

Blog: www.healthylivingwithanita.com

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Our Appetizers Catering approach two different options: Party Platters are available for party of 15 or more.



PARTY PLATTERS MENU

Our most effective option, offering a range of our favorite finger food dishes easily dropped off, and no preparation for you to make them look and taste super delicious with no need of staff.



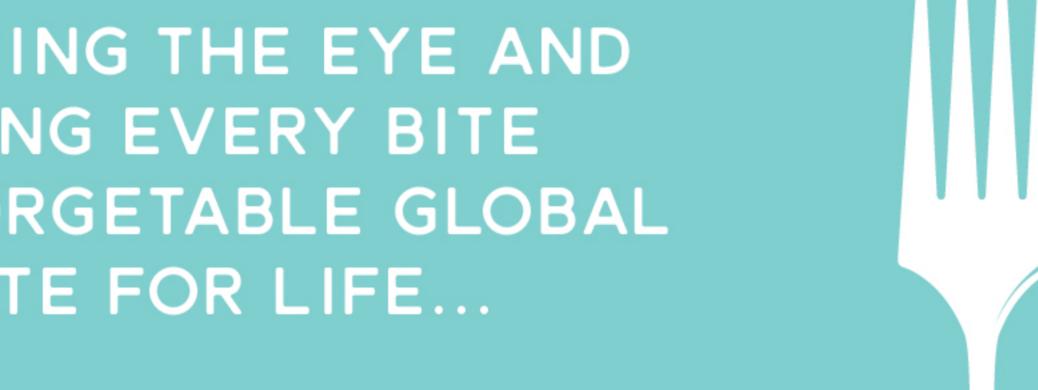


PARTY CUSTOM MENU

We can match any particular theme party you have in mind. Extra time to develop your custom menu with extra cost, dropped off and no preparation for you to make them look and taste super delicious with no need of staff.



CAPTURING THE EYE AND MAKING EVERY BITE AN UNFORGETABLE GLOBAL TASTE FOR LIFE...



Please call us at (661) 289.4480 and let us guide you to a Catering Drop Off solution that suits your needs.





ANITA'S PARTY FOOD

DO YOU WANT YOUR PARTY TO ROLL...

IT'S OUR JOB TO MAKE IT HAPPEN WITH OUR FRESH AND DELICIOUS GLOBAL TASTING FOOD AND BAKED GOODS. PROUDLY SERVING HOLLYWOOD STUDIOS. PRESTIGIOUS COMPANIES. RESTAURANTS. AND WONDERFUL CLIENTS IN LOS ANGELES AND VALENCIA AREA.

- All our food items are cooked and baked to order.
- Allow 72 hours advance notice when placing an order for delivery. Some special orders required extra time.
- Delivery charges will apply depending on distance, and time.
- Full payment must be completed prior to drop off. We accept checks and credit cards.
- Cancellation must be received and confirmed via phone only 72 hours prior to the event, otherwise will result in 100% charge to the client.
- Please note that ANITA'S PARTY FOOD is not liable for any adverse allergic reactions from the ingredients we use. It's the client's responsibility to determine what is suitable for their consumption.

Please contact us at (661) 289.4480 to help you create the best menu that will make your special event a Success!

"TASTE THE LOVE, LOVE THE TASTE"

FROM ANITA'S KITCHEN

Z Bake "U" Happy Desserts & Sweets Freshly Baked

Upon request with no artificial colors or preservatives.

CHOCOLATE CHIP COOKIES

RED VELVET BUNDT
CAKE/CREAM CHEESE ICING

BLUEBERRY MUFFINS

ANA BANANA BREAD

PUMPKIN CHOCOLATE BREAD

LINZER COOKIES

FRESH MONKEY BREAD WITH APPLES

ANITA'S BEST TIRAMISU USING ALESSANDRO'S ESPRESSO

PINEAPPLE CAKE

MINI FRUIT TARTS

LEMON POUND CAKE

CHOCOLATE CAKE

SPANISH RICE PUDDING

ROSE WATER RICE PUDDING

DOUBLE FUDGE BROWNIES

YOUGURT B-B CAKE

ORANGE BLOSSOM CUSTARD
WITH PISTACHIOS

MAJIC'S 3 LAYERS CUSTARD





Party Bites and Healthy Snacks

APPETIZING CHILLED OR WARM

Each appetizer is priced by guest.

CAPRESE ON A STICK

fresh mozzarella, cherry tomatoes, fresh basil, balsamic glaze & extra virgin olive oil.

PARTY FRESH GUAC served with fresh tortilla chips.

GOAT CHEESE STUFFED MUSHROOMS

with herbs of province, creamy goat cheese and honey light balsamic glaze.

TROPICAL PARTY CORN SALSA

color peppers, sweet corn, cherry tomatoes, jalapeno with cilantro-lemon marinade.

Served with tortilla chips.

HUMMUS DIP

chickpea spread with garlic, lemon and tahini. Served with fresh pita bread.

EGGPLANT DIP

grilled eggplant spread with garlic, lemon and tahini. Served with fresh pita bread.

SUPER POWER ZAATAR FLATBREAD

healthy seasoned dough with a tang of Mediterranean flavors of sumac, toasted sesame seeds, thyme and oregano.

ASIAN LETTUCE WRAPS

bowl of light protein (minced chicken or lean turkey) with ginger-garlic bursting flavors next to fresh romaine lettuce.

VEGETARIAN EGGPLANT ROLLS

party in your mouth! Roasted eggplant filled with creamy Philadelphia cheese & fresh aromatic spices.

CHICKEN DRUMETTES

with honey-ginger glaze, baked.

ANITA'S PARTY MAC-N-CHEESE

creamy baked with ooze melting fontina and mozzarella cheese in cup size.

SOUTH AMERICAN ANITA'S TEQUENOS

cheese sticks, crispy, golden with a cheesy center. Served with light yogurt Aioli sauce.

ANITA'S HEALTHY BAKED EMPANADAS

delicious half-moon pastry filled with seasoned ground lean meat. Your choice of (organic chicken, cheese or Vegan: black beans/corn, Sweet Nutella-banana)

SAUSAGE SKEWERS

with delicious rosemary roasted potatoes.

PULLED ANITA'S SKIRT STEAK

yummy tender skirt steak cooked low and slow. Served with soft Hawaiian bread.

NO CRUST PILLOW SANDWICH

white soft sandwich bread, ham, Swiss cheese and light mayo. Simply one of party favorites. Argentinian style.

DANI'S TANGY-SWEET PARTY MEATBALLS

a ball of Venezuelan flavors that will melt in your mouth.

PEPPERONI PIZZA PARTY SIZE



FROM THE



CHICKEN PICCATA

tender delicious chicken in a citrus sauce, capers and tomatoes.

CURRY ROASTED SALMON FILLET

served with roasted cauliflowers and rice pilaf cooked in Indian warm spices.

SOUTH-AMERICAN SKIRT STEAK

delicious, juicy and tender skirt steak served with sweet-sour black beans and rice pilaf.

POLLO CON ARROZ

earthy spices, cinnamon, nutmeg infused in a delicious rice pilaf cooked in chicken broth with shredded chicken on top.

NO CARB-BOLOGNESE EGGPLANT LASAGNA

layers of delicious roasted slices of eggplant in a rich wine Bolognese sauce. You won't miss the noodles!

ANITA'S PARTY MEATLOAF (KAFTA)

spicy, juicy tenderloin lean ground meat topped with sliced roasted potatoes and Roma tomatoes. Served with Basmati rice.



Vegetarian De Fauorites

ROOM TEMP MED-MOUSAKA

roasted eggplant, rich tomato-fresh mint sauce and chickpeas.

ORZO PASTA

rice shaped delicious pasta cooked in vegetable broth, tomatoes, basil, parmesan cheese and light garlic-tomato sauce.



POLLO CON PAPAS AL FORNO

Italian seasoning, tender and juicy baked chicken in rosemary tomato base sauce, served with roasted potatoes.

RIGATONI PASTA WITH MEAT SAUCE

CHICKEN FAJITAS
SOUTH OF THE BORDER
served with rice pilaf and beans.

SALMON FILLET

fresh Atlantic salmon marinated in Dijon, orange-lemon zesty juices & extra virgin olive oil.

PAELLA VALENCIA

most party pleaser. Authentic Spanish flavors, saffron, fresh and delicious seafood, infused rice with sea and smoky flavors.

ANITA'S TO DIE FOR FETTUCCINI ALFREDO

MEXICAN TACO FIESTA

your favorite protein (chicken or meat), ripe tomatoes, onions, lettuce, cilantro, soft flour tortillas. Serve with rice, beans and hand-made fresh guacamole.

EGGPLANT PARMESAN

tender, delicious layers of grilled eggplant, mozzarella, pecorino Romano cheese baked in Anita's homemade marinara sauce.

VEGETARIAN FAJITAS

color peppers, onions, mushrooms spiced and smoky south border style.

Surrise Breakfast

WAKE UP TO THE FRESHEST AND FINEST INGREDIENTS TO SATISFY YOUR GUESTS' TASTE

Prices are determined by person

POWER WHITE SCRAMBLED CLASSIC

SUNRISE POTATOES AND SAUSAGES

roasted potatoes, Polka (polish) sausage with lemon, thyme & garlic.

ANITA'S VEGGIE FRITTATA

tomatoes, mushrooms, green onions, fresh eggs and Havarti cheese.

ASSORTED ANITA'S EMPANADAS

SOUTH-FRESH CORN PANCAKES

sweet corn batter, melty cheese and butter, called Cachapas.

ANA'S BANANA BREAD with cream cheese.

SHAKSHUKA

spiced up eggs scrambles in a rich-spicy tomato sauce.

SHEPHERD BREAKFAST PIE

fluffy and creamy mashed potatoes, southern style meat filling with a crisp



From the Garden LOCAL ORGANIC FRESH PRODUCE

FRESH GREEK SALAD

romaine lettuce, tomato, cucumbers, olives, creamy goat cheese with lemon and extra virgin olive oil.

PROBIOTIC CUCUMBER SALAD

refreshing and creamy Greek yogurt, cucumbers, dried and fresh mint with extra virgin olive oil.

WATERMELON-CHEESE SALAD

TWO COLOR BEANS SALAD

black beans, chickpeas, red onions, sweet corn & lemon vinaigrette.

BAJA FRESH SALAD

fresh Roma tomato, lettuce, onions, Cotija cheese, crispy tortilla chips, avocado, lemon juice and extra virgin olive oil.

ORZO PASTA SALAD

long rice shaped pasta, cucumbers, fresh basil, cranberries with creamy mascarpone.

ANITA'S HOMEMADE CEASAR SALAD

SWEET & SOUR BLACK BEANS

slow cooked in a well-seasoned vegetable broth, slightly sweet and sour, served with rice.

ANGEL HAIR PASTA

thin pasta, garlic, tomato, fresh basil and extra virgin olive oil.

MED-ZUCCHINI STEW

tender cooked zucchini in a light Mediterranean tomato sauce and spices with basmati