MADE BY MEG

CATERING

Made by Meg

Los Angeles Catering Menu

2026/2027

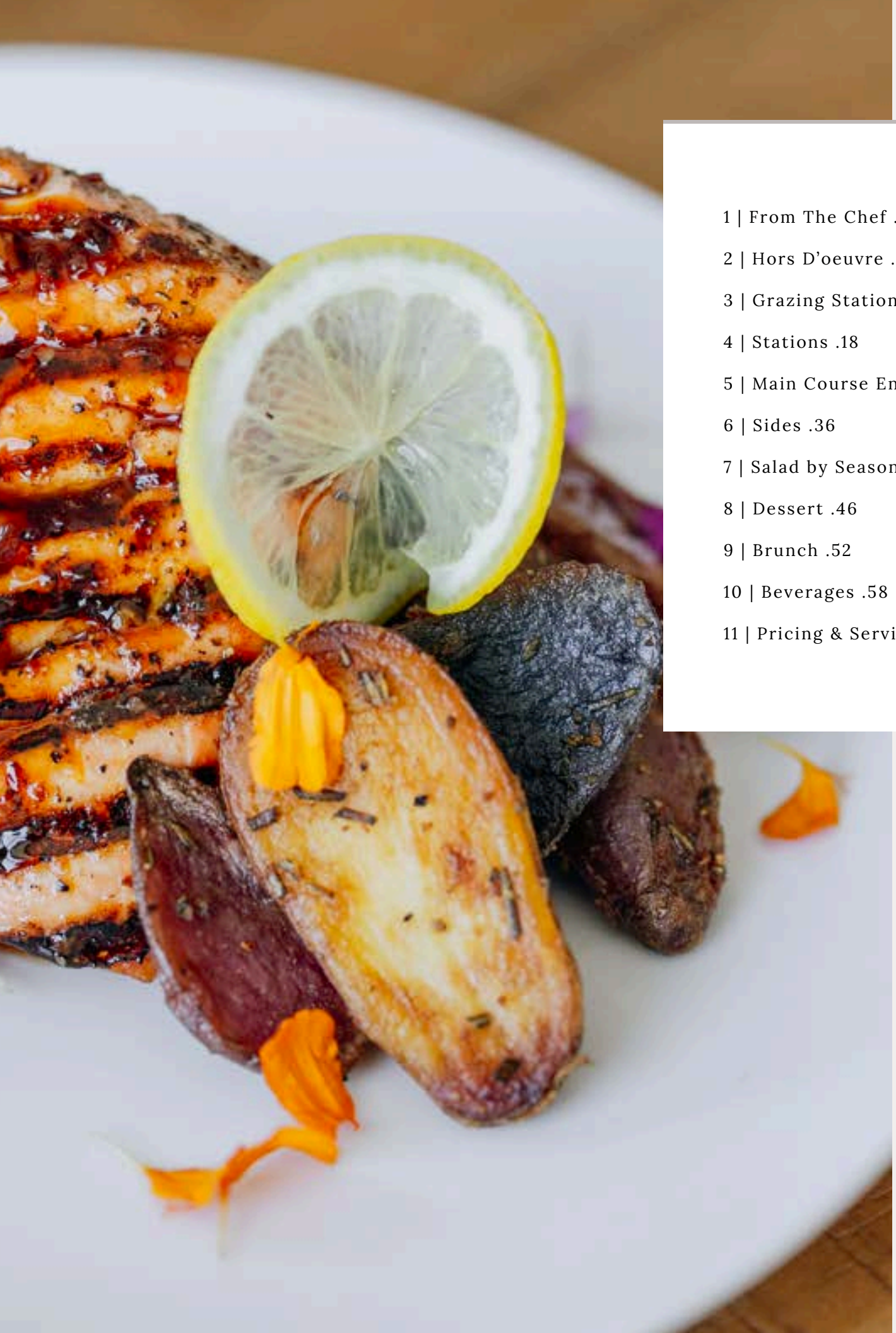


Serving Los Angeles
& surrounding areas

www.MBMCatering.com

TABLE OF CONTENTS





1 | From The Chef .04

2 | Hors D'oeuvre .06

3 | Grazing Stations .14

4 | Stations .18

5 | Main Course Entrées .30

6 | Sides .36

7 | Salad by Season .40

8 | Dessert .46

9 | Brunch .52

10 | Beverages .58

11 | Pricing & Services .67

I'll never forget my first catering job. I must have checked the packing list, food & schedule fifty times (I wish that was an exaggeration!) I needed to show these guests just how much I loved cooking & entertaining. That catering job changed my life. I quit the last job I had to cater full time & never looked back!

Cooking has been my passion since I was 13 years old & became my second career when I opened Made by Meg in 2007. A close second to my love for food, is my love for witnessing others experience joy. I love seeing how friends laugh together, how families celebrate one another & how food plays a part in that gathering.

Made by Meg is not just a full-service catering company, but a practice in hospitality. We love our clients & have a deep respect for what they are trying to achieve with their event.

As you read through our menu, I hope it stokes the excitement you have for your event. Our team is ready to plan the perfect menu & our hand-selected staff is ready to bring it to life!

Let's Eat!

CHEF MEG





CALIFORNIA
WEDDING DAY
BEST
of
2025
WINNER



2

HORS D'OEUVRE

**Peking Duck Tacos*



2 | Hors D'oeuvres

Cold .09

Hot .10

Premium .11

Vegan & Vegetarian .12

V VEGETARIAN

VG VEGAN

GF GLUTEN FREE



*Spicy Tuna on Crispy Rice

Tray-Passed Appetizer Catering, ideal for Cocktail Hour Receptions.
Minimum order is 25 pieces per item.

COLD

Spicy Tuna with Sweet Miso Sauce on Crispy Rice* GF

Ahi Tuna Poke Tacos Drizzled with Eel Sauce over Haas Avocado Guacamole

Sushi Grade Seared Ahi Tuna with Asian Guacamole & Wasabi Crème Fraiche on Hand Fried Wontons*

Chardonnay Goat Cheese & Date Compote Hazelnut Tartlets V

Prosciutto de Parma Wrapped Cantaloupe with Mission Fig Reduction GF

Smoked Shrimp Wonton Tacos with Sweet Corn Puree

Cocktail Corn Cakes with Mango Salsa V

Chinese Chicken Salad with Sesame Dressing in Mini Take-Out Boxes

Tandoori Curry Chicken Salad on Olive Oil Roasted Toast Boxes

Roasted Tomato & Goat Cheese Tart V

Waldorf Flatbread V

Little Banh Mi Sandwich

Lebanese Braised Chicken on Blue Corn Crisp with Hummus, topped with Sweet Garlic Crème & Pickled Red Onions GF

Peach Chili Cod Crudo GF

Minimum order is 25 pieces per item.

HOT

Mini Sirloin Sliders with Aged White Cheddar, Caramelized Onions & Garlic Aioli

Korean Short Rib Bite with Red Bean Paste, Pickled Onion & Sesame Seeds, Topped with Cucumber Salad on Brazilian Cheese Bread GF

Pork Belly, Roasted Poblano, Manchego Grilled Cheese Sandwiches

Crispy Pan Seared Chipotle Glazed Pork Belly on Jalapeño Cheddar Cornbread

Grilled Chicken, Arugula Pesto & Mushroom Empanadas

Oaxacan Chorizo Croquette with Chimichurri GF

Bacon Bourbon BBQ Chicken Kebabs GF

Tandoori Chicken Satay with Garlic Yogurt Sauce GF

Coconut Curry Shrimp with Apricot Sweet Chile Sauce

Mini LA Dog with Shishito Pepper Relish in a Toasted Brioche Bun*

Buffalo Karaage Chicken with Garlic Pepper Ranch

Furikake Fried Chicken Popcorn

Bite Size Puff Taco, Slow Roasted Shredded Pork, Roasted Roja & Sour Cream

Arancini: Fresh Mozzarella Stuffed Fried Risotto Balls V

Peking Duck Tacos*

Fried Chorizo Risotto Bites

Mini Truffle Cheesesteak on Brioche Buns

Mesquite Shrimp on Roasted Poblano Corn Bread GF

Phyllo Cups with Crispy Prosciutto

Sticky Chinese Pork Belly Mini Skewers

Chicken Shwarma Naan with Fresh Dill Sprigs

Crispy Rice with Bulgogi



Minimum order is 25 pieces per item.

PREMIUM OPTIONS

Brioche Bun Maine Lobstah Roll

Mini Crab Cakes with Garlic Basil Aioli

Dry Rub Herb Crust Lamb Lollipops GF

Fennel Glazed Duck with Grappa Cherries & Polenta GF

Alaskan Salmon Confit with Wasabi Creme Fraiche
on Crispy Potato GF

Chile Cumin Filet Mignon with Spicy Mango Salsa*

Filet Mignon Sliders with Gorgonzola
Shallot Sauce & Fresh Arugula

Smoked Duck & Mango Salsa on Crispy Rice Cake GF

Lamb Sliders with Feta, Caramelized Onions
& Harissa Aioli on Brioche Buns

Seared Steak Carpaccio

Meyer Lemon, Tarragon Crab Salad in Jicama Taco GF

**Chile Cumin Filet Mignon*

Tray-Passed Appetizer Catering, ideal for Cocktail Hour Receptions
with vegan and/or vegetarian guests.
Minimum order is 25 pieces per item.

VEGETARIAN & VEGAN

Brie & White Chocolate Pillows V
Made by Meg Original & Client Favorite!

Mac n' Cheese Poppers V

Tomato Bisque Shooter with Mini Grilled Cheese Sandwiches V

Ricotta Herb Stuffed Squash Blossoms V/GF

Saag Paneer Pizzetta* V/GF

Goat Cheese Fried Polenta, Cherries, Marcona Almonds, Lemon Zest V/GF

Grilled Parmesan Polenta Squares, Wild Mushroom Ragu & Goat Cheese V/GF

Crispy Buffalo Cauliflower, Vegan Ranch Cream Cheese, Celery* V/VG/GF

Cashew Cheese on Sourdough Crostini with Pinot Noir Poached Pears V/VG

Gyro Pitas, Tempeh, Coconut Tzatziki, Hummus, Picked Onions, Cucumber V/VG

Ceviche Jackfruit, Roasted Corn, Tomato, Cucumber, Cilantro,
& Jalapeño on Corn Tortilla Chip V/VG/ GF

"Crab" Cakes: Chickpeas, Jackfruit, Cajun Remoulade, Micro Basil V/VG

Farmers Market Grilled Veggie Kebabs V/VG/GF

Fire Roasted Curry Cauliflower, Fried Chickpeas, Garlic Hummus, Corn Crisp
V/VG/GF

Peppadew Pops V/VG/GF

Brie & Blackberry Compote Grilled Cheese Sandy V

Vegan Thai Corn Fritters VG/GF



*Seared Ahi Tuna Wontons



*LA Dog with Shishito Pepper Relish



*Crispy Buffalo Cauliflower



*Saag Paneer Pizzetta



3

COCKTAIL HOUR GRAZING STATIONS

*Hand Selected Cheese & Charcuterie



3 | Cocktail Hour

Grazing Stations .14

V VEGETARIAN

VG VEGAN

GF GLUTEN FREE

Stations are prepared on the full guarantee of guests. Catered grazing station pricing is quoted at 60-90 minutes of service. Additional time can be quoted. Stations are available to groups of 25 guests or greater.

LITTLE SAIGON STATION

Steamed Edamame with Rock Salt, Sichuan Cucumber Salad Cups, Fresh Pork & Shrimp Spring Rolls with Peanut Sauce, Chinese Chicken Salad in Wonton Tacos & Udon Noodle Bok Choy Salad in Mini Take-out Boxes

GUACAMOLE STATION

GF/V/VG

Delight your guests with Guacamole prepared to order! Your Guacamole artist whips up favorite ingredient combinations to make a truly custom & delicious experience: Fresh Avocado, Roma Tomatoes, Finely Chopped Onions, Jalapeño & Fresh Lime Juice. Served with Pico de Gallo & House Made Tortilla Chips.

HARVEST DIPPING STATION

V/VG

Choose from 3 of our Chef crafted, seasonal dips for this colorful, interactive & filling grazing station. Served with heirloom Crudite & assorted Crostini. Dips: Turmeric Curry Hummus, Black Bean Chipotle Hummus, Truffle White Bean Puree, Beet Root Hummus, Tuscan Kale Parmesan Pine Nut Hummus, Fresh Herb Goat Cheese dip topped with Dried Cranberries & a Drizzle of Honey

3 HAND SELECTED CHEESES & CHARCUTERIE

Charcuterie Board with 3 Hand Selected Cheeses, Fresh Organic Grapes, Dried Fruit, Crackers, & House Roasted Nuts. Gluten Free Crackers available on request for an additional charge

TUSCAN STATION

V

Roasted Bell Peppers, Marinated Olives, White Bean Puree, Artichoke Hearts Francaise, Grilled Zucchini Petals, Tomato Bruschetta. Presented with a selection of Crostini, Grilled Tuscan Bread, Toasted Focaccia & Hard Italian Cheeses

TAPAS BAR

Manchego Spanish Cheese, Crostini, Chickpea & Olive Salad, Chorizo & Roasted Red Bell Pepper Kebabs, Chimichurri Vegetable Kebab, Cayenne Grilled Shrimp & Artichoke Kebabs

ANTIPASTO STATION

V

3 Hand Selected Cheeses, Marinated Olives, Roasted Bell Peppers, Grilled Seasonal Vegetables, Puff Pastry Twists, Flatbreads, Artisanal Mustards, Truffle Honey

CROSTINI STATION

Bases: Sliced French Baguette, Raincoast Crisps, Root Chips
Spreads: Goat Cheese, Olive Tapenade, Tomato Bruschetta
Toppings: Grilled Vegetables, Caramelized Onions, Figs, Jicama, Shredded Chicken, Tenderloin Carpaccio, Wild Smoked Salmon



4

STATIONS



4 | Stations .18

V VEGETARIAN

VG VEGAN

GF GLUTEN FREE



All catered stations are prepared on the full guarantee of guests. Station pricing is quoted at 60-90 minutes of service. Additional time can be quoted. Minimum number of stations may be required.

Stations are available to groups of 25 guests or greater. Station attendants and/or chef attendant fees will be added to the staff requirement for each station ordered. Standard station labels & signage included in the price. (personalized upon request)*

**Please consult with your Made by Meg Event Catering Specialist for further details.*



*Iced Raw Bar

GOURMET TACO BAR

Includes Corn Tortillas, Sour Cream, Salsa & Fresh Cut Limes.

Proteins (includes 3): Slow Cooked Pulled Pork, Grilled Herb Flank Steak, Chipotle Braised Short Ribs, Mesquite Shredded Chicken, Grilled Citrus Marinated Mahi Mahi, or Spicy Jackfruit

Toppings (includes 5): Shredded Cheddar, Pickled Red Onions, Chopped Romaine, Grilled Bell Peppers, Sauteed Mushrooms, Tomatillo Salsa, Scallions, Grilled Corn, or Cilantro & Onion Mix

Add-ons: Chipotle Lime Rice, Guacamole, Cotija Cheese Refried Beans

PREMIUM SUSHI STATION

GF

Includes choice of 3 different rolls, presented with Tamari Sauce, Pickled Ginger, Wasabi & Chopsticks. Each guest estimated to have 6 pieces total of sushi.

Selections: California Roll, Spicy Tuna Roll, Yellowtail Roll, Cucumber Roll, Shrimp Tempura, Tuna Nigiri, Salmon Nigiri

ICED RAW BAR*

Market's Freshest Shellfish: Shrimp, Snow Crab Claws, & Oysters, beautifully displayed on a bed of crushed ice.

Garnished With Seaweed Salad, Cocktail Sauce, Louisiana Hot Sauce, Horseradish, Lemon Wedges & Oyster Crackers

GOURMET SLIDER BAR

Brioche Slider Buns, Butter Lettuce Cups, Ketchup & Mustard

Fillings (includes 3): Sirloin Beef Sliders, Slow Cooked Pulled Pork, Turkey Sliders, Veggie Sliders, Vegan Sliders

Toppings (includes 5): Sliced Heirloom Tomatoes, Sautéed Wild Mushrooms, Crispy Bacon, Gorgonzola Crumbles, American Cheese Slices, Chipotle Aioli, Cornichons, Ranch Dressing, Tangy BBQ Sauce

FRENCH FRY STATION

Includes 2 Fry Selections: Meg's Signature Seasoned Fries, Sweet Potato Fries, Steak Fries, or Curly Fries

Accompaniments: Ketchup, Garlic Aioli, Chopped Bacon, Shredded Cheddar Cheese, Truffle Salt, Parmesan Dust

GOURMET MINI BREAD BOWL STATION

Enjoy your mini Sourdough Bread Bowl with your choice of 3 Chef Inspired House Made Soups: Butternut Squash VG, Tomato Bisque VG, Corn Chowder, Creamy Baked Potato Soup, Mushroom Bisque, New England Clam Chowder, Broccoli Cheddar, Fireman's Chili (additional charge)

Choice of 5 Toppings: Sourdough Croutons, Chives, Microgreens, Cheddar Cheese, Oyster Crackers, Sour Cream, Fresh Basil, Red Pepper Flakes

OLD SCHOOL CARVING STATION

Choose up to 2 Proteins:

- Herb Crusted Salmon, Dill Crème, Key Lime Beurre Blanc
- Roasted Chicken with Sauvignon Blanc Herb au Jus
- Roasted Herb Turkey with Gravy & Chipotle Cranberry Sauce
- Roasted Prime Rib, Horseradish Sauce, Whole Grain Mustard
- Chateaubriand, served with Pinot Noir Shallot Reduction
- Pineapple Rum Glazed Ham

CALIFORNIA COASTAL POKE STATION

Displayed on a Bed of Crushed Ice, & garnished with Seaweed Salad, Furikake, Edamame, Toasted Sesame Seeds, Sriracha Sauce, House Fried Chips Duo - Wonton, Molokai Sweet Potato. Includes White Rice with Choice of 3 Poke Options:

- Traditional Shoyu Poke - cubed big eye Tuna tossed with Sesame, Soy, Scallion, Maui Onion & Ogo
- Tahitian Poke - fresh big eye Tuna, local white Fish, lightly marinated in Coconut Milk with Japanese Lime
- Mango Tequila Poke - bay Scallops, Kauai Prawns, Yuzu, local Mango, Maui vegetables
- Vegan Poke - Miso eggplant or tofu, Wild Mushrooms, Red Onions, Carrots & Sesame Tamari

*Old School Carving Station

EAST SIDE POCKETS

Warm Pitas served in cones for guest to fill with their favorite ingredients. Feta cheese served on the side.

Main Course Fillings (Choose 3): Oven Roasted Chicken Shawarma, Lamb Kofta (Meatballs), Falafel, Garlic & Citrus Braised Brisket or Grilled Chili & Lime Shrimp

Sauces & Dips (Choose 3): Hummus, Tzatziki, Tahini Sauce, Harissa Aioli, Garlic Aioli, or Baba Ganoush

Fresh Fillings (Choose 2): Tabouleh, Chickpea & Olive Salad, Quinoa with Sugar Snap Peas, Shaved Red Onion, Cilantro & Tahini Dressing or a Citrus Herbed Vegetable Couscous

BUILD YOUR OWN TERIYAKI BOWL

Proteins (Choose 3): Marinated Yuzu Sliced Chicken, Soy Ginger Flank Steak, Miso Salmon, Honey Ginger Shrimp, Lemongrass Short Rib or Miso Glazed Baked Tofu

Steamed Vegetables (Choose 4): Broccoli, Edamame, Baby Bok Choy, Carrots, Zucchini, Bell Peppers, Sugar Snap Peas, Mushrooms, Water Chestnuts, Napa Cabbage or Asparagus

Base Vegetable (Choose 1): Shredded Red & Green Cabbage, Mixed Greens or Romaine

Rice (Choose 1): White, Brown or Black Forbidden Rice

Toppings: Sesame Seeds, Chili Flakes, Green Onion, Furikake

Sauces: Teriyaki & Tamari



SAVORY WAFFLE STATION

Crispy & fluffy buttermilk waffle prepared to perfection! Our gourmet classics are enveloped in a sweet & savory package to be enjoyed as a meal.

Proteins (Choose 3): Grilled Shrimp, Fried Chicken, Turkey Sausage, Roasted Duck, Pinot Noir Braised Short Ribs, or BBQ Pulled Pork

Toppings (Choose 3): White Cheddar, Sliced Avocado, Grilled Seasonal Vegetables, Candied Pecan Bacon, Truffle Shoestring Fries, Yukon Gold Mashed Potatoes, Burrata Cheese, or Fresh Herb Mix

Sauces (Choose 3): Whisky Chipotle Sauce, Buttered Maple Syrup, Butternut Squash Mole, Herb Pesto, Gravy, or Tangy BBQ sauce

MEG'S MAGICAL MAC N' CHEESE BAR

Start with our delicious elbow pasta with 3 savory sauces: Creamy Velveeta, 5 Cheese Bechamel, & Brown Butter Garlic.
Toppings: Bacon, Chopped Scallions, Fresh Parsley, Roasted Seasonal Vegetables, Wild Mushrooms, & Toasted Breadcrumbs
Premium Toppings: Lump Crab, Maine Lobster, & Truffle Oil

ITALIAN GNOCCHI STATION*

Fresh Potato Gnocchi with Choice of 3 Sauces: Drunken Marinara, Herb Pesto, Garlic Sage Brown Butter, Basil Cream.
Mix Ins (Choose 5): Italian Sausage, Heirloom Tomatoes, Button Mushrooms, Spinach, Bacon, Grilled Onions, Chives, Shaved Parmesan, Sun Dried Tomatoes

TUSCAN PASTA STATION

3 Pastas: Butternut Squash Ravioli, Penne, & Cheese Tortellini
Toppings: Red Chile Flakes, Shaved Parmesan, & Fresh Basil
Sauces: Brown Butter Sage, Garlic Alfredo, & Spicy Marinara

GOURMET RISOTTO BAR

GF

Freshly Made Risotto with Gourmet Toppings for guests to mix in.
Toppings (Choose 3): Sautéed Wild Mushrooms, Shaved Asparagus, Caramelized Onions, Grilled Bell Peppers, Roasted Broccoli, Peas, Goat Cheese, Roquefort Cheese, Parmesan, Sun Dried Tomatoes



YAKITORI GRILL STATION

GF

Live action grilling station!

Includes 3 Types of Skewers:

- Yuzu Chicken Thigh with Garlic, Sesame Oil, Ginger
- Beef Short Rib with Yuzu, Garlic, Jalapeño, & Tamari
- Grilled Vegetable Skewer with Asparagus, Onion, Lemon, Ginger, Cremini & Shiitake Mushrooms

Sides & Sauces:

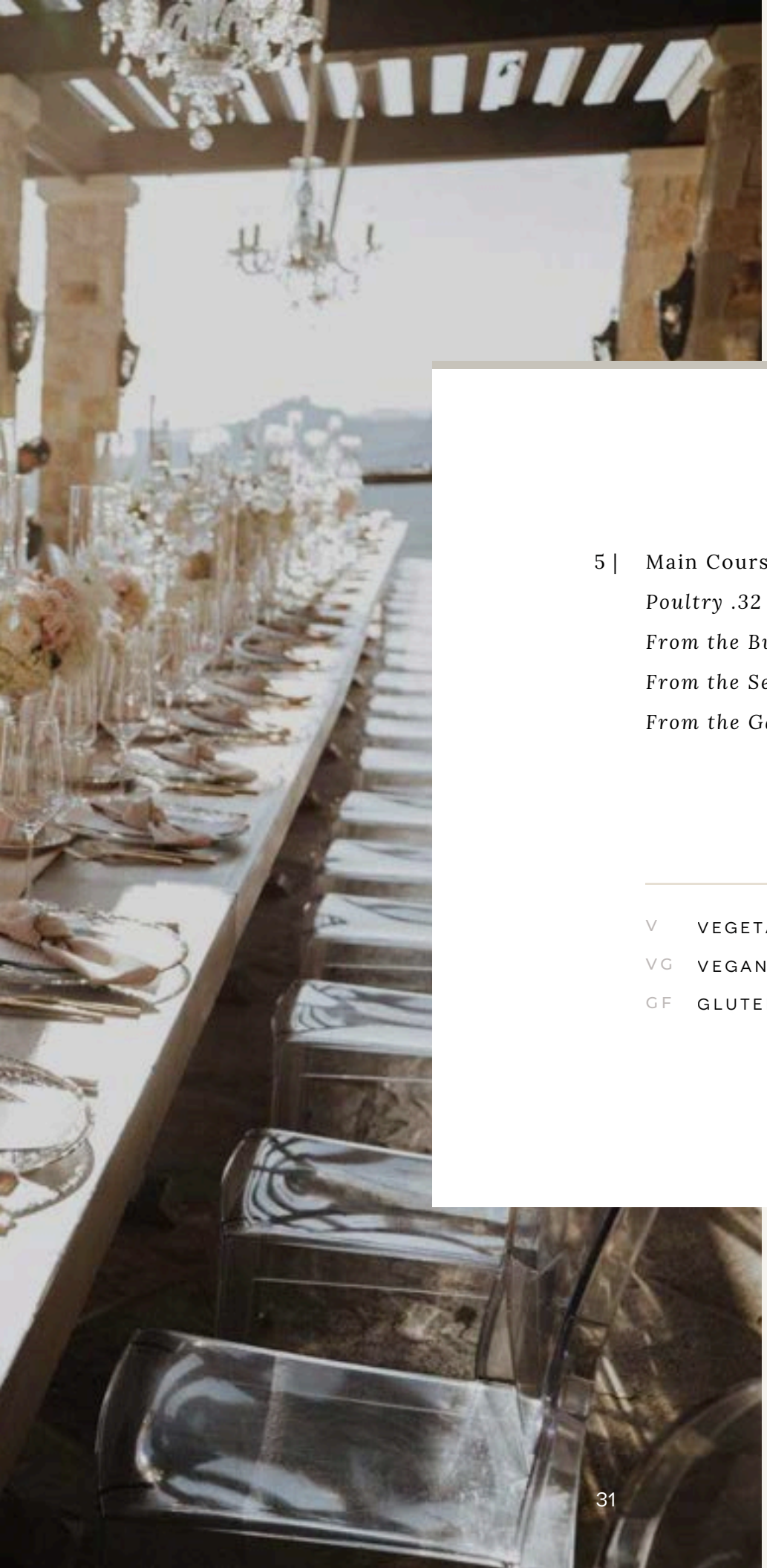
- Mixed Vegetable Salad with Cauliflower, Broccoli, Carrot, Pickled Onions, Edamame, & Yuzu Wasabi
- Pickled Cucumber with Pickled Mustard Seeds
- House Sauce with Tamari, Sesame Oil, Garlic, Ginger
- Roasted Garlic Kewpie Japanese Mayo
- Spicy Mayonnaise
- Sticky Rice

Available at select venues only.



5

MAIN COURSE



5 | Main Course Catered Entrées

Poultry .32

From the Butcher .33

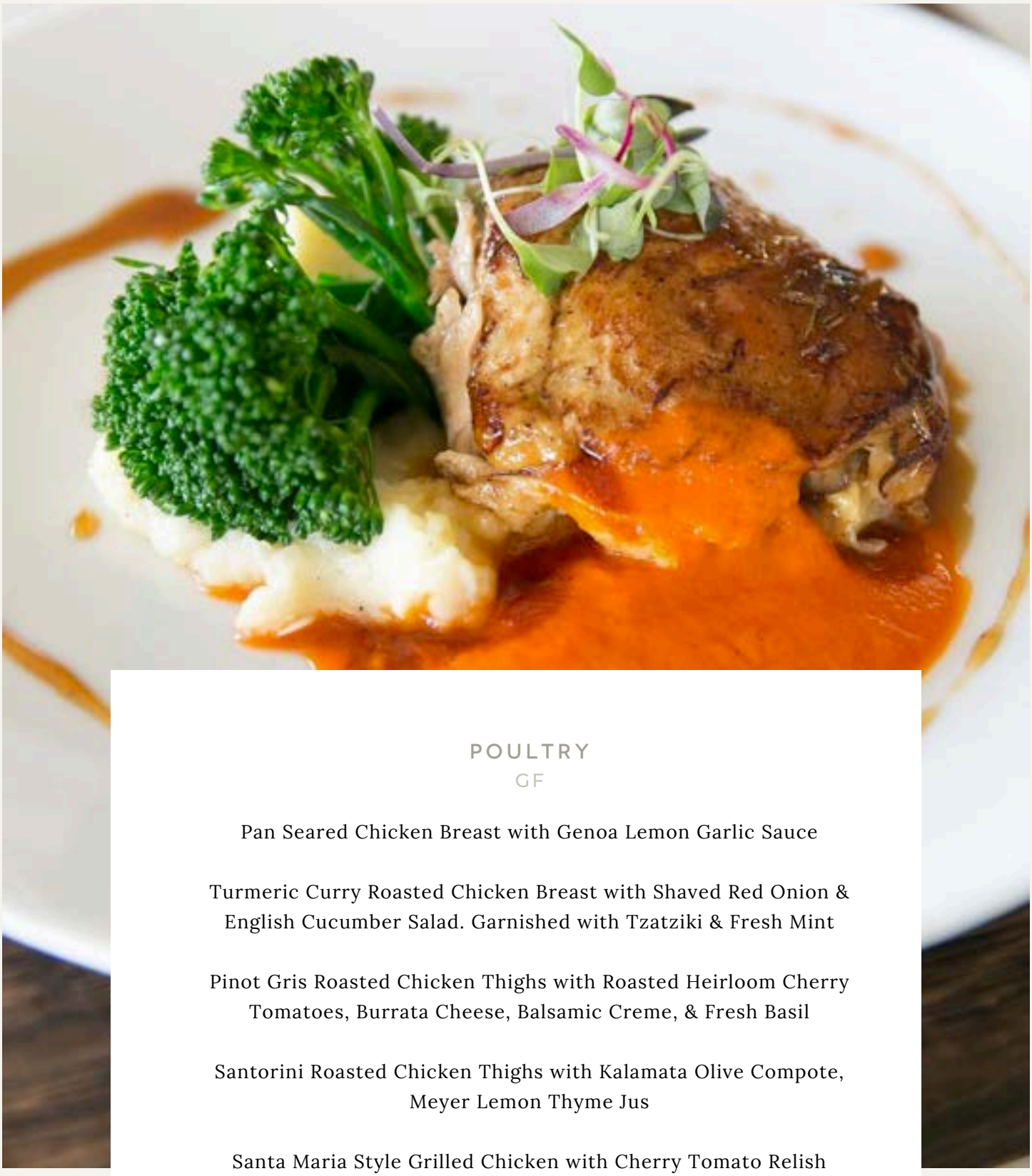
From the Sea .34

From the Garden .35

V VEGETARIAN

VG VEGAN

GF GLUTEN FREE



POULTRY

GF

Pan Seared Chicken Breast with Genoa Lemon Garlic Sauce

Turmeric Curry Roasted Chicken Breast with Shaved Red Onion & English Cucumber Salad. Garnished with Tzatziki & Fresh Mint

Pinot Gris Roasted Chicken Thighs with Roasted Heirloom Cherry Tomatoes, Burrata Cheese, Balsamic Creme, & Fresh Basil

Santorini Roasted Chicken Thighs with Kalamata Olive Compote, Meyer Lemon Thyme Jus

Santa Maria Style Grilled Chicken with Cherry Tomato Relish

Goat Cheese, Sundried Tomato and Basil Stuffed Chicken Breast with a Marsala Wine Sauce

32

FROM THE BUTCHER

Fig + Carneros Petit Syrah Braised Short Ribs

Tennessee Bourbon Glazed Marinated Short Ribs

Grilled Flank Steak with Chimichurri

Thai Lemongrass Short Ribs

Hibiscus Agave Chipotle Braised Short Ribs

Poblano Malbec Braised Short Ribs

Hand Cut Filet Mignon with Balsamic
Roasted Wild Mushrooms

Sliced Santa Maria Style BBQ Tri-Tip
with Cherry Tomato Relish

Braised Lamb Shanks with Crushed Fresh
Herb Oil & Marcona Almonds

Braised Short Rib with Chipotle Sauce

Braised Short Rib with an Apricot Mango Roasted
Chipotle Sauce

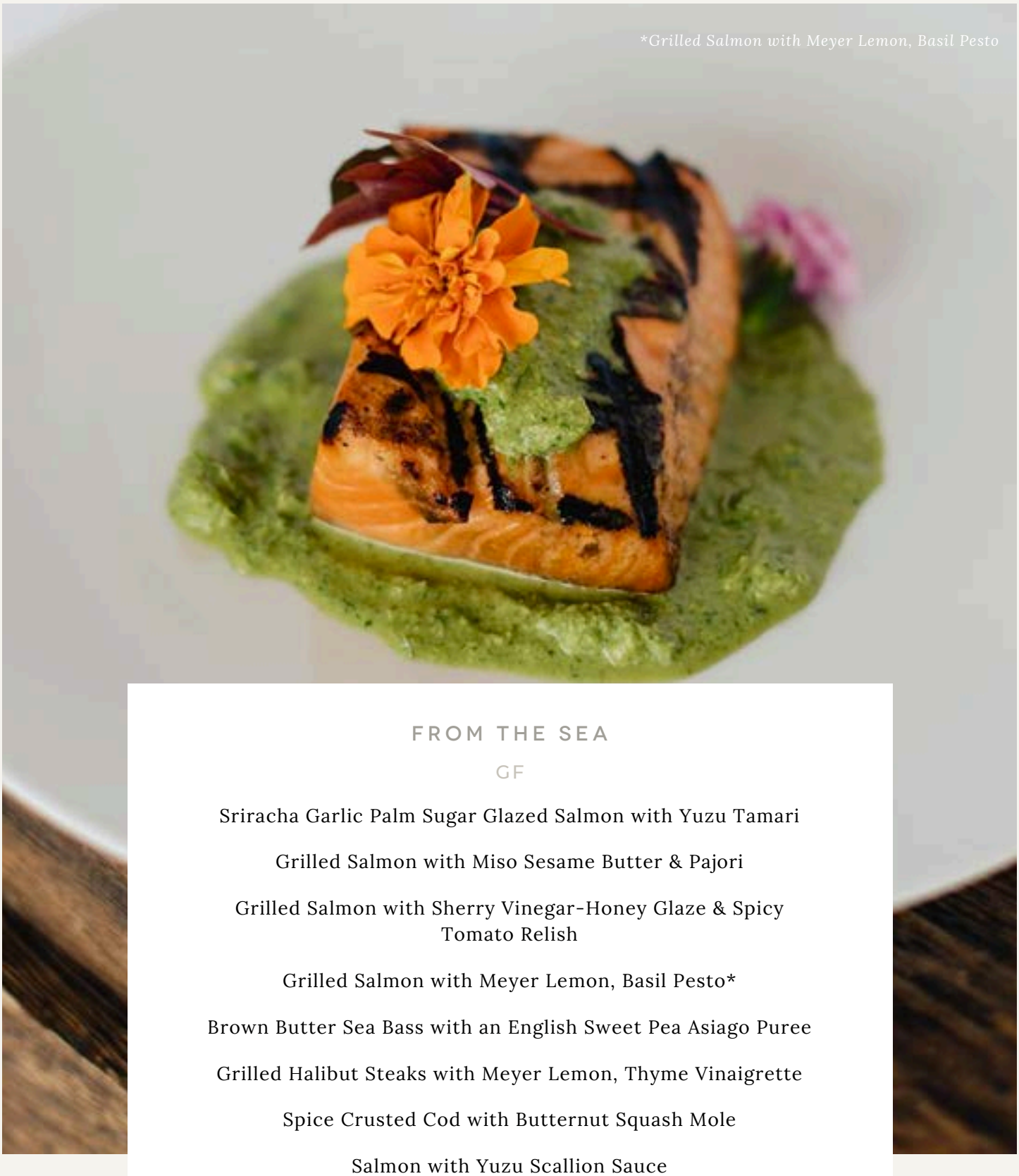
Beef Wellington

Tri-Tip with Pineapple Mango Red Pepper Salsa with
Honey Chipotle Baby Potatoes

New York Steak with Tamari Mushroom Demi Glaze

Stuffed Skirt Steak Roulade with a Maderia Wine Sauce





*Grilled Salmon with Meyer Lemon, Basil Pesto

FROM THE SEA

GF

Sriracha Garlic Palm Sugar Glazed Salmon with Yuzu Tamari

Grilled Salmon with Miso Sesame Butter & Pajori

Grilled Salmon with Sherry Vinegar-Honey Glaze & Spicy Tomato Relish

Grilled Salmon with Meyer Lemon, Basil Pesto*

Brown Butter Sea Bass with an English Sweet Pea Asiago Puree

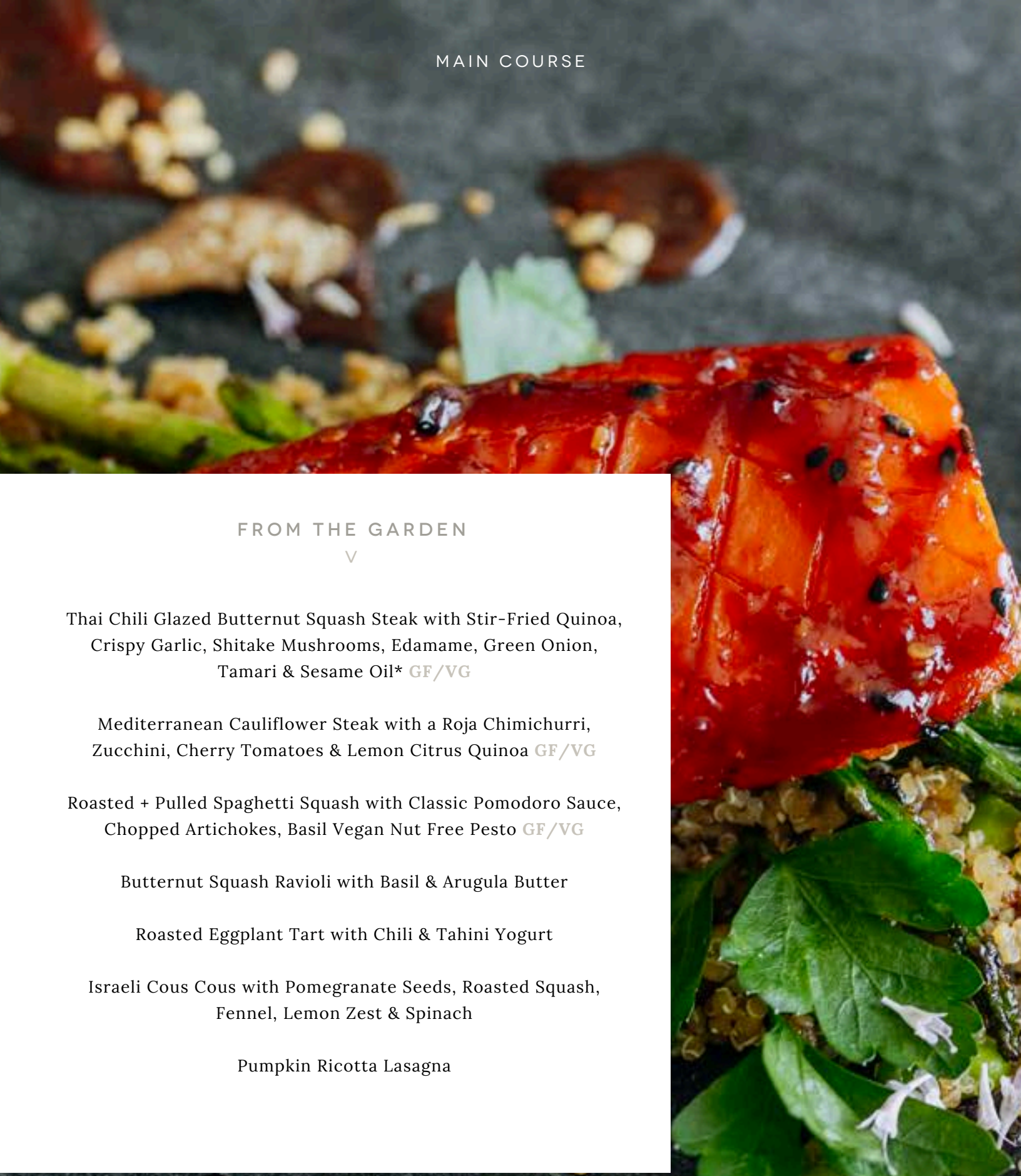
Grilled Halibut Steaks with Meyer Lemon, Thyme Vinaigrette

Spice Crusted Cod with Butternut Squash Mole

Salmon with Yuzu Scallion Sauce

Garam Masala Cedar Plank Salmon with Roasted Brussel Sprouts

34



FROM THE GARDEN

V

Thai Chili Glazed Butternut Squash Steak with Stir-Fried Quinoa, Crispy Garlic, Shitake Mushrooms, Edamame, Green Onion, Tamari & Sesame Oil* GF/VG

Mediterranean Cauliflower Steak with a Roja Chimichurri, Zucchini, Cherry Tomatoes & Lemon Citrus Quinoa GF/VG

Roasted + Pulled Spaghetti Squash with Classic Pomodoro Sauce, Chopped Artichokes, Basil Vegan Nut Free Pesto GF/VG

Butternut Squash Ravioli with Basil & Arugula Butter

Roasted Eggplant Tart with Chili & Tahini Yogurt

Israeli Cous Cous with Pomegranate Seeds, Roasted Squash, Fennel, Lemon Zest & Spinach

Pumpkin Ricotta Lasagna

*Glazed Butternut Squash

6 SIDES





6 | Sides
For the Table .38
Sides for Mains .39

V VEGETARIAN

VG VEGAN

GF GLUTEN FREE



FOR THE TABLE

Warm Artisan Dinner Rolls

Choice of 2 Artisan Rolls

- Ciabatta
- Kalamata Olive
- Brazilian Pao di Quiejo GF

Choice of 2 Spreads

- Salted Honey Butter
- Maple Bacon
- Lemon Pistachio
- Shiitake Tarragon
- Garlic Olio Nuovo
- Herb Oil Mixture

MAIN COURSE SIDES

GF

Roasted Provencal Seasonal Vegetables

Roasted Heirloom Carrots with Ginger Orange Glaze

Charred Brussel Sprouts with Bacon & Lemon Butter

Roasted Broccolini with Lemon Thyme Vinaigrette

White Cheddar & Roasted Garlic Mashed Potatoes

Roasted Garlic & Rosemary Mashed Potatoes

Roasted Rosemary & Garlic Fingerling Potatoes

Roasted Wild Mushrooms Tossed with Garlic
& Fresh Herb Butter

Quinoa, Sugar Snap Peas, Red Onions,
Cilantro & Tahini

Brown & Wild Rice Pilaf with Porcini Mushrooms
& Toasted Pecans

Grilled Asparagus with Crispy Parmesan

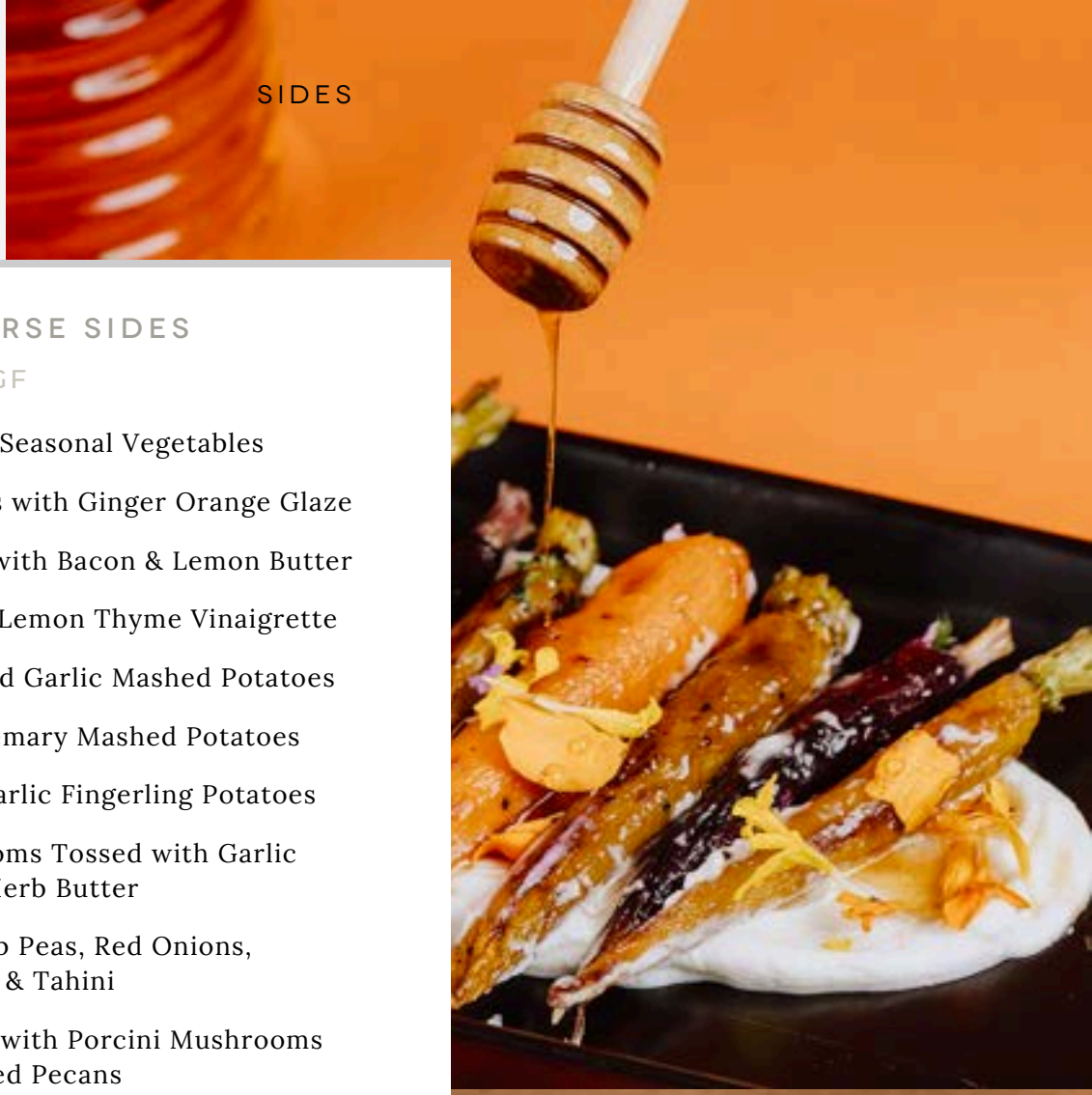
Purple Cauliflower Puree

Honey Chipotle Baby Potatoes

Cauliflower Tikka Masala Florettes

Roasted Carrots with Ricotta & Honey

Brussel Sprouts with Almonds & Feta





7

SALAD BY SEASON





8 | Salad by Season

Fall & Winter .43

Spring & Summer .44

V VEGETARIAN

VG VEGAN

GF GLUTEN FREE

*Caramel Valley Salad



**Big Sur Date Salad*

Salad isn't just the starter course, or plate filler. Salad is meant to be enjoyed – the ingredients carefully selected & harmonized for a delicious accompaniment to a thoughtful meal.

All catered salads are subject to seasonal availability. Salads are priced to be a first course or side portion to accompany a meal.

FALL & WINTER

V

Big Sur Date Salad with Roasted Rosemary Cashews, Dates, Roasted Parsnips, Burrata, & Baby Kale in Citrus Vinaigrette*

Roasted Butternut Squash, Candied Pecan & Pomegranate Seeds over Tuscan Kale with Cinnamon Crème Fraiche Dressing

Pear & Arugula with Herb Roasted Pears, Candied Lemon Peel, Pine Nuts, Arugula & Champagne Vinaigrette

Classic Caesar with Parmesan Frico & House Made Seasoned Croutons

Tuscan Kale Waldorf, Fresh Green Grapes, Gorgonzola Cheese, Celery, Candied Walnuts & Balsamic Reduction

SPRING & SUMMER

Petit Rainbow Beet Salad with Rainbow Beets, Boiled New Potatoes, Dill Goat Cheese, & Mixed Greens with Walnut Oil*

Carmel Valley Salad with Heirloom Cherry Tomatoes, Watermelon (Melon Ball), Ciliegine, Baby Kale, Basil Oil*

Strawberry Fields Salad with Fresh Strawberries, Goat Cheese & Pine Nuts over Frisee with Balsamic Dressing

California Cherry Tomatoes, English Cucumber Chiffonade, Grilled White Corn, Haas Avocado & Shaved Parmesan over Kale with Light House Ranch Vinaigrette

California Peaches, Roquefort Cheese, Candied Walnuts & Fresh Basil, & Tuscan Kale with Honey Mustard Balsamic Vinaigrette

Local Heirloom Cherry Tomatoes, English Cucumber & Grilled Sweet Corn over Romaine Hearts with House Ranch Dressing

Summer Berry Salad with Blackberry, Strawberry, Chive Goat Cheese, Candied Walnuts, Baby Arugula, Pinot Gris Vinaigrette

Green Goddess Salad with Mixed Greens, Fresh Herbs, Cherry Tomatoes, Shaved Parmesan. Green Goddess Salad Dressing

Baby Kale Salad with Strawberries

Stone Fruit Salad



*Petit Rainbow Beet Salad



8 DESSERT



8 | Dessert

Tray Pass / Sweet Minis Stations .48

Dessert Stations .50

V VEGETARIAN

VG VEGAN

GF GLUTEN FREE

TRAY PASS / SWEET MINIS STATION

These sweet treats are a bite or two & are easy to eat standing up or from a dessert station. You can also mix & match these for a fun plated dessert at a seated dinner!

Handmade French Macaroons (minimum 2 dozen per flavor) GF
Ask us for special flavors & colors to match your event!

Panna Cotta with Fresh Berries

Peanut Butter & Fleur de Sel Brownies

Sweet & Salty Caramel Pretzel Magic Bar

S'Mores Tart
Graham Cracker Crust, Chocolate Ganache, Salted Caramel & Torched Marshmallow

Lemon Meringue Tart*
Graham Cracker Crust, Lemon Curd & Torched Meringue

Key Lime Tart (Summer)
Graham Cracker Crust, Key Lime Curd, Whipped Cream & Lime Zest

Flourless Chocolate Cakes GF
with Raspberry Coulis, Finished with Powdered Sugar

*Lemon Meringue Tart



TRAY PASS / SWEET MINIS STATION

AWESOME COOKIE ASSORTMENT

Minimum 50 Piece
Nutella Peanut Butter Cookies
White Chocolate Lemon Coolers
Oreo Stuffed Chocolate Chip Cookies

DESSERT SHOOTERS

Dessert Shooter Trio (minimum order 25 guests)
Dark Chocolate Caramel Budino, Vanilla Bean Panna Cotta with Fresh Berries & Lemon Curd Shooter with Fresh Whipped Cream

Lemon Curd, Fresh Berries & Cream
Shortbread, Lemon Curd with Raspberry Whipped Cream

Strawberry Shortcake (Spring & Summer)*
Vanilla Bean Cake, Strawberries, Pastry Cream & Vanilla Bean Whipped Cream

BARS & BITES

Lemon Bars
Shortbread Crust, Lemon Filling & Powdered Sugar

Banana & Nutella Bread Pudding Bites

Berry Cheesecake Bites

Strawberry Shortcake

PLATED DESSERT

These dessert selections are meant to be plated & enjoyed with a fork. Perfect for more formal affairs. Ask how we can make them bite size, if that's what your event needs!

Decadently Dark Chocolate Pecan Tart

Vanilla Bean Bread Pudding with Caramel Cider Apple Sauce*

Flourless Chocolate Cake GF
with Seasonal Berries and House Made Whipped Cream

ICE CREAM STATIONS

GOURMET ICE CREAM SANDWICH BAR

Choose your personal favorite ice cream flavor and 3 different types of cookies. At the event, attendees have nostalgic fun selecting two of their favorites of the available cookies for our attendant to assemble with the pre-selected ice cream in the middle.

Choose 3 Cookies: Meg's Famous Chocolate Chip, Gluten Free Chocolate Chip, White Chocolate Chip Macadamia Nut, Oatmeal Raisin, Triple Chocolate Chunk, Snickerdoodle, or Peanut Butter

Choose 1 Ice Cream Flavor: Chocolate, Vanilla Bean, Mint Chip, Strawberry, Cookies & Cream, or Butter Pecan

ICE CREAM SUNDAE STATION

With a focus on highlighting signature toppings, choose 3 different ice cream flavors to have available for guests at the event.

Choose 3 Ice Cream Flavors: Chocolate, Vanilla Bean, Mint Chip, Strawberry, Cookies & Cream, or Butter Pecan

Included Toppings: Whipped Cream, Sprinkles, Crumbled Cookies, Coconut Shavings, Almond Slivers, Pistachios, and Chocolate Ganache

Premium Toppings: Fresh Sliced Strawberries & Sliced Bananas

**Vanilla Bean Bread Pudding*



SWEET STATIONS

S'MORES STATION

Guests make their own S'mores over a (controlled) open flame. station is set up with Large Marshmallows, Chocolate Bars, Graham Crackers & Paper Sleeves for finished treats.

CHURRO STATION

Handmade fresh churros offered with a trio of sauces: Nutella Cinnamon Ganache, Lavender White Chocolate, & Silky Smooth Raspberry Puree

GOURMET COOKIES & MILK STATION

Choice of 3 kinds of freshly baked cookies displayed in vintage glass cookie jars. Ice cold milk will be available in a milk dispenser for guests to fill up their old fashion milk jar, & can also be pre-dispensed in shooters.

Cookie Flavors Includes
Meg's Famous Chocolate Chip Cookies, Peanut Butter Cookies, Gluten Free Chocolate Chip Cookies, Triple Chocolate Chunk, White Chocolate Chip Macadamia Nut, Oatmeal Raisin Cookies, or Snickerdoodle Cookies

9

BRUNCH


Brunch Station
Brioche French Toast
Avocado Toast
Farmers Market Bumbleberry + Spring Fruit
Assorted Seasonal Mini Muffins
Fresh Baked Seasonal Scones
Petit Croissant Sandwiches
Strawberry Fields Salad



9 | Brunch Catering

Menu .54

Brunch Station .56

V VEGETARIAN

VG VEGAN

GF GLUTEN FREE

BRUNCH

Roasted Vegetable Frittata with White Cheddar Cheese
Serviced with Roasted Winter Squash, Grilled Portobello Mushrooms, Red Onion & Fresh Chives GF/V

Mini Quiche Lorraine
Traditional French Quiche with Onions, Bacon, Gruyere Cheese & Fromage Blanc

Wild Salmon Carpaccio & New York Deli Style Bagels
Served with Whipped Pepper Cream Cheese, Capers, Shaved Red Onion & Organic Dill

Brioche French Toast with Warm Maple Syrup

Ricotta Chive Fritters with Beet Relish & Watercress Salad

House Made Decadent Organic Granola with Honeyed Greek Yogurt Citrus Zest

Chef Choice Morning Pastry Basket
Mélange of Muffins, Seasonal Fresh Fruit Scones & Pastries

Maple & Brown Sugar Applewood Smoked Bacon, Hand Grilled Sausages with Apples & Onions GF

Vanilla Bean Brioche Bread Pudding with Crème Anglaise

Bumbleberry & Seasonal Fruit Salad
Served with Fresh Mint, Goji Berries & Lavender Honey Greek Yogurt GF


gourmet quiche
quiche lorraine
roasted summer vegetables
FARMERS' MARKET SELECTION
OF ROASTED VEGETABLES
& AGED WHITE CHEDDAR
fire roasted cherry tomato
HEIRLOOM CHERRY
& FRESH MOZZARELLA
Fire Roasted
Cherry Tomatoes

BRUNCH STATIONS

MINIATURE PANCAKE CART

Interactive station where chefs prepare fresh, bite-sized pancakes in front of guests. The pancake stacks are served with a variety of customizable toppings for guests to mix-and-match for their personal favorite pancake combination. Gluten free batter available upon request.

Includes 6 toppings: Nutella, House-Made Whipped Cream, Fresh Blueberries, Fresh Strawberries, Fresh Raspberries, Sprinkles, Caramelized Bananas, Toasted Coconut Shavings, Dark Chocolate Chips, White Chocolate Chips, Candied Pecans, Powdered Sugar, Cinnamon, Maple Syrup.

BELGIAN WAFFLE BAR

Chef attended handmade waffles. Gluten free batter available on request.

Includes 3 toppings: Nutella, House-Made Vanilla Bean Whipped Cream, Fresh Strawberries, Blueberries, Raspberries, Sliced Bananas, Powdered Sugar, Warm Maple Syrup, White Chocolate Chips, Peanut Butter

PARISIAN CRÊPE BAR

Chef attended handmade crepes. Gluten free batter available on request. Includes 4 fillings:

Savory: Bacon, Sautéed Mushrooms, Brie, Scallions, Italian Sausage, Parmesan

Sweet: Strawberries, Vanilla Bean Whipped Cream, Nutella, Bananas, Powdered Sugar, Blueberries

BRUNCH STATIONS

FARM FRESH MADE-TO-ORDER OMELET BAR

Chef attended station where guests get to customize their own omelets. Portable stoves included.

Fillings (Choose 5): Bacon, Sautéed Mushrooms, Brie, Scallions, Italian Sausage, Parmesan, Bell Peppers, Caramelized Onions, White Cheddar Cheese, Sautéed Spinach, Grilled Corn, Diced Tomatoes

DIY PARFAIT / ACAI STATION

House-made Granola, Greek Yogurt, Lavender Honey, Toasted Walnuts, Almond Slivers, Fresh Seasonal Fruit.

FRESH MIMOSA TASTING BAR

Sparkling wine mixed with an assortment of seasonal fresh fruit purées. Served in glass carafes.

**Fresh Omelet Bar*

12 BAR & BEVERAGES





12 | Bar & Beverages

Diamond Bar .60

Emerald Bar .61

Ruby Bar .62

Soft Bar .63

Specialty Mocktails .64

Coffee & Tea Service .66

One of the highlights of the Made by Meg culinary experience is pairing custom bar packages to complement our menu. We offer everything from top shelf to well packages, to craft beer & fine wine.

MBM has a full liquor license and can service your event anywhere in Southern California, from private residences to parks to premium venues.



BAR PACKAGES

DIAMOND BAR [TOP SHELF]

[Alcohol]: Ketel One Vodka, Gray Whale Gin, Havana Club Silver Rum, Cazadores Silver Tequila, Makers Mark Whiskey, Glenlivet Scotch 12 yr, Cointreau, Dry Vermouth, Sweet Vermouth, and/or other liquors of equal value

[Mixers]: Coke, Diet Coke, Sprite, Tonic & Soda Water, Perrier, Grenadine, Orange Juice, Cranberry Juice, Pineapple Juice, Grapefruit Juice, Sweet & Sour

[Specialties]: Fresh Lime Juice, Fresh Lemon Juice, Ginger Beer, Simple Syrup, Angostura Bitters

[Garnishes]: Limes, Lemons, Olives, Cherries, Mint

[Beer, Choice of 3]: Bud Light, Coors Light, Modelo, Stella, Blue Moon (Orange Slice), Firestone Mind Haze Light IPA, White Claw Black Cherry Seltzer

[Wine]: Sparkling Wine, Choice of 1 White & 1 Red
Mumm Napa Brut
Emmolo Sauvignon Blanc or Davis Bynum Chardonnay
Banshee Pinot Noir or Unshackled by Prisoner Cabernet

BAR PACKAGES

EMERALD BAR [PREMIUM ALCOHOL]

[Alcohol]: Deep Eddy Vodka, Beefeater Gin, Bacardi Rum, Hornito's Plata Tequila, Dewar's 12yr, Wild Turkey Bourbon Whiskey, Triple Sec, Dry Vermouth, Sweet Vermouth, and/or other liquors of equal value.

[Mixers]: Coke, Diet Coke, Sprite, Tonic & Soda Water, Perrier, Grenadine, Orange Juice, Cranberry Juice, Pineapple Juice, Grapefruit Juice, Sweet & Sour

[Specialties]: Fresh Lime Juice, Fresh Lemon Juice, Simple Syrup, & Angostura Bitters

[Garnishes]: Limes, Lemons, Olives, Cherries, & Mint

[Beer, Choice of 2]: Bud Light, Coors Light, Modelo, Stella, Blue Moon (Orange Slice), Firestone Mind Haze Light IPA, White Claw Black Cherry Seltzer

[Wine]: Sparkling Wine, Choice of 1 White & 1 Red
Gruet Brut
Silverado Sauvignon Blanc or Ferrari Carano Chardonnay
Imagery Pinot Noir or Bonanza Cabernet Sauvignon

BAR PACKAGES

RUBY BAR [WELL]

[Alcohol]: Smirnoff Vodka, Gordon's Gin, Cruzan Rum, Sauza Silver Tequila, Ballantine's Scotch, Seagram's Whiskey, Triple Sec, Martini & Rossi Sweet & Dry Vermouth, & / or other liquors of equal value

[Mixers]: Coke, Diet Coke, Sprite, Tonic & Soda Water, Orange Juice, Grapefruit Juice, Cranberry Juice, Pineapple Juice, Perrier, Grenadine, Sweet & Sour

[Garnishes]: Limes, Lemons, Olives, Cherries

[Beer, Choice of 2]: Bud Light, Coors Light, Modelo, Stella, Blue Moon (Orange Slice), Firestone Mind Haze Light IPA, White Claw Black Cherry Seltzer

[Wine]: Sparkling Wine, Choice of 1 White & 1 Red
Campo Viejo Brut
The Fableist Sauvignon Blanc or Charles Smith Chardonnay
Castle Rock Pinot Noir or Firestone Cabernet

SOFT BAR

Service includes the following:

Garnish Options
Lemons, Limes, Cherries, Olives

Mixers
Simple Syrup, Lime Juice, Lemon Juice, Coke, Diet Coke, Sprite, Tonic & Soda Water, Perrier, Grenadine, Orange Juice, Grapefruit Juice, Sweet & Sour, Cranberry Juice, & Pineapple Juice

Bar Equipment
Cocktail Napkins, Straws (small or large), Plastic Cups, Ice

* Client supplies all alcohol.



SPECIALTY MOCKTAIL PACKAGE

Service includes the following specialty non-alcoholic options, with a focus on adaptogens and nootropics:

[N/A Beer, N/A Wine, or N/A Seltzer, Choice of 2]:
Best Day Brewing Electro-Lime, Best Day Brewing Hazy IPA, HOP WTR Classic Sparkling Hop Water, De Soi Spritz Italiano, De Soi Haute Margarita, or Gruvi Bubbly Rosé

[N/A Specialty Mocktail, Choice of 2]:
Garden Spritz, Prickly Pear Lemonade, Cucumber Cooler, Basil Limeade Refresher, Rosemary Pomegranate Sparkler, Apple Cinnamon Spice, Coconut Lavender Lemonade, Not Your Mom's Italian Soda, Pineapple Ginger









REFRESHING BEVERAGE STATION
DUO OR TRIO

Choice of 2 or 3. Served in stylish beverage dispensers.

Spa Waters
Grapefruit Rosemary (Fresh Grapefruit & Rosemary Sprigs),
Lemon Lavender (Fresh Lemons & Lavender Wands),
Pineapple Mint (Fresh Pineapple Slices & Mint)

Lemonades
Strawberry Basil (Fresh Strawberries & Basil Leaves),
Watermelon Limeade (Fresh Watermelon & Lime),
Cantaloupe Mint (Fresh Cantaloupe & Mint)

Iced Teas
Hibiscus Lemon, Peach Passionfruit,
& Ginger Mint Orange

COFFEE & TEA SERVICE

Regular & Decaf Brewed Coffee,
Half & Half, Non-Dairy Milk,
Hot Water, Variety of Teas,
Stirrers & Sweeteners



13

PRICING & SERVICES



13 | Pricing & Services .69



All Made by Meg Catering staff hold a 4 hour minimum for booking. We hire & train our staff in person, & hold them to the highest service standards. Made by Meg training is mandatory for all service staff before working an event.

STAFFING REQUIREMENTS

The number of Chefs, Cooks, Servers, Staff Captains & Bartenders for each event is determined by Made by Meg according to guest count & (or) menu selections. Approximately one Chef per 20-25 Guests & one Server per 10-15 guests depending on service style. One Staff Captain per event. A full staff will attend all events with the exception of our Drop off Service. Made by Meg will arrive approximately 2 hours prior to each event for setup & food preparation, and departs the premises approximately one hour after the event ends or when the last guest departs.

STAFF

Servers & Cooks $37.50 per Hour
Bartenders $45 per Hour
Staff Captain $55 per Hour
Head Event Chef $55 per Hour

To receive a proposal, please choose your menu items so we may quote your event. Our team would love to assist in menu planning, if guidance is needed. Pricing is based on guest count & event details.

All service comes with trays used for passing, garnishes for the trays, cocktail napkins, & event area clean up. We bring our own light cleaning supplies (paper towels, trash bags). We are happy to introduce you to the appropriate vendors for any of your other event needs (DJs, live music; valet; rentals).

All kitchen & service rentals are the financial responsibility of the client. It is easiest to work without additional expenses if a fridge, oven, & running water are provided.

The Made by Meg culinary team strives to accommodate all dietary restrictions to the best of our ability. We are not a certified gluten free kitchen, & some cross contamination may occur.



MONTHLY GROUP TASTINGS

Hosted on monthly on Wednesday evenings from 6pm to 8:30pm, available by appointment for all clients with events totaling more than $5,000 in food and beverage. Tastings are held monthly, alternating between two coastal Los Angeles venues, La Venta Inn and the Redondo Beach Historic Library. Taste our most popular items buffet-style with a self-guided sampling, complimentary for booked clients and a fee of $250 per couple for un-booked clients, which may be applied towards their event if booked within 30 days.

DROP OFF SERVICE

No Staff Required

Delivery & setup fee determined per location, starting at $50. No chefs or staff attend event. Menu is delivered to desired location or event warm & ready-to-serve on disposable platters. Disposable chafing dishes provided on request for $15 each.


Bacon Bourbon BBQ
Chicken Kebabs

Our team is ready to plan the perfect menu & our hand selected staff is ready to bring it to life! Let's Eat!

Thank you for choosing Made by Meg Catering for your special occasion! We look forward to hosting your event & providing you with unparalleled excellence in food & service.

CONTACT US

2303 W 190th St.
Torrance, CA
90504

Website: MBMCatering.com

Call: 310.376.8600

MADE BY MEG CATERING
A DIVISION OF MBM HOSPITALITY


Ahi Tuna Poke

MADE BY

MEG

MBMCATERING.COM

IG: @MADEBYMEGCATERING

2303 W 190TH ST.
TORRANCE, CA 90504