



## Catering Menu

### **BEGINNINGS**

#### **Dip Trio**

Crab meat dip, spinach & artichoke dip, and eggplant spread served w/ pita and flat breads

#### **Portobello Tower**

Grilled Portobello mushroom topped w/ roasted red bell pepper, garden fresh tomato, hand pulled mozzarella & topped w/ a balsamic glaze & basil

#### **Mussels and Clams**

Mussels & clams tossed in a saffron, leek & tomato wine sauce served with crusty bread

#### **Shrimp and Polenta**

Five marinated garlic grilled prawns on a bed of creamy cheesy polenta topped with a spicy tomato puree and roasted zucchini

#### **Grilled Chicken Brochette**

Marinated chicken grilled & topped w/ a coconut curry sauce & topped with a pineapple salsa

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### **SALADS**

#### **Caprese Salad**

Fresh Mozzarella, Tomatoes, Roasted Red Peppers, Fresh Basil and Topped with a Fig Balsamic Glaze

#### **Baby Kale Salad**

With Baby Heirloom Tomatoes, Cranberries, Goat Cheese, and Lemon Thyme Vinaigrette

#### **Steak House Spinach Salad**

Baby Spinach, Maple Cut Roasted Bacon, Sliced Portobello Mushroom, Grape Tomatoes topped with Goat Cheese Crumble and a warm Dijon Vinaigrette

#### **Classic Wedge Salad w/ a Kick**

Iceberg Lettuce topped w/ maple bacon crisps, crumbled Maytag blue cheese, sundried & grape tomato medley, pickled red onions topped w/ blue cheese dressing & balsamic drizzle

#### **Balsamic Roasted Beet & Arugula Salad**

Arugula, roasted balsamic beets, fried goat cheese, chopped hazelnuts, dried cherries, champagne vinaigrette



### **Caesar**

Wedge of romaine, crispy prosciutto, white anchovy, Reggiano shaves, house made croutons

### **Farm Fresh Chopped Salad**

Mixed greens, spinach, colorful grape tomatoes, cucumber, radish, carrots, pickled red onion, gorgonzola & sunflower seeds w/ red wine vinaigrette

### **Tomato, Cucumber and Chickpea Salad**

### **Quinoa and Kale Salad**

### **Local Greens Salad**

Blend of Local Greens, Grape Tomatoes, Radish, Carrots, Cucumber and Chopped Red Onion, Roasted in Season Vegetables tossed in a Balsamic, Olive Oil, topped with Pine Nuts

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## **PLATTERS**

### **Local Crudité**

Assorted Fresh and Local Vegetables served with both a Green Goddess and Hummus Dip

### **Grazing Meat and Cheese Platters**

Assorted Meats and Local Cheeses served with Imported Nuts, Honey, Crackers and Seasonal Selections

### **Fruit and Nut Platters**

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## **SANDWICHES & WRAPS**

*bread options: Portuguese roll, white wrap, wheat wrap, sourdough, multigrain. Gluten Free wrap*

### **ROASTED TURKEY SANDWICH**

baby swiss, bacon, avocado, roasted tomato aioli

### **FRICKEN CHICKEN SANDWICH**

chicken cutlet, melted mozzarella, arugula and tomato aioli

### **PESTO CHICKEN SANDWICH**

roasted red peppers, mozzarella, arugula

### **ITALIANO SANDWICH**

Grilled chicken, sundried tomato, mozzarella and basil pesto

### **FRENCH PRESS PANINI**

smoked ham, brie cheese, honey mustard, tomato



### **COWBOY PRESS BURRITO**

Pulled pork, pico, avocado, chipotle crema and cheddar presses in a wrap

### **VEGARITTO (VEGAN WRAP)**

quinoa, sweet potato, black bean, avocado, kale, pico, wheat wrap

### **“FUN-GUY” WRAP**

Grilled portobello, roasted pepper, arugula, grilled onions topped with balsamic and mozzarella

### **CHICKEN WRAP**

fresh mozzarella, arugula, tomato aioli, plain wrap

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## **MAIN COURSES**

### **Vegaritto Wrap (Vegan)**

Quinoa, sweet potato, avocado, bean sprouts, black beans & lemon dressing, wheat wrap

### **Brick Brined Chicken**

Brined bone in or bone out chicken grilled with garden herbs on a bed of corn relish and topped with pickled onions

### **Grilled Chicken Piccata**

Wine and lemon marinated chicken breast grilled then topped with a lemon, parsley and wine sauce

### **Chicken Marsala**

Seared chicken breasts slow cooked in a mushroom, pancetta and marsala wine sauce

### **Chicken Provencal – The Barn Style**

Pan seared organic chicken breast, topped with a pancetta, Kalamata olives, diced tomatoes, thin sliced pancetta, Gruyere cheese, garlic & tomato wine sauce served w/ garlic mashed potatoes & fried crispy green beans

### **Chicken Chimichurri**

Boneless skinless chicken thighs marinated for 24 hours in a chimichurri sauce, grilled on an open flame served w/ grilled sweet potatoes & zucchini slaw

### **Chicken Rollatini**

Chicken breast stuffed with prosciutto, fresh mozzarella and roasted red pepper

### **Roasted Chicken Scarpello**

Roasted boneless chicken thighs with sausage, potatoes and vinegar peppers

**Roasted Thyme Pork Loin**

Slow roasted pork loin with fennel and thyme topped with natural juices

**Pulled Pork**

Slow roasted pork butt served with house made BBQ sauce

**Maple Glazed Pork Loin**

Pork tenderloins, roasted and topped with a maple glaze reduction

**Broccoli Rabe & Pork**

Grilled Italian sausage & pulled garlic pork tossed with broccoli rabe, garlic, pancetta, olive oil cherry peppers, chopped tomatoes & orecchiette pasta with a hint of rosemary

**Chimichurri Marinated Skirt Steak**

Marinated for 24 hours, grilled to perfection and topped with chimichurri sauce

**Bacon Wrapped Filet Mignon**

Center Cut Filet mignon wrapped with Applewood bacon seared to perfection topped with a red wine reduction served with baby roasted potatoes with herbs and fried green beans

**Philly Cheese Steak**

Thinly sliced strip steak, classic sharp provolone cheese, caramelized onions, semolina hero bread

**Smoked Brisket**

Sliced and served with choice of sauces

**Roasted Cauliflower Steaks**

Marinated roasted cauliflower steaks, celery leaves and hearts, seared mushrooms, toasted sunflower seeds, chive oil, brown butter caper sauce

**Salmon**

Poached or Roasted, topped with chimichurri, wasabi honey butter, balsamic glaze or Dijon herb crusted

**Salmon Piccata**

Seared salmon slow cooked in a lemon white wine sauce topped w/ fresh parsley, grilled lemon & served w/ dill & garlic yellow rice & grilled zucchini

**Shrimp a la Vodka**

Shrimp tossed in a creamy vodka sauce served over penne pasta topped w/ whipped ricotta & basil oil

**Swordfish Steaks**

With a pineapple salsa

**Shrimp Francese**

Jumbo shrimps, seared and topped with a lemon butter sauce



## **Shrimp and Soba noodles**

## **Tofu- Teriyaki or Lemon Herb Marinated Tofu Steak**

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### **STARCH**

Wasabi mashed potatoes  
Horseradish smashed potatoes  
Garlic whipped potatoes  
Garlic Parmesan potato wedges  
Manchego polenta cake  
Roasted Dijon fingerling potatoes  
Israel couscous with cranberry and feta  
Wild rice pilaf  
Couscous and cucumber salad  
Roasted vegetable and farfalle salad

### **VEGETABLE**

Summer stir fry vegetables  
Roasted baby carrots w/ citrus yogurt, carrot top pesto, and sesame  
Roasted baby vegetables  
Blistered shishito pepper medley  
Roasted pomegranate Brussel sprouts  
Braised kale  
Wilted spinach with garlic  
Grilled local vegetable platter  
Spring Pea and Potato Salad  
Baby potato, bacon and chive salad

### **PASTA**

Penne a la Vodka  
Baked Ziti  
Tortellini Carbonara  
Five Cheese Smokey Mac and cheese  
Farfalle w/ arugala pesto sundried tomatoes and pine nuts topped with ricotta salata  
Primavera