

Key Ingredient Spring Catering Menu 2024

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

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

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

Main entrees - \$20 a person for 25 or more guest \$25 a person for under 25 guests

Steakhouse Pork Chops with lemony shallot and thyme white wine sauce with fresh rosemary

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

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

Asparagus Prosciutto Chicken served with hollandaise sauce

Chicken Wellington with tender chicken in puffed pastry with porcini demi and Dijon cream sauce

Grilled Branzino with fennel grapefruit slaw

Carved Beef Brisket slow braised with soy ginger glaze

Argentinian Flank Steak with chimichurri

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

Pecan Dusted Trout with bourbon peach chutney

Burgundy Wine Pork Tenderloin Medallions topped with blue cheese crumbles

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

Chicken Roulade stuffed with marinated artichoke, leeks, and fontina cheese topped with white wine and lemon bur blanc pan

Grilled Carved Lamb with Verde herb sauce

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

Large Sea Scallops with spring sweet pea puree topped with citrus vignette and micro greens

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

Carved Beef Tenderloin Fillet with red wine reduction

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

Handmade Crab Ravioli with browned butter and garlic

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

Seared Duck Confit with tart cherry cognac gastric

Prime Rib with blue cheese and chive compound butter

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

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 - puffed pastry stuffed with red wine and thyme braised mushrooms, carrot, spinach, Dijon and farro ancient grain pilaf with a port wine sauce

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

Sides:

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

Creamy red skinned 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 lemon 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

Hummingbird mini bunt cakes with rich cream cheese icing