

ALL SEASONS

Fine Catering

Hors d'Oeuvres

Antipasti & Crudite Board

Assorted Cured Meats, Fresh and Grilled Vegetables, Olives & Seasonal Fare,
Served .w Baguettes & Crackers

Oktoberfest Canapes

Grilled Bratwurst, Mild Sauerkraut & Dijon Aioli on Dark Rye Crouton

Savory Turkey Meatballs

w. Romesco

Charred Asparagus Spears

Wrapped in Prosciutto with Balsamic Glaze & Infused Olive Oil

Petite Turkey Sandwiches

w. Cranberry Chutney & Brie Cheese on Focaccia

Baked Brie en Croute

Wrapped in Puff Pastry w. Raspberry Compote & Hazelnuts Served w. Baguettes

Grilled Tequila Lime Chicken Skewers

w. Raspberry Chipotle Basting Sauce

Petite Rib Eye Sandwiches

w. Caramelized Onions & Horseradish Aioli

Miso Chicken Lettuce Wraps

Sweet Soy Sauce & Wasabi Mustard Garnish

Panko Encrusted Dates

Wrapped in Serrano Ham

Ginger Soy Chicken Skewer

w. Black Sesame Seeds

Caprese Skewer

Fresh Mozzarella, Seasonal Tomato, Italian Olive & Basil

Italian Sausage Stuffed Mushrooms

w. Asiago & Cracked Pepper

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Hors d'Oeuvres

Salmon Lox Canapes

w. English Cucumber, Cream Cheese, Chives & Capers

Empanadas

w. Potato & Chorizo

Petite Sirloin Slider

w. Burger Sauce & Pickles

California Crab Cakes

w. Roasted Chili Aioli

Sesame Garlic Korean Beef Skewer

w. Spicy Ginger Glaze

Pan Fried Spinach & Cheese Ravioli

w. Sun Dried Tomato Dip

Pork Belly Slider

w. Spicy Slaw

Veggie Samosa

w. Cilantro Mint Chutney

Crispy Flat Bread Tostadas

Chunky Avocado, Roasted Corn Salsa & Sonoma Goat Cheese

Honey Caper Prawns

w. Orange Blossom Glaze

Seasonal Bruschetta

Summer: Fresh Mozzarella, Tomatoes, Balsamic & Basil

Fall: Mission Fig, Brie, Prosciutto & Raw Honey

Spring: Ricotta, Sweet Pea, Mint & Pecorino

Winter: White Bean Hummus, Sonoma Cheese & Herbed Olive Oil

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Beef

W o o d F i r e d B e e f T e n d e r l o i n

w. Cabernet Sauvignon Reduction

G r i l l e d B e e f M e d a l l i o n s

Served w. Port Demi Glacé

M a r i n a t e d F l a n k S t e a k

w. House Chimichurri

S m o k y T r i - T i p

Served w. Choice of Sauce:

- Creamy Horseradish
- Stone Ground Mustard
- Sweet Basting Sauce
- House Chimichurri

S l o w R o a s t e d B e e f R i b e y e

Served w. Pearl Onion Au Jus & Creamy Horseradish

B r a i s e d S h o r t R i b s

w. Pan Jus & Roasted Mirepoix

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Pork

R o a s t e d P o r k L o i n

w. Seasonal Fruit Compote

P u l l e d P o r k

w. Carolina Sauce

P o r k P i c c a t a

w. Brown Butter Caper Sauce

S l o w R o a s t e d P o r k B e l l y

w. Kimchi

O r g a n i c M a r b l e d F r e n c h C u t R a c k o f P o r k

w. Port Wine Reduction

Seafood

G r i l l e d S a l m o n

w. Local Olive Oil, Fresh Thyme & Garlic, Served w. Tomato Chutney

S e s a m e S e a r e d A h i T u n a

Served w. Sweet Unagi Sauce & Wasabi Crème fraîche

S h r i m p S c a m p i

w. Garlic Butter Sauce & Fresh Lemon Zest

P a n S e a r e d H a l i b u t

Served w. Citrus Beurre Blanc

R e d S n a p p e r

Served w. Cajun Rémoulade & Compound Butter

B a j a F i s h T a c o s

Deep Fried White Fish w. Citrus Slaw & Corn Tortillas on the Side

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Chicken

C h i a n t i B r a i s e d C h i c k e n

w. Shallot Red Wine Reduction

B o n e - I n R o a s t e d C h i c k e n

w. Chardonnay Butter Jus

P a n S e a r e d C h i c k e n B r e a s t

w. Pancetta & Seasonal Mushrooms

R o s e m a r y B r e a d e d C h i c k e n

w. Artichoke Blonde Sauce

F r i e d C h i c k e n

w. Southern Gravy

G r i l l e d C i t r u s T h y m e C h i c k e n

w. Sweet Pepper Coulis

C h i c k e n P i c c a t a

Served w. Lemon & Capers

G r i l l e d M i s o C h i c k e n

w. Ginger Soy Reduction

S t u f f e d B r e a s t o f C h i c k e n (B o n e - I n)

w. Fresh Basil, Sun Dried Tomatoes & Feta Cheese

ALL SEASONS

Fine Catering

Vegetarian

Grilled Portabella Steak

Served w. Walnut Dijon Oil, Balsamic Reduction, Toasted Walnuts & Shaved Asiago

Lasagna Florentine

w. Layers of Spinach, Sautéed Mushrooms, Caramelized Onions, Béchemal, Mozzarella & Parmesan

Spinach & Caramelized Onion Soufflé

w. Roasted Red Pepper Coulis

Roasted Poblano Pepper

Stuffed w. Queso Fresco & Roasted Corn Topped w. Ranchero Sauce & Crema

Roasted Vegetable Shepherd's Pie

Topped w. Garlic Chive Mashed Potatoes & Crispy Onions

Tortellini Alla Funghi

Seasonal Mushrooms Sautéed w. Marsala Wine & Garlic, Finished w. Cream, Scallions & Parmesan Cheese

Rainbow Vegetable Curry

w. Basmati Rice

Sesame Seared Tofu

w. Vegan Fried Rice

Mushroom Risotto

w. Seasonal Mushrooms & Nutritional Yeast

Basil & Artichoke Fettucine

Stuffed Delicatta Squash

w. Pomegranate Cous Cous

Fire Roasted Chile Relleno

w. Cashew Mozzarella, Corn & Cilantro

Vegan

ALL SEASONS

Fine Catering

Mexican Mains

Traditional Chicken Enchiladas

w. Roasted Chicken, Housemade Red Chile Sauce & Three Cheeses (chz only available by req.)

Chile Verde

Pork Simmered in Our Rich Tomatillo Sauce



Fire Roasted Chile Relleno

Stuffed w. Queso Fresco & Roasted Corn Topped w. Ranchero Sauce

Grilled Salmon

Marinated in Our Citrus Chile Sauce Served w. Black Bean Roasted Corn Salsa

Mexican Sides

Mexican Style Refried Beans

Oaxaca Style Black Beans

Spanish Rice

Cilantro Lime Rice

Roasted Corn & Chile Corn Bread

Street Corn Style Salad

Roasted Corn off the Cob w. Mayo, Tapatio, Cilantro & Parmesan Cheese

Grilled Squash

w. Chipotle Butter

Taco Bar

C U S T O M T A C O B A R S E L E C T I O N S

Taco Bar Includes Assorted Condiments, Salsas, Queso Fresco, Sour Cream, Fresh Corn & Flour Tortillas as Well as Client Selection of the Meats.

Client Selection of up to (3) Taco Filling Options:

- Carne Asada
- Beef Barbacoa
- Shredded Chicken Breast
- Grilled Chicken Breast
- Pork Carnitas
- Baja Fish Tacos
- Al Pastor
- Fajita Veggies (Vegan)

ALL SEASONS

Fine Catering

Potatoes & Rice

Mashed Potatoes

w. Garlic & Chives

Crushed Roasted Red Potatoes

w. Garlic Parsley Butter

Potatoes Au Gratin

w. English Cheddar

Roasted Tri-Color Beets

Garnet & Golden Beets finished w. Balsamic Reduction & Local Olive Oil

Minnesota Blend Wild Rice

w. Malted Jarlsburg & Scallions

Smoky Tomato Rice

w. Feta & Fresh Dill

Pasta

Rustic Penne Pasta

w. Olives, Mushrooms & Artichokes Tossed in Sun Dried Tomato Cream Sauce

Lemon Cream Linguini

w. Fresh Tomatoes, Scallions & Romano

Pasta Pomodoro

w. Fresh Tomatoes, Garlic, Basil, Pinot Noir & Local Olive Oil

Creamy Walnut Pesto Fettucine

w. Aged Parmesan

House Macaroni & Cheese

Optional Upgrades:

- Lobster
- Lump Crab
- Pork Belly

Tortellini Alla Panna

Served w. Mushroom, Prosciutto, Shaved Garlic, Marsala Wine & Cream

Sweet Pepper Penne

w. Red Pepper Coulis & Sonoma Goat Cheese

ALL SEASONS

Salads by Season *Fine Catering*

Garden Green Salad (Year Round)

Seasonal Vegetables Served w. House Made Red Wine Vinaigrette & Buttermilk Herb Dressing

Napa Cabbage Salad (Year Round)

w. Carrots, Cucumber, Scallions & Orange Sake Vinaigrette

Caprese Salad (Summer)

Seasonal Tomatoes Layered w. Fresh Mozzarella, Basil, Balsamic Reduction & Local Olive Oil

Bloomsdale Spinach Salad (Summer)

w. Raw Corn, Onion, Cucumber, Sesame Seed & Agave Lime Vinaigrette

Italian Kale Salad (Winter)

Thinly Sliced Brussel Sprouts, Shredded Broccoli, Radicchio, Dried Cranberries & Toasted Walnuts Tossed in Sweet Poppy Seed Vinaigrette

Mediterranean Chop Salad (Winter)

w. Hearts of Romaine, Feta, Kalamata Olives, Tomatoes, Sweet Onions, Cucumber & Red Wine Vinaigrette

Farm to Fork Petite Wedge Salad (Spring)

w. Iceberg Quarter, Danish Bleu Cheese & Bacon Vinaigrette

Romaine Salad (Spring)

w. Seasonal Vegetables, Tossed in House Citrus Vinaigrette

Farm Fresh Salad (Fall)

Tossed w. Apples, Pears, Gorgonzola & Toasted Nuts in Champagne Vinaigrette

Mixed Herb Salad (Fall)

w. Brie Cheese & Citrus Vinaigrette

ALL SEASONS

Fine Catering

Dessert Bars

Assorted Cookies & Petite Bars

Chef's Selection of Petite Bars, Brownies & Fruit Bars

Assorted Petite Dessert Bar

Chef's Selection of 4-6 Petite, Seasonal Desserts

Classic Petite Dessert Bar

Meyer Lemon Bars, Mascarpone Cannoli, Baklava, Berry Crumble Bars, Rocky Road Brownies, French Macaroons

Fancy Petite Dessert Bar

Meyer Lemon Bars, Mascarpone Cannoli, Baklava, Seasonal Fruit Crumble Bars, Brownies, French Macaroons, Full Size Cupcakes, Assorted Fresh Baked Cookies, Chocolate Dipped Pretzels & Biscotti

Donut Bar

Assortment of (4) Standard Flavors *Fancy Donut Bars Available By Request

Custom Petite Dessert Bar

Client Selection of Petite Dessert Options, Small Cutting Cake(s), Donuts Etc. to Create The Dessert Bar of Your Dreams

Ala Carte

Petite & Full Sized Pies (Seasonal Flavors)

Tiramisu

Fresh Fruit Tarts

Chocolate Dipped Strawberries

Chocolate Mousse

Panna Cotta (Seasonal Flavors)

Mini Cheesecakes

Rustic Apple Crumble

Seasonal Fresh Fruit Platter

ALL SEASONS

Fine Catering

Cakes

1-Tier Cutting Cake (6" , 8" , 10")

2-Tiered Cutting Cake (6" + 8")

¼ Sheet Cake

Standard Cupcakes

Mini Cupcakes

Cake Pops

Flavors

C a k e

Vanilla

Chocolate

Yellow Cake

Carrot Cake

Red Velvet

Funfetti

F i l l i n g s

Strawberry

Raspberry

Lemon

F r o s t i n g s

Chocolate Butter Cream

Vanilla Butter Cream

Mocha Butter Cream

Peanut Butter

Cream Cheese

ALL SEASONS

Fine Catering

Beverages

S e a s o n a l A g u a F r e s c a s

H i b i s c u s S t r a w b e r r y S w e e t T e a

F l a v o r e d L e m o n a d e s

- Classic, Strawberry, Peach,
Raspberry, Lavender & Mango

S p a r k l i n g L i m e a d e

S p a r k l i n g M i n t T e a

A r n o l d P a l m e r

I n f u s e d W a t e r

- Custom Flavors Available

S p e c i a l t y T e a s

- Includes Thai Iced Tea, Milk
Teas, Taro & Custom Requests

ALL SEASONS

Fine Catering

Late Night Snacks

N a c h o B a r S t a t i o n

Tortilla Chips, Nacho Cheese Sauce, Assorted Salsas, Jalapeño, Olives & Sour Cream

P o t a t o S k i n s

Deep Fried w. Cheese, Bacon, Sour Cream & Green Onion

H o u s e M a d e E m p a n a d a s

w. Potato & Chorizo

S p i n a c h & C h e e s e R a v i o l i

w. Sun Dried Tomato Dip

Q u e s a d i l l a s

w. Sour Cream, Salsa & Green Onion

S a v o r y S o f t P r e t z e l B a r

Salted Soft Pretzel w. Cheddar Cheese Sauce & Assorted Mustards

S w e e t S o f t P r e t z e l B a r

Cinnamon Sugar Soft Pretzels Served w. Carmel, Chocolate & Vanilla Dipping Sauces

P i z z a

Selection of Pizza from True North Pizza Menus Served Buffet Style w. Cheese & Peppers