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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 TACOS

*pickled onions, cilantro, cotija, lime sour cream
(choice of beef **OR** chicken)
(choice of corn **OR** flour tortilla)*

MINI SHREDDED TOSTADAS

*with refried beans, shredded cheddar and pickled onion
(choice of chicken, pork, beef, **OR** vegetable)*

MINI QUESADILLA

*with sautéed peppers, onion, tomato, black beans and cheddar jack
cheese with cilantro salsa and sour cream
(choice of spiced beef, chicken, pork, shrimp **OR** vegetable)*

SWEET SAUSAGE & GORGONZOLA STUFFED MUSHROOM

*with spinach & tomatoes
GF preparation is available*

SPINACH & FETA STUFFED MUSHROOMS

PORK & CHIVE POT STICKERS

with tangy ginger soy dipping sauce

FRESH AHI SASHIMI

*served in Japanese spoon with seaweed salad, black sesame seeds,
and teriyaki drizzle*

AHI TUNA TARTAR

with avocado & wasabi crema on crisp wonton

VEGETABLE SUSHI

with wasabi & pickled ginger

VIETNAMESE SUMMER ROLLS

*with poached shrimp, vegetables, glass noodles, wrapped in rice paper
(choice of sweet chili **OR** peanut dipping sauce)*

SHANGHAI SPRING ROLLS

*shredded cabbage, carrots, bean sprouts, chilies, ginger, green onions,
glass noodles
served with tangy plum ginger dipping sauce
(choice of chicken, pork, shrimp, **OR** vegetable)*

MINI GOURMET PIZZAS WITH ASSORTED TOPPINGS

Chef's Specialties for example:

*tomato basil mozzarella ~ spinach & feta ~ artichoke with basil pesto
~ ricotta cheese ~ roasted eggplant ~ sweet Italian sausage ~
pepperoni ~ portobello mushrooms with red pepper flakes*

SWEET ITALIAN SAUSAGE SKEWERS

with charred sweet peppers & onions, toasted fennel, tomato cream dipping sauce

GINGER BEEF SATAY

with peanut dipping sauce

SOUVLAKI MARINATED LAMB KABOB

with charred peppers, onion and tzatziki sauce

THAI CHICKEN SKEWERS

with green coconut curry sauce

BLACKENED CAJUN CHICKEN SKEWERS

with a cooling dipping sauce

CHICKEN PICATTA SKEWERS

with lemon caper dipping sauce

CHICKEN PARMESAN SKEWERS

with tomato basil dipping sauce

JUMBO DILL DIJON SHRIMP SKEWERS

CAJUN SPICED SHRIMP SKEWERS

with roasted red pepper aioli

SHRIMP FRA DIAVOLO SKEWERS

with Calabrian chilies, oregano, tomato basil marinara sauce

SKEWERED CHEESE TORTELLINI

*with tomato cream **OR** creamy basil pesto dipping sauce*

CUBED WATERMELON & FETA CHEESE SKEWERS

with fresh mint (seasonal)

MARINATED TOMATO BASIL MOZZARELLA SKEWERS

ANTIPASTO SKEWER WITH DRY CURED SALAMI

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

VEGETABLE ANTIPASTO SKEWER

*with marinated artichoke hearts, fresh mozzarella, grape tomato, and
kalamata olives*

ROASTED BUTTERNUT SQUASH CANAPÉ

with caramelized onions and cinnamon laced crème fraiche

CURRIED VEGETABLE CANAPÉ

with mango chutney and currants

CREOLE STYLE CRAB CANAPÉ

served in a phyllo cup with roasted red pepper aioli

LOUISIANA CRAB CAKE

with roasted red pepper remoulade

BUTTERNUT VELVET SOUP SHOOTERS

with crème fraiche

CREAMY TOMATO SOUP SHOOTER

with grilled cheese triangles

CHILLED CHUNKY GAZPACHO SHOOTERS

served in shot glasses with mini spoon topped with sour cream

N.E CLAM CHOWDER SHOOTERS

with corn bread croutons

WALK AWAY CRUDITÉS

with caramelized onion & bleu cheese dip

WILD MUSHROOM RAGU ON POLENTA SQUARES

with fresh thyme

FRENCH BRIE CROSTINI

with fig jam & slivered almond with a honey drizzle

MIDDLE EASTERN HUMMUS

with marinated minted vegetables on toasted pita

MINI ITALIAN MEATBALLS IN TOMATO SAUCE

with a focaccia triangle

CURRIED CHICKEN SALAD ON CUCUMBER ROUNDS

with currants and chives

CRACKED PEPPER COATED FILET MIGNON ON BAGUETTE

with horseradish caper sauce and fire roasted tomato

SMOKED NORWEGIAN SALMON ON PUMPERNICKEL POINTS

with dill butter & capers

PORTOBELLO MUSHROOM & GREEN ONION BRUSCHETTA

TUSCAN BEAN BRUSCHETTA

*with fresh rosemary, fire roasted
tomatoes, parmesan cheese
GF preparation available*

MARINATED TOMATO BASIL BRUSCHETTA

*diced Roma tomatoes with julienne basil, E.V.O.O
add: fresh sliced mozzarella cheese \$\$*

ROASTED EGGPLANT & GORGONZOLA BRUSCHETTA

*with fire roasted tomatoes
GF preparation available*

JUMBO SHRIMP COCKTAIL

with tangy cocktail sauce

LITTLE NECK CLAMS CASINO

bacon, garlic, parsley, fresh breadcrumbs, olive oil & melted butter

OYSTERS ROCKEFELLER

*with fresh sautéed spinach, Pernod, garlic, butter, fresh breadcrumbs
and topped with a mornay sauce*

POTATO SAGE PANCAKES/LATKAS

with apple chutney and sour cream

ROASTED VEGETABLE & THREE CHEESE FRITTATA BITES

HEBREW NATIONAL PIGS IN A BLANKET

*fat & juicy all beef dogs wrapped in pastry, baked till golden and
served with honey grain mustard*

SAUCCISON

kielbasa wrapped in French Pastry served with honey Dijon sauce

N.E. STYLE MINI LOBSTER ROLLS

with sweet butter & scallions

PULLED PORK BBQ

with Asian slaw on corn bread rounds

MINI CHEESEBURGER BITES

with American cheese, ketchup, and a pickle chip

STATIONARY PLATTERS & TABLE DISPLAYS

STATIONARY ITEMS:

CHICKEN WINGS

choice of roasted creole style, traditional buffalo (fried), Thai lemongrass, coconut curry served with celery sticks and dipping sauces

PRICED PER PIECE

small 10-12 ppl | large 15-20 ppl

WHOLE POACHED SALMON

decorated with cucumber scales and served with cucumber dill sauce, fresh lemon

PRICED PER PERSON

MOM'S MINI ITALIAN MEATBALLS

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

PRICED PER PERSON

MINI SWEDISH STYLE MEATBALLS

bathed in a savory sour cream sauce laced with dry sherry

PRICED PER PERSON

PLATTERS & TABLE DISPLAYS:

****All items can be made as a platter or table display.**

****All menu items are PRICED PER PERSON.**

BAKED BRIE

*1 whole kilo of French brie filled with toasted pecans, brown sugar and dried cranberries **OR** filled with roasted plum tomatoes and basil pesto. wrapped in French pastry, baked till golden and served with apple slices and assorted crackers*

FRUIT & CHEESE BASKET

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

substitutions can be made for artesian cheeses

add: selected pate, dried fruits, nuts, fig jam, and honeycomb \$\$

SEASONAL VEGETABLE CRUDITÉS

medley of assorted fresh seasonal cut vegetables, with various homemade dips and spreads, artfully presented with fresh greens and edible garnishes creatively displayed & presented

CAROL'S ANTIPASTO

Carol's selection of assorted meats - Salami, Soppressata, & Dry Cured Sausages. imported gorgonzola, fresh marinated tomato basil & mozzarella. assorted marinated vegetables, artichoke hearts, roasted red peppers, balsamic marinated mushrooms with red wine & fennel, roasted olive medley, crackers, seasoned herb toasts, crostini

add: variety of seasonal chef specialties \$\$

add: Tuscan bean spread \$\$

SEASONAL BOUNTY TABLE (MINIMUM OF 50 GUESTS)

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 filled with toasted pecans and brown sugar, middle eastern humus with toasted seasoned pita triangles, baked pizza dip with layers of Ricotta, mozzarella and tomato basil marinara, baked till bubbly and served with crusty Italian bread, assorted crackers, toasts and flatbreads

creatively displayed & presented

MIDDLE EASTERN MEZZI

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 displayed & presented

add: marinated chicken, beef or lamb skewers with tzatziki sauce \$\$

BRUSCHETTA WITH 3 TOPPINGS

marinated tomato, basil & roasted garlic ~ sautéed portobello mushrooms with green onion ~ Tuscan bean spread with rosemary and crushed red pepper ~ served with toasted seasoned baguette slices

WHOLE SIDE SMOKED SALMON

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

PASTA

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

CLASSIC SPAGHETTI & MEATBALLS

SPAGHETTI PUTTANESCA

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

LINGUINI POMODORO WITH GARLIC SAUTÉED JUMBO SHRIMP

San Marzano tomatoes, julienne basil and E.V.O.O.

ORECCHIETTE PASTA WITH SWEET SAUSAGE

with sautéed broccoli rabe, garlic, E.V.O.O.

PASTA MEDITERRANEAN

with sautéed artichoke hearts, plum tomatoes, roasted garlic, capers, white wine & E.V.O.O., fresh herbs

BUCATINI MATRACIANA

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

NONNA'S BAKED RIGATONI

*with dollops of seasoned ricotta cheese, San Marzano tomato basil sauce and fresh mozzarella
add: fresh garlic sauteed baby spinach, mini-Italian meatballs **OR** sweet Italian sausage \$\$*

RIGATONI WITH SLOW COOKED SUNDAY SAUCE

*layered with dollops of fresh seasoned ricotta cheese
add: moms' meatballs **OR** sweet and spicy Italian sausage \$\$*

PENNE PASTA ALLA NORMA

*with sautéed eggplant, sweet onion and roasted garlic, in a light San Marzano tomato basil
sauce, with crushed red pepper*

PASTA PRIMAVERA

*with assorted sautéed seasonal vegetables, diced tomato, white wine, fresh tarragon, and a
whisper of sweet cream*

PENNE PASTA CON ZUCCA

*with fresh sautéed green zucchini, yellow squash, sweet onions and garlic, E.V.O.O., fresh mint,
and grated parmesan*

PENNE RED PEPPER VODKA SAUCE

*San Marzano tomatoes, laced with sweet cream, tossed with green peas, hint of crushed red
pepper flakes, fresh basil, topped with shaved parmesan*

MOM'S FAVORITE

San Marzano tomatoes, E.V.O.O., fresh basil & oregano, tossed with fresh mozzarella

BUCATINI CACIO E PEPE

in a creamy cracked pepper parmesan sauce

PASTA PESTO CREAM

*tossed with house made basil pesto, roasted tomatoes, light cream and parmigiano Reggiano
add: grilled chicken or 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 \$\$*

PENNE FRUTTI DI MARE

with jumbo shrimp, clams, mussels, calamari, and white fish, sautéed with garlic, sweet onion, Roma tomato, fresh herbs, crushed red pepper flakes, white wine and seafood stock

LINGUINI WITH SAUTÉED PORTOBELLO MUSHROOMS

E.V.O.O., green onions, roasted garlic, parmesan Reggiano, crushed red pepper flakes

SPAGHETTI VONGOLE

with whole and chopped clams, garlic, scallions, parsley, sweet butter, virgin olive oil, white wine, and clam broth, optional red pepper flakes for some heat!

PAPPARDELLE BOLOGNESE

ragu of beef, veal and pork, slow cooked with San Marzano tomatoes, full bodied red wine, then topped with grated pecorino Romano

TUCK'S FAV RIGATONI

with sautéed garlic, olive oil, baby spinach, San Marzano tomatoes, with red pepper flakes, topped with fresh parmesan cheese

ROMAN FETTUCCINI CARBONARA

with pancetta, sweet onion, parmesan cheese

TORTELLINI ALFREDO WITH PROSCIUTTO

with greens peas, grape tomatoes, sweet cream and parmesan cheese

SPAGHETTI FRA DIAVOLO

*with mussels **OR** clams, in a zesty San Marzano tomato sauce*

CAVATELLI WITH BROCCOLI

sautéed with fresh broccoli, garlic, olive oil, parmesan Reggiano, red pepper flakes

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 \$\$*

MEAT LASAGNA

4 layers of ground beef & pork, plum tomato basil sauce, seasoned ricotta and mozzarella cheese

baked till crispy!

WHITE WILD MUSHROOM LASAGNA

4 layers of various sautéed wild mushrooms and sweet onion, parmesan cream sauce, seasoned ricotta and mozzarella cheese

baked till crispy!

VEGETABLE LASAGNA

4 layers of sautéed spinach, onion and mushroom, plum tomato basil sauce, seasoned ricotta and mozzarella cheese

baked till crispy!

CHEESE LASAGNA

4 layers of seasoned ricotta, mozzarella and parmesan cheese, tomato basil sauce

baked till crispy!

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 fontina cheese in a light white wine tomato sauce

CHICKEN CACCIATORE

*pan seared with garlic, onion, tri-colored peppers, simmered in red wine, with plum tomatoes, fresh basil, oregano, and Italian parsley choice of chicken pieces **OR** boneless breasts*

CHICKEN MARSALA

*with rendered prosciutto di Parma, sauteed portobello mushrooms, and green onions in a marsala wine sauce laced with sweet cream
****can be made without prosciutto di Parma***

CHICKEN PICATTA

with green onions, 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

MARINATED GARLIC & ROSEMARY ROASTED CHICKEN PIECES

crisp outside, tender & juicy inside

MARINATED LEMON & OREGANO ROASTED CHICKEN PIECES

crispy outside, tender & juicy inside

SCILIAN STYLE ROASTED CHICKEN PIECES

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

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

FOCACCIA BREADED CHICKEN CUTLETS

sautéed till crisp golden brown, topped with sliced fresh mozzarella cheese, fire roasted plum tomatoes and fresh basil

OLD FASHIONED DOUBLE CRUSTED CHICKEN POT PIE

lightly floured and sautéed chicken breast chunks, carrots, celery, mushrooms, onions, potatoes, and green peas, in a fresh tarragon laced cream sauced topped with French pastry crust

CHICKEN MILANESE

thinly pounded chicken cutlet, breaded with seasoned breadcrumbs, pan-fried till golden, topped with fresh lemon, arugula, & shaved parmesan cheese

CHICKEN SCARPARELLO

*with sautéed hot cherry peppers, sweet Italian sausage, garlic, E.V.O.O, white wine, and chopped Italian parsley
choice of bone in breasts & thighs **OR** boneless breasts*

TUSCAN CHICKEN

*lightly floured and sautéed chicken with onions, peppers, artichoke hearts, olives, capers, in a savory tomatoes & white wine sauce with fresh herbs, hint of crushed red pepper
choice of bite size chicken pieces **OR** boneless breasts*

CHICKEN ROULADES

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

HERB MARINATED & GRILLED CHICKEN PAILLARDS

topped with fresh diced plum tomatoes, julienne basil, E.V.O.O. and a roasted garlic confit topping

OR

topped with Mango Citrus Salsa, with jalapeno, cilantro, & fresh mint

CHICKEN FRICASSEE

*sautéed with onions, carrots, mushrooms, and celery simmered in chicken stock, white wine and sweet cream seasoned with fresh thyme
choice of bone in chicken pieces **OR** bite sized boneless breasts*

BEEF

WHOLE GARLIC & CRACKED PEPPER CRUSTED FILET MIGNON

served with horseradish caper sauce

NEW YORK STRIP AU POIVRE

cognac laced peppercorn cream sauce

GRILLED NEW YORK STRIP STEAKS

*with gorgonzola cream sauce **OR** horseradish caper sauce*

FILET MIGNON Tournedos

wrapped in bacon, pan seared, served with bearnaise sauce

CLASSIC BRAISED SHORTRIBS

with red wine, onions, carrots, celery, mushrooms

ASIAN BRAISED SHORT RIBS

with star anise, ginger and oyster sauce

BEEF BRISKET

with onion, tomato, carrots, celery and rich pan gravy

MARINATED LONDON BROIL

sliced on a bed of chopped arugula topped with diced plum tomato and E.V.O.O

***can substitute for chimichurri **OR** horseradish caper sauce*

SOUTHWESTERN MARINATED FLANK STEAK

with cumin chili crust served with black bean & sweet corn cilantro salsa

GRILLED HANGAR STEAK

with chimichurri sauce

BEEF BOURGUIGNON

with button mushrooms, pearl onion and baby carrots, in rich burgundy wine sauce

HERB CRUSTED ROAST BEEF

slow roasted, sliced and served with savory pan gravy

BEEF WELLINGTON

whole beef tenderloin & mushroom duxelles, wrapped in French pastry baked till golden and served with port wine demi-glace

STANDING RIB ROAST

black pepper & garlic crusted slow roasted to perfect medium rare, served with red wine demi glaze, or natural jus

BONELESS PRIME RIB OF BEEF

cracked pepper garlic crusted, served with au jus

MARINATED & GRILLED BEEF KABOBS

with peppers, onion and cherry tomato

FAMILY STYLE POT ROAST

Slow cooked braised beef, with potato, carrots, onions, mushrooms, tomatoes, fresh thyme, oregano, parsley and red wine

TRADITIONAL BEEF BRISKET

slow cooked with tomatoes, red wine, carrots, onions, celery, in a savory pan gravy

COUNTRY STYLE MEATLOAF

with roasted carrots, onions and pan gravy

VEAL

VEAL PICCATA

with white wine, lemon, butter and capers

CLASSIC VEAL PARMESAN

VEAL SCALOPPINI LA FUNGI

sautéed with portobello & wild mushrooms, white wine, & cream

VEAL MILANESE

thinly pounded veal cutlet, breaded with seasoned breadcrumbs, pan-fried till golden topped with fresh diced plum tomato, basil and E.V.O.O

VEAL MARSALA

with prosciutto de Parma and portobello mushrooms

CLASSIC OSSO BUCO

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

LAMB

SOUVLAKI MARINATED LAMB KABOBS

grilled peppers, onions, & grape tomatoes with Tzatziki Sauce

BRAISED LAMB SHANK

*with red wine, onions, carrots, tomatoes, mushrooms, mixed herbs
add: creamy polenta \$\$*

ROSEMARY, GARLIC & DIJON CRUSTED RACK OF LAMB

MEDITERRANEAN SPICED BUTTERFLIED LEG OF LAMB

seasoned with garlic, cumin, Za'atar, & fresh mint, with lemon yogurt sauce

GARLIC & ROSEMARY CRUSTED BONELESS LEG OF LAMB

served with rich pan gravy

PORK

MAPLE DIJON GLAZED BAKED HAM

SOY GINGER MARINATED PORK LOIN

with hoisin glaze

STUFFED PORK TENDERLOIN

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

HERB MARINATED PORK ROAST

with caramelized onions and rich pan gravy

MARINATED & GRILLED PORK CHOPS

with jalapeno mint jelly

WHOLE SLOW ROASTED PORK SHOULDER / PERNIL

traditional Spanish seasonings, crispy cuero

THICK CUT STUFFED PORK CHOPS

with mushrooms, spinach and fontina cheese with pan juices

SOUTHERN STYLE BBQ PULLED PORK

with tangy coleslaw

BBQ BABY BACK PORK RIB

Carol's own tangy BBQ sauce. Fall off the bone tender!!

SEAFOOD

JUMBO STUFFED SHRIMP WITH GARLIC BUTTER

with shrimp, scallop and crab meat filling, with toasted shallots white wine lemon butter sauce

SHRIMP SCAMPI

garlic marinated and sautéed jumbo shrimp with diced tomatoes, green onions, white wine, lemon, basil and chopped parsley

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

CREOLE STYLE SHRIMP & GRITS

WHOLE STUFFED ROASTED SALMON ~ 30+

with sautéed fennel, sweet onion and orange zest

*****can be prepared as a whole salmon filet***

WHOLE ROASTED SALMON FILET

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

WHOLE POACHED SALMON

with cucumber dill or lemon caper sauce

MISO GLAZED SALMON

add: a bed of wilted spinach \$\$

GRILLED SALMON STEAK WRAPPED IN PEPPERED BACON

PECAN CRUSTED SALMON FILET

with honey & mustard

ARCTIC CHAR

with white beans, wild mushrooms and oven roasted tomato

MOROCCAN FISH TAGINE

tilapia with sweet onion, tomato, potato, green peppers, and pimento stuffed olives simmered with authentic Moroccan spices, served with a cinnamon laced couscous substitute cod filets \$\$

THAI STYLE HALIBUT

with coconut curry broth and wilted spinach

MEDITERRANEAN COD FILET

pan sautéed, with artichoke hearts, garlic, green onion, red peppers, kalamata olives, capers and white wine, fresh herbs and fresh lemon

COCONUT CURRY SEARED COD FILET

pan seared with ginger, lemongrass, and green coconut curry sauce

RED SNAPPER EN PAPILOTE "wrapped in parchment paper"

with fresh tomatoes, leeks, roasted garlic, fresh dill, white wine and butter

TORTILLA CRUSTED MAHI MAHI

with southwestern sweet corn, black beans, cilantro, jalapeno, and lime

BAKED LEMON STUFFED SOLE

with fresh spinach, sweet onions, crabmeat, shrimp, and scallops, white wine, lemon fresh herbs and sweet cream

CARIBBEAN STYLE SWORDFISH STEAKS

with a fresh mango citrus salsa

TARRAGON MARINATED SWORDFISH STEAK

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

WHOLE CHILEAN SEA BASS FILET

with fire roasted tomato, fresh basil, roasted garlic, focaccia bread crumb crust, E.V.O.O.

**** GF preparation available**

SESAME CRUSTED AHI TUNA STEAKS

BLACKENED TUNA STEAK

with roasted red pepper remoulade sauce

PAN SEARED SEA SCALLOPS

with a white wine shallot butter

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

CASSEROLES, STEWS AND ONE-POT

OLD FASHIONED DOUBLE CRUSTED CHICKEN POT PIE

lightly floured and sauteed chicken breast chunks, carrots, celery, mushrooms, onions, potatoes, and green peas, in a fresh tarragon laced cream sauced topped with French pastry crust

CHICKEN CACCIATORE

with braised chicken pieces, peppers, onion, tomato, mushrooms red wine, and fresh herbs

CLASSIC COQ AU VIN

cut chicken pieces lightly browned with sweet onions, mushrooms, tomatoes, fresh herbs, and red wine, 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 homemade herb dumplings

CAROL'S TURKEY MEATLOAF

with carrots, onion and mushrooms and white wine with pan gravy

TRADITIONAL SHEPARD'S PIE

with carrots, onions, green peas, fresh herbs, topped with whipped potatoes, served with a savory brown gravy

*choice of ground beef **OR** lamb*

CAROL'S BEEF CHILI

with peppers, onions, kidney beans, cilantro, and tomatoes, chipotle, topped with melted cheddar cheese

DOUBLE CRUSTED BEEF POT PIE

lightly scored and sauteed beef chunks, with onions, carrots, celery, mushrooms, green peas, potatoes, red wine, beef stock and fresh herbs, topped with French pastry

CLASSIC BEEF BOURGUIGNON

seared beef with button mushrooms and pearl onions, slow cooked in burgundy wine until tender

FAMILY STYLE POT ROAST

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

COUNTRY STYLE BEEF STEW

with potatoes, mushrooms, celery, carrots, onion and green peas, simmered in a savory beef sauce

TRADITIONAL BEEF BRISKET

slow cooked with tomatoes, red wine, carrots, onions, celery, in a savory pan gravy

COUNTRY STYLE MEATLOAF

with roasted carrots, onions and pan gravy

MOM'S MEATBALLS (beef, pork, veal)

slow cooked in fresh tomato sauce enhanced with burgundy wine and fresh basil

ITALIAN SAUSAGE AND PEPPERS

*pan sautéed with peppers & onions then simmered with tomato basil sauce till fork tender
choice of sweet **OR** spicy sausage*

TRADITIONAL SPANISH PAELLA

with chicken, andouille sausage, peppers, onions, tomato, pimento and olives, saffron, rice

SEAFOOD PAELLA

with clams, mussels, shrimp, & calamari, peppers, tomato, pimento and olives, saffron, rice

VEGETARIAN & VEGAN

MEDITERRANEAN LENTIL STEW

with tomatoes, onions, artichoke hearts, kalamata olives, green zucchini, eggplant, and fresh oregano

WILD MUSHROOM SAUTÉE WITH CREAMY POLENTA

medley of sautéed wild, portobella, and button mushrooms, sliced scallions, garlic, tomatoes, and fresh thyme, served over creamy polenta with parmesan cheese & butter

VEGETABLE FRITTATA WITH 3 CHEESE'S

SOUTHWESTERN VEGETABLE & BLACK BEAN CHILI

with black, kidney, and pinto beans, garlic, chipotle chilies, peppers, onions, sweet corn, tomatoes, toasted cumin, and cilantro

CURRIED VEGETABLE STEW

assorted vegetables, coconut cream, curry, garbanzo beans and wilted spinach

TUSCAN STYLE SEITAN

with peppers, onion, artichoke hearts, capers, tomato, white wine and fresh herbs

MOM'S ZUCCHINI CASSEROLE

layers of fresh zucchini, yellow squash, sweet onion, fresh tomato, ricotta, mozzarella and focaccia breadcrumbs

THAI PUMPKIN CURRY

with sugar pumpkin, kabocha, butternut, and delicata squash, coconut milk, chickpeas, and red curry

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, parmesan and mozzarella cheeses, and baked in light tomato sauce with white wine

*****can be prepared Vegan***

TOFU & VEGETABLE STIR-FRY WITH FRESH GINGER

SPICY SESAME NOODLES

with julienne vegetables

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.

RED BEANS AND DIRTY RICE

BROWN RICE MEDLEY

TOASTED FARO & BROWN RICE MEDLEY

QUINOA & BROWN RICE PILAF

with green onion, diced tomatoes, fresh parsley, olive oil, garlic butter

WILD RICE AND ORZO MEDLEY

with confetti diced vegetables and toasted shallot butter

**can be served cold with a tarragon vinaigrette*

MOROCCAN COUSCOUS

cinnamon laced and topped with green onion and toasted almonds

PUMPKIN FRIED RICE

kabocha squash, ginger, onion, diced red peppers, and coconut milk

ROASTED GARLIC WHIPPED POTATOES

with butter, E.V.O.O., and heavy cream

IDAHO WHIPPED POTATO

with sweet cream, butter, parsley

ROASTED ROSEMARY & GARLIC RED POTATOES

ROASTED & SMASHED YUKON GOLD POTATO

tossed in a salt and vinegar seasoning

TWICE STUFFED BAKED POTATO

with bacon, cheddar cheese and chives

SCALLOPED POTATOES

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

ASIAN STYLE SAUTÉED MIXED GREENS

Tuscan kale, bok choy, Chinese broccoli, ginger, garlic, sesame oil, sweet dark soy and oyster sauce

CAROL'S SAUTÉED GREENS

escarole, broccoli rabe, fresh spinach, and Tuscan kale sautéed in E.V.O.O, roasted garlic, hint of crush red pepper flakes

ESCAROLE AND BEANS

fresh sauteed escarole with garlic, E.V.O.O., and cannellini beans, crushed red pepper flakes

MOM'S BAKED BEANS ~ An Along Came Carol Classic

with cranberries, brown sugar and bacon

FRESH SAUTÉED BROCCOLI RABE

with olive oil, garlic and crushed red pepper lakes

*** add cannellini beans, upon request*

GREEN BEANS ALMANDINE

with toasted shallot butter

SAUTÉED GREEN BEANS

with toasted garlic butter

OR

with toasted shallot butter

ROASTED SEASONAL VEGETABLES

broccoli, cauliflower, tri-colored peppers, carrots, onions, zucchini, eggplant, Brussel sprouts and mushrooms with olive oil, garlic, fresh herbs, and crushed red pepper

***vegetables vary seasonally*

AUTUMN ROASTED ROOT VEGETABLE MEDELY

assorted root vegetables, sweet potatoes, butternut squash, kabocha squash, rutabaga, onions, beets, seasoned with garlic, fresh herbs, and olive oil and roasted till lightly charred

***only available during the Fall*

VEGETABLE SAUTÉE

a medley of fresh seasonal vegetables sautéed in garlic butter and olive oil

OR

Fresh Ginger and Asian glaze

OLIVE OIL AND GARLIC MARINATED SUMMER GRILLED VEGETABLES

***only available by the season*

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

CREAMED SPINACH

fresh spinach, onions, sweet cream

FRESH SAUTÉED SPINACH

with olive oil and garlic

BROCCOLI PARMESAN SPEARS

with garlic butter, lemon and parmesan crust

ROASTED CAULIFLOWER

with grape tomatoes, cipollini onions, garlic, fresh thyme and E.V.O.O.

TRI-COLOR COLE SLAW

with a sweet caraway dressing

SOUTHERN STYLE COLLARD GREENS

with black-eyed peas and hot sauce

SOUPS

OLD FASHION CHICKEN NOODLE SOUP

CHICKEN WITH DUMPLINGS

THAI STYLE CHICKEN COCONUT CURRY

HEARTY BEEF VEGETABLE

with farro

SOUTHWESTERN BLACK BEAN & CORN CHOWDER

CUBAN STYLE BLACK BEAN

with sour cream

LIMA BEAN WITH FRESH BASIL AND TOMATO

CAJUN RED BEAN AND KALE

GREEN SPLIT PEA WITH HAM

VEGETARIAN YELLOW SPLIT PEA

with rosemary

BLACK EYED PEA

with collards and stewed tomato

PASTA FAGIOLI

TUSCAN BEAN WITH ESCAROLE

add sausage, upon request

TORTELLINI EN BRODO

with spinach

CAROL'S CLASSIC MINESTRONE

ITALIAN STRACCIATELLA "ITALIAN EGG DROP"

with spinach & parmesan

ITALIAN VEGETABLE

with white beans and kale

BUTTERNUT VELVET (DF)

CREAM OF BROCCOLI (DF)

CREAMY TOMATO DILL

MUSHROOM BISQUE

WILD MUSHROOM BARLEY

CURRIED INDIAN VEGETABLE

FRENCH ONION WITH TARRAGON

with croutons and Swiss cheese

Vegan preparation available

HEARTY VEGETABLE WITH DUMPLINGS

*with noodles **OR** brown rice (GF)*

LENTIL WITH CUMIN, SPINACH AND TOMATO

THE ULTIMATE N.E CLAM CHOWDER

with bacon and potatoes

LOBSTER BISQUE

SPICY THAI SHRIMP AND LEMON GRASS

COLD SOUPS

CHILLED VICHYSOISE

creamy potato leek

SUMMER VEGETABLE GAZPACHO

CHILLED GREEN GAZPACHO

CHILLED ASPARAGUS

CHILLED CREAMY CUCUMBER DILL

SEAFOOD CEVICHE

SPECIAL SALADS

CHICKEN:

TARRAGON CHICKEN SALAD

with broccoli florets, cherry tomato, celery, scallions, with a creamy tarragon vinaigrette

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, mayonnaise, sour cream and honey

SOUTHWESTERN CHICKEN SALAD

with celery, scallions, corn, black beans, cilantro lime vinaigrette

ASIAN STYLE CHICKEN SALAD

ginger marinated and grilled chicken breast, with sliced celery, scallions, snow peas, baby corn, bok choy, julienne red peppers, tossed with a sweet Chile garlic sauce & wonton crisp

CHICKEN AND WILD RICE SALAD

with broccoli florets, red onion, celery, grape tomatoes tossed with a tarragon vinaigrette

WALDORF CHICKEN SALAD

roasted chicken breast, tossed with cut pineapple, apples, green onion, celery, and toasted almonds, with a creamy Waldorf dressing

SALAD NICOISE

chuck style tuna, hard-cooked eggs, green beans, kalamata olives, red bliss potato with a dill Dijon vinaigrette

PASTA:

CAROL'S FAV PASTA SALAD

with roasted plum tomato, fresh basil, celery, scallions, toasted pignoli nuts, with fresh parmesan, cracked pepper, lemon and garlic infused E.V.O.O

GREEK PASTA SALAD

with feta cheese, green and red peppers, artichoke hearts and kalamata olives, in a light lemon oregano vinaigrette

TORTELLINI PESTO

cheese tortellini, tossed with cherry tomato, black olives, celery, scallions, fresh basil pesto and topped with parmesan

THAI NOODLE SALAD WITH SHRIMP

tossed with jumbo lemongrass marinated grilled shrimp, sliced celery, red peppers, Asian greens, water chestnuts, with a green coconut curry dressing

CHILLED SESAME NOODLES

julienne vegetables, black sesame seeds, tossed with a tangy peanut sauce

PASTA PRIMAVERA

medley of seasonal vegetables with a creamy herb vinaigrette

MEDITERRANEAN ORZO

diced red onion, celery, tomatoes, yellow squash, crumbled feta cheese, and kalamata olives, tossed with a fresh lemon Za'atar vinaigrette

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

POTATO:

TRADITIONAL POTATO SALAD

with Idaho potato, scallions, celery, chopped parsley, hard cooked eggs, dry mustard and Hellmann's mayo

ITALIAN POTATO SALAD

fresh green beans, sliced potatoes, roasted tomatoes, fresh basil, tossed with fresh lemon, cracked pepper, and E.V.O.O.

NEW POTATO SALAD

with celery, scallions, fresh dill, tossed with a Dijon vinaigrette

GERMAN POTATO SALAD

with celery, green onions, and tomatoes tossed in a light dill vinaigrette

DANISH POTATO SALAD

roasted red peppers, celery, red onion, chopped parsley and crumbled bleu cheese with white wine vinaigrette

RICE & GRAINS:**TRADITIONAL MIDDLE EASTERN TABOULI**

loads of fresh chopped parsley, diced tomatoes, red onions, cucumber, bulgar, garlic, fresh lemon and olive oil

MEDITERRANEAN QUINOA & BROWN RICE

with zucchini, yellow squash, sundried tomato, artichoke hearts, kalamata olives, and green onions, fresh dill with red wine vinaigrette

FARO & BARLEY CHICKPEA SALAD

garbanzo beans, green onions, diced tomatoes, and crumbled feta cheese tossed with a lemon tahini vinaigrette

TOASTED FARO AND BROWN RICE SALAD

roasted grape tomatoes, diced peppers, English cucumbers, and sweet green peas, with crumbled bleu cheese, chopped parsley, fresh lemon cracked pepper and E.V.O.O

CAJUN RED BEAN AND BROWN RICE SALAD

red peppers, red onion, okra, sweet peas, scallions, with a Louisiana style tangy vinaigrette

JULIENNE TRI COLORED PEPPER & FRESH GREEN BEAN SALAD

tossed with red wine vinaigrette

ASIAN STYLE GREEN BEAN SALAD

julienne tri-colored peppers, baby corn, water chestnuts, with a tangy peanut sesame vinaigrette

GREEN SALADS

**** All salads greens are organically sourced.**

CAROL'S CLASSIC CAESAR

crisp romaine, seasoned croutons, shaved parmesan, house made Caesar dressing

CAROL'S FAV SALAD

mixed baby greens, diced tomatoes, red onions, toasted pecans, crumbled gorgonzola, house made croutons, tossed with balsamic

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

GREEK SALAD

mixed greens, feta cheese, Greek olives, stuffed grape leaves, pepperoncini, green pepper rings with lemon, oregano, E.V.O.O.

ARUGULA & TUSCAN WHITE BEAN

layered with roasted plum tomatoes, fresh basil, diced onion, shaved parmesan, focaccia croutons and a lemon roasted garlic vinaigrette

INSALATA TRICOLORE

endive, radicchio, arugula, shaved parmigiano, with balsamic vinaigrette

****cheese optional**

SPINACH SALAD

fresh spinach, bacon, sliced mushrooms, onion, hard-cooked eggs, and toasted almonds, tossed with a warm bacon dressing

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 SEASONAL FIGS

shaved fennel, parmesan cheese, and prosciutto di Parma, with lemon basil vinaigrette

ARUGULA & GOAT CHEESE SALAD

house made croutons with a fig vinaigrette

MEDITERRANEAN CHOPPED

diced tomato, onion, cucumber, pepperoncini, kalamata olives, grape leaves and crumbled feta cheese with lemon oregano vinaigrette

SOUTHWESTERN CHOPPED

crisp romaine, cilantro, sweet corn, black beans, red onion, tomato, crumbled corn tortilla and shredded cheddar cheese tossed with a toasted cumin lime vinaigrette

CLASSIC MISTA

with shredded carrots, cucumber, tomato, red onion, and chickpeas with red wine vinaigrette

DESSERTS

*****Sheet Cakes OR Double Layer Available***

KILLER CHOCOLATE CAKE

with chocolate frosting

CAROL'S CARROT CAKE

with cream cheese frosting

CARIBBEAN BANANA CAKE

with lime cream cheese frosting

CAROL'S COCONUT CAKE

with toasted coconut frosting

STRAWBERRY SHORTCAKE

with real whipped cream

CLASSIC TIRAMISU

TRADITIONAL ENGLISH TRIFLE

multiple layers of cake soaked in sherry, seasonal berries, silky custard, and whipped cream

APPLE CRUMB PIE

KEY LIME PIE

FRESH FRUIT PIE

FRESH FRUIT COBBLER

choice of apple, peach, blueberry, OR mixed berries

PEAR GINGER TART

INDIVIDUAL MINI DESSERTS:

MINI FRUIT TARTS

MINI BANANA PUDDING

MINI WARM CHOCOLATE CHIP COOKIES

with chilled milk

MINI STRAWBERRY SHORTCAKE CUPS

MINI BOSTON CREAM PARFAIT

MINI CHOCOLATE MOUSSE PARFAIT

MINI ENGLISH TRIFLE

FINGER/DESSERT BARS:

RASPBERRY OR APRICOT SHORTBREAD

MINI CREAM PUFFS

*dipped in chocolate **OR** dusted with confectionary sugar*

DOUBLE FUDGE BROWNIES

CHOCOLATE DIPPED STRAWBERRIES

CHOCOLATE PECAN TOFFEE BAR

LEMON SHORTBREAD BAR

GEORGIAN PECAN BAR

CHOCOLATE CHIP COOKIES

OATMEAL RAISIN COOKIES

OATMEAL CHOCOLATE CHIP COOKIES

AUNT JOAN'S SUGAR COOKIES

CLASSIC MACAROONS

dipped in chocolate upon request