

## SMALL BITES FROM THE SEA:

### DUNGENESS CRAB CAKES

LEMON-MINT VINAIGRETTE DEMI  
CAPER SAUCE  
PLATTER: \$220

### HALIBUT CEVICHE

WILD ALASKAN HALIBUT, CITRUS, RED ONIONS,  
JALAPENO, CILANTRO, TOMATOES, TORTILLA  
CHIPS  
HALF: \$260 | FULL: \$460

### PRAWN CEVICHE

PACIFIC COAST WILD PRAWNS, CITRUS,  
RED ONIONS, JALAPENO, CILANTRO,  
TOMATOES, TORTILLA CHIPS  
HALF: \$250 | FULL: \$460

### PRAWN COCKTAIL

PACIFIC COAST WILD PRAWNS, CUCUMBERS,  
COCKTAIL SAUCE  
PLATTER \$160

### AHI TUNA SLIDERS

SEARED AHI TUNA, ASIAN COLESLAW, SRIRACHA  
MAYO, BRIOCHE BUN  
PLATTER \$150

## NOTES:

### SERVING PORTIONS:

HALF SERVES APPROXIMATELY 10  
FULL SERVES APPROXIMATELY 20  
PLATTER SERVES APPROXIMATELY 12

### DELIVERY:

\$100 DELIVERY WITHIN 10 MILE RADIUS

### WARMERS & CHAFERS:

\$25 FOR WARMER & CHAFER RENTAL  
GUEST ARE RESPONSIBLE FOR RETURNING ALL CHAFERS  
& WARMERS WITHIN 48 HOURS AFTER DELIVERY.

### STAFF & TIPS:

GRATUITY IS NOT INCLUDED, & OUR STAFF WILL  
APPRECIATE ANY TIPS PROVIDED FOR THE DELIVERY OF  
YOUR CATERING.

### FOOD CONSUMPTION & ALLERGIES:

SOME ENTREES MAY CONTAIN RAW OR UNDERCOOKED  
MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS WHICH  
MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS,  
PLEASE NOTIFY A STAFF MEMBER OF ALL ALLERGIES.

### READY TO BOOK:

EMAIL YOUR REQUEST TO: [EVENTS@WENCESPH.COM](mailto:EVENTS@WENCESPH.COM)

INCLUDE: DATE, DELIVERY TIME & FOOD ITEMS/  
PORTIONS

## PASTAS:

**Whole Wheat Penne or Gluten Free Penne Alternative  
Available Upon Request**

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### TRUFFLE MAC & CHEESE

GRUYERE, SHARP CHEDDAR, MOZZARELLA,  
AGED ASIAGO CHEESE, TRUFFLE OIL,  
BREADCRUMBS  
HALF: \$100 | FULL \$160

ADD BACON: HALF: \$30 | FULL: \$40  
ADD CHICKEN: HALF: \$40 | FULL \$55  
BROCCOLINI: HALF \$25 | FULL \$40

### WILD SHRIMP SCAMPI

PACIFIC COAST WILD PRAWNS, FETTUCCHINE,  
GRAPE TOMATOES, SHALLOTS, WHITE WINE LEMON  
CAPER SAUCE  
HALF: \$150 | FULL: \$250

### CARBONARA

MUSHROOMS, ENGLISH PEAS, PANCETTA, ASIAGO,  
GARGANELLI, WHITE CREAM SAUCE  
HALF: \$140 | FULL: \$250

### CAJUN JAMBALAYA

PENNE, CHORIZO, CHICKEN, PRAWNS, BELL  
PEPPERS, ONIONS, ASIAGO, CAJUN  
SAFFRON SAUCE  
HALF: \$190 | FULL: \$300

### SEAFOOD FETTUCCHINE

CALAMARI, PRAWNS, MEDITERRANEAN BLACK  
MUSSELS, MANILA CLAMS, GARLIC, ASIAGO, CHOICE  
OF: MARINARA, GORGONZOLA CREAM, OR  
CREAMY PESTO  
HALF: \$150 | FULL \$280

### CHICKEN MARSALA

PENNE, CHICKEN, MUSHROOMS, GREEN ONIONS,  
MARSALA WINE SAUCE, ASIAGO  
HALF: \$120 | FULL: \$200

### MEAT LASAGNA

LAYERS OF PASTA, MARINARA, RICOTTA, ASIAGO  
HALF: \$150 | FULL: \$290

### PAELLA MIXTA

PRAWNS, HALIBUT, MUSSELD, CLAMS, CHORIZO,  
CHICKEN, GREEN PEAS, SAFFRON RICE  
HALF: \$220 | FULL : \$400

### SEAFOOD LASAGNA

SCALLOPS, DUNGENESS CRAB, LOBSTER, PRAWNS,  
ROMESCO SAUCE  
HALF: \$200 | FULL: \$380



# WENCE'S RESTAURANT CATERING

1922 OAK PARK BLVD.  
PLEASANT HILL, CA 94523  
(925) 566-8971

## APPETIZERS:

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### MEAT BALLS

CHOICE OF: MARINARA OR BBQ SAUCE  
PLATTER: \$150

### SEASONAL ROASTED VEGETABLES

PLATTER: \$140

### SEASONAL FRUIT

PLATTER: \$140

### GRILLED ARTICHOKE

SMOKED CHIPOTLE & ROASTED  
GARLIC AIOLI  
PLATTER: \$150

### ROASTED BRUSSELS SPROUTS

LEMON HERB AIOLI  
PLATTER: \$145  
ADD BACON: \$30

### SKEWERS

BEEF OR CHICKEN  
HALF: \$120 | FULL: \$190

### SLIDERS

BEEF OR CHICKEN  
PLATTER: \$150

### GARLIC CHEESE BREAD

SOURDOUGH, GARLIC, HERBS, ASIAGO  
HALF: \$65 | FULL: \$120

## SALADS:

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### CAESAR SALAD

ROMAINE HEARTS, HERB CROUTONS, AGED  
ASIAGO CRISP  
HALF: \$70 | FULL: \$100  
ADD ANCHOVIES: HALF: \$20 | FULL: \$30

### HOUSE SALAD

MIXED GREENS, CHERRY TOMATOES, RED  
ONIONS, ASIAGO  
HALF: \$60 | FULL: \$100

## MEATS & POULTRY:

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### ALL SIDES AND VEGETABLES SOLD SEPARATELY

### CHICKEN SCALLOPINI

PAN SEARED ALL NATURAL CHICKEN BREAST,  
SHERRY MUSHROOM DEMI GLACE  
HALF: \$240 | FULL: \$420

### CHICKEN PICCATA

FREE RANGE CHICKEN BREAST, WHITE WINE LEMON  
CAPER SAUCE  
HALF: \$220 | FULL - \$410

### LAMB CHOP

BONE-IN LAMB CHOPS, POMEGRANATE REDUCTION  
HALF: \$300 | FULL: \$500

### NEW YORK STEAK

ALL NATURAL USDA GRILLED NEW YORK, DEMI  
MUSHROOM SHALLOT SAUCE  
HALF: \$290 | FULL: \$510

### PRIME RIB

ALL NATURAL USDA PRIME RIB, SLOW OVEN  
ROASTED, SERVED WITH AU JUS CREAMY DILL,  
AND HORSERADISH  
HALF: \$330 | FULL: \$550



## FROM THE SEA:

### ALL SIDES AND VEGETABLES SOLD SEPARATELY

### HALIBUT

ROASTED BELL PEPPER TOMATO CITRUS  
CAPER SALSA  
HALF: \$290 | FULL: \$530

### KING SALMON

WILD CHARBROILED SALMON, LEMON CORN  
DILL RELISH  
HALF: \$300 | FULL: \$510

## SIDES:

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### GARLIC MASHED POTATOES

HALF: \$80 | FULL: \$140

### SCALLOPED POTATOES

HALF: \$110 | FULL: \$180

### BASMATI RICE

CILANTRO LIME | SPANISHI MIXED  
VEGETABLES  
HALF: \$80 | FULL: \$120

### ROASTED POTATOES

HALF: \$80 | FULL: \$130

## VEGETABLES:

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### ASPARAGUS

HALF: \$80 | FULL: \$140

### BROCCOLINI

HALF: \$80 | FULL: \$130

### SUMMER VEGETABLES

ZUCCHINI, SQUASH & CARROTS  
HALF: \$80 | FULL: \$130