

Key Ingredient Summer Catering Menu 2022

Plated Meal Events:

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

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

Soup:

Italian Garden with ditalini pasta (Vegetarian)

Creamy chicken gnocchi

OR

Salad:

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

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

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

Main entrees - \$20 a person for 25 or more guest \$22 a person for under 25 guests

Salmon Rockefeller with topped with a rich sauce of butter, parsley, parmesan, spinach and topped with breadcrumbs, and bacon

Bruschetta chicken with sun dried tomato pesto chicken breast topped with fresh tomato, garlic, basil, mozzarella balls and balsamic drizzle

Kentucky bourbon strip steak with grilled steak topped with sweet bourbon glaze and caramelized onions

Main entrees - \$25 a person for 25 or more guests \$27 a person for under 25 guests

Chicken breast stuffed with herbed chevre goat cheese and prosciutto topped with a mushroom sherry cream sauce

Trout almondine with fresh local trout sautéed in brown butter and sliced almonds

Steakhouse Pork chops with lemony shallot and caper white wine 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 - \$30 a person for 25 guest or more \$32 a person for under 25 guests

Burgundy wine pork tenderloin medallions with grilled marinated pork medallions with a burgundy wine sauce topped with gorgonzola

Macadamia nut crusted chicken with pineapple coconut chutney

Braised Beef short rib in root beer glaze

Grilled local walleye topped with grapefruit and blood orange vinaigrette and segmented citrus salad

Main entrees - \$40 a person for 25 guest or more \$42 a person for under 25 guests

Browned butter scallops with sweet corn puree topped with crispy bacon

Grilled carved lamb marinated in chimichurri sauce and topped with farm fresh tomato vinaigrette

Filet beef tenderloin with a black pepper cream sauce (au prov)

Tomahawk pork chops glazed with a grilled peach bourbon sauce

Main entrees - \$45 a person for 25 guest or more \$47 a person for under 25 guests

Filet Mignon topped with lemon garlic lump crab

Seared duck confit with a cherry cognac demi glaze

Halibut with olives, capers, tomatoes, and shallot in white wine Beurre Blanc

Duos- Two Paired Main Dishes

Bruschetta chicken with sun dried tomato pesto chicken breast topped with fresh tomato, garlic, basil, and balsamic drizzle AND **Salmon Rockefeller** with spinach, parmesan, and bacon

Braised Beef short rib in root beer glaze AND **Pecan chicken** breast with grilled peach chutney

Ny strip steak topped with lemon herb compound butter AND **Lobster** in a saffron cream sauce on top asparagus risotto

Vegetarian options:

Summer sweet corn ravioli filled with sweet corn puree and mascarpone cheese sauteed in brown butter topped with provincial vegetable relish

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

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

Sides:

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

Broccoli with lemon herbed butter

Sweet treats:

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