



A P P E T I Z E R S & S T A T I O N S

H O R S D ' O E U V R E S

IMPORTED CHEESE BOARD: An assortment of imported & domestic cheeses and fruits

MINI BEEF WELLINGTON

ASSORTED SEASONAL BRUSCHETTA

PEPPER-CRUSTED STEAK with horseradish cream

POTATOES topped with smoked salmon and fennel

Avacado Toast

MINI CHIPOTLE PEACH PULLED PORK SLIDERS

ROASTED FINGERLING POTATOES with crème fraiche and caviar

Mini burger served on a waffle fry!

PIZZETTE with fontina, tomato, and basil

WATERMELON FETA BITES with honey lime and mint

SOUTHWEST CHICKEN SALAD

VEGETARIAN SOPE

MEXICAN SHRIMP

COCONUT SHRIMP with spicy mango salsa

SPICY PEANUT SATAY CHICKEN

STUFFED MUSHROOMS SAGE PANCETTA

STUFFED LYCHEE FRUIT with Pecan and Cream Cheese and a Pineapple Ginger Sauce

RED NEW POTATO with Gorgonzola Cheese & Bacon

PESTO STUFFED CHERRY TOMATOES

SHRIMP DIABLO - Mini Martini Glass with Corn Relish, Guacamole, Tortilla Chip and Large Shrimp

SMOKED SALMON LOLLISTICK Smoked Salmon Rolled with a Lemon Dill Cream Cheese,

Presented on a lollistick and garnished with Fresh Dill
HOMEMADE DEEP FRIED PUMPKIN RAVIOLI with crispy sage, parmesan and brown
butter
HAZELNUT-CRUSTED SCALLOPS with roasted pear puree
CAPRESE SALAD SKEWERS OR MARTINI
Lobster EMPANADAS
MINIATURE BRI-EN-CROUTE Warm bundles of brie tucked in homemade puff pastry
MINI ENGLISH STILTON AND BACON cheesecakes on a cracker crust with pear-onion
SMOKED CORN AND GOAT CHEESE EMPANADAS
CRAB CAKES with a choice of sauce (Roasted Bell Pepper or Mango Papaya Salsa)
GRAND MARNIER GLAZED SHRIMP wrapped in prosciutto with tri-color orange salad
GRILLED SEA SCALLOPS with whipped celeriac and chives
ASPARAGUS CIGARS WITH BRIE AND PROSCIUTTO
BLUE CHEESE STUFFED STRAWBERRIES
PONZU BEEF with soy sauce, lime, and fresh cilantro
*ASSORTED SUSHI ROLLS served with wasabi, pickled ginger and soy sauce
SPINACH NAPOLEON TRIANGLES with roasted peppers, herb Boursin cheese and balsamic
GUNPOWDER CHICKEN with buttermilk Chevre ranch dip
VEGGIE SHOTS
ASIAN AHI IN SPOON
STUFFED JALAPEÑOS
TURKEY POT PIE TART with melted Vermont Cheddar
FOCACCIA PIZZETTE WITH FENNEL SAUSAGE, MOZZARELLA AND FRESH BASIL
*HERBS DE PROVENCE BABY LAMP CHOPS with roasted garlic and chive aioli
MINI PARMESAN CUP with chicken Caesar salad
MINIATURE CHEESEBURGERS presented on brioche buns with ketchup and a pickle
PEPPERCORN CRUSTED BEEF TENDERLOIN on a rosemary biscuit with creamy
Gorgonzola and crispy onions
STEAMED DUMPLINGS presented on an Asian spoon with ginger scallion sauce
BRIE AND GREEN APPLE QUESADILLAS with apricot dipping sauce

CHICKEN & MANGO LETTUCE WRAPS with cilantro and ginger

MINI CRUNCHY FISH TACOS served in a mini shell with salsa

HONEY GOAT CHEESE FILLED DATES wrapped in bacon

TOMATO SOUP MINI GRILLED CHEESE

CHILE AND CORNBREAD SHOTS

FRENCH ONION SOUP in a mini bread bowl

OYSTERS Rockafeller

LOBSTER BLT

MINI SMOKED MAC AND CHEESE BITES

CHOCOLATE BACON on a stick

SALMON SKEWERS

MINI CUPS OF CLAM CHOWDER WITH MINI CLAM CAKES

CRAB CAKE SLIDERS ON HAWAIIAN BUNS WITH WASABI AIOLI

STATIONS

ANTIPASTI An assortment of Italian cured meats accompanied by fresh Mozzarella, fire roasted peppers, marinated artichokes, Balsamic infused mushrooms, Gorgonzola stuffed olives, Provolone, Pecorino served with herb de Provence croustades

MINI BURGERS

MINI SIRLOIN BURGERS Served with Cheddar, Gorgonzola, crispy bacon, sautéed onions, mushrooms, pickles, sliced tomatoes, ketchup. MINI MILKSHAKES SHOE STRING FRENCH FRIES

NEW YORK, NEW YORK

NEW YORK SALTED PRETZELS, MINI REUBENS, POTATO KNISHES, MINI HOT DOGS

SLIDERS (CHOICE OF ONE)

PRIME RIB PEACH CHIPOLTE PORK FILET MIGNON WITH GORGONZOLA KAHLUA PULLED PORK AHI

THE CARVERY (CHOICE OF ONE)

HONEY DIJON AND BROWN SUGAR CRUSTED SPIRAL HAM Served with apricot spiked mustard WHOLE TURKEY WITH FRESH CRANBERRY RELISH PRIME RIB WITH AU JUS AND CREAMED HORSERADISH
ROASTED PORK LOIN

BRITISH FISH AND CHIPS STATION Beer battered fresh fried fish with fresh chips served in a traditional newspaper cone. tarter sauce, malt vinegar, lemons and ketchup.

SPANISH PAELLA This sultry smoky classic rice dish is filled with chicken, andouille sausage, Spanish chorizo, fresh tomatoes, and a hint of saffron for added romance. Certain to be center stage at your next event.

SEAFOOD – Market price may be additional cost

POTATO MARTINI

WHIPPED MASHED POTATOES, CHEDDAR, BACON, SOUR CREAM , CHIVES OR SWEET POTATOES

TASTE OF TAKE OUT

STIR FRIED NOODLES with Asian vegetables and choice of chicken or beef. Cooked in a wok and served in mini Chinese takeout boxes and chopsticks.

SALAD BAR/SALADTINI

GRILLED CHICKEN HICKORY SMOKED BACON FETA, GORGONZOLA, CHEDDAR ROASTED RED PEPPERS CANDIED WALNUTS RED ONION TOMATOES, CHICK PEAS, CUCUMBERS SUN-DRIED CRANBERRIES, KALAMATA OLIVES PARMESAN PEPPERCORN DRESSING

MACARONI & CHEESE MARTINI

MACARONI served with Applewood Bacon, Spicy Sausage, Peas, Parmesan Cheese, chives, Caramelized Onions & Mushroom Toppings

PASTA STATION

CHICKEN, SHRIMP AND BEEF SAUCES: Marinara, Creamy Pesto, Alfredo, Sundried Tomato

SERVED WITH MUSHROOMS, CAPERS, BLACK OLIVES, PARMESAN CHEESE & JULIENNE VEGETABLES

INDIAN FRY BREAD

INDIAN TACOS Served with Beans, cheese, salsa, sour cream, ground beef

SWEET SIDE Served with Honey, powdered sugar, cinnamon sugar, chocolate sauce

FRENCH FRY STATION

CURLY, WAFFLE, SHOESTRING, SWEET POTATOES Served with Assorted sauces and

seasonings. Custom options available

TACO BAR

CHOICE OF 2: CARNE ASADA, MARINATED CHICKEN, SHRIMP, CARNITAS, TACOS EL PASTOR, MAHI WITH FRESH MANGO SALSA, VEGETARIAN VEGETABLE Served with Fresh Corn & Flour Tortillas, Mexican Crème, Queso Fresco, Shredded Cabbage, Chips, 3 Salsas, Guacamole, Black Beans and Mexican Rice.

FAJITA STATION

CHOICE OF 2 CHICKEN, BEEF , SHRIMP Served with fresh salsa, guacamole and sour cream with soft flour tortillas.

LUMBER JACK AND JILL

CORN ON THE COB FRENCH FRIES BAKED BEANS FRUIT KABOBS

BARBEQUE SANDWICHES

RISOTTO STATION

TRUFFLES SCENTED SAUTEED MUSHROOMS ITALIAN SAUSAGE FARMER'S MARKET VEGETABLES & ROBIOLA CHEESE CREAMY SPINACH & TALEGIO PULLED BEEF WITH TOMATOES & CAPERS SEAFOOD LEMON CHICKEN WITH MARSCAPONE

ULTIMATE Chilled BAR

CHILLED POACHED LOBSTER JUMBO POACHED SHRIMP LITTLENECK CLAMS BLUE POINT OYSTERS CRACKED ALASKAN KING CRAB CLAWS

Served with delicious cocktail dipping sauces and sliced lemon wedges

Bacon Station

6 kinds of Bacon and a variety of sauces and sprinkels

FARMERS MARKET

GRILLED AND FRESH MARKET VEGETABLE DISPLAY with FRUIT

DESSERT STATIONS

FRENCH BEIGNET Deep fried & dusted with powdered sugar with chocolate & raspberry dipping sauce.

LATIN DESSERT A collection of petite tres leche cakes, mini caramel custard flan, fruit empanadas, margarita tarts, chocolate drizzled coconut macaroons, & Mexican wedding cookies.

TROPICAL DESSERT A collection of mango dessert shots, chocolate dipped strawberries, individual pineapple upside down cakes, tropical fruit tarts, mini coconut capped bavarian cupcakes, & chocolate dipped banana cream puffs.

ALL AMERICAN DESSERT A collection of s'more pops, old fashioned cookies, assorted mini cupcakes, petite fruit pies, rice krispy treat pops, & assorted gourmet brownies.

ALL AMERICAN DONUT Guests can top donuts with different glazes, nuts, and sprinkles

FRENCH STYLE CREPES Chocolate sauce, Caramel sauce, Raspberry sauce, Strawberries, Mixed berries, Bananas, Pecans, Toasted coconut, Pistachios, Nutella, Dark chocolate milk chocolate white chocolate

Cookie Dough Bar

In a waffle cone or bowl

Can you even imagine! Edible cookies dough with mixins and toppings

PIE AND ICE CREAM

A great alternative to cake.

POPCORN BAR

6 kinds as well as popcorn balls

BANANAS FOSTER

Classic favorite

ICE CREAM STONE STATION

2 kinds of ice cream and several mixins

Cereal Shot Bar

Various cereal treats. Cereal and milk served in shot glasses also can be served in bowls.

Main Menu

SALADS

MIXED GARDEN GREEN-Plum tomatoes, chopped English cucumber and shaved Romano in a light balsamic vinaigrette

BABY ARUGULA SALAD - Prosciutto, grapes, Manchego cheese and white truffle vinaigrette

CLASSIC CAESAR SALAD with herb Focaccia Croutons

CALIFORNIA FRISEE SALAD - Spiced pecans, goat cheese and crispy pancetta in a sweet red pepper vinaigrette

ARUGULA AND ORANGE SALAD - Toasted pignoli nuts, pickles red onion and crumbled feta cheese

PROSCIUTTO AND SUMMER MELON SALAD - Shaved parmesan and basil

GRILLED PANZANELLA SALAD - Bell peppers, summer squash, and tomatoes

TOMATO-WATERMELON SALAD with feta and tasted almonds

ARUGULA, FENNEL AND APRICOT SALAD with toasted pistachios

HEIRLOOM CAPRESE - Heirloom tomatoes, basil, fresh mozzarella, olive oil and aged balsamic vinegar

STRAWBERRY SPINACH SALAD - Red onion, feta, candied nuts, orange balsamic vinaigrette

FALL MARKET SALAD - Organic endive, Frisee, radicchio, pear, shaved parmesan, candied pecans and maple balsamic vinaigrette

PEAR SALAD - Mixed greens with sliced Pears, Aged Stilton Cheese and Candied walnuts. Served with a Pear Champaign Vinaigrette

WILD CHERRY SALAD - Wild Field Greens, Dried Cherries, Candied Macadamia Nuts and Goat Cheese. Served with a Sesame Soy Vinaigrette

POMEGRANATE SALAD (WINTER SEASON ONLY): Wild Field Greens with Fresh Pomegranate Seeds & Mango Slices, tossed with Manchego

Cheese, Candied Pistachios, and Daikon Radish. Served with a Pomegranate Vinaigrette

FOUR BERRY SALAD (SUMMER SEASON ONLY) Wild Field Greens with strawberries, Raspberries, Black Berries and Blueberries. Served with a Raspberry Vinaigrette

MANGO SALAD (SUMMER SEASON ONLY) Romaine and Wild Field Greens with Sliced Mango, Red Onion, Julienne Carrots, Roma Tomato, and Jalapeno Jack Cheese. Served with

Mango Vinaigrette

ACCOMPANIMENTS

JULIENNE OF SEASONAL VEGETABLES

SPINACH, MUSHROOM, BELL PEPPER SAUTÉ

PAN ROASTED ASPARAGUS BUNDLES (BACON)

SAUTÉED BABY CARROTS

GRILLED ASPARAGUS

BALSAMIC INFUSED GRILLED VEGETABLES

SEARED BRUSSEL SPOUTS WITH PANCETTA,

RED ROASTED GARLIC POTATOES

GARLIC MASHED POTATOES

AU GRATIN POTATOES

PERUVIAN PURPLE POTATOES

WHIPPED POTATOES

SWEET POTATO GRATIN WITH AMERETTI CRUMBLE

GOLDEN FINGERLINGS

SHORT GRAIN BROWN AND WILD RICE PILAF

RICE PILAF

JASMINE RICE

CHAMPAGNE RICE PILAF

ENTREES

STEAK

CENTER CUT FILET MIGNON Served with Charred three Onion Sauce ,and Crunchy Onions

WHISKEY GLAZED FILET MIGNON with Bourbon demi

PECAN CRUSTED FILET MIGNON with Red wine reduction

GARLIC AND HERB ROASTED TRI-TIP with Argentinean Chimichurri or Bourbon
Horseradish Sauce

PRIME RIB - 8OZ

ASIAN MARINATED FLANK Steak presented on a bed of napa and vegetable slaw finished
with Hoison syrup

GRILLED GARLIC RUBBED HANGER STEAK with Gorgonola & roast shallot aioli

BOURBON GLAZED RIBEYE served with Pommery mustard

Coffee RUBBED NEW YORK

BEEF TENDERLOIN AU POIVRE with three peppercorn demi

TRADITIONAL BEEF WELLINGTON with cognac demi glaze

SMOKED BBQ BRISKET OR BEEF served with BBQ Sauce

CHICKEN

WILD MUSHROOM CHICKEN BREAST stuffed with goat cheese and served with oast shallot
demi

MODERN: Honey truffle laced souther fried chicken

Strawberry Balsamic Chicken

LEMON GARLIC SEARED CHICKEN BREAST sautéed with Chardonnay and fresh oregano

CHICKEN PIGNOLI: Stuffed breast with Gruyere, Fontina & Parmesan Cheeses, with pinenut
and sundried tomato pesto sauce.

Champagne Chicken: Lightly sautéed boneless chicken breast served in a creamy Champagne
sauce and topped with red & green capers

CHICKEN MARSALA: Tender boneless breast sautéed with mushrooms and served in a
marsala wine cream sauce. LAVENDER CHICKEN Airline Chicken Breast stuffed with
Lavender Herb Butter Stuffing in an Herb Beurre Blanc CRANBERRY HAZELNUT CHICKEN
Breast of chicken stuffed with prosciutto, havarti cheese, almond paste with a frangelica cream
sauce, dried cranberries and Hazelnuts

CHICKEN CARBENET: Tender boneless breast filled with dried cherries and brie cheese.
Served with a Cabernet reduction sauce

CHICKEN PARMIGIANA: Classic Parmigiana with Marinara Sauce and Mozzarella Cheese

CHICKEN DIJONNAISE: Tender Boneless Breast with Mushrooms. Served with a creamy
Dijon Sauce

CHICKEN BENEVOLENZA: Chicken topped with Sundried Tomato, Asparagus, and Corn.
Served with a Lemon Champagne Beurre Blanc Sauce

ROSEMARY GRILLED CHICKEN: Boneless Breast of Chicken with Rosemary Sauce

BACON WRAPPED JALAPENO POPPER STUFFED CHICKEN

APRICOT-CHIPOTLE GLAZED ORGANIC CHICKEN

SANTORINI CHICKEN Boneless breast of chicken grilled with lemon herb seasoning.
Garnished with artichoke hearts, sundried tomatoes, capers & shredded fresh basil.

PORK and LAMB

HAWAIIAN COUNTRY PORK RIBS marinated with soy sauce, garlic and brown sugar

ROSEMARY AND GARLIC CRUSTED LAMB CHOPS with Zinfandel Glaze

APPLE SAGE STUFFED PORK CHOPS

SAUTÉED PORK WITH DIJON SAUCE

GREEK STUFFED PROCIUTTO & FIG JAM PORK ROAST with a port wine reduction sauce

FISH AND SEAFOOD

HERB CRUSTED SEA BASS with citrus buerre blanc

DIJON PEPPERCORN CRUSTED SALMON with caper butter

GRILLED SWORDFISH

POTATO CRUSTED HALIBUT PROVENCALE (plated only)

HORSERADISH CRUSTED WEST COAST SALMON

BLACK OLIVE TAPINADE CRUSTED CHILEAN SEABASS with warm tomato coulis

TRADITIONAL NORTHWEST CEDAR PLANK SALMON served on cedar planks.

CITRUS MAPLE SALMON with a touch of aged bourbon

GRILLED MAHI MAHI with avocado chili salsa

ALDER LEMON GINGER PRAWNS

GRILLED HALIBUT with roasted lemon and caper dressing

CHILI RUBBED JUMBO GRILLED SHRIMP with Tequilla lime vinaigrette

GRILLED LOBSTER TAILS with citrus herb butter

VEGETARIAN

SUMMER CORN CAKES

GNOCCHI with Squash and Kale

GRILLED VEGETABLE LASAGNA

ENCHILADAS black beans cheese and vegetable

TOFU PICATTA: Sautéed with Shallots, Mushrooms, Capers, Lemon Juice and White Wine. Brown Rice, Julienne Vegetables

EGGPLANT PARMESAN: Breaded Eggplant Slices Layered with Marinara, Mozzarella and Parmesan. Cesar salad, Grilled Marinated Vegetables

SEITAN MARSALA: Sautéed with Mushrooms, Shallots, Garlic and Marsala Wine. Steamed Broccoli, Cauliflower and Carrots, Brown Rice

WHITE BEAN RAGU ON ARTISAN BREAD

BLUE CORN POLENTA with grilled vegetables, spicy cilantro sauce, queso fresco

BARBECUE PORTOBELLO TENDERS & POTATO gnocchi in a red pepper sauce, hearts of palm cakes with Old Bay spiced aioli and asparagus with lemon and garlic.

SPICY RATATOUILLE served over rice Couscous stuffed portobello mushrooms

PASTA PRIMAVERA with seasonal vegetables with sauteed onions or marinara sauce

ROASTED BELL PEPPERS stuffed with bulgur, herbs, artichoke hearts, kalamata olives, and toasted pine-nut stuffing

MINI DESSERTS

Dessert Tables

ASSORTED CHEESECAKE

PECAN DIAMONDS

CHOCOLATE MOUSSE CUPS

LEMON TARTS

ASSORTED CUPCAKES

FRUIT TARTS

MINI POPCORN BALLS

CHOCOLATE TARTS

CHOCOLATE STRAWBERRIES

ÉCLAIRS

ASSORTED COOKIES

CHOCOLATE ALMOND BITES

OPERA

CANOLI

SEASONAL COBBLER

TIRAMISU

CREAM BRULEE

MINI FLAN

APPLE TARTLET'S

KEY LIME PIE

BANANA PUDDING MARTINIS

BERRY PARFAITS

STRAWBERRY SHORTCAKES

CHOCOLATE CARAMEL TART

CHOCOLATE CHIP COOKIES WITH A SHOT OF MILK

COFFEE SHOTS WITH MINI DONUGHTS

BOURBON BREAD PUDDING

CAKE FLAVORS

Cakes are priced per person

STRAWBERRY SHORTCAKE

Layers of snow white vanilla bean cake accompanied by layers of fresh strawberries and real whipped cream

BOSTON CREAM

Layers of yellow cake with a layers of dark chocolate filling and vanilla custard.

COCONUT CAKE

Layers of coconut cake with a luscious lime or coconut filling

CHOCOLATE

Dark chocolate cake with dark, milk or white chocolate mousse .Choose 1 or all 3; strawberries or bananas may also be added.

ORANGE SUNSHINE

Refreshing vanilla orange cake with a blackberry mousse

MEXICAN CHOCOLATE

Milk chocolate cake with hints of cinnamon and almond complements well with mocha or banana mousse

BLACK AND WHITE

Layers of dark chocolate and vanilla cake with strawberry mousse

PINK AND ORANGE

Layers of vanilla cake with mango and raspberry mousse

PINK CHAMPAGNE

Pink champagne cake with your choice of raspberry or strawberry mousse.

LEMON CAKE

Layers of lemon cake with lemon mousse lemon curd .

CARROT CAKE

Carrot cake with cream cheese mousse.

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