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APPETIZERS & STATIONS

HORS D'OEUVRES

MINI BEEF WELLINGTON

AVOCADO TOAST POMEGRANATE

DRIED APRICOT GOAT CHEESE MASCARPONE TART

OYSTER SHOTS VARIETY OF SAUCES

FIG BRIE BITES WITH HONEY WALNUTS

STEAK AND LOBSTER BITES GARLIC AND BUTTER FINISH

SAVORY BLUE CHEESE TART

PERFECT SEARED SCALLOP IN THE SHELL WITH LEMON TARRAGON ESSENCE.

THE PERFECT DEVILED EGG UPSIDE BACON ASPARAGUS CHIVES

MINI LOBSTER ROLLS TARRAGON LEMON AIOLI

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 SOPES

BLACKBERRY BRIE LEMON THYME MAPLE

COCONUT SHRIMP WITH SPICY MANGO SALSA

SPICY PEANUT SATAY CHICKEN

STUFFED MUSHROOMS SAGE PANCETTA

STUFFED LYCHEE FRUIT WITH PECAN AND CREAM CHEESE PINEAPPLE GINGER

TOMATO BASIL ECLAIRS MASCARPONE
GREEN APPLE BITES BRIE GRAPES PISTACHIO SMOKED SALT PINK PEPPERCORN
RED NEW POTATO WITH GORGONZOLA CHEESE & BACON

PESTO STUFFED CHERRY TOMATOES

SHRIMP DIABLO - MINI MARTINI GLASS WITH CORN RELISH, GUACAMOLE,
TORTILLA CHIP AND SHRIMP

SMOKED SALMON LOLLISTICK SMOKED SALMON ROLLED WITH A LEMON DILL
CREAM CHEESE

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

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

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

CHICKEN POT PIE TART WITH MELTED VERMONT CHEDDAR

*HERBS DE PROVENCE BABY LAMB CHOPS WITH ROASTED GARLIC, CHIVE
AIOLI(\$!EXTRA)

MINI PARMESAN CUP WITH CHICKEN CAESAR SALAD

MINIATURE CHEESEBURGERS PRESENTED ON BRIOCHE BUNS WITH KETCHUP AND
A PICKLE

PEPPERCORN CRUSTED BEEF ON A ROSEMARY BISCUIT WITH CREAMY
GORGONZOLA, CRISPY ONIONS

STEAMED DUMPLINGS PRESENTED ON AN ASIAN SPOON WITH GINGER SCALLION
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

TRUFFLE MAC AND CHEESE BITES

SALMON SKEWERS FIG BALSAMIC GLAZE

CRAB CAKE SLIDERS ON HAWAIIAN BUNS WITH WASABI AIOLI

STATIONS

GRAZING TABLE

CHEESE,FRUIT,VEGGIES,MEATS,OLIVES

DIPS AND SPREADS,BREADS,CRACKERS,FLOWERS

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, BEEF BRISKET,
HAWAIIAN PULLED PORK, AHI TUNA

THE CARVERY

(CHOICE OF ONE)

PRIME RIB WITH AU JUS AND CREAMED HORSERADISH
HONEY DIJON AND BROWN SUGAR CRUSTED SPIRAL HAM SERVED WITH APRICOT
SPIKED MUSTARD WHOLE TURKEY WITH FRESH CRANBERRY RELISH 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, 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.

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

VEGGIE STAND

GRILLED AND FRESH MARKET VEGETABLE DISPLAY WITH DIPS AND FRUIT

DESSERT STATIONS

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

ADDITIONAL OPTIONS

FRENCH STYLE CREPES

COOKIE DOUGH BAR

PIE AND ICE CREAM

ICE CREAM STONE STATION

CEREAL SHOT BAR

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 CRUMBLLED FETA CHEESE

PROSCIUTTO AND SUMMER MELON SALAD - SHAVED PARMESAN AND BASIL

GRILLED PANZANELLA SALAD - BELL PEPPERS, SUMMER SQUASH, AND TOMATOES

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. 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 WILD FIELD GREENS WITH STRAWBERRIES, RASPBERRIES, BLACKBERRIES AND BLUEBERRIES. SERVED WITH A RASPBERRY VINAIGRETTE

ACCOMPANIMENTS

JULIENNE OF SEASONAL VEGETABLES

SPINACH, MUSHROOM, BELL PEPPER SAUTÉ

PAN ROASTED ASPARAGUS BUNDLES (BACON)

SAUTÉED BABY CARROTS

OVEN ROASTED HEIRLOOM 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 - 80Z

GRILLED GARLIC RUBBED HANGER STEAK WITH GORGONZOLA & ROAST
SHALLOT AIOLI

BOURBON GLAZED RIBEYE SERVED WITH POMMERY MUSTARD

NEW YORK AU POIVRE WITH THREE PEPPERCORN DEMI

TRADITIONAL BEEF WELLINGTON WITH COGNAC DEMI GLACE

SMOKED BBQ BRISKET SERVED WITH BBQ SAUCE

CABERNET SHORT RIBS

CHICKEN

MODERN: HONEY TRUFFLE LACED SOUTHERN FRIED CHICKEN

STRAWBERRY BALSAMIC CHICKEN

LEMON SEARED CHICKEN BREAST SAUTÉED WITH CHARDONNAY AND FRESH
THYME

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

COCA-COLA CHICKEN SWEET AND SPICY ASAIN INSPIRED

CHICKEN CABERNET: TENDER BONELESS BREAST FILLED WITH DRIED CHERRIES AND BRIE CHEESE. SERVED WITH A CABERNET REDUCTION SAUCE

CHICKEN DIJONNAISE: TENDER BONELESS BREAST WITH MUSHROOMS. SERVED WITH A CREAMY DIJON SAUCE

CHICKEN BENEVOLENZA: CHICKEN TOPPED WITH SUNDRIED TOMATO, ASPARAGUS, AND SMOKED 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

ATHENS 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

RACK OF LAMB

FISH AND SEAFOOD

HERB CRUSTED SEA BASS WITH CITRUS BEURRE BLANC

DIJON PEPPERCORN CRUSTED SALMON WITH CAPER BUTTER

GRILLED SWORDFISH HERB BUTTER

HALIBUT PROVENÇALE POTATO CRUSTED (PLATED ONLY)

SMOKED SALMON FILET WITH TOMATO RELISH AND FIG BALSAMIC GLAZE

TRADITIONAL NORTHWEST CEDAR PLANK SALMON 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 GLAZE

CHILI RUBBED JUMBO GRILLED SHRIMP WITH TEQUILA LIME VINAIGRETTE

GRILLED LOBSTER TAILS WITH CITRUS HERB BUTTER

VEGETARIAN

GNOCCHI WITH SQUASH AND KALE

GRILLED VEGETABLE LASAGNA

ENCHILADAS BLACK BEANS CHEESE AND VEGETABLE

TOFU PICCATA: SAUTÉED WITH SHALLOTS, MUSHROOMS, CAPERS, LEMON JUICE
AND WHITEWINE. BROWN RICE, JULIENNE VEGETABLES

EGGPLANT PARMESAN: BREADED EGGPLANT SLICES LAYERED WITH MARINARA,
MOZZARELLA

SEITAN MARSALA: SAUTÉED WITH MUSHROOMS, SHALLOTS, AND MARSALA

WHITE BEAN RAGU STEAMED BROCCOLI, CAULIFLOWER AND CARROTS, BROWN
RICE

BLUE CORN POLENTA WITH GRILLED VEGETABLES, SPICY CILANTRO SAUCE,

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.

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 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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