

eco  
CATERS



MAI TAI YACHT CHARTERS



Eco Caters is an organic catering company that has been delighting clients in San Diego and L.A. for over a decade. With a passion for seasonal menus, our chefs handpick Southern California's finest ingredients from local suppliers to create dishes that burst with flavor.

When you throw a party for friends and family, or employees and clients, you want to bewitch with every bite. Whether you favor classic cuisine, a coastal-inspired menu, or something more avante-garde, to us, this is more than catering, it's a culinary experience.





# OUR EXECUTIVE CHEF & OWNER, NICK BRUNE

Raised in the kitchens of Louisiana, Chef Nick built Eco Caters around his passion for great organic food that brings people together and deepens our relationship with Mother Nature. He worked as Head Chef for some of L.A.'s top catering companies and coordinated catering for some of the city's biggest events. He's passionate about sustainably-grown local produce and has cooked for a host of celebrity clients, including Jennifer Lopez and Marc Anthony; Mike Shinoda of Linkin Park; Robert Plant; Slash; the Red Hot Chili Peppers; and Bono.

Nick is also the creative force behind traveling supper club, SoundBite Dinner. A lover of great food and music, it's the perfect forum for Southern California's top chefs to come together, have fun, and push food boundaries in a whole new way.

# The Midway Lunch Package

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## BOXED SANDWICHES

Accompanied With Fresh Cut Chips / \$17 PP (Choose 2)

**Grilled Chicken with Pesto Aioli, Tomato, Spinach, and Mozzarella**

**Roasted Turkey with Avocado Aioli, Grain Mustard, Mixed Greens, and Shaved Onion**

**Roast Beef with Spicy Mustard, Aioli, Arugula, and Pickled Onion**

**Ham with Carrot, Pickled Radish, Cilantro, Aioli, and Cucumber**

**Grilled Veggie Muffaletta**

## GRAB & GO SALADS

\$17 PP (Choose 2)

**Arugula Salad with with Fresh Fruit, Feta, and an Apple Cider Vinaigrette**

**Mixed Greens with Pecans, Chevre, Dried Apricots, and a Cranberry Vinaigrette**

**Spinach Salad with Grilled Vegetables, Croutons, Carrot, and a Bacon Dressing**

**Kale Caesar Salad with Housemade Croutons**

**Cold Quinoa Salad with Red Onion, Italian Squash, Mint, Basil, Dried Cranberries, and an Apple Cider Vinaigrette**



# Harbor Island Package

STATIONARY HORS D'OEUVRES

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## PLATTER ONE

\$20 PP (Choose 2)

**Chef's Choice Cheese Display**

**Hummus Trio with Grilled Flatbread**

**Antipasto with Marinated Vegetables, Pickled Mushrooms, Cherry Tomato with Mozzarella**

**Housemade Ricotta with Pesto, Sun Dried Tomatoes, Crostini and Market**

**White Bean Dip with Garlic, Olive Oil, Parsley, and Rustic Bread**

**Salsa Trio with Organic Tortilla Chips**

**Chef's Choice Cold Meats Display with Crostinis**

## PLATTER TWO

\$28 PP (Choose 2)

**Country Pate' with Mustard, Frisee, and Pickled Vegetables**

**Pork Rilette with Seeded Crostini, Spicy Mustard, and Pickled Onion**

**Gourmet Cheese Display with Market Fruit and Preserves**

**Local Pacific Tuna Salad Tartine with Chive and Nicoise Olives**

**Salami and Gouda Ficelle**

**Gourmet Charcuterie Display served with House Mustard, Cornichon, Pickled Onion, and Garlic Rubbed Crostini**

**Pastrami and Sauerkraut Slider**

**House Cured Bacon, Lettuce, and Tomato Slider**

**BBQ Jackfruit Slider with Coleslaw**

**Curry Chicken Salad with California Golden Raisins**

**Roasted Turkey with Poblano, Arugula, and Gaujillo Aioli**



# Catalina Offshore Raw Bar

\$47 PP

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## ELEGANT PACIFIC SEAFOOD DISPLAY FROM CATALINA OFFSHORE

Assortment of Shrimp, Oysters, Clams, Mussels, Lemon Caper Aioli and Cocktail Sauce

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San Diego is home to some of the highest quality seafood in North America. Catalina Offshore Products is a serious player in the market, sourcing only local, sustainable seafood from the Pacific and the Sea of Cortez.

You'll find that, without exception, the quality is world class.



## Shelter Island Sweets

\$17 PP

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### DESSERTS

**Chef's Choice Assorted Cookies**

**Chocolate Dipped Strawberries**

**Key Lime Tart with Meringue**

**Seasonal Fruit Cobbler**

**Shortbread with Gaviota Strawberries and Whipped Cream**

**Fresh Fruit with Mascarpone and Honey**

**Seasonal Sorbet**

## Coronado Custom Dinner Cruises

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**Don't see what you're looking for? Let us create a bespoke menu just for you.**

**Whether it's appetizers for cocktail hour or a full service sit down meal, prices start at just \$40 per person (option to upgrade china and cutlery available).**

**For those extra-special occasions, why not consider hiring your own personal chef to wow your guests?**



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