

## **Key Ingredient Summer Catering Menu 2023**

### **Plated Meal Events:**

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

*Choose One Soup Or Salad, One Main Entrée & 2 Sides*

#### **Soup:**

Italian Garden With Ditalini Pasta (Vegetarian)

Creamy Chicken Gnocchi

*Or*

#### **Salad:**

Strawberry Salad With Candied Pecans, Strawberries, Feta Cheese, & Red Onion On A Bed Of Mixed Lettuce Greens With Champagne Vinaigrette

Farm Fresh Heirloom Tomato Caprese Salad With Multiple Varieties Of Tomatoes With Fresh Mozzarella & Balsamic Drizzle & Basil Pistou

Arugula Salad With Shaved Parmesan, Sunflower Seeds & 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**

**Pan Seared Salmon** Topped With Fresh Corn Relish With Farm Corn, Cherry Tomatoes, Red Onion, & Citrus Vinaigrette Drizzle

**Salmon Rockefeller** With Topped With A Rich Sauce Of Butter, Parsley, Parmesan, Spinach & Topped With Breadcrumbs, & Bacon

**Bruschetta Chicken** With Sun Dried Tomato Pesto Chicken Breast Topped With Fresh Tomato, Garlic, Basil, Mozzarella Balls & Balsamic Drizzle

**Kentucky Bourbon Strip Steak** With Grilled Steak Topped With Sweet Bourbon Glaze & Caramelized Onions

**Chicken Wellington** With Tender Chicken In Puffed Pastry With Porcini Demi

#### **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, Caramelized Onion & Prosciutto Topped With A Mushroom Sherry Cream Sauce

**Trout Almondine** With Fresh Local Trout Sautéed In Brown Butter & Sliced Almonds

**Steakhouse Pork Chops** With Lemony Shallot & Caper White Wine Sauce

**Skirt Steak Pinwheels** With Marinated Skirt Steak Stuffed With Red Peppers & Onion, Spinach, Smoked Gouda Rolled Up & 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 & Blood Orange Vinaigrette & Segmented Citrus Salad

**Chicken Roulade** Stuffed With Brie & Apricots Topped With Apricot Glaze & Sliced Almonds

**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 & 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, & Shallot In White Wine Beurre Blanc

**Main Entrees - \$55 A Person For Under 25 Guest \$50 A Person For 25 Or More Guest**

**Prime Rib** With Blue Cheese & Chive Compound Butter



**Lobster Risotto** With Boursin Triple Cream Topped With Herb Garlic Butter Scallops & Asparagus Puree Drizzle

**Duos-** Two Paired Main Dishes

**Bruschetta Chicken** With Sun Dried Tomato Pesto Chicken Breast Topped With Fresh Tomato, Garlic, Basil, & Balsamic Drizzle & **Salmon Rockefeller** With Spinach, Parmesan, & Bacon

**Braised Beef Short Rib** In Root Beer Glaze & **Pecan Chicken** Breast With Grilled Peach Chutney

**Ny Strip Steak** Topped With Lemon Herb Compound Butter & **Lobster** In A Saffron Cream Sauce On Top Asparagus Risotto

**Vegetarian Options:**

**Summer Sweet Corn Ravioli** Filled With Sweet Corn Puree & Mascarpone Cheese Sauteed In Brown Butter Topped With Provincial Vegetable Relish

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

**Vegetable Paella** With Red Pepper, Olives, Artichoke, & 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, & 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



Broccoli With Lemon Herbed Butter

***Sweet Treats:***

Bourbon Chocolate Pecan Tart

Flourless Chocolate Cake With Blueberry Whipped Cream & Fresh Blueberries

Strawberry Short Cakes With Vanilla Poundcake, Farm Fresh Strawberries & Whipped Cream

White Peach Raspberry Cobbler Topped With Vanilla Bean Ice Cream

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