

Key Ingredient Spring Catering Menu 2023

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 - \$25 a person for 25 or more guest \$30 a person for under 25 guests

Steakhouse Pork Chops with lemony shallot and thyme white wine sauce

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

Grilled Skirt Steak with whiskey braised caramelized onions

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

Chicken Wellington with tender chicken in puffed pastry with porcini demi

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

Pecan Dusted Trout with bourbon peach chutney

Burgundy Wine Pork Tenderloin Medallions topped with blue cheese crumbles

New York Strip Steak basted in butter topped with cognac cremini cream sauce

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

Slow Braised Beef Short Rib with porcini mushrooms demi-glace

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

Grilled Carved Lamb with Verde herb sauce

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

Carved Beef Tenderloin Fillet with red wine reduction

Lobster Risotto with boursin triple cream topped with herb garlic butter scallops and asparagus puree drizzle

Main entrees - \$55 a person for under 25 guest \$50 a person for 25 or more guest

Seared Duck Confit with tart cherry cognac gastric

Prime Rib with blue cheese and chive compound butter

Duos-

Grilled Skirt Steak with whiskey braised caramelized onions

AND

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

Carved Beef Tenderloin Fillet with red wine reduction

AND

Lobster Risotto with boursin triple cream topped with herb garlic butter scallops and asparagus puree drizzle

Vegetarian options:

Mediterranean Zucchini Boats stuffed with quinoa, olives, red pepper, feta, and tomatoes topped with Greek vinaigrette 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)

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:

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

Sweet treats:

Bourbon chocolate pecan tart

Chocolate truffle tart with chocolate ganache and fresh blueberry compote whipped cream fool

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

White peach raspberry cobbler topped with vanilla bean ice cream