

A LA CARTE CATERING MENU

APPETIZERS *(priced per person; served platter style)*

Grilled Flat Bread with Olive Tapenade and Feta Cheese <i>(serves 4)</i>	\$7.00
Bruschetta with Diced Roma Tomatoes, Garlic, Basil and Olive Oil <i>(serves 4)</i>	\$7.00
Mixed Vegetable Antipasti	\$4.00
Fried or Grilled Calamari with Wasabi or Red Pepper Mayonnaise <i>(serves 4)</i>	\$9.00
Vegetable Spring Rolls with Spicy Asian Slaw and Mustard Plum Sauce	\$2.25
Southwest Style Crabcake with Black Bean Salsa, Guacamole and Radish	\$2.50
Hoisin Glazed Baby Back Ribs	\$2.25
Panko-Crusted Shrimp with House-made Cocktail Sauce	\$2.25
Mussels in Red Wine Tomato Broth or Curry Sauce <i>(serves 4)</i>	\$9.00

SOUPS

Soups are made in a variety of types and styles depending on the seasons and range in price

from 5.00 to 8.00. Some examples include:

- Curried Fall Vegetable
- Ginger-Butternut Squash
- Tomato Consommé with Tear-Drop Tomatoes and Cheese Ravioli
- Thai Chicken Noodle

Try a refreshing chilled soup for those hot summer gatherings!

- Chilled Cucumber- Yogurt w/ dill

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SALADS

Organic Mixed Greens	\$5.00
Baby Spinach, Poached Pears, Glazed Pecans, Blue Cheese and Raspberry Vinaigrette	\$8.00
Hearts of Romaine with Herb Croutons, Parmesan Shavings and Creamy Garlic Dressing	\$7.00

SUMMER SUGGESTIONS

Tomato and Buffalo Mozzarella Tower with Roast Yellow Pepper, Basil, Balsamic Glaze, Oven Dried Tomato and Rocket Lettuce	\$8.00
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FALL SUGGESTIONS

Arugula with Oranges, Pomegranate, Shaved Fennel, Moroccan Olives and Asiago Cheese	\$8.00
Roasted Squash, Caramelized Apple with Mixed Baby Greens and Aged White Cheddar	\$8.00
Beet, Goat Cheese, Orange Salad with Walnuts and Lambs Lettuce	\$7.00

A LA CARTE CATERING MENU

PASTA	MAIN	INDIVIDUAL	PLATTER
Fresh Tomato Basil	\$12	\$8	\$6
Parmesan Cream	\$12	\$8	\$6
Basil Pesto	\$ 12	\$8	\$6
Chunky Tomato and Garlic	\$ 12	\$8	\$6
Tomato and Cream Blush Sauce	\$12	\$8	\$6
Meat Sauce	\$13	\$9	\$7
~Specialty Pastas~			
Penne in a Blush Meat Sauce with Bacon, Mushrooms and Peas	\$16	\$12	\$8
Rigatoni with Chicken, Gorgonzola Cream Sauce and Wild Mushrooms	\$16	\$12	\$8
Farfalle with Sausage, Peppers, Onion in an Oil and Garlic Sauce	\$15	\$10	\$7
Penne with Shrimp, Spinach and Peppers in a Blended Tomato Sauce	\$18	\$13	\$9

PLEASE NOTE:

All of the above pastas are served with Rigatoni or Penne and Gnocchi may be substituted for \$2.00 respectively.

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MAINS

(For a Soup or Salad starter, please refer to page 1 or 2 for options and pricing)

Beef Tenderloin	\$26.00
Roast Chicken Breast	\$18.00
Chicken Breast Stuffed with Feta and Herbs	\$19.50
Veal Scaloppini with choice of White Wine and Lemon Sauce or in a Mushroom Cream Sauce	\$18.00
Roast Pork Loin	\$18.00
Roast Pork Tenderloin	\$19.00
Salmon	\$21.00
Tilapia	\$19.00

~Fall and Winter Suggestions~

Braised Lamb Shank	\$19.00
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POTATOES

Roast New Potatoes with Thyme	no cost
Mash Potatoes (flavours – Garlic, Chive, Redskin, and Gorgonzola)	no cost
Roast Balsamic New Potatoes	no cost
Sweet Potato Mash with Cinnamon	\$2.00
Potato Horseradish Gratin	\$3.00
Risotto Cake	\$2.00

VEGETABLES

Ratatouille – Sautéed Eggplant, Zucchini, Mixed Peppers, Fennel, Tomato	no cost
Green and Yellow Beans with Chopped Toasted Almonds	no cost
Grilled Asparagus	\$2.00

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DESSERTS

Crème Brulee - Mango, Pumpkin, Vanilla or Chocolate	\$6.00
Warm Chocolate Lava Cake with Vanilla Ice Cream and Chocolate Sauce	\$8.00
Chocolate Torte with Vanilla Ice Cream and Chocolate Sauce	\$7.00
Lemon Tart with Blueberry Compote and Raspberry Sorbet	\$7.00
Tira mi su	\$7.00
Warm Fruit Crumble with Ice Cream	\$7.00

BUFFET OR PLATTER STYLE CATERING MENU

		Buffet	Family
Buffet (B) or Family Style (F) – prices are per person	Lunch	\$18.00	\$20.00
	Dinner	\$24.00	\$26.00

Basic Buffet Menu

Roast Chicken

Pasta – Penne or Rigatoni

Italian Sausage or Veal Meatballs with Mushroom Gravy

Potatoes

Vegetables

Mixed Organic Baby Greens

Bread Basket

Add-ons

Meat Dishes – prices are per person and in addition to the above basic buffet menu price

In Place of Roast Chicken:

Coq Au Vin (Chicken Braised in Red Wine)	\$1.00
Chicken Cacciatore (Chicken Braised with Tomato)	\$1.00

In Place of Sausage or Meatballs in Mushroom Gravy:

Veal Scaloppini with Wild Mushroom Sauce or White Wine Lemon Sauce	\$4.00
Braised Lamb Shanks	\$7.00
Roast Pork Tenderloin	\$6.00
Roast Pork Loin	\$5.00
Roast Veal Tenderloin	\$8.00
Roast Beef Tenderloin	\$8.00

BUFFET OR PLATTER STYLE CATERING MENU

Pasta

Sauces Include:

Fresh Tomato-Basil	no cost
Parmesan Cream	no cost
Basil Pesto	no cost
Blush	no cost
Meat Sauce	\$1.00

The Following Premium Pastas are also Available:

Penne in a Blush Meat Sauce with Bacon, Mushrooms and Peas	\$5.00
Rigatoni with Chicken in a Gorgonzola Cream Sauce with Wild Mushrooms	\$5.00
Farfalle with Sausage, Peppers, Onion in an Oil and Garlic Sauce	\$6.00
Penne with Shrimp, Spinach and Peppers in a Blended Tomato Sauce	\$7.00

Potatoes – prices are per person and in addition to the basic buffet price

Roast New Potatoes with Thyme	no cost
Mash Potatoes (Garlic, Chive, Redskin, or Gorgonzola)	no cost
Roast Balsamic New Potatoes	no cost
Sweet Potato Mash with Cinnamon	\$2.00

Vegetables – prices are per person and in addition to the basic buffet price

Ratatouille – Sautéed Eggplant, Zucchini, Mixed Peppers, Fennel, Tomato	no cost
Green and Yellow Beans with Chopped Toasted Almonds	no cost
Grilled Zucchini, Fennel, Onions, Peppers, Mushrooms	\$2.00
Roasted Winter Vegetables– Carrots, Turnips, Rutabagas, Parsnips	\$3.00

BUFFET OR PLATTER STYLE CATERING MENU

SALADS

The following salads may be substituted in place of mixed organic greens for platter and family style menus

** denotes salad substitution for buffets only*

* Orzo with Crumbled Feta, Grilled Red Peppers, Basil, Kalamata Olives	\$3.00
Fennel, Orange & Savoy Cabbage with Mango and Sesame Seeds in a Rice Wine Vinaigrette	\$4.00
* Caesar Salad with French Stick Croutons, Parmesan Shavings and Creamy Garlic Dressing	\$2.00
* Arugula with Clementines, Pomegranate, Fennel, Asiago Cheese and Moroccan Olives	\$3.00
* Baby Spinach, Glazed Pecans, Poached Pears, Blue Cheese, Raspberry Vinaigrette	\$4.00
Tomato Salad (Greek Style), Feta Cheese, Cucumber, Sliced Red Onion	~Seasonal~ \$4.00
* Tunisian Couscous Salad	\$3.00
* Basmati Rice with Pineapple, Mango, Raisins, Mint, Cilantro, Papaya (Curry Optional)	\$3.00
* Baby Potato Salad with Boiled Egg, Grainy Mustard and Green Onion Mayo	\$4.00
* Mixed Bean Salad with Fresh Herbs, Green and Yellow Chickpeas	\$4.00
Beet – Apple Salad with Dill and Horseradish Mayo	\$4.00
* Chickpea Salad with Diced Carrot, Onion, Celery & Fresh Herbs	\$3.00
Sliced Tomato – Buffalo Mozzarella with Basil and Balsamic Dressing	~Seasonal~ \$7.00
* Sicilian Pasta Salad with Dried Olives, Basil, Oven Dried Tomatoes and Roasted Peppers	\$4.00
* Spicy Asian Noodle Salad	\$4.00
Crunchy Thai Salad with Carrots, Daikon, Bean Sprouts, Peppers, Cucumber, and Peanuts	\$6.00

HORS D'OEUVRE

Rice Paper Rolls with Avocado, Carrot, Cucumber and Beets	\$2.50 ea
With Shrimp	\$4.00 ea
With Lobster	\$5.00 ea
Mini Stuffed Potatoes with Carmelized Onions, Raisins and Blue Cheese	\$1.50 ea
Bocconcini Cheese and Tomato Skewers.....	\$2.25 ea
Vegetarian Spring Rolls	\$2.50 ea
Panko Shrimp	\$2.50 ea
Grilled Lamb Kabobs	\$2.50 ea
Belgian Endive Spears with Pecan and Blue Cheese	\$2.00 ea
Assorted Gourmet Pizza (16 mini pieces per pizza)	\$16.00 ea
Avocado-Corn Salsa on Corn Chips	\$2.00 ea
Salmon Tartar on Homemade Chips with Radish	\$3.00 ea
Salmon Roll-Ups with Sprouts.....	\$2.50 ea
Mushroom Caps Stuffed with Herbed Goat Cheese and Pancetta.....	\$2.25 ea
Curried Chicken Skewers.....	\$3.00 ea
Southwest Style Crab Cakes	\$2.50 ea
Roasted Figs with Warm Mascarpone and Drizzled Honey	\$2.50 ea

Crostini

Pork Tenderloin and Onion Jam.....	\$3.50 ea
Hummus, Feta and Oven Dried Tomatoes.....	\$2.00 ea
Herb Goat Cheese, Roast Pepper.....	\$2.00 ea
Beef Tenderloin and Horseradish	\$4.00 ea
Beef Tenderloin, Basil and Parmesan	\$4.00 ea
Duck Confit, Squash and Crisp Sage.....	\$3.50 ea
Spicy Steak Tartare and Capers	

Chips – Taco

Tuna Tartare on a lotus chip	\$3.50 ea
Salmon Tartare with Radish	\$3.00 ea
Seared Scallop, Guacamole, Coriander	\$4.00 ea
Corn, Black Bean and Guacamole	\$2.00 ea
Shredded Pork.....	\$3.00 ea
Duck Confit.....	\$4.00 ea

Shooters

Butternut Squash with Beat Swirl and Apple.....	\$2.00 ea
Lobster Bisque with Mussels.....	\$2.00 ea
Potato Parmesan with Basil and Red Pepper Swirl.....	\$2.00 ea
Porcini Mushroom with Truffle Oil	\$2.00 ea

Pizza – Flatbread

Sicilian with Black Olive, Basil and Tomato Confit	\$1.00 ea
Pear, Gorgonzola, Rosemary and Potato	\$1.00 ea
Chicken, Goat Cheese and Asparagus	\$1.00 ea
Duck Confit, Wild Mushrooms and Chevre	\$1.00 ea

Spoons – Forks

Melon Salad with Feta and Mint	\$2.00 ea
Mixed Bean Salad	\$1.50 ea
Lobster Salad	\$3.50 ea
Soba Noodle Wrapped Fork with Miso Glaze	\$2.00 ea

Other

Blini with Caviar and Smoked Salmon	caviar market price
Miniature Noodle box with Soba or Rice Vermicelli	\$2.50 ea
With Chicken	\$3.00 ea
With BBQ Duck	\$3.00 ea
With Charred Prawns	\$3.50 ea
Sliders	\$3.00 ea
House Cut Fries and Aioli served in paper cones	\$2.00 ea
Grilled Cheese with Aged Cheddar, Raisin Cranberry Focaccia and Crisp Pancetta	\$1.50 ea
Smoked Salmon Roll ups with Crème Fraiche and Sprouts	\$3.00 ea
Southwest Style Crab Cakes	\$2.50 ea
Figs with Mascarpone and Truffle Honey	\$3.00 ea
Rice Paper Rolls with Avocado, Carrot, Cucumber and Beets	\$2.50 ea
With Shrimp	\$4.50 ea
With Lobster	\$6.50 ea

APPETIZER PLATTERS

Crudités – Raw Vegetable Platter	35.00/ea or 25.00 for 2+
Antipasto – Marinated Eggplant, Zucchini, Roasted Peppers, Fennel, Olives, Artichokes	25.00
Cheese Board	MarketPrice
French Stick with Various Spreads- Hummus, Tapenade, Herbed Goat Cheese	15.00
Fresh Fruit – Melon, Strawberry, Pineapple, Cantaloupe, Honeydew, Kiwi	35.00/ea or 25.00 for 2+

Sushi

A full range of American and Traditional Style Sushi	Average Cost – 6.50 / roll
<i>We Offer a Portable Sushi Cart Suitable for any Event</i>	Minimum \$500

Oysters

Served on the Half Shell or Professionally Shucked on Site	Average Cost – 2.50 / ea
Minimum 100 pieces	