

Spring Menu Additions 2019

CATERING
CREATIONS

Hors D'oeuvres

- House Specialty Crab Cakes with Charred Pineapple Aioli
- Crostini topped with Grilled Asparagus, Artichokes and Mozzarella
- Cucumber Crowns filled with Spring Mint Pea Hummus & garnished with Wasabi Pea
- Cajun Pork Empanadas with Southwestern Aioli
- Chicken and Peach Wontons with Blueberry Hoisin Sauce

Salads

- Roasted Zucchini and Quinoa Salad with Sundried Tomatoes, Peas, and red Onions in a Basil Parsley Vinaigrette
- Spinach Salad with Strawberries, Feta Cheese, Red Onion, Candied Walnuts, and White Wine Vinaigrette
- Mixed Green Salad with Golden Raisins, Red Onions, Aged Goat Cheese and a Creamy Walnut Citrus Vinaigrette

Sides

- Steamed Summer Squash Blend with Yellow Squash Zucchini, Cauliflower, Broccoli, and Peppers
- Fresh Snap Peas with Caramelized Onion and Tarragon Butter
- Asparagus with Red Pepper Butter
- Penne Pasta and Roasted Eggplant with Rich Marinera Sauce
- White Cheddar Whipped Potatoes
- Orzo Pasta with Asparagus, Artichokes, Tomatoes, and White Truffle Oil
- Baby Red Potatoes with Garlic and Herbs

Entrées

- Chicken Picatta
- Roasted Beef Sirloin sliced and served in a Wild Mushroom Sauce
- Roasted Pork Loin with Pickled Fennel Cherry Salsa
- Pan Seared Salmon in a Lemon Beurre Blanc with Strawberry Jalapeno Pico de Gallo
- Spinach and Artichoke Lasagna with Ricotta, Parmesan and Provolone Cheeses in a Basil and Garlic Cream Sauce