

# *Spring/Summer 2008 Casual Catering Menu*

*A menu specially created for spring and summer entertaining.  
When you invite friends over for an impromptu get together or  
gather your family to dine. Food that pleases you and yours.  
From casual to sublime.*

Full service is available in your home with orders over \$550, or orders may be picked up.  
We would be happy to suggest appropriate wine pairings as well.  
We would appreciate 5 days notice for large orders.

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## **Antipasti**

A beautiful selection of antipasti to serve 10 to 15.

Grilled veggies (eggplant, zucchini, red peppers)

Artichoke hearts

Pepperoncini

Provogue

Buffalo mozzarella

Prosciutto

Pepperoni

Salami

Olives

Assorted breads and crostini

**\$225 Serves 10 to 15**

## **Cheese**

Let us select a selection (5) of artisan cheeses from around the world showcasing a variety of flavors, textures and styles.

A sampling of cheeses

Manchego  
Double crème brie  
Chevre  
Gruyere  
French Camenbert  
Blue  
Aged Gouda  
Cheddar

Served with fresh seasonal fruit, and assortment of Red Hen Bakery artisan breads, assorted olives and chutney

**\$225**

**Serves 10 to 15**

## Salads

(Minimum 10 orders)

Baby greens with pear, pecans and goat cheese  
Lemon vinaigrette **10**

Beet salad with romaine, orange supremes, walnuts and blue cheese  
Balsamic vinaigrette **9**

Caesar salad with parmesan crisp **8**  
Add chicken, shrimp or salmon **11, 12, 12**

Greek salad with kalamata olives, feta, cucumber and tomato  
Oregano vinaigrette **8**  
Add chicken or shrimp **11, 12**

Cracked wheat salad with roasted chicken, chickpeas , cucumber, tomato and feta **12**

Dijon potato salad  
Egg, celery, red onion and black olive **6**

Tomato, blue cheese and red onion salad **8**

Classic spinach salad with warm bacon dressing **9**

Black bean and corn salad with red pepper, red onion, cilantro  
Citrus vinaigrette **10**

Strawberry, baby greens and parmesan reggiano  
Poppy seed vinaigrette **9**

## **Sandwiches**

(minimum 10 per item)

- Mustard crusted salmon on foccacia with arugula, avocado and basil mayo **9**
- Smoked turkey, brie and cranberry chutney on sliced sourdough **9**
- Smoked gouda and blackforest ham with honey mustard on rye...panini style **9**
- Foccacia with grilled veggies, fontina and roasted red pepper aioli **8**
- California dreamin...avocado, sprouts, Jack cheese, tomato on  
Sprouted wheat bread with basil mayo **8**
- Shrimp roll with ginger mayo and cilantro **11**
- Ladies Lunch...Trio of tuna with lemony mayo, chicken curry and Dijon egg salad.  
All three on thinly sliced tea style white bread. **11**

## Entrees

(minimum 12 orders)

Almost totally boned chicken with lemon, oregano, garlic and olive oil  
Farmers market potatoes with parsley and lemon  
Garden green beans  
**22**

Asian style grilled salmon  
Coconut sticky rice  
Szechuan veggies  
**24**

Grilled skirt steak or chicken fajitas  
Tortillas, salsa, peppers, guacamole, cheese, sour cream  
Black bean and corn salad with red onion, lime and cilantro  
**24, 22**

Chicken Parmesan – the Classic  
Angel hair pasta with roasted tomato sauce  
Baby greens salad with farmers market tomatoes, cucumbers, avocado and  
balsamic vinaigrette  
**22**

Roasted beef tenderloin with caramelized onions and horseradish cream  
Potato cauliflower gratin  
Roasted asparagus with lemon and olive oil  
**Market Price**

Grilled tilapia with green olive tapenade  
Couscous with roasted veggies  
Crisp salad with feta, cucumber and tomato  
**24**

Chicken picatta with lemon and capers  
Linguine with house made basil pesto  
Tower of roasted veggies  
**22**

Pork schnitzel with brown butter  
Garlic mashed potatoes  
Sautéed spinach

**24**

Mongolian marinated skirt steak with cilantro lime salsa  
Sesame noodles with scallions and chopped peanuts  
Stirfried spicy broccoli

**24**

Baked Penne Bolognese **18**

Or

Shrimp with orrechette, chickpeas, tomato and lemon chile pepper **24**

Or

Goat cheese ravioli with tomato vodka sauce **18**

and

Red hen bakery bagette with garlic butter  
Romaine salad with parmesan crostini and light Caesar dressing

## **Desserts**

(minimum 10 per order)

Brownies (tray of 24) **6**

Bananas Tres Leche **6**

New York Cheesecake with raspberry sauce **6**

Caramelized apple crumble bars **6**

Cookie of the Day **2**

Tiramisu **6**

Lemon Bars **4**

Espresso dark chocolate cupcakes with mocha frosting **4**