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MARTIN H. CONTRERAS
KEITH ORR

Catering Menu: Hors d'Oeuvres

- Cheese Plate** **60.00**
Swiss, Cheddar, Smoked Gouda, Provolone served with a honey mustard dipping sauce. Approximately 200 bite sized pieces.
- Fresh Vegetable Platter** **50.00**
Assortment of Fresh Vegetables presented in bite sized pieces and served with ranch dressing. Serves 25
- Spinach Dip** **60.00**
Traditional spinach dip served in a pumpernickel bowl served with fresh pumpernickel croutons. Serves 25
- Hummus** **45.00**
Traditional spread of chickpeas, lemon juice, parsley, and Tahini served with oven toasted pita chips. Serves 25
- Black Bean - Corn Salad** **45.00**
Whole black turtle beans with yellow corn, diced green pepper, diced sweet red peppers, and red onion. Seasoned with a toasted cumin seed vinaigrette. Served with toasted corn tortilla chips and salsa. Serves 12.
- Mushroom Pate** **70.00**
Pate of deglazed mushrooms, onions, and pecans in a creamed cheese spread with fresh parsley. Served with an assortment of crackers. Serves 25
- Guacamole and Chips** **75.00**
Traditional Mexican avocado dip of fresh avocados, onion, tomato, and cilantro. Served with four pounds of nacho chips and one quart of salsa. Five pounds.
- Mediterranean Platter** **75.00**
Assortment of Fresh Bread and three dipping sauces including a roasted red pepper coulis, black olive tapenade, and fresh basil pesto. Serves 75 bite sized servings.
- Stuffed Mushroom Caps @ 1.45 each** **145.00**
Button mushroom caps stuffed with an all vegetable filling of mushrooms, minced parsley, Italian seasoning and romano cheese. 100 pieces.

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Vegetarian Egg Rolls 131.00

Traditional egg roll of vegetables including bean sprouts, celery, and carrots. Deep fried and served with a sweet and sour dipping sauce. 100 pieces.

Black Bean-Boursin Quesadillas 24 @ 1.75 42.00

Twelve small (6" folded tortilla) quesadillas filled with Black Bean-Corn Relish and boursin Cheese and toasted cumin seeds. Served with chipotle sour cream, cut in half. 24 pieces.

Black Bean-Feta Quesadillas 24 @ 1.75 42.00

Twelve small (6" folded tortilla) quesadillas filled with Black Beans, cilantro and Feta cheese. Served with chipotle sour cream, cut in half. 24 pieces.

Catering Menu: Salads

Fresh Fruit Salad 60.00

Cantaloupe, honeydew melon, red grapes and kiwi tossed with Grand Marnier crowned with fresh pineapple and toasted coconut. Serves 25

Tossed Green Salad 50.00

Tossed greens with Romaine lettuce, red cabbage, carrots and red radish. Topped with red onion, tomato, and black olives. Salad dressings include Italian, Raspberry Vinaigrette, and Ranch. Serves thirty.

Antipasto 150.00

Traditional Italian antipasto of sliced, cappicola (Italian spicy ham), hard salami, provolone cheese, roasted sweet peppers, calamata olives, pepperoncini peppers, and artichoke hearts. Drizzled with balsamic vinegar, extra virgin olive oil, and a fresh basil chiffonade. Served with sliced baguette. Approximately 50 bite sized servings.

Seasonal Grilled Vegetables 125.00

Grilled vegetables: Summer Squash, Zucchini, Eggplant, Sweet Onion, Red Bell Pepper, Asparagus. Drizzled with balsamic vinegar, extra virgin olive oil, and a fresh basil chiffonade. Served with sliced baguette. Approximately 50 bite sized servings.



Black Bean – Sweet Corn Stuffed Endive 50.00

Fresh Endive stuffed with whole black turtle bean and sweet yellow corn with diced bell pepper, sweet red peppers, and red onion. Seasoned with a toasted cumin seed and fresh cilantro vinaigrette. 50 pieces

Watermelon and Feta Stuffed Endive 50.00

Fresh endive stuffed with sweet watermelon and feta salad with red onion and fresh mint. 50 pieces

Black Bean - Corn Salad 5lbs @ 5.50/lb 27.50

Whole black turtle beans with yellow corn, diced green pepper, diced sweet red peppers, and red onion. Seasoned with a toasted cumin seed vinegrette.

Potato Salad 5lbs @ 5.50/lb 27.50

Traditional potato salad with a yellow mustard-mayo dressing. Idaho potatoes, red onion, celery, and egg.

Cole Slaw 5lbs @ 5.50/lb 27.50

Traditional cole slaw with toasted caraway seed and –mayonnaise dressing with carrots, green cabbage and red cabbage.

Carrot Slaw 5lbs @ 5.50/lb 27.50

Signature carrot slaw of with sunflower seed/honey- mayonnaise dressing with carrots and raisins.

Catering Menu: Sandwiches

Sandwich Roll-Ups 85.00

*Assortment of classic sandwich roll-ups, including: **Italian Roll-Up** of hard salami, spicy Italian cappicola, provolone, and black olive-pickle relish in a sun-dried tomato tortilla, **Club Roll-Up** of smoked turkey breast, ham, crispy bacon, and Dijon mustard sauce in a flour tortilla, **Chicken Salad Roll-Up** of chicken salad made with celery, apple, red onion, raisins and pecans in a spinach tortilla and **Vegetarian Hummus Roll-Up** of Hummus (seasoned garbanzo bean paste), lettuce, tomato and red onion in a whole wheat tortilla . Serves 40 pieces cut from 8 roll-ups.*



Sandwich Platter **125.00**

*Assortment of sandwiches, featuring **Ed's Bread** all natural breads, including: **Ham and Cheddar** on Country White with ravigote a classic French mayonnaise of lemons, capers, fresh herbs, and egg, **Turkey and Smoked Gouda** on Pumpernickel with remoulade a classic Cajun mayonnaise, and **Corned Beef and Swiss** on Caraway Rye with red onion and Dijon mustard sauce. **Three Cheese** (Cheddar, Swiss and Provolone) on Multigrain with a Basil Pesto Mayonnaise. Served with pickles, olives, lettuce, tomato, and potato chips. Twenty ¼ lb. sandwiches cut on the diagonal. 40 pieces.*

Catering Menu: Pastas

Mostaccioli with Meat Sauce **\$75.00**

Mostaccioli noodles and a marinara sauce of seasoned ground beef, tomato, vegetables, and mushrooms covered with mozzarella cheese, then oven-baked. Served with toasted italian bread tips. Serves 25.

Vegetarian Mostaccioli **\$65.00**

Mostaccioli noodles and a marinara sauce of tomatoes, mushrooms, eggplant, zucchini, black olives, and squash covered with mozzarella cheese, then oven-baked. Served with toasted italian bread tips. Serves 25.

Vegetarian Pesto Pasta **\$75.00**

Julienne vegetables sautéed with garlic and served on penne with our homemade pesto. Served with toasted italian bread. Serves 25. With chicken breast...\$100.00

Baked Spaghetti **\$75.00**

Spaghetti noodles and a marinara sauce of seasoned ground beef and mushrooms covered with mozzarella cheese, then oven-baked. Served with toasted Italian bread. Serves 25.

Vegetarian Baked Spaghetti **\$65.00**

Spaghetti noodles and a marinara sauce of tomatoes, mushrooms, eggplant, zucchini, black olives, and squash covered with mozzarella cheese, then oven-baked. Served with toasted Italian bread. Serves 25.

Catering Menu: Steaks, Chicken, and Seafood



Blackened Sirloin Medallions **110.00**

Two and half pound Black Angus Top Sirloin blackened and served medallion style with a Blue Cheese dipping sauce and toasted baguette.

Boursin Cheese and Caviar **161.00**

Garlic and Herb flavored Boursin Cheese on melba toast with Capelin black caviar and fresh green onion. 100 pieces.

Shrimp Cocktail **150.00**

Large shrimp peeled and ready to eat, tail-on. Presented on ice with a remoulade sauce. Five pounds, of approximately 100-125 pieces.

Smoked Atlantic Salmon **145.00**

Spruce Point cold smoked Atlantic salmon, whole side fillet, beautifully colored and velvety. Accompanied with red onion, Ravigote (classic spread of lemons, capers, fresh herbs, and eggs), and toasted baguette. Choice of Traditional or Black Pepper/ Herb Encrusted, approximately 60-70 Slices.

Cucumber and Herb Encrusted Smoked Atlantic Salmon **175.00**

Spruce Point cold smoked Atlantic salmon, herb encrusted, beautifully colored and velvety. Presented on a fresh cucumber slice and with a dollop of Ravigote, a classic French sauce of lemons, capers, fresh herbs, and egg. 100 pieces.

Grilled Ginger Chicken Skewers **200.00**

Chicken tender in a ginger soy marinade and grilled on an open flame char grille. Served on a bamboo skewer. 200 skewers.

Catering Menu: Outdoor BBQ

BBQ Chicken Or Italian Sausage Basket **15.00/person**

*Choice of:
BBQ chicken (thigh and drumstick) in our homemade "Two Tons of Fun" honey-chipotle barbecue sauce over spongy white bread served with Pearl's baked beans, buttery corn on the cob, and coleslaw. Minimum of 30 people.*

OR

Two italian sausages with grilled green pepper and onions served with Pearl's baked beans, buttery corn on the cob, and coleslaw. Minimum of 30 people.



Char-Grilled Burger Basket **13.00/person**

Rosewood Farm's Tempeh Burger on a Sesame oat bun served with three bean salad, corn on the cob, and coleslaw.

OR

Knight's Market Burger on a Kaiser roll served with baked beans, corn on the cob, and coleslaw. Minimum of 30 people

Desserts

Chocolate Fudge Brownies **65.00**

Approximately 72 bite sized pieces.

Rice Krispie Treats **55.00**

Approximately 72 bite sized pieces of traditional rice krispie treats.

Dessert Bars **175.00**

An assortment of miniature dessert bars including Butter-toasted Pecan Chocolate Chunks, Dark Chocolate-Butterscotch Walnut Meltaways, Luscious Lemon Squares, and Raspberry-Chocolate Tangos. 96 pieces

Mexican Flan **22.00**

Mexican custard with a caramel sauce. Topped with fresh orange slices and maraschino cherries.

Cinnamon Crisps **\$8.00/pound**

Crispy flour tortilla chips rolled in a cinnamon sugar.

\aut\RAGEOUS Desserts



Chocolate Fountain **250.00 - 600.00**

This dramatic and mesmerizing champagne fountain flowing with rich European dark chocolate served with an assortment of fresh fruit, sponge cake skewers and cookies. Not for the faint at heart. Can arrange a small, med or large fountain. 50-150 people.

Brunch Selections

Mini Quiche **150.00**

Individually baked mini quiche, assortment of Quiche Lorraine, Spinach, and Cajun Shrimp. 100 piece service.

Mini Danish **100.00**

Individually baked mini danish, assortment of apple, cheese, raspberry, and cinnamon swirl. 100 piece service.

Brie Wheel and Preserves **55.00**

Large 2.2 lb wheel of brie topped with fruit preserves. Choice of strawberry, orange marmalade, raspberry or minced meat preserves. Served with toasted baguette ovals.

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