

Dine With 9 Catering & Event Production

Dine With 9 Catering and Event Production was founded in 2001 and offers world cuisine. The 9 in Dine With 9 stands for the 9 principles we guarantee every client:

- Food prepared using the highest health & safety standards defined by the Uniform Retail Food Facilities Law
- Superior Customer Service
- Premium cuts of meat & poultry
- Natural plant oils that are free from all animal fats & trans fats
- Fresh vegetables, herbs and unrefined foods that deliver natural flavor for exceptional taste
- Balanced nutrients
- Artistic presentation
- Helpful, friendly and knowledgeable staff
- On-Time Arrival

We began by catering events for clients who wanted to offer their guests more than just a chicken dinner. These epicureans wanted exotic flavors and food that reflected their travels and love for culture. Our chefs traveled the world to find the most unique herbs and ingredients to produce a menu full of mouthwatering cuisine. Our recipes include authentic & fusion culinary masterpieces. Dine With 9 provides a consistently excellent product at every price point. Our passion is providing the highest quality, best presentation, and most consistent service to YOU, our client.

Known for exemplary service, attention to every tiny details, and outstanding value, our team of dedicated executive chefs and crew, make every occasion an affair to remember.

We serve the southern California market from Santa Barbara to Los Angeles & Riverside counties to Orange county.

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SALADS IN ABUNDANCE



Greek Salad
Caesar Salad
Traditional Cuban Salad
Spinach & Warm Truffle Salad
Fresh Seasonal Fruit Displayed on 3-Tier Tray
Jerk Chicken Salad w/Mango & Pecans
Mixed Herb Salad w/Hemp Seeds & Sautéed Wild Mushrooms
Mixed Greens Salad w/Mini Crab Cakes & Citrus Vinaigrette
Lobster & Pomegranate Salad w/Pomegranate Vinaigrette
Apple-Walnut & Chicken Salad w/Cranberry Vinaigrette
Mixed Greens Salad w/Cajun Shrimp, Hawaiian & Cuban Papaya & Champagne Vinaigrette
Marinated Shrimp Salad w/Jicama, Blood Oranges & Crisp Romaine
Seared Scallops w/Mixed Greens & Burgundy Mustard Vinaigrette
Strawberries, Pine nuts, Goat Cheese Salad w/Raspberry-Walnut Vinaigrette
Hearts of Palms Salad w/Avocado, Mango & Pecans
Spinach, Roasted Beets, Goat Cheese & Walnut Salad w/Cranberry Vinaigrette
Mixed Greens Salad w/Dried Cranberries, Gorgonzola & Pecans
Dine With 9 House Salad
(Avocado, Papaya, Strawberries, & Jicama Tossed w/Mezuna Lettuce & Pomegranate Vinaigrette)

GOURMET SANDWICHES



HOT SANDWICHES

- Grilled Eggplant w/Roasted Peppers, Pesto Sauce & Soy Cheese
- Grilled Chicken w/Roasted Peppers, Pesto Sauce & Parmesan Cheese
- Roasted Turkey Sandwiches w/Cranberries & Brie on Sour Dough
- Roasted Chicken Panini w/Maui Onions & Gouda Cheese
- Fried Chicken Breast Sandwich w/Lettuce, Tomato & Wasabi Mayo
- Albacore Tuna Melts on Sour Dough Bread
- Grilled Portobello Mushroom Sandwich w/Artichokes, Sun-Dried Tomato & Goat Cheese
- Green Apples & Brie Panini
- Pastrami Ruben
- Capreses Panini

COLD SANDWICHES

- Albacore Tuna Salad Wrap w/Avocado, Tomato & Alfalfa Sprouts
- Curry Chicken Salad Sandwich
- Greek Salad Sandwich
- Cuban Sandwich
- Cucumber Sandwich
- Blueberry Preserves & Macadamia-Nut Butter on Soft Buttermilk Bread w/Sliced Bananas
- Raspberry Preserves & Almond Butter on Soft Buttermilk Bread w/Sliced Bananas

APPETIZERS



SEAFOOD

Ahi Tuna Tartar w/Tropical Fruit Salsa on Crostini
Avocado & Ahi Tuna Tartar on Sesame Crisp
Conch Fritters w/Mango Chutney
Coconut Jumbo Prawns Drizzled w/Chambord Glaze
Grilled Garlic-Rosemary Shrimp
Grilled Swordfish Skewers w/Wasabi-Mustard Glaze
Grilled Jumbo Shrimp Skewers Drizzled w/Pineapple-Lime-Rum Fusion
Chilled Tequila-Lime Shrimp Shooters
Hazelnut Encrusted Seared Ahi Tuna on Skewers w/Wasabi Cream Sauce
Mini Crab Cakes Topped w/Roasted Red Bell Pepper Aioli
Cast Iron Skillet Mussels
Hamachi Sashimi on Crispy Rice Cakes w/Hot Chillies
Spicy Sesame Shrimp w/Avocado on Wonton Crisp
Grilled Sea Scallop on Crostini w/Plantain Puree
Gumbo Shrimp Skewers w/Cajun Dipping Sauce
Spicy Tuna Tartar on Crispy Rice Cakes
Sushi Variety

RED MEAT, PORK & POULTRY

Chicken Satay w/Thai Dipping Sauce
Grilled Chicken Skewers w/Wasabi-Mustard Glaze
Chinese Chicken Salad in Mini Take-Out Boxes
Coconut-Mango Chicken Skewers
Curry Chicken Salad in Endive Lettuce Cup
Grilled Jerk Chicken Skewers w/Caribbean Glaze
Grilled Tequila-Lime Chicken on Bamboo Skewers
Grilled Teriyaki-Ginger Salmon Skewers
Homemade Personal Pizza w/Assorted Toppings
Macadamia-Coconut Chicken on Bamboo Skewers
Mango Beef Skewers
Mini Hawaiian Angus Beef Burgers w/Caramelized Onions
Mini Open-Face Cheese Burgers
Moroccan Chicken Skewers
Grilled Bourbon Pecan Lamb Chops
Australian Herb Crusted Lamb Cutlets
Filet Mignon on Crostini w/Chives & Creamy Horseradish
Shredded Duck w/Hoisin Sauce in Filo Cups
Quesadilla Bar (Grilled Steak, Grilled Veggies or Shrimp & Blue Crab)
Thai Lettuce Wraps (Chicken & Vegan)

VEGETARIAN

Butternut Squash Risotto Cakes w/Tart Apples & Pine Nuts
Butternut Squash Soup Shots
Chilled Beetroot Soup Shots
Stuffed Zucchini Flowers
Vegetarian Egg Rolls w/Sweet & Sour Dipping Sauce
Baked Apples & Brie in Filo Cups w/Almond Slivers
Champagne & Goat Cheese Fondue
Dried Cranberries & Brie on Crostini
Roasted Chanterelle Mushrooms on Rustic Toast w/Lemon Thyme, Cream Fraiche
Figs Stuffed w/Goat Cheese & Drizzled w/Balsamic Reduction
Gazpacho Soup Shots
Ginger-Carrot Soup Shots
Golden Figs & Mascarpone in Fillo
Hearts of Palm Spring Rolls w/Ginger-Soy Dipping Sauce
Mini Panini Sandwiches w/Green Apples & Brie
Stuffed Mushroom Dual (Goat Cheese, Sun-dried Tomatoes & Almonds or Spicy Chicken Sausage & Mozzarella)
Sweet-Potato-Plantain Croquettes w/Sour Crème & Caviar
Variety of Imported & Domestic Cheeses w/Assortment of Crackers, Dipping Oils, Bread & Spreads
Vichyssoise Soup Shots
Whipped Garlic Potato Martini Bar w/Selection of 12 Condiments
Wild Mushroom Risotto Cakes w/White Truffles

ISLAND ESCAPE

ENTREES



SEAFOOD ENTREES

Herb Crusted Salmon
Salmon Roasted in Banana Leaf
Stuffed Filet of Sole
Blackened Catfish
Sweet & Sour Shrimp
Grilled Red Snapper w/Sweet Basil & Tomato Chutney
Grilled Red Snapper w/Coconut-Rum Fusion
Shrimp Scampi
Grilled Spice-Rubbed Salmon w/Cucumber Salsa

VEGETARIAN ENTREES

Grilled Eggplant & Polenta w/Tomato & Sweet Corn Relish
Vegetarian Stuffed Sweet Bell Peppers
Spinach Lasagna w/Portobello Mushroom & Pesto Sauce
Saffron Orzo w/Grilled Baby Squash, Pine Nuts & Asiago
Butternut Squash Lasagna
Pesto Pasta w/Artichokes, Asparagus & Sun-Dried Tomatoes
Wild Mushroom Risotto w/Truffle Essence
Butternut Squash Risotto w/Pine Nuts & Tart Apples
Vodka Pasta w/Sun-dried Tomatoes
Israeli Couscous w/Grilled Portobello Mushrooms & Eggplant
Fettuccine Alfredo with or without Chicken
Eggplant Filled w/Ricotta Cheese & Pine Nuts in Marinara

RED MEAT, PORK & POULTRY

Citrus-Rosemary Grilled Chicken
Beef Tri-Tip w/Bourbon Glaze
Tangy Lemon-Basil Grilled Chicken
Grilled Chicken on the Bone w/Cuban Mojo Sauce
Chicken Piccata
Turkey Carving Station
Roast Beef Carving Station
Honey Mustard Grilled Chicken (bone in)
Wild Mushrooms w/Fettuccine & Garlic Cream Sauce
Jambalaya w/Shrimp & Chicken & Italian Sausage
Italian Style Meatloaf
Roasted Garlic Chicken
Ropa Vieja
Cilantro-Lime Grilled Chicken
Pad Thai Noodles w/Chicken & Shrimp
Thai Beef or Chicken w/Mint Leaves, Chili Peppers & Garlic
Shredded Kahlua Pork Roasted in Banana Leaf
Teriyaki-Ginger Beef Skewers
Teriyaki Chicken
Spicy Coconut-Mango Chicken
Jerk Chicken
Coconut-Curry Chicken

OASIS ENTREES



SEAFOOD ENTREES

- Pan Roasted Halibut w/Red Bell Pepper Sauce
- Chilean Sea Bass w/Ginger-Soy Glaze
- Grilled Blackened Halibut
- Grilled Opah w/Pineapple-Curry Glaze
- Grilled Hawaiian Shutome w/Basil Vinaigrette
- Grilled Swordfish
- Macadamia Nut Encrusted Mahi Mahi w/Lobster Butter Sauce
- Hazelnut Encrusted Ahi Tuna w/Wasabi Cream Sauce
- Australian Jumbo Prawns w/Orange & Lemon Aspen Sauce

RED MEAT, PORK & POULTRY

- Pan Roasted Breast of Duck in a Hoisin Plum Glaze
- Seared Lamb Chops w/Mint Pesto Sauce
- Slow Roasted Lamb Shank w/Rosemary-Mint Glaze
- Filet of Angus Beef w/Pinot Au Jus & Porcini Mushrooms
- Prime Rib w/Zinfandel Au Jus
- Sirloin Steak w/Garlic Peppercorn Marinade
- Mango Beef w/Scallions & Habanera Peppers
- Roasted Cornish Hens
- Roasted Quail w/Maple Glaze
- Grilled Wild Boar Chops w/Mango Chutney
- Grilled Venison Medallions w/Sweet Potato Puree

UNIQUE OFFERINGS

Whole Kahlua Pig Roasted Underground in Imu Pit in Your Backyard for the Perfect Luau

BBQ Feast

(Chicken, Hot dogs & Hot Links, Burgers, Shrimp, Salmon, Ribs & Tri-Tip)

SUMPTUOUS SIDES



Grilled Mediterranean Vegetables

(Eggplant, Asparagus, Zucchini, Yellow Squash, Carrots, String Beans, Bok Choy & Sweet Peppers)

Roasted Garlic Mashed Potatoes w/Gravy

Five-Cheese Macaroni

Hawaiian Pineapple Fried Rice

Mango-Curry Wild Rice

Grilled Plantains

Saffron Couscous w/Currants, Pine Nuts & Apricots

Yucca w/Orange Mojo Sauce

Spaghetti Squash

Rice & Peas

Forbidden Black Rice

Bamboo Green Rice

Steamed Spinach

French Sweet Potato Fries

Red Skin Potatoes w/Caramelized Red Onions

Roasted Fingerling Potatoes w/Caramelized Pearl Onions

Glazed Sweet Carrot

Sauteed Lintel Beans

Sweet Corn, Okra & Tomatoes Medley

Steamed Broccoli & Carrots

Grilled Asparagus w/White Truffle Fondue

Cuban Style Black Beans

SINFUL DESSERTS



- Pomegranate-Blood Orange Brownie Served w/ Snifter of Hennessy Paradis Extra Cognac
- Godiva Chocolate Bread Pudding
- Caramel-Plantain Bread Pudding
- Large Ripe Strawberries w/Fresh Amaretto Whipped Crème
- Mango-Peach Cobbler
- Red Velvet Cake
- Cup Cake Tower w/Variety of Flavors
- Variety of Petite Size Pastries
(Chocolate Eclairs, Lemon Tarts, Cream Puffs, Coffee Mousse Square and Fruit Tarts)
- Layers of Decadence
(Mango-Coconut Cake, Chocolate-Creme Brule and Raspberry-Key-Lime Layer Cakes)
- Designer Mini Mousse Cakes
(Key-Lime Calypso, White Passion Fruit Mousse, Tiramisu, Raspberry & White Chocolate and Lemon Chantilly)
- Caramel or Chocolate Flan
- Variety of Homemade Cookies
(Chocolate Chip, Oatmeal & Raisin and White Chocolate & Macadamia Nuts)
- Chocolate Fondue
- Macadamia-Espresso Flourless Chocolate Torte
- Trio of Chocolate Fountains
(White, Milk Chocolate & Dark Chocolate)
- My Mother's Brownies ®
- Variety of Rosewater Ice-Creams
- Sundae Bar w/Dessert Liquor Toppings

SPECIAL EVENTS



Special events call for special attention. From the time you contact Dine With 9 Catering & Event Production until the last candle is blown out and tables cleared, our highly trained staff will exceed your expectations. Dedication to excellence is ingrained and present every time you contact our catering group. Dine With 9 is unique, as our event designers and managers attend every event and personally oversee every aspect of your party. We take pride in our work and your guests will notice the difference.

Wedding Planning
Corporate Events & Product Launches
Corporate Lunch Express®
Entertainment Industry Events
Bar/Bat Mitzvahs
Private Chefs



AT YOUR SERVICE

Our Menus

As a full-service caterer, we are pleased to work with you on customized menus suited to meet your needs. Please feel free to inquire about additional menu items that do not appear in this brochure.

Ordering

We appreciate your order as far in advance as possible. We do our best to accommodate last-minute orders.

Delivery and Set-Up

Dine With 9 Catering delivers throughout southern California. Please consult with your Account Executive for rentals, special set-up needs and additional pricing that may apply.

Cancellation Policy

There is a 20% cancellation fee, unless otherwise stated on your contract. Cancellation must be received by your account executive in written form no later than 10am seven business days prior to your event. Orders cancelled less than 48 hours prior to the event date will result in a 100% charge to the client, including events cancelled due to inclement weather.

Service Personnel

Our professional staff, including event supervisors, chefs, waiters and bartenders, is available upon request. We suggest the addition of staff for all hot food orders and receptions of 25 guests or more.

Full Service Events

Your Account Executive will help you build a custom menu for your event and will assist you with all of your event needs, including venue location, valet service, additional vendors, entertainment, decor, linens, equipment rentals and floral arrangements.

Notes:

