

LITTLE ITALY'S
**LOADING
DOCK** EST. 1930
SAN DIEGO • CA

CATERING MENU

SUMMER 2017



@LI_LoadingDock



APPETIZERS

HOT ARTICHOKE PARMESAN & SPINACH DIP SERVED WITH CORN CHIPS - \$3.50 PER PERSON

TRADITIONAL HUMMUS SERVED WITH WARM NAAN - \$2 PER PERSON

AHI POKE (FRESH HAWAIIAN-STYLE AHI TUNA POKE SERVED IN INDIVIDUAL SERVINGS) - \$9 PER PERSON

SEASONAL FRESH VEGETABLE PLATTER WITH BLUE CHEESE DIP - \$3.50 PER PERSON

EPIC CHEESE BOARD CHEF'S SELECTION OF THE FINEST CHEESES - \$8 PER PERSON

SHRIMP COCKTAIL- LARGE PACIFIC SHRIMP SERVED WITH HOUSE COCKTAIL AND LEMON WEDGES- \$7 PER PERSON



SALADS

HOUSE SALAD- SEASONAL MIXED GREENS, CUCUMBER, CHERRY TOMATO, RED ONION, HOUSE ITALIAN DRESSING- \$3.50 PER PERSON

COBB SALAD-SEASONAL MIXED GREENS, GRAPE TOMATO, CUCUMBER, RED ONION, CROUTONS, TOSSED ITALIAN DRESSING WITH CHOICE OF CHICKEN OR STEAK - \$7 PER PERSON

SPINACH SALAD- BABY SPINACH, RED ONION, CANDIED WALNUTS, DARK RAISINS, GOAT CHEESE HONEY RASPBERRY VINAIGRETTE \$4.50 PER PERSON

GOAT CHEESE CAPRESE - THICK SLICED GARDEN TOMATO, GOAT CHEESE, VIRGIN OLIVE OIL, BALSAMIC REDUCTION & FRESH BASIL \$3.50 PER PERSON



SANDWICHES

BBQ CHICKEN - MARINADED BREAST AND THIGH MEAT SERVED WITH A SMOKEY BBQ SERVED ON A ROLL- \$5.00 PER PERSON

BBQ TRITIP- SLOW ROASTED CHOICE BEEF, WITH OUR HOUSE BBQ SERVED ON A ROLL- \$7.00 PER PERSON

BRATWURST- BAVARIAN STYLE SAUSAGE SERVED ALONG SIDE A MAKE YOUR OWN STYLE BUFFET- \$4.50 PER PERSON

PULLED PORK SLIDER- SLOW ROASTED PULLED PORK SERVED ON HAWAIIAN ROLL WITH HOMEMADE COLESLAW- \$3.00 EA

TURKEY, HAM OR ROASTBEEF COLD CUTS - SLICED MEATS, SERVED WITH TOMATO, RED ONION AND LETTUCE AND CHOICE OF CONDIMENTS - \$7 PER PERSON



FLATBREADS

(8 SLICES EACH)

CALI- SIRACHA RANCH, CHICKEN BREAST, BACON, MOZZARELLA CHEESE

\$14 EACH

**BBQ CHICKEN- HOUSE BARBECUE, RED ONION, CHICKEN BREAST, MOZZARELLA
CHEESE- \$14.50 EACH**

**PEPPERONI & BASIL - MARINARA, MOZZARELLA, PEPPERONI TOPPED WITH
FRESH BASIL - \$14 EACH**

**MARGERITA- MARINARA, THINLY SLICED TOMATO, FRESH MOZZARELLA,
TOPPED WITH FRESH BASIL - \$12 EACH**

**BRUSCHETTA - GARDEN TOMATO, OLIVE OIL, MOZZARELLA, BALSAMIC
REDUCTION, FRESH CUT BASIL, CRACKED PEPPER - \$14 EACH**



DESSERTS

TRIPLE CHOCOLATE COOKIE

TRIPLE CHOCOLATE CHIP COOKIES WITH HOUSE-MADE
CARAMEL & CHOCOLATE SAUCE - \$4 PER PERSON

ICE CREAM BAR

VANILLA ICE CREAM, WHIPPED CREAM, CARAMEL SAUCE,
OREO'S, SPRINKLES AND M&M'S - \$5 PER PERSON

PAVLOVA

LIGHT MERIGUE CREAM TOPPED WITH FRESH SEASONAL
FRUIT \$6.50 EACH

FRESH FRUIT AND ICE CREAM \$4.50 PER PERSON



@LI_LOADINGDOCK



WINE LIST

WHITE

PRICING BY THE GLASS | BOTTLE

LA TERRA CHARDONNAY - ACAMPO, CA \$6 | \$22

CLOUDFALL CHARDONNAY - MONTEREY, CA \$10 | \$26

LAGARIA PINOT GRIGIO - VENETTO, ITALY \$8 | \$30

J. LOHR RIESLING - MONTEREY, CA \$9 | \$34

BRANCOTT SAUV BLANC - MALBOROUGH, NEW ZEALAND \$8 | \$30

LISTEL ROSE - LANGUEDOC, FRANCE \$9 | \$34

RED

VISTA POINT CABERNET - LIVERMORE, CA \$6 | \$22

BOGLE RED BLEND - CLARKSBURG, CA \$7 | \$26

PROJECT PASO CABERNET - PASO ROBLES, CA \$9 | \$34

CLOUDFALL PINOT NOIR - MONTEREY, CA \$10 | \$38

TOCA MADERA MALBEC - MADERA, CA \$11 | \$42

7 DEADLY ZINS - LODI, CA \$10 | \$38

SPARKLING

HOUSE SPARKLING \$6 | \$22

CUPCAKE PROSECCO \$7 | \$26



DRAFT BEER

PUTNER BLONDE ALE \$5

KARL STRAUSS RED TROLLEY \$6

KARL STRAUSS AURORA HOPPYALIS \$7

ALESMITH .394 PALE ALE \$6

ALESMITH NUT BROWN ALE \$6

STONE DELICIOUS IPA \$7

CORONADO ORANGE AVENUE WIT \$7

MISSION BRWERY HOPFEST IPA \$7



BEER LIST

BUD LIGHT \$4

COORS LIGHT \$4

DOS EQUIS XX \$5

PACIFICO \$4

STELLA ARTOIS \$5

ST. ARCHER - PALE ALE \$5

PORT BREWING CHRONIC - AMBER (16OZ) \$7

BALLAST POINT EVEN KEEL - SESSION IPA \$5

BALLAST POINT SCULPIN IPA \$7

MODERN TIMES BLACK HOUSE - COFFEE STOUT (16OZ) \$7

MODERN TIMES BLAZING WORLD - HOPPY AMBER (16OZ) \$7

MODERN TIMES FORTUNATE ISLAND - HOPPY WHEAT (16OZ) \$7

MODERN TIMES LOMALAND - SAISON (16OZ) \$7

MOTHER EARTH CALI CREAMIN' - CREAM ALE \$5

GUINNESS DRAUGHT - STOUT (16OZ) \$6

STONGBOW CIDER \$6

ANTHEM - CHERRY CIDER \$6

MISSION HARD ROOT BEER \$6



COCKTAIL LIST

AIR MULE - SOJU VODKA, LIME, BITTERS, GINGER BEER \$9

SOUTHBAY EXPRESS - SOJU VODKA, CITRUS, TEQ, CANE, TRIPLE SEC,
LEMON, COKE \$9

THE COASTER - SOJU CITRUS, PUTNER ALE \$8

POINT OF ENTRY - SOJU TEQUILA, AGAVE, LIME \$8

BLOODY MARY - SOJU VODKA, BLOODY MARY MIX \$8

COSMOPILITAN - SOJU VODKA, TRIPLE SEC, CRANBERRY LIME \$8

LEMON DROP - SOJU CITRUS, TRIPLE SEC, LEMON - \$8

MIMOSA - CHAMPAGNE AND ORANGE JUICE \$7

HAN TEQUILA, VODKA, OR RUM SOJU WITH MIXERS \$8

HAN FIREBALL, TEQUILA, OR VODKA SOJU SHOTS \$5