

# Catering Menu

quotes available on request

**\*\* Catering offered for Office Parties, Home Parties and more!**

appetizers- minimum order 25 ea

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*Tomato and fresh mozzarella bites topped with fresh basil, olive oil and balsamic vinegar*

*Veggie Spring rolls with sweet chili sauce*

*BBQ chicken bites with pineapple*

*Shrimp and pineapple wrapped in Bacon*

*Mini Shrimp Pizzas with pesto, bruschetta and parmesan cheese*

*Crostini topped with Brie and olive and roasted veggie tapenade*

*Prosciutto/Bacon wrapped dates stuffed with almonds and oregano*

*Seared Beef tenderloin bites served with a dijon horseradish cream*

*Sesame seared Ahi or yellowfin tuna bites served with wasabi cream or soy and ginger sauce*

*Mushroom, arugula and feta mini quiche (other flavors available)*

*Salmon or hog fish ceviche or Smoked salmon served in a cucumber bowl*

*Crostini topped with guava compote, stilton and prosciutto*

*Asparagus bundles wrapped in prosciutto*

*Crostini and vegetable platters served with 2 home-made dips - black bean hummus, blue cheese and chive spread, bruschetta, artichoke and garlic spread, smoked salmon spread – (min pax 10)*

*Mini Sandwiches on home-made focaccia -  
roasted vegetables and goat cheese*

*aged sharp cheddar, bacon and apple*

*pear, walnut and stilton*

*roasted chicken, sun-dried tomato and goat cheese/ swiss*

## SOUPS , SALADS , AND SIDES

### Soups

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**Pear and butternut squash soup**

**Pumpkin and crawfish/shrimp bisque**

**Cream of Tomato and basil soup**

**Cream of wild mushroom soup**

**Cream of Asparagus soup**

**Carrot and Ginger soup**

**Vegan Chili**

**Chicken Chili**

**Home-style chicken noodle soup**

**Roasted veggie and Lentil soup**

**Golden Gazpacho - yellow tomatoes, mangoes, and papaya**

**Fire roasted pepper, tomato and corn soup**

**Coconut curry conch chowder**

## **Salads and Sides**

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**Israeli couscous and quinoa with raisins, pine nuts, sun-dried tomatoes and asparagus (warm or cold)**

**Asian 3 bean salad - black beans, garbanzo beans, soy beans/lentils, and mixed veggies tossed in a ginger and soy vinaigrette (warm or cold)**

**Garden Vegetable and pesto pasta salad**

**Roasted baby red potato salad with stone ground mustard and dill vinaigrette**

**Fresh Garden salad with herb and honey vinaigrette**

**Apple, pear, stilton, endive and walnut salad**

**Arugula, melon and prosciutto salad**

**Sauteed farm fresh veggies in a garlic and herb butter**

**Prosciutto and goat cheese pasta salad**

**Artichoke, hearts of palm and green bean salad**

**Balsamic green beans and tomatoes topped with toasted pine nuts**

**Greek salad - cherry tomatoes, cucumbers, onions, feta, kalamata olives - oregano and herb vinaigrette**

**Tomato and fresh buffalo mozzarella tossed in olive oil and aged balsamic vinegar**

**Baby beet, feta, cashew and cranberry salad**

**Sweet Potato and red Potato Mash**

## MAIN DISHES

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GRILLED BEEF TENDERLOIN OR RIBEYE - BALSAMIC AND PEPPERCORN –

LEMON AND HERB INFUSED SALMON

LOCAL FISH - GROUPER, MAHI MAHI, HOG FISH, SNAPPER, YELLOW FIN TUNA - SEASONAL

PORK TENDERLOIN STUFFED WITH OATMEAL, FRUIT AND NUT STUFFING

CHICKEN BREASTS STUFFED WITH PESTO, ARTICHOKE AND SPINACH

HERB ROASTED CORNISH HENS

GRILLED PORTOBELLA MUSHROOMS TOPPED WITH FRESH CRAWFISH SALAD- SEASONAL

LASAGNAS – CHICKEN, BEEF, SAUSAGE, ROASTED VEGETABLE, SEAFOOD (WHITE OR RED SAUCE)

CHIVES SHEPHERDS PIE – Ground Sirloin with onions, peas and carrots topped with sweet potato mash

OTHER MENU ITEMS CAN BE DEVELOPED ON REQUEST!!!! PLEASE DO NOT HESITATE TO ASK FOR SPECIAL REQUESTS!!!

DESSERTS ARE AVAILABLE UPON REQUEST