

John Hart, Jr. Caterer

714-448-0256

Catering Options and Services:

- Assorted Hot & Cold Hors D'oeuvres Hour
 - Plated or Buffet Meal
 - Dessert Bar
- Chocolate Fountain
- Candy Favor Table
- Cookie Favor Table
- After Hours Snack Table

Just a Taste!

(Sample Menu Choices)

Salad

Caesar Salad
Seasonal Fresh Mix Greens
with Vinaigrette

Beef

Braised Beef with Au jus
Roasted Beef
with Red Wine jus Reduction
Beef Wellington with Mushroom Sauce

Chicken

Tuscan Stuffed Chicken
with Raspberry Horseradish Sauce
Chicken Marsala
40 clove Roasted chicken

Fish

Herb crusted salmon
Seasonal fish

Starch Sides

Garlic Mashed Potatoes
Wasabi Mashed Potatoes
Herb Roasted Potatoes
Vegetables
Baby squash



- Quality Ingredients
- Unique Presentation
 - Unmatched Taste
 - Chef John Hart, Jr.
trained in the art of French Cuisine
at Le Cordon Bleu
- Family owned Business
- Honesty and Integrity
- *Delicious!*

...great food from our hearts to yours!



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40 clove Roasted chicken

Fish

Herb crusted salmon
Seasonal fish

Starch Sides

Garlic Mashed Potatoes
Wasabi Mashed Potatoes
Herb Roasted Potatoes
Vegetables
Baby squash
Baby carrots
Seasonal Fresh Vegetables

Catering Options and Services:

- Assorted Hot & Cold
Hors D'oeuvres Hour
- Plated or Buffet Meal
- Dessert Bar
- Soft Serve Ice Cream Bar
- Chocolate Fountain

- Quality Ingredients
- Unique Presentation
- Unmatched Taste
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trained in the art of French Cuisine
at Le Cordon Bleu
- Family owned Business
- Honesty and Integrity
- A menu to fit your budget

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from our Harts
to yours!