



CATERING
MENU



www.MegHall.com

234 S. PACIFIC COAST HWY, SUITE 101 • REDONDO BEACH • 310.376.8600

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Please keep in mind that our menu is seasonal and serves as a guideline as to the limitless number of options that Made by Meg can provide. If you have any ideas or creations of your own, please don't hesitate to ask, as we are happy to fulfill any requests.

V Vegetarian **GF** Gluten Free **VG** Vegan

All prices listed on the menu are per piece. Partial orders of menu items on chef discretion.



HORS D'OEUVRES

Items are priced per piece. Minimum order is 25 pieces per item.

HOT

Mini Sirloin sliders with aged White Cheddar, caramelized Onions & Garlic Aioli

Basil-Crusted Filet Mignon with Shallot Marmalade GF

Asian Short Ribs stuffed Cremini Mushrooms GF

Spicy sticky honey baby back Ribs, with shaved Fennel, Basil Cilantro salad

Meg's Spicy Meatball Sliders

Bite size puff Taco with roasted shredded Pork Roja & Sour Cream

Prosciutto, Sweet Mustard, & Parmesan Puff Pastry Pinwheels

Petit Bacon, Date & Manchego Quesadillas

Twice cooked pulled Pork Sliders with crunchy spiced Slaw

Bacon wrapped Shishito Peppers stuffed with Manchego cheese GF

Crispy Pork Belly on Jalapeno Cheddar Cornbread

Coconut Curry Shrimp with Apricot Sweet Chile Sauce

Mini Maryland Crab Cakes with Garlic Basil Aioli

Sambuca marinated Prosciutto wrapped Shrimp

Bacon Bourbon BBQ Chicken Kebabs

Tandoori Chicken Satay with Tzatziki

Chicken, heirloom Apple & Cheddar Empanadas

Dry Rub Herb crust Lamb Lollipops GF

Lamb Sausage Meatballs with caramelized Onion relish

Lamb Sliders with Feta, caramelized Onions & Harissa Aioli on Brioche Buns

Asian Duck Taquitos, Hoisin, Cabbage & Fennel slaw

Chile Lime Duck legs

Seared Duck Breast on Wild Mushroom Risotto GF

Foie Gras port Cherry reduction Pillows

Fennel glazed Duck with Grappa Cherries & Polenta GF

Eggplant, Parmesan & Pistachio Pizzettas V GF



Carnitas Tostadas



Asian Duck Taquitos



Eggplant, Parmesan & Pistachio Pizzettas



Brie & White Chocolate Pillows (Made by Meg Original & Fan Favorite!) V

Mac n' Cheese Poppers V

Butternut Squash fried Ravioli, Buffalo Ricotta with Butter fried Sage V

Grilled Parmesan Polenta squares with wild Mushroom Rosemary Ragù V GF

Mini triple Cheese grilled Cheese Sandwiches V

Roasted Beet Goat cheese puree Crostini with Pea tendrils V

Creamy Goat Cheese fried Polenta boxes with fresh Cherries, Marcona Almonds & Meyer Lemon Zest V GF

Sweet Potato Fries with Honey Chipotle Aioli V GF

Truffle Parmesan & Parsley Shoestring Fries V GF

Lobstah Roll



COLD

Sushi grade seared Ahi Tuna with Asian Guacamole & Wasabi Crème Fraiche on hand fried Wontons

Brioche Bun Maine Lobstah Roll

Beef Tenderloin Carpaccio on crostini, extra virgin Olive oil, reduced Balsamic, Parmesan & Truffle Salt

Rock Shrimp Ceviche in Corn Tortilla Cups GF

Alaskan Salmon Confit with Wasabi Creme Fraiche on Crispy Potato GF

Spicy Shrimp with Bok Choy & Thai Udon Noodles

Teriyaki Marinated Sirloin on Forbidden Black Rice & Scallions GF

Cold grilled Beef with crunchy Asian matchstick salad with Honey Spice Vinaigrette GF

Prosciutto de Parma wrapped Canteloupe with a Fig Reduction GF

Mini Kale Caesar Salad in Bamboo Cones V

Chinese Chicken Salad with Sesame Dressing in Mini Take-out boxes with chop sticks

Crostini with Goat Cheese, Strawberries, & Balsamic Crème V

California Bruschetta with Cherry Tomato Relish, fresh Basil & house toasted Crostini V

Cocktail Corn Cakes with Mango Salsa V

Seasonal Vegetable Quinoa Salad in Tasting Cup V VG

SOUP SHOOTERS

Twice baked Potato Soup Shooters with crispy Bacon & Scallion garnish **GF**

California Tomato Bisque shooter & Micro Basil garnish **GF**

Spiced Acorn Squash Soup with Nutmeg Crème Fraiche & toasted Pumpkin Seeds **GF**

Watermelon, Feta & fresh Mint Soup **GF**

Cavaillon Melon shooters with crispy Prosciutto **GF**

Watermelon
Soup



Tuscan Station

GRAZING STATIONS

Tuscan Station

Marinated White Beans, roasted Red Peppers, marinated Olive assortment, Artichoke Hearts fraiche, grilled Zucchini petals, Tomato bruschetta, grilled Figs (seasonal only) Station is presented with a selection of Crostini, grilled Tuscan bread, toasted Focaccia and hard Italian cheeses

Domestic Cheese Display

3 Hand selected Cheeses, Whole grain Crackers, Fresh Organic Grapes & House roasted Nuts

International Cheese Display

6 Hand selected Cheeses, Charcuterie Board, Organic Grapes, Whole grain Crackers, House roasted Nuts *Gluten Free Crackers available on request*

"Rabbit" Buffet

Colorful heirloom Vegetables in crunchy snacking size with 3 seasonal assorted Dips & Flat Bread Crackers

Farmers' market fruit

Fresh seasonal Fruit display from award winning Southern California growers

Fresh Mozzarella Bar

3 hand selected Mozzarella varieties, Marinated Olives, Roasted Bell Peppers, Grilled seasonal Vegetables, Puff Pastry Twists, Flatbreads, Artisanal Mustards, Truffle Honey

Tapas Bar

Spanish Cheeses, Chickpea & Olive Salad, Chorizo & Roasted Red Bell Pepper Kebabs, Black Olive Bread, Cayenne Grilled Shrimp & Artichoke Kebabs

Tea Sandwich Display

Selection of Assorted Sandwiches, Choose (3):

Skillet Bacon Jam, aged Dublin White Cheddar on Black Pepper Parmesan Sourdough
Asparagus, Crispy Shallots & Horseradish Aioli on Potato Bread
Roasted Wild Mushrooms, Camembert & Garlic Aioli on Rosemary Olive Bread
Roasted Pesto Fennel, Parmesan & Lemon Chive Butter on Whole Wheat Bread
Heirloom Carrot Puree, Spiced Orange Jam & Toasted Walnuts on Organic White Bread



STATIONS

All stations are prepared on the full guarantee of guests. Station pricing is quoted at 1 hour of service. Additional time can be quoted. Minimum number of stations may be required *Please consult with your Made by Meg Event Lead for further details. Stations are available to groups of 25 guests or greater. Station attendants and/or chef attendant fees will be added to the staff requirement for each station ordered. Standard station labels included in the price (personalized upon request)

Gourmet Slider Bar

Brioche Slider buns, Butter Lettuce Cups, Ketchup & Mustard

Fillings (includes 3): Sirloin Beef Sliders, Slow cooked pulled Pork, Turkey Sliders, Veggie Sliders, Vegan Sliders

Toppings (includes 5): Sliced Heirloom Tomatoes, Sautéed Wild Mushrooms, Crispy Bacon, Gorgonzola Crumbles, American cheese Slices, Chipotle Aioli, Cornichons, Ranch Dressing, Tangy BBQ Sauce

French Fry Station

Fry selection: (includes 2) Meg's signature seasoned fries, Sweet Potato fries, Steak fries, Curly fries

Accompaniments: Ketchup, Garlic Aioli, Gravy, Bacon bits, shredded Cheese, Truffle Salt, Parmesan dust

Gourmet Taco Bar

Includes: Warm Flour & Corn Tortillas, Sour Cream, Salsa and fresh cut limes

Proteins (includes 3): Slow cooked pulled Pork, Grilled Flank Steak, Mesquite shredded Chicken, Grilled Mahi Mahi, Braised Short Ribs

Toppings (includes 5): Shredded White Cheddar, Pickled Red Onions,

Finely chopped Romaine lettuce, Grilled Bell Peppers, Sautéed Mushrooms, Tomatillo Salsa, Scallions, Grilled Corn

Add ons:

+Chipotle Lime Spanish Rice
+Fresh Haas Avocado Guacamole
+Refried Black Beans with Contija cheese



Gourmet Taco Bar

Guacamole Cart

Delight your guests with guacamole prepared to order! Your guacamole attendant will combine favorite ingredients to make a truly custom experience: fresh Avocado, Roma Tomatoes, finely chopped Onions, Jalapeño and fresh Lime juice. Served with Pico de Gallo, Jack cheese and house made Tortilla chips.

Sushi

Choice of 3 different rolls and one Salad, Station is presented with Soy Sauce, pickled Ginger, 911 Mayo and chopsticks

Rolls:

California Roll, Spicy Tuna Roll, Yellowtail Roll, Cucumber Roll, Shrimp Tempura, Tuna Nigiri, Salmon Nigiri

Salad:

Grilled Octopus Salad
Seaweed Salad, served with Tamari Citrus dressing
Asian Noodle Salad - Snow Peas, Broccoli, Shiitake Mushrooms, Asian Pan Noodles and dressed with Citrus Sesame vinaigrette

Iced Raw Bar

Market's freshest Shellfish: Shrimp, Snow Crab Claws, Clams & Oysters
Beautifully displayed on a bed of crushed Ice, garnished with Seaweed Salad, Cocktail Sauce, Louisiana Hot Sauce, Horseradish, Lemon wedges and Oyster crackers

Quinoa Bar

Quinoa with a mix of hand selected farmers' market ingredients.
Includes 6 Mix-ins: Roasted Curry Cauliflower, Grilled Corn, Steamed Broccoli, Roasted Wild Mushrooms, Haas Avocado, Scallions, Fresh Garlic, Fresh Mozzarella, Heirloom Cherry Tomatoes

Old School Carving Station

Oven Roasted Prime Rib
Horseradish Sauce, Whole Grain Mustard
Oven Roasted Brown Sugar Herb Turkey
Pan Gravy, Chipotle Cranberry Sauce

Baked or Mashed Potato Bar

Fresh Baked or Mashed Russet Potatoes, Whipped Salted Butter, Sour Cream, Shredded Cheddar Cheese, Scallions, Crispy Bacon, Truffle Salt

Gourmet Risotto Bar

Fresh traditional Risotto with gourmet toppings for guests to mix in.
Toppings (includes 3): Sautéed Wild Mushrooms, Shaved Asparagus, Caramelized Onions, Grilled Bell Peppers, Roasted Broccoli, Goat Cheese, Green Peas, Roquefort Cheese, Parmesan Cheese, Sun Dried Tomatoes



Pinot Noir Braised Short Rib



Chile Cumin Chicken

MAIN COURSE

POULTRY ^{GF}

- Pan roasted Chicken Breast with a Chile Cumin Butter
- Santa Maria style Grilled Mesquite Chicken
- Roasted Herb de Provence Chicken Breast, bone in with Pan Dripping Jus
- Spinach, Prosciutto & Goat Cheese stuffed Chicken
- Roasted Duck with roasted Cherries & Whiskey Chipotle Sauce

FROM THE SEA ^{GF}

- Seared Cod with Miso Sesame Butter & Pajori
- Roasted Salmon with Fresh Cilantro Pesto
- Mahi Mahi Tamari Chile Glaze. Served with Lime wedges & Scallions
- Seared Alaskan Halibut, Heirloom Tomatoes & Lemon Horseradish Crème Fraiche
- Pan Seared Scallops wrapped in Pancetta over Cauliflower Puree, Topped with Basil Walnut Pesto
- Striped Bass with Artichoke Hearts, Cherry Tomatoes, & Leeks

BEEF, PORK, LAMB ^{GF}

- Pinot Noir braised Short Ribs
- Hand Cut Filet Mignon served with Gorgonzola Shallot Sauce
- Sliced Santa Maria Style BBQ Tri-Tip with Cherry Tomato Relish
- Spinach & Mushroom stuffed Beef Tenderloin
- Roasted Pork Tenderloin Medallions with Apricot Miso Glaze
- Crispy Braised Pork Belly with Grilled Peaches & Ricotta Salata
- Guinness Braised Lamb Shanks with crushed fresh Herb oil & Marcona Almonds

MAIN ENTRÉE - VEGETARIAN/VEGAN GF

- Cauliflower Steak with Tahini Sauce, Chickpeas, Roasted Red Pepper & Feta
- Root Vegetable Gratin with Smoked Mozzarella
- Butternut Squash Ravioli with Brown Sage Butter
- Stuffed Portobello Mushroom with Spinach, Farro & Pine Nuts
- Spaghetti Squash with Grilled Sweet Peppers, Orange & Spring Onion Sauce
- Cherry Tomato 6 inch Tart with fresh Mozzarella & Basil
- Pumpkin Ricotta Lasagna with fresh Basil

FOR THE TABLE

- Crusty Sourdough Rolls with a Trio of Spreads: Sea Salt Honey Butter, Blue Cheese Shallot Butter & Garlic Parmesan Olive Oil
- Brazilian Pao di Queijo with Salted Honey Butter – Gluten free dinner rolls GF
- Golden Brioche Rolls with Sea Salt Honey Butter
- Garlic Knots
- Lavash

SIDES

- White Cheddar, Roasted Garlic Mashed Potatoes GF V
- Roasted Rosemary & Garlic Fingerling Potatoes GF VG
- Green Jasmin Rice GF VG
- Tahitian Vanilla Bean infused Sweet Potato Puree GF VG
- Three Cheese Mac n' Cheese V
- Quinoa with Sugar Snap Peas, Shaved Red Onion, Cilantro & Tahini Dressing GF VG



Cauliflower Steak

VEGETABLES GF

- Roasted Brussel Sprouts with crispy Bacon & Garlic Lemon Butter
- Grilled Asparagus with First Press Olive Oil & Lemon
- Grilled seasonal Vegetable Salad with Burrata Cheese & fresh Basil
- Cold Grilled Corn, Crispy Bacon, Haas Avocado & Shaved Red Onion with light Ranch vinaigrette
- Heirloom Cherry Tomatoes, Boccacini, Fresh Basil with tangy Garlic vinaigrette
- Roasted Wild Mushrooms tossed with Garlic & fresh Herb Butter
- Grilled Broccoli with shaved Shallots & Manchego Cheese
- Roasted Acorn Squash with Parmesan & Candied Pumpkin Seeds
- Spaghetti Squash with Garlic Herb Olive Oil
- Sautéed Haricot Verts with crispy Shallots
- Fire roasted Curry Cauliflower
- Grilled Eggplant with Garlic Cumin Vinaigrette, Feta & Herbs

SALADS V

Salad isn't just the starter course, or a plate filler. Salad is meant to be enjoyed – the ingredients carefully selected and harmonized for a delicious accompaniment to a thoughtful meal. All salads are subject to seasonal availability. Salads are priced to be a first course or side portion to accompany a meal.

- Fresh Strawberries, Crumbled Goat Cheese, Pine Nuts with Mixed Greens & Balsamic Dressing
- Summer Peaches, Roquefort Cheese, Candied Walnuts, Fresh Basil over Baby Arugula, Honey Mustard Balsamic Dressing
- Harry's Berries Strawberries, Heirloom Tomatoes, Toasted Cashews & Viognier Goat Cheese
- Apples, Toasted Almond Slices, St. Agur Cheese over Baby Arugula First Press Olive Oil & Balsamic Crème

Ripe Cantaloupe, Feta, Candied Pumpkin Seeds & Fresh Mint over Hearts of Romaine Meyer Lemon Zest Vinaigrette

California Cherry Tomatoes, English Cucumbers, Grilled White Corn, Haas Avocado, shaved Manchego cheese over finely chopped Kale. Light house made Ranch

California Classic Salad: Cherry Tomatoes, Chopped Green Onions, Shaved Parmesan over Mixed Greens. Served with a light Honey Mustard Vinaigrette.

Meg's Waldorf: Fresh Grapes, Gorgonzola, Candied Walnuts, Crunchy Celery over Mixed Greens. Reduced Balsamic Vinegar Crème

KIDS MENU

Popcorn Chicken

Seasoned Fries in French Fry Cup

Mac n' Triple Cheese Poppers

White meat Chicken Tenders with Ketchup & house Ranch

Grilled Cheese Sandies

Caesar Salad with fresh Sourdough croutons

Margherita Pizza Flatbreads

Banana & Nutella Bread Pudding Bites



DESSERT

TRAY PASS / DESSERT STATION DESSERTS

These sweet treats are a bite or two and are easy to eat standing up or from a dessert station. You can also mix and match these for a fun plated dessert at a seated dinner!

Greek Yogurt Panna Cotta with Fresh Berries GF

Banana & Nutella Bread Pudding Bites

Peanut Butter & Fleur de Sel Brownies

Brookies & Milk

Cake Pops

Handmade French Macaroons: ask us for special flavors and colors to match your event! GF

Sweet & Salty Caramel Pretzel Magic Bars

Awesome Cookie Assortment: Nutella stuffed Peanut Butter Cookies; Oreo stuffed Chocolate Chip Cookies; Red Velvet White Chocolate Crinkle Cookies

Dessert Shooter Trio: *Minimum order 20 persons* GF

Dark Chocolate Caramel Budino; Vanilla Bean Panna Cotta with Fresh Berries; meyer lemon Custard with fresh whipped Cream.

PLATED DESSERTS

These dessert selections are meant to be plated and enjoyed with a fork. Perfect for more formal affairs. Ask how we can make them bite size, if that's what your event needs!

Decadently Dark Chocolate Pecan Tart

Pear Crisp with Vanilla Brown Butter

Vanilla Bean Bread Pudding with Caramel Cider Apple Sauce

Caramel Apple Cheesecake with spiced Crème Anglaise

Fresh Berry Tiramisu with Limoncello

SWEET STATIONS

S'mores Station

Guests make their own S'mores over a (controlled) open flame. Station is set up with large Marshmallows, Chocolate Bars, Graham Crackers and paper sleeves for finished treats.

Nostalgic Dessert Bar

Brown Butter Fruit Loop Rice Krispy Treats, Handmade Ding Dongs, Peanut Butter Chocolate Tartlets, Handmade Twinkies, Salted Chocolate Chip Cookies & Milk Shooters

Gourmet Donut Station

Assortment of handmade mini Donut holes with Powdered Sugar, Nutella, Cinnamon Sugar, Vanilla Bean Icing. **Available gluten free upon request**

Churro Station

Handmade fresh Churros offered with a trio of sauces (Nutella Cinnamon Ganache, Lavender White Chocolate, Silky smooth Raspberry Puree)

Popcorn Station:

Freshly popped popcorn with a variety of toppings made for each guest. Personalize it with creative mix-ins. (Includes 6) Shaved Almonds, Raisins, Pumpkin seeds, M&Ms, Cinnamon Sugar, Bacon Bits, Parmesan Cheese, Truffle Oil, Dried Cranberries, Sprinkles, Marshmallows, Cayenne Pepper, Truffle Salt.



Decadently Dark Chocolate Pecan Tart



White Cheddar Frittata

BRUNCH

Roasted Vegetable Frittata with White Cheddar Cheese with roasted Winter Squash, Grilled Portabello Mushrooms, Red Onion & fresh Chives V GF

Mini Quiche Lorraine (Traditional French Quiche with Onions, Bacon, Gruyere Cheese) & Fromage Blanc

Wild Salmon Carpaccio & New York Deli Style Bagels served with whipped Pepper Cream Cheese, Capers, Shaved Red Onion & Organic Dill

House Made decadent organic Granola with Honeyed Greek Yogurt

Citrus zest Vanilla Bean Brioche Bread Pudding with Crème Anglaise

Maple & Brown Sugar Applewood Smoked Bacon, Hand Grilled Sausages with Apples & Onions GF

Chef Choice Morning Pastry Basket: Melange of Muffins, Seasonal fresh Fruit Scones

Pavlova with Meyer Lemon Curd & fresh California Berries GF

Farmer's Market Bumbleberry & Spring Fruit Salad served with fresh Mint & Lavender Honey Greek Yogurt GF

BRUNCH STATIONS

Parisian Crêpe Bar

Chef attended Handmade Crepes. Gluten free Batter available on request. Includes 4 fillings

SAVORY: Bacon, Sautéed Mushrooms, Brie, Scallions, Italian Sausage, Parmesan

SWEET: Strawberries, Vanilla Bean Whipped Cream, Nutella, Bananas, Powdered Sugar, Blueberries

Belgian Waffle Bar

Chef attended Handmade Waffles. Gluten free Batter available on request.

Toppings (includes 3): Strawberries, Blueberries, Raspberries, Vanilla Bean Whipped Cream, Powdered Sugar, Warm Maple Syrup, Sliced Bananas, Nutella, White Chocolate Chips, Peanut Butter

Farm Fresh Omelet Bar

Chef attended handmade Omelets. Portable stoves included.

Fillings (includes 5): Bacon, Sautéed Mushrooms, Brie, Scallions, Italian Sausage, Parmesan, Bell Peppers, Caramelized Onions, White Cheddar, Sautéed Spinach, Grilled Corn, Diced Tomatoes

Fresh Mimosa Tasting Bar

Sparkling Wine mixed with an assortment of fresh fruit purées. Served in glass carafes.

D.I.Y. Parfait Station

House made Granola, Greek Yogurt, Lavender Scented Honey, Toasted Walnuts, Almond Slivers, Fresh Seasonal Berries & Fruit



BEVERAGES

Coffee & Tea Service

Regular & Decaf Brewed Coffee, Non-fat Milk, Whole Milk, Half & Half, Hot Water, Variety of Teas, Stirrers, Sweeteners

Refreshing Beverage Station Duo

Fresh Mint & Cucumber Water, Ginger Infused Honey Iced Tea. Served in stylish beverage dispensers

Refreshing Beverage Station Trio

Fresh Mint & Cucumber Water, Ginger Infused Honey Ice Tea, Strawberry Lemonade
Served in stylish beverage dispensers.

Soft Bar

Ice, Lemons, Limes, Maraschino Cherries, Wine Key, Beer Opener, Cocktail Napkins, mixing of signature cocktail on site. Set-up of all glassware, beverages & ready bar for service.

Full Bar Set-Up (perfect for hosts who are providing their own alcohol)

Ice, Bar Fruit, 6 Mixers & Soft Drinks, Water, Beer Opener, Wine Keys, Cocktails Napkins & mixing of signature cocktail on site. Set-up of all glassware, beverages & ready bar for service.



BAR OPTIONS

One of the added values to the Made by Meg culinary experience is creating a custom bar package to compliment our menu. We offer everything from top shelf, call, well and craft beer and wine. We are also proud to offer fresh squeezed juices for maximum libation enjoyment.

NOTE: This is not a stand-alone service. We only offer this to our catering clients.

BAR SNACKS

Maple Pecan snacking Bacon Strips

Brussel Sprout Chips

Crispy Root Vegetable Chips

PRICE & SERVICES

All prices listed on the menu are per piece. We are unable to accommodate half or partial orders of menu items.

To receive a proposal for your event, please choose your menu items so we may price your event. Our event team would love to assist in menu planning if any guidance is needed. All pricing is based on guest count and event details.

All service comes with trays used for passing, floral garnish for the trays, black cocktail napkins and event area clean up. We bring our own light cleaning supplies (paper towels, trash bags, etc.). It is easiest to work without additional expenses if a fridge and running water are provided. We are also happy to introduce you to the appropriate vendors for any of your other event needs (Entertainment: DJs, live music; Valet; Rentals)

The Made by Meg culinary team strives to accommodate all dietary restrictions to the best of our ability. We are not a certified gluten free kitchen and some cross contamination may occur.

STAFF

All Made by Meg staff holds a 4 hour minimum for booking. We hire and train our staff in person, and hold them to the highest service standards

- Servers, Bartenders \$29.50/hour
- Staff Captain \$45/hour
- Sous Chef \$40/hour
- Cooks \$29.50/hour
- Executive Chef \$75/hour
- Vendor Meals *(We love to feed our fellow vendors! Made by Meg offers vendor meals to client provided pre-event approved list at a mutually agreed upon time during event.)*

STAFFING REQUIREMENTS

The number of Chefs, Sous Chefs, Cooks, Servers, Staff Captains and Bartenders for each event is determined by Made by Meg according to guest count and/or menu selections. Approximately one Chef per 20-25 Guests and one Server per 10-15 guests. One Staff Captain per event. A full staff will attend all events with the exception of our Drop off Service. Made by Meg will arrive approximately 1½ to 2 hours prior to each event for setup and food preparation. Made by Meg departs the premises approximately one hour after the event ends or when the last guest departs. When calculating cost, please include Food, Staff (if required), Taxes (9%) and Food & Beverage Service Charge (18%), for the final estimate.

TASTING

Available by appointment for all clients! Tastings are held at our Redondo Beach kitchen and are one hour in duration and priced for 2 guest, \$75 for each additional guest. Tastings are \$150 for three menu items and \$300 for six menu items.

DROP OFF SERVICE

(no staff required)

Delivery and setup fee determined per location (\$35-\$120). No chefs or staff attend event. Menu is delivered to desired location/event warm and ready-to-serve on disposable platters. Disposable chafing dishes provided on request for \$10 each.

Thank you for choosing Made by Meg for your special occasion! We look forward to hosting your event and providing you with unparalleled excellence in food and service.



Nicole Hendershot

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KITCHEN & COUNTER

234 S. Pacific Coast Hwy
Suite 101
Redondo Beach, CA 90277
310.376.8600

Executive Chef: Meg Hall; Chef de Cuisine: Brian Benson

FROM THE CHEF



“ I'll never forget my first catering job. I must have checked the packing list, food and schedule fifty times (I wish that was an exaggeration!) I needed to show these guests just how much I loved cooking and entertaining. That catering job changed my life. I quit the last job I had to cater full time and never looked back!

Cooking has been my passion since I was 13 years old and became my second career when I opened Made by Meg in 2007. A close second to my love for food, is my love for witnessing others experience joy. I love seeing how friends laugh together, how families celebrate one another and how food plays a part in that gathering.

Made by Meg is not just a catering company, but a practice in hospitality. We love our clients and have a deep respect for what they are trying to achieve with their event.

As you read through our menu, I hope it stokes the excitement you have for your event. Our team is ready to plan the perfect menu and our hand selected staff is ready to bring it to life!

”

Let's Eat!

Chef Meg

Executive Chef/CEO

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