



email: info@sdcateringconcepts.com

(619) 223-1722

Meticulous attention to detail. Gracious, thoughtful service. Enthusiasm. Experience. Reasonable prices. And, the highest standards of excellence. This is the promise of SDCC.

We know you want your wedding, dinner, lunch, tailgate, picnic, barbeque or any catered event to be perfect and memorable for all the right reasons. We also know that it is our job to help you achieve exactly that. Simply stated, we want to provide a fabulous, memorable occasion for you as well as your guests.

Please use any of our menus as the selection for your event or just as a starting point to customize your menu to create the exact event you imagine.

SBF&G acquires San Diego Catering Concepts!

Chuck Ross, owner of South Bay Fish & Grill, has joined forces with Ken Coley of San Diego Catering Concepts to bring in-house and on-location catered events to all of San Diego County.

“South Bay Fish & Grill has done scores of banquets in the South Bay for a wide range of groups and occasions.” Ross stated. “We have rapidly become known for great service, quality food and the ambiance of a gem in the setting of San Diego’s South Bay.”

Located in the beautiful Chula Vista Marina, SBF&G has played host to hundreds of weddings, birthdays, baby showers, Chamber mixers, holiday parties and a variety of special events over the past two-and-a-half years. South Bay Fish & Grill has become the preeminent leader in providing quality, affordable banquets to the South Bay! Their no-nonsense approach to eliminate extravagant banquet fees has won over many guests. At SBF&G, there is never a room, linen, bar set up, room set up or parking fee.

For over a decade and a half, San Diego Catering Concepts has designed banquets to fit their customer’s needs, from the simplest barbecue or tailgate party to the most elegant wedding. SDCC also provides complete event planning services for corporate and individual clients throughout San Diego County.

“We could always accommodate 20 to 300 people in our banquet room.” Ross noted, “Now, with the addition of San Diego Catering Concepts, we have the ability to cater events from 20 to over 1,000 guests anywhere in San Diego County. Anyplace, anytime, SBF&G and San Diego Catering Concepts will help make your occasion a special, memorable and successful event.”

Contact SDCC at:

Phone 619-223-1722 • Fax 619-426-7234

www.sdcateringconcepts.com • email: sales@sdcateringconcepts.com

Visit South Bay Fish & Grill at:

Chula Vista Marina • 570 Marina Parkway • Chula Vista, CA 91910 • 619.420.7234

Open for lunch, dinner and Sunday brunch.

Enjoy our lounge, spectacular sunsets and bayside views.



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wedding special buffet
\$29.95 per person

hors d'oeuvres:

seasonal berries,
domestic and imported cheese,
dip and grilled herb vegetable display

choice of two salads:

mix greens with choice of dressings
mediterranean pasta salad
tomato, basil and cucumber salad
caesar salad
warm spinach and bacon

bakery:

fresh baked rolls

choice of one vegetable medley:

stir fry vegetables
sautéed glazed baby carrots
green bean and mushroom sauté

choice of two side dishes:

wild rice pilaf
herb red potatoes
garlic whipped potatoes

choice of first entrée:

teriyaki flat iron steak
herb crusted roast beef with au jus sauce
– chef carving station
poached salmon with herb citrus butter
prime rib carving station
add \$5.50 per person

choice of second entrée:

chicken provincial
herb chicken breast
with artichoke cream sauce
seafood and vegetable linguini

beverage station:

coffee, tea or lemonade and
water station included
choice of soda – add \$2.00 per person
disposable plastic beverage cups
glassware – add \$2.50 per person

wedding buffet package includes:

china and silverware
champagne toast
cake service
buffet table set up with linens and skirting
color coordinated napkins
bartender and/or beverage service station
disposable hors d'oeuvres and cake plates
special children's pricing – \$19.95

20% discount on event rentals from sdcc

Limited Time Only!

Book your Wedding Special Buffet
by March 15th and receive our
Prime Rib Carving Station at
no additional charge.



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wedding seated reception*

\$36.95 per person

choice of:

garden fresh salad
mixed greens, tomatoes, cucumbers,
shredded red cabbage
and carrots with choice of dressing
caesar salad
romain lettuce with croutons and
fresh parmesan cheese

choice of:

wild rice pilaf
herb red potatoes

choice of:

sautéed vegetable medley
julienne carrots with lemon butter

choose one entrée pair:

marinated flat iron steak and
chicken brochette
stuffed sole and sautéed shrimp
dill poached salmon and steak brochette
shrimp scampi and flat iron steak
macadamia nut crusted mahi mahi
and sautéed shrimp
chicken marsala and veggie linguini
hawaiian salmon and pineapple
glazed chicken
prime rib and teriyaki chicken kabob –
add \$5.50 per person

beverage station:

coffee, tea or lemonade and
water station included
choice of soda – add \$2.00 per person
disposable plastic beverage cups
glassware – add \$2.50 per person

wedding sit down package includes:

china and silverware
champagne toast
cake service
color coordinated napkins
bartender and/or beverage service station
disposable hors d'oeuvres and cake plates
special children's pricing – \$25.95

20% discount on event rentals from sdcc

*dinner sit down service may not be available at all locations.
an evaluation of the venue by a sdcc event supervisor will determine
the feasibility of serving the dinner sit down menu



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dinner sit down*

\$25.95 per person, Monday thru Thursday (add \$4.00 per person, Friday thru Sunday)

choice of salad:

mix green salad
caesar salad
tomato, basil, cucumber salad

choice of sides:

rice pilaf
garlic mashed potatoes
herb red potatoes

choice of vegetables:

herb mix vegetables
cauliflower mix veggies
oriental stir fry
green beans, mushrooms and onions

entrée choices:

garlic herb chicken breast
macadamia nut crusted mahi mahi
teriyaki pineapple salmon
chicken penne pasta
roasted pork loin with fruit salsa
chicken marsala
teriyaki flat iron steak – add \$2.00 per person

fresh baked rolls

dessert:

chocolate fudge brownies and cookies

beverage service:

coffee, tea or lemonade and water station included
choice of soda – add \$2.00 per person
disposable plastic beverage cups
glassware – add \$2.50 per person

service includes:

china, silverware, glassware, cloth napkins

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dinner buffet – nine item custom buffet

\$21.95 per person, Monday thru Thursday (add \$4.00 per person, Friday thru Sunday)

choice of two salads:

mix green salad
pasta salad
fresh fruit salad
greek salad
pineapple cole slaw
caesar salad
tomato, basil, cucumber salad

choice of sides:

rice pilaf
garlic mashed potatoes
herb red potatoes
old fashioned stuffing

choice of vegetables:

herb mix vegetables
cauliflower mix veggies
oriental stir fry
green beans, mushrooms and onions

choice of one entrée:

garlic herb chicken breast
chicken provincial
chicken penne pasta
vegetarian linguini

choice of one entrée:

roasted pork loin with fruit salsa
chicken marsala
seafood linguini
roast turkey
teriyaki flat iron steak – add \$2.00 per person
herb crusted roast beef, carved on your buffet
– add \$3.00 per person

fresh baked rolls

dessert:

chocolate fudge brownies and cookies

beverage service:

coffee, tea or lemonade and
water station included
choice of soda – add \$2.00 per person
disposable plastic beverage cups
glassware – add \$2.50 per person

service includes:

china, silverware, glassware,
cloth napkins and buffet linens

dinner buffet stations

\$22.95 per person , Monday thru Thursday (add \$4.00 per person, Friday thru Sunday)

american

starters

mixed greens salad and pineapple cole slaw

entrées

grilled herb chicken and teriyaki salmon
garlic roasted red potatoes,
fresh seasonal vegetables,
fresh baked rolls and butter

dessert

chocolate fudge brownies and cookies

mexican

starters

mixed greens salad and caesar salad

entrées

chicken fajitas and
mahi mahi with fire roasted salsa
spanish rice, black beans,
pico de gallo and tortillas

dessert

churros and mexican cookies

italian

starters

mixed greens salad and mediterranean pasta salad

entrées

vodka penne and chicken piccata
roasted rosemary red potatoes,
sautéed vegetables and garlic bread

dessert

canolis and italian cookies

seafood

starters

mixed green salad and seafood pasta salad

entrées

mahi mahi hawaiian and seafood linguini
whipped potatoes, mixed vegetables,
fresh baked rolls and butter

dessert

lemon bars and cookies

greek buffet

\$24.95 per person

greek salad

pita bread, hummus platter

red pepper, cilantro and jalapeno,
kalamata olives, chives, basil and
sun dried tomato hummus

rice / coucous

beef, chicken & veggie kabobs

baba ghanough

greek dessert platter

baklava and walnut cake

hawaiian luau buffet

\$24.95 per person

complimentary leis

starters

tropical fruit salad /mix green garden salad

entrées

slow roasted pork

polynesian grilled beef short ribs or

teriyaki grilled chicken

rice pilaf, honey glazed sautéed veggies and
fresh baked rolls

dessert

coconut macaroons and chocolate brownies

make it hawaiian style!

whole roasted kalua pig display – \$275.00

add to your buffet:

char grilled flat iron steak add \$3.00 per person

herb crusted roast beef, carved on your buffet –

add \$4.00 per person

service includes:

beverage service

coffee, tea or lemonade and water station included

choice of soda – add \$2.00 per person

disposable plastic beverage cups

glassware – add \$2.50 per person

china, silverware, glassware, cloth napkins

and buffet linens



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tailgates, picnics and bbq's

monday through friday until 3:30 pm.
limited availability nights and weekends
(add \$3.00 per person)

the classic

\$14.95 per person

grilled burgers and hot dogs
cole slaw and potato salad
sliced fruit platter
homemade potato chips
lettuce, tomato and onion garnishes
brownie and cookie platter
grilled chicken –
add \$2.50 per person

mexican fiesta

\$15.95 per person

steak and chicken fajita's
mexican rice
black beans
garden salad
chips and salsa
sliced fruit platter
brownie and cookie platter
carnitas or cheese enchilada's –
add \$2.50 per person

old fashioned bbq

\$15.95 per person

grilled steak kabobs, bbq chicken quarters
garlic roasted potatoes
ranch beans
garden salad
dinner rolls
brownie and cookie platter
pulled pork sandwiches –
add \$2.50 per person

italian picnic

\$15.95 per person

chicken penne pasta, vegetable linguini
garlic roasted red potatoes
grilled vegetable platter
garden salad
garlic bread
brownie and cookies
chicken picatta or herb chicken –
add 3.00 per person

beverage service

non-alcoholic beverages and service
for 4 hours – add \$4.00 per person
see beverage catering for more options

packages include:

sdcc will obtain permits as necessary
includes buffet tables, buffet linens and
disposable service ware
sdcc to provide a buffet canopy
special 12-and-under children's pricing –
deduct \$3.00



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lunch buffet events

available monday through friday until 3:30 pm
restrictions may apply for weekend events-
add \$3.00 per person

full service catering*

\$16.95 per person

drop off and set up*

\$13.95 per person

guest pick up*

\$11.95 per person

choose two:

mix green salad, caesar salad, greek salad,
pineapple cole slaw, potato salad, fruit salad,
tomato and cucumber salad,
mediterranean pasta salad

choose two:

garlic whipped potatoes, herb red potatoes,
rice pilaf, white rice, black beans,
butter linguini, mix sautéed vegetables,
butter carrots and onions

choose one:

grilled chicken brochettes
chicken penne pasta
chicken florentine
teriyaki beef sauté
grilled seafood brochette
linguini alfredo
herb chicken
seafood linguini
chinese chicken stir fry
veggie lasagna
chicken marsala
hawaiian mahi mahi
chicken piccata
hula chicken – pineapple teriyaki
asian beef sauté
chicken primavera

add a second entrée for \$2.00 per person

desserts:

brownies or cookies

beverage service:

non-alcoholic beverage selections –
add \$1.00 per person.
coke, diet coke, sprite, water and tea

also provided:

rolls, condiments, disposable service ware
and napkins

***full service catering**

complete service from beginning to end,
appropriate service staff, buffet tables,
buffet linens, chafing dishes and plastic
service ware
for china & silverware service,
add \$2.50 per person
minimum order of 60 guests required for full
service catering
a 20% service fee applies

***drop off and set up**

all food items are carefully packaged in
disposable containers, delivered and set up
by our sdcc staff, portable chafing dishes
and sterno's will be provided for your buffet
as necessary
minimum order of 40 guests required for drop
off and set up
a \$75.00 delivery fee applies

***guest pick up**

each food item will be carefully packaged in
transportable containers, pick up is at our
location in south county
minimum order of 20 guests required for
guest pick up



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appetizers

sdcc appetizers and hors d'oeuvres serve 20 – 25 guests
charges may be adjusted to accommodate any number of guests.

let sdcc customize your buffet especially for you! make it a party by adding a buffet party station!

select appetizer buffet

\$19.95 per person

grilled vegetable platter with balsamic glaze, imported and domestic cheese display, hot artichoke and spinach dip w/ tri colored chips, mini caprese salad skewers, crab stuffed mushrooms, meatballs - your choice of teriyaki, bbq or italian, teriyaki sesame chicken kabobs

deluxe appetizer buffet

\$29.99 per person

professionally carved roast beef sandwiches, served with mini rolls, au jus and horseradish cream sauce, mashed potato martini station served with a variety of condiments and sauces, shrimp cocktail, grilled vegetables with balsamic glaze, international cheese plate served with dried fruits and fresh berries, mini caprese salad skewers, baked brie with fig en croute
add our beer and wine bar for \$9.00 per person
add a full bar for \$12.00 per person

platters:

**sdcc appetizers and hors d'oeuvres serve 20 - 25 guests /
charges may be adjusted to accommodate any number of guests**

assortment of fresh fruit \$55

assortment of seasonal vegetables with dipping sauce \$55

grilled vegetables brushed with garlic olive oil \$65

spiced homemade potato chips with ranch dipping sauce \$35

crab dip with toast points \$85

artichoke dip with toast points \$75

hummus and pita platter \$55

roasted red pepper or sun-dried tomato

shrimp and fresh fish ceviche with rainbow tortilla chips \$75

smoked salmon \$65

whole poached salmon \$110

peel and eat shrimp \$95

stuffed mushroom caps (sausage/shrimp/crab or vegetarian) \$75

beef or chicken teriyaki satay \$75

teriyaki fish satay \$95

Thai veggie spring rolls with sake soy dipping sauce \$75

bbq meatballs \$65

jumbo shrimp cocktail \$110



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displays:

domestic and imported cheese display \$110.00

salad bowl display (per bowl) \$45.00

italian tomato and crouton salad, seafood pasta salad, pineapple cole slaw,
mediterranean pasta salad

antipasto display \$125.00

italian meats and cheeses, marinated artichokes, grilled vegetables, italian bread and olive oil
dip and dunk display \$125.00

hot spinach and artichoke dip, crab dip, pico de gallo salsa and tortilla chips, garlic toast points

seafood display \$295.00

whole poached salmon, shrimp cocktail, marinated mussels, fresh seafood ceviche,
alaskan snow crab legs

seafood duet \$165.00

blackened ahi sashimi and jumbo shrimp cocktail

crostini tapanade and bruchetta display \$75.00

cold appetizers:

\$5.00 per person - Select 3 items (also may be priced by the platter)

Add tray passed appetizers to your dinner or appetizer buffet for \$5.00 per person.

ahi poke on a crisp won ton

smoked salmon with cream cheese on toast round

smoked salmon with cream cheese in cucumber round

portobello mushroom, cream cheese and bacon on a toast round

salmon mousse in a cucumber round with red pepper garnish

crab salad on a toast round with chive garnish

italian bruschetta on a garlic toast round with shaved parmesan

mediterranean bruschetta with capers

seafood bruschetta with shrimp and basil

blue cheese with spinach in a tart shell garnished with a raspberry

ahi sashimi on a toast round with sour cream and garnish

artichoke mousse in a tart shell with tomato garnish

asian chicken noodle tart with water chestnuts and sesame oil

candied walnut, cranberry and cream cheese in a tart shell

caprese salad skewers mozzarella ball, cherry tomato, artichoke and olive skewer

tropical fruit skewers with cream cheese dip

mini crudite served in a plastic shot glass



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hot appetizers:

\$5.00 per person - Select 3 items (also may be priced by the platter)

Add tray passed appetizers to your dinner or appetizer buffet for \$5.00 per person.

red potato bites with cheddar cheese, bacon and sour cream

crab stuffed mushrooms

sausage stuffed mushrooms

veggie stuffed mushrooms

veggie spring rolls

mini ground beef taco tart with cheese and green onion

mini hot dog bites wrapped in bacon on a skewer

bacon wrapped scallops

stuffed manila clams

bbq mussels

spinach and artichoke tart

crab tart

mini crab cakes

baked brie with figs in a pastry crust

chicken satay

stuffed mini clams

mini empanadas

mini tamales

hors d'oeuvres – buffet party stations

50 guest minimum per station

each station is designed to compliment our lunch and dinner packages

or the sdcc appetizer buffet.

carving station

\$5.00 per person

our carving station includes your choice of carved roast beef, roasted turkey or honey baked ham plus petite rolls and condiments for a perfect mini sandwich!

pasta sauté bar

\$4.00 per person

made to order pasta bar includes choice of pasta, grilled chicken, bay shrimp, fresh chopped roma tomatoes, parmesan cheese assorted vegetables, italian sausage, marinara sauce and roasted garlic cream sauce.

mashed potato martini bar

\$4.00 per person

roasted garlic mashed potatoes with an assortment of toppings including chopped bacon, sour cream, butter, green onions, cheese and plenty of surprises – customize the toppings any way you like!



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super salad bar

\$3.00 per person

fresh made mix green salads and pasta salads including a selection of toppings such as tomatoes, cucumbers, shredded red cabbage, artichoke hearts, sprouts, and more

fish taco bar

\$4.00 per person

baja style fish tacos made fresh and served with shredded cabbage, cheese, cilantro, our spicy cilantro cream sauce, tri colored chips and fresh made salsa

slow simmered beef machaca or grilled pulled seasoned chicken may be substituted for fish tacos

nacho fiesta bar

\$3.50 per person

crispy tortilla chips, spicy cheese sauce, diced tomatoes, green onions, black olives, jalapeno's, seasoned taco beef, guacamole, salsa, beans and sour cream



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beverage catering

full service beverage catering:

we hold an off premise beer, wine and liquor license and have trained bartenders and staff to handle any event our license enables us to provide and serve any alcoholic beverage at your event, anywhere in san diego county we carry \$2M in liability insurance to adequately cover your event

each of our packages below includes, bar set up, bar or service staff, disposable cups*, ice, and of course liability insurance

* for glassware add \$2.50 per person.

coffee bar:

\$3.50 per person

Gourmet regular and decaf coffee served with a variety of flavored syrups and specialty sugars, whipped cream, chocolate shavings and cinnamon sticks

non alcoholic beverages:

\$4.00 per person
soda, tea and water

beer and wine:

\$10.00 per person
domestic and imported beers
california wines and soft drinks

standard full bar

\$13.00 per person
a full assortment of well liquors, including the standard beer and wine package

premium full bar

\$18.00 per person
call brand liquors, as well as upgraded beer and wine varieties.

super premium full bar

\$23.00 per person
top shelf liquors along with premium beer and wine selections

no host - cash bar special

perfect if you don't want to host a bar at your event! \$250 fee – sdcc will provide a complete bar including service at your event and your bar will be stocked with the items you request your guests will have an option of paying by cash or credit card

\$400.00 minimum sales are required

wine and champagne:

domestic california wines \$25 per bottle

premium wines – per wine list

champagne \$25 per bottle

champagne toast \$2.95 per person

non-alcoholic toast \$1.95 per person

bloody mary buffet bar:

\$150.00 + \$4.50 per person

featuring absolut peppar and every garnish imaginable
service for three hours

margarita bar:

\$155.00 + \$5.50 per person

featuring a variety of sauza tequilas and mixers
service for three hours

hawaiian sunset:

\$175.00 (3 gallons)

bacardi coconut, bacardi o, orange juice,
pineapple juice and grenadine

watermelon mai tai:

\$195.00 (3 gallons)

bacardi watermelon, bacardi select, melon
liquour, oj, pineapple juice and grenadine

non-alcoholic fruit punch:

\$40.00 (3 gallons)

service only charges:

sdcc provides ice, cups and service staff.

non alcoholic 2.00 per person

beer and wine \$4.00 per person

beer, wine and alcoholic beverages

\$6.00 per person