

KEY INGREDIENT CATERING SUMMER MENU 2024

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 minestrone style vegetables soup with zucchini, peppers, onion, kidney beans carrots, celery, green beans and ditalini Pasta (Vegetarian)

Creamy Chicken Gnocchi with handmade ricotta gnocchi soup with tender chicken, carrots, celery, onion in a rich velvety soup

Or

Salad:

Strawberry Salad with candied pecans, strawberries, goat cheese, & red onion on a bed of mixed lettuce greens with champagne vinaigrette

Farm Fresh Heirloom Tomato Caprese Salad with multiple varieties of farm tomatoes with fresh mozzarella & balsamic drizzle & basil pistou on a bed of lettuce greens

Grilled White Corn Salad with heirloom cherry tomatoes, grilled white corn, english cucumber, avocado, shaved parmesan, baby arugula, & creamy garlic dressing

Main Entrees - \$20 A Person For 25 Or More Guest \$22 A Person For Under 25 Guests

Summertime Salmon topped with fresh corn relish with green tomatoes, red onion, feta & citrus vinaigrette drizzle

Bruschetta Chicken with sun dried tomato pesto grilled chicken breast topped with fresh tomato, garlic, red onion bruschetta and basil, mozzarella balls & balsamic drizzle

Kentucky Bourbon Strip Steak with onsite grilled strip steak topped with whiskey glaze & caramelized onions

Chicken Wellington with tender chicken breast, spinach and red wine mushrooms and Dijon In puffed pastry with porcini demi

Marinated Grilled Pork Loin carved and served with grilled peach bourbon glaze



Main Entrees - \$25 A Person For 25 Or More Guests \$27 A Person For Under 25 Guests

Dinner Party Chicken with chicken breast stuffed with herbed chevre goat cheese, caramelized onion & prosciutto topped with a sherry cream sauce

Trout Almondine with fresh local trout pan seared in browned 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 sauce smear

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 blue cheese crumbles

Macadamia Nut Crusted Chicken with pineapple coconut chutney

Braised Beef Short Rib in root beer glaze

Pan Seared Branzino 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 with honey garlic glaze

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 scampi

Seared Duck Confit with a blackberry 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 cream sauce topped with crispy bacon

Braised Beef Short Rib with root beer glaze & **Pecan Chicken** tender 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

Broccolini 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

