

Debbie Duggan

EMAIL:
ChefDebbieDugg@aol.com
WEBSITE:
CentralCoastCulinaryandCatering.com

Debbie Duggan's Central Coast Culinary

Instruction • Catering • Event Planning

805 550-5081

2078 Parker Street, Suite 110
San Luis Obispo, CA 93401

*Menus designed by our clients
devoured by their guests!*

SAMPLE MENU ITEMS

*Since 1999, and we have enjoyed
every party that we catered!*

APPETIZERS

- Stuffed French baguette with caramelized onions, Brie, Gouda, Gruyere, Fontina, sun dried tomatoes and topped with Point Reyes Blue cheese, sliced and served warm- \$4.00 pp
- Roasted Stuffed Mushrooms filled with Boursin cheese- \$4.00 pp
- Cheese Plate with 4 types of Artisan cheeses, fresh seasonal fruit (grapes, cherries *-if available-* apples & pears), dried fruit selection, roasted nuts and artisan crackers (*this would be sufficient as the only appetizer for the evening*) \$6.00 pp
- Grilled Asparagus wrapped in Italian Prosciutto lined with French mustard, served plattered- \$3.50 pp
- Grilled Portobello Mushroom Slider with Arugula, cheese, caramelized onions- \$3.75 pp
- Choice Grade Tri Tip seasoned, smoked and grilled, served with BBQ sauce, slider style- \$4.50 pp

- Chicken Pesto Sliders with Monterey Jack cheese, lettuce and tomato slice- \$4.25 pp
- Large poached cold Shrimp served with Debbie D's famous spicy cocktail sauce with green onions, cilantro and a bit of horseradish- \$3.50 pp
- Double Dipped Large Coconut Shrimp with spicy sweet Asian dipping sauce- \$3.50 pp
- Mac and Cheese *from scratch* with buttery bread crumbs in small cups- \$3.50 pp
- Risotto with asparagus and lemon in small cup- \$3.75 pp
- Date filled with Goat cheese and balsamic drizzle- \$3.50 pp
- Medjool Date stuffed with home made Pork Chorizo wrapped in bacon- \$3.50 pp
- Bruschetta with fresh Goat cheese, organic dry farmed tomatoes, garlic, fresh basil and a drizzle of balsamic reduction- \$2.50 pp

- Bruschetta with seasonal pear, Gorgonzola/Blue cheese, caramelized onion and balsamic drizzle- \$2.50 pp
- Bruschetta of smoked Salmon, honey mustard, avocado and organic micro greens- \$3.50 pp
- Dry farmed cherry tomato with filled with crab meat- \$3.75 pp
- Palmiers- puff pastry filled with pesto, Pine nuts and Parmesan cheese, baked and sliced- \$3.00 pp
- Palmiers- puff pastry lined with French mustard, Black Forrest Ham, and Gruyere cheese, baked and sliced- \$3.00 pp
- Smoked local Salmon in endive with Dijon lemon endive- \$2.50 pp
- Cream of Asparagus soup served in Espresso cups- \$3.00 pp

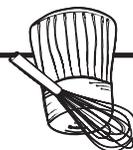
SALADS

- Baby greens with local Arroyo Grande sliced strawberries, blueberries & raspberries, toasted sliced almonds tossed with a creamy pomegranate vinaigrette- \$4.50 pp *may add a bit of Goat Cheese if you like for extra .25 cents.*
- Baby organic greens with tangerine segments, Cara Cara orange segments, roasted pistachios, fresh California goat cheese, honeyed sliced almonds and tossed with a tangerine vinaigrette with a splash of maple syrup and a hint of chipotle- \$4.75 pp

- Romaine baby lettuce with home made garlic Parmesan croutons, sun dried or fresh halved cherry tomatoes tossed with a creamy home made Caesar dressing and fresh Parmesan Reggiano cheese- \$4.50 pp
- Romaine lettuce salad with artichoke hearts, bacon, halved cherry tomatoes, grated Parmesan cheese and tossed with a creamy vinaigrette- \$4.75 pp

- Raspberry Salad with Romaine lettuce, sliced Granny Smith apples, candied walnuts, Point Reyes Blue Cheese and a creamy Raspberry Vinaigrette- \$4.50 pp
- Mixed baby greens with chopped organic carrots, celery, cucumber, tomato, green onion, and tossed with a creamy Balsamic vinaigrette with roasted Pine nuts- \$4.00 pp

*There are many more menu items-
we customize to your tastes!
Prices may change due to drought,
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unfortunately! Thank you.*



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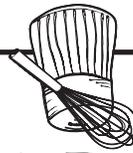
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ENTREES

- Fresh California Halibut with fresh thyme, orange zest, a bit of Olive Oil served with California Blood Orange and Cara Cara Orange Salsa- \$24.00pp
- Baked Mediterranean Halibut filets with white wine, shallots, Kalamata Olives, lemon juice, chopped cherry tomatoes, capers and authentic sheep's milk Feta cheese- \$24.00 pp
- Baked Local Red Snapper Mediterranean \$13.00 pp (*same as halibut but not halibut!*)
- Halibut encrusted in Macadamia nuts, butter, chives- roasted- \$24.00 pp
- Choice Grade Tri Tip, BBQed over red oak, medium rare- \$14.00 pp served with homemade mild salsa or with combination of Tri Tip and BBQed chicken- \$15.00 pp
- BBQed California Chicken over red oak, served in individual pieces such as breast, thigh \$5.00
- Choice Grade Tri Tip, roasted, with Chimmichurri sauce- \$14.00 pp
- Filet Mignon, Choice Grade, roasted and sliced and served with a Point Reyes Blue cheese sauce OR a Gorgonzola sauce, served medium rare (*usually*)- \$28.00 pp
- Roasted Prime Ribs of Beef au jus with home made horseradish sauce- \$23.00 pp
- Surf and Turf-Filet Mignon with Brandy Pepper Corn sauce and large Shrimp- \$28.00 pp
- Filet Mignon with Roquefort compound butter- \$25.00 pp
- Tuscan style Filet Mignon with Balsamic reduction & golden raisins- \$27.00 pp
- Double Thick Midwest Pork chop, brined and served with sautéed apples or warm sauce- \$22.00 pp
- Pork Tenderloin with Asian sauce with fresh pears- \$16.00 pp
- Pork Tenderloin Medallion with maple mustard sauce- \$12.00 pp
- Chicken Marsala with Mascarpone Cheese, fresh mushrooms served over Fettucine- \$15.00 pp
- Chicken Mexicana with refried beans or black beans and rice Vera Cruz- \$21.00 pp
- Grilled California Natural Chicken breast over Fettuccini Alfredo \$15.00 pp or Alfredo Primavera (vegetables) \$16.50 pp
- Chicken Pesto Lasagna- \$13.00 pp
- Chicken Parmigiana- \$13.00 pp
- Eggplant Parmigiana- \$ 12.00 pp
- Rack of Lamb (4 chops) with pomegranate drizzle- \$22.00 pp
- Roasted Leg of Lamb, boneless, sliced with pomegranate drizzle- \$16.00 pp
- Green Beans Normandy - green beans w/ sautéed shallots & apples- \$3.75 pp
- Seasonal corn sauté with red bell peppers, kalamata olives, edamame and herbs- \$3.75 pp
- Medley of fresh grilled seasonal Vegetables w/ Olive Oil, herbs & a bit of balsamic reduction, *if desired*- \$3.75 pp
- Organic rainbow carrots with Pistachio herb pesto- \$3.75 pp
- Carrots with Citrus splash (*a bit sweet and citrusy*)- \$3.00 pp
- Roasted Asparagus- \$3.75 pp
- Fresh green beans (blue lake) with herbs, onions and shiitake mushrooms- \$3.50 pp
- Haricot Verts (baby green beans) with lemon zest- \$3.50 pp
- Twice baked stuffed russet potatoes \$3.00 pp
- Roasted Garlic Smashers- \$2.50 pp
- Buttermilk smashed red potatoes- \$2.50 pp
- Macaroni and Cheese, buttered bread crumbs- \$3.75 pp
- Risotto with Mushrooms and Parmesan cheese- \$4.00 pp
- Risotto with lemon, herbs and asparagus- \$4.25 pp
- Israeli Couscous with green onions, roasted pine nuts, orange zest, dried cranberries- \$3.75 pp
- Roasted fingerling potatoes with Olive oil, sea salt, fresh rosemary & herbs- \$2.75 pp
- Risotto with shallots, white wine, fresh spinach and Parmesan cheese \$5.00 pp
- Artisan Warm Bread with butter \$1.50 pp
- Local Sourdough Bread or Rolls (Brian's in Atascadero) with butter \$1.50 pp

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DESSERT

- Debbie 's double layer chocolate chocolate chip cake with creamy thick chocolate frosting and high quality vanilla ice cream- \$6.00 pp
- Triple chocolate tart with raspberry served with chocolate fudge drizzle- \$4.75 pp
- Chocolate pots de creme with whipped cream & raspberry- \$4.50 pp
- Chocolate mousse with a hint of orange served with sweetened whipped cream & raspberry- \$4.50 pp
- Fresh creamy Lime Tart with pretzel brown sugar crust with blackberry sauce- \$5.00 pp
- Fresh Lime Mousse with raspberry- \$4.25 pp
- Lemon Curd Greek yogurt Mousse over medley of local fresh berries- \$5.00 pp
- Assorted Berry Cobbler with Vanilla Ice Cream- \$4.75 pp
- Debbie D's famous Peanut Butter Pie with Fudge Ganache- \$5.00 pp
- Rolled Log Cake filled with whipped cream, fresh raspberries & wrapped in fudge ganache-\$5.00 pp
- Rolled log cake filled with sweetened whipped cream, chopped Reese's peanut butter cups and wrapped in fudge ganache- \$5.00 pp
- Creme Brulee (with chocolate on bottom or fresh raspberries)- \$6.00 pp
- Lemon Velvet Cheesecake with local strawberry sauce- \$4.75 pp
- Snicker Bar Cheesecake with Hot Fudge- \$5.00 pp
- Mason Jar Hot Fudge Sundaes or Caramel or Fresh Strawberry with freshly whipped sweetened cream, toasted almonds and cherry- \$5.00 pp
- Cordon Bleu Coeur a la Creme with raspberry lime sauce with a hint of Rum (*Debbie D's specialty*) \$6.00 pp
- Almond Joy large, from scratch cupcake with sticky coconut topping and drenched in fudge ganache (*minimum order of 12*) \$4.75 pp

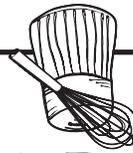
•Coffee service, Ice Tea service and Cucumber water available at minimal price.

All food is prepared from scratch and made with the finest ingredients found from local purveyors and farmers.

We have been in business for 17 years and have enjoyed every party we cater. Menus are designed by our clients and devoured by their guests!

•Vegetarian, Gluten Free, Children's Menus are available upon request.

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SANTA MARIA STYLE BBQ

This is a traditional style BBQ that we haul to the venue, or we use our facility to set up.

BBQ is packed with California dry Red Oak, which we light several hours before the meal begins.

We grill USDA CHOICE GRADE Tri Tip and California Natural Chicken. The meat is slowly cooked, without any seasonings, and the red oak cooks that flavor right into the meats giving them that special flavor.

Our price list:

- Santa Maria Style USDA CHOICE GRADE Tri Tip AND California Nautral Chicken - Dual Entree- \$15.00 pp
- Santa Maria Style USDA CHOICE TRI TIP (usually medium rare), sliced and served with our home made mild Salsa (unless otherwise specified)- \$14.00 pp
- Santa Maria Style California Natural Chicken over Red Oak- \$6.00 pp
- Seasonal Vegetable Skewer- \$3.00 pp
- Grilled Portobello Mushrooms with Vegetarian Filling- \$10.00 pp
- Debbie D's Incredible BBQ Baked *from scratch* Beans with caramelized onions and Bacon (*can be made vegetarian*)- \$2.00 pp
- Debbie D's *from scratch* Mac 'n Cheddar Cheese- \$3.00 pp

- SALAD CHOICE:
All salad dressings are from scratch!
- Caesar with halved cherry tomatoes or sundried tomatoes and home made croutons- \$3.50 pp
 - Spring baby organic greens with blueberries, Arroyo Grande Sliced strawberries, raspberries and honey sliced almonds with Creamy Pomegranate Vinaigrette- \$3.75 pp
 - Spring baby organic greens and spinach salad with cucumber, organic rainbow carrots, celery, dry farmed Huasna Valley tomatoes with balsamic vinaigrette and dusted with Parmesan cheese- \$3.50 pp
 - Sliced Organic dry farmed tomatoes with red onion slices, a bit of green pepper slices, vinaigrette with Feta or Point Reyes Blue Cheese- \$4.00 pp (*more of a French Basque type of salad*)
May through October only.

- Garlic Bread with butter, parsley, and lots of Parmesan cheese- \$1.50 pp
- Warm assortment of Artisan sliced breads with butter pat- \$1.75 pp
- Squaw rolls and Soft French rolls with butter pat- \$1.25 pp

DESSERTS:

- Debbie D's incredible TRIPLE THREAT BROWNIES- \$2.00 pp
- Debbie D's Assorted Berry Cobbler \$3.50 pp
- Debbie D's Assorted Large Cookies - \$1.75 ea

*All food is made from scratch,
using the best whole ingredients.
I feed my clients just like I feed my
family-using the best, most whole-
some ingredients I can buy!*

*Central Coast Culinary prides
itself with the service we offer
to our brides. I work on many
"destination weddings", the brides
are at a definite disadvantage in
making many decisions. I offer,
at NO charge, rental services, which
means I can order your rentals or
help you order rentals. This ensures
that on your wedding day there are
no shortages or forgotten items.*

*I can refer you to great vendors that
I have been impressed with both in
value, creativity and reliability.
Over 17 years of catering weddings,
parties, showers and teaching
people how to cook and entertain.*

*I book 3 weddings per month and
only one per weekend. That ensures
that you receive all my attention
and my presence during your
wedding. I cringe at the thought of
my food being served without my
expertise and supervision. I look
forward to hearing from you.*

Warmly,
Debbie Duggan