Let Catering by Herach and Ara plan and execute your next event……

Services offered:
- Basic Drop Offs
- Buffet Service
- Full Service Sit Down

Menus offered:
- Mexican, Italian, Chinese, Mediterranean, Japanese, European and Hawaiian

Events Served:
- All corporate, private, themed events & Bar-B-Q’s

Additional Services:
- Rentals, Flowers, DJ’s, Photography, Audio Visual, Wedding Cakes and much more……

SERVING 10 TO 6,000 GUESTS

Fully Licensed, Insured and Experienced!!!

Call for more Information

(323)-728-0573

1460 S. Greenwood Avenue
Montebello, Ca 90640
Catering by Herach and Ara was established in 1984 serving the Southern California and Nevada Communities. We offer complete event planning, staffing and execution with rentals, support equipment and coordination. Our commissaries are centrally located in Montebello and Anaheim Hills California.

Our creative chefs have tantalized many a guest with their original recipes. The continental menu offers Italian, Mexican, Chinese, Mediterranean, and Japanese delicacies for your review and consideration.

Themed parties, props and support equipment are available in making your event as unique and memorable as possible. We offer basic drop-off service, “family” style and full formal silver service with professional uniformed attendants.

Catering by Herach and Ara is fully licensed, insured and experienced. Our pleasure is making sure that your event is planned and orchestrated successfully.

Please call for menus and information.
(323)-728-0573
1460 South Greenwood Ave
Montebello, CA. 90640
CATERING BY HERACH & ARA
1460 S. Greenwood Avenue, Montebello, CA 90640
(323) 728-0573 or (800) 810-0272

SEAFOOD FETTUCCINE $10.25
Bite size pieces of shrimp, halibut, and scallops prepared in our own Creole style sauce, and served with fettuccine noodles.

BEEF BOURGUIGNON $9.45
Cubes of sirloin of beef and mushrooms, bathing in a burgundy sauce, presented on a bed of noodles or rice pilaf.

CHICKEN in CAPER SAUCE $9.25
Sautéed onions and caper in a Dijon wine sauce accompany these delicately seasoned boned in chicken breasts.

HEARTY BEEF STEW $8.95
Garden fresh vegetables, chucks of lean sirloin of beef, and a hearty sauce make this a complete meal with a rice or mashed potato accompaniment.

CHEESE FILLED MANICOTH or SHELLS $8.95
If Italian is your pleasure, try these ricotta filled delicacies topped with our own special marinara sauce.

BEEF TERIYAKI $9.25
Slices of lean sirloin of beef, marinated overnight, in a teriyaki sauce and tossed with sautéed broccoli spears make this combination a unique experience.

MOSTACCIOLI with CHICKEN STRIPS $8.95
Layers of mostaccioli noodles, ricotta, mozzarella, chicken strips, and a marinara sauce give vegetarians another tasty alternative, Also know as “Cheaters Lasagna”.

PEPPER STEAK $8.95
Julienne strips of red and green pepper, and lean sirloin strips sautéed over searing heat to seal all flavors. Seasoned with salt and black pepper allow only the beef and pepper flavors to come together.

SOUTHERN FRIED CHICKEN $9.25
Grandma could not have done this better. Flour and seasoning dress these plump chicken parts. Who said simple could not taste so good.

TANGY STEAK STRIPS & VEGETABLES $8.95
Chunk bell peppers, onions, and carrots rounds combined with strips of beef, which have been marinating in sherry and soy sauce, give this entrée the tanginess.

TACO or BURRITO BAR $8.95
South of the border specialties are presented in a buffet style so that each guest can build his or her own burrito or taco. Get creative with the condiments, which include shredded cheddar cheese, sliced olives, picante sauce, sour cream, diced tomatoes, and sliced jalapenos. Guacamole sauce may be provided at an additional cost.

CHICKEN CASHEW $8.95
Our own version of a long established Chinese entrée have your guest coming back for more. Chucks of chicken in a broth and soy sauce base with plenty of cashews and green onion strips. No fillers in this one.

STEAK PICADO $8.95
A hint of oregano and bell peppers, tomatoes, onions and garlic give this Mexican standard a thumbs up. Strips of beef and the above sauce make this an interesting meal.

A minimum of 20 guests is requested for all orders. Please add $1.50/guest for orders less than 20. Tax charged on all taxable items. We request three days notice prior to event date on any changes. Prices subject to change without prior notice. Fifteen percent gratuity asse on events requiring service personnel. Delivery charges additional.
BAKED HAM STEAKS with PINEAPPLE GLAZE $8.25
a generous sized ham steak glazed with honey, clove, and cinnamon sauce, and displayed with crushed pineapple makes this a tasty and colorful presentation.

ROAST TURKEY $9.25
Turkeys seasoned with our special spices, oven roasted and served whole or carved.

SWEET & SOUR CHICKEN $8.95
Boneless chucks of chicken breasts and thighs sautéed and served with a tangy sweet and sour sauce on a bed or steam rice.

SPAGETTI & HEARTY MEAT SAUCE $8.50
The Old Italian standby like mama may have done. Ground beef, chopped onions and bell peppers with a hint of garlic, simmered hours in a zesty Italian sauce that won’t quit.

CHINESE FIVE SPICE CHICKEN $8.45
Bone-in chicken breasts marinated over night in onions, soy sauce and our special Chinese spices, and baked to perfection. Served with steamed rice or rice pilaf.

BEEF STROGONOFF $8.95
The chefs’ own special seasoning accent the flavor of this Russian dish. Seconds are always as a must.

ROAST BEEF AU JUS $8.95
Roast beef is roast beef until you have tried ours. Seasoning, garlic and our cooking process set this menu item apart from the rest.

HALF GAME HENS $10.25
Cornish game hens basted with orange or plum sauce, and baked to a golden brown. An herbed wild rice medley makes a fine accompaniment.

VEGETABLE LASAGNA $8.95
A vegetarian delight. Layers of lasagna noodle, spinach and shredded carrots blended with ricotta, cottage and mozzarella cheese convert carnivores to vegetarians.

HOMESTYLE MEAT LOAF $8.95
A rib sticking blend of ground beef seasonings and other odds and ends make this American standard a “must try” Topped with sautéed onions and tomatoes.

MEAT LASAGNA $8.95
A carnivores delight. Layers of lasagna noodle, meat sauce, mozzarella and other cheeses convert vegetarians to carnivores.

RED SNAPPER in LEMON BUTTER SAUCE Market Price
Fish are fish and you can’t change that. Try this baked snapper in lemon and butter sauce. You’ll agree it’s different.

BEEF FAJITAS $8.95
Everyone has their own version of fajitas and this is ours. Lightly seasoned julienne strips of beef, peppers and onions in their own sauce make a great burrito.

CHICKEN FAJITAS $8.95
A little bit of this and a little bit of that, some chicken strips, sautéed in a Cajun style sauce do a bed of rice a great deal of justice.

HALIBUT STEAKS Market Price
If you like fish steaks, this is the entree for you. Seasoned and baked, and served with baby red potatoes or rice pilaf make this a fish lovers delight.

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VEGETARIAN MEALS AVAILABLE ON REQUEST
ADDITIONAL ENTREES

Sirloin Strips with Mushroom Sauce $ 8.95
Texas Beef Chili (Hot or Mild) $ 8.95
Stuffed Cabbage Rolls $ 8.95
Ginger Beef Stir Fry $ 8.95
Moussaka (Eggplant Layered with Ground Beef, Tomato and Onions) $ 9.25
Stuffed Vegetables with Herbed Wild Rice (Vegetarian) $ 8.95
Oven Roasted Greek Chicken with Oregano $ 8.95
Chicken Kabob Marinated In Yogurt $ 8.95
Grilled Chicken with Eggplant and Roma Tomato $ 8.95
Honey Mustard Chicken Breast $ 8.45
Kung Pao Chicken $ 8.45
Beef with Cashews $ 8.95
Corned Beef and Cabbage $ 9.25
Chicken with Paprika Sauce $ 8.45
Chicken Picatta $ 8.95

Chicken Florentine $ 9.25
Chicken with Spinach and Cream Sauce

Roast Pork Loin $ 9.45
Chicken with Mushroom Sauce $ 9.25
Beef Bordelaise $ 9.45
Vegetable Frittata (Vegetarian) $ 7.95
Pan Seared Salmon with Mango Relish Market Price
Grilled Halibut with Dill Sauce Market Price
ACCOMPANIMENTS FOR ENTREES

SALADS (Select One)

Garden Salad with Choice of Dressing; Caesar Salad with Creamy Caesar Dressing and Croutons; House Salad with Choice of Dressing; Mexican Caesar Salad topped with Pepitas and Served with Creamy Cilantro Dressing; Strawberry Spinach Salad with Vinaigrette; Chinese Chicken Salad (add $2.00/person); Shrimp Cocktail (add $3.50/person)

POTATO or RICE (Select One)

Herbed Wild Rice Medley; Rice Pilaf; Steamed White Rice; Fried Rice; Mashed Potatoes; Au Gratin Potatoes; Scalloped Potatoes; New Potatoes in Butter Dill Sauce; Oven Roasted Potatoes with Oregano; Soft Fried Noodles; Buttered Noodles; Radiatorre Pasta; Penne Pasta; Baked Potato (add $1.50)

VEGETABLES (Select One)

Sweet Baby Carrots; Mixed Steamed Vegetables; Green Beans Amandine; Broccoli Amandine; Peas and Carrots; Broccoli and Carrots; Seasoned Corn Kernels; Corn Cobbetts; Zucchini Onion Medley; Carrot and Zucchini Medley; Peas and Pearl Onions; Vegetable Stir Fry; Refried Beans; Frijoles de La Olla

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BREAKFAST MENUS

QUICKIE
MINI DANISH
MINI CROISSANTS
CHOICE OF TWO JUICES*
COFFEE & DECAF COFFEE WITH FLAVORED CREAMERS
BUTTER AND JELLY

$6.00

CONTINENTAL
CHOICE OF TWO BAKED GOODS**
FRESH SEASONAL FRUIT
CHOICE OF TWO JUICES*
COFFEE & DECAF COFFEE WITH FLAVORED CREAMERS
BUTTER AND JELLY

$6.75

TRADITIONAL
SCRAMBLED EGGS, CHORIZO & EGGS OR COUNTRY STYLE EGGS
O’BRIEN OR HASH BROWN POTATOES
CHOICE OF SAUSAGE, BACON OR HAM SLICES
HOMESTYLE BISCUITS WITH BUTTER AND JELLY
MINI SWEET ROLLS
CHOICE OF TWO JUICES*
COFFEE & DECAF COFFEE WITH FLAVORED CREAMERS
CONDIMENTS

$8.95

ADDITIONAL BREAKFAST ITEMS

BREAKFAST CROISSANT SANDWICH $ 4.50
FRENCH TOAST & WARM SYRUP $ 2.50
PANCAKES & WARM SYRUP $ 2.25
FRESH SEASONAL FRUIT $ 2.00
BREAKFAST BURRITOS $ 4.95

ASSORTED YOGURTS & GRANOLA $ 1.50
HOT OATMEAL WITH CREAM $ 1.95
COLD CEREALS WITH MILK $ 1.75
HOT TEA SERVICE $ 0.65
MILK SERVICE $ 0.95

*JUICE CHOICES INCLUDE ORANGE, APPLE, CRANBERRY, GRAPEFRUIT & GRAPE
**BAKED GOODS CHOICES INCLUDE MINI CROISSANT, MINI DANISH, BAGELS & CREAM CHEESE, MINI MUFFINS,
PUFF PASTRY WITH FRUIT FILLING, SCONES, PAN DULCE, GATA, BANANA NUT BREAD & POUND CAKE
A MINIMUM OF 20 GUESTS REQUESTED FOR ABOVE MENUS. PRICE INCLUDES QUALITY DISPOSABLE SERVICE WARE.
PRICE DOES NOT INCLUDE SALES TAX. CHINA SERVICE IS AVAILABLE UPON REQUEST.
Desserts

Assorted Fresh Baked Cookies 2 per Person  
1.25

Assorted Mini Fruit Bars  
1.35

Assorted Mousse Cakes & Seasonal Cheesecakes  
2.75

Chocolate Mousse Parfait with Whip Cream  
1.75

Homemade Fruit Cobblers with Vanilla Ice Cream  
2.95

Seasonal Fruit Pies  
2.50

Gourmet Chocolate Chewy Brownies  
1.25

Assorted Mini French Pastries 2 per Person  
3.00

Homemade Flan  
2.50

Bread Pudding with Whip Cream  
1.50

Assorted Flavored Jell-O’s with Whip Cream  
1.50

Baklava  
1.50
Cold

Poached Salmon served with a cold dill sauce. $ 3.00

Brushetta with toasted baguette $ 2.50

Babaganoush or Hummus served with fresh pita. $ 1.75

Shrimp Cocktail fresh 31-40 size shrimp served with a tangy sauce. $ 3.50

Scaloped Ceviche served with gourmet crackers. $ 2.75

Red Rose Potatoes topped with sour cream and domestic caviar. $ 2.25

Deviled Eggs sprinkled with Hungarian paprika. $ 2.25

Pinwheel Sandwiches assorted meat fillings wrapped in Armenian bread. $ 2.50

Seven Layer Dip with tortilla chips. $ 2.25

Mediterranean Platter Stuffed grape leaves, Hummus, Ikra (Russian Caviar. $ 5.25

Hot

Beureks Spinach and four cheeses stuffed in puff pastry. $ 2.50

Crab Cakes served with fresh lemon wedges. $ 3.00

Chicken Kabobs with garlic sauce (2). $ 3.95

Scallop or Shrimp wrapped in bacon and water chestnut. $ 2.75

Chicken Egg Rolls served with a sweet and sour dip. $ 2.00

Baked Brie with water crackers. $ 2.75

Piggies in a Blanket for the adult kids, always a favorite. $ 2.75

Chicken Yakitori with a ginger peanut sauce. $ 2.75

Spicy Cajun Drummes with a creamy ranch dip. $ 2.00

Meatballs Marinara $ 2.00

Hot Artichoke Dip served with crostini. $ 2.50

Mushroom Caps stuffed with a creamy delicious cheese filling. $ 2.00

Crab en Crouté creamy crab filling layered in fresh puff pastry. $ 2.75
BBQ MENU

¼ lb. Hot Dogs and Hamburgers $ 9.75
¼ lb. Hot Dogs, Hamburgers and Chicken Breast $ 12.75
¼ lb. Hot Dogs and Chicken Breast $ 10.45
¼ Hamburgers, Chicken Breast and Tri Tip $ 14.95
Chicken Breast and Tri Tip $ 12.95
Pork Spare Ribs and Hamburgers $ 9.95
Pork Spare Ribs, Hamburgers and Hot Dogs $ 12.95
Pork Spare Ribs and Tri Tip $ 13.95
Baby Back Ribs (1/3 rack) and Tri Tip $ 15.95
Beef Ribs and BBQ Chicken (Bone In) $ 12.95

Each of the combinations listed above include the following sides:
Choice of Two Salads:
Potato, Pasta, Macaroni, Cole Slaw, Three Bean, Garden or Tomato Cucumber Vinaigrette
Corn Cobbetts or Baked Beans
Watermelon Wedges
Lemonade, Ice Tea or Punch with Ice Service
Condiments as needed – Shredded Lettuce, Tomato Slices, Diced Onion, Ketchup, Mustard, and Mayonnaise

*Additional combinations available upon request
ie. Carne Asada and Pollo Asada with Tortillas @ $10.95 Per Guest
Spanish Rice and Frijoles de La Olla
Choice of Salad
Red and Green Salsa

Above Menus recommended for guest counts of 100 or more.
Cooking Personnel and Service Staff are additional.
Cooking equipment, supplies, and eating items included.
Weekend Prices Slightly Higher.
BOX LUNCH MENU

**BASIC BOX**
Gourmet Sandwich*  $7.25/BOX
Choice of Salad**
Carrot and Celery Sticks
(2) Gourmet Cookies
Condiments and Utensils

**COUNTRY BOX**  $7.95/BOX
(2) Pieces of Fried Chicken
Potato, Macaroni, or Pasta Salad
(1) Brownie
Dinner Roll/Butter Pat
Condiments and Utensils

**SALAD BOX**  $7.95/BOX
Chinese Chicken Salad or
Chicken Caesar Salad or
Chef’s Salad
Choice of Fruit Bar or Brownie
Dinner Roll/Butter Pat
Condiments and Utensils

**ECONOMY BOX**  $6.00/BOX
French Roll Sandwich*
Potato or Pasta
(1) Gourmet Cookie
Condiments and Utensils

*Choice of Kaiser Roll, French Roll, Croissant or Wrap. Meats include: Roast Beef, Tavern Ham, Turkey, Chicken Salad, Egg Salad and Vegetarian.

**Salad Choice includes one of the following: Potato, Pasta, or Macaroni

Economy box lunches are presented in white foam take out boxes; Country, Salad and Basic box lunches are presented in clear boxes. Executive boxes are available for an additional $1.00 per person.

Should you require special menus please feel free to ask? *Substitutions Allowed*
No menu changes will be accepted seven (7) days prior to the event.

The number of guests is a minimum guarantee for the food order. The individual / organization will be charged according to the actual number of guests or the minimum guarantee – whichever is greater. This guarantee must reach our office at least (7) days prior to the event date.

A 25% deposit of the estimated gross total will be requested at the time of acceptance of this proposal. This deposit is partially refundable upon receipt of a written request to cancel the contract, in our office, ninety (90) days prior to event date. The balance on the account is due and payable three (3) days prior to event date.

**Catering By Herach & Ara**

**Wedding Menu**

(323) 728-0573 or (323)728-0574

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**Grilled Tri Tip**
- Scalloped Potatoes
- Sweet Baby Carrots
- Red Beet Slices in Vinaigrette
- Rolls and Butter
- Fruit Tarts
- Creamy Horseradish
- Dijon Mustard

**$ 15.95 per person**

**Honeyed Cornish Half Game Hens**
- Herbed Wild Rice
- Brussel Sprouts
- Spinach Salad with Dressings
- Rolls and Butter
- Lemon Bars

**$ 14.95 per person**

**Halibut Steaks with Lemon Butter**
- Red Rose Potatoes
- Mixed Steamed Vegetables
- House Salad with Fresh Herbs, Raspberry and Ranch Dressings
- Rolls and Butter
- Mousse Cake

**$ 16.95 per person**

**Baked Salmon with Cucumber Dill Dressing**
- Red Rose Potatoes
- Asparagus in Herbs
- House Salad with Fresh Herbs, Ranch and Oil and Vinegar Dressings
- Rolls and Butter
- Mini Éclairs

**$ 15.95 per person**

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Catering By Herach & Ara

Wedding Menu

(323) 728-0573 or (323)728-0574

Beef Bourguignon (Beef with Red Wine Sauce)
- Herbed Wild Rice
- Green Bean Amandine
- Garden Salad with Raspberry and Ranch Dressings
  - Rolls and Butter
  - Mini Fruit Tarts

$ 15.95 per person

Chicken Marsala
- Fusili Pasta (Cork Screw)
- Broccoli Amandine
- Caesar Salad with Creamy Caesar Dressing and Croutons
  - Rolls and Butter
  - Mini Éclairs

$ 14.95 per person

Beef Stroganoff
- Buttered Noodles
- Mixed Steamed Vegetables
- Cucumber-Tomato Salad in Vinaigrette
  - Rolls and Butter
  - Cream Puffs

$ 14.95 per person
Catering By Herach & Ara

Wedding Menu

(323) 728-0573 or (323)728-0574

Sirloin Tips with Mushrooms
Rice Pilaf
Spinach Soufflé
Cole Slaw Salad
Rolls and Butter
Gourmet Brownies

$ 13.95 per person

Seafood Creole (Spicy or Mild)
Radiatorre Pasta (Radiator Shaped)
Grilled Vegetables in Balsamic Vinegar
Garden Salad with Raspberry and Ranch Dressings
Rolls and Butter
Pecan Bars

$ 16.95 per person

Oven Roast Turkey
Garlic Mashed Potatoes with Gravy
Corn Kernels
Garden Salad with Ranch and Thousand Island Dressings
Rolls and Butter
Cranberry Jelly
Gourmet Pie

$ 12.95 per person

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