

Key Ingredient Spring Catering Menu 2024

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 camphane vinaigrette

Farm Fresh Heirloom Tomato Caprese Salad with multi varieties tomatoes with fresh mozzarella and balsamic drizzle and basil pistou

Shaved Asparagus Salad with shaved asparagus, parmesan , cherry tomatoes, shallot and Meyer lemon vinaigrette

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 Blu 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)

Spring Sweet Pea Risotto fresh spring pea puree and parmesan creamy risotto topped with lemon pistachio gremolada

Sides:

\$ 70 each hotel pan – Feeds 20 guest

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

Pave Potatoes with thin sliced buttery stacked potatoes with chives

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