



JUST A SAMPLING OF OUR CATERING SELECTIONS

*Ginger Sesame Slivered Chicken with Hot and Sour Carrots
Toasted Coconut Basmati Rice with Cardamom Pods and Blonde Raisins
Stir-fried Fiddlehead Fern and Wild Mushrooms
Marinated Cucumber and Sweet Onion Salad*

*Herb Rubbed Beef Tenderloin
Roasted Eggplant and Heirloom Tomato Napoleons with Buffalo Mozzarella
Saffron Risotto Croquettes
Summer Salad with Feta and Dill*

*Mojo Roasted Pork Loin
Fresh Apple Chutney with Star Anise and Cinnamon
Spicy Sweet Cabbage and Fennel Slaw
Roasted Parsnips, Sweet Potatoes and Vidalia Onions*

*Braised Organic Chicken with Preserved Lemon and Artichoke Hearts
Butternut Squash Risotto with Gorgonzola
Sauteed Rapini with Garlic and Olive Oil*

*Chipotle Marinated Flank Steak
Warm Potato Salad with Sweet Onions, Lemon and Olive Oil
Herb and Goat Cheese filled Piquillo Peppers
Minted Garlic Green Beans*

*Sweet Pea, Artichoke and Fresh Mint Lasagna Flowers with Pink Carbonara
Marinated Sweet Tomato, Basil and Cucumber Salad
Sauteed Baby Zucchini and Crook Neck Squash*

*Grilled Beef Teriyaki with Sesame Seeds and Spicy Soy Mustard
Soba Noodles with Carrots, Purple Cabbage, and Black Sesame Seeds
Watercress and Red Pepper Salad with Miso Ginger Dressing*

*Chicken Roulades with Baby Spinach, Figs and Goat Cheese
Asparagus Salad with Blood Oranges and Dill
Roasted Cauliflower with Anchovies and Brown Butter
Balsamic Glazed Sweet Onions*