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## **HORS D'OEUVRES**

### **JUMBO COCONUT SHRIMP**

*With Lime Dipping Sauce*

### **ROSEMARY & GARLIC MARINATED & SEARED LAMB CHOPS**

*With Fresh Mint Sauce*

### **MINI SHREDDED CHICKEN TOSTADAS**

*With refried Beans, shredded Cheddar and pickled Onion*

### **QUINOA, ZUCCHINI & CARROT FRITTERS**

*With Fresh thyme*

### **THAI CHICKEN SKEWERS**

*With Green Coconut Curry Sauce*

### **CREOLE STYLE CRAB CANAPÉ**

*served in a phyllo cup with roasted red pepper aioli*

### **MINI QUESADILLA**

*With Sautéed Peppers, Onion, Tomato, Black Beans and Cheddar jack Cheeses with Cilantro Salsa and Sour Cream (spiced Beef, Chicken, Pork, Shrimp or Vegetable)*

### **SWEET SAUSAGE & GORGONZOLA STUFFED MUSHROOM**

*With spinach, tomatoes, focaccia bread crumbs, sweet sausage and Gorgonzola*

*GF preparation is available*

### **PULLED PORK BBQ**

*With Asian Slaw on Corn Bread rounds*

### **PORK & CHIVE POT STICKERS**

*With Tangy Ginger Soy Dipping Sauce*

### **PORTOBELLO MUSHROOM & GREEN ONION BRUSCHETTA**

### **ROASTED VEGETABLE & THREE CHEESE FRITTATA BITES**

**SZECHUAN VEGETABLE SPRING ROLLS WITH SWEET CHILI  
DIPPING SAUCE**

*shredded Asian cabbage, carrots, bean sprouts, bean thread noodles,  
cilantro, garlic*

**MINI GOURMET PIZZAS WITH ASSORTED TOPPINGS**

*tomato basil fresh mozzarella, spinach & feta, artichoke with basil  
pesto, ricotta cheese, roasted tomatoes and eggplant, sweet italian  
sausage, pepperoni, bacon & onions, portobello mushrooms with red  
pepper zakes, peppers & onions, etc.*

**SPICY ITALIAN SAUSAGE SKEWERS**

*With Tri-Colored Peppers and Toasted Fennel Cream Dipping Sauce*

**CAJUN SPICED SHRIMP SKEWERS WITH ROASTED RED PEPPER  
AIOLI**

**ROASTED BUTTERNUT SQUASH CANAPÉ WITH CARAMELIZED  
ONIONS AND CINNAMON LACED CRÈME FRAICHE**

**MINI VIETNAMESE BANH MI (CHOOSE, SEASONED PORK, FRIED  
CHICKEN, SHREDDED BEEF SHORT RIB)**

*with pickled vegetables cabbage Slaw , wasabi crema, on steamed bun*

**BUTTERNUT VELVET SOUP SHOOTERS**

*With Crème Fraiche*

**CHICKEN PICATTA SKEWERS WITH LEMON CAPER DIPPING  
SAUCE**

**CURRIED VEGETABLE CANAPÉ**

*With Mango Chutney and Currants*

**MINI STUFFED PEPPERS WITH CHEVRE AND MARSCAPONE  
CHEESE OR SWEET SAUSAGE, ONIONS AND SAGE**

**FRENCH BRIE**

*With Fig Puree & slivered Almonds on Apple slices with Honey Drizzle*

**WALK AWAY CRUDITÉS**

*With Caramelized Onion & Bleu Cheese Dip*

**MARINATED TOMATO BASIL BRUSCHETTA**

*diced roma tomatoes with julienne basil and extra virgin olive oil  
add fresh sliced Mozzarella cheese*

**JUMBO SHRIMP COCKTAIL**

*With Tangy Cocktail Sauce*

**MIDDLE EASTERN HUMMUS**

*With Marinated Minted Vegetables on Toasted Pita*

**SMOKED NORWEGIAN SALMON ON PUMPERNICKEL POINTS**

*With Dill Butter & Capers*

**COGNAC LACED CHICKEN LIVER PATE ON CROSTINI**

*With Chopped Egg*

**FRESH AHI SASHIMI**

*Served in Japanese Spoon With seaweed salad, black Sesame seeds,  
and teriyaki drizzle*

**ANTIPASTO SKEWER WITH DRY CURED SALAMI**

*marinated mozzarella, grape tomato, fresh basil, artichoke hearts  
with balsamic drizzle*

**AHI TUNA TARTAR WITH AVACADO, AND WASABI CREMA ON  
CRISP WONTON**

**THREE CHEESE CREAMY MAC & CHEESE**

*served in shot glass with mini spoon*

**BEEF & PORK SAUCCISON**

*Mixed beef & pork sausag wrapped in French Pastry, cut on the  
diagonal, baked till golden and served with honey Dijon sauce*

**CREAMY TOMATO SOUP SHOOTER WITH GRILLED CHEESE  
TRIANGLE**

**SWEET POTATO PANCAKES WITH APPLE CHUTNEY AND SOUR**

**CREAM**

**LITTLE NECK CLAMS CASINO**

*bacon, garlic, parsley, fresh bread crumbs, olive oil & melted butter*

**POTATO SAGE PANCAKES**

*With Apple Chutney and Sour Cream*

**MINI SHREDDED PORK TOSTADAS**

*With refried Beans, shredded Cheddar and pickled Onion*

**MINI SHREDDED BEEF TOSTADAS**

*With refried Beans, shredded Cheddar and pickled Onion*

**LOUISIANA CRAB CAKE**

*With Roasted Red Pepper Remoulade*

**GINGER BEEF SATAY**

*with peanut dipping sauce*

**CRACKED PEPPER COATED FILET MIGNON ON BAGUETTE**

*With Horseradish Caper Sauce and Fire Roasted Tomato*

**SPINACH & FETA STUFFED MUSHROOMS**

**SOUVLAKI MARINATED LAMB KABOB**

*With charred Peppers, Onion and Tzatziki Sauce*

**TRADITIONAL HEBREW NATIONAL PIGS IN A BLANKET**

*With Honey mustard*

**ROASTED EGGPLANT, FIRE ROASTED GRAPE TOMATOES &  
GORGONZOLA BRUSCHETTA**

**STEAMED SEAFOOD DUMPLINGS WITH GINGER DIPPING  
SAUCE**

*shrimp, scallop, crab, ginger, waterchestnuts, scallions*

**SHANGHAI SPRING ROLLS (CHOOSE PORK, SHRIMP, CHICKEN)**

*shredded cabbage, carrots, bean sprouts, chilies, ginger and*

*green onions*

*served with tangy plum ginger dipping sauce*

**STEAMED SHRIMP & PORK SHU MAI**

*With Ginger Soy Dipping Sauce*

**SWEET ITALIAN SAUSAGE SKEWERS WITH CHARRED SWEET PEPPERS & ONIONMS**

*with toasted fennel & tomato cream dipping sauce*

**INDIAN SPICED SAMOSAS**

*potato, tomato, curry and Green peas, or spinach, potato, and tomato curry*

**BLACKENED CAJUN CHICKEN SKEWERS WITH PEANUT SAUCE  
MINI LOBSTER ROLLS**

*Bacon, Tomato, and Caper Mayonaise*

**NE CLAM CHOWDER SHOOTERS**

*With Corn Bread Croutons*

**WILD MUSHROOM RAGU WITH FRESH THYME ON GRILLED POLENTA  
SQUARES**

**SKEWERED CHEESE TORTELLINI**

*with Tomato Cream or Creamy Basil Pesto dipping sauce*

**MINI GRILLED BEEF & KIMCHI TACOS WITH ROASTED RED  
PEPPER & GARLIC AIOLI**

**MARINATED TOMATO BASIL MOZZARELLA SKEWERS**

**SHRIMP FRA DIAVOLO BITES**

*marscapone, calabrian chilies, oregano, tomato marinara*

**ENDIVE**

*With Boursin, Roasted Red Peppers and Parsley*

**JUMBO DILL DIJON SHRIMP SKEWERS**

**VEGETABLE SUSHI**

*With Wasabi & Pickled Ginger*

**ASIAN CRAB SALAD ON BAKED WONTON CRISPS**

*With Cilantro Cream*

**CURRIED CHICKEN SALAD ON CUCUMBER ROUNDS TOPPED**

*With Currants and Chives*

**VEGETABLE ANTIPASTO SKEWER**

*With Marinated Artichoke Hearts, Fresh Mozzarella, Sundried Tomato, and Kalamata Olives*

**VIETNAMESE SUMMER ROLLS WITH PEANUT DIPPING SAUCE**

*with poached shrimp, vegetables, glass noodles*

**CUBED WATERMELON & FETA CHEESE SKEWERS WITH FRESH MINT**

**TUSCAN BEAN, FRESH ROSEMARY AND FIRE ROASTED TOMATO BRUSCHETTA**

*With Shaved Parmesan Cheese  
available on cucumber round (GF)*

**HEBREW NATIONAL PIGS N BLANKET**

*Fat, Juicy, all Beef, Dogs wrapped in pastry, baked till golden and served with honey grain mustard*

**MINI PASTRAMI OR CORNED BEEF RUEBAN**

*on thin rye with sauerkraut, russian dressing and swiss cheese*

**MINI CHEESEBURGER BITE WITH AMERICAN CHEESE, KETCHUP, AND PICKLE CHIP**

**CHILLED CHUNKY GAZPACHO SHOOTERS WITH SOUR CREAM**

*served in shot glasses with mini spoon topped with sour cream*

**OYSTERS ROCKEFELLER**

*with fresh sauteed spinach, Pernod, garlic, butter, fresh bread crumbs*

*and topped with a mornay sauce*

## **STATIONARY PLATTERS**

### **SEASONAL BOUNTY TABLE (MINIMUM 50 GUESTS, PRICED PER PERSON)**

*An edible table lavishly decorated with Fresh Greens, Fruits, Berries, grapes, and melons with Cascading Baskets of fresh Crudité Vegetables, Assorted Dips, Tuscan Bean Spread, with a variety of whole, cubed and /or sliced Cheeses & Cheese Spreads, Country style Olive Medley, Whole Baked Brie yllled with toasted pecans and brown sugar, Middle Eastern Humus with toasted seasoned pita triangles, Baked Pizza Dip with layers of Ricotta, Mozzarella and tomatobasil marinara, baked till bubbly and served with Crusty Italian Bread, assorted crackers, toasts and zatbreads, creatively displayed & presented*

### **ANTIPASTO TRAY OR TABLE DISPLAY (PRICED PER PERSON)**

*Carol's selection of Assorted Meats - Salami, Soppressata, Prosciutto Di Parma, & Dry Cured Sausages. Imported Gorgonzola, Fresh Marinated Tomato Basil & Mozzarella, Aged Provolone and Parmesan Reggiano. Assorted Marinated Vegetables, Artichoke Hearts, Roasted Red Peppers, Balsamic Marinated Mushrooms with Red Wine & Fennel, Tuscan Bean Spread, Crackers, Seasoned Herb Toasts, Crostini, Roasted Olive Medley*

*add on: Variety of Seasonal Chef Specialties.*

### **WHOLE SIDE SMOKED SALMON PLATTER**

*Whole Side of Sliced Smoked Salmon on a bed of Baby Arugula with Whipped Cream Cheese. Whipped Dill Butter, Diced Red Onions, Tomatoes & Capers served with cornichons, assorted Flatbreads, Crackers and Pumpernickel Triangles.*

### **BAKED BRIE**

*1 Whole kilo of French Brie yllled with Toasted Pecans, Brown Sugar and Dried Cranberries, wrapped in French Pastry, baked till golden and served with Apple & Pear slices and Assorted Crackers*

*\*Filled with roasted plum tomatoes and basil Pesto.*



**VEGETABLE COMPANADE (SMALL 10-12 LARGE 20-22)**

*Medley of Fresh individually Sautéed Sweet Onion, Eggplant, Red & Green Peppers, Zucchini, Yellow Squash, Mushrooms, Olives, Artichoke Hearts, Capers & Herbs Simmered together with Plum Tomato, Garlic and E.V.O.O. served with Garlic Toast.*

**BRUSCHETTA PLATTER WITH 3 TOPPINGS (PRICED PER PERSON)**

*Marinated Tomato, Basil & Roasted Garlic  
Sautéed Portobello Mushrooms with Green Onion  
Tuscan Bean Spread with Rosemary and Crushed Red Pepper*

**MINI SWEDISH STYLE MEATBALLS (PRICED PER PERSON)**

*bathed in a savory sweet and sour cream sauce, laced with dry sherry*

**PULLED PORK BBQ SLIDERS / SHREDDED CHICKEN BBQ SLIDERS (PRICED PER PERSON)**

*with creamy cole slaw on potato slider rolls*

**FRUIT & CHEESE TRAY OR TABLE DISPLAY (PRICED PER PERSON)**

*A selected variety of Cubed, sliced & Whole Cheeses - Cheddar, Swiss, Pepper Jack, Brie and Fontina. Ripe Seasonal Cut Fruits, Berries, Grapes and melons creatively displayed with Olives, Tuscan Peppers, Edible Garnishes, Assorted Crackers, Toasts and Crostini.*

*add on: Selected Pate, dried fruits, nuts, fig jam, and honey comb*

**MIDDLE EASTERN PLATTER OR TABLE DISPLAY (PRICED PER PERSON)**

*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.*

*Add On: Marinated Chicken, Beef or Lamb Skewers with Tzakki Sauce*

**SEASONAL VEGETABLE CRUDITÉS PLATTER OR (PRICED PER PERSON)**

*Medley of assorted Fresh Seasonal Cut Vegetables, with various homemade dips and spreads, artfully presented with Fresh Greens and edible garnishes.*

**MEXICAN OLE PLATTER (PRICED PER PERSON)**

*Fresh Salsa with Cilantro, Chipotle & Lime, Ripe Avocado Guacamole, Black Bean & Sweet Corn Salsa, Warm Refried Beans with Melted Cheddar and Jalapeno and Crispy Corn Tortilla Chips.*

**CHICKEN WINGS (PRICED PER PERSON) OR LARGE 20-22 PPL / SMALL 10-12 PPL**

*Choice of Roasted Creole Style, Traditional Buffalo Style Wings (Fried), Thai lemongrass, coconut curry.  
all served with celery sticks and dipping sauces.*

**WHOLE POACHED SALMON SERVES 45 (AS APPETIZER) ONE SIDE POACHED SALMON SERVES 22(AS APPETIZER)**

*decorated with cucumber scales and served with cucumber dill sauce, fresh lemon, assorted zatzbreads, toasts, and crackers*

**MOM'S MINI ITALIAN MEATBALLS (BEEF,PORK,VEAL) (PRICED PER PERSON)**

*in a slow cooked San Marzano tomato sauce with red wine and fresh herbs*

**DIPS, SPREADS & SALSA**

**TUSCAN BEAN SPREAD WITH ROSEMARY, BASIL AND ROASTED TOMATO**

**ROASTED EGGPLANT AND SUNDRIED TOMATO SPREAD / MIDDLE EASTERN EGGPLANT, TAHINI, AND GARLIC SPREAD**

**MEDITERRANEAN TZATZIKI DIP**

*cucumber, red onion, fresh dill, lemon, cracked pepper plain yogurt chopped parsley*

**FRESH TOMATO SALSA WITH CILANTRO AND CHIPOTLES**

*diced tomatoes, green peppers, red onions, with fresh lime juice,  
toasted cumin and chopped cilantro*

### **MANGO CITRUS SALSA**

*diced seasonal fruits with mango, red pepper, onions, tomatoes, fresh  
lime juice, jalapeno, and cilantro*

### **CHEDDAR, BACON AND GREEN ONION DIP**

### **CREAMY BLUE CHEESE DIP WITH CRACKED BLACK PEPPER & FRESH CHOPPED PARSLEY**

### **SPINACH, ARTICHOKE AND PARMESAN SPREAD**

### **TUSCAN BEAN SPREAD**

*onions, tomatoes, garlic, rosemary, fresh herbs, basil extra virgin olive  
oil, and crushed red pepper flakes*

## **PASTA**

### **PENNE PASTA WITH SAUTÉED ARTICHOKE HEARTS, PLUM TOMATO AND CAPERS IN A ROASTED GARLIC, WHITE WINE AND E.V.O.O SAUCE**

### **PENNE PASTA WITH ROASTED BUTTERNUT SQUASH, SWEET ONION CHEVRE AND PARMESAN CHEESE**

### **BUCATINI MATRACIANA**

*with Pancetta, Bacon, and sweet Onion in a San Marzano  
Tomato sauce*

### **BAKED RIGATONI**

*With dollops of seasoned Ricotta Cheese, San Marzano Tomato basil  
sauce and fresh mozzarella  
ADD fresh garlic sauteed baby spinach, or mini italian meatballs or  
sweet italian sausage*

### **LINGUINI POMODORO WITH GARLIC SAUTÉED JUMBO SHRIMP, San Marzano Tomatoes, extra virgin olive oil, Julienne Basil and E.V.O.O.**

**RIGATONI WITH SLOW COOKED SUNDAY SAUCE**

*layered with dollops of fresh seasoned Ricotta Cheese  
add moms meatballs, OR sweet and spicy Italian sausages cooked in  
sunday sauce*

**PENNE PASTA TOSSED WITH SAUTÉED EGGPLANT, SWEET  
ONION AND ROASTED GARLIC**

*in a light Tomato Basil Marinara ,with a pinch of crushed red  
pepper flakes*

**FARFALLE PASTA TOSSED WITH HERB ROASTED CHICKEN  
BREAST, AND ASPARAGUS,**

*grape tomatoes, and sweet green peas in a velvety tomato cream  
sauce with grated Parmesean Regianno*

**ORECCHIETTE WITH SAUTÉED BROCCOLI RABE, GARLIC, E.V.O.O. AND  
SWEET ITALIAN SAUSAGE**

**PASTA PRIMAVERA WITH ASSORTED SAUTÉED VEGETABLES, DICED TOMATO,  
WHITE WINE, TARRAGON AND A WHISPER OF SWEET CREAM**

**PENNE PASTA WITH FRESH SAUTEED GREEN ZUCCHINI, YELLOW SQUASH,  
SWEET ONIONS AND GARLIC WITH EXTRA VIRGIN OLIVE OIL, FRESH MINT,  
AND GRATED PARMESAN**

**BUCATINI CACIO E PEPE**

**PASTA PESTO CREAM**

*tossed with house made basil pesto, roasted tomatoes, light cream and parmigiano reggiano*

*add grilled chicken*

*add grilled shrimp*

**BUTTERNUT SQUASH RAVIOLI**

*with brown butter sauce and fried sage leaves*

*OR*

*Parmigiano Cream Sauce laced with fresh grated nutmeg*

**PENNE PASTA WITH GARLIC SAUTÉED ESCAROLE**

*Plum Tomatoes and Cannellini Beans with E.V.O.O. and a hint of crushed red pepper flakes*

*Add Sweet or Spicy Italian Sausage*

*Add Jumbo Sauteed Shrimp*

**PENNE FRUTTI DI MARE**

*With Jumbo Shrimp, Clams, Mussels, Calamari, and White Fish Sautéed with Garlic, Sweet Onion, Roma Tomato, Crushed Red Pepper Flakes and finished with White Wine and Seafood Stock*

**SPAGHETTI PUTTANESCA**

*garlic, onions, black olives, capers, anchovy paste, San Marzano tomatoes and fresh basil*

**LINGUINI WITH SAUTÉED PORTOBELLO MUSHROOMS**

*extra virgin olive oil, green onions, roasted garlic, and Parmesan Reggiano with and a hint of crushed red pepper flakes*

**LINGUINI WITH WHOLE AND CHOPPED CLAM SAUCE**

*Littleneck Clams, Garlic, scallions, parsley, sweet butter, virgin olive oil, White Wine, and Seafood, clam broth with or without red pepper flakes for some fire!*

**PAPPARDELLE BOLOGNESE**

*ragu of beef, veal and pork, slow cooked with San Marzano Tomatoes, full bodied red wine, and ricotta cheese, then topped with Grated Pecorino Romano*

**RIGATONI WITH FRESH BABY SPINACH AND PLUM TOMATO, SAUTÉED IN GARLIC AND OLIVE OIL, WITH RED PEPPER FLAKES TOPPED WITH FRESH PARMESAN CHEESE.**

**FETTUCCINI CARBONARA WITH BACON, SWEET ONION, PARMESAN CHEESE AND EGGS**

**PASTA WITH ROASTED CAULIFLOWER & CHERRY TOMATO WITH RICOTTA CHEESE, E.V.O.O. AND TOASTED FOCACCIA CRUMBS**

**TORTELLINI ALFREDO WITH PROSCIUTTO, SWEET CREAM AND PARMESAN CHEESE**

**SPAGHETTI FRA DIAVOLO WITH MUSSELS & CLAMS**

**CAVATELLI WITH BROCOLL**

*sauteed brocolli flowerettes with garlic, olive oil, and a whisper of red pepper flakes, then simmered with a hint of chicken stock or pasta water and tossed with grated Parmesan Regianno, and drizzled with a fruity extra virgin olive oil.*

**BAKED CAVATELLI**

*with layers of San Marzano tomato marinara with fresh basil, seasoned NY style Ricotta cheese and fresh shredded Mozzarella, baked till bubbly with crispy edges*

*add Moms Meatballs*

*add sweet or spicy Italian sausages*

**WILD MUSHROOM RAVIOLI**

*with creamy mushroom sauce with white wine*

**LASAGNA**

**MEAT LASAGNA**

*4 Layers of Ground Beef, Pork and Veal, Plum Tomato Basil Sauce seasoned Ricotta and Mozzarella Cheese*

**WILD MUSHROOM LASAGNA**

*4 Layers of Various Sautéed Wild Mushrooms and Sweet Onion, Parmesan cream Sauce seasoned Ricotta and Mozzarella Cheese*

**VEGETABLE LASAGNA**

*4 Layers of Sautéed Spinach, Onion and Mushroom, Plum Tomato Basil Sauce seasoned Ricotta and Mozzarella Cheese*

**CHEESE LASAGNA**

*4 layers of seasoned ricotta, mozzarella and Parmesan cheese with*

*tomato basil sauce, and lasagna noodles, rich with deliciousness and baked till crispy edges*

## **SPECIAL PASTA CREATIONS**

Pasta dishes can be created with any combination of Pasta, Meat, Seafood, Vegetable and Sauce of Your Choice

## **ENTREES**

Along Came Carol offers locally sourced farm-raised, grass-fed and hormone-free meats when requested

## **CHICKEN**

### **CHICKEN SORRENTINO**

*topped with roasted eggplant, Prosciutto di Parma and mozzarella cheese in a light white wine tomato sauce*

### **CHICKEN CACCIATORE (CHICKEN PIECES OR BONELESS BREASTS)**

*pan seared with garlic, onion, tri colored peppers, simmered in red wine, with plum tomatoes, fresh basil, oregano, and Italian parsley*

### **CHICKEN MARSALA**

*with rendered Prosciutto di Parma, sauteed Portobello mushrooms, and green onions in a Marsala Wine Sauce laced with Sweet Cream*

### **CHICKEN PICATTA**

*with sliced scallions, fresh lemon, capers, white wine, and chicken stock*

### **CHICKEN FRANCESE**

*egg battered and sautéed in olive oil, with fresh Lemon juice, green onions, chicken stock, white wine and sweet butter sauce*

### **MARINATED GARLIC AND ROSEMARY ROASTED CHICKEN PIECES**

*crisp outside, tender & juicy inside*

### **AUTHENTIC JAMAICAN JERK CHICKEN PIECES**

*Flavor packed, spicy and delicious*

### **MARINATED LEMON, OREGANO AND GARLIOC ROASTED CHICKEN PIECES**

*Crispy outside, tender & Juicy Inside*

### **SCILIAN STYLE ROASTED CHICKEN PIECES**

*with sweet & spicy Italian sausages, red peppers, potatoes, fresh oregano, parsley and garlic*

### **BBQ GLAZED CHICKEN**

*Boneless chicken breast and thighs seasoned with a dry rub, and glazed with Carol's home made BBQ sauce*

### **CHICKEN DIJONNAISE**

*with artichoke hearts, fresh tarragon, Dijon mustard and sweet cream*

### **CHICKEN PARMESAN**

*topped with mozzarella cheese, tomato basil sauce, and baked till tender*

### **CAJUN CAJUN**

*bite size pieces, full boneless breasts, or on the bone chicken pieces, lightly zoured and sauteed with sweet onion, celery, green peppers, fresh okra, and plum tomatoes, with classic Cajun spices, simmered in white wine with a dark cajun roux*

### **CHICKEN SCARPARIELLO**

*bone in split breasts or boneless breasts with sauteed hot cherry peppers, sweet italian sausage, garlic, extra virgin olive oil, white wine, and chopped Italian parsley*

### **TUSCAN CHICKEN**

*bite size chicken pieces or boneless breasts, lightly zoured and sauteed with onions, peppers, artichoke hearts, olives, capers, tomatoes, and white wine, with fresh herbs, basil, oregano, rosemary & thyme*

### **CHICKEN ROULADES**

*Filled with sauteed baby spinach, mushrooms, onions, sun dried tomatoes, and Chevre baked in a light white wine laced tomato sauce*



*with fresh herbs and crushed red pepper flakes*

**FOCACCIA BREADED CHICKEN CUTLETS**

*sauteed till crisp golden brown, topped with sliced fresh mozzarella cheese, fire roasted plum tomatoes and fresh leaf Basil*

**HERB MARINATED & GRILLED CHICKEN PAILLARDS**

*topped with fresh diced plum tomatoes, julienne basil, and roasted garlic confit topping with extra virgin olive oil, kosher salt and cracked black pepper*

*OR*

*topped with Mango Citrus Salsa, diced mango, red peppers, kiwi, tomatoes, cantelope, fresh mint and jalapeno*

**CHICKEN FRICASSEE (FRENCH STEW)**

*bone in chicken pieces or boneless bite size breast pieces, sauteed in butter, with onions, carrots, mushrooms, and celery simmered in chicken stock, white wine and sweet cream seasoned with fresh thyme*

**BEEF**

**WHOLE GARLIC & CRACKED PEPPER CRUSTED FILET MIGNON**

*Served with Horseradish Caper Sauce*

**NEW YORK STRIP AU POIVRE**

*Cognac laced Pepper Corn Cream Sauce*

*OR*

*Creamy Gorgonzola Sauce*

*OR*

*Mushroom demi glaze*

**ASIAN BRAISED SHORT RIBS**

*With Star Anise, Ginger and Oyster Sauce*

**BEEF BRISKET**

*With Onion, Tomato, Carrots, Celery and savory Pan Gravy*

**MARINATED LONDON BROIL SLICED ON A BED OF CHOPPED ARUGULA**

*Topped with Diced Plum Tomato and E.V.O.O.*

**SOUTHWESTERN MARINATED FLANK STEAK**

*with Cumin Chili Crust served with Black Bean & Sweet Corn Cilantro Salsa*

**HERB CRUSTED ROAST BEEF**

*slow roasted, sliced and served with savory pan gravy*

**BEEF WELLINGTON**

*Whole Beef Tenderloin with Duck Liver Pate & Mushroom Duxelles, wrapped in French Pastry Baked till golden and served with Port Wine demi-glaze*

**STANDING RIB ROAST**

*black pepper & garlic crusted slow roasted to perfect medium rare, served with red wine demi glaze, or Natural Jus*

**MARINATED & GRILLED BEEF KABOBS**

*With Peppers, Onion and Cherry Tomato*

**GRILLED NEW YORK STRIP STEAKS**

*With Gorgonzola Cream Sauce Or Horseradish Caper Sauce*

**GRILLED HANGAR STEAK**

*With Chimichurri Sauce*

**BEEF TENDERLOIN STEAKS**

*wrapped in bacon, pan seared, served with Bearnaise Sauce*

**VEAL**

**VEAL PICCATA**

*With White Wine, Lemon, Butter and Capers*

**VEAL SCALOPPINI LA FUNGI**

*Sautéed with Portobello & Wild Mushrooms with a White Wine Sauce*

**VEAL CUTLET AL FRESCO**

*With Fresh Diced Plum Tomato, Basil and E.V.O.O*

**VEAL MARSALA**

*With Prosciutto De Parma and Portobello Mushrooms*

**VEAL SCALOPPINI SORRENTINO**

*Sautéed with Fresh Tomato and White Wine topped with Roasted Eggplant, Prosciutto De Parma and Mozzarella*

**CLASSIC OSSO BUCO ALLA MILANESE**

*Italian style braised veal shanks with white wine, carrots, onions, celery and tomatoes, with fresh thyme*

**LAMB**

**WHOLE GARLIC & ROSEMARY CRUSTED LEG OF LAMB AU JUS**

**MEDITERRANEAN SPICED BUTTERFLIED LEG OF LAMB**

*Seasoned with garlic, cumin, Za'atar, and fresh mint  
Served with Yogurt Garlic Sauce*

**SOUVLAKI MARINATED LAMB KABOBS**

*With Tzatziki Sauce*

**BRAISED LAMB SHANKS**

*With Creamy Polenta*

**ROSEMARY, GARLIC & DIJON CRUSTED RACK OF LAMB**

**SPINACH & FETA STUFFED LEG OF LAMB**

*Boneless Leg of Lamb with sauteed spinach, onions, and Feta Cheese, rolled tied and roasted or grilled served with light pan gravy*

**PORK**

**GINGER SOY MARINATED PORK LOIN**

*With Hoisin Sauce*

**STUFFED PORK TENDERLOIN**

*With Red Peppers, Olives, Provolone and Salsa Criolla*

**PROSCIUTTO, SPINACH AND TOMATO WRAPPED ROASTED PORK LOIN**

**MAPLE DIJON GLAZED BAKED HAM**

**MARINATED & GRILLED PORK CHOPS**

*With Jalapeno Mint Jelly*

**CLASSIC CHOP BBQ**

*Pulled Pork with Homemade BBQ Sauce and Creamy Cole Slaw*

**PINEAPPLE & CHERRY GLAZED SMOKED SPIRAL HAM**

**SOUTHERN-STYLE SMOTHERED PORK CHOPS**

**HERB MARINATED PORK ROAST**

*with caramelized onions and rich pan gravy*

**WHOLE SLOW ROASTED PORK SHOULDER / PERNIL STUFFED PORK CHOPS**

*With Mushrooms, Spinach and Fontina Cheese with Pan Juices*

**SOUTHERN STYLE PULLED PORK**

*With Tangy Cole Slaw*

**PORK MEDALLIONS**

*With Port Wine Glaze*

**BABY BACK PORK RIB**

*Dry Rubbed and slow roasted OR Grilled with tangy home made BBQ sauce*

**SEAFOOD**

**WHOLE STUFFED ROASTED SALMON**

*With Sautéed Fennel, Sweet Onion and Orange Zest*

**WHOLE POACHED SALMON**

*With Cucumber Dill or Lemon Caper Sauce*

**MISO GLAZED SALMON**

*With Wilted Baby Spinach*

**ARCTIC CHAR**

*With White Beans, Wild Mushrooms and oven Roasted Tomato*

**MOROCCAN FISH TAGINE**

*Fresh Grouper, Tilapia or Cod Filets with Sweet Onion, Tomato, Potato, Green Peppers, and Pimento Stuffed Olives Simmered with authentic Moroccan Spices. Served with a Cinnamon Laced Couscous*

**POTATO CRUSTED HALIBUT**

*With Roasted Cherry Tomato and Charred Green Onion*

**COCONUT CURRY SEARED BAY SCALLOPS**

*pan seared with sauteed Japanese eggplant, julienne tomatoes, ginger and lemongrass, ynished with green coconut curry sauce*

**TORTILLA CRUSTED MAHI MAHI**

*With Southwestern Sweet Corn and Black Bean Salsa with Jalapenos*

**CIOPPINO (CLASSIC SEAFOOD STEW)**

*Medley of Fresh Clams, Mussels, Shrimp, Scallops, Calamari and White Fish simmered with Garlic, White Wine, Crushed Tomato and Seafood Broth*

**RED SNAPPER EN PAPILOTE, WRAPPED IN PARCHMENT PAPER**

*with Fresh Tomatoes, Leeks, Roasted Garlic, Fresh Dill, White Wine and butter*

**THAI MARINATED SHRIMP KABOBS**

*marinated jumbo shrimp skewered with onions, red peppers, and Thai eggplant, served with a tangy red coconut cream curry sauce with lemongrass*

**BAKED LEMON STUFFED SOLE**

*with Fresh Spinach, Sweet Onions, Crabmeat, shrimp, and scallops,  
white wine, lemon fresh herbs and sweet cream*

**SESAME CRUSTED AHI TUNA STEAKS**

**GRILLED SALMON STEAK WRAPPED IN PEPPERED BACON**

**PECAN CRUSTED SALMON FILET**

*With Honey & Mustard*

**SMOKED PAPRIKA SHRIMP**

*With Fresh Corn Grits*

**CARIBBEAN STYLE SWORDFISH STEAKS**

*With Fresh Mango, Citrus Salsa mixed Greens*

**THAI STYLE HALIBUT**

*With Coconut Curry Broth and Wilted Spinach*

**HERB CRUSTED HALIBUT FILET**

*Pan Sautéed, with Artichoke Hearts, Roasted Red Peppers, Kalamata  
Olives, Capers and White Wine, and Fresh Lemon*

**PAN SEARED SCALLOPS**

*With Fresh Basil Pesto, Cherry Tomato, Toasted Pine Nuts and a hint  
of Sweet Cream*

**PAN SEARED COD FILET**

*with Diced Tomato, Garlic, Green Onion, Capers, Kalamata Olives  
and White Wine*

**WHOLE CHILEAN SEA BASS FILET**

*with Fire Roasted Tomato, Fresh Basil, Roasted Garlic, Focaccia Bread  
Crumb Crust, E.V.O.O.*

**JUMBO STUFFED SHRIMP WITH GARLIC BUTTER**

*shrimp, scallops and lump crab meat, shallots, butter fresh bread  
crumbs, white wine and lemon*

## **TARRAGON MARINATED SWORDFISH STEAK**

*Dijon, shallots, olive oil, fresh tarragon and white wine*

## **BLACKENED TUNA STEAK**

*With Roasted Red Pepper Remoulade Sauce*

## **SHRIMP SCAMPI**

*sauteed garlic marinated jumbo shrimp with diced tomatoes, green onions, white wine, fresh lemon, and chopped parsley*

## **CASSEROLES, STEWS AND ONE-POT**

### **CHICKEN FRICASSEE**

*With White wine, Tomato, Fresh herbs and vegetables*

### **OLD FASHIONED DOUBLE CRUSTED CHICKEN POT PIE**

*lightly zoured and sauteed chicken breast chunks, carrots, celery, mushrooms, onions, potatoes, and green peas, in a fresh tarragon laced cream suce topped with pastry crust and baked till bronzed and bubbly*

### **MIXED SEAFOOD POT POT**

*shrimp, scallops, cod, and salmon , pearl onions, mushrooms, celery, carrots, and green peas, sherry, sweet cream*

### **CHICKEN CACCIATORE**

*with braised chicken pieces, Peppers, Onion, Tomato, Mushrooms red wine, and fresh herbs*

### **TRADITIONAL SHEPARD'S PIE**

*with Ground Beef, Lamb, Sweet Peas and Carrots, Fresh Whipped Potato Topping with Savory Brown Gravy*

### **LAMB & BULGUR STEW**

*With White Beans*

### **CLASSIC COQ AU VIN**

*cut chicken pieces lightly browned with sweet onions, mushrooms, tomatoes, and fresh herbs simmered till fall off the bone tender*

**CHICKEN AND DUMPLINGS**

*braised chicken pieces with, carrots, pearl onions, and sweet peas  
simmered with chicken stock, light cream and home made  
herb dumplings*

**CAROL'S TURKEY MEATLOAF**

*With Carrots, Onion and Mushrooms and White wine with pan gravy*

**SWEET OR SPICY ITALIAN SAUSAGE AND PEPPERS**

*pan sautéed with peppers & onions then simmered with tomato basil  
sauce till fork tender*

**BEEF BOURGUIGNON**

*With Button Mushrooms, Pearl Onion and Baby Carrots*

**DOUBLE CRUSTED BEEF POT PIE**

*lightly zoured and sauteed beef chunks, with onions, carrots, celery,  
mushrooms, green peas, potatoes, red wine, beef stock and fresh herbs.  
topped with french pastry, baked till golden and bubbly*

**TRADITIONAL SPANISH PAELLA**

*with chicken, shrimp, andouille sausage, mussels, & clams, saffron,  
rice with Peppers, Tomato, pimento and Olives*

**COUNTRY STYLE BEEF STEW**

*with Potato, Mushrooms, Celery, Carrots, Onion and Green Peas*

**MARK'S MOM'S STUFFED CABBAGE**

*The Real Deal!*

**CHICKEN FRICASSEE, BRAISED CHICKEN PIECES**

*with Tomato, White wine, Carrots, Onion, Sweet peas and  
traditional dumplings*

**FAMILY STYLE POT ROAST**

*slow braised beef brisket with potato, carrots, onions, mushrooms,  
Tomatoes, fresh thyme, oregano, parsley and red wine*

**COUNTRY STYLE MEATLOAF**



*With Roasted Carrots, Onion and Pan Gravy*

### **MOM'S MEATBALLS**

*(Beef, Pork and Veal) in a Slow Cooked Fresh Tomato Sauce  
Enhanced with Burgundy Wine and Fresh Basil*

### **WHOLE ROASTED SALMON FILET**

*topped with fire roasted plum tomatoes, julienne basil, roasted garlic,  
cracked black pepper, with seasoned focaccia breadcrumb crust*

## **VEGETARIAN & VEGAN**

### **MOM'S ZUCCHINI CASSEROLE**

*Layers of Fresh Zucchini, Yellow Squash, Sweet Onion, Fresh Tomato,  
Ricotta and Mozzarella and Focaccia Bread Crumbs*

### **MEXICAN LENTIL STEW**

*With Cumin, Artichoke Heart, Tomato*

### **PECAN CRUSTED KABOCHA SQUASH CAKES**

*Kabocha Squash, Onion, Brown Rice with Ginger Tahini Dipping Sauce*

### **WILD MUSHROOM SAUTEE WITH CREAMY POLENTA**

*medley of fresh sauteed wild mushrooms, sliced scallions, garlic, fresh  
tomatoes, and fresh thyme, served over creamy Polents with  
Parmesan cheese & butter*

### **VEGETABLE FRITTATA WITH 3 CHEESES**

### **MEDITERRANEAN SPINACH AND FETA CHEESE PIE**

*layers of fresh sauteed spinach, garlic, onions and feta cheese between  
buttered thin phyllo pastry sheets, baked till crisp and golden brown*

### **SOUTHWESTERN VEGETABLE & BLACK BEAN CHILI**

*With Peppers, Onion, Black-Kidney-Pinto Beans, Roasted Sweet Corn,  
Chipotle Chilies Tomato and Cilantro*

### **CURRIED VEGETABLE STEW**

*assorted vegetables, coconut cream, curry, garbanzo beans and wilted  
spinach served over cous cous*

## **VEGETABLE AND RED BEAN CHILI**

*With Cheddar Cheese and Corn Tortillas*

## **TUSCAN STYLE SEITAN**

*With Peppers, Onion, Artichoke Hearts, Capers, Tomato, White Wine and Fresh Herbs*

## **THAI PUMPKIN CURRY**

*With Jasmine Rice*

## **VEGETABLE STRUDEL**

*Sautéed Baby Spinach, Tuscan Kale and Rainbow Swiss Chard, Wild Mushrooms, Tomato and Onion with Garlic, Olive Oil and Parmesan Cheese wrapped in Phyllo Dough and Baked till Crisp*

## **RED LENTIL DAL WITH COCONUT MILK & KALE**

## **STUFFED PORTOBELLO MUSHROOMS**

*With Sautéed Spinach Roasted Eggplant, Roasted Tomato, and Gorgonzola Cheese*

## **ASSORTED VEGETABLE AND CHEESE QUICHES**

*broccoli & cheddar, zucchini & swiss, asparagus, mushroom and fontina, spinach, onion, tomato and feta*

## **VEGETARIAN STUFFED ITALIAN PEPPERS**

*with seasoned quinoa, brown rice, diced vegetables, and fresh herbs prepared with or without (V) parmesan and mozzarella cheeses, and baked in light tomato sauce with white wine*

## **TOFU & VEGETABLE STIR-FRY WITH FRESH GINGER**

## **TEMPEH, ADZUKI BEAN & VEGETABLE STEW WITH HERB DUMPLINGS**

## **SPICY SESAME NOODLES WITH JULIENNE VEGETABLES SEITAN PICATTA**

*With Lemon, Capers and White Wine*

## **VEGETABLES AND ACCOMPANIMENTS**

*We use local produce whenever available. Due to the seasons, some sides may not be available at the time of your event. We can steam, sauté, or roast any Fresh vegetable available in season.*

### **WILD RICE AND ORZO MEDLEY**

*With confetti Diced Vegetables and Tarragon*

### **IDAHO WHIPPED POTATO**

*With Sweet cream and Parsley*

### **SAUTEED MIXED GREENS, WITH GINGER AND DARK SOY**

*Tuscan Kale, Swiss Chard, Asian Greens & Shitake Mushrooms, Sweet Dark Soy sauce*

### **SAUTÉED GREENS**

*A medley of Fresh Greens Sautéed in Garlic and oil.*

### **VEGETABLE SAUTÉ**

*A medley of Fresh seasonal vegetables Sautéed in Garlic and Olive oil or Fresh Ginger, Garlic and Asian glaze*

### **GINGERED SNAP PEAS**

*Sweet as sugar! Snap Peas Sautéed in Ginger Garlic and Scallion*

### **ROASTED WINTER OR SUMMER SQUASH**

*An assortment of Squash Roasted with Savory Herbs and Sweet Onion*

### **CHILLED ASPARAGUS**

*Diced Red Onion and Roasted Red Peppers, Red Wine Vinaigrette ynished with Balsamic Glaze*

### **INTERNATIONAL RICE**

*Pick a rice and make it Indian, Caribbean, Thai, Spanish, Asian or Middle Eastern*

### **MOROCCAN COUSCOUS**

*Cinnamon laced and topped with Dried Apricots, Green Onion and Toasted Almonds*

**CREAMED SPINACH**

**BROCCOLI PARMESAN**

*With Garlic Butter, Lemon and Parmesan Crust*

**BRAISED FENNEL & ONION WITH GRUYERE CRUST**

**ROASTED ROSEMARY NEW POTATOES**

**FRESH SAUTÉED SPINACH, OLIVE OIL AND GARLIC**

**OLIVE OIL AND GARLIC MARINATED GRILLED VEGETABLES**

**ESCAROLE AND BEANS**

*fresh sauteed escarole with garlic, extra virgin olive oil, and cannellini bean tossed lightly and ynished with a hint of crushed red pepper zakes and grated Parmesan Regianno*

**GREEN BEANS ALMANDINE**

*With Toasted Shallot Butter*

**TWICE STUFFED BAKED POTATO**

*With Cheddar Cheese and Chives*

**SCALLOPED POTATOES**

*with layers of sliced potatoes, sautéed onions, sweet cream and chopped parsley*

**ORZO WITH GREEN ONION, DRIED CRANBERRIES AND FETA CHEESE**

**ROASTED SEASONAL VEGETABLES**

*With Olive Oil and Crushed Red Pepper*

**PESTO, TOMATO BASIL OR GARLIC MASHED RED BLISS POTATO**

**ROASTED CAULIFLOWER WITH CHERRY TOMATO, GARLIC, FRESH THYME AND E.V.O.O**

**SALT & VINEGAR ROASTED YUKON GOLD POTATO**

**MOM'S BAKED BEANS**

*With Cranberries, Brown Sugar and Bacon*

**ASIAN STYLE SAUTEED BOK CHOY,**

*baby corn, water chestnuts, red peppers, and hearts of palm sauteed with sesame oil, garlic, ginger and oyster sauce*

**ROASTED ROOT VEGETABLES**

*Assorted Root Vegetables, sweet potatoes, butternut squash, kabocha squash, rhutabega, onions, beets, and the likes, seasoned with garlic, fresh herbs, and olive oil and roasted till lightly charred.*

**ROASTED CAULIFLOWER**

*With Cherry Tomato, Garlic, Fresh Thyme and E.V.O.O.*

**PUMPKIN FRIED RICE**

*Kabocha Squash, Ginger, and Coconut Milk seasoned Brown Basmati Rice*

**FRESH SAUTÉED SPINACH**

*With Olive Oil and Garlic and hint of Crushed Red Pepper Flakes*

**CREAMED KALE SAUTÉED ZUCCHINI & YELLOW SQUASH WITH CIPOLLINI ONION AND FRESH MINT**

**TRI-COLOR COLE SLAW**

*With a Sweet Caraway Dressing*

**FRESH BROCCOLI RABE**

*With Olive Oil, Garlic and Crushed Red Pepper Flakes*

**BROCCOLI PARMESAN WITH GARLIC BUTTER, LEMON, AND PARMESAN CRUST**

**BLACK-EYED PEAS AND COLLARD GREENS WITH HOT SAUCE**

**RED BEANS AND DIRTY RICE**

**BROWN RICE MEDLEY**

**TOASTED FARO & BROWN RICE MEDLEY**

**QUINOA & BROWN RICE PILAF**

*With Green Onion, Dried Cranberries, Toasted Pine Nuts Fresh Parsley  
and Olive Oil*

**SOUPS**

**GREEN SPLIT PEA WITH HAM**

**VIETNAMESE CHICKEN SOUP**

**SEAFOOD CHOWDER**

**PASTA FAGIOLI**

**SPICY THAI SHRIMP AND LEMON GRASS**

**TORTELLINI EN BRODO**

**ITALIAN WEDDING SOUP**

*With Mini Meatballs and Spinach*

**LIMA BEAN WITH FRESH BASIL AND TOMATO**

**WILD MUSHROOM BARLEY**

**THAI STYLE CHICKEN COCONUT CURRY**

**CLASSIC MINISTRONE WITH BASIL PESTO**

**HEARTY VEGETABLE WITH DUMPLINGS**

**CAJUN RED BEAN AND KALE**

**LENTIL WITH CUMIN, SPINACH AND TOMATO**

**FRENCH ONION WITH TARRAGON**

**CAULIFLOWER WITH CHEDDAR**

**SOUTHWESTERN CORN CHOWDER**

**SEAFOOD GUMBO**

**CUBAN STYLE BLACK BEAN**

*With Sour Cream*

**THE ULTIMATE NE CLAM CHOWDER**

**ONION SOUP AU GRATIN WITH FRESH TARRAGON (V)**

**ITALIAN EGG DROP WITH SPINACH & PARMESAN**

**TUSCAN BEAN WITH ESCAROLE**

**HEARTY BEEF VEGETABLE**

**CURRIED INDIAN VEGETABLE SOUP**

**VEGETARIAN YELLOW SPLIT PEA WITH ROSEMARY**

**BLACK EYED PEA**

*With Collards and Stewed Tomato*

**BROCCOLI & CHEDDAR BISQUE**

**CHICKEN WITH DUMPLINGS**

**POTATO CABBAGE AND CARAWAY**

**ITALIAN VEGETABLE**

*With White Beans and Kale*

**SOUTHWESTERN BLACK BEAN**

**CORN AND POTATO CHOWDER**

**VEGAN CREAMY BROCCOLI**

## **CHICKEN GUMBO**

## **BUTTERNUT VELVET**

## **COLD SOUPS**

### **SUMMER VEGETABLE GAZPACHO**

### **CHILLED GREEN GAZPACHO**

### **CHILLED ASPARAGUS**

### **CHILLED CREAMY CUCUMBER DILL**

## **SALADS**

### **BABY ARUGULA, ROASTED SWEET POTATO, APPLES AND SWEET ONIONS**

*With Crumbled Feta Cheese, Spiced Croutons and Lemon Tahini Dressing*

### **BABY FIELD GREENS**

*With Roasted Baby Beets and Sweet Onions, Toasted Walnuts, Herb Goat Cheese, Roasted Garlic, and Fresh Thyme Balsamic Vinaigrette*

### **MIXED BABY FIELD GREENS**

*with Sautéed Sweet Red Peppers, Caramelized Onions, Toasted Walnuts, home baked spiced croutons and warm walnut dressing*

### **GREEN PAPAYA**

*Shredded Green Papaya, Carrots, Long Beans, Tomato, and Roasted Chopped Peanuts with a Spicy Thai Dressing with Fresh Lime*

### **MEDITERRANEAN**

*Mixed Greens, Red Onion, Plum Tomato, Pepperoncini, Diced Cucumber, Crumbled Homemade Feta, and Focaccia Croutons with Red Wine Oregano Vinaigrette*

### **ARUGULA**

*Tuscan White Beans, Roasted Plum Tomato, Diced Onion, Focaccia*



*Croutons with a Lemon and E.V.O.O. Dressing*

**TRI-COLOR SALAD**

*Endive, Radicchio and Arugula with E.V.O.O. and Balsamic Vinegar*

**SPINACH SALAD**

*Fresh Spinach, Bacon, Sliced Mushrooms, Hard-cooked Eggs with Creamy Ranch or Warm Bacon Dressing*

**BABY FIELD GREENS**

*With Gorgonzola, Toasted Pecans, Focaccia Croutons, Diced Red Onion and Tomato with a Balsamic Vinaigrette*

**PEAR ENDIVE & WATERCRESS SALAD**

*With Toasted Walnuts and Sherry Vinaigrette*

**MIXED GREENS**

*with Roasted Butternut Squash, Caramelized Onions, Dried Cranberries, Chevre, Toasted Pumpkin Seeds and Rice Wine Vinaigrette*

**ARUGULA WITH FRESH FIGS, SHAVED FENNEL, PARMESAN CHEESE AND PROSCIUTTO DI PARMA, WITH LEMON BASIL VINAIGRETTE**

**ARUGULA & GOAT CHEESE SALAD WITH FIG VINAIGRETTE**

**MEDITERRANEAN CHOPPED**

*Diced Tomato, Onion, Cucumber, Pepperoncini, Kalamata Olives, Grape Leaves and Crumbled Feta Cheese with Lemon Oregano Vinaigrette*

**SOUTHWESTERN**

*Mixed Greens, Sweet Corn, Black Beans, Onion, Tomato with Cilantro Vinaigrette*

**MISTA**

*With shredded Carrots, Cucumber, Tomato, Red Onion, and Chick Peas with Red Wine Vinaigrette*

**GREEK SALAD**

*Mixed Greens, Homemade Feta Cheese, Greek Olives, Stuffed Grape Leaves, Pepperoncini, Green Pepper Rings with Lemon Oregano Vinaigrette*

### **SALAD NICOISE**

*Chuck Style Tuna, Hard-Cooked Eggs, Green Beans, Kalamata Olives, Red Bliss Potato with a Dill Dijon Vinaigrette*

### **SPECIAL SALADS**

#### **PENNE PASTA SALAD**

*With Roasted Plum Tomato, Fresh Basil, Celery, Scallions, Toasted Pignoli Nuts E.V.O.O., Coarse Pepper and Fresh Parmesan*

#### **RED BLISS POTATO SALAD**

*With Roasted Red Peppers, Celery Red Onion, Parsley and Bleu Cheese in a Balsamic Vinaigrette*

#### **GREEK PENNE PASTA SALAD**

*With Penne Pasta with Feta Cheese, Green and Red Peppers, Artichoke Hearts and Olives in a Light Vinaigrette*

#### **TORTELLINI PESTO**

*with Cheese Tortellini, Tossed with Cherry Tomato, Black Olives, Celery, Scallions in a Robust Pesto Cream Sauce Topped with Fresh Parmesan*

#### **THAI NOODLE SALAD WITH SHRIMP**

*Thai Noodles, tossed with Jumbo lemongrass and cilantro marinated and grilled Shrimp, sliced celery, red peppers, asian greens, and Water Chestnuts with green coconut curry vinaigrette with fresh lime*

#### **FARO & BARLEY CHICK PEA SALAD**

*garbanzo beans, green onions, diced tomatoes, fresh dill, and crumbled Feta cheese tossed with a lemon sesame tahini Vinaigrette*

#### **TRADITIONAL POTATO SALAD**

*with Idaho Potato, Scallions, Celery, Chopped Parsley, Hard Cooked Eggs, Dry Mustard and Hellmann's Mayo*

#### **LOADED POTATO SALAD**

*With Crumbled Bacon, Celery, Scallions, Shredded Cheddar Cheese*

*and Creamy Mayo Sour Cream Dressing*

**PASTA PRIMAVERA SALAD**

*With Medley of Spring, Summer or Autumn Vegetables with Fresh Herbs*

**GREEK ORZO PASTA**

*diced red onion, celery, tomatoes, yellow squash, crumbled Feta cheese, and kalamata olives, tossed with a fresh lemon oregano vinaigrette*

**TOASTED FARO AND TOMATO SALAD**

*roasted grape tomatoes, diced peppers, english cucumbers, and sweet green peas, with crumbled bleu cheese, chopped parsley, fresh lemon cracked pepper and extra virgin olive oil*

**NEW POTATO SALAD**

*With Celery, Scallion in Fresh Dijon Dill Vinaigrette*

**SEAFOOD PASTA SALAD**

*with Farfalle Pasta, Shrimp, Scallops, Broccoli Florets, Olives, Pignoli Nuts and Cherry Tomato in a Virgin Olive Oil, Lemon Dressing*

**ANTIPASTO PASTA SALAD**

*Farfalle Pasta with Fresh Vegetables, celery, onions, pepperoncini, tomatoes, and artichoke hearts, with julienne Ham, Genoa Salami, and Mozzarella in Light red wine Vinaigrette*

**CAJUN RED BEAN AND BROWN RICE SALAD**

*with Peppers, Okra, Red Onion, Sweet Peas, Scallions, Toasted Pignoli Nuts, E.V.O.O., Coarse Pepper and Fresh Parmesan Cheese*

**MASSAGED KALE, TERIYAKI ROASTED TOFU, AVOCADO, TOASTED SUNFLOWER SEEDS, FRESH LEMON AND NUTRITIONAL YEAST**

**SOUTHERN STYLE GREEN BEAN SALAD WITH CRISPY TOASTED ONIONS**

*fresh blanched green beans, julienne tri colored bell peppers, sliced sweet Vidalia onions, crispy bacon bits tossed with maple red wine vinaigrette and topped with crispy fried onions*

**GERMAN POTATO SALAD**

*with sliced celery, sliced green onions, fresh dill, and tomatoes tossed*

*with a light rice wine vinaigrette*

### **DANISH POTATO SALAD**

*with Roasted Red Peppers, Celery, Red Onion, Chopped Parsley and Crumbled Bleu Cheese with White Wine Vinaigrette*

### **TRADITIONAL MIDDLE EASTERN TABOULI**

*loads of fresh chopped parsley, small diced tomatoes, shallots, cucumber, bulgar, garlic, fresh lemon and Olive Oil.*

### **QUINOA & BROWN RICE**

*with Zucchini, Yellow Squash, Sundried Tomato, Artichoke Hearts, Kalamata Olives, and Green Onions, Fresh Dill with Honey Rice Wine Vinaigrette*

### **FARMERS MARKET QUINOA SALAD**

*With Sugar Snap Peas, Green Beans, Broccoli Florets, Sweet Pea Shoots, Fire Roasted Cherry Tomato, Raw Pistachios, Chopped Fresh Basil, Dill & Tarragon White Wine Vinaigrette*

## **CHICKEN SALADS**

### **TARRAGON CHICKEN SALAD**

*With Broccoli Florets, Cherry Tomato, Celery, Scallions in a Tarragon Cream Dressing*

### **CHICKEN SALAD**

*With Red Seedless Grapes, Toasted Pecans, Red Onion, Celery, Homemade Mayonnaise and Fresh Ground Nutmeg*

### **CAJUN CHICKEN SALAD**

*With Red Beans, Brown Rice, Okra, Onion, Peppers, Scallions and Celery in a Creamy Cajun Style Dressing*

### **CAROL'S CHICKEN SALAD**

*herb roasted and pulled chicken breast, with sliced celery, scallions, chopped parsley, mayonaise, sour cream and honey*

### **SOUTHWESTERN CHICKEN SALAD**

*With Cilantro, Celery, Scallions, Corn, Black Beans with Cilantro Vinaigrette*

**ASIAN STYLE CHICKEN SALAD**

*ginger marinated and grilled chicken breast, with sliced celery, scallions, snow peas, baby Corn, bok choy and julienne red peppers tossed with a tangy, sweet chile garlic sauce*

**CHICKEN AND WILD RICE SALAD**

*With Broccoli Florets, Red Onion, Celery and Cherry Tomato in a Tarragon Vinaigrette*

**WALDORF CHICKEN SALAD**

*roasted chicken breast, tossed with cut pineapple, pears, apples and grapes with toasted walnut and creamy dressing*

**DESSERTS**

**MINI CREAM PUFFS FILLED WITH WHIPPED CREAM & DIPPED IN CHOCOLATE OR DUSTED WITH CONFECTIONARY SUGAR**

**KILLER CHOCOLATE CAKE WITH CHOCOLATE FROSTING**

**CAROL'S COCONUT CAKE WITH TOASTED COCONUT FROSTING**

**STRAWBERRY SHORTCAKE WITH REAL WHIPPED CREAM**

**APPLE CRUMB PIE**

**SWEET POTATO PIE**

**WARM APPLE COBBLER**

**RASPBERRY OR APRICOT SHORTBREAD**

**CHOCOLATE PECAN TOFFEE BARS**

**DOUBLE FUDGE BROWNIES**

**JUMBO CHOCOLATE MACAROONS**

**JUMBO OATMEAL RAISIN COOKIES**

**CHRISTMAS SUGAR COOKIES**

**CHOCOLATE DIPPED STRAWBERRIES**

**CARROT CAKE WITH CREAM CHEESE FROSTING**

**CARIBBEAN BANANA CAKE WITH LIME CREAM CHEESE FROSTING**

**KEY LIME PIE**

**PEAR GINGER PIE OR TART**

**FRESH MIXED BERRY COBBLER**

**TRADITIONAL ENGLISH TRIFLE**

**LEMON SHORTBREAD FINGER BARS**

**GEORGIAN PECAN BARS**

**FRESH FRUIT PIES OR TARTS**

**JUMBO CHOCOLATE CHIP COOKIES**

**OATMEAL CHOCOLATE CHIP COOKIES**