



Opened in April of 2014, Maggie's Blue Rose features a menu of Mexican entrees and appetizers not previously available on Catalina Island. Maggie's provides a fine dining experience with a south of the border feel, with lobster, crab legs, premium cut steaks and selected specialties.

## LUNCH

---

### BAR

All bar catering has to be done by Maggie's Blue Rose. A minimum of \$1,000.00 must be ordered. Maggie's will supply a bartender and the required one-day catering liquor license.

### APPETIZERS

*(Choose Two)*

- Mexican Style Shrimp Cocktail
- Crab and Corn Empanadas
- Grilled Street Corn on the Cob
- Relleno Style Goat Cheese Jalapeño Poppers

### SALAD

- Blue Rose Salad

### STREET TACOS

*(Choose One)*

- Grilled Achiote Marinated Skirt Steak
- Chicken Verde
- Rosa Azul Lobster (Add \$7.00)

### LAZY ENCHILADAS

*(Choose One)*

- Chicken Verde
- Traditional Cheese

### SIDE

- Beans and Rice

**\$42.50 Per Person, Plus Tax (9.50%), Plus Tip (20%)**

---

## CATERING INFORMATION

217 Metropole Avenue, Avalon, CA 90704





Opened in April of 2014, Maggie's Blue Rose features a menu of Mexican entrees and appetizers not previously available on Catalina Island. Maggie's provides a fine dining experience with a south of the border feel, with lobster, crab legs, premium cut steaks and selected specialties.

## DINNER

---

### BAR

All bar catering has to be done by Maggie's Blue Rose. A minimum of \$1,000.00 must be ordered. Maggie's will supply a bartender and the required one-day catering liquor license.

### CHIPS AND SALSA

### GUACAMOLE

### APPETIZERS

*(Served by wait staff. Choose Two)*

- Mexican Style Shrimp Cocktail
- Crab and Corn Empanadas
- Relleno Style Goat Cheese Jalapeño Poppers

### SALAD

- Blue Rose Salad

### ENTREES

- Grilled Achiote Marinated Skirt Steak
- Pan Seared Salmon with Poblano Sauce
- Chile Relleno

### ENTREE SIDES

- Pasta Alfredo
- Cilantro Rice
- Black Beans
- Fresh Homemade Tortillas

**\$52.95 Per Person, Plus Tax (9.50%), Plus Tip (20%)**

---

## CATERING INFORMATION

217 Metropole Avenue, Avalon, CA 90704





Steve's Steakhouse is known for consistent quality and incredible service. The owner, Steve Bray, has been in the restaurant business for more than 30 years.

You are not limited to this list. Steve's Steakhouse is fully equipped to provide additional choices to suit your taste and is happy to do so. You will be amazed at the creations their chefs can create for you, so please ask.

---

### **BAR**

All bar catering has to be done by Steve's Steakhouse. A minimum of \$1,000.00 must be ordered. Steve's Steakhouse will supply a bartender and the required one-day catering liquor license.

### **APPETIZERS**

Any appetizers can be made for your taste.

If you prefer only certain appetizers Steve's Steakhouse is available to deliver and drop off.

### **ENTREES**

#### FILET MIGNON

The most tender of all cuts, cooked to perfection and served with Bearnaise sauce

#### FRESH CATCH OF THE DAY

The freshest of fish right off the local Green Pier, broiled and served with lemon butter caper sauce

### **STARCHES**

#### GARLIC MASHED POTATOES

Fresh potatoes mashed to perfection with just the right amount of sauteed garlic

#### RICE PILAF

Traditional Rice Pilaf

### **VEGETABLES**

A nice sauteed vegetable medley, consisting of Carrots, Broccoli, Italian Squash and Corn on the Cob

### **SALAD**

Traditional Caesar Salad

### **BREAD**

Fresh Sourdough Garlic Bread

**\$55.95 Per Person, Plus Tax (9.50%), Plus Tip (20%)**

---

## **CATERING INFORMATION**

217 Metropole Avenue, Avalon, CA 90704

