



Quality Catering for All Occasions

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a new seasonal guide to entertaining

HORS D' OEUVRES



**Gf = Gluten Free & *V = Vegan*

Asian Spring Roll with Hoisin Ginger Sauce **V*

Bite Size Lump Crab Cakes topped with Chipotle Aioli

Brie and Apricot Chutney Tartlets with Almonds

Chimichurri Flank Steak Skewer **Gf*

Chipotle Chicken Quesadillas with a Dollop of Sour Cream

Edamame Dumpling with Hoisin Ginger Sauce Served in a Tasting Spoon **V*

Endive with Dates, Goat Cheese and Balsamic Reduction **Gf*

Fig Mascarpone with Candied Bacon atop Tuscan Toast

Gingered Sweet Potato Cake topped with Apple Compote **Gf*

Goat Cheese and Caramelized Onion Tartlet with Red Onion Confit

Grilled Baby Lamb Chops drizzled with Balsamic Reduction **Gf (+ 6 \$)*

Grilled Petite Turkey Reuben with Red Onion Jam, Chipotle Aioli and Gruyere

Guacamole in a Phyllo Cup topped with a Dollop of Sour Cream

Black Coffee BBQ Pulled Pork on a Mini Buttermilk Biscuit

Petite Beef Wellington with Dijonnaise

Petite Lobster Rolls on Brioche

Philly Cheese Steak Tartlets with Red Onion Compote

Potato Pancake Topped with Crème Fraiche **Gf*

Prosciutto Canape with Mascarpone and Sliced Fig

Rare Roast Beef with Horseradish Cream & Red Onion Confit on Crostini

Roasted Tomato Soup Sipper **Gf*

pairs well with

Petite Turkey Reuben or Petite Grilled Cheese

Samosas with Tamarind Dipping Sauce **V*

Seasonal Squash Caponata with Hummus on Crostini with Parsley Garnish **V*

Sesame Crusted Ahi Tuna with Wasabi Cream on a Cucumber **Gf*

Sesame Crusted Soy Marinated Chicken Skewer with Thai Peanut Sauce **Gf*

Shrimp and Chorizo on a Bamboo Skewers **Gf*

Spiked Scallops Wrapped in Bacon with Horseradish Cream **Gf*

Jamaican Jerk Chicken Skewer with Mango Coulis **Gf*

Smoked Salmon Canape with Crème Fraiche and Capers

Smoked Salmon Mousse on Cucumber **Gf*

Spinach Artichoke Tartlet in Phyllo topped with Golden Parmesan

Sweet Chili Glazed Shrimp Skewers **Gf*

Wagyu Burger with American Cheese and Sautéed Onions

Wild Mushroom Duxelle in Phyllo topped with Crème Fraiche and Chives

Spring-Summer Additions begins May 1st

Asparagus Spears Wrapped in Prosciutto with a Balsamic Reduction *Gf

Summer Vegetable Focaccia Pizza Bite Drizzled with Basil Pesto

Tomato Focaccia Pizza Bite Drizzled with Basil Pesto

Stuffed Mushrooms with Spinach and Feta

Minted Mango Salsa in a Cucumber Cup *Gf & V

Watermelon and Feta on a Bamboo Skewer with Mint *Gf

Spring Pea Canape with Honey Mint and Ricotta

Chilled Gazpacho Soup Sipper * Gf & V

Fall-Winter Additions begins September 1st

Twice Baked Potatoes with Sour Cream, Chives and Bacon *Gf

Pumpkin Mascarpone Canape with a Candied Jalapeno Relish

Pumpkin Patch Sushi Roll Topped with Wasabi Aioli

Stuffed Baby Mushrooms with Peppers, Onions, & Fennel *Gf & V

Polenta Squares topped with Tomato Chutney *Gf

Roasted Butternut Squash Soup Sipper *Gf

Ginger Carrot Soup Sipper *Gf & V

Butternut Squash, Hazelnuts and Sage Pesto Focaccia Pizza Bite

PRESENTATION STATIONS



Spring-Summer Rustic Focaccia Flatbread (*Begins May 1st*)

caramelized onions, blue cheese and pancetta
summer squash, sundried tomato, red onions, basil pesto, mozzarella and red pepper
cherry tomato & mozzarella with basil pesto
mozzarella, grilled chicken, pesto, and red pepper flakes

Autumn-Winter Rustic Focaccia Flatbread (*Begins September 1st*)

roasted tomatoes, black olives and fresh mozzarella
butternut squash, hazelnuts and sage pesto
mozzarella, grilled chicken, pesto, and red pepper flakes
caramelized onions, blue cheese and pancetta

Farm Harvest Crudité *Gf

cauliflower, broccoli florets, topped baby carrots, fennel, sweet bell peppers, asparagus, celery,
radishes, cucumber, and cherry tomatoes
spinach dip and hummus

Balsamic Roasted Summer Vegetables *Gf & V

cremini mushrooms, topped baby carrots, fennel, red onion, red pepper,
eggplant, zucchini, asparagus and hummus
April-September

Autumn Roasted Vegetables *Gf & V

topped baby carrots, cremini mushrooms, fennel, onion, potatoes,
beets, seasonal squash, parsnips and hummus
October-March

Triple Mezze *V

eggplant dip, garlic hummus, white bean dip, assorted olives
and paprika toasted pita wedges

Fruit Display *Gf & V

chef selection of seasonal melons, pineapple, oranges, red grapes, mango,
tropical fruits and berries

Bruschetta Bar

olive tapenade, white bean dip, tomato-basil, roasted red peppers
sundried tomato pesto and pistachios
crostini, and paprika dusted pita crisps

Quesadilla Display

chorizo and manchego cheese
shredded chicken, onions, pepper, tomatoes and jack cheese
roasted corn and black bean with cheddar cheese
served with salsa, guacamole and sour cream

Antipasto Display

prosciutto, soppressata, marinated provolone, stuffed cherry peppers, roasted artichoke hearts,
sundried tomato confit, pickled red onion, assorted olives, grapes,
pecorino and basil pesto served with crostini and toasted focaccia

Shrimp Cocktail *Gf

served with traditional cocktail sauce and lemon wedges

Mini Gourmet Sandwich Display

prepared on mini brioche and focaccia bread
roasted turkey and cranberry jelly
honey glazed ham and brie with apricot chutney
sliced rare roast beef with chipotle aioli
herbed chicken salad
tomato, mozzarella, arugula and basil pesto

DIPS

All dips are made **Gluten free. Also, **Gf** crackers are available for additional fee. Or you can substitute Corn chips in place of tri color tortillas and pita chips**

Salsa Bar

mango and black bean, fire roasted tomato, verde, guacamole,
with house-made tortilla chips: wheat, sundried tomato, and spinach

Spinach and Artichoke Dip

with toasted paprika pita wedges

Savory Corn and Crab Dip

with crostini, flatbreads, and paprika pita wedges

Buffalo Chicken and Blue Cheese Dip

with celery sticks and toasted paprika pita wedges

House-made Lime Scented Guacamole

with tri-color tortilla chips

CHEESE DISPLAYS

Triple Cream

brie topped with raspberry preserves & toasted almonds
goat cheese topped with walnut-honey
pastry encrusted baked brie
garnished with grapes and dried fruits served with crostini, crackers and flatbreads

Pastry Encrusted Baked Brie

stuffed with raspberry preserves
garnished with grapes and dried fruits served with crostini, crackers and flatbreads

Cheese Board

chef's selection of artisanal cheeses including: Gorgonzola, Cheddar, Brie, Boursin, Dill-Havarti, Pecorino, Parmigiana Reggiano, Aged Gouda, Grana Padano, Manchego, Chevre
garnished with dried fruits, nuts, fresh grapes
served with crostini, crackers and flatbreads

COCKTAIL STATIONS

Gluten free rolls can be added to certain items for an additional fee

Seafood Bar *Gf

seasonal oysters on the half shell, crab claws, poached shrimp cocktail
endive spears filled with seafood salad
served with lemon-chive aioli, mignonette sauce,
minted melon salsa and traditional cocktail sauce

BBQ Bar

black coffee bbq pulled pork
baked mac 'n cheese, rustic cabbage slaw
served with biscuits and corn bread
Add seasonal corn on the cob with herbed butter during summer months

Spud Bar *Gf

maple whipped sweet potatoes and garlic mashed yukon golds
toppings include roasted apples, crispy bacon, chive crème fraiche
cheddar cheese & candied pecans

Herb-Roasted Beef Tenderloin

sliced and presented with bordelaise sauce
served with red onion relish, horseradish cream and artisanal dinner rolls

Roasted Pork Loin

marinated with rosemary, fennel, sage, and orange zest
sliced and presented served with whole grain mustard aioli and artisanal dinner rolls

Slider Station

served on slider bun
(choose 2 types)
cheeseburger sliders with cheese, ketchup and pickles
pan-fried crab cakes with chipotle aioli
vegan black bean burgers with and avocado salsa
black coffee bbq pulled pork with apple cider vinegar slaw

Mac-n-Cheese Bar

toppings include crispy onions, chives, crumbled bacon and pickled jalapenos

Chef's Risotto Station

served with parmesan, chives, crispy shallots

seasonal choice of: *(choose one)*

* *Roasted Butternut Squash (Winter)*

* *Asparagus and Lemon (Spring)*

* *Jersey Corn & Basil (Summer)*

* *Wild Mushroom (Fall)*

* *Shrimp & Lobster (+ 6 \$)*

Chef's Ravioli Station

seasonal choice of: *(choose one)*

Butternut Squash Ravioli *(Autumn /Winter)*

with diced roasted autumn squash

sage brown butter sauce and pepitas

Three Cheese Ravioli

with sweet basil and diced tomatoes, olive oil and garlic

Wild-Mushroom Ravioli

caramelized shallot – marjoram sauce

MAIN FARE - BUFFET STYLE



PROTEINS

Herb-Roasted Beef Tenderloin *Gf

sliced and presented over greens with a Chianti reduction sauce,
red onion relish and horseradish cream

Beef Tenderloin au Poivre *Gf

with brandy cream sauce, sliced and presented over a bed of baby spinach

Tuscan Beef Short Ribs *Gf

chianti braised with roasted carrots and onions

Black Coffee BBQ Smoked Beef Brisket *Gf

topped with a tangy seasonal chutney

Flank Steak Fajitas

sliced and served with warm flour or corn tortillas

roasted peppers and onions

served with jack cheese, shredded greens, salsa, sour cream and guacamole

Lavender Honey Roasted Chicken *Gf

breasts, wings, legs and thighs on the bone

OR

sliced boneless, skinless breasts

fanned over a bed of spinach

Chimichurri Grilled Chicken Breast *Gf

sliced and fanned over a bed of spinach

Black Coffee BBQ Glazed Chicken *Gf

bone in breasts, legs, wings, and thighs **OR** sliced boneless breasts

Tomatillo Poblano Grilled Chicken Breasts *Gf

Chicken Piccata *Gf

sautéed chicken scallopini in a light white wine sauce with lemon, capers, and herbs

Chicken Marsala *Gf

sautéed chicken scallopini in mushroom marsala sauce

Stuffed Chicken Breasts (Autumn / Winter)

with cranberry & apple stuffing drizzled with apple-cider pan jus & chopped pecans

Lemon Grilled Chicken Breasts *Gf

fanned over a bed of baby spinach with crumbled feta, tomatoes, red onion and black olives
dressed with fennel vinaigrette

Barbeque Pulled Pork

with black coffee barbeque sauce and petite ciabatta rolls

Carved Roasted Pork Shoulder *Gf

served with chimichurri and black coffee bbq sauce

Marinated Pork Loin *Gf

with rosemary, fennel, sage, and orange zest
sliced and presented on a bed of greens
served with a whole grain mustard aioli

Miso-Ginger Glazed Salmon *Gf

garnished with fresh scallions and sesame seeds

Pistachio Crusted Barramundi *Gf

roasted tomato and marjoram conserve

Pan Seared Sea Bass Piccata *Gf

white wine, lemons, capers, and herbs

Rosemary Roasted Side of Salmon *Gf

with lemon aioli, roasted corn chutney, lemon wedges, cucumbers, capers, and onions

Battered Fish Tacos

served with warm tortillas, fire roasted tomato salsa, fresh cilantro,
chopped jalapenos, lettuce and lemon wedges

Red Snapper *Gf

topped with corn tortilla crust
served with a poblano and roasted tomatillo salsa verde

Crab Cakes

pan fried topped with chipotle aioli

Steamed littleneck Clams *Gf

steamed in white wine, garlic, herbs and butter

VEGETARIAN

Heirloom Tomato and Eggplant Gratin

layered with mozzarella & parmesan herb crust

Tomato & Eggplant Gratin * V

layered with lightly breaded roasted eggplant, tomatoes and white bean spread
drizzled with aged balsamic

Rustic Seasonal Vegetable Tarts

Butternut Squash & Spinach Gratin

layered with béchamel, parmesan herb crust (*Autumn-Winter*)

Wild Mushroom Risotto Cakes *Gf

drizzled with a balsamic reduction

Southwest Spiced Black Bean Cakes *Gf & V

topped with avocado salsa

Falafel Cakes *Gf & V

over a bed of greens and topped with lemon tahini sauce

PASTAS AND GRAINS

Potato Gnocchi (*Autumn / Winter*)

with roasted sweet potato and sage brown butter

Potato Gnocchi (*Spring / Summer*)
with ricotta cream, peas, and pesto

Specialty Baked Macaroni and Cheese

Wild-Mushroom Ravioli
with caramelized shallot cream sauce

Butternut Squash Ravioli
with diced roasted squashes, sage brown butter and toasted sunflower seeds

Three Cheese Ravioli
with sweet basil, diced tomatoes, olive oil and garlic

Penne ala Bolognese
classic red wine meat sauce

Vodka Penne
made with prosciutto in a creamy tomato vodka sauce

Roasted Squash and Couscous Salad
with crumbled goat cheese and scallions

Sea Shell Pasta Salad
sundried tomatoes, caramelized onion, goat cheese, and herbs

Couscous Salad
with diced cucumber, crumbled feta, black olives, red onion, parsley, oregano
lemon juice and extra virgin olive oil

Penne Pasta Salad
roasted grape tomatoes fresh mozzarella, basil pesto

Soba Noodle Salad *V
stir fried vegetables, scallions, and sesame-ginger vinaigrette

Caribbean Rice Salad *Gf & V
roasted corn, diced tomatoes, black beans, toasted coconut, and scallions

in a cilantro lime vinaigrette

Quinoa & Brown Rice Salad *Gf & V

with roasted butternut squash, dried cranberries, pepitas, red onion
honey balsamic vinaigrette

VEGETABLES

Honey Roasted Carrots with Thyme *Gf

Haricot Verts *Gf & V

with garlic & extra virgin olive oil

Sautéed Broccoli Rabe *Gf & V

with garlic, extra virgin olive oil and red pepper flakes

Curried Cauliflower *Gf & V

Braised Collard Greens *Gf

Rustic Apple Cider Vinegar Slaw *Gf & V

Three Bean Salad * Gf

haricot verts, white beans, and chickpeas chopped red onion, crumbled feta,
and red wine vinaigrette

Spring – Summer

May 1

Roasted Asparagus *Gf

shaved parmesan & aged balsamic vinegar

Corn on the Cob *Gf

served with herbed butter

Caprese Platter *Gf (Summer)

fresh tomatoes, sliced mozzarella, and basil
drizzled with extra-virgin olive oil and aged balsamic reduction

Grilled Seasonal Summer Veggies *Gf

drizzled with pesto oil

Heirloom Tomato Salad *Gf

tomato wedges, fresh mozzarella, arugula, sliced onions
sweet basil, extra virgin olive oil and aged balsamic vinegar

Roasted Summer Squash and Carrots *Gf & V

Autumn-Winter

September 1

Thyme Roasted Beets *Gf & V

Caramelized Brussels Sprouts *Gf

with bacon and shallots

Jewel Roasted Vegetables *Gf & V

brussels sprouts, carrots, beets, and broccoli

Roasted Seasonal Autumn Vegetables *Gf

drizzled with a sage pesto

POTATOES

Garlic & Rosemary Roasted Potatoes *Gf

Roasted Yukon Gold & Sweet Potato Wedges *Gf & V

Spud Bar *Gf

maple whipped sweet potatoes and garlic mashed yukon golds
toppings: roasted apples, crispy pancetta, chive crème fraiche
cheddar cheese & candied pecans

Garlic Mashed Yukon Gold Potatoes *Gf

Maple Whipped Sweet Potatoes *Gf

Classic Potato Salad *Gf

with celery, onions, hard-boiled eggs, and herbed mayonnaise

Roasted Sweet Potato Salad *Gf

lightly dressed with honey-dijon vinaigrette tossed with red bell peppers and scallions

SALADS

Apple Walnut Salad *Gf & V

mixed field greens, diced apricots, cranberries, sliced apples, walnuts and apple-cider vinaigrette

Baby Kale Caesar Salad

parmesan cheese, house-made croutons and creamy dressing

Baby Arugula Salad

crumbled gorgonzola, cranberries, and slivered almonds and apple-cider vinaigrette

Candied Pecan Salad * Gf

mixed field greens, crumbled goat cheese, candied pecans, dried fruit and apple cider vinaigrette

Caesar Salad

crisp romaine lettuce with parmesan, house-made croutons and creamy dressing

Baby Mixed Greens * Gf & V

shredded carrots and sliced cucumber with miso vinaigrette

Mediterranean Spinach Salad *Gf

diced feta, grape tomatoes, black olives, sliced red onion, chickpeas and fennel vinaigrette

Mixed Field Greens * Gf & V

with cucumber, shredded carrot, grape tomatoes, and balsamic vinaigrette

Spinach Salad * Gf

crumbled goat cheese, sliced red onion, dried cranberries, almonds, and balsamic vinaigrette

SEASONAL SALADS

Pear Salad

mixed field greens, sliced pears, walnuts, gorgonzola and apple cider vinaigrette

Summer Panzanella * V

house-made focaccia croutons, tomatoes, cucumber, basil, red onion, extra virgin olive oil & aged balsamic vinegar

Strawberry Salad * Gf

mixed local baby greens with sliced strawberries, toasted almonds
shaved pecorino & balsamic vinaigrette

Peach Salad * Gf

mixed baby greens with sliced peaches, candied pecans, crumbled goat cheese
and balsamic vinaigrette

PLATED DINNER ENTRÉE



PROTEINS

Rosemary Encrusted Filet Mignon *Gf

with a red currant Pinot Noir reduction sauce

Filet Mignon au Poivre *Gf

with a brandy cream sauce

Tuscan Beef Short Ribs *Gf

chianti braised with roasted carrots and onions

Pan Roasted Frenched Chicken Breast *Gf

with lemon confit gremolata

Grilled Chicken Breasts *Gf

with tomatillo poblano glaze

Roasted Frenched Chicken Breast *Gf

with lavender honey

SEAFOOD

Pan Seared Snapper *Gf

corn tortilla crust
with roasted poblano tomatillo sauce

Miso Glazed Salmon * Gf

garnished with fresh scallions and sesame seeds

Pan Seared Salmon *Gf

topped with tropical salsa

Seared Sea Bass Piccata *Gf

with seasonal vin blanc

Pistachio Crusted Barramundi *Gf

with marjoram tomato conserva

****Market Priced Fish and Seafood****

Available upon request, paired with a seasonal beurre blanc

VEGETARIAN

Heirloom Tomato and Eggplant Napoleon

layered with sun dried tomato, goat cheese and sweet basil pesto

Heirloom Tomato & Eggplant Napoleon * V

layered with lightly breaded roasted eggplant, tomatoes and white bean spread
drizzled with aged balsamic

Potato Gnocchi

with roasted autumn vegetables and brown butter sage sauce

Butternut Squash Ravioli

sage brown butter sauce with diced squash and sunflower seeds

Wild Mushroom Ravioli

with caramelized shallot cream sauce

Ricotta Basil Ravioli

with sweet basil, diced tomatoes, olive oil and garlic

Wild Mushroom Risotto

with balsamic reduction and crispy shallots

Basil & Corn Risotto *(Summer)*

with pesto drizzle

Asparagus Risotto *(Spring)*

with balsamic reduction and crispy shallots

Stuffed Acorn Squash **Gf & V (Autumn)*

with toasted quinoa, kale, dried fruits, and slivered almonds

Stuffed Seasonal Vegetables **Gf & V*

with curried lentils, onions, peppers, and spinach

STARCH

Roasted Garlic Mashed Yukon Gold Potatoes **Gf*

Maple Whipped Sweet Potatoes **Gf*

Garlic and Rosemary Roasted Potatoes **Gf & V*

Chefs Select Rice **Gf*

VEGETABLE

Local Topped Baby Carrots **Gf*

Either Roasted or Honey and Thyme

Haricot Verts with Garlic Infused Extra Virgin Olive Oil **Gf & V*

Curry Spiced Cauliflower **Gf & V*

Sautéed Spinach **Gf & V*

with garlic, lemon and chili

SEASONAL

Roasted Beets with Thyme *Gf & V (Autumn / Winter)

Caramelized Brussels Sprouts *Gf & V (Autumn/Winter)

Roasted Asparagus *Gf & V (Spring/Summer)

Roasted Summer Squash and Carrots *Gf & V (Spring/Summer)

FAMILY STYLE ENTRÉE

** Plated or family style salads followed by Entrée's Choice of 2 proteins and 1 Vegetarian, select family style sides one starch and 1 vegetable. (Proteins may be paired with starch and or vegetables)*

Herb-Roasted Beef Tenderloin *Gf

sliced and presented with a Chianti reduction sauce,

Beef Tenderloin au Poivre *Gf

with brandy cream sauce, sliced and presented

Tuscan Beef Short Ribs *Gf

chianti braised

Black Coffee BBQ Smoked Beef Brisket *Gf

topped with a tangy seasonal chutney

Chimichurri Grilled Chicken Breast *Gf

Tomatillo Poblano Grilled Chicken Breasts *Gf

Chicken Piccata *Gf

sautéed chicken scallopini in a light white wine sauce with lemon, capers, and herbs

Chicken Marsala *Gf

sautéed chicken scallopini in mushroom marsala sauce

Stuffed Chicken Breasts (Autumn / Winter)

with cranberry & apple stuffing drizzled with apple-cider pan jus & chopped pecans

Barbeque Pulled Pork

with black coffee barbeque sauce

Marinated Pork Loin **Gf*

with rosemary, fennel, sage, and orange zest
sliced and presented
served with a whole grain mustard aioli

FAMILY STYLE SEAFOOD ENTREE

Pan Seared Salmon **Gf*

topped with tropical salsa

Miso-Ginger Glazed Salmon **Gf*

garnished with fresh scallions and sesame seeds

Pistachio Crusted Barramundi **Gf*

roasted tomato and marjoram conserve

Pan Seared Sea Bass Piccata **Gf*

white wine, lemons, capers, and herbs

Red Snapper **Gf*

topped with corn tortilla crust
served with a poblano and roasted tomatillo salsa verde

Crab Cakes

pan fried topped with chipotle aioli

FAMILY STYLE VEGETARIAN ENTREE

Wild Mushroom Risotto Cakes **Gf*

drizzled with a balsamic reduction

Southwest Spiced Black Bean Cakes **Gf & V*

topped with avocado salsa

Falafel Cakes *Gf & V
topped with lemon tahini sauce

Butternut Squash Ravioli
sage brown butter sauce with diced squash and sunflower seeds

Wild Mushroom Ravioli
with caramelized shallot cream sauce

Ricotta Basil Ravioli
with sweet basil, diced tomatoes, olive oil and garlic

FAMILY STYLE SIDES (STARCH)

Specialty Baked Macaroni and Cheese

Roasted Squash and Couscous Salad
with crumbled goat cheese and scallions

Sea Shell Pasta Salad
sundried tomatoes, caramelized onion, goat cheese, and herbs

Couscous Salad
with diced cucumber, crumbled feta, black olives, red onion, parsley, oregano
lemon juice and extra virgin olive oil

Penne Pasta Salad
roasted grape tomatoes fresh mozzarella, basil pesto

Soba Noodle Salad *V
stir fried vegetables, scallions, and sesame-ginger vinaigrette

Caribbean Rice Salad *Gf & V
roasted corn, diced tomatoes, black beans, toasted coconut, and scallions
in a cilantro lime vinaigrette

Quinoa & Brown Rice Salad *Gf & V

with roasted butternut squash, dried cranberries, pepitas, red onion
honey balsamic vinaigrette

Roasted Garlic Mashed Yukon Gold Potatoes *Gf

Maple Whipped Sweet Potatoes *Gf

Garlic and Rosemary Roasted Potatoes *Gf & V

FAMILY STYLE SIDES (SEASONAL VEGETABLE)

Spring – Summer

April 1

Balsamic Roasted Summer Vegetables *Gf & V

cremini mushrooms, topped baby carrots, fennel, red onion, red pepper,
eggplant, zucchini, asparagus

Roasted Asparagus *Gf

shaved parmesan & aged balsamic vinegar

Corn on the Cob *Gf

served with herbed butter

Grilled Seasonal Summer Veggies *Gf

drizzled with pesto oil

Roasted Summer Squash and Carrots *Gf & V

Curried Cauliflower *Gf & V

Sautéed Broccoli Rabe *Gf & V

with garlic, extra virgin olive oil and red pepper flakes

Rustic Apple Cider Vinegar Slaw *Gf & V

Autumn-Winter

September 1

Roasted Seasonal Autumn Vegetables *Gf

baby carrots, cremini mushrooms, fennel, onion, potatoes,
beets, seasonal squash, parsnips drizzled with a sage pesto

Thyme Roasted Beets *Gf & V

Caramelized Brussels Sprouts *Gf
with bacon and shallots or with citrus zest

Braised Collard Greens *Gf

Honey Roasted Carrots with Thyme *Gf

Three Bean Salad * Gf

haricot verts, white beans, and chickpeas chopped red onion, crumbled feta,
and red wine vinaigrette

DESSERTS



Flourless Chocolate Cake *Gf
with chantilly cream and berry sauce

Individual Seasonal Crumbles
with chantilly cream

Assorted Miniature Dessert Bars
pecan bars, lemon bars, brownies,
*seasonal addition, pumpkin-chocolate chip

Cookie's
chocolate chip, peanut butter cup and oatmeal raisin

Petite Tartlets
lemon curd, berries and cream, chocolate ganache, maple walnut

Chocolate Bread Pudding
with chantilly cream

House Made Tiramisu

Custom Baked Cakes, Cupcakes and Pies
available upon request

** Please feel free to speak with one of our talented wedding and events coordinators.*

They are specialized in catering to your specific needs and may help to customize your menu & events to your desired needs.

Don't be a stranger!!! Come and check out the Café for lunch Tuesday thru Saturday

Like and Follow our Instagram see daily specials and important up dates.

Culinary Classes

Easy ordering online for A la Carte Catering.

Emily's Café and Catering

9 North Main St. Pennington NJ

emilyscafeandcatering.com

609-730-1010 Extension 182

