



MENU

Appetizers

Charcuterie: assorted meats, cheeses, fruit, nuts and olives

Crudités/ green goddess dressing

Cauliflower buffalo wings/ celery/carrots/ blue cheese dressing

Burrata/ roasted tomatoes/ pesto/ balsamic reduction/ grilled bread

Baked Brie/ candied walnuts/ raspberries/ honey balsamic/ crackers

Lamb sliders/ harissa aioli/ feta/ arugula/ brioche buns

Chicken satay/ Thai peanut sauce

Smoked salmon dip / crudités/ crackers

Roasted shrimp/ sriracha cocktail sauce

Salads

Arugula/ roasted beets/raspberries/ pistachios/ goat cheese/ orange vinaigrette

Baby kale/ dates/apples/ toasted almonds/ pecorino/ citrus vinaigrette

Kale/ chickpeas/ avocado/ Parmesan/ Caesar dressing



*Shaved brussels sprouts/ bacon/ goat cheese/
cranberries/ apples/ red onion/toasted walnuts/
maple Dijon vinaigrette*

*Mesclun/ pears/ Roquefort/ candied pecans/
pomegranate seeds/ red wine vinaigrette*

*Spinach/ hard boiled egg/ red onion/ toasted
walnuts/ warm bacon vinaigrette*

*Caprese: roasted tomatoes/ burrata/ arugula/ crispy
prosciutto/ balsamic reduction*

*Wedge: iceberg/ bacon/ hard boiled eggs/ grape
tomatoes/ chives/ blue cheese dressing*

*Pecan encrusted goat cheese/ mixed greens/ Granny
Smith apples/ berries/ raspberry vinaigrette*

Fish

Seared salmon/ apple butter sauce/ potato cakes

*Bouillabaisse: shrimp/ mussels/ salmon/ scallops/
fennel orange tomato broth/ roasted red pepper
rouille/ crostini*

*Shrimp curry/ red peppers and carrots/ jasmine
rice/ naan*

Seared scallops/ leek risotto/ lemon brown butter

*Blackened grouper/ shrimp Cajun cream sauce/ dirty
rice*



Chicken

Chicken cordon bleu/ panko encrusted/ Black Forest ham/ gruyere/ blue cheese cream sauce/ bacon and Brussels sprout hash

Chicken piccata/ grape tomatoes/ artichoke hearts/ capers/ white wine butter sauce

Chicken Marsala/goat cheese/ figs/ cauliflower purée

Tuscan chicken/ spinach/ sundried tomatoes/ Parmesan cream/ garlic mashers

Pork

Pork tenderloin/ blackberry balsamic sauce/ sweet potato chipotle gratin

Sage rubbed pork chops/ apple, fennel and onion sauté/ apple cider pan sauce/ crispy prosciutto/ Brie mashers

Southwestern spiced pork tenderloin/ ancho bourbon sauce/ sweet potato mashers/ pecans

Beef

Filet/ mushroom Marsala horseradish cream sauce/ garlic mashers

Filet/ red onion marmalade/ fennel potato gratin

Steak au poivre: pepper crusted NY strip/ brandy cream sauce/ steak frites

Mesquite rubbed ribeye/ chimichurri/ roasted fingerlings/ jalapeños



Desserts

Chocolate lava cakes/ raspberry coulis/ whipped cream

Chocolate tart/ whipped cream/ raspberries

Chocolate Grand Marnier mousse

Mexican chocolate mousse cake/ Oreo crust/ cinnamon whipped cream

Brioche bread pudding/ chocolate chips/ rum sauce

Tiramisu

Crème brûlée/ berries

Lemon tart/ raspberries/ whipped cream

Key lime pie/ graham cracker crust/ whipped cream

Apple galette/ vanilla ice cream

Cheesecake/ blueberry sauce

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