



2011 Catering Sample Menu

Appetizers

- *Fruit & artisan cheese platter- cornichons, whole grain, pickled golden raisins
- *Mediterranean Bruschetta- roasted red peppers, kalamata, herbed goats cheese
 - *Antipasto Skewer- grape tomato, salami, fresh mozzarella, pepperoncini
 - *Manchego cheese Stuffed Meatballs- fresh basil, smoked almond romesco
 - *Prosciutto Wrapped Shrimp- basil pesto
 - *Ricotta Stuffed Sweet Peppers- pancetta, fresh herbs
 - *Zucchini & Potato Pancakes- rosemary crème fraiche
 - *Seared Ahi Wontons- sesame crusted, citrus-soy vinaigrette
 - *Fried Goat's Cheese- sweet chili sauce
- *Marinated Grilled Veggie Platter- Portobello, zucchini, red pepper, lemon herb aioli

Entrees

- *Beef Bourguignon on Linguini w/buttered carrots
- *Pan Seared Atlantic Salmon w/whole grain beurre blanc
- *Chili Rubbed Pork Tenderloin w/sage crème fraiche
- *Grilled Certified Angus Beef New York Strip w/roasted creamed corn
 - *Herb Roasted Chicken breast w/seasonal veggies

Desserts

- *Chocolate Profiteroles
- *Ginger Orange Cheesecake- candied oranges, gingersnap crust
 - *Raspberry Marsala Cake- lemon buttercream
 - *Chocolate Peanut Butter Brownie Cake- peanut brittle
 - *Strawberry whoopie pies- vanilla bean cream
 - *Lemon Curd tartlets
 - *Carrot cake- walnut cream cheese frosting