

Key Ingredient Summer Catering Menu 2023

Buffet Style:

\$400 Minimum \$125 Each Staff Member Labor Cost

Salad / Soup Course:

\$65 – 20 Portions

Arugula Salad With Shaved Parmesan, Sunflower Seeds & Citrus Vinaigrette Topped With Crispy Parmesan Black Pepper Crackers

Strawberry Salad With Candied Pecans, Strawberries, Feta Cheese & 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 & Balsamic Drizzle & 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 & Capers In White Wine Sauce

Marinated Grilled Pork Loin With Grilled Peach Bourbon Sauce

Chicken Breast Stuffed With Herbed Chevre Goat Cheese, Caramelized Onion, & Wild Mushrooms With A Sherry Cream Sauce

Bruschetta Chicken With Sundried Tomato Pesto, Garlic Confit, Marinated Mozzarella Topped With Fresh Tomato Relish

Creole Shrimp & Grits With Gulf Shrimp In A Tomato Red Pepper Sauce With Creamy White Cheddar Grits

Salmon Rockefeller With A Creamy Spinach Parmesan Sauce Topped With Bacon

Crispy Fried Chicken Strips- Marinated In Buttermilk & Spices



\$80 Each Hotel Pans – Feeds 25 Guests

Asparagus Cordon Blue With Grilled Chicken Breast Stuffed With Gruyere, Asparagus, & Country Ham Topped With Dijon Mornay Sauce

Grilled Local Trout Topped With Fresh Corn Relish With Farm Corn, Cherry Tomatoes, Red Onion, & Citrus Vinaigrette Drizzle

Chicken Roulade Pinwheels Stuffed With Apricot & Brie Topped With An Apricot Rum Glaze & Sliced Almonds

Burgundy Pork Loin Chops With A Burgundy Wine Sauce Topped With Gorgonzola Crumbles

Rosemary Beef Filet Tips With Caramelized Onions In A Cognac Creamy Sauce

Vegetarian Options:

Vegetable Paella With Red Pepper, Olives, Artichoke, & Tomatoes In Crispy Bottom Saffron Rice (Vegan)

Grilled Eggplant Napoleon Stacks With Peppers, Asparagus, Yellow Squash, & Zucchini Topped With Red Pepper Romesco Sauce (Vegan)

Summer Sweet Corn Ravioli With Filled With Sweet Corn Puree & 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, & Ham

Potato Latkes With Chive Crème Drizzle

Parmesan Crusted Smashed Fingerling Potatoes With Bacon Onion Jam

Asparagus Orzo Pilaf

Summer Vegetable Risotto

Baked Mac & Cheese

Sautéed French Green Beans Topped With Browned Butter Sliced Almonds Or Red Wine & Thyme Mushrooms

Honey Butter Carrots With White Balsamic Drizzle & Candied Pecans

Broccolini With Lemon Herbed Butter

