand Marnier Crème Fraiche*

Meyer Lemon Souffle

*with Black Raspberry-Chambord Sauce*

Peanut Butter Mouse and Chocolate Napoleon

*with Peanut Brittle and Salted Caramel Whipped Cream*

Vanilla Bean Crème Brulee

*with Fresh Seasonal Fruit*

Flourless Chocolate Torte

*with Crème Anglaise, Fresh Raspberries and Wild Berry Coulis*