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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

Avocado 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 S

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 LAMB 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 SHOESTRING FRENCH FRIES

## NEW YORK, NEW YORK

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

## SLIDERS (CHOICE OF ONE)

PRIME RIB, PEACH Chipotle 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. tartar 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, CHICKPEAS,  
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 sauces and seasonings.

### 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 MASCARPONE

### 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 sprinkles

### 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 toasted 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 champagne 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, Blackberries 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 SPROUTS WITH PANCETTA,  
RED ROASTED GARLIC POTATOES  
GARLIC MASHED POTATOES  
AU GRATIN POTATOES  
PERUVIAN PURPLE POTATOES  
WHIPPED POTATOES  
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 Argentinian Chimichurri or Bourbon  
Horseradish Sauce

PRIME RIB - 8OZ

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

GRILLED GARLIC RUBBED HANGER STEAK with Gorgonzola & 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 glace

SMOKED BBQ BRISKET OR BEEF served with BBQ Sauce

## CHICKEN

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

MODERN: Honey truffle laced southern 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 pine nut  
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 Frangelico cream  
sauce, dried cranberries and Hazelnuts

CHICKEN Cabernet: 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, sun-dried 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 Prosciutto & FIG JAM PORK ROAST with a port wine reduction sauce

## FISH AND SEAFOOD

HERB CRUSTED SEA BASS with citrus beurre blanc

DIJON PEPPERCORN CRUSTED SALMON with caper butter

GRILLED SWORDFISH

POTATO CRUSTED HALIBUT Provençale (plated only)

HORSERADISH CRUSTED WEST COAST SALMON

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 Tequila 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 PICCATA: 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

SEASONAL COBBLER

TIRAMISU

CREAM BRULEE

MINI FLAN

APPLE Tartlets

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 donuts

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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