

## **Key Ingredient Spring Catering Menu 2023**

### **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 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

**Cream of Asparagus Soup** (Vegetarian)

Italian Garden soup with ditalini pasta (Vegetarian)

Creamy chicken gnocchi soup

### **Main course:**

**\$75 each hotel pan** – Feeds 20 guests

**Steakhouse Pork Chops** with lemony shallot and thyme white wine sauce

**Marinated Grilled Pork Loin** with grilled peach bourbon sauce

**Pan Seared Salmon** topped with fresh corn relish with feta, farm fresh corn, cherry tomatoes, red onion with citrus vinaigrette drizzle

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

**Chicken Roulade Pinwheels** stuffed with artichoke, leeks and fontina cheese topped with a white wine pan sauce

**\$85 each hotel pan** – Feeds 20 guests

**Burgundy Wine Pork Loin Medallions** topped with blue cheese crumbles

**Bruschetta Chicken** with chicken breast topped with sun dried tomato pesto topped with fresh tomato, garlic and garlic bruschetta and balsamic drizzle

**Rosemary Beef Fillet Tips** with caramelized onions and mushrooms in a cognac cream sauce

**Goat Cheese Chicken Breast** stuffed with herbed chevre goat cheese, caramelized onion, and wild mushroom with a sherry cream sauce

**Vegetarian options:**

**Mediterranean Zucchini Boats** stuffed with quinoa, 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

**Grilled Eggplant Napoleon Stacks** with peppers, asparagus, yellow squash, and zucchini topped with red pepper Romesco sauce (Vegan)

**Sides:**

**\$ 70 each hotel pan** – Feeds 20 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

Baked mac and cheese

Creamy goat cheese or asiago cheese polenta

Asparagus orzo pilaf

Honey butter carrots with white balsamic drizzle and candied pecans

Sautéed French green beans with sliced almonds and brown butter

Broccolini with lemon herbed butter