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# BOEING SEAL BEACH CATERING MENU

## Contact Information

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[Click Here To View Our Menu](#)



# BREAKFAST

Priced per person.

## HOT BREAKFAST

### Breakfast Platter | 250-820 Cal

(minimum 10 guests)

Scrambled eggs, O'Brien potatoes, choice of pork sausage, bacon or turkey sausage. Served with sliced fruit, breakfast breads, butter and jelly

**\$11.79**

### Sandwich Trio | Choice of 3 | 410-850 Cal

(minimum of 10 guests)

**\$9.79**

### The Classic

Bacon, cage-free egg & cheese on a warm bagel

### Huevo Ranchero Wrap

Cage-free scrambled egg, shredded cheese, refried beans, salsa roja & breakfast potato

### Light Side ●

Cage-free egg white, turkey sausage, spinach, feta in a spinach wrap

### Ham & Cheese Sandwich

Ham steak, cage-free fried egg, cheddar cheese

### Fuel Up

Egg, sausage, roasted bell peppers, arugula & pesto on a croissant

### Spicy Chorizo Melt

Chorizo, fluffy egg & cheese frittata, American cheese, guacamole on a telera roll

Add Coffee Service (regular coffee) **\$22.59**

Add Bottled Juices – per each **\$3.62**

Add Assorted Soda – per each **\$2.19**

### Classic Continental | 870 Cal

(minimum 10 guests)

Assorted mini breakfast pastries (1.5 per person) served with vanilla or Greek yogurt, granola and hard-boiled eggs. Choice of sliced seasonal fresh fruit or whole fruit

**\$9.49**

### Light Start | 410 Cal ●

(minimum of 10 guests)

Overnight chia pudding, assorted toasts & peanut butter, whole bananas & apples

**\$9.49**

### European | 400 Cal

(minimum of 10 guests)

Prosciutto, Genoa salami, cheddar & brie cheeses, Greek yogurt & muesli, sliced seasonal fruit served with assorted breads, Nutella, butter and jelly

**\$13.79**

## À LA CARTE

(minimum 10 guests)

Pastries (1.5 per person) | 40-240 Cal per each

Mini Butter Croissants **\$3.09**

Assorted Mini Muffins **\$2.99**

Assorted Mini Danish **\$2.99**

Assorted Mini Scones **\$2.99**

Assorted Breakfast Breads **\$3.19**

Whole Fruit 80 Cal per each ● **\$1.79**

Yogurt Parfait 300-480 Cal per 9oz **\$4.99**

Hard-Boiled Eggs 70 Cal per each **\$1.39**

Fresh Seasonal Sliced Fruit 40 Cal per 2.5 oz ● **\$3.79**

Assorted Yogurt Cup **\$1.79**

Granola Bar **\$1.79**

● Healthy Eating

Additional nutrition information available upon request. 2,000 calories a day is used for general nutrition advice, but calorie needs vary.



# SANDWICH COLLECTIONS

Choose from a selection of packages featuring our classic or artisanal sandwich options.  
Priced per person unless otherwise noted.

## Petite Sandwich Package

*(minimum of 10 guests)*

Choice of one sandwich, served with one side, house pickles and house-made chips

**Classic | \$10.79**

**Artisanal | \$12.49**

## Classic Sandwich Package

**420-920 Cal per each**

*(minimum of 10 guests)*

Choice of three classic sandwiches, served with one classic side, house pickles and house-made chips

**\$15.79**

## Artisanal Sandwich Package

**420-920 Cal per each**

*(minimum of 10 guests)*

Choice of three artisanal sandwiches, served with two artisanal sides, house pickles and house-made chips

**\$17.79**

## Boxed Lunch Sandwich Package

**420-920 Cal per each**

*(minimum of 10 guests)*

Choice of one sandwich, served with chips, chocolate chip cookie and whole fruit

**Classic | \$11.79**

**Artisanal | \$13.99**

## 4ft Party Sub (serves 10)

**420-920 Cal per each**

Choice of two sandwiches, served with one side, house pickles and house-made chips

**Classic | \$72.99**

**Artisanal | \$88.99**

## 6ft Party Sub (serves 18)

**420-920 Cal per each**

Choice of two sandwiches, served with one side, house pickles and house-made chips

**Classic | \$141.49**

**Artisanal | \$171.49**

## CLASSIC

### SANDWICH SELECTION

Turkey & Swiss ●  
Grilled Portobello ●  
Chicken & Provolone ●  
Tuna Salad  
Ham & Cheddar  
Roast Beef & Cheddar

*\*All classic sandwiches are served with lettuce, tomato and condiments on the side*

### SIDE SELECTION

Traditional Potato Salad  
Coleslaw  
Macaroni Salad

## ARTISANAL

### SANDWICH SELECTION | 460-720

Heirloom tomato, mozzarella, spring mix, fresh basil, balsamic glaze and pesto ●

Turkey, smoked gouda, roasted red peppers, arugula, red pepper pesto ●

Carved ham, muenster cheese, house pickles, shaved onion, whole grain honey mustard

Shaved roasted chicken breast, broccoli slaw, pickled onions, barbeque aioli

Roast beef, provolone, giardiniera and roasted garlic aioli

Genoa Salami, pepperoni, capicola, shredded lettuce, shaved onion, mayo, red wine vinegar, olive oil, and Italian seasoning

### SIDE SELECTION

Fingerling Potato Salad with Whole Grain Mustard  
Garden Pasta Salad  
Lemon Kale Caesar Salad  
Roasted Brussels Sprouts with Bacon & Cranberry Slaw  
Cucumber Dill & Feta Salad

● Healthy Eating

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# SALAD COLLECTIONS

Choose from a selection of packages featuring our classic or artisanal salad options.  
Priced per person.

## Garden Buffet | 240-670 Cal per 4oz

*(minimum of 10 guests)*

Choice of two salads with accompanying dressing, two proteins, fresh baked rolls with butter and fresh baked cookies

**Classic | \$15.19**

**Artisanal | \$16.99**

## Boxed Lunch | 310-480 Cal per each

*(minimum of 10 guests)*

Contains one entrée salad, fresh baked roll with butter, chocolate chip cookie and whole fruit

**Classic | \$11.79**

**Artisanal | \$13.79**

Substitute classic side salad + \$0.79

Substitute artisanal side salad + \$1.39

## CLASSIC

### Garden Veggie ●

Lettuce blend with carrots, tomato, cucumber and balsamic dressing

### Greek Salad

Lettuce blend, tomato, kalamata olive, cucumber, roasted red peppers, and feta with Greek dressing

### Classic Caesar

Romaine lettuce, parmesan cheese, and croutons with Caesar dressing

### Asian Chopped Salad

Romaine lettuce, cabbage, carrots, broccoli, chow mein noodles and peanuts (on the side) with sesame dressing

### Southwest Salad

Lettuce blend, tomato, shredded cheese, tomato, roasted corn, and black beans served with chipotle ranch dressing

## ARTISANAL

### Green Plate ●

Baby gem lettuce, romaine, avocado, cilantro, red onion, cilantro lime dressing

### Harvest Salad

Pear, candied walnut, granny smith apple, arugula, gorgonzola, lemon-honey vinaigrette

### Wedge Salad

Crispy bacon lardons, gorgonzola, heirloom cherry tomatoes, chives, creamy gorgonzola dressing

### Farmer's Salad

Spring mix lettuce, rainbow carrot ribbons, hot house cucumbers, radish, tri-colored bell peppers

### Artichoke Pesto

Roasted baby artichokes, sun-dried tomatoes, toasted farro, spinach, toasted pine nuts, house pesto vinaigrette

### Lemon Kale Caesar

Lacinato kale, char-grilled lemons, crouton crumbles, heirloom cherry tomatoes, lemon Caesar dressing

Add Bottled Water – per each **\$1.99**

Add Sparking Water – per each **\$2.39**

Add Assorted Soda – per each **\$2.19**

● Healthy Eating

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# GLOBAL

Choose from our entrées featuring meals from around the globe.

## Italian | 1100 Cal

*(minimum of 10 guests)*

Includes house-made meatballs (2 per person), spaghetti with marinara sauce, garlic roasted broccoli, caprese side salad and garlic bread

**\$18.99**

## Barbecue | 1350 Cal

*(minimum of 10 guests)*

Tender smokey barbecue pulled pork and pulled chicken, gooey mac & cheese, house pickles, coleslaw and cornbread with honey butter

**\$21.99**

Substitute barbeque beef brisket +\$4 per person

Substitute smoked sausage +\$2 per person

## Greek | 800 Cal

*(minimum of 10 guests)*

Lemon yogurt marinated chicken cutlets, roasted baby potatoes, roasted zucchini & bell peppers, cucumber salad, pita and tzatziki

**\$19.49**

Substitute leg of lamb +\$4 per person

## Latin | 900 Cal

*(minimum of 10 guests)*

BYO taco stuffed with achiote marinated flank steak and grilled pollo asado, cilantro rice, seasoned black beans, guacamole, fajita vegetables, cotija cheese, cilantro & onions, fresh tortilla chips and house salsa (mild and spicy)

**\$20.99**

Add fresh seasonal aqua fresca +\$3 per person

## American | 1150 Cal

*(minimum of 10 guests)*

Fresh Angus burgers grilled to perfection with house pickles, tomatoes, lettuce, American cheese, condiments, buns, coleslaw, house-made chips

**\$15.69**

Substitute grilled chicken +\$1.99 per person

## Classic | 90 Cal

*(minimum of 10 guests)*

Classic buffet with choice of 1 or 2 proteins, roasted or mashed potatoes, roasted seasonal vegetables, garden salad and dinner rolls

*Vegetarian option available*

### Protein Choices:

Lemon Rosemary Chicken ●

Marinated Flank Steak

Pretzel Crusted Cod

Roasted Pork Loin

**1 Protein | \$16.69**

**2 Proteins | \$18.69**

Add Bottled Water – per each **\$1.99**

Add Sparking Water – per each **\$2.39**

Add Assorted Soda – per each **\$2.19**

● Healthy Eating

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# BOWLS

Bowls from around the globe, featuring fresh vegetables. Served chilled.

Choose a bowl from the selection and your choice of 1 or 2 proteins.

Priced per person.

## BOWL SELECTION

### Power Crunch | 420 Cal per each

*(minimum of 10 guests)*

Quinoa pilaf, cucumber, matchstick carrots, diced pears, bell peppers, edamame, shredded red cabbage with orange ginger dressing

### Tex-Mex Bowl | 600 Cal per each

*(minimum of 10 guests)*

Spanish rice, seasoned black beans, roasted corn salsa, pickled red onions, pico de gallo with cilantro lime dressing

### Thai Peanut Bowl | 710 Cal per each

*(minimum of 10 guests)*

Rice noodles, roasted coriander chickpeas, carrots, cucumber, grilled portobello mushrooms, mung beans, basil, mint, cilantro, scallions, crushed peanuts with sweet chili peanut sauce

### Fire Bowl | 500 Cal per each

*(minimum of 10 guests)*

Garlic and herb farro, roasted red bell peppers, cucumber, pickled onion, char grilled broccoli, fire feta spread with spicy lemon tahini dressing

### Health Bowl | 380 Cal per each ●

*(minimum of 10 guests)*

Quinoa pilaf, roasted sweet potatoes, shredded kale, blueberries, radish, matchstick carrots, char grilled broccoli, roasted cashews with mixed berry cilantro vinaigrette

## PROTEIN SELECTION

- Chicken ●
- Grilled Tofu ●
- Pork
- Salmon +\$2 per person ●
- Flank Steak +\$2 per person
- Shrimp +\$3 per person

**1 Protein | \$15.99**

**2 Proteins | \$17.99**

Protein 120-180 Cal per 3oz

\*protein seasoning will compliment bowl selection

Add Bottled Water – per each	<b>\$1.99</b>
Add Sparking Water – per each	<b>\$2.39</b>
Add Assorted Soda – per each	<b>\$2.19</b>



# PIZZA

Choose from our selection of classic or specialty pizza options.

Each pizza is 8 slices, on average 2 slices per person.

Priced per pizza.

## Classic Pizza Choices 240-300 Cal per slice

### Cheese Pizza

Red sauce and cheese

**\$15.59 per pizza**

### Pepperoni Pizza

Red Sauce, cheese and pepperoni

**\$16.89 per pizza**

### Sausage Pizza

Red sauce, cheese and sausage

**\$16.89 per pizza**

## Specialty Pizza Choices | \$19.49 300-720 Cal per slice

### Deluxe Pizza

Red sauce, cheese, pepperoni, sausage, peppers and onions

### Buffalo Chicken Pizza

Buffalo sauce, cheese blend, grilled chicken, bleu cheese and scallions

### Meat Lover's Pizza

Red sauce, cheese, pepperoni, hamburger, ham and bacon

### Herbivore Pizza

Red sauce, cheese, tomato, onion, spinach and black olive

### Smokehouse Pizza

Barbeque sauce, grilled chicken, mozzarella cheese, cheddar cheese, red onion and scallion

### Margherita Pizza

Red sauce, cheese blend, tomato, basil and pesto drizzle

### Chicken Bacon Ranch Pizza

Grilled chicken, bacon, cheddar cheese, mozzarella cheese, ranch dressing and scallion

### Hawaiian Pizza

Red sauce, cheese blend, sliced pineapple and ham

Add Bottled Water – per each	<b>\$1.99</b>
Add Sparking Water – per each	<b>\$2.39</b>
Add Assorted Soda – per each	<b>\$2.19</b>



# SWEETS AND SNACKS

Indulge with our selection of sweets and snacks.  
Priced per person.

## SWEETS | 120-400 Cal per each

### Crave-worthy Cookies

*(minimum of 10 guests)*

Assortment of chocolate chunk, peanut butter, snickerdoodle and oatmeal raisin cookies

**\$1.89**

### Bakery Fresh Brownies

*(minimum of 10 guests)*

Assortment of chocolate fudge or blondies

**\$3.49**

### Gourmet Dessert Bars

*(minimum of 10 guests)*

Assortment of apple, lemon, pecan, raspberry or red velvet bars

**\$3.69**

## Platters & Displays | 250-530 Cal

### Seasonal Crudité Vegetables with Ranch Dip ●

*(minimum of 10 guests)*

**\$4.49**

### Seasonal Fresh Fruit Platter with Yogurt Dip ●

*(minimum of 10 guests)*

**\$4.99**

### Domestic Cheese and Cracker Display

*(minimum of 10 guests)*

**\$4.59**

### Antipasto Platter

*(minimum of 10 guests)*

Selection of cured meats, cheese, giardiniera  
Vegetables and olives

**\$8.99**

## SNACK CENTRAL

### European | 400 Cal

*(minimum of 10 guests)*

Prosciutto, Genoa salami, cheddar & brie cheeses, Greek yogurt & muesli, sliced seasonal fruit served with assorted breads, Nutella, butter and jelly

**\$13.99**

### Toast Bar | 260-410 Cal

*(minimum of 10 guests)*

Ricotta & goat cheeses, smoked salmon & lemon cream cheese. Served with bagel chips, strawberry bruschetta, prosciutto fig and balsamic glaze

**\$12.49**

### Popcorn Bar | 50-470 Cal

*(minimum of 10 guests)*

Popcorn, marshmallows, chocolate chips, cranberries, peanuts and chocolate dipped pretzels

**\$7.49**

### Soft Pretzels | 180-420 Cal

*(minimum of 10 guests)*

Served with cheddar cheese sauce, whole grain honey mustard and chocolate sauce

**\$7.99**

### Chips and Dips | 250-580 Cal per 3oz

*(minimum of 10 guests)*

Assortment of tortilla chips, pita chips and crackers  
Choice of 2

- Guacamole
- Salsa
- Hummus
- Queso blanco
- Spinach artichoke dip

**\$7.29**

● Healthy Eating

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# BEVERAGES

Selection of coffee, tea, water, juice and soda.

## Coffee

*(minimum of 10 guests)*

### House Coffee | Folgers

- Per  $\frac{3}{4}$  gallon (8 12oz cups)

**\$22.59**

- Per  $1\frac{1}{4}$  gallon (16 12oz cups)

**\$36.69**

### Premium Coffee | Starbucks

- Per  $\frac{3}{4}$  gallon (8 12oz cups)

**\$24.49**

- Per  $1\frac{1}{4}$  gallon (16 12oz cups)

**\$48.49**

### Decaf Coffee

- Per  $\frac{3}{4}$  gallon (8 12oz cups)

**\$24.49**

- Per  $1\frac{1}{4}$  gallon (16 12oz cups)

**\$48.39**

Coffee packages include hot cups, stir sticks and condiments

## Bottled Water | Arrowhead ●

*(minimum of 10 guests)*

**\$1.99 per person**

## Sparkling Water | Pellegrino ●

*(minimum of 10 guests)*

**\$2.39 per person**

## Bottled Soda | Coke and Pepsi

*(minimum of 10 guests)*

Standard assortment to include coke, diet coke, sprite, pepsi, diet pepsi and mountain dew unless otherwise requested

**\$2.19 per person**

## Assorted Fruit Juices

*(minimum of 10 guests)*

Standard assortment to include apple, orange and cranberry unless otherwise requested

**\$3.62**

## Hot Tea with Assorted Tea Bags (10)

Standard assortment of Bigelow, Lipton and Tazo tea bags

**\$9.69**

Add Fresh Baked Cookies - per each **\$1.89**

Add Brownies – per each **\$3.49**

Add Snacks to any order!

● Healthy Eating

*Additional nutrition information available upon request. 2,000 calories a day is used for general nutrition advice, but calorie needs vary.*

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# Our Culinary Commitments

## Menus with a Purpose

We strive to deliver exceptional experiences through the use of delicious whole ingredients, that are locally sourced when possible.

### ALLERGENS

- We are not an “allergen free” facility. Please be advised that products prepared in our kitchens may come into contact with common food allergens.
- When ordering, please inform your local catering coordinator of any food allergies or other special dietary needs.

### HEALTHY EATING

- As part of the Well Being initiative, Boeing offers convenient, healthy meals, entrees, side dishes and snacks at many Boeing-managed cafes across the United States. When visiting the cafeteria or ordering catering, look for the bright-green dots to identify foods that meet the Well Being criteria. More information is available in the Nutritional Guide below.  
[http://foodservices.web.boeing.com/FoodSvcDocs/\\_PROD/docs/306850\\_Nutritional\\_Guide.pdf](http://foodservices.web.boeing.com/FoodSvcDocs/_PROD/docs/306850_Nutritional_Guide.pdf)

### ORDERING INFORMATION

- Please place catering orders through our CaterTrax website:  
<https://boeing-sealbeach.catertrax.com/>
- We ask for 48 hours notice for all catering events. Orders under 48 hours please reach out to your catering coordinator for available menu options.
- Any order requested within 24 hours of delivery will be designated to a chef selection of choice based off budget and product availability.

### CATERING HOURS

- Hours of operation 6 a.m.-2 p.m. Catering is available after hours of operation, for additional labor charges.
- Catering attendants during hours of operation are available upon request, for additional labor charges.

### CATERING MINIMUMS

- All catering orders require a minimum of 10 people or \$100.
- Galley orders require a \$100 minimum.

### EQUIPMENT RENTALS

- We work with local vendors for our rental items. We offer tables, chairs, plates, glassware, flatware, centerpieces, pipe and drape, lighting, and display pieces. We work closely with our rental partners to ensure you have everything you need. Please contact your catering department for a quote. Please allow 5-7 days to reserve rental equipment. A 25% mark up charge will apply.

### CANCELLATIONS AND CHANGE REQUESTS

- Cancellations must be received at least 1 business day before the event. For events falling on a Monday, cancellations are due the Friday before the event by 1:00 p.m.
- Cancellations and change request must be submitted via email if under 48 hours of the event.
  - 48hrs + notice = 0% charge
  - All notices under 48 hours = 50% charge
  - Same day notice or no show = 100% charge(Aramark will deliver to another location for the guest with advance notice)