



GOURMET LEMONADE & TEA BAR



Strawberry
Raspberry
Peach
Watermelon
Mango
Lavender
Tapatio



Or we can make a
custom signature flavor
just for you!

Only \$250 When Added to
any Catering Contract
(UP TO 200 GUESTS THEN 1.25 PER GUEST)

Dessert Stations

Boyd & Vicki have created yet another
unique food experience! We create decadent
gourmet brownies, cookies, New York style
cheesecake & Donut Nook donuts!



Chico Beverage & Bar Service

• a division of chico catering company •

WE HAVE AFFORDABLE
PACKAGES TO FIT YOUR
NEEDS!



CALL TODAY TO SCHEDULE
CHICO BEVERAGE AND BAR
SERVICE FOR YOUR NEXT EVENT

BANQUET FACILITY

PERFECT
FOR
REHEARSAL
DINNERS,
BIRTHDAY
PARTIES,
BUSINESS
MEETINGS,
BRIDAL &
BABY
SHOWERS



SEATS 50 INSIDE AND UP
TO 80 ON OUR PATIO.
FULL BAR AVAILABLE AS
HOSTED OR NO HOST.
PICK YOUR MENU.

999 MARAUDER ST
CHICO, CA 95973



Chico Catering Company

Weddings • Events • Business • Gatherings

Innovative & Memorable Deliciousness

SERVING ALL OF
NORTHERN CALIFORNIA

Designed Thoughtfully.
Crafted Lovingly.
Presented Beautifully.
Expectations Exceeded!

Boyd & Vicki Shannon-Atkin, Owners

We Love To Do Tastings!

We love to meet with our
clients one on one for a private
tasting and consultation at no cost. It is
a great time for us to learn what your
expectations and dreams are for your
event and how we can exceed them!
You will enjoy the fun and laid back
atmosphere and we only ask that you
come hungry!

CALL TODAY FOR AN APPOINTMENT FOR YOUR TASTE BUDS
530-892-8775

530-892-8775 boyd@chicocateringco.com

Our Menu!

Customized Personal Menus Available

Entrees

Signature Grilled Tri Tip GF
Smokey Pulled Pork GF
BBQ Ribs GF
Grilled Chicken GF
Chicken Marbella GF
Chicken w/ White Wine Mushroom Sauce GF
Mediterranean Chicken GF
Grilled Lemon Balsamic Chicken GF
Grilled Lemon Balsamic Chicken

Vegetarian & Vegan

Sundried Tomato Fresh Basil Pasta
3 Cheese Alfredo w/ Fettuccine
Meatless Bolognese w/ Angel Hair Pasta
Sundried Tomato & Fresh Basil Ragu GF Vegan
(served over Parmesan Polenta)
*Scrumptious vegan menus available for tasting!

Premium Entrees (add \$4 per person)

Herbed Rubbed Slow Roasted Prime Rib
New York Strip Steak
Smashed Potato Martini Bar

Seafood (market price)

Grilled Halibut
Grilled Salmon w/ Lemon Dill Sauce
Hand-crafted Crab Cakes w/ Lemon Dill Sauce
Authentic Spanish Paella w/ Prawns & Mussels
Chicken & Sausage

Fresh... Flavorful...

Memorable!



Sides

Roasted Yukon Gold Parmesan Potatoes GF
Million Dollar Potatoes GF
Fresh Green Beans w/ Apple wood Smoked Bacon GF
Brown Sugar Glazed Baby Carrots GF
Seasonal Garlic Roasted Vegetable Medley GF
Loaded Mashed Potatoes GF
Rice Pelaf w/Lundberg Rice GF
Smokey BBQ Baked Beans
Roasted Red Pepper Polenta GF
Vicki's Famous Adult Mac & Cheese

Signature Salads

Classic Caesar Salad w/ Homemade Croutons, Shaved Parmesan & Housemade Dressing
Watermelon Feta Salad w/ Spring Mix, Pickled Red Onions & our Blush Wine Vinaigrette

Spinach Salad Fresh Baby Spinach w/ Grape Tomatoes, Feta, Green Onions & our Sundried Tomato Balsamic Vinaigrette

Fresh Raspberries & Toasted Walnuts with Spring Mix w/ Raspberry Balsamic Vinaigrette

Twisted BLT Baby spinach, diced tomatoes and bleu cheese crumbles, bacon and tossed in a honey sriracha vinaigrette

Rustic Garden Salad w/ choice of our housemade dressings

Homemade Rustic Potato Salad
Mediterranean Pasta Salad
Homemade Macaroni Salad
Fresh Fruit Salad

Bread

Hot Garlic French Bread
Assorted Rustic Breads & Butter
Sourdough Dinner Rolls w/ fresh butter
Homemade Corn bread w/ Garlic Honey



We are "From Scratch Caterers" and use fresh local ingredients when available!

"Not So Traditional"



Gourmet Taco & Burrito Bar

(vegetarian and vegan available)

All the makings for Outstanding Tacos & Burritos! Seasoned ground beef w/ chorizo, (for carne asada, add \$2.50 per person) Chili lime chicken, flour, corn tortillas and taco shells, shredded lettuce and cheese, salsa, sour cream, home made guacamole (extra charge), chorizo beans and cilantro lime rice, sliced jalapenos and fresh limes. Served with chips and homemade fresh salsas

\$22 per person



Our Signature Gourmet Burger Bar

Try our hand patted 1/3 lb hamburgers, grilled to perfection served on fresh baked Tin Roof brioche buns, with our house made condiments (BBQ sauce, applewood smoked balsamic honey mustard roasted garlic aioli) Then finish them off with cherrywood smoked bacon, fresh tomatoes and lettuce, local dill pickles, jalapenos & fresh sliced onions, a variety of premium cheeses, Served with your choice of 2 side dish.

Vegetarian & vegan available

\$24 per person

Mac & Cheese Station

This can be presented as an appetizer or Entree Station! Vicki's Adult Mac & Cheese served with a crazy amount of interesting toppings & can include brisket & pulled pork!

\$6 - \$20 per person with sides

The Perfect Pasta Bar

Sauces (choose 2)
Magnifico Meat Sauce,
Shrimp Carbonara,
3 Cheese Alfredo,
Lemon Caper & Basil
Sauce, Sundried Tomato
Basil Ragu
Choice of Pasta
Choice of our Signature
Salads & Hot Garlic French
Bread
Gluten free & vegetarian
available

\$23 per person

Our Super Popular
Old Fashioned
BBQ Feast
Cooked On-Site!



Premium Meat
Marinated Grilled Tri Tip
Smokey Pulled Pork
Award Winning BBQ Ribs
Brined & Rubbed Grilled
Chicken
Brisket & Burnt Ends

Sides (choose 2 + garden salad)
Smokey BBQ Baked Beans, Homemade Macaroni, Rustic Potato or Pasta Salad, Coleslaw, a selection from our Signature Salads, Vicki's Famous Adult Mac & Cheese

Served with homemade BBQ sauce, Horseradish cream sauce & bread Choice

1 Meat \$29, 2 Meats \$32
3 Meats \$34, 4 meats \$37



Event Packages

Silver Package

Choose 1 entree, 2 Sides,
1 salad & bread
\$29 per person
add \$4 for additional Entree

Gold Package

Choose 2 entrees, 2 Sides,
1 salad & 1 bread.
Includes full appetizer station
\$35 per person

Included in all Packages

Includes all disposables for meal
Buffet setup
Professional Carving Station for Entrees
Bussing plates and silverware
Cake cutting and serving
Serving Champagne Toast
Attentive & Awesome Staff

Platinum Package

Prime Rib Carving Station
Choose 1 additional Entree
2 sides, 2 salads & 1 bread
Includes Full Appetizer
Station, Gourmet S'mores
Bar & Gourmet Lemonade
Bar. Also includes china,
flatware & water goblet.
\$46 per person

Prices May Change
Without Notice

Add Ons

Additional Entree . . . \$4 per person
Additional Sides . . . \$3 per person
China . . . \$5 per person (Plate, knife, fork, water goblet)
Set up and/or Take down (guest tables)
\$25 per hr

