

LOZANO CATERING

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RESTAURANT LOZANO & LOZANO CATERING (since 1981) is a restaurant and catering company located in Sierra Madre, California. Our catering services can accommodate small intimate dinner parties, luncheons, fundraising events, showers, receptions, celebrations and most other types of events at our place, your place and elsewhere.

We are always happy to customize a menu that suits your tastes and budget. As a full service caterer, we will help to make your event a memorable one.

The following items are presented as examples of what is available from Lozano Catering. (price per person varies)

hors d'oeuvres

ASIAN / SEAFOOD

Chilled Cooked Shrimp with cocktail sauce
Mini Crab Cakes with smoked tomato remoulade
Spicy Ahi Tuna with avocado on crisp wonton
Tuna Tartar with garlic toast
Asian Spring Rolls with sweet chili sauce
Pot Stickers with soy-ginger sauce
Grilled Skewered Shrimp with spicy fruit salsa
Chicken Satay with peanut sauce
California Rolls
Smoked Salmon Mousse on endive
Cherry Tomatoes stuffed with smokey Crab Meat
Shrimp & Mango Tartlets with toasted coconut
Mini Corn Cakes with smoked salmon, crème fraiche & chives

MEDITERRANEAN

Antipasto Tray

Black Olive Tapenade on crostini

Prosciutto wrapped asparagus

Mini Pizza

Fresh Bruschetta (Roma tomato, basil, garlic, olive oil)

Stuffed Mushrooms with spinach, garlic & Romano

Eggplant Mozzarella Rolls with Marinara

Italian Salami wrappers

Hummus with roasted pita chips

Sweet onion & fennel tarts (mini)

Sun Dried Tomato & goat cheese on endive

Sun Dried Tomato-Goat Cheese puffs

Spicy chicken & cheese puffs

Fresh Baked Focaccia & Panini with virgin olive oil & Balsamic vinegar

MEXICAN

Shrimp, Scallop (or) White Fish Ceviche with tortilla crisps

Taquitos (beef, chicken, pork)

Empanadas with Chimichurri sauce (beef, chicken, pork, vegetable)

Mini Taco Bar with seasoned ground beef and toppings

Mini Taco Bar (carne asada, chicken asada, carnitas) and toppings

Tri Color Tortilla Chips with salsa and guacamole

Mini Corn Cakes with Smoked Salmon, sour cream & scallions

Mini Quesdillas

Enchiladas with Chile Colorado sauce (beef, chicken, pork, cheese)

Roasted vegetable Chilaquiles

Tostada Salad Bar (beef, Chicken, pork) and toppings

ALL AMERICAN

Rare Roast beef wrapped bread sticks with creamy horseradish sauce

Grilled Chicken Skewers with BBQ sauce

Buffalo Wings with blue cheese

Mini Hamburgers

Spicy Chicken & Cheese puffs

Swedish Meatballs

Bacon wrapped Dates

Duck Pate with toasted baguettes

Mini Quiche (variety)

FRUIT & VEGETABLE

Fresh seasonal fruit platter
Raw vegetable crudite with dipping sauce
Grilled Vegetable platter
Fruit & Cheese tray with crackers

SWEETS

Chocolate Dipped Strawberries
Mini Fruit Tarts
Cream Puffs
Lemon Tarts
Cheesecake
Carrot Cake
Tiramisu
Chocolate Ganache Cake
Lemon Bars
Assorted Cookies
Warm Chocolate Bread Pudding (full pan) with chocolate sauce & whipped cream
Warm Apple Crumble (full pan) with Vanilla Ice cream
Red Yam Flan
Crème Brulee cups
Warm Flourless Chocolate Cake with chocolate sauce & whipped cream

Buffet (starting at \$21.95)

SALAD / SOUP *(choose two)*

Mixed seasonal field Greens with vinaigrette
Caesar Salad
Pasta Salad
Cole Slaw
Red Cabbage Salad
Antipasto Salad
Spinach Salad
Traditional Potato salad
Cowboy Potato Salad
Macaroni Salad
Soup (spicy tortilla, gazpacho, black bean, cauliflower, chowder, minestrone...)

VEGETABLE

Vegetable Medley*
Grilled Vegetables
Green Beans Almondine*
Steamed Vegetables*

SIDE DISH (*choose two*)

Rice Pilaf
Wild Rice & Mushrooms
Garlic Mashed Potatoes*
Roasted Red Potatoes with rosemary & garlic
Au Gratin Potatoes*
White Beans with pork
Sweet Red Beans
Cowboy Beans

ENTRÉE (*choose two*)

Boneless Grilled Chicken Breast with Garlic & Chicken Stock Reduction
Sliced Roasted Turkey with Mustard-Cranberry Sauce
Stuffed Pork Loin with Whole Grain Mustard & Sage
Beef Flank Steak with Mushroom Stuffing
Beef or Chicken Stroganoff over buttered noodles
Sliced Roasted Tri Tip with Port Wine Sauce
Pan Seared Salmon with Balsamic Reduction
Baked halibut with Lemon-Caper Sauce
Beef Tenderloin Stew over mashed potatoes
BBQ Chicken
BBQ Ribs
Penne Pasta with vegetables, Kalamata Olives and Marinara Sauce

*vegetarian

(rolls & butter included with buffet)