



EXCEPTIONAL FOOD, MEMORABLE EXPERIENCES.
MADE WITH PASSION, SERVED WITH PRIDE.



FRESH INGREDIENTS
Quality you can taste.



EXPERIENCED TEAM
25+ years of culinary
and hospitality
experience.



MADE WITH PASSION
Every detail
matters.



CUSTOM MENUS
Tailored to your event
and your guests.

SERVING



**CORPORATE
EVENTS**



WEDDINGS



**PRIVATE
PARTIES**



**SPECIAL
OCCASIONS**



MENU GUIDE

A SIMPLE OVERVIEW OF OUR CATERING COLLECTIONS.

ABOUT US 3

BREAKFAST CATERING 4

LUNCH CATERING 5

SANDWICHES, WRAPS &
BURRITOS 6

APPETIZERS & SMALL
BITES 7

BOARDS, PLATTERS
& DIPS 8

STATIONS & BARS 9

DESSERTS 10

BEVERAGES &
REFRESHMENTS 11

SERVICES &
ENHANCEMENTS 12

EVENT PLANNING
GUIDE..... 13

CONTACT & EVENT
PLANNING 14

EXCEPTIONAL FOOD, THOUGHTFUL SERVICE, MEMORABLE EXPERIENCES.





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MEMORABLE EXPERIENCES,
MADE WITH PASSION,
SERVED WITH PRIDE.



Our Story

At Santi's Catering, we believe exceptional food and dependable service are the foundation of every successful event. Led by a chef with over 25 years of culinary and catering experience and a manager with over 30 years of hospitality, transportation, and event service experience, our team brings knowledge, professionalism, and care to every occasion. As a family-driven catering company, we are committed to providing flavorful menus, organized service, and a seamless experience from planning to presentation. Whether serving corporate events, weddings, private gatherings, or community celebrations, we take pride in creating meals that are fresh, generous, and memorable. With a passion for hospitality and a dedication to quality, Santi's Catering is here to help make your next event effortless, enjoyable, and unforgettable.



OUR HIGHLIGHTS



QUALITY INGREDIENTS

Thoughtfully selected ingredients prepared with care to bring freshness, flavor, and beautiful presentation to every table.



EXPERT CULINARY TEAM

Guided by decades of culinary experience, our team creates menus with skill, creativity, and a passion for exceptional food.



DEDICATED SERVICE

From planning to presentation, we provide attentive, organized service designed to make every event feel seamless and memorable.

(650) 336-4379 | yessica@santiscatering.net



BREAKFAST

Start the day with fresh, flavorful breakfast options made with quality ingredients and care.

Dietary options available upon request, including vegetarian and gluten-free selections.

MORNING BAKERY

Pastry Assortment– Croissants, danishes, and seasonal pastries served fresh for breakfast or brunch.

Breakfast Breads– Banana bread, coffee cake, and assorted breakfast loaves sliced for easy serving.

Cinnamon Roll Tray– Warm cinnamon rolls with sweet glaze, available as classic or mini rolls.

Muffin Assortment– Blueberry, chocolate chip, bran, and seasonal muffins served individually or on trays.

Pan Dulce Selection– Conchas, sweet breads, and assorted Mexican pastries for a colorful morning touch.

BEVERAGE SERVICE

Fresh Brewed Coffee– Regular and decaf coffee served hot with cream, sugar, and sweeteners.

Hot Tea Selection– Assorted herbal and traditional teas served with honey, lemon, and sweeteners.

Assorted Juices – A variety of breakfast juices including apple, cranberry, orange, and seasonal options.

Infused Water Stations – Refreshing water with lemon, cucumber, berries, or seasonal fruit.

Full Beverage Station – Coffee, tea, juices, water, cups, ice, napkins, and condiments.

BREAKFAST PACKAGES

Continental Selection – Assorted pastries, muffins, bagels with cream cheese, seasonal fruit platter, and coffee service.

Healthy Harvest Breakfast – Egg white scramble, turkey sausage, yogurt parfaits, fresh fruit, and assorted juices.

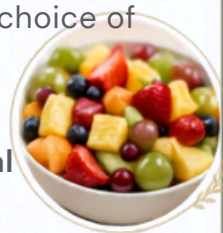
Executive Breakfast– Scrambled eggs, breakfast potatoes, bacon or sausage, pastries, fruit, and coffee service.

Breakfast Classics– Pancakes, waffles, or French toast served with fresh fruit and choice of bacon or sausage.

Southern Breakfast– Biscuits, scrambled eggs, breakfast potatoes, sausage gravy, and choice of bacon or sausage.

BREAKFAST BARS & STATIONS

All breakfast packages include seasonal fruit and a choice of coffee service or orange juice.



Breakfast Burrito Bar– Eggs, potatoes, cheese, tortillas, salsa, and choice of bacon, sausage, chorizo, or vegetarian filling.

Breakfast Sandwich Bar– Croissants, biscuits, or English muffins with egg, cheese, and choice of bacon, sausage, ham, or vegetarian filling.

Yogurt Parfait Bar– Greek yogurt with granola, berries, honey, nuts, coconut, and seasonal fruit toppings.

Oatmeal Bar– Warm oatmeal with brown sugar, cinnamon, raisins, berries, nuts, honey, and milk options.

Pancake & Waffle Bar– Pancakes or waffles with syrup, whipped cream, berries, bananas, chocolate chips, and assorted toppings.

BRUNCH SELECTIONS

Brunch Grazing Board– Pastries, fresh fruit, cheeses, crackers, spreads, and seasonal bites arranged for easy sharing.

Chicken & Waffles– Crispy chicken with warm waffles, syrup, butter, and optional spicy honey.

Quiche Selection– Assorted quiches with classic, seasonal, and vegetarian options available.

Avocado Toast Display– Toast with avocado spread, fresh toppings, herbs, and seasonal garnishes.

Breakfast Tacos– Eggs, potatoes, cheese, salsa, and choice of breakfast protein.

Custom Dietary Accommodations Available

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VEGETARIAN • VEGAN • GLUTEN-FREE • DAIRY-FREE • NUT-FREE • HALAL OPTIONS



Fresh, flavorful lunch options prepared for meetings, celebrations, and everyday gatherings.

From boxed lunches to hot entrées and build-your-own selections, our menus are designed to be satisfying, flexible, and easy to enjoy.

SIGNATURE SALADS

Caesar Salad– Romaine lettuce, parmesan cheese, croutons, and Caesar dressing.

Southwest Salad– Mixed greens, black beans, corn, tomatoes, tortilla strips, and chipotle ranch dressing.

Harvest Salad– Spinach, apples, cranberries, goat cheese, pecans, and balsamic vinaigrette.

Mediterranean Chop Salad– Crisp greens, cucumbers, tomatoes, olives, feta, red onion, chickpeas, and lemon herb vinaigrette.

Chef Salad– Mixed greens topped with turkey, ham, cheese, eggs, tomatoes, and cucumbers.

SANDWICHES & WRAPS

Available boxed or buffet-style.

Executive Club– Roasted turkey, Swiss cheese, lettuce, tomato, and mayo on artisan bread.

Prime Roast– Roast beef, provolone cheese, lettuce, tomato, and horseradish aioli.

California Turkey– Roasted turkey, avocado, lettuce, tomato, and herb aioli.

Caesar Chicken Wrap – Grilled chicken, romaine, parmesan cheese, and Caesar dressing.

Mediterranean Garden Wrap – Fresh vegetables, hummus, feta cheese, and mixed greens.

HOT ENTRÉES

Each hot entrée includes your choice of two sides and a salad

Herb Roasted Chicken– Tender chicken roasted with herbs, garlic, and seasonal flavors.

Lemon Chicken Piccata– Tender chicken finished with a bright lemon caper sauce.

Grilled Teriyaki Chicken– Marinated grilled chicken with a savory teriyaki glaze.

Mediterranean Stuffed Peppers– Roasted peppers filled with rice, vegetables, herbs, and feta cheese.

Creamy Tuscan Penne– Penne pasta tossed with spinach, tomatoes, parmesan, and a light cream sauce.

SIGNATURE SIDES

Yukon Gold Mashed Potatoes– Creamy mashed potatoes finished with butter and herbs

Garlic Herb Potatoes– Roasted baby potatoes seasoned with garlic and fresh herbs.

Wild Rice Pilaf– A blend of seasoned rice and herbs.

Roasted Seasonal Vegetables– Fresh seasonal vegetables roasted with olive oil and herbs.

Creamy Mac & Cheese– Rich and creamy baked macaroni and cheese.

Seasonal Fresh Fruit– A colorful assortment of hand-selected seasonal fruits.

BOXED LUNCHES & BOWLS

Classic Sandwich Box– Choice of sandwich or wrap served with chips, fresh fruit, and bottled water.

Executive Sandwich Box– Premium sandwich or wrap served with seasonal fruit, dessert, and bottled water.

Signature Salad Box– Choice of salad served with fresh fruit, dessert, and bottled water.

Teriyaki Chicken Bowl– Grilled teriyaki chicken served over rice with seasonal vegetables.

Vegan Power Bowl– Rice or quinoa topped with roasted vegetables, beans, avocado, and salsa verde.

Available individually packaged or buffet-style.



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SANDWICHES, WRAPS & BURRITOS

Fresh sandwiches, wraps, burritos, and grab-and-go favorites perfect for office lunches, trainings, meetings, and casual gatherings. Our handheld selections offer a variety of flavors and proteins designed to satisfy groups of any size.

SIGNATURE SANDWICHES

Chicken Pesto Sandwich – Grilled chicken, mozzarella, tomatoes, and basil pesto on artisan bread.

Italian Deli Sandwich – Ham, salami, provolone, lettuce, tomato, and Italian dressing on a deli roll.

Tuna Salad Sandwich – Classic tuna salad with lettuce and tomato on soft sandwich bread.

Ham & Swiss Sandwich – Smoked ham, Swiss cheese, lettuce, tomato, and Dijon mayo on artisan bread.

Caprese Sandwich – Fresh mozzarella, tomatoes, basil, and balsamic glaze on ciabatta.

Roast Beef & Cheddar – Roast beef, cheddar cheese, arugula, tomato, and horseradish aioli.

Turkey Cranberry Sandwich – Roasted turkey, cranberry spread, spring greens, and cream cheese on artisan bread.

Cajun Shrimp Po' Boy – Seasoned shrimp, shredded lettuce, tomato, pickles, and remoulade sauce on a deli roll.



Available boxed or buffet-style.

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WRAP SELECTIONS

Buffalo Chicken Wrap – Buffalo chicken, lettuce, tomato, and ranch dressing.

Turkey Bacon Ranch Wrap – Roasted turkey, bacon, lettuce, tomato, and ranch dressing.

Crispy Chicken Wrap – Crispy chicken, lettuce, tomato, cheese, and house sauce.

Greek Chicken Wrap – Grilled chicken, cucumbers, tomatoes, feta cheese, olives, and tzatziki.

Veggie Hummus Wrap – Seasonal vegetables, hummus, spinach, and cucumber.

Chipotle Steak Wrap – Seasoned steak, lettuce, pepper jack cheese, tomatoes, and chipotle aioli.

Southwest Shrimp Wrap – Grilled shrimp, mixed greens, corn, black beans, and cilantro lime dressing.

Mediterranean Falafel Wrap – Falafel, cucumbers, tomatoes, mixed greens, and tahini sauce.

BURRITO FAVORITES

Chicken Burrito – Seasoned chicken, rice, beans, cheese, pico de gallo, and salsa roja.

Carne Asada Burrito – Grilled steak, rice, beans, cheese, guacamole, and salsa.

Carnitas Burrito – Slow-cooked pork, rice, beans, cheese, salsa verde, and pico de gallo.

California Burrito – Grilled steak, fries, cheese, pico de gallo, and sour cream.

Shrimp Burrito – Grilled shrimp, rice, black beans, cheese, cabbage slaw, and chipotle crema.

Buffalo Chicken Burrito – Crispy buffalo chicken, rice, cheese, lettuce, and ranch dressing.

Veggie Burrito – Rice, beans, grilled vegetables, guacamole, and salsa.

Vegan Burrito – Cilantro lime rice, black beans, roasted vegetables, avocado, and salsa verde.





APPETIZERS & SMALL BITES

A flavorful selection of seafood, poultry, meat, vegetarian, and vegan appetizers designed for gatherings of every size. Perfect for cocktail hours, receptions, meetings, and celebrations.

2 pieces per person

SEAFOOD SELECTIONS

Maryland-Style Crab Cakes – Lump crab cakes served with lemon aioli.

Shrimp Cocktail Shooters – Chilled shrimp served with cocktail sauce.

Garlic Shrimp Skewers – Grilled shrimp with garlic, herbs, and lemon.

Smoked Salmon Crostini – Smoked salmon with cream cheese and capers.

Coconut Shrimp – Crispy coconut shrimp served with sweet chili sauce.

POULTRY SELECTIONS

Chicken Satay Skewers – Grilled chicken skewers served with peanut sauce.

Teriyaki Chicken Skewers – Grilled chicken glazed with teriyaki sauce.

Turkey Meatballs – Savory turkey meatballs served with herb aioli.

Stuffed Turkey Pinwheels – Roasted turkey, cream cheese, spinach, and herbs rolled and sliced bite-size.

Smoked Duck Crostini – Smoked duck served with fig spread on toasted crostini.



Available boxed or buffet-style.

BEEF SELECTIONS

Mini Beef Sliders – Angus beef sliders with cheddar cheese and house sauce.

Steak Crostini – Sliced steak served on toasted crostini with horseradish aioli.

Tri-Tip Skewers – Grilled tri-tip skewers with chimichurri sauce.

Mini Cheesesteak Bites – Shaved beef, peppers, onions, and provolone on toasted rolls.

Beef Empanadas – Seasoned beef wrapped in flaky pastry and baked golden brown.

PORK SELECTIONS

Pulled Pork Sliders – Slow-roasted pulled pork with coleslaw on soft slider buns.

Carnitas Tostada Bites – Crispy tostadas topped with carnitas, salsa, and crema.

BBQ Pork Skewers – Grilled pork skewers glazed with smoky barbecue sauce.

Bacon-Wrapped Dates – Sweet dates wrapped in crispy bacon.

Mini Cuban Sliders – Ham, roasted pork, Swiss cheese, pickles, and mustard on slider buns.

VEGETARIAN SELECTIONS

Caprese Skewers – Fresh mozzarella, cherry tomatoes, basil, and balsamic glaze.

Stuffed Mushrooms – Mushroom caps filled with herbs, cheese, and breadcrumbs.

Spanakopita Bites – Flaky phyllo pastry filled with spinach and feta cheese.

VEGAN SELECTIONS

Vegetable Spring Rolls – Crispy spring rolls served with sweet chili sauce.

Falafel Bites – Crispy chickpea falafel served with tahini sauce.

Mini Vegetable Samosas – Crispy pastry filled with seasoned potatoes and vegetables.



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BOARDS, PLATTERS & DIPS

Designed for easy sharing, this selection features boards, platters, dips, and displays perfect for meetings, receptions, parties, and special events.

BOARDS

Artisan Cheese Board – Curated cheeses with crackers, seasonal fruit, nuts, and sweet accompaniments.

Charcuterie Board – Cured meats with cheeses, crackers, olives, fruit, and house-selected garnishes.

Seasonal Fruit Board – Fresh seasonal fruit arranged for a light, colorful, and refreshing option.

Crudit  Board – Crisp fresh vegetables served with flavorful dips.

Mediterranean Mezze Board – Hummus, pita, olives, vegetables, and Mediterranean-style accompaniments.

Smoked Salmon Board – Smoked salmon with cream cheese, capers, cucumber, red onion, crackers, and fresh garnishes.

WARM DIPS

Spinach & Artichoke Dip – Creamy spinach and artichokes baked with cheeses and served warm.

Buffalo Chicken Dip – Shredded chicken in creamy buffalo sauce served with chips or bread.

Queso Fundido – Melted cheese with peppers and savory toppings, served warm

Elote Dip – Creamy Mexican street corn dip with cotija cheese, lime, and spices.

Baked Brie – Warm brie served with fruit preserves, nuts, and crackers.

Warm Crab Dip – Creamy crab dip baked with herbs, cheese, and served warm.

COLD DIPS & SPREADS

Hummus Trio – Traditional, roasted red pepper, and herb hummus served with pita and fresh vegetables.

Guacamole & Salsa – Fresh guacamole paired with house-made salsa and tortilla chips.

Tzatziki & Pita – Greek yogurt, cucumber, and herb dip served with warm pita bread.

Whipped Feta Dip – Creamy whipped feta topped with herbs and served with pita and vegetables.

Seven-Layer Dip – Layers of beans, guacamole, sour cream, cheese, salsa, and fresh toppings.

Roasted Red Pepper Dip – Roasted red peppers blended with herbs and spices, served with crackers and vegetables.

PLATTERS

Antipasto Platter – Italian cured meats, cheeses, olives, roasted vegetables, and artisan crackers.

Sandwich Platter – An assortment of freshly made sandwiches with a variety of meats, cheeses, and vegetarian options.

Wrap Platter – A selection of handcrafted wraps filled with fresh ingredients and flavorful spreads.

Cheese & Fruit Platter – Assorted cheeses paired with seasonal fruit, nuts, and crackers.

Fresh Vegetable Platter – Crisp seasonal vegetables served with an assortment of house-made dips.

Chef's Seasonal Platter – A rotating assortment of seasonal ingredients and chef-selected specialties.

PLANT-BASED

Stuffed Grape Leaf Platter – Tender grape leaves stuffed with seasoned rice and herbs, served with Mediterranean accompaniments.

Vegan Wrap Platter – Assorted wraps filled with fresh vegetables, plant-based proteins, and flavorful spreads.

Roasted Vegetable Platter – Seasonal roasted vegetables seasoned with herbs and served warm or chilled.



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STATIONS & BARS

Interactive food stations designed to bring variety, customization, and engagement to any event.

BREAKFAST & BRUNCH BARS

Breakfast Burrito Bar – Warm tortillas with scrambled eggs, breakfast meats, potatoes, cheeses, vegetables, and house-made salsas.

Açaí Bowl Bar – Açaí bowls served with granola, fresh fruit, coconut, honey, nuts, and sweet toppings.

Yogurt Parfait Bar – Greek yogurt with granola, berries, dried fruits, nuts, and seasonal toppings.

Pancake & Waffle Bar – Pancakes and waffles served with fruit, syrups, whipped cream, chocolate chips, and sweet toppings.

Brunch Board Station – Pastries, seasonal fruit, artisan cheeses, smoked salmon, spreads, and brunch favorites arranged for easy guest service.

Bagel & Lox Bar – Assorted bagels with smoked salmon, plain and flavored cream cheeses, capers, cucumbers, tomatoes, red onions, fresh herbs, and specialty spreads.

SAVORY STATIONS.

Taco Bar – Choice of proteins served with tortillas, rice, beans, cheeses, salsas, and fresh toppings.

Pasta Bar – Fresh pasta with choice of sauces, proteins, vegetables, cheeses, and garnishes.

Burrito Bowl Bar – Cilantro rice, beans, proteins, vegetables, cheeses, salsas, and house-made sauces.

Loaded Baked Potato Bar – Baked potatoes with proteins, cheeses, vegetables, bacon, sour cream, and toppings.

Mac & Cheese Bar – Creamy macaroni and cheese with assorted proteins, vegetables, and toppings.

Arepa Station – Fresh Venezuelan-style arepas with choice of proteins, cheeses, vegetables, and sauces.

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INTERNATIONAL STATIONS

Ramen Bar – Build-your-own ramen with noodles, proteins, vegetables, broths, and traditional toppings.

Mediterranean Bar – Chicken, falafel, hummus, pita, vegetables, rice, and Mediterranean accompaniments.

Poke Bowl Bar – Fresh fish, proteins, rice, vegetables, sauces, and toppings for custom poke bowls.

Paella Station – Traditional Spanish rice prepared with proteins, vegetables, and authentic seasonings.

Gyro Bar – Warm pita bread served with seasoned gyro meat, chicken, fresh vegetables, feta cheese, tzatziki sauce, and Mediterranean toppings.

SWEET STATIONS

Chocolate Fountain Station – Flowing chocolate served with fresh fruit, pastries, marshmallows, and sweet treats for dipping.

Cupcake Decorating Bar – Assorted cupcakes with buttercream, fruit fillings, sprinkles, chocolate, caramel, and specialty toppings.

Fruit Tart Station – Mini tart shells with pastry cream, fresh fruits, berries, glazes, and sweet toppings.

Crepe Station – Made-to-order crepes filled with fruit, chocolate, caramel, whipped cream, and sweet toppings.

Petite Dessert Station – Mini cheesecakes, brownies, macarons, tarts, and assorted bite-sized desserts.

CHEF'S ACTION STATIONS

Carving Station – Chef-carved meats served with sauces, rolls, and seasonal accompaniments.

Prime Rib Station – Slow-roasted prime rib carved to order with traditional sides and horseradish cream.

Honey Glazed Ham Station – Honey-glazed ham carved to order and served with classic pairings.

Seafood Station – Chilled shrimp, crab, oysters, and seafood accompaniments beautifully displayed.

Chef's Seasonal Station – A rotating selection of seasonal specialties prepared and served by our culinary team.





DESSERTS

Finish your event on a sweet note with handcrafted desserts, classic favorites, and elegant bite-sized treats for meetings, weddings, corporate gatherings, and celebrations.

CAKES & CHEESECAKES

New York Cheesecake – Rich and creamy classic cheesecake with a buttery graham cracker crust.

Chocolate Cake – Moist chocolate cake layered with rich chocolate frosting.

Red Velvet Cake – Tender red velvet cake finished with cream cheese frosting.

Carrot Cake – Spiced carrot cake layered with cream cheese frosting.

Seasonal Specialty Cake – Rotating seasonal cakes inspired by fresh ingredients and holiday flavors.

Lemon Cake – Light lemon cake with citrus frosting and fresh flavor.

SAVORY STATIONS.

Assorted Dessert Shooters – Individual layered desserts served in elegant cups.

Mini Cheesecakes – Bite-sized cheesecakes with assorted toppings.

Cake Truffles – Bite-sized cake confections coated in chocolate and decorated with seasonal finishes.

Chocolate Brownie Bites – Rich chocolate brownies cut into perfect bite-sized portions.

Petit Fours – Elegant miniature cakes decorated for special occasions.

Mini Cannoli – Crisp pastry shells filled with sweet ricotta cream.



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COOKIES & BARS

Assorted Cookie Tray – Freshly baked chocolate chip, oatmeal raisin, sugar, and seasonal cookies.

Lemon Bars – Tangy lemon filling over a buttery shortbread crust.

Brownies – Fudgy chocolate brownies with a rich cocoa flavor.

Blondies – Buttery vanilla dessert bars with chocolate chips.

Rice Krispie Treats – Classic marshmallow treats served regular or chocolate-dipped with decorative toppings.

Chocolate-Dipped Pretzel Rods – Crisp pretzel rods dipped in chocolate and finished with decorative toppings.

LATIN & INTERNATIONAL

Quesillo – Venezuelan-style caramel custard with coconut and vanilla notes.

Tres Leches Cake – Light sponge cake soaked in three sweet milks.

Flan – Traditional caramel custard with a silky texture.

Churros – Crispy cinnamon-sugar pastries served with dipping sauces.

Brigadeiros – Brazilian chocolate truffles rolled in chocolate sprinkles.

Coconut Macaroons – Sweet coconut cookies with a soft, chewy center and golden exterior.

FRESH & LIGHT OPTIONS

Seasonal Fruit Display – Fresh sliced seasonal fruit beautifully arranged.

Chocolate-Dipped Strawberries – Fresh strawberries dipped in rich chocolate.

Berry Parfait Cups – Fresh berries layered with cream and sweet toppings.

Yogurt & Fruit Cups – Greek yogurt paired with seasonal fruit and granola.

Fruit Skewers – Fresh fruit arranged on easy-to-serve skewers.

Mini Pavlovas – Crisp meringue shells topped with cream and seasonal fruit.





BEVERAGES & REFRESHMENTS

Complete your event with refreshing drink options, aguas frescas, coffee service, sparkling beverages, and custom non-alcoholic stations.

AGUAS FRESCAS

Horchata – Creamy cinnamon rice beverage served chilled.

Jamaica – Refreshing hibiscus tea with a bright, lightly sweet flavor.

Tamarindo – Sweet and tangy tamarind beverage with bold traditional flavor.

Piña – Pineapple agua fresca with a tropical, refreshing finish.

Sandía – Watermelon agua fresca served light, sweet, and chilled.

Mango – Smooth mango agua fresca with a bright tropical flavor.

Strawberry Horchata – A creamy cinnamon rice beverage with sweet strawberry notes for a refreshing twist on a classic favorite.

CLASSIC BEVERAGES

Fruit-Infused Water – Chilled water infused with fresh fruit, citrus, herbs, and seasonal garnishes.

Sparkling Water – Assorted sparkling waters served chilled.

Lemonade – Classic chilled lemonade with optional fruit flavors.

Iced Tea – Freshly brewed tea served sweetened or unsweetened.

Assorted Soft Drinks – A variety of canned or bottled sodas.

Juice Assortment – Orange, apple, cranberry, and seasonal juice options.

COFFEE & TEA SERVICE

Fresh Brewed Coffee – Regular and decaf coffee served with creamers and sweeteners.

Hot Tea Service – Assorted tea selections with honey, lemon, and sweeteners.

Iced Coffee Station – Chilled coffee with creamers, syrups, and toppings.

Hot Chocolate Station – Warm cocoa served with whipped cream and sweet toppings.

Coffee & Pastry Pairing – Coffee service paired with assorted pastries or desserts.

Corporate Beverage Station – Coffee, tea, water, and assorted drinks for meetings and offices.

SPECIALTY DRINK STATIONS

Boba Tea Station – Milk teas, fruit teas, tapioca pearls, popping boba, jellies, and toppings.

Mocktail Station – Non-alcoholic crafted beverages with fresh garnishes and specialty flavors.

Lemonade Bar – Lemonade served with fruit syrups, herbs, and fresh garnishes.

Infused Water Station – Water infused with fresh fruit, herbs, and citrus.

Aguas Frescas Station – A rotating selection of fresh aguas frescas for guest service.

Seasonal Beverage Station – Specialty non-alcoholic drinks inspired by the season or event theme.

Alcohol service is not provided directly. Client-provided alcohol may require outside licensed bartending, venue approval, and applicable permits or insurance



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SERVICES & ENHANCEMENTS

From intimate gatherings to large-scale celebrations, we offer flexible service options designed to fit the unique needs of your event.



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SERVICE STYLES

Buffet Service – Beautifully presented self-service buffet with a variety of menu selections.

Plated Service – Individually plated meals professionally prepared and served to guests.

Family-Style Service – Shared platters placed at each table to encourage a communal dining experience.

Grab & Go Meals – Individually packaged meals ideal for corporate meetings, trainings, and events.

Cocktail Reception Service – Passed appetizers and small bites perfect for networking events and receptions.

Interactive Food Stations – Chef-attended or self-service stations that create an engaging guest experience.

EVENT ENHANCEMENTS

Professional Service Staff – Experienced servers and event attendants to support your gathering.

Chef Attendant Service – Culinary professionals available for carving stations and specialty experiences.

Disposable Serviceware – Plates, utensils, napkins, and serving essentials for convenient service.

Disposable Serviceware – Plates, utensils, napkins, and serving essentials for convenient service.

Linens & Table Coverings – Available for buffet tables, beverage stations, and service displays.

Setup & Breakdown Service – Complete event setup and post-event cleanup assistance.

DIETARY ACCOMMODATIONS

Vegetarian Options – Flavorful plant-based dishes available throughout our menus.

Vegan Options – Fully plant-based selections crafted with fresh ingredients.

Gluten-Free Options – Menu accommodations for gluten-sensitive guests.

Dairy-Free Options – Alternative selections available across many menu categories.

Nut-Free Accommodations – Thoughtfully planned menu options for guests with allergies.

Custom Menu Development – Personalized menus tailored to your event, theme, and preferences.



Event Planning Guide



Hours of Operation

Our office is available Monday through Friday during regular business hours. Weekend events and consultations may be available by appointment.

Ordering Guidelines

To ensure proper planning, staffing, and product availability, we kindly ask that catering requests be submitted at least 2 business days in advance whenever possible.

Once your order is processed, you will receive a confirmation for review. Please carefully check the event date, time, location, guest count, menu selections, and service details. Once approved, changes may be limited.

Last-Minute Orders

We will always do our best to accommodate next-day or last-minute requests based on availability. Please note that substitutions or price adjustments may be necessary due to market availability, seasonality, vendor supply, or timing.

Deposits & Private Events

Private events may require a signed agreement and a non-refundable deposit to secure the event date.

Delivery & Setup

We make every effort to arrive within the requested delivery window. Please allow a reasonable delivery time frame, as traffic, weather, parking, and site access may affect arrival times.

To help our team set up efficiently, please have the designated setup area ready upon arrival. Additional wait time may result in added fees.

Rentals & Add-Ons

Rental requests should be made in advance to ensure availability. Any missing, damaged, or unreturned rental items may be charged at replacement cost.

Custom Menus

Custom menus, seasonal packages, BBQ menus, holiday menus, corporate meals, and weekly or monthly catering options may be available upon request.

Thank you for considering Santi's Catering. We look forward to helping make your event memorable.

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CONTACT & *Event Planning*

We're here to help make your event effortless,
flavorful, and unforgettable.

LET'S CONNECT



PHONE

(650) 336-4379



EMAIL

yessica@santiscatering.net



WEBSITE

www.santisatering.net



SERVICE AREA

Serving the Bay Area and surrounding cities

WE'RE HERE TO PLAN WITH YOU

To help us prepare an accurate proposal,
please have the following details ready:

- | | |
|------------------|--------------------------|
| ✓ Event Date | ✓ Service Style |
| ✓ Event Location | ✓ Menu Preferences |
| ✓ Guest Count | Dietary Restrictions |
| ✓ Event Time | Rental or Staffing Needs |

*Thank you for considering
Santi's Catering.*



WE LOOK FORWARD TO SERVING YOU!



**CORPORATE
EVENTS**

**PRIVATE
PARTIES**

FUNDRAISERS

**COMMUNITY
EVENTS**



WEDDINGS

**SCHOOL
FUNCTIONS**

**HOLIDAY
CELEBRATIONS**

14