



WE'VE MADE
IT EVEN EASIER WITH
CATERING
PACKAGES

EACH PACKAGE FEEDS 18-20 PEOPLE

PACKAGE A - SANDWICHES \$300

- 10 EACH CAJUN SALMON SANDWICH
- 10 EACH GRILLED CHICKEN SANDWICH
- GREEN SIDE SALAD
- ASSORTED SWEET TREATS

PACKAGE B - TACOS \$350

- MIX & MATCH 2 PROTEINS FROM TACO BAR
- INCLUDES 40 TACOS
- CHIPS & SALSA
- ASSORTED SWEET TREATS

PACKAGE C - LAND & SEA \$300

- 10 PIECES GRILLED CHICKEN BREAST
- 10 PIECES GRILLED SWAI (WHITE/FISH)
- WHITE RICE & DICED ROSEMARY-ZUCCHINI
- GREEN SIDE SALAD
- ASSORTED SWEET TREATS

PACKAGE D - GRILLED SEAFOOD \$350

- 10 PIECES SWAI (WHITE/FISH)
- 20 EACH SHRIMP SKEWERS
- WHITE RICE & DICED ROSEMARY-ZUCCHINI
- GREEN SIDE SALAD
- ASSORTED SWEET TREATS

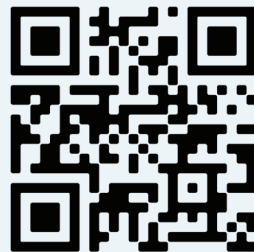
ASK ABOUT PREMIUM UPGRADES

*Substitutions not allowed on protein for catering packages

CONVENIENT ADD-ONS AVAILABLE
FOR YOUR PARTY NEEDS:

- CHAFING FUEL (2) \$4
 - CHAFING SETUP..... \$15
- 1 wire rack, 1 base pan, 2 chafing fuels

YOUR GUIDE TO
CATERING



SCAN HERE
TO ORDER NOW,
FIND FAQS & VIEW
SETUP VIDEOS

TAG US IN YOUR PARTY PHOTOS!
@CALIFORNIAFISHGRILL



CATERING

TO PLACE AN UPCOMING ORDER
OR FOR ADDITIONAL DETAILS,
VISIT US AT
CAFISHGRILL.COM/CATERING

EMAIL **CATERING@CAFISHGRILL.COM**
OR CALL **866-FSH-GRLL**



RESPONSIBLY DELICIOUS

WE PROUDLY SERVE WILD-CAUGHT AND
FARMED-RAISED SEAFOOD THAT IS RATED BEST
CHOICE OR GOOD ALTERNATIVE BY THE MONTEREY
BAY AQUARIUM SEAFOOD WATCH® PROGRAM OR
ECO-CERTIFIED BY A THIRD PARTY

ALL 01.2024



EACH ITEM SERVES 8-10 PEOPLE

12-HOUR MINIMUM NOTICE

MEALS CAN BE INDIVIDUALLY BOXED UPON REQUEST

STARTERS

	PP‡	
CHIPS AND SALSA.....	50 cal	\$20
AVOCADO CORN SALSA & CHIPS.....	550 cal	\$60
CLAM CHOWDER.....	200-270 cal	\$55

TACO BAR

INCLUDES 2 TACOS PER PERSON:
SALSA, SHREDDED CABBAGE, PICKLED ONIONS,
TOMATO-CILANTRO MIX, RICE & BEANS

	PP‡	
CAJUN SWAI (WHITE/FISH).....	970 cal	\$115
GRILLED CHICKEN.....	860 cal	\$115
CAJUN SALMON.....	1170 cal	\$120
CAJUN SHRIMP.....	870 cal	\$120

SANDWICHES & BOWLS

SANDWICHES SERVED À LA CARTE AND AT ROOM TEMPERATURE

	PP‡	
CAJUN SALMON SANDWICH.....	985 cal	\$120
GRILLED CHICKEN SANDWICH.....	895 cal	\$100
DYNAMITE SHRIMP BOWL.....	520-535 cal	\$140
SALMON POWER BOWL.....	595 cal	\$150
Sub Shrimp or Chicken		
AVOCADO VEGGIE BOWL.....	343-346 cal	\$65

MIX & MATCH TO CREATE THE PERFECT MEAL FOR ANY EVENT

PP‡ – Per person; calories (cal) based on per person. 2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition available upon request. Please be advised that food prepared in our kitchens may experience cross-contamination with these ingredients: milk, eggs, wheat, soybean, peanuts, tree nuts, fish, and shellfish. We do advise caution when consuming any fish as they may contain bones.



GRILLED SPECIALTIES

STEP 1 CHOOSE PLATE OR SALAD

PLATE

INCLUDES DICED ROSEMARY-ZUCCHINI (120 cal‡) & WHITE RICE (140 cal‡)

UPGRADE PREMIUM SIDES (180-380 cal‡) + \$25

SUB BROWN RICE (add 20 cal‡) + \$10

SUB CAULIFLOWER RICE (add 50 cal‡) + \$25

SALAD

CHOOSE A SALAD MIX:

CALI MIX (220 cal‡) + \$10

Mixed green, tomato, feta cheese, cranberry, candied walnut, red onion, choice of dressing

AVOCADO & KALE MIX (165 cal‡) + \$10

Shredded kale, seasoned olive oil, avocado, corn, tomato, feta cheese, red onion, parsley, choice of dressing

STEP 2 CHOOSE ONE PROTEIN

	PP‡	
CHICKEN.....	120 cal	\$85
SWAI TILAPIA.....	330-510 cal	\$90
SALMON SHRIMP SKEWERS.....	140-200 cal	\$120
GIANT SHRIMP CATFISH BRANZINO....	75-115 cal	\$125

ASK ABOUT OUR SEASONAL PROTEINS

STEP 3 CHOOSE A TOPPING

	PP‡	
GARLIC BUTTER.....	70 cal	
CAJUN STYLE.....	90 cal	
SEASONED OLIVE OIL.....	80 cal	
SWEET CHILI GLAZE.....	90 cal	

Prices & availability are subject to change.

SIDES & EXTRAS

	PP‡	
FIRE ROASTED STREET CORN.....	180 cal	\$40
BRUSSELS SPROUTS (BALSAMIC GLAZED).....	380 cal	\$40
GREEN SIDE SALAD.....	30-90 cal	\$35
DICED ROSEMARY-ZUCCHINI.....	240 cal	\$30
KALESRAW.....	120 cal	\$35
BEANS.....	80 cal	\$35
WHITE RICE.....	140 cal	\$30
BROWN RICE.....	160 cal	\$35
CAULIFLOWER RICE.....	50 cal	\$40
PREMIUM SIDE SALAD.....	130-220 cal	\$45
Choose from Cali Mix or Avocado & Kale Mix		
CHAFING SETUP.....		\$15
1 wire rack, 1 base pan, 2 chafing fuels		
CHAFING FUEL (2).....		\$4

SWEET TREATS

	PP‡	
PERUVIAN CHOCOLATE BROWNIE.....	350 cal	\$40
CHEWY MARSHMALLOW BAR.....	250 cal	\$40

BOTTLED BEVERAGES

	PP‡	
VARIETY OF BRANDS & FLAVORS.....	0-250 cal	Prices vary

