

**CATERING MENU**

**LUNCH/DINNER**

**Assorted Taco Package**

**Small For 8-10** (16 Tacos) $180
4 Crispy Tinga Chicken Tacos
2 Crispy Ribeye Beef Tacos
2 Bajio Style Pulled Pork Tacos

2 Spicy Marinated Shrimp Tacos

2 Baja Style Fish Tacos
2 Grilled Salmon Tacos
2 Crispy Veggie Tacos

1 Small Chips and Salsa

1 Small Assorted Dessert Bites

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**Medium For 11-15** (22 tacos) $250
4 Crispy Tinga Chicken Tacos
4 Crispy Ribeye Beef Tacos
4 Bajio Style Pulled Pork Tacos

2 Spicy Marinated Shrimp Tacos

4 Baja Style Fish Tacos

2 Grilled Salmon Tacos

2 Crispy Veggie Tacos

1 Medium Chips and Salsa

1 Medium Assorted Dessert Bites

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**Large for 16-20** (30 tacos) $345
6 Crispy Tinga Chicken Tacos
6 Crispy Ribeye Beef Tacos
6 Bajio Style Pulled Pork Tacos 4 Spicy Marinated Shrimp Tacos 4 Baja Style Fish Tacos
2 Grilled Salmon Tacos
2 Crispy Veggie Tacos

1 large Chips and Salsa

1 Large Assorted Dessert Bites ------------------------------------------------------------------------------------------

**Assorted Sandwiches Package**

**Small For 8-10** (16 half Sandwiches) $200

1 French Dip

1 Chow Rueben
1 Fig and Brie Panini
2 Media Noches Cubano
2 Smokey Grilled Chicken Sandwich 1 Pan Seared Salmon Sandwich

1 Small Mixed Green or Caesar Salad

1 Small House Made Potato Chips

1 Small Assorted Dessert Bites

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**Medium for 11-15** (22 half sandwiches) $270

1 French Dip

2 Chow Rueben
1 Fig and Brie Panini
3 Media Noches Cubano
3 Smokey Grilled Chicken Sandwich

1 Pan Seared Salmon Sandwich

1 Medium Mixed Green or Caesar Salad

1 Medium House Made Potato Chips

1 Medium Assorted Dessert Bites

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**Large for 16-20** (30 half sandwiches) $365

2 French Dip

3 Chow Rueben
2 Fig and Brie Panini
3 Media Noches Cubano
3 Smokey Grilled Chicken Sandwich 2 Pan Seared Salmon Sandwich

1 Large Mixed Green or Caesar Salad

1 Large House Made Potato Chips

1 Large Assorted Dessert Bites ------------------------------------------------------------------------------------------

**AL A CARTE CATERING**

**CHOW TACOS** w/ Salsa Macho

**Minimum 10 orders mix and match**

**Crispy Tinga Chicken -** Green Salsa, Guacamole, Green & Purple Cabbage, Mexican Crème. $15/2 tacos

**Crispy Smokey Chipotle & Cheddar Ribeye Beef -** Pico de Gabo, Shredded Lettuce, Salsa Macho. $15/2 tacos

**Bajio Style Pulled Pork –** Caramelized Onion, Green Salsa, Guac, Green/Purple Cabbage, Crème. $15/2 tacos

**Crispy Potato Cauliflower Hash** – Green Salsa, Guac, Green & Purple Cabbage, Crème. $15/2 tacos

**Marinated Mahi Mahi -** Cabbage, Cotija Cheese, Salsa Fresca, Creamy Chili Sauce, Lime. $15/2 tacos

**Grilled Salmon –** Curry Slaw, Flour Tortillas, Guac, Pico de Gallo, Mexican Crema, Cotija. $16/2 tacos

**Marinated Shrimp –** Cabbage, Cotija Cheese, Salsa Fresca, Creamy Chili Sauce, Lime. $16/2 tacos

**CHOW SANDWICHES**

**Minimum 10 orders mix and match**

**French Dip –** Herb & Sea Salt Rubbed Prime Ribeye, Pan Drip Au Jus, Horseradish Cream, Toasted Brioche French Roll. $19/sandwich

**Chow Reuben –** House Made Corned Beef, Emmentaler Swiss, 1000 Island, House Made Red Cabbage Kraut, Grilled Sour Dough. $16/sandwich

**Fig & Brie Panini –** Mission Figs, Double Cream Brie, Goat Cheese Honey Spread, Arugula, Caramelized Onions, Fresh Baguette. $16/sandwich

**Smokey Grilled Chicken Sandwich –** Swiss Cheese, Bacon, Tomato, Avocado, Baby Greens, Smokey Ranch, Mustard Seed Aioli, Toasted Brioche. $16/sandwich

**Media Noche Cubano –** Smokey Pulled Pork, Smoked Ham, Emmentaler Swiss, House Made Pickles, Spicy Mustard, Pressed Brioche Bun. $16/sandwich

**Pan Seared Salmon Sandwich** Grilled Asparagus, Shaved Red Onion, Tarragon Caper Aioli, Roma Tomatoes, Toasted Brioche Bun. $17/sandwich

**HOT CHOW**

**Small (for 10 as a Side, 5 as an Entrée)**

**Large (for 20 as a Side, 10 as an Entrée)**

**Truffle Mac n Cheese** 100/190
Six Cheese, Wild Mushrooms, Applewood Smoked Bacon, Truffle Oil, Penne, Parm & Panko Crust.

**Mac n Cheese** 85/160
House Recipe, Six Cheese, Penne, Parmesan Panko Crust.

**3 Amigos Enchiladas** 100/190
w/ Pico De Gallo, Crema, Avocado, Cotija, Mix Green Salad w/ Cilantro Dressing.

1 Ribeye w/ Smokey Tomato Sauce,
1 Braised Pork w/ Green Sauce,
1 Tinga Chicken, w/ House Made Mole;

**CHOW SALADS**

**Small Bowl/Large Bowl**

**Small Bowl for 10 as a Side Salad and for 5 as an Entrée Salad**

**Large Bowl for 20 as a side Salad and for 10 as an Entrée Salad**

**Warm Curry Chicken Salad –** Romaine Hearts, Mixed Greens, Cucumbers, Fresh Basil, Fresh Cilantro, Green Onion, Toasted Almonds, Goat Cheese, Dried Cranberries, Crispy Curry Onions, Curry Vinaigrette. 85/160

**Chopped Fried Chicken Salad –** Panko Crusted Chicken Breast, Romaine Hearts, Bacon, Tomato, Avocado, Parmesan, Hardboiled Egg, House Made 1000 Island Dressing. 85/160

**Spanish Style Roasted Chicken Salad –** Paprika Marinated Chicken, Romaine, Mixed Greens, Shredded Cabbage, Avocado, Sweet Corn, Goat Cheese, Almonds, Medjool Dates, Peanuts, Smokey Tomato Vinaigrette. 85/160

**Thai Ribeye Beef Salad –** Marinated Ribeye, Lemon Grass, Basil, Cilantro, Mint, Mixed Greens, Carrots, Daikon, Garlic Lime Ginger Dressing, Crispy Onions, Drizzled Red Pepper Rouille. 85/160

**BBQ Salmon Salad –** Romaine Hearts, Mixed Greens, Roasted Corn, Red Bell Peppers, Tomatoes, Cilantro Buttermilk Dressing, Cotija, BBQ Sauce, Crunchy Tortilla Strips. 90/170

**Berry Brie Salad –** Blackberries, Blueberries, Strawberries, Triple Cream Brie, Roasted Marcona Almonds, Shaved Red Onion, Mixed Greens, Garlic Crostini, Red Wine Gastrique Drizzle, Lavender Honey Vinaigrette. 85/160

**Chow Mixed Greens Salad –** Special Spring Mixed Greens, Chow Herb Dressing. 60/110

**Chow Caesar Salad –** Romaine, Parmesan Cheese, Croutons, Caesar Dressing. 60/110

**SIDES
Small (10 People)**

**Medium (15 people)**

**Large (20 People)**

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**Truffle Pram Fries.** 40/55/70

**Sweet Potato Fries.** 40/55/70

**Classic Fries.** 35/47.5/60

**Cheesy Tots** 65/92.5/120

**Crispy Cauliflower** 60/90/120

**House Made Chips** 30/40/50

**Homemade Tortilla Chips** 25/32/5/40

**Pico De Gallo** 15/30 (1x16oz/2x16oz)

**Salsa Macho** 15/30 (1x16oz/2x16oz)

**Guacamole** 20/40 (1x16oz/2x16oz)

**CHILI
Small (10 people)/ Large (20 People)**

**Turkey Chili** 100/200
w/ Five Cheese mix, Sour Cream, and Green Onion

**DESSERTS Small (10 Piece)**

**Medium (15 piece)**

**Large (20 piece)**

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**Gooey Butter Cake** Bites 40/55/70

**Banana Chocolate Chip Bread**

**Pudding Bites** 40/55/70





**BREAKFAST CATERING PACKAGES**

**ASSORTED BREAKFAST**

**BURRITO**

**For 8-10**

(16 Half Burritos, Guacamole, Pico de Gallo) $135

2 Breakfast Burritos

2 Gringo Burritos
2 Short Rib Burritos
2 Egg White Spinach Burritos

1 Small Vegetarian Black Beans

**For 11-15**

(22 Half Burritos, Guacamole, Pico de Gallo ) $185

3 Breakfast Burritos

3 Gringo Burritos
3 Short Rib Burritos
2 Egg White Spinach Burritos

**For 16-20**

(30 Half Burritos, Guacamole, Pico de Gallo) $255

4 Breakfast Burritos

5 Gringo Burritos
4 Short Rib Burritos
2 Egg White Spinach Burritos

**ASSORTED BREAKFAST SANDWICH**

**For 8-10**

(16 half Breakfast sandwiches) $135

2 Oso’s Breakfast Sandwiches
2 Chow Classic Breakfast Sandwiches

2 Breakfast BLTAs
2 So Cal Breakfast Sandwiches

1 Small Crispy Breakfast Potatoes

**For 11-15** (22 half Breakfast sandwiches) $186

3 Oso’s Breakfast Sandwiches
3 Chow Classic Breakfast Sandwiches

3 Breakfast BLTAs
2 So Cal Breakfast Sandwiches

1 Medium Crispy Breakfast Potatoes

**For 16-20** (30 half Breakfast sandwiches) $255

4 Oso’s Breakfast Sandwiches
5 Chow Classic Breakfast Sandwiches

4 Breakfast BLTAs
2 So Cal Breakfast Sandwiches

1 Large Crispy Breakfast Potatoes

**A.M. CLASSIC**

**For 8-10** $170

16 Pancakes
1 Small Scrambled Eggs
1 Small Half Bacon or Half Sausage

10 Toast – Half Wheat Half Sourdough

1 Small Crispy Breakfast Potatoes

**For 16-20** $315

30 Pancakes

1 Large Scrambled Eggs
1 Large Half Bacon or Half Sausage20 Toasts – Half Wheat Half Sourdough 1 Large Crispy Breakfast Potatoes

**For 11-15** $235

22 pancakes
1 Medium Scrambled Eggs
1 Medium Half Bacon or Half Sausage

15 Toasts – Half Wheat Half Sourdough

1 Medium Crispy Breakfast Potatoes

**GRIDDLE** Served w/ Syrup & Butter
***10 Order Minimum Mix and Match***

**Chow Buttermilk Pancakes** $8/2 each
**House French toast -** w/Berry Compote $8/2 each

**Churro French Toast -** Texas Toast, Cinnamon Sugar, Cream Cheese Drizzle. $12/2 each

**BURRITOS** w/ Pico de Gallo

***10 Order Minimum Mix and Match***

**Breakfast Burrito -** Scrambled Eggs, Chorizo, Onions, Potatoes, Cheddar. $17/Burrito

**Egg White Spinach Burrito -** Egg Whites, Spinach, Cheddar, House Made Mole. $17/Burrito

**Gringo Burrito -** Scrambled Eggs, Potatoes, Bacon, Tomato**,** Cheddar. $17/Burrito

**Short Rib Burrito -** Scrambles Eggs, Braised Short Rib, Potatoes, Tomato, Cheddar, Salsa Verde, Smokey Chipotle Crème. $17/Burrito

**BREAKFAST SANDWICHES**

***10 Order Minimum Mix and Match***

**Oso’s Breakfast Sandwich** ScrambledEggs, Sausage, Tomato, Pepper Jack, Chili Aioli, Toasted Brioche Bun. $16/sandwich

**Chow Classic Breakfast Sandwich** ScrambledEggs, Bacon, Cheddar, Tomato, Chipotle Aioli, Avocado, Toasted Sour Dough. $15/sandwich

**Breakfast BLTA** Scrambled Eggs, Bacon, Tomato, Baby Greens, Avocado, Chipotle Aioli, Toasted Brioche Bun. $15 sandwich

**SoCal Breakfast** Sandwich EggWhites, Spinach, Goat Cheese, Tomato, Caramelized Onions, Toasted Multigrain Bread. $15/sandwich

**A LA CARTE BREAKFAST**

Small for 8-10 – Half Pan /Medium for 11-15/ Large for 16-20 – Full Pan

**Scrambled Eggs** 40/55/70
**Eggs Whites with Spinach** 50/70/90
**Bacon** 35/47.5/60– **(20 piece/30 piece/40 piece)
Sausage 35**/47.5/60 – **(20 piece/30 piece/ 40 piece)
Vegetarian Black Beans** 35/47.5/70
**Crispy Potatoes** 37/54/70
**Tortillas** 20/30 (10/20ea.)
**Toast (Half Wheat Half Sourdough)** 25/32.5/40 (10/15/20ea.)

**MORE A LA CARTE**

Small 16oz — Large 32oz

**Pico De Gallo** 15/30 (1x16oz/2x16oz)

**Salsa Macho** 15/30 (1x16oz/2x16oz)

**Guacamole** 20/40 (1x16oz/2x16oz)