

BUFFET APPETIZER MENU

MCGRATH'S PROVIDES THE FOLLOWING SERVICES:

- Deliver food and equipment to the event (e.g., chafers, serving spoons, tongs as needed for ordered food menu items. Tablecloths for food and beverage tables).
~ (Food and Beverage Tables not included in menu pricing but can be ordered for you at additional cost.) ~
- Set up food/beverage tables.
- Provide disposable products for the food and beverages you have ordered from McGrath's: durable paper plates, plastic cups, coffee cups, paper napkins, white heavy-duty plastic knives, and forks.
~ Cups for the bar and other paper products for food NOT supplied by McGrath's can be provided at an additional cost. ~
- Provide a Buffet Attendant to set up, restock, and clean up buffet tables, if the number of people attending is 100 or more. McGrath's Catering will determine the Buffet Attendants hours. The number of Buffet Attendants provided increases as the number of people attending increases.
~ If a Buffet Attendant is not included and you would like to have one, we can provide one at an additional charge. ~
- Order rental (tables, chairs, linen, china, etc. if required). A dish handling fee of \$1.00 per person for china is needed. McGrath's has tablecloths for \$7.50 each (White) \$7.50 (limited colors) and napkins for \$.70 each in limited colors.
~ (Colors available from the rental company for an additional higher cost) ~
- Pick up of all McGrath's equipment. (This does not include any rental items. The Rental company takes care of that.)
Additional after hours pick up fee will apply.
~ Next day pick up, no charge. ~
- The number attending must be at least 25 guests for most meals within downtown Riverside.
A delivery fee may be required depending on the address of the event and the minimum number attending requirement is higher (please call for outlying areas).



All menu prices subject to change

951-683-7063 Fax 951-683-6484
E-Mail mcgrathscatering4092@gmail.com
www.mcgrathcatering.com 01.2026

CHOOSE A MENU NUMBER,
THEN ITEMS FROM THE CATEGORIES.



BUFFET MENU 1 - \$17.75

6 items from category 1

BUFFET MENU 2 - \$18.95

4 Items from category 1
3 Items from category 2

BUFFET MENU 3 - \$20.75

4 items from Category 1
3 items from Category 2
1 item from Category 3

BUFFET MENU 4 - \$21.75

3 items from Category 1
3 items from Category 2
3 items from Category 3

BUFFET MENU 5 - \$26.50

2 Items from Category 1 ~ 2 items from Category 2
4 items from Category 3 ~ 1 item from Category 4
~ Includes bite-sized desserts. ~

BUFFET MENU 6 - \$28.50

2 items from Category 1 ~ 2 items from Category 2
4 items from Category 3 ~ 1 item from Category 4
1 item from Category 5
~ Includes bite-size desserts. ~

MENUS 5 AND 6 INCLUDE

Deluxe Bite-Size Desserts:

Turtle brownies, raspberry Linzer bars, cheesecake squares, cream puffs,
chocolate chunk, oatmeal raisin, peanut butter, sugar, macadamia white chocolate, and chocolate on chocolate chip cookies
~ (\$8.75 per person value) ~

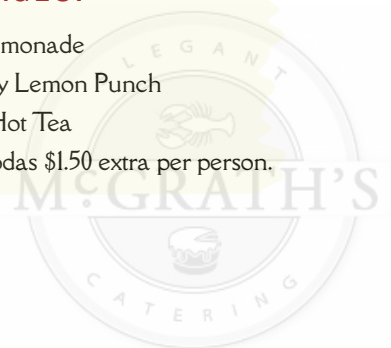
ALL MENUS INCLUDE A CHOICE OF 2 BEVERAGES:

Iced tea
Fruit Punch
Maui Punch
Regular or Decaffeinated Coffee

Lemonade
Cranberry Lemon Punch
Hot Tea
Substitute assorted sodas \$1.50 extra per person.

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CATEGORY 1

Fresh Vegetable Display

A selection of fresh vegetables served with a bowl of herb dip

Fresh Fruit Display

Assorted fresh fruit of the season sliced and attractively arranged



Calzone

French bread stuffed with ham, shredded cheddar cheese, and a spicy mustard sauce, baked to a golden brown and served in slices.

Hummus

Roasted Pepper and Artichoke Hummus
~ Served with Baguette Toast ~

Seven Layer Dip

Refried beans, avocado, salsa, cheese, olives, onions, mild green chilies, tomatoes, and sour cream layered.
~ Served with chips. ~

Cranberry and Brie Bites

Flaky pie crust filled with brie and cranberry

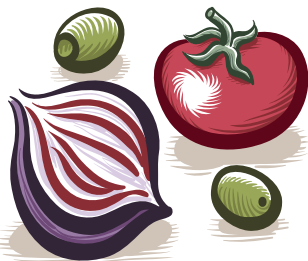
Turkey Swirl

Flour Tortilla filled with sliced turkey breast, spinach and cream cheese cranberry spread.

Swedish Meatballs

Cocktail size homemade ground beef meatballs served with a cream beef gravy.

Look for our "new" items!



Feuillete'

Light, flaky pastry dough filled with turkey, shredded cheddar cheese, mild green chilies, and a spicy mustard sauce baked to a golden brown and cut into individual pieces.

Bacon and Cheddar Pinwheels

Bacon, cheese, green onion, and ranch dressing, rolled up in croissant dough, sliced and baked to a golden brown.



Roast Beef Pinwheels

Thinly sliced beef, tomatoes and spinach laid on a flour tortilla along with a special cream cheese and horseradish mixture, rolled and cut into bite-size pieces.

Vegetable Pinwheel

Flour tortilla filled with tomatoes, avocado, cucumber, alfalfa, carrots, bell pepper, romaine lettuce and herb cream cheese.

Stuffed Mini Red Potato

Hollowed small red potatoes filled with a seasoned beef mixture served warm.
~ Sour cream on the side ~

Bruschetta

Fresh chopped Roma tomatoes, Greek olives, onion, garlic, basil, sweet peppers, and olive oil.
~ Served with toasted baguette slices ~



Deviled Eggs

McGrath's special egg mixture topped with garnish

Chips & Dips

Potato Chips, onion dip, Tortilla Chips, salsa & cream cheese

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CATEGORY 2

Cheese and Crackers

Made with three varieties of cheeses surrounded by assorted crackers.

Baked French Brie

French Brie wrapped in flaky pastry dough and baked to a golden brown.

Kielbasa with Apricot Glaze

Kielbasa cut into bite-sized pieces and drenched in an apricot sauce

Orange Muffin w/Turkey

Freshly baked mini orange muffin filled with smoked turkey and raspberry preserves.

Phyllo with Vegetables

Phyllo dough stuffed with assorted vegetables, cream cheese white sauce and baked to a golden brown.

Jalapeño Poppers

Jalapeño chilies filled with cream cheese, lightly breaded and baked.

Italian Meatballs

Meatballs smothered in a rich Italian marinara sauce topped with mozzarella cheese and fresh parsley.



Stuffed Campari Tomatoes

Campari tomatoes filled with a veggie stuffing and cheese topped with bread crumbs.

Mushroom Artichoke Salad

Fresh mushrooms, artichoke hearts, tomatoes, black olives, bell peppers and onions marinated in our Italian marinade.

Mini Creole Chicken Puff

Pastry dough filled with a special Creole chicken mixture and baked to a golden brown.

Shrimp Canapés

Marinated shrimp and artichokes arranged in a flaky pastry shell and topped with garnish.

Taquitos

Deep-fried until crisp served with guacamole

California Roll

White rice rolled around avocado, crab and carrots served with soy sauce and Wasabi



Mini Sausage Pastry Puff

Pastry dough filled with Italian sausage, wild rice, spinach, cream cheese, tightly wrapped and baked to a golden brown.

Chicken Cashew Cucumber

A cucumber cup filled with a chicken salad mix topped with toasted cashews.

Broccoli Tortellini Salad

Cheese tortellini, fresh broccoli, red bell peppers, onions, black olives, blended with spices and mayonnaise dressing.

Zucchini Cup with Sausage

Zucchini cup filled with Italian sausage, mozzarella cheese, mushrooms, marinara sauce and lightly baked.



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CATEGORY 3

Mini Sandwich Display

Beef, turkey, and ham sandwiches served with tomatoes, cheese, mustard, mayonnaise served on a dinner roll.

Spinach Triangles

Phyllo filled with spinach stuffing baked to a golden brown

Bacon-Wrapped Chicken

Marinated breast of chicken wrapped with bacon and baked to a golden brown.

Mini Beef Brochette

Bite-size beef brochette brushed lightly with our teriyaki glaze and baked slowly.

Krab Stuffed Mushrooms

Large mushroom caps filled with a special krab mixture topped with cheese and garnish.

Stuffed Sweet Peppers

Sweet Cherry Peppers stuffed with whipped herb mascarpone cheese blend.



Teriyaki Chicken Drumettes

Small chicken drumettes marinated in our special teriyaki sauce and baked to a golden brown.



Mini Ham French Burrito

Flaky butter croissants filled with ham, Muenster cheese, a spicy mustard sauce then slowly baked to a golden brown.



Cucumber and Smoked Salmon

A fresh cucumber cup filled with cream cheese and topped with smoked salmon and garnish.

Chicken and Shiitake Mushroom Pastry Shell

Chicken breast salad with shiitake mushrooms, celery, tomato and topped with a garnish.

Ceviche

A zesty seafood salsa made with shrimp, fish, tomatoes, cilantro, Greek olives, sweet peppers, spices, lemon, and lime. Served with tortilla chips.

Mini Chimichangas

Flour tortilla filled with a shredded beef mixture, cheese, refried beans and deep-fried.

Cajun Chicken Drumettes

Small chicken drumettes marinated with a mild Cajun seasoning and baked to a golden brown.

Lemon Herb Drumettes

Small marinated chicken drumettes, lightly seasoned and slowly baked.



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CATEGORY 3 CONTINUED

Empanadas

Crusty dough filled with a spicy beef mixture and cheese baked to a light brown.



Gf Bacon-Wrapped Stuffed Jalapeños

Jalapeños halved, stuffed with cream cheese, cheddar cheese, spices, onion wrapped with bacon and baked.

Assorted Sausages

Chicken, pork and beef sausages served with assorted mustards.

Gf **☺** Twice Baked - Potato Krab Cup

Red potato cup filled with krab, sour cream, chives, cheddar cheese, and spices. Then we bake it again!

Stuffed Lasagna Roll

Lasagna noodle filled with Ricotta cheese, spinach and Italian sausage, topped with our homemade red sauce and mozzarella cheese.

Pork Sliders

Build your own slider - Slow roasted pork, shredded and tossed in BBQ sauce. Served with fresh coleslaw.



Italian Stuffed Bread

Bread dough filled with salami, pepperoni, red bell pepper, onion, mozzarella, artichoke, black olives and baked. Sliced and served at room temperature.

Cannelloni Romana

Cannelloni pasta filled with Italian sausage, spinach, and assorted spices, laced with a rich Italian style sauce, slowly baked and smothered with mozzarella cheese.

Hawaiian Rumaki

Beef liver, pineapple, water chestnut wrapped in bacon and covered with teriyaki sauce and slowly baked.

Gf Rumaki

Chicken liver wrapped with bacon and slowly baked.

Vegan Stuffed Shell Pasta

Shell pasta stuffed with Ricotta, mozzarella cheese, spinach and topped with marinara sauce.



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CATEGORY 4

Beef Wellington

Beef tenderloin and creamed spinach layered inside a flaky pastry dough and baked until tender.

☞ Shrimp in a Blanket

Shrimp, seasoned cream cheese, wrapped in a wonton, deep-fried, served with a sweet and sour sauce.



☞ Salmon Wellington

Salmon with our cream cheese and spinach baked inside pastry dough

☞ Bacon-Wrapped Scallop

Scallop wrapped with Bacon with an apricot glaze.



☞ Poached Salmon

Filet of salmon slowly poached with a lemon and bay leaf mixture chilled then served whole with crackers and a creamy dill sauce.

CATEGORY 5

☞ ☞ Marinated Shrimp Wrapped in Bacon

Large shrimp marinated for 24 hours in a lemon dill marinade, wrapped with bacon and slowly cooked to perfection.

Steak Oscar Roll

Beef Tenderloin wrapped around crab and asparagus topped with Hollandaise.

☞ ☞ Large Shrimp Cocktail

Large size shrimp cooked to perfection and served with lemons and cocktail sauce.



☞ Smoked Salmon

Filet of salmon smoked and sliced thin served whole with crackers.



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