

Key Ingredient Spring Catering Menu 2021

Displays:

Charcuterie including cheese, smoked meats, fruit, nuts, preserves and honey, pickles, Dijon mustard, crackers, and crostini

Board for 8 – 10 guests \$100 Full table display \$200-\$500

Fresh fruit displays with chocolate, caramel, and fruit dip

\$150 - \$300

Dessert table (options listed below)

\$150 - \$300

Appetizer platters or passed hors oeuvres:

\$400 minimum \$125 each staff member labor cost

Tier one: \$1 each

Bacon wrapped figs stuffed with almonds

Heirloom bruschetta with local tomato, fresh mozzarella balls, basil pistou and balsamic glaze on crispy ciabatta

Smoked salmon and chive deviled eggs

Prosciutto wrapped asparagus

Tier two: \$2 each

Asparagus, sun dried tomatoes and lemon ricotta tart

Bruleed white wine poached pear and mascarpone cheese tart topped with crispy porchetta

Crispy parmesan smashed fingerling potatoes with caramelized onion and bacon jam

Risotto balls stuffed with smoked gouda with red pepper cream sauce drizzle

Curried chicken salad on mini flakey croissants

Tier three: \$3 each

Pork loin satays with raspberry balsamic drizzle and blue cheese crumbles

Grilled strip steak on ciabatta with balsamic pearl onions and horseradish cream

Crapes stuffed with ham and gruyere cheese topped with a Mornay cream sauce

Crab and crawfish etouffee on puff pastry rounds

Mini beef wellington with horseradish crème

Tier four: \$4 each

Lamb chops lollipops with salsa verde and crumbled feta

Petite Lump crab cakes topped with remoulade on top fried green tomatoes topped with fresh corn, tomato lima bean succotash relish

Sliced beef tenderloin sliders on brioche buns with caramelized onion crème fraiche

Pecan chicken skewers with peach bourbon glaze

Braised beef and caramelized onion handmade perogies topped with chive sour cream

Sweet treats:

Tier one: \$1 each piece

Dark chocolate petit fours

Raspberry white chocolate petit fours

Petite caramel macaroons

Mini Neapolitan cannoli with chocolate, strawberry and vanilla ricotta and chocolate chip filling

Tier two: \$2 each piece

Bourbon chocolate pecan tarts

Flourless chocolate cake with blueberry whipped cream and fresh blue berries

Strawberry shortcakes on petite flaky buttermilk biscuits

Individual white peach and raspberry cobbler

Plated meal events:

\$400 minimum \$125 each staff member labor cost

Choose one soup or salad, one main entrée and 2 sides

Soup:

Cream of Asparagus (Vegetarian)

Italian Garden with ditalini pasta (Vegetarian)

Creamy chicken gnocchi

Salad:

Strawberry salad with candied pecans, strawberries and feta cheese, red onion on a bed mixed lettuce greens with champagne vinaigrette

Farm fresh heirloom tomato caprese salad with multi varieties tomatoes with fresh mozzarella and balsamic drizzle and basil pistou

Toasted almond goat cheese salad with goat cheese balls rolled in sliced almonds and baked until warm and melty then topped on a salad of mixed lettuce greens, dried cherries and dates and cherry balsamic dressing

Main entrees - \$29 a person for 25 or more guest \$35 a person for under 25 guests

Steakhouse Pork chops with lemony shallot pan sauce

Grilled Salmon with siracha honey and garlic sauce

Pan seared Salmon with a butter sauce with white wine, dill, and capers

Tuscan Chicken with sundried tomatoes, baby spinach in a creamy parmesan sauce

Skirt steak pinwheels with marinated skirt steak stuffed with red peppers and onion, spinach, smoked gouda rolled up and grilled then topped with roasted red pepper pesto

Main entrees - \$35 a person for 25 or more guests \$40 a person for under 25 guests

Pecan crusted local trout with bourbon peach chutney

Burgundy wine pork tenderloin medallions

Chicken breast stuffed with herbed chevre goat cheese and wild mushroom with a basil cream sauce

Sous Vide New York strip steak topped with Montpellier butter

Main entrees - \$45 a person for 25 guest or more \$50 a person for under 25 guests

Carved beef tenderloin fillet with red wine demi-glace

Lobster risotto topped with herb garlic butter scallops

Sicilian Halibut with olives, capers, tomatoes, and shallot in white wine beurre blanc

Grilled carved lamb with verde herb sauce

Vegetarian options:

Eggplant rollatini with ricotta and fresh mozzarella topped eggplant slabs rolled and topped with fresh tomato basil sauce

Mediterranean Quinoa stuffed zucchini boats with olives, red pepper, feta, and tomatoes topped with Greek vinaigrette

Mushroom and Farro Wellington with puffed pastry stuffed with red wine and thyme braised mushrooms, carrot, spinach, Dijon and farro ancient grain pilaf with a port wine sauce

Sides:

Baked mac and cheese

Mashed potatoes with boursin triple cream

Potato latkes with chive crème drizzle

Wild rice pilaf with sultanas and almonds

Parmesan crusted smashed fingerling potatoes with caramelized onion bacon jam

Handmade pasta

Creamy goat cheese or asiago cheese polenta

Asparagus with mornay or hollandaise sauce

Sautéed French green beans with sliced almonds and brown butter

Roasted Carrots with white balsamic drizzle

Honey butter carrots with candied pecans

Broccolini with lemon herbed butter

Buffet style:

\$400 minimum \$125 each staff member labor cost

Salad / Soup Course:

\$65 – 15 portions

Strawberry salad with candied pecans, strawberries and feta cheese, red onion on a bed mixed lettuce greens with camphane vinaigrette

Farm fresh heirloom tomato caprese salad with multi varieties tomatoes with fresh mozzarella and balsamic drizzle and basil pistou

Toasted almond goat cheese salad with goat cheese balls rolled in sliced almonds and baked until warm and melty then topped on a salad of mixed lettuce greens, dried cherries and dates and cherry balsamic dressing

Cream of Asparagus soup (Vegetarian)

Italian Garden soup with ditalini pasta (Vegetarian)

Creamy chicken gnocchi soup

Main course:

\$75 each hotel pan – Feeds 12-15 guest

Italian sausage lasagna with handmade pasta sheets and fresh tomato basil sauce

Chicken marsala in a creamy mushroom sauce

Grilled marinated stuffed chicken with asparagus, sun dried tomatoes and gruyere topped with fresh lemon basil pistou (basil pesto)

Balsamic boneless pork loin chops with marinated mozzarella and farm fresh tomatoes

Creole shrimp and grits with gulf shrimp in a tomato red pepper sauce with creamy parmesan grits

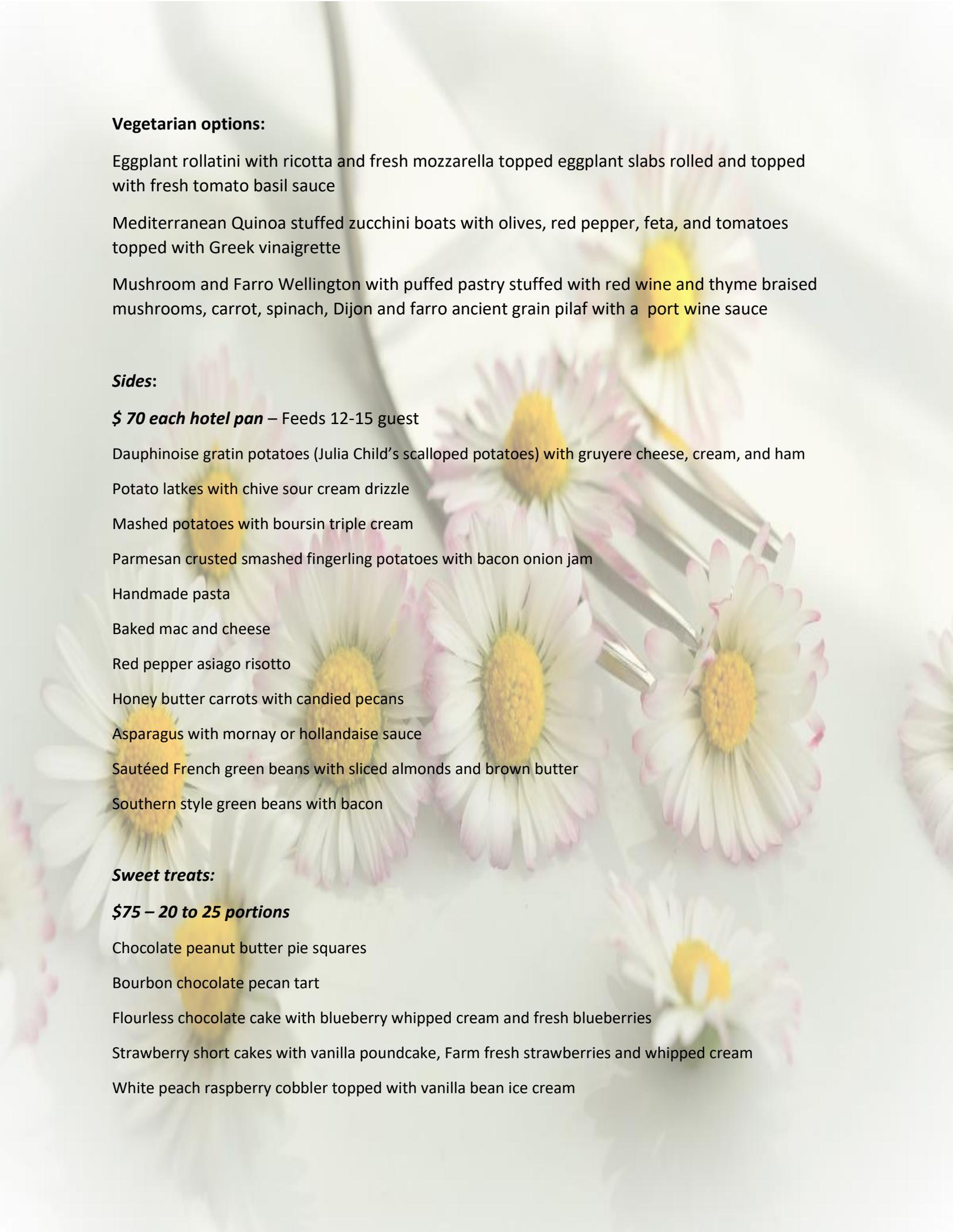
\$85 each hotel pan – Feeds 12-15 guest

Pecan crusted local trout with apricot rum chutney

Chicken roulade pinwheels stuffed with apricot and pistachio wild rice pilaf

Marinated pork tenderloin medallions with peach bourbon sauce

Rosemary beef sirloin tips with caramelized onions



Vegetarian options:

Eggplant rollatini with ricotta and fresh mozzarella topped eggplant slabs rolled and topped with fresh tomato basil sauce

Mediterranean Quinoa stuffed zucchini boats with olives, red pepper, feta, and tomatoes topped with Greek vinaigrette

Mushroom and Farro Wellington with puffed pastry stuffed with red wine and thyme braised mushrooms, carrot, spinach, Dijon and farro ancient grain pilaf with a port wine sauce

Sides:

\$ 70 each hotel pan – Feeds 12-15 guest

Dauphinoise gratin potatoes (Julia Child's scalloped potatoes) with gruyere cheese, cream, and ham

Potato latkes with chive sour cream drizzle

Mashed potatoes with boursin triple cream

Parmesan crusted smashed fingerling potatoes with bacon onion jam

Handmade pasta

Baked mac and cheese

Red pepper asiago risotto

Honey butter carrots with candied pecans

Asparagus with mornay or hollandaise sauce

Sautéed French green beans with sliced almonds and brown butter

Southern style green beans with bacon

Sweet treats:

\$75 – 20 to 25 portions

Chocolate peanut butter pie squares

Bourbon chocolate pecan tart

Flourless chocolate cake with blueberry whipped cream and fresh blueberries

Strawberry short cakes with vanilla poundcake, Farm fresh strawberries and whipped cream

White peach raspberry cobbler topped with vanilla bean ice cream

Brunch menu:

\$400 minimum \$125 each staff member labor cost

Choose one from each of the 4 sections

Soup/ Salad :

Mixed fresh fruit salad with vanilla honey drizzle

Dressed green salad with strawberries and blueberries, feta crumbles and candied pecans with strawberry balsamic vinaigrette

Pine Club bow tie pasta salad

Entree:

Crapes with country ham and gruyere cheese topped with creamy Mornay sauce served alongside

2 different Quiche - Salmon asparagus and a smear of dill cream cheese and another one Vegie with spinach, tomato, onion, peppers, and gruyere cheese both in a flaky crust

2 different Frittatas with hollandaise sauce – The Cowboy with sausage, tomatoes, red onion, red pepper, and cheddar cheese and another one The Farmer with ham, onion, potato and swiss

Curried chicken salad sandwiches on buttery croissants (client favorite)

Breakfast burritos with bacon egg and cheese and sausage egg and Monterey jack cheese served with fresh salsa and chipotle sour cream

Crispy chicken chunks with petite waffles (waffle choices – toffee bar, birthday cake, oreo, red velvet buttermilk)

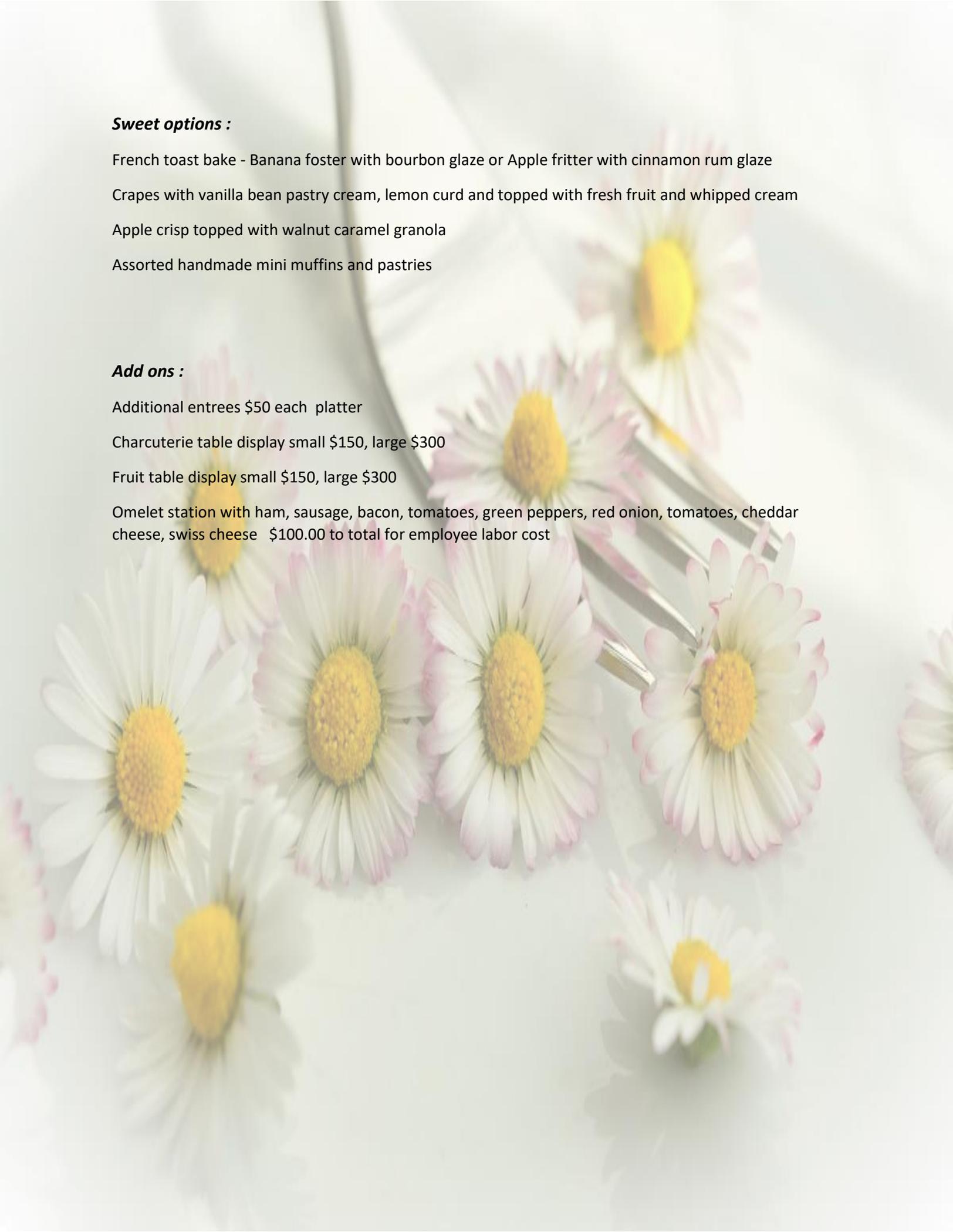
Homestyle county sausage gravy with flaky biscuits

Breakfast potato sides :

Potato cakes topped with chive sour cream

Hash brown casserole

Sweet potato hash with onions and peppers



Sweet options :

French toast bake - Banana foster with bourbon glaze or Apple fritter with cinnamon rum glaze

Crapes with vanilla bean pastry cream, lemon curd and topped with fresh fruit and whipped cream

Apple crisp topped with walnut caramel granola

Assorted handmade mini muffins and pastries

Add ons :

Additional entrees \$50 each platter

Charcuterie table display small \$150, large \$300

Fruit table display small \$150, large \$300

Omelet station with ham, sausage, bacon, tomatoes, green peppers, red onion, tomatoes, cheddar cheese, swiss cheese \$100.00 to total for employee labor cost