

Rudy's

Baja Grill

Catering Menu

Call for full description of items

Full bar available for catering

Experienced servers available

Experienced bartenders available

5226 E Pomona Blvd,

Los Angeles CA 90022

BAR 323 • 722 • 7992

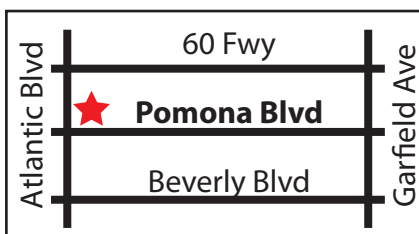
Fax 323 • 722 • 6510

www.rudysbajagrill.com



BROASTER[®]

An American Tradition Since 1954



Tapas, Tapas, Tapas

Specialty Appetizers

Marinated Olives

Variety of olives, Greek, American, Green, & stuffed. All marinated in garlic, thyme, sennel, lemon, & extra virgin oil. Chili optional.

Stuffed Cherry Tomatoes or Bell Peppers

Stuffed with crab salad, with cilantro & sun dried tomatoes, Meat with parsley or pepper.

Eggplant & Bell Pepper

Mixed with parsley, baked garlic, lemon juice & cilantro.

Wet Potatoes

Mixed with olive oil, eggs & parsley.

Blue cheese

Fresh with garlic mushrooms, Spanish olive oil, garlic, lemon juice, parsley & mint.

Jamon Serrano

Spanish ham by itself or mixed with zucchini, roasted asparagus, Spanish spinach with tomatoes or beans.

Chorizo Español

Mixed with garlic, parsley, paprika & Italian sausage. Served with pan fried bread.

Chorzio & Artichokes

Mixed with Spanish virgin olive oil, vinaigrette, pomegranate & lemon. Served with salad & fruit.

Chorizo & Red Wine

Italian or Spanish chorizo marinated in Marquez V wine, mixed with parsley & cilantro.

Meatballs

Spanish: Fresh lean ground beef & pork, mixed garlic parsley & pine nuts. Served with almond sauce.

Swedish, chicken & turkey meatball also available.

Fresh Pork Brochettes

Miniature Cuban style.

Chicken Liver in Cherry Sauce Stuffed pimientos

With tuna, crab or chicken & pine nuts.

Empanadas

Cheese and olives with sun dried tomatoes, parsley & garlic. Also available with shrimp.

Chili Shrimp

With roasted garlic & Italian bread. Chili optional.

Lime Shrimp

Jumbo Shrimp with Spanish cherry, parsley, garlic, cilantro & lime sauce.

Fresh Tuna

Cooked or raw, garnished with olives & fresh thyme, marinated with roasted garlic, sun dried tomatoes & roasted bell peppers.

fresh Salmon

With bacon & veal, marinated with fresh rosemary, lemon & roasted bell peppers.

Fresh Salmon in Mojo Sauce

Mixed with garlic, paprika, olive oil, parsley & white wine.

Calamari

Fresh squid deep fried with Jamon serrano. Mild or spicy tempura style.

Scallops in Saffron Sauce

With white wine, Spanish olive oil, parsley, lemon juice. Served with Italian bread.

Mussels

With herbs, garlic butter, white wine. butter, parsley, chives, garlic & lemon.

Crab Cakes

fresh crab with special light milk sauce with veal Parmesan cheese, parsley & garlic.

Deviled Eggs & Crab

Spicy Cajun pepper, fresh veal, red & green pepper, pimientos, olives & a pinch of tobasco.

Appetizers

Chicken Teryaki, Shrimp Tempura with vegetables, Scollp Tempura, Vegetable Tempura, Blanket Shrimp, Blanket Scallops.

Salads

Available in Avocado, Cucumber, Spinach with sun dried tomatoes, Zucchini & Basil, Yellow Zucchini, Mixed Salmon,

Calamri, Shrimp, Tofu, Caesar Avocado, International, Tuna, Crab, Quesadilla, Quesadilla a su gusto, Seafood Quesadilla, Cauliflower, Bell Pepper, Lobster, Combo of Three, Shrimp Tempura.

Dressings: House, Fresh Blue Cheese, Tomato Pesto, Arugula, Vinegar & Oil, Home Made Caesar, Lemon Grass.

Fruit Salad: Mixed selection of fresh fruit.

Entrees

Prime Rib, Steak Picado, New Mexico style Red Chili, Beef Fajitas, Chicken Fajitas.

Cooked at your location if requested. We bring the kitchen to you!

Paellas

Seafood, Vegetable, or Chicken Paella.

Brochettes Regular or Mini

Shrimp Teryaki, Shrimp, Scallops or Beef.

Quesadillas

Cheese, Chicharon, Nopales, Chorizo, Shrimp, Spinach, Verdolagas.

Mini Burrito, Taquitos & Chimichangas

Potato, Chipolte, Vegetables, Beef, Chicken, Carnitas or Chorizo.

Tamales

Home made New Mexican style, plenty of meat.

Pork, Beef, Chicken, Red Chili, Green Chili with cheese (Rajas), Blue Corn, Chipotle Pork, Chicken, Sweet.

Cold Cuts

Wide selection of cheeses and meats. Spanish and Italian meats available.

Dips

Guacamole, Onion, Salmon, Spinach, Blue Cheese, Chipotle, Pico de Gallo with Mango, Shrimp, Real King Crab, Imitation King Crab, Lobster.

Herbs

Green Basil, Chinese Basil, Oregano, Mixed Green Onion.

Tortillas Españolas

Traditional