

CATERING CREATIONS

MAKE IT MEMORABLE

Chicken

- Apricot Chicken, Chicken Breast with a Ginger Leek and Apricot Glaze
- Chicken Marsala- Chicken Breast in a Marsala Wine Mushroom Sauce
- Chicken Piccata- Chicken in a White Wine and Butter Sauce with Capers
- Chicken with a Roasted Garlic and Shiitake Mushroom Sauce
- Chicken with an Orange Basil Chipotle Pepper Cream Sauce
- Grilled Lemon Chicken Breast with a Tomato Artichoke Salsa
- Jerk Spiced Chicken with fresh Herbs and roasted Garlic Cream Sauce
- Tuscan Chicken with fresh Herbs and roasted Garlic Cream Sauce
- Grilled Herb Marinated Chicken Breast with Cherry Gastrique Sauce
- Our versions of the Classic Cordon Bleu- Chicken Breast stuffed with Ham and Gruyere Cheese served with a Lemon Butter Sauce
- Stuffed Chicken Breast with Apples, Cranberries, & Brie Cheese with a Champagne Butter Sauce
- Stuffed Chicken Breast with Leeks, Mushrooms, & Prosciutto in a Roasted Garlic Thyme Poultry Reduction
- Chicken Breast Encrusted with Potato Chips, Parmesan Cheese, and Ranch served with a Honey Hot Sauce Drizzle
- Chicken Breast stuffed with Spinach, Pinenuts, and Goat Cheese
- Chicken Coq au vin- Braised Chicken, Mushrooms, and Onions in a Stewed Wine Sauce
- Loaded Stuffed Chicken Breast with Cream Cheese, Cheddar Cheese, Garlic, Scallions, and Bacon

Pork

- Cajun Pork Shoulder in a Green Chile Cream Sauce
 - Citrus Grilled Pork Tenderloin in a Dried Cherry Pork Reduction
- Grilled and Marinated Pork Tenderloin with a Fire Roasted Pineapple Jalapeno Salsa
- Lavender Marinated and Roasted Pork Tenderloin served with Black Berry Molasses BBQ
- Roasted Pork Loin stuffed with Apples, Fontina Cheese, and Walnuts in a Brandy Walnut Sauce
 - Roasted Pork Loin with a Dijon Herb Crust in a Red Wine Pork Reduction
 - Roasted Pork Loin with a Wild Mushroom Sauce
 - Stuffed Pork Loin with Garlic Fennel Sausage and a Roasted Peach Reduction
- Marinated and Grilled Pork Loin Medallions with Sun Dried Tomatoes, Pancetta, and Blue Cheese Butter Sauce
 - Roasted Pork Loin with Pickled Fennel Cherry Salsa

- Roasted Pork Tenderloin with Pickled Fennel Cherry Salsa
- Summer Cuban Mojo Pulled Pork with Spicy Cilantro Chimichurri Sauce
- Miniature Pork Osso Bucco with a Camamelized Onion Rosemary Pork Reduction
 - Miniature Pork Osso Bucco with Molasses Cider Glaze

Beef

- Boneless Braised Beef Short Ribs in a Rich Cabernet Veal Reduction
 - Braised Beef Brisket served with a Bourbon Cream Sauce
 - Braised Beef Brisket served with Brandy Peppercorn Sauce
 - Braised Beef Brisket served with Chipotle BBQ
- Caesar & Rosemary Marinated Grilled Beef Sirloin finished with a Brown Butter Garlic Worcestershire Sauce
- Caesar & Rosemary Marinated Grilled Beef Tenderloin finished with a Brown Butter Garlic Worcestershire Sauce
 - Prime Rib served Buffet Style with a Creamy Horseradish and Natural Au Jus
 - Roasted Beef Sirloin Sliced and Served with Bearnaise Sauce
 - Roasted Beef Sirloin Sliced and Served with Red Wine Veal Reduction
 - Roasted Beef Sirloin Sliced and Served with Brandy Peppercorn Sauce
 - Roasted Beef Sirloin Sliced and Served with Madeira Mustard Sauce
 - Roasted Beef Sirloin Sliced and Served with Wild Mushroom Sauce
 - Roasted Beef Sirloin Sliced and Served with Natural Au Jus and Creamy Horseradish
 - Roasted Beef Tenderloin Sliced and Served with Bearnaise Sauce
 - Roasted Beef Tenderloin Sliced and Served with Red Wine Veal Reduction
 - Roasted Beef Tenderloin Sliced and Served with Brandy Peppercorn Sauce
 - Roasted Beef Tenderloin Sliced and Served with Madeira Mustard Sauce
 - Roasted Beef Tenderloin Sliced and Served with Wild Mushroom Sauce
 - Roasted Beef Tenderloin Sliced and Served with Natural Au Jus and Creamy Horseradish
- Roasted Top Round of Beef with Natural Au Jus, Caramelized Onions and Mushrooms
 - Beef Brisket in an Asian Five Spiced Sauce
- Grilled Dry Rubbed Sirloin Sliced and Finished with a Roasted Corn Tomato Ragout

Lamb

- Herb crusted Leg of Lamb with Tapenade
- Lamb Stew with Raisins and Apricots in a spicy Coconut Curry
- Parsley encrusted Lamb Chops with Pernod Garlic Butter
- Red Wine Braised Lamb Shanks

Seafood

- Asian Marinated Roasted Salmon with Red Pepper, Baby Corn, and Water Chestnut Relish
 - Cod Encrusted in Herbs and Garlic and served over Baked Ratatouille
 - Salmon Encrusted in Herbs and Garlic and served over Baked Ratatouille
 - Jerk spiced Salmon with Mango Chutney
 - Pan Seared Salmon with a Lemon Beurre Blanc and Blueberry Salsa
 - Pan Seared Salmon with Carmelized Pineapple Lime Beurre Blanc
 - Pan Seared Salmon with Olive Oil Dried Tomatoes with a Parsley Caper Basic Chimichurri
- Roasted Salmon with a Ginger Soy Butter Sauce topped with a Mandarin Orange Relish
 - Salmon Piccata- Classically prepared with Lemon, White Wine, and Capers
 - Fresh Seafood with a Lemon Thyme Beurre Blanc
 - Fresh Seafood with warm Tomato Caper and Oregano Vinaigrette
- Salmon wrapped in Prosciutto and pan seared with a Poultry Reduction Sauce and White Truffle Oil
 - Pan Seared Salmon with a Lobster Crawfish Cream Sauce
 - Salmon with grilled Peaches in an Orange Maple Pecan Beurre Blanc

Pasta

- Baked Penne Pasta with Shrimp, Tomato, and Feta Cheese
- Baked Penne Pasta in a Gorgonzola Cream Sauce with Prosciutto and Artichokes
 - Beef and Sausage Lasagna
- Chicken and Artichoke Lasagna with Ricotta, Parmesan, and Provolone Cheeses in a Basil and Garlic Cream sauce
 - Penne Pasta with Arugula, Pesto, Grilled Chicken Breast, and Feta cheese
- Penne Pasta with Eggplant, Olives, Capers, and Spicy Sausage in a Light Tomato Broth
 - Vegetarian Pasta Bake with Alfredo Sauce
 - Tortellini in a Gorgonzola Cream Sauce with Italian Ham, Tomatoes, and Peas
 - Vegetarian Pasta Bake with Marinara Sauce
- Roasted Butternut Squash Tetrazzini in a Parmesan Cream sauce with Walnut Sage and Golden Currant Crust
 - Penne Pasta with Alfredo and Marinara Sauces on the Side

Salad

- Farro Salad with Maytag Bleu Cheese, Heirloom Tomatoes, Arugula and Apricot White Balsamic Syrup
- Classic Caesar Salad- Romaine Lettuce, Croutons, Parmesan Cheese, and Caesar Dressing
- Classic Waldorf Salad

- Fresh Tomato & Mozzarella Salad with Basil, Aged Balsamic vinegar, and Extra Virgin Olive Oil
- Italian Cous Cous Salad with Roasted Vegetables and a Balsamic Vinaigrette
- Roasted Beet and Goat Cheese Salad with a Walnut Vinaigrette
- Roasted Beet Salad, Crispy Kale, Clementine, and Confit Duck Legs
- Signature Salad- Mixed Greens with Dried Cranberries, Candied Walnuts, Red Onion, and Feta Cheese tossed in a Raisin Port Wine Vinaigrette
- Texas BBQ Caesar Salad with Avocados, Corn, and Peppers with Chorizo Corn Fritter Croutons
- Wedge Salad
- Fresh Fruit Salad
- Asian Ramen Noodle Salad with Grilled Pineapple, Crispy Wasabi Peas, and Ponzu Dressing
- Spinach Salad with Strawberries, Red Onions, Crispy Prosciutto, Soft Gorgonzola Cheese, and Toasted Pistachios in a White Chocolate Vinaigrette
- Green Salad with Strawberries, Feta Cheese, Toasted Pecans, and an Orange Balsamic Vinaigrette
- Mixed Green Salad with Tomatoes, Bacon, Red Onion, Parmesan Cheese, and a Dijon Herb Vinaigrette

Soups

- Award Winning Chilled Mango and Coconut Soup with Curried Shrimp & Mint & Kiwi Creme Fraiche
 - Black Bean with Chorizo Sausage and Red Chile Mayonnaise
 - Chilled Watermelon Gazpacho
- Classic French Onion- Hearty Onion soup topped with a crouton and toasted cheese
 - Corn Chowder with Andouille sausage
 - Creamy Cauliflower with Parmesan
- Creamy Wild Mushroom with Marsala Wine and Parmesan Croutons
 - Lobster Bisque
 - Potato Leek
- Smoked Tomato Bisque with Corn Fritters

Sides

- Aged White Cheddar Whipped Potatoes
 - Au Gratin Potatoes
- Baby Red Potatoes with Parmesan, Butter, and Fresh Parsley
 - Blue Cheese Whipped Potatoes
 - Garlic Whipped Potatoes
- Potato Salad with Smoked Salmon, Honey Mustard, and Smoky Bacon
 - Steamed baby potatoes with garlic, butter, parmesan, and truffle oil

- Whipped Potatoes with Butter and Parsley
- Three Potato hash with Fennel, Onions, Peppers finished with Aged Gruyere Cheese
 - Savory Bread Pudding with Mushrooms, Onions, and Celery
 - Cauliflower with Bacon, Mushrooms, and Caramelized Onions
 - Celeraic Infused Creamy Polenta
 - Four Cheese Mac N Cheese
 - Seasonal Fresh Vegetable Medley
 - Green Beans Almondine
 - Green Beans in a Pancetta and Onion Butter
 - Green Beans with a Caramelized Onion and Tarragon Butter
 - Green Beans in a Lemon Red Pepper Butter
 - Green Beans in a Lemon Grass Garlic Butter with Toasted Sesame Seeds
 - Orange Glazed Carrots and Beets
 - Oven Roasted Cauliflower with Truffle and Parmesan
 - Rice Pilaf
- Roasted Brussels Sprouts with Pancetta, Lemon, Pecorino Cheese, and Charred Tomatoes
 - Roasted Cauliflower and Sautéed Kale
 - Smoked Gouda Mac & Cheese with Bacon
 - Basmati Rice Pilaf with Chickpeas
 - Herb Goat Cheese Polenta Cakes
 - Cilantro Lime and Tomato Cous Cous
- Roasted Broccoli and Cauliflower with Pancetta Parmesan Butter
 - Marinated Grilled Vegetables served Room temperature
 - Dinner Rolls and Butter
 - Jalapeno Corn Bread
 - Homemade Focaccia
 - Garlic Bread