

Foods To Go - January, February, March 2017

Hors d'Oeuvres

Thin Crust Pizzas with:

Pesto, Roasted Tomatoes, Buffalo Mozzarella, Piave Cheese
Caramelized Onions, Taleggio, Reggiano, Roasted Peppers Basil
Wild Mushroom Duxelle, Champignon, Tartuffo, Crispy Mushrooms, Truffle Oil
Caramelized Sauerkraut, Mascarpone and Piave Cheese, Capers, Pancetta
(16 Cocktail Size Slices)
\$22 each

Petite Salmon or Artichoke Strudels

(Minimum Order of 2 Dozen)

\$72

Stationed Hors d'Oeuvres

Antipasto Platter

Assorted Charcuterie, Buffalo Mozzarella, Mountain Top Bleu, White Cheddar,
Assorted Olives, Fire Roasted Peppers,
Citrus Hummus, Roasted Tomatoes,
Assorted Crostini, Lavosh, Sliced Baguette
(Serves 24)
\$175

Artisanal Cheese Display

St. Andre, Pecorino Pepato, Dolce Gorgonzola, Vermont Cheddar, Marinated Allegheny Farms Chevre
Assorted Crostini, Lavosh, Sliced Baguette
(Serves 24)
\$125

Vegetable Crudité Platter

Baby Carrots with Stem, Radish, Celery, Broccolini, Cucumber, Asparagus
Citrus Hummus and Pepper cream Dressing
(Serves 24)
\$120

Soups

(Minimum Order of 1 Quart, Serves 4)

Vegetarian Chili, Chestnut Bisque, Wild Mushroom Bisque

\$30

Salads

(Serves 12)

\$60

Winter Salad of:

Baby Spinach, Romaine, Watercress, Napa Cabbage, Seared Butternut Squash, Toasted Almonds,
Julienned Parsnips, Pomegranates, Pumpkin Vinaigrette.

Or

Arugula, Bibb, Kale, Radicchio, Julienned Carrots, Herb Toasted Pecans, Roasted Corn, Dried Currants,
Champagne Vinaigrette.

Or
Artisan Greens, Roasted Glazed Brussel Sprouts, Bok Choy, Julienned Celery Root, Dried Cranberries,
Toasted Pepitas, Roasted Tomato Vinaigrette

Sides

Dauphinoise Potatoes

(1 Half Pan, serves 12)

\$50

Baked Gemelli Pasta with Montassio Cheese Sauce, Herbed Breadcrumbs

(1 Half Pan, serves 12)

\$45

Wild Mushroom and Fromage Blanc Tart, Leeks, Tartuffo Cheese

(12 slices)

\$42

Sliders

(Minimum order of 24)

(All Sliders Can Be Made with Your Choice of Bun)

Gluten Free Option: Herbed Gougere or Herbed Biscuit

House Made Pretzel Bun, Soft Roll, Herbed Gougere, Herbed Biscuit

Thinly Sliced Herbed Grilled Tenderloin of Beef, Horseradish Sauce, Arugula

\$9.50 ea.

House Smoked Breast of Turkey, Romesco, Smoked Gouda, Watercress

\$7.50 ea.

Glazed Baked Ham, Vermont Cheddar, Grain Mustard Sauce, House Pickles, Romaine

\$6.50 ea.

Main Entrée

Braised Beef Daube and Short Ribs, Wild Mushroom Demi Glace

(1 Half Pan, serves 12)

\$180

Roasted Chicken Pot Pie with Winter Vegetables, Puff Pastry Top

(1 Half Pan, serves 12)

\$120

Lemon Brined Fried Chicken

(Minimum Order of 24 Pieces)

\$72

Grilled Marinated Side of Salmon, Sauce Remoulade

(Served Cold or Room Temperature)

16 portions

\$72

Dessert

Toffee Taboo Cookies, Pecan Diamonds, Spiced Shortbread

(1 dozen of each, serves 12)

\$36

Apple and Pear Crisp, Crème Anglaise

(1 half pan, serves 12)

\$60

Chocolate Praline Bread Pudding, Crème Anglaise

(1 half pan, serves 12)

\$ 50