

Key Ingredient Summer Catering Menu 2022

Buffet style:

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

Salad / Soup Course:

\$65 – 20 portions

Arugula salad with shaved parmesan, sunflower seeds and citrus vinaigrette topped with crispy parmesan black pepper crackers

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

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

Italian Garden soup with ditalini pasta (Vegetarian)

Creamy chicken gnocchi soup

Main course:

\$70 each hotel pans – Feeds 25 guests

Steakhouse Pork chops with lemony shallot and capers in white wine sauce

Marinated grilled pork loin with grilled peach bourbon sauce

Chicken breast stuffed with herbed chevre goat cheese, caramelized onion, and wild mushrooms with a sherry cream sauce

Bruschetta chicken with sundried tomato pesto, garlic confit, marinated mozzarella topped with fresh tomato relish

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

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

Salmon Rockefeller with a creamy spinach parmesan sauce topped with bacon

\$80 each hotel pans – Feeds 25 guests

Asparagus Cordon Blue with grilled chicken breast stuffed with gruyere, asparagus, and country ham topped with Dijon mornay sauce

Grilled local trout topped with fresh corn relish with farm corn, cherry tomatoes, red onion, and citrus vinaigrette drizzle

Chicken roulade pinwheels stuffed with apricot and pistachio wild rice pilaf with an apricot rum glaze

Burgundy pork loin chops with a burgundy wine sauce topped with gorgonzola crumbles

Rosemary beef sirloin tips with caramelized onions in a sherry creamy sauce

Vegetarian options:

Vegetable paella with red pepper, olives, artichoke, and tomatoes in crispy bottom saffron rice (Vegan)

Grilled Eggplant napoleon stacks with peppers, asparagus, yellow squash, and zucchini topped with red pepper Romesco sauce (Vegan)

Summer sweet corn ravioli with filled with sweet corn puree and ricotta cheese topped with a farm fresh tomato vinaigrette with provincial vegetables

Sides:

\$ 70 each hotel pans – Feeds 20 guest

Mashed potatoes with boursin triple cream

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

Potato latkes with chive crème drizzle

Parmesan crusted smashed fingerling potatoes with bacon onion jam

Asparagus orzo pilaf

Creamy goat cheese or parmesan polenta

Summer vegetable risotto

Baked mac and cheese

Sautéed French green beans topped with browned butter sliced almonds or red wine and thyme mushrooms

Honey butter carrots with white balsamic drizzle and candied pecans

Broccolini with lemon herbed butter