

## **Key Ingredient Winter Catering Menu 2023**

### **Plated meal events:**

**\$500 minimum    \$125 each staff member labor cost**

*Choose one soup or salad, one main entrée and two sides*

### **Soup**

Potato, Spinach, White Bean, and Italian Sausage

Creamy Chicken Gnocchi Soup

### **Salad**

Dressed Green Salad with candied pecan, pomegranate and manchego cheese with pomegranate vinaigrette

Warm Panzanella Salad with rustic focaccia croutons, wilted spinach, sundried tomatoes, and red onion topped with garlic and bacon vinaigrette

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**

*Pomegranate Balsamic Pork Loin Chops* topped with fresh pomegranate

*Salmon Rockefeller* topped with a rich sauce of parmesan, creamy spinach, onions, and crispy bacon

*Chicken Confit* with madeira mushroom creamy sauce

*Chicken Scallopini Piccata* with lemony shallot and caper white wine sauce

**Main entrees - \$30 a person for 25 or more guests    \$35 a person for under 25 guests**

*Holiday Chicken* with tender breast stuffed with dates, herbed goat cheese, and porchetta topped with winter sugar plum and stone fruit sauce

*Horseradish Crusted Salmon* with red and gold beets and pistachio vinaigrette



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

*Steakhouse Pork Chops* with a peppercorn pan sauce

*Chicken Wellington* with a Dijon cream sauce

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

*Smoked Pork Tenderloin* stuffed with apples bacon and gorgonzola topped with whiskey maple glaze

*Root Beer Braised Beef Short Rib* with mashed sweet potatoes and honey butter

*Pecan Crusted Local Trout* with rum apricot peach chutney

*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 - \$40 a person for 25 guest or more \$45 a person for under 25 guests**

*Crab and Boursin Triple Cream Risotto* topped with shrimp in a lemon wine caper sauce

*Grilled Strip Steak* with a port and cream lobster sauce topped mushroom duxelles ravioli

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

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

*Braised Venison Bourguignon* with roasted winter root vegetables with red wine demi-glace

*Filet Mignon* topped with lemon garlic lump crab

*Seared Duck Confit* with a cherry cognac demi glaze

*Craved Prime Rib* with blue cheese and chive compound butter

**Main entrees Duos -**



*Chicken Confit* with madeira mushroom creamy sauce  
with

*Salmon Rockefeller* topped with a rich sauce of creamy spinach, onions, and bacon

*Carved Beef Tenderloin* fillet with Montpellier compound butter  
with

*Browned Butter Scallops* topped with citrus relish and champagne and cranberry gastric

### **Vegetarian options - \$35 a guest**

*Sweet Potato and Ricotta Gnocchi* sautéed in browned butter with dried cranberries, and pecan pesto

*Mushroom Cassoulet and farro risotto* with a rich mushroom and wine sauce gratin with ancient grain risotto

### **Sides:**

Dauphinoise gratin potatoes (Julia Child's scalloped potatoes) with gruyere cheese, cream, and ham

Mashed potatoes with boursin triple cream

Parmesan crusted smashed fingerling potatoes with bacon onion jam

Whipped sweet potatoes with mascarpone and honey drizzle

Winter harvest orzo pilaf

Roasted Root Vegetable Farro

Creamy herbed goat cheese polenta

Sautéed French green beans with sliced almonds and brown butter

Brussel sprouts in browned butter and bacon vinaigrette

Brocolini with herbed butter

Tender tri-colored carrots with a red wine reduction

Butternut squash and kale gratin

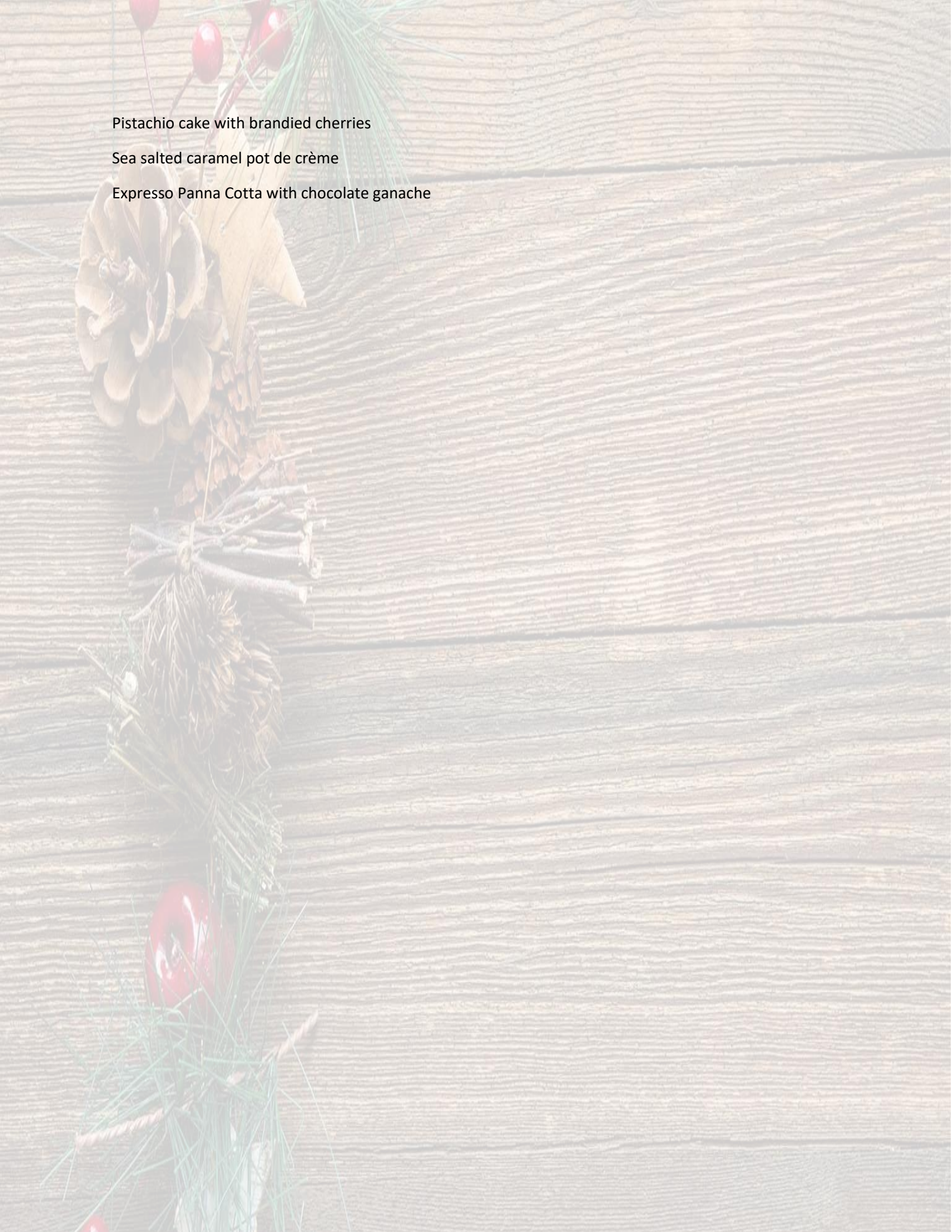
### **Sweet treats - \$10 a guest**

Bourbon chocolate pecan tart

Flourless chocolate cake with peppermint ganache

Sticky toffee pudding cake with caramel drizzle





Pistachio cake with brandied cherries

Sea salted caramel pot de crème

Espresso Panna Cotta with chocolate ganache