

CATERING MENU

LIGHT APPETIZERS

- BRUSCHETTA WITH ROMA TOMATOES AND BASIL SEVERED ON TOAST POINTS \$1.75PP
- BRUSCHETTA WITH CHOPPED PROSCIUTTO, BASIL AND ROMA TOMATOES SERVED ON TOAST POINTS \$2.25PP
- CUCUMBER BRUSCHETTA SERVED ON A CUCUMBER WHEEL WITH ROASTED YELLOW PLUM TOMATOES, ROASTED GARLIC AND BASIL \$2.25PP
- ASPARAGUS WRAPPED IN PROSCIUTTO \$2.25 PP
- BRIE EN CROUTE WITH WILD MUSHROOM RAGOUT \$ 6.75 PP (MIN. 10 PEOPLE)
- SMOKED SALMON, CAPERS, FRESH DILL AND BASIL PESTO CREAM CHEESE SERVED ON TOAST POINTS \$3.75PP
- WHIPPED HERB GOAT CHEESE AND CARAMELIZED SHALLOTS SERVED ON WATER CRACKER \$2.25
- MINI QUESADILLA STUFFED WITH LOBSTER AND JALAPENO JACK CHEESE \$10.99 PP
- WHIPPED HERB GOAT CHEESE SERVED IN AN ENDIVE BOAT \$2.25
- SUN DRIED TOMATOES, ROASTED PINE NUTS AND BASIL PESTO CREAM CHEESE SERVED ON AFOCACCIA FLAT \$2.75PP
- IMPORTED CHEESE PLATTER WITH BRIE, PORT DERBY, SAGE DERBY, MUSTARD SEED HAVARTI AND WHITE CHEDDAR SERVED WITH ASSORTED ENTERTAINMENT CRACKERS \$6.25 PP
- CAPRESSE SKEWER WITH FRESH PEARL MOZZARELLA, GRAPE TOMATO AND BASIL DRIZZLED WITH OLIVE OIL AND SWEET BALSAMIC GLAZE \$3.25PP
- ENDIVE LEAF FILLED WITH SALMON-ARTICHOKE SPREAD AND GARNISHED WITH CAPERS \$4.75 PP
- COCONUT SHRIMP WITH HOUSE MADE APRICOT CHUTNEY \$8.50PP
- GRILLED SONORAN DUSTED SHRIMP WITH SPICY-COOL CHIPOTLE SOUR CREAM \$8.50PP
- BAY SCALLOPS SKEWER WITH PLUM GLAZE \$8.25 PP

HEAVY APPETIZERS AND ENTREES

- YELLOW CURRY CHICKEN SALAD WITH GREEN APPLES AND PECANS SERVED WITH TOMATOES, BUTTER LETTUCE, AND GRILLED FLAT BREAD \$5.25PP
- CITRUS MARINATED GRILLED CHICKEN WRAP - ROLL IN A SUN-DRIED TOMATO BASIL TORTILLA WITH A SPICY-COOL CHIPOTLE SAUCE, MIXED GREENS, TOMATO AND FIRE ROASTED RED BELL PEPPER AND CUT INTO MEDALLIONS \$6.50 PP
- ASIAN CHICKEN WRAP - ALL NATURAL, PLUM AND HOISIN GLAZED CHICKEN ROLLED IN A SPINACH TORTILLA WITH GINGER CREAM CHEESE, MIXED GREEN, TOMATOES AND CILANTRO AND CUT INTO MEDALLIONS \$6.50
- DELI PLATTER WITH SHAVED ROAST BEEF AND TURKEY SERVED WITH CROISSANT ROLLS, TOMATO, BUTTER LETTUCE, RED ONION, MAYONNAISE AND MUSTARD \$10.25PP
- POACHED SALMON SIDE WITH A DILL DIPPING SAUCE AND WATER CRACKERS \$16.99 PP (MIN 10 PEOPLE)
- FILET MIGNON KABOB WITH RED BELL PEPPER AND RED ONION SERVED WITH A MILD ROASTED PEPPER SAUCE \$16.99PP
- SLOW ROASTED ANGUS PRIME RIB WITH AU JUS AND CREAMED HORSERADISH HALF \$200.00 - FULL \$400.00 (HALF SERVES APPROX. 10)
- INDIVIDUALLY CUT BABY BACK RIBS GLAZED WITH BBQ SAUCE \$7.99PP
- CHICKEN PICCATA WITH CAPERS, WHITE WINE AND BUTTER \$7.75 PP
- CHICKEN SCALOPPINI WITH ARTICHOKE HEARTS, SUN DRIED TOMATOES, PORTABELLA MUSHROOM, CAPERS, OLIVE OIL AND WHITE WINE AND BUTTER SAUCE \$9.99 PP
- GRILLED SALMON FILET WITH CAPER BÉCHAMEL SAUCE \$15.99



STARCH

- HERB ROASTED PERUVIAN, YUKON AND RED MINI POTATO MEDLEY \$1.75PP (MIN 10 PP)
- HORSERADISH AND CHIVE MASH POTATOES \$2.25 (MIN 10 PP)
- WHIPPED BROWN SUGAR SWEET POTATOES \$2.75 (MIN 10 PP)
- SAFFRON RISOTTO \$3.25 PP (MIN 10 PP)
- WILD RICE PILAF \$1.75 PP (MIN 10 PP)

SALADS AND VEGETABLES

- GRILLED TUSCAN VEGETABLE PLATTER WITH EGGPLANT, SUMMER SQUASH, ZUCCHINI, ASPARAGUS AND RED BELL PEPPER \$3.25PP
- FIRE ROASTED RED BELL PEPPER AND LONG STEM ARTICHOKE SALAD (NO LETTUCE) TOSSED WITH FETA CHEESE, BASIL AND OUR HOUSE MARINADE \$3.25 PP
- SPINACH SALAD WITH FRESH RASPBERRIES, CRUMBLES EGG, APPLEWOOD SMOKED BACON, RED ONION AND A WARM RASPBERRY VINAIGRETTE \$4.50PP
- SAUTÉED FRENCH GREEN BEANS WITH WHOLE ROASTED GARLIC \$1.95PP
- SAUTÉED GINGER SNOW PEAS \$1.95PP
- HOUSE MADE PASTA SALAD - BOWTIE PASTA, RED BELL PEPPER, RED ONION, MEDITERRANEAN MIX OLIVES, BASIL, TOMATOES, FETA CHEESE RICE WINE VINEGAR AND OLIVE OIL \$2.75 PP

DESSERTS

- FRESHLY BAKED CHOCOLATE CHIP COOKIES \$1.75 PP
- DOUBLE CHOCOLATE CHIP BROWNIES \$3.75 PP
- ASSORTED PETIT FOURS - \$6.95 PP
- ASSORTED WHOLE FRUIT - BANANAS, FUJI APPLES, PLUMS, PEACHES AND PEARS \$3.25 PP

BEVERAGES

- ASSORTED FLAVORS OF REPUBLIC OF TEA ICED TEA - BREWED WITH SPRING WATER AND UNSWEETENED \$4.95 PP
- ASSORTED BOTTLED COCA COLA PRODUCTS PREPARED WITH NATURAL CANE SUGAR \$3.25 PP
- FIJI BOTTLED WATER \$2.50 PP
- ASSORTED BOTTLED STARBUCKS ICED COFFEE \$4.25 PP

EMAIL ANTHONY TAY, AT ANTHONYTAY30@GMAIL.COM OR CALL 520-398-8075
FOR CATERING QUESTIONS OR TO PLACE AN ORDER.