



A Holiday Catering Menu

Per Person pricing is determined by menu selections

Hors D'Oeuvres

Jumbo Coconut Shrimp

with a lime dipping sauce

Louisiana Crab Cakes

with a roasted red pepper rémoulade

Potato Sage Pancakes

with apple chutney and sour cream

Cracked Pepper Coated Filet Mignon on Baguette

with fire roasted tomatoes and a horseradish caper sauce

Sweet Sausage and Gorgonzola Stuffed Mushroom

with spinach, tomatoes, focaccia bread crumbs,

GF preparation is available

French Brie Crostini

with fig jam, toasted almonds, and a honey drizzle

Antipasto Skewers

marinated mozzarella, tomato, basil, artichoke hearts,

sopressata, served with a balsamic glaze

Mini Italian Meatballs

with focaccia triangle

Mini Lobster Rolls

with sweet butter and green onions

Jumbo Hebrew National Pigs in Blanket

with honey mustard dipping sauce





Stationary Platters

Classic Swedish Meatballs

a savory sour cream sauce, laced with dry sherry

Whole Baked Brie

filled with toasted pecans, brown sugar, and dried cranberries,
wrapped in french pastry, baked till golden brown,
and served with apple and pear slices, and assorted crackers

Mediterranean Platter/Display

traditional hummus with marinated minted vegetables,
roasted eggplant spread with tahini, tabouli with fresh tomato,
cucumbers and lemon, stuffed grape leaves, marinated feta cheese with lemon,
oregano and olive oil, country style olive medley with toasted spiced pita triangles
and flatbreads, creatively presented and displayed

Salads

Carol's Classic Caesar Salad

with shaved parmesan and Carol's own caesar dressing,
with home baked seasoned croutons

Organic Mixed Baby Field Greens

tossed with diced tomatoes, red onions, toasted pecans, crumbled gorgonzola,
with home baked croutons, and Carol's own balsamic vinaigrette

Mista Salad

with mixed greens, shredded carrots, cucumbers, red onion,
tomatoes, chickpeas, home baked croutons,
tossed with a red wine vinaigrette





Entrée

Chicken Marsala

with sautéed prosciutto di parma, portobello mushrooms,
and a savory marsala wine sauce laced with sweet cream

Sicilian Style Roasted Chicken Pieces

sweet and spicy italian sausages, red and green peppers, hot cherry peppers,
potatoes, onions, grape tomatoes, fresh oregano, parsley and garlic

Stuffed Heritage Pork Loin

with sautéed spinach, onions, sun dried tomatoes, and fontina cheese,
served with a homestyle pan gravy

Beef Bourguignon

button mushrooms, pearl onions, carrots, in a hearty red wine sauce
served with egg noodles

Carol's Shrimp Scampi

garlic marinated and sautéed jumbo shrimp, with leeks,
roasted garlic, San Marzano tomatoes, E.V.O.O,
white wine, lemon, fresh basil, and chopped parsley,
served over linguini Aglio e Olio

Fresh Oven Roasted Cod Filet

with onions, potatoes, artichoke hearts, grape tomatoes, capers
thyme, oregano, and rosemary, with white wine,
fresh lemon and seafood sauce

Miso Glazed Salmon

served on a bed of wilted spinach





Pasta

Penne Red Pepper Vodka Sauce

tossed with green peas, laced with sweet cream,
hint of crushed red pepper flakes, and topped with parmesan reggiano

Broccoli Cavatelli

fresh broccoli florets, sautéed with garlic, E.V.O.O,
crushed red pepper flakes, vegetable stock, grated parmesan cheese

Bucatini Matraciana

with pancetta, bacon, and sweet onions, in a San Marzano tomato sauce

Tuck's Favorite

rigatoni pasta, tossed with garlic sautéed baby spinach,
San Marzano tomatoes, crushed red pepper flakes, fresh basil, E.V.O.O

Sides

Roasted Rosemary and Garlic Red Bliss Potatoes

Idaho Whipped Potatoes

with sweet cream and butter

Seasoned Rice Medley

Buttered Egg Noodles

with chopped parsley

Fresh Sautéed Green Beans

with toasted shallot butter

Broccoli Spears

with roasted garlic, E.V.O.O, fresh lemon, and shaved parmesan

Roasted Winter Vegetable Medley

with fresh herbs

