

Corporate Catering Menu

MENU 2017

(minimum 25 people, minimum order \$800.00)

STATIONARY HORS D'OEUVRES

3 choices - \$18 per person (each additional choice \$8 per person)

VIETNAMESE SHRIMP CAKES

lemongrass, tangy lime chile sauce

SEARED AHI TUNA

sesame ginger rubbed on cucumber with crème fraiche

BAKED BRIE FLATBREAD

caramelized onion and fig jam

SPANAKOPITA FILO TRIANGLES

filled with spinach feta and artichoke

MINI CHEESE BALL BITES

goat cheese rolled in cranberry and almonds or parsley and garlic

SALMON TARTAR

roast red potato baskets with crème fraiche and chive

THAI SPICED CHICKEN SKEWERS

grilled chicken with peanut sauce

SHRIMP TEMPURA

ginger soy dipping sauce

GRILLED BEEF SOUVLAKI SKEWERS

MORE SUBSTANTIAL STATIONARY PLATTERS

(minimum 25 people)

FRESH FRUIT PLATTER - \$7/PERSON

DOMESTIC CHEESE PLATTER WITH CRACKERS AND FRUITS - \$9/ person

GOURMET CHEESE - \$12/ PERSON

chefs choice of imported cheeses i.e. port salute, humboldt fog, dill havarti, french brie, with dried fruits, crackers and nut

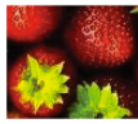
HUMMUS WITH FRESH VEGGIES PLATTER -\$10/ PERSON

CHARCUTERIE PLATTER - \$18/ PERSON

salami, prosciutto, mortadella, capicola, soppressata, comes with sweet pepper garnish, pepperoncini, crackers

SMOKED SALMON PLATTER - \$20/PERSON

house smoked salmon, goat cheese, capers, lemon and crostini



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SALAD - \$12/ PERSON

(minimum 25 people)

broccoli salad with pecans and raisins
spicy cole slaw with jalapeno and cilantro
mixed greens, gorgonzola candied pecans and blue cheese
classic caesar salad
mixed garden salad with croutons
faro, kale, and quinoa cranberry salad
spinach, fennel, roast beets, goat cheese, walnuts, honey-poppy seed vinaigrette

BUFFET ENTREES - MINIMUM 25 PEOPLE

(served with rolls and butter)

TURKEY- \$21/PERSON

roasted brined turkey breast with mushroom gravy

HONEY HAM - \$21/PERSON

slow baked ham honey glazed on a bed of apples

ROAST BEEF - \$25/PERSON

sliced in au jus with mushrooms and onions, served with horseradish sauce

ORANGE AND ROSEMARY GLAZED SALMON - \$28/ PERSON

served with tomato caper buerre blanc

LAMB RAGOUT BOLOGNESE - \$28/PERSON

penne pasta in rich tomato sauce with roasted garlic, ground lamb, red wine and grated parmesan cheese

GRILLED POLENTA NAPOLEONS - \$21/PERSON

topped with grille vegetables, fresh mozzarella, basil, and tomato coulis

COQ AU VIN - \$21/PERSON

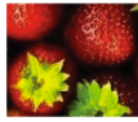
tender red wine braised chicken

HERB AND GARLIC RUBBED PORK LOIN - \$25/PERSON

roasted with wild mushroom sauce

GRILLED VEGETABLE LASAGNA - \$19

fresh eggplant, zucchini, onions, and peppers, w tomato basil marinara sauce, ricotta and parmesan



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HOT SIDES - \$10/PERSON

(minimum 25 people)

MACARONI & CHEESE

homemade traditional mac and cheese with cheddar béchamel sauce

SWEET POTATO CASSEROLE

roasted yams in brown sugar butter, pecans, marshmallow topping

CRANBERRY APPLE STUFFING

traditional turkey stuffing with fresh cranberries and apples

ROASTED SEASONAL VEGETABLE

roasted herb spiced vegetable medley

CHIPOTLE SPICED BUTTERNUT SQUASH

roasted spiced chipotle butternut squash

MAPLE BACON BRUSSEL SPROUTS

pan friend brussel sprouts with maple bacon topping

GREEN BEAN CASSEROLE

fresh green beans baked in creamy mushroom sauce topped with crispy onions

ROSEMARY ROASTED RED POTATOES

fresh herbs, olive oil, sea salt

FARO AND CRANBERRY PILAF

walnut, orange and mint

WILD MUSHROOM RICE

jasmine rice, oyster mushroom

COWBOY BAKED BEANS

smoked ham, molasses, spices, caramelized onion

ROASTED GLAZED CARROTS

fresh orange juice, cumin, parsley

ROOT VEGETABLE MEDLEY

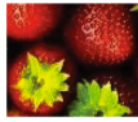
roasted parsnip, carrot and rutabaga tossed with spinach and olive oil

RATATOUILLE

stewed zucchini, eggplant, onion, garlic and tomato w/ fresh herbs & parmesan cheese

CORN AND BUTTERNUT SUCCOTASH

white corn, lima beans, peppers, tomato and butternut squash casserole



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DESSERT MENU

(minimum 25 people)

DESSERT SQUARES - CHOOSE FLAVOR ASSORTMENT \$7/PERSON

lemon, key lime, mango brulee, seven layer, peanut butter

BROWNIES - CHOOSE FLAVOR ASSORTMENT \$6/PERSON

double fudge, with nuts, plain, german chocolate, sea salt caramel, sugar free

CUPCAKES - \$30/ DOZEN

cake flavors - vanilla, chocolate, banana, carrot, lemon, marble, funfetti

icings - buttercream, chocolate fudge, cream cheese, german chocolate, whipped cream

DECADENT PIES MADE FROM SCRATCH - \$40/ EACH (SERVES 8-10)

flavors - apple, cherry, berry, pecan, pumpkin

MINI FRUIT TARTS OR CANNOLI - \$45/ DOZEN