

MADE BY
MEG



TABLE OF CONTENTS





1 From The Chef .01
2 Hors D'oeuvre .03
• <i>Hot</i>
• <i>Cold</i>
• <i>Soup Shooters</i>
3 Cocktail Hour Grazing Stations .14
4 Stations .22
5 Main Course .36
• <i>Poultry</i>
• <i>From the Sea</i>
• <i>From the Butcher</i>
• <i>From the Garden</i>
• <i>For the Table</i>
6 Sides .46
7 Vegetables .50
8 Salad by Season .54
9 Kids Menu .60
10 Dessert .64
11 Brunch .74
12 Beverages .81
13 Pricing & Services .87



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

Cooking has been my passion since I was 13 years old and 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 and how food plays a part in that gathering.

Made by Meg is not just a catering company, but a practice in hospitality. We love our clients and 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 and our hand selected staff is ready to bring it to life!

Let's Eat!

CHEF MEG



2

HORS D'OEUVRE



2 | Hors D'oeuvre .03

Hot .05

Cold .09

Soup Shooters .13

V VEGETARIAN

VG VEGAN

GF GLUTEN FREE



HORS D'OEUVRE

Minimum order is 25 pieces per item.

HOT

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

Basil-Crusted Filet Mignon with Shallot Marmalade

Korean Short Ribs, Red Bean Paste, Pickled Onions & Toasted
Sesame Seeds, Topped with Cucumber Salad **GF**

Meg's Spicy Meatball Sliders with Melty Fontina

Bite Size Taco with Roasted Shredded Pork Roja & Sour Cream

Twice Cooked Pulled Pork Sliders with Crunchy Spiced Slaw

Crispy Pan Seared Chipotle Glazed Pork Belly
on Jalapeno Cheddar Cornbread

Smoked Mozzarella, Bacon & Heirloom Apple Quesadillas

Sweet Potato Crisp Cake, Pork Belly,
Dried Cherry Compote with Maple Drizzle

Pork Belly, Roasted Poblano,
Manchego Grilled Cheese Sandwiches

Oaxacan Chorizo Croquette with Chimichurri

Grilled Chicken, Arugula Pesto & Mushroom Empanadas

HORS D'OEUVRE

Minimum order is 25 pieces per item.

HOT

Bacon Bourbon BBQ Chicken Kebabs

Tandoori Chicken Satay with Tzatziki

Dry Rub Herb Crust Lamb Lollipops GF

Ground Lamb Kebab with Garlic Yogurt

Santorini Lamb Meatball with Tzatziki Sauce

Asian Duck Taquitos, Hoisin, Cabbage & Fennel slaw

Duck Fat Potato Chip with Shiitake Mushrooms
& Umami Garlic Butter

Duck & Waffle Bite with L'Orange Glaze

Fennel Glazed Duck with Grappa Cherries & Polenta GF

Eggplant, Parmesan & Pistachio Pizzettas V/GF

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

Pear, Brie, Date Crescents

Mac n' Cheese Poppers V

HORS D'OEUVRE

Butternut Squash Fried Ravioli, Buffalo Ricotta
with Butter Crisp Sage ▼

Creamy Goat Cheese Fried Polenta Boxes with Fresh Cherries,
Marcona Almonds & Meyer Lemon Zest ▼/GF

Grilled Parmesan Polenta Squares with Wild Mushroom
Rosemary Ragu & Creamy Goat Cheese ▼/GF

Mini Triple Cheese Grilled Cheese Sandwiches ▼

Sweet Potato Fries with Honey Chipotle Aioli ▼/GF

HORS D'OEUVRE



HORS D'OEUVRE

Minimum order is 25 pieces per item.

COLD

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

Brioche Bun Maine Lobstah Roll

Meyer Lemon, Tarragon Crab Salad in Jicama Taco

Spicy Tuna with Sweet Miso Sauce on Crispy Rice

Smoked Shrimp Wonton Tacos with Sweet Corn Puree

Spicy Shrimp with Bok Choy & Thai Udon Noodles

Grilled Shrimp & Artichoke Skewers

Chile Cumin Filet with Mango Salsa

Teriyaki Marinated Sirloin
on Forbidden Rice Cakes & Scallions

Prosciutto de Parma Wrapped Cantaloupe
with Mission Fig Reduction **GF**

Mini Tuscan Kale Caesar Salad in Bamboo Cones **V**

HORS D'OEUVRE

Minimum order is 25 pieces per item.

COLD

Vineyard Crostini
Viognier Whipped Goat Cheese,
Strawberries & Balsamic Crème

Cocktail Corn Cakes with Mango Jalapeño Salsa V

Seasonal Vegetable Quinoa Salad in Tasting Cup V/VG

Fire Roasted Curry Cauliflower, Fried Chickpeas
with Garlic Hummus on Toasted Pita

Chardonnay Goat Cheese
& Date Compote Hazelnut Tartlets

Sliced Smoked Duck & Mango Salsa
on a Crispy Rice Cake

Tandoori Curry Chicken Salad
on Olive Oil Roasted Toast Boxes

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

HORS D'OEUVRE



HORS D'OEUVRE



HORS D'OEUVRE

Minimum order is 25 pieces per item.

SOUP SHOOTERS

Twice Baked Potato Soup Shooters
with Crispy Bacon & Scallion garnish **GF**

California Tomato Bisque Shooter
& Micro Basil Garnish **V/GF**

Spiced Acorn Squash Soup with Nutmeg Crème Fraiche
& Toasted Pumpkin Seeds **V/GF**

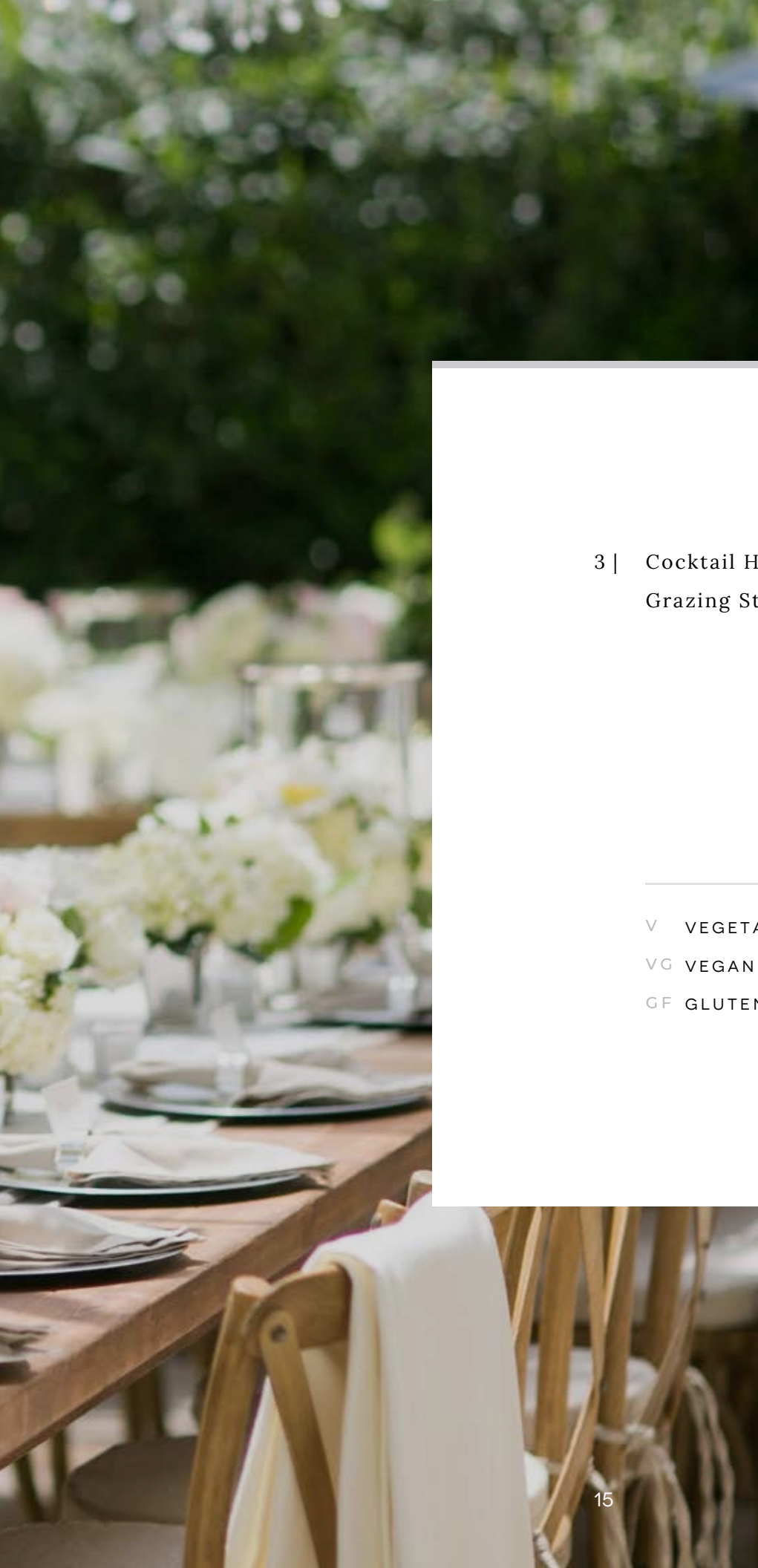
Watermelon, Feta & Fresh Mint Soup **V/GF**

Cavaillon Melon Shooters with Crispy Prosciutto **GF**

3

COCKTAIL HOUR GRAZING STATIONS





3 | Cocktail Hour
Grazing Stations

V VEGETARIAN

VG VEGAN

GF GLUTEN FREE

COCKTAIL HOUR GRAZING STATIONS

All stations are prepared on the full guarantee of guests. Station pricing is quoted at 1 hour of service. Additional time can be quoted. Stations are available to groups of 25 guests or greater.

TUSCAN STATION

Roasted Bell Peppers, Marinated Olive Assortment, Artichoke Hearts Francaise, Grilled Zucchini Petals, Tomato Bruschetta & Grilled Figs (Seasonal Only). Station is presented with a Selection of Crostini, Grilled Tuscan Bread, Toasted Focaccia & Hard Italian Cheeses

LITTLE SAIGON STATION

Steamed Edamame with Maldon 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

“RABBIT” BUFFET

Colorful Heirloom Vegetables in Crunchy Snacking Size with 3 Seasonal Assorted Dips & Flat Bread Crackers

GUACAMOLE STATION

Delight your guests with Guacamole prepared to order! Your Guacamole attendant will combine favorite ingredients to make a truly custom experience: Fresh Avocado, Roma Tomatoes, Finely Chopped Onions, Jalapeño & Fresh Lime Juice. Served with Pico de Gallo & House Made Tortilla Chips. Make it mobile! Cart Rental \$250

CORSICA MEZZE STATION

Grilled Chimichurri Beef Kebab, Tandoori Chicken Kebab, Tabbouleh, Tzatziki, Seasonal Hummus, Mini Greek Salads & Toasted Pita

INTERNATIONAL CHEESE DISPLAY

6 Hand Selected Cheeses, Charcuterie Board, Organic Grapes, Whole Grain Crackers & House Roasted Nuts. Gluten Free Crackers available on request for an additional charge

DOMESTIC CHEESE DISPLAY

3 Hand Selected Cheeses, Whole Grain Crackers, Fresh Organic Grapes & House Roasted Nuts

COCKTAIL HOUR GRAZING STATIONS



All stations are prepared on the full guarantee of guests. Station pricing is quoted at 1 hour of service. Additional time can be quoted. Stations are available to groups of 25 guests or greater.

FRESH MOZZARELLA BAR

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

TAPAS BAR

Spanish Cheeses, Chickpea & Olive Salad, Chorizo & Roasted Red Bell Pepper Kebabs, Black Olive Bread, Cayenne Grilled Shrimp, Artichoke Kebabs

FARMERS' MARKET FRUIT

Fresh Seasonal Fruit Display From Award Winning Southern California Growers

COCKTAIL HOUR GRAZING STATIONS

All stations are prepared on the full guarantee of guests. Station pricing is quoted at 1 hour of service. Additional time can be quoted. Stations are available to groups of 25 guests or greater.

TEA SANDWICH DISPLAY

Selection of Assorted Sandwiches (includes 3)

Skillet Bacon Jam & Aged Dublin White Cheddar
on Black Pepper Parmesan Sourdough

Asparagus, Crispy Shallots & Horseradish Aioli
on Potato Bread

Roasted Wild Mushrooms, Camembert & Garlic Aioli
on Kalamata Olive Bread

Roasted Pesto Fennel, Parmesan & Lemon Chive Butter
on Whole Wheat Bread

Heirloom Carrot Puree, Spiced Orange Jam
& Toasted Walnuts on Organic White Bread





4

STATIONS



4 | Stations .23

V VEGETARIAN
VG VEGAN
GF GLUTEN FREE



STATIONS

All stations are prepared on the full guarantee of guests. Station pricing is quoted at 1 hour 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 included in the price. (personalized upon request)

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

STATIONS

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

GOURMET MINI BREAD BOWL STATION

Enjoy your mini Sourdough Bread Bowl with your choice of 3 Chef Inspired House Made Soups.

Selections: Butternut Squash, Tomato Bisque, Corn Chowder, Baked Potato Soup, Mushroom Bisque, New England Clam Chowder, Broccoli Cheddar, Fireman's Chili (additional charge)

FRENCH FRY STATION

Includes 2 Fry Selection: Meg's Signature Seasoned Fries, Sweet Potato Fries, Steak Fries, and Curly Fries

Accompaniments: Ketchup, Garlic Aioli, Gravy, Bacon Bits, Shredded Cheese, Truffle Salt, Parmesan Dust

STATIONS



STATIONS



STATIONS

GOURMET TACO BAR

Includes Warm Flour & Corn Street Taco Size Tortillas, Sour Cream, Salsa & Fresh Cut Limes.

Includes 3 proteins: Slow Cooked Pulled Pork, Grilled Flank Steak, Mesquite Shredded Chicken, Grilled Mahi Mahi, Braised Short Ribs.

Includes 5 toppings: Shredded White Cheddar, Pickled Red Onions, Finely Chopped Romaine Lettuce, Grilled Bell Peppers, Sautéed Mushrooms, Tomatillo Salsa, Scallions, Grilled Corn

Add-ons (price per serving)

- Chipotle Lime Rice \$3.50
- Fresh Haas Avocado Guacamole \$3.50
- Refried Beans with Cotija Cheese \$4.65

PREMIUM SUSHI STATION

Includes choice of 3 different rolls, presented with Soy Sauce (Tamari Sauce available upon request), Pickled Ginger, Wasabi & Chopsticks. Each guest estimated to have 4 pieces total of sushi.

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

STATIONS



STATIONS

ICED RAW BAR

Beautifully displayed on a bed of Crushed Ice, Garnished
With Seaweed Salad, Cocktail Sauce, Louisiana Hot Sauce,
Horseradish, Lemon Wedges & Oyster Crackers

Market's Freshest Shellfish: Shrimp, Snow Crab Claws & Oysters

QUINOA BAR

Quinoa with a mix of hand selected farmers' market
ingredients. Includes 6 Mix-ins: Roasted Curry Cauliflower,
Steamed Asparagus, Grilled Corn, Steamed Broccoli, Roasted
Wild Mushrooms, Haas Avocado, Scallions, Fresh Mozzarella,
Heirloom Cherry Tomatoes. Served with Extra Virgin Olive Oil
and Meyer Lemon House Vinaigrette.

OLD SCHOOL CARVING STATION

Oven Roasted Prime Rib, served with Horseradish Sauce, Whole
Grain Mustard

Oven Roasted Brown Sugar Herb Turkey, Pan Gravy Chipotle
Cranberry Sauce

Oven Roasted Salt Crusted Beef Roast, served with Horseradish
Sauce & Whole Grain Mustard

STATIONS

BAKED POTATO BAR REINVENTED

Colorful Heirloom Potatoes with Specialty Butters & Gourmet Salt Selections.

Includes 3 Butters: Salted Honey, Gorgonzola Chive, Maple Bacon, Lemon Pistachio, Shiitake Tarragon

Includes 2 Salts: Pink Himalayan Salt, Bacon Parmesan, Sriracha, Garlic Rosemary

GOURMET RISOTTO BAR

Freshly Made Traditional Risotto with Gourmet Toppings for guests to mix in.

Includes 3 Toppings: Sautéed Wild Mushrooms, Shaved Asparagus, Caramelized Onions, Grilled Bell Peppers, Roasted Broccoli, Goat Cheese, Green Peas, Roquefort Cheese, Parmesan Cheese, Sun Dried Tomatoes

STATIONS

SAVORY WAFFLE STATION

A crispy and fluffy Buttermilk Waffle prepared to perfection!
Our gourmet classic favorites are enveloped in a Sweet & Savory
Package to be enjoyed as a meal.

Choice of 3

Grilled Shrimp with Butternut Squash
Mole & Crispy Shallots

Fried Chicken with Meg's Famous Candied Pecan Bacon
Drizzled with Warm Buttered Maple Syrup

Roasted Duck with Cherries, Truffle Shoestring Fries
& Whiskey Chipotle Sauce

Beef Tenderloin over Horseradish
Yukon Gold Mashed Potatoes

BBQ Pulled Pork with Grilled Mushrooms,
Parmesan Cheese & Topped with a Spicy Asian Slaw

Grilled Seasonal Vegetables with Sliced Portobello Mushrooms,
Topped with Burrata Cheese & Herbed Sauce ▼

Pumpkin Ricotta Zucchini Lasagna with Fresh Basil &
Butternut Squash Drizzle ▼

STATIONS

FLAME ROASTED KEBAB STATION GF

Choice of 3

Balsamic Roasted Brussels Sprouts with Parmesan

Grilled Corn on Cob with Chipotle Aioli,
Seasonal Vegetable Kebab with Chimichurri

Grilled Potato & Onion Kebab with Creamy Garlic Sauce

Curry Broccoli & Cauliflower Kebab with Chutney

Grilled Cilantro Lime Shrimp with Roasted Poblano Sauce

Mango Glazed Chili Shrimp Kebab

Salmon Kebab with Yogurt Dill Sauce

Teriyaki Chicken & Pineapple Kebab

Grilled Chili Chicken & Pineapple Kebab
with Cilantro Lime Pesto

Beef & Broccoli Kebab with a Soy Ginger Sauce

Chorizo & Pepper Kebab with Tomatillo Sauce

Bacon Bourbon BBQ Chicken Kebab

Bacon-wrapped Asparagus Kebabs topped
with Shaved Parmesan & Balsamic Reduction

Grilled Squash & Prosciutto Kebab with Fresh Mint Dressing

STATIONS



5

MAIN COURSE



5 | Main Course .37

Poultry .38

From the Sea .39

From the Butcher .40

From the Garden .43

For the Table .44

V VEGETARIAN

VG VEGAN

GF GLUTEN FREE



MAIN COURSE



POULTRY GF

Napa Viognier Braised Bone-in Chicken with Thyme, Rosemary
Meyer Lemon Sauce, Garnished with Marcona Almonds

Pan Roasted Chicken Breast with Chile Cumin Butter

Genoa Meyer Lemon Garlic Chicken

Grilled Mesquite Chicken with Santa Maria BBQ Sauce

Tunisian Grilled Chicken with Warm Sumac Herb Vinaigrette

Roasted Duck with Roasted Cherries & Whiskey Chipotle Sauce

MAIN COURSE



FROM THE SEA GF

Seared Cod with Miso Sesame Butter & Pajori

Roasted Local Salmon with Fresh Cilantro Pesto

Grilled Salty & Sticky Salmon

Skin on Seabass with Leek Fennel Slaw

Grilled Halibut Steaks with Meyer Lemon & Thyme Vinaigrette

Pan Seared Scallops Wrapped in Pancetta
over Cauliflower Puree, Topped with Basil Walnut Pesto

Spice Crusted Ling Cod with Butternut Squash Molé

Seabass, Celery Root & Pomegranate Buerre Rogue

Olive Oil Poached Local Salmon, French Lentils,
White Beans, Finished with White Truffle Oil

MAIN COURSE

FROM THE BUTCHER GF

Fig & Carneros Petit Syrah Braised Short Ribs

Grilled Flank Steak with Chimichurri

Poblano Malbec Braised Short Ribs

Grilled Skirt Steak with Roasted Red Pepper Lime Vinaigrette

Tennessee Bourbon Braised Short Ribs

Hand Cut Filet Mignon Served
with Balsamic Roasted Wild Mushrooms

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

Spinach & Mushroom Stuffed Beef Tenderloin

Moroccan Spice Rack of Lamb with Currant Jus

Guinness Braised Lamb Shanks
with Crushed Fresh Herb Oil & Marcona Almonds

Grilled Pork Chop with Roasted Balsamic Pineapple Compote

Pork Tenderloin Southwest Coffee Rub with Whiskey BBQ Sauce

MAIN COURSE



MAIN COURSE



MAIN COURSE

FROM THE GARDEN

V/VG

Cauliflower Steak with Tahini Sauce, Chickpeas,
Roasted Red Pepper & Feta

Butternut Squash Ravioli with Basil & Arugula Butter

Farro, Asparagus & Celery Root Stuffed Portobello Mushrooms

Roasted Eggplant Tart with Chili & Tahini Yogurt

Pumpkin Ricotta Lasagna with Fresh Basil

Quinoa with Sugar Snap Peas, Shaved Red Onions,
Cilantro & Tahini Dressing

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

Risotto Fritters with Grilled Seasonal Squash,
Fresh Mozzarella & Navy Beans

MAIN COURSE

FOR THE TABLE

Warm Artisan Dinner Rolls

Choice of 2 Rolls

- Black Pepper Parmesan
- Sourdough
- Ciabatta
- Kalamata Olive
- Raisin Walnut
- Ancient Grain
- Brazilian Pao di Queijo GF

Choice of 2 Spreads

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

MAIN COURSE



6

SIDES





6 | Sides .47

V VEGETARIAN

VG VEGAN

GF GLUTEN FREE

SIDES

White Cheddar & Roasted Garlic Mashed Potatoes GF/V

Roasted Rosemary & Garlic Fingerling Potatoes GF/vG

Fingerling Potatoes Roasted with Shichimi Togarashi

Harissa Roasted Garlic Mashed Potatoes GF/V

Caramelized Onion Sour Cream Mashed Potatoes

Cowboy Smokey Mashed Potatoes, Smoked Gouda Cheese,
Crispy Bacon, Crispy Onions & Green Onions GF

Curried Mashed Potatoes, Za'atar Garnish
with Goat Cheese Mixed In GF/V

Roasted New Potatoes, Crisp Bacon, Green Onions
& Apple Cider Butter GF

Roasted Pepper Saffron Manchego Mashed Potatoes GF/V

Tahitian Vanilla Bean Infused Sweet Potato Puree GF/v

Three Cheese Mac n' Cheese v

Roasted Poblano Mashed Potatoes GF/V

Sweet Potato Fingerling Moroccan Potatoes GF/V

Root Vegetable Gratin with Smoked Mozzarella GF/V

SIDES



7

VEGETABLES





7 | Vegetables .51

V VEGETARIAN
VG VEGAN
GF GLUTEN FREE



VEGETABLES



Roasted Brussel Sprouts
with Crispy Bacon & Garlic Lemon Butter GF

Roasted Brussel Sprouts with Wine Soaked Golden Raisins GF

Roasted Cauliflower with Pepitas, Breadcrumbs,
Thyme, Garlic & EVOO GF

Grilled Asparagus with Crispy Parmesan GF

Grilled Asparagus, Lavender Honey with Moroccan 7 Spice GF

Grilled Broccolini with Lemon Thyme Vinaigrette GF

Grilled seasonal Vegetable Salad
with Burrata Cheese & Fresh Basil GF

Cold Grilled Corn, Crispy Bacon, Haas Avocado & Shaved Red
Onion with Light Ranch Vinaigrette GF

Roasted Heirloom Carrots with Almond Chimichurri GF

VEGETABLES



Roasted Wild Mushrooms
Tossed with Garlic & Fresh Herb Butter GF

Roasted Acorn Squash with Za'atar,
Parmesan & Candied Pumpkin Seeds GF

Fresh Mint, Parsley Summer Squash with Warm Vinaigrette GF

Grilled Corn, White Bean & Poblano Salad GF

Sautéed Haricot Verts with Crispy Shallots GF

Sautéed Haricot Verts, Kalamata Olives,
Lemon Oil & Garlic GF

Grilled Eggplant with Garlic Cumin Vinaigrette,
Feta & Herbs GF

Southwest Mixed Vegetables GF
Includes: Poblano Pepper, Baby Carrots, Grilled Corn,
Chayota Squash & Mexican Spices



8

SALAD
BY
SEASON



8 | Salad by Season .55

Spring .57

Summer .58

Fall & Winter .58

V VEGETARIAN

VG VEGAN

GF GLUTEN FREE

SALAD BY SEASON



SALAD BY SEASON

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

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

SPRING

Ramps, Frisee & Baby Spinach with Warm Bacon Vinaigrette

Green Goddess Baby Arugula Salad
with Fresh Herb Vinaigrette **V**

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

SUMMER



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

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

Fresh Strawberries, Goat Cheese & Pine Nuts
over Frisee with Reduced Balsamic Crème

Ripe Cantaloupe, Feta & Candied Pumpkin Seeds
over Baby Arugula with Meyer Lemon Vinaigrette

FALL & WINTER



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

Heirloom Apple, Roquefort & Candied Walnuts over Baby Arugula & First Press Olive Oil with Balsamic Crème

Classic Caesar Salad with Parmesan Frico
& House Made Sourdough Croutons

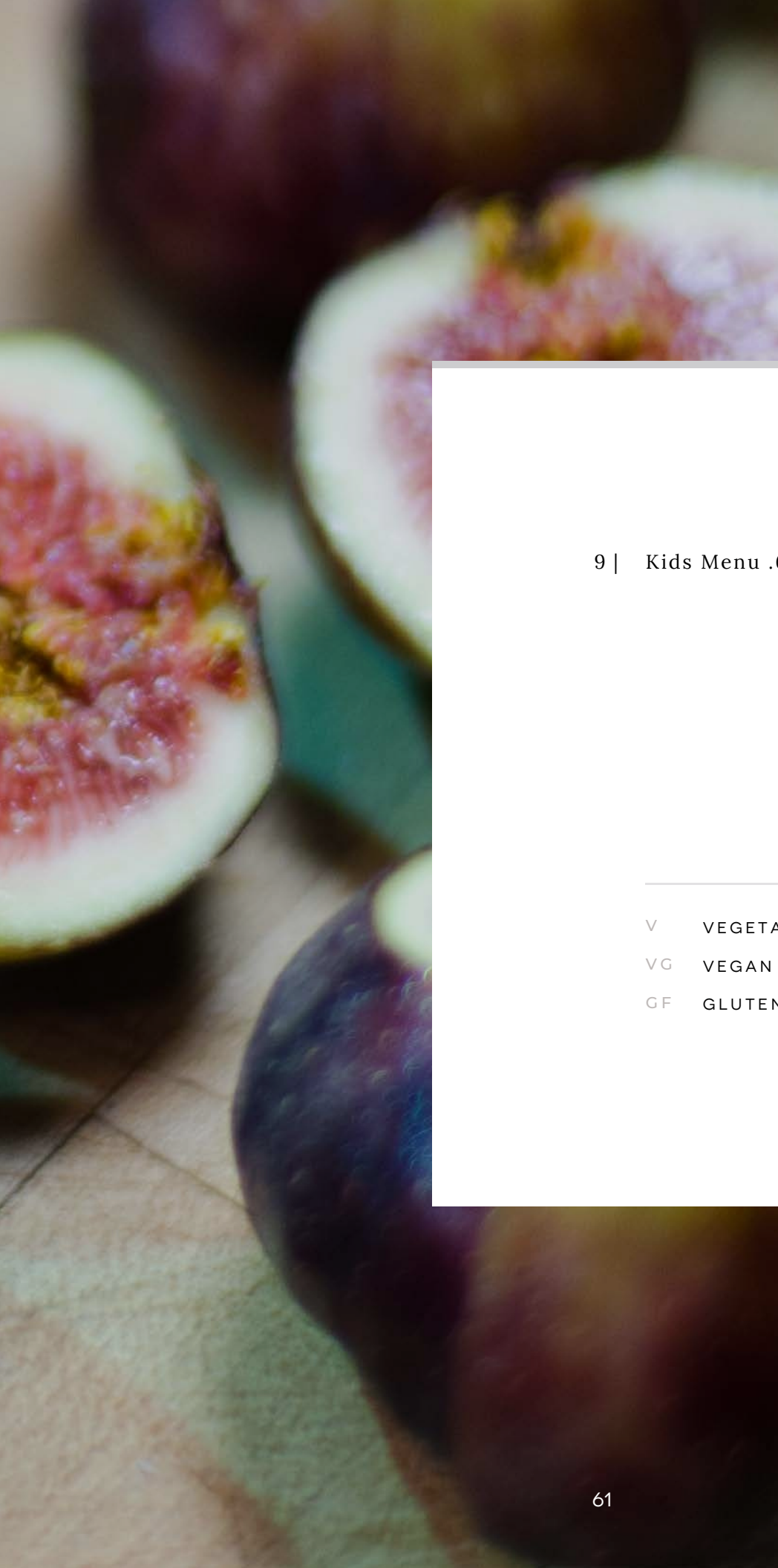
Tuscan Kale Waldorf, Green Grapes, Celery,
Blue Cheese, Candied Walnuts & Balsamic Reduction





9

KIDS MENU



9 | Kids Menu .63

V VEGETARIAN
VG VEGAN
GF GLUTEN FREE

KIDS MENU



KIDS MENU

Baked, Organic Chicken Strips

Seasoned Fries in French Fry Cup

Whole Wheat Triple Mac n' Cheese

Fish Sticks with Ketchup & House Ranch

Grilled Cheese Sandies

Caesar Salad with Fresh Sourdough Croutons

Margherita Pizza Flatbreads

Honest Kids Juice Boxes

Organic Chocolate Milk Boxes

10

DESSERT





9 | Dessert .65
Tray Pass /
Dessert Station .67
Sweet Stations .72

V VEGETARIAN

VG VEGAN

GF GLUTEN FREE

DESSERT



DESSERT

TRAY PASS / DESSERT STATION

These sweet treats are a bite or two and are easy to eat standing up or from a dessert station. You can also mix and 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 and colors to match your event!

Greek Yogurt Panna Cotta with Fresh Berries GF

Banana & Nutella Bread Pudding Bites

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 (April) GF

Served in Cupcake Baby Paper
with Raspberry Chocolate Ganache

DESSERT

TRAY PASS / DESSERT STATION

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

AWESOME COOKIE ASSORTMENT

Minimum 50 Piece

Nutella Stuffed Peanut Butter Cookies, Oreo Stuffed Chocolate Chip Cookies, Heath Bar Crunch Cookies

DESSERT SHOOTERS GF

Dessert Shooter Trio (minimum order 25 guests)

Dark Chocolate Caramel Budino, Vanilla Bean Panna Cotta with Fresh Berries & Meyer Lemon Custard with Fresh Whipped Cream

Southern Banana Pudding

Vanilla Custard, Bananas, Vanilla Wafers & Whipped Cream

Dirt Cake

Bittersweet Chocolate Mousse, Chocolate Cookie Crust & Whipped Cream

Meyer Lemon Curd, Fresh Berries & Cream

Shortbread, Lemon Curd with Raspberry Whipped Cream

Strawberry Shortcake (Summer)

Vanilla Bean Cake, Strawberries, Pastry Cream & Vanilla Bean Whipped Cream

DESSERT



DESSERT



DESSERT

TRAY PASS / DESSERT STATION

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

BAR BITES

Lemon Bar Bites

Shortbread Crust, Lemon Filling & Powder Sugar

Caramel Bar Bite

Shortbread, Caramel, Toasted Walnuts & Shortbread Chunks

PLATED DESSERT

These dessert selections are meant to be plated and 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

Pear Crisp with Vanilla Brown Butter

Vanilla Bean Bread Pudding with Caramel Cider Apple Sauce

DESSERT

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

Get your hand caught in the cookie jar of your choice while enjoying a cold jar of milk. Nothing tastes better than homemade cookies & milk! 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.

Cookie Flavors Includes

Meg's Famous Chocolate Chip, GF Chocolate Chip, M&M Chocolate Chip, White Chocolate Chip Macadamia Nut, White Chocolate Chip, Chocolate Chip Sprinkle Cookies, White Chocolate Chunk Cranberry, Black Velvet, Oatmeal Raisin, Sugar Cookies, Oreo Stuffed Chocolate Chip, Snickerdoodle

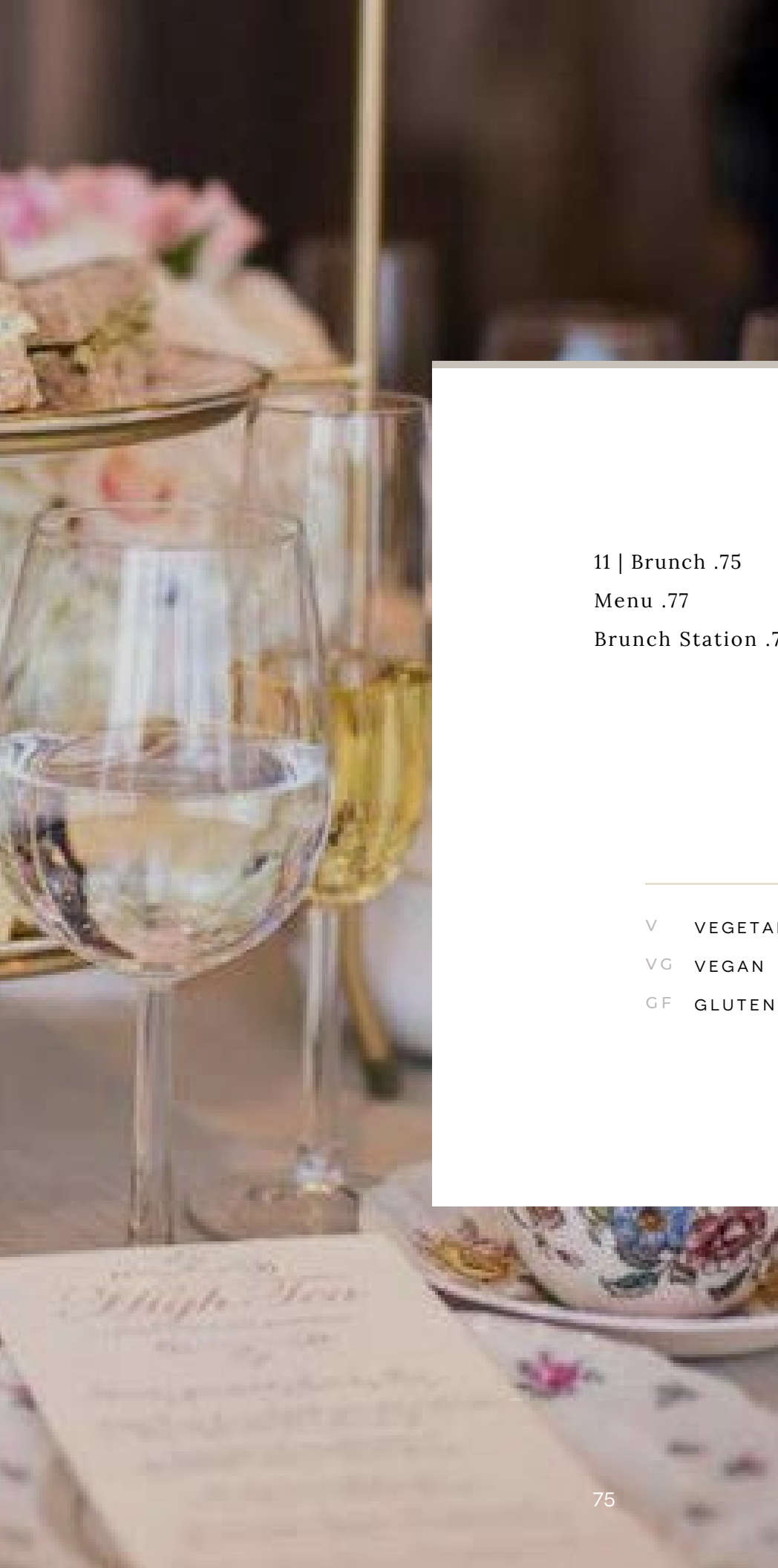
DESSERT



11

BRUNCH





11 | Brunch .75

Menu .77

Brunch Station .78

V VEGETARIAN

VG VEGAN

GF GLUTEN FREE



BRUNCH

Roasted Vegetable Frittata with White Cheddar Cheese
Served 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

House Made Decadent Organic Granola with Honeyed Greek
Yogurt Citrus Zest

Vanilla Bean Brioche Bread Pudding with Crème Anglaise

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

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

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

BRUNCH

BRUNCH STATIONS

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

BELGIAN WAFFLE BAR

Chef attended handmade waffles. Gluten free batter available on request. Includes 3 toppings:

Strawberries, Blueberries, Raspberries, Vanilla Bean Whipped Cream, Powdered Sugar, Warm Maple Syrup, Sliced Bananas, Nutella, White Chocolate Chips, Peanut Butter



BRUNCH

BRUNCH STATIONS

FARM FRESH OMELET BAR

Chef attended handmade omelets. Portable stoves included.
Includes 5 fillings:

Bacon, Sautéed Mushrooms, Brie, Scallions, Italian Sausage,
Parmesan, Bell Peppers, Caramelized Onions, White Cheddar,
Sautéed Spinach, Grilled Corn, Diced Tomatoes

FRESH MIMOSA TASTING BAR

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

DIY PARFAIT / ACAI STATION

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

12

BEVERAGES





12 | Beverages .832

Coffee & Tea Service .83

Soft Bar .85

V VEGETARIAN

VG VEGAN

GF GLUTEN FREE

BEVERAGES

COFFEE & TEA SERVICE

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

Refreshing Beverage Station Duo or Trio

Choice of 2 or 3

Fresh Mint & Cucumber Water, Ginger Infused Honey Ice Tea with Fresh Orange Wheels, Coconut Lavender Lemonade with Fresh Lemon Wheels, Raspberry Peach Lemonade with Floating Raspberries & Peaches, Watermelon Lime Lemonade with Watermelon Cubes & Lime Wheels, Pineapple Orange Lemonade with Orange Wheels & Fresh Pineapple, Strawberry Lemonade with Floating Strawberries. Served in stylish beverage dispensers.

BEVERAGES



BEVERAGES

SOFT BAR

Service Includes

Ice, Bar Fruit, 6 Mixers, 3 Garnishes, Soft Drinks & Water

Garnish Options

Lemon Wheels, Lime Wheels, Maraschino Cherries, Cocktail
Onions & Fresh Mint

Mixer Options

Coke, Diet Coke, Sprite, Tonic, Soda Water, Fresh Orange Juice,
Fresh Grapefruit Juice, Cranberry Juice & Pineapple Juice

Equipment

Beer Opener, Wine Keys, Cocktail Napkins, Can Opener,
Corkscrew, Bar Towels, Cutting Board for slicing fruit and
other garnishes. Straws (small or large), Bowls & Cups for
fruit etc. Bottle Opener, Cocktail Shaker, Grater, Ice Bucket,
Chilling Buckets, Ice Tongs, Ice Scoops, Jigger, Juice Squeezer
or Extractor, Bar Spoon, Measuring Cups, Mixing Glass, Sharp
Knife, and Strainer. Set-up of all glassware, beverage & ready
bar for service.

* Client supplies all alcohol.

BEVERAGES

BAR OPTIONS

One of the added values of the Made by Meg culinary experience is creating a custom bar package to complement our menu. We offer everything from top shelf, call, well bar packages to craft beer and wine.

*This is not a stand-alone service. We only offer this to our catering clients.

BAR SNACKS

Maple Pecan Snacking Bacon Strips

Brussel Sprout Chips

Crispy Root Vegetable Chips

13

PRICING & SERVICES



13 | Pricing & Services .88

V VEGETARIAN
VG VEGAN
GF GLUTEN FREE



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

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

All kitchen and service rentals are the financial responsibility of the client. It is easiest to work without additional expenses if a fridge, oven and 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 and some cross contamination may occur.

For vendor meals, warm and cold options are available with advance notice.

PRICING & SERVICES

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

STAFF

Servers & Cooks \$32.50 per Hour
Bartenders \$45 per Hour
Staff Captain \$45 per Hour
Head Event Chef \$55 per Hour
Chef Meg Walker \$75 per Hour

STAFFING REQUIREMENTS

The number of Chefs, Cooks, Servers, Staff Captains and Bartenders for each event is determined by Made by Meg according to guest count and (or) menu selections. Approximately one Chef per 20-25 Guests and one Server per 10-15 guests. 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 1½ to 2 hours prior to each event for setup and food preparation. Made by Meg departs the premises approximately one hour after the event ends or when the last guest departs.





TASTING

Available by appointment for all clients with events totaling more than \$5,000. Tastings are held at our Redondo Beach kitchen and are one hour in duration and priced for 2 guest, \$100 for each additional guest. Tastings are \$200 for 8 menu items.

DROP OFF SERVICE

No Staff Required

Delivery and setup fee determined per location (\$35-\$120). No chefs or staff attend event. Menu is delivered to desired location or event warm and ready-to-serve on disposable platters. Disposable chafing dishes provided on request for \$15 each.

THANK YOU

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

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

CONTACT US

Call: 310.376.8600

Fax: 310.356.3153

Website: MBMCatering.com

Visit: 234 S. Pacific Coast Hwy

Suite 101, Redondo Beach,

CA 90277

