

Catering Menu

Hors d'oeuvres

Hot

Jumbo Coconut Shrimp with Lime Dipping Sauce

Potato Sage Pancakes with Apple Chutney and Sour Cream

Rosemary & Garlic Marinated & Seared Lamb Chops with Fresh Mint Sauce

Mini Shredded Pork, Chicken OR Beef Tostadas with refried Beans, shredded Cheddar and pickled Onion

Quinoa, Zucchini & Carrot Fritters with Fresh thyme

Louisiana Crab Cake with Roasted Red Pepper Remoulade

Thai Chicken or Beef Satay with Green Coconut Curry Sauce

Creole Style Crab Canapé with Roasted Red Pepper & Green Onion

Cracked Pepper coated Filet Mignon on baguette with Horseradish Caper Sauce and Fire Roasted Tomato

Mini Quesadilla with Sautéed Peppers, Onion, Tomato, Black Beans and Cheddar jack Cheeses with Cilantro Salsa and Sour Cream (spiced Beef, Chicken, Pork, Shrimp or Vegetable)

Spinach & Feta Stuffed Mushrooms

Sweet Sausage & Gorgonzola Stuffed Mushroom

Maryland Crab Cake Stuffed Mushrooms

Sweet Potato Cakes with Smoked Trout and Herbed Crème Fraiche

Souvlaki Marinated Lamb Kabobs with charred Peppers, Onion and Tzatziki Sauce

Pulled Pork BBQ with Asian Slaw on Corn Bread rounds

Traditional Hebrew National Pigs in a Blanket with Honey mustard

Pork & Chive Pot Stickers with Tangy Ginger Soy Dipping Sauce

Roasted Eggplant Tomato & Gorgonzola Bruschetta

Catering Menu

Portobello Mushroom & Green Onion Bruschetta

Seafood Dumplings with Ginger Dipping Sauce

Roasted Vegetable & Three Cheese Frittata Bites

Shanghai Spring Rolls with 5 spice Dipping Sauce (Pork, Shrimp)

Szechuan Spring Rolls with Plum Dipping Sauce (Vegetable)

Steamed Shrimp & Pork Shu Mai with Ginger soy Dipping Sauce

Mini Gourmet Pizzas with assorted toppings

Sweet or Spicy Italian Sausage Skewers with Tri Colored Peppers and Toasted Fennel Cream Dipping Sauce

Curried Butternut Samosas with Tamarind Chutney

Indian Spiced Samosas with Curry, Potato, Tomato, and Green peas

Cajun Shrimp Skewers Roasted Red Pepper aioli

Cajun Chicken Skewers with Peanut Sauce

Roasted Butternut Squash Canapé with Caramelized Onion and Cinnamon laced Crème

Mini Lobster Rolls with Bacon, Tomato, and Caper Mayonnaise

Mini Vietnamese Banh Mi with Seasoned Pork, Beef or Chicken with Pickled Vegetable Slaw

NE Clam Chowder Shooters with Corn Bread Crouton

Butternut Velvet Soup shooters with Crème Fraiche

Wild Mushroom Ragu with Fresh Thyme on Grilled Polenta Squares

Black Eyed Peas with Smoked Ham and Braised Collard Greens on Corn bread bites with Hot Sauce

Skewered Cheese Tortellini with Tomato Cream Dipping Sauce

Curried Vegetable Canapé with Mango Chutney and Currants

Grilled Beef & Kimchi Tacos with Roasted Garlic Aioli

Catering Menu

HORS D'OEUVRES

COLD

Smoked Trout Filled Cherry Tomato

Marinated Tomato Basil Mozzarella Skewers

French Brie with Fig Puree & slivered Almonds on Apple slices with Honey Drizzle

Lettuce Taco's with Grilled Sesame Beef

Walk Away Crudités with Caramelized Onion & Bleu Cheese Dip

Endive with Boursin, Roasted Red Peppers and Parsley

Marinated Tomato Basil Bruschetta

Dill Dijon Shrimp Skewers

Jumbo Shrimp Cocktail with Tangy Cocktail Sauce

Vegetable Sushi with Wasabi & Pickled Ginger

Middle Eastern Hummus with Marinated Minted Vegetables on Toasted Pita

Asian Crab Salad on Baked Wonton Crisps with Cilantro Cream

Smoked Norwegian Salmon on Pumpernickel points with Dill Butter & Capers

Prosciutto Di Parma wrapped Breadsticks

Curried Chicken Salad on Cucumber rounds topped with Currants and Chives

Roquefort Cheese on Dried Pear Slices

Cognac laced Chicken Liver Pate on Crostini with Chopped Egg

Antipasti Skewer with Marinated Artichoke Heart, Fresh Mozzarella, Sundried Tomato, and Kalamata Olives

Tuscan Bean, Fresh Rosemary and Fire Roasted Tomato Bruschetta with shaved Parmesan Cheese

Catering Menu

Fresh Ahi Sashimi served in Japanese Spoon with seaweed salad, black Sesame seeds and teriyaki drizzle

Watermelon, Prosciutto & Feta Cheese Skewers with Fresh Mint

Antipasti Skewer with Marinated Artichoke Heart, Fresh Mozzarella, Sundried Tomato, and Kalamata Olives

Tuscan Bean, Fresh Rosemary and Fire Roasted Tomato Bruschetta with Shaved Parmesan Cheese

Stationary Platters

Bounty Table

An edible table lavishly decorated with Fresh Greens, Fruits & Berries with Cascading Baskets of Crudit  Vegetables, Assorted Dips, & Spreads with a wide variety of Whole or Cubed Cheeses & Cheese Spreads, Olive Medley, and Whole Baked Brie, Middle Eastern Humus, Baked Pizza Dip, Ricotta and Mozzarella Cheeses served with Crusty Italian Bread.

We Can Custom Create any Bounty Table to your liking.

Minimum of 40 Guests for a full stationary Bounty Table Presentation

Fruit & Cheese Tray

A selected variety of Cubed & Whole Cheeses - Cheddar, Swiss, Pepper Jack, Brie and Fontina. Ripe Seasonal Cut Fruits, Berries & Grapes creatively displayed with Olives, Tuscan Peppers, Edible Garnishes, Assorted Crackers, Toasts and Crostini.

Antipasto Display

Carol's selection of Assorted Meats - Salami, Soppressata, Prosciutto Di Parma, & Dry CuRed Sausages. Imported Gorgonzola, Fresh Marinated Tomato Basil & Mozzarella, Aged Provolone and Parmesan Reggiano. Assorted Marinated Vegetables, Artichoke Hearts, Roasted Red Peppers, Balsamic Marinated Mushrooms with Red Wine & Fennel, Tuscan Bean Spread, Crackers, Seasoned Herb Toasts, Crostini, Roasted Olive Medley and a Variety of Seasonal Specialties.

Middle Eastern Platter

Traditional Hummus with Marinated Minted Vegetables, Roasted Eggplant Spread with Tahini, Tabouli with Fresh Tomato, Cucumbers and Lemon, Stuffed Grape Leaves, Marinated Olive Medley with Toasted Spiced Pita Triangles and Flatbreads creatively presented and displayed.

Catering Menu

Smoked Salmon Platter

Whole Side of Sliced Smoked Salmon on a bed of Baby Arugula with Whipped Cream Cheese. Whipped Dill Butter, Diced Onion, Tomato & Capers served with Assorted Flatbreads, Crackers and Pumpernickel Triangles.

Vegetable Crudités

Medley of assorted Fresh Seasonal Cut Vegetables, with various homemade dips and spreads, artfully presented with Fresh Greens and edible garnishes.

Baked Brie

1 Whole kilo of French Brie filled with Toasted Pecans, Brown Sugar and Dried Cranberries, wrapped in French Pastry, baked till golden and served with Apple & Pear slices and Assorted Crackers.

Mexican Ole Platter

Fresh Salsa with Cilantro, Chipotle & Lime, Ripe Avocado Guacamole, Black Bean & Sweet Corn Salsa, Warm Refried Beans with Melted Cheddar and Jalapeno and Hand Fried Corn Tortilla Chips.

Vegetable Componde

Medley of Fresh individually Sautéed Sweet Onion, Eggplant, Red & Green Peppers, Zucchini, Yellow Squash, Mushrooms, Olives, Artichoke Hearts, Capers & Herbs Simmered together with Plum Tomato, Garlic and E.V.O.O. served with Garlic Toast.

Swedish Meatballs

Sherry Cream Sauce laced with Sour Cream.

Chicken Wings

Creole Roasted • Traditional Buffalo Style Wings • Thai Style Wings

Bruschetta Platter with 3 Toppings

Marinated Tomato, Basil & Roasted Garlic

Sautéed Portobello Mushrooms with Green Onion

Tuscan Bean Spread with Rosemary and Crushed Red Pepper

Dips, Spreads & Salsa

Tuscan Bean Spread with Rosemary, Basil and Roasted Tomato

Cheddar, Bacon and Scallion Dip

Roasted Eggplant with Sundried Tomato Spread

Gorgonzola, Anchovy & Cracked Pepper Dip

Mediterranean Tzatziki Dip

Spinach, Artichoke and Parmesan Spread

Cilantro Salsa with Chipotle

Tomato Salsa with Cilantro

Mango Citrus Salsa

Spicy Thai Coconut Curry Dip

Catering Menu

Pasta

Penne Pasta with Sautéed Artichoke Hearts, Plum Tomato and Capers in a Roasted Garlic, White Wine and E.V.O.O. Sauce

Penne Pasta with Sautéed Escarole, Garlic, Plum Tomato and Cannellini Beans with E.V.O.O. and Pepperoncini

Penne Pasta with Roasted Butternut Squash, Sweet Onion Chevre and Parmesan Cheese

Penne Frutti di Mare with Jumbo Shrimp, Clams, Mussels, Calamari, and White Fish
Sautéed with Garlic, Sweet Onion, Roma Tomato, Crushed Red Pepper Flakes
and finished with White Wine and Seafood Stock

Penne Matraciana with Pancetta Bacon and Onion in a Fresh Tomato Basil Sauce

Penne Puttanesca Garlic, Black Olives, Capers and Anchovies in a Fresh Tomato Basil Sauce

Baked Penne with a Fresh Tomato Basil Sauce tossed with Homemade Mozzarella Cheese

Linguini with Sautéed Portobello Mushrooms, Green Onion, Garlic and Crushed Red Pepper Flakes

Linguini tossed with Garlic Sautéed Shrimp, Plum Tomato, Julienne Basil and E.V.O.O.

Linguini with Baby Littleneck Clams, Garlic, White Wine and Seafood Sauce

Rigatoni Pasta with Sweet Italian Sausage tossed with Sweet peas in a light Tomato Cream Sauce

Rigatoni with slow cooked Sunday Sauce layered with Fresh Ricotta Cheese

Rigatoni Bolognese with Beef, Veal and Pork in a slow cooked Tomato Sauce laced with Burgundy Wine

Rigatoni with a light Tomato Basil Sauce with Fresh Sautéed Eggplant, Sweet Onion and Roasted Garlic

Rigatoni with Fresh Baby Spinach and Plum Tomato, Sautéed in Garlic and Olive Oil, with Red Pepper flakes topped with Fresh Parmesan Cheese.

Cavatelli with Fresh Sautéed Broccoli, Roasted Garlic, Crushed Red Pepper laced with Chicken Stock and Parmesan Cheese

Catering Menu

Farfalle Pasta with Red Pepper Vodka Sauce laced with Sweet Cream tossed with Green Peas and topped with Shaved Parmesan

Farfalle Pasta with Fresh Poached Salmon, Asparagus, and Cherry Tomato in a light Seafood Cream Sauce

Fettuccini tossed with Roasted Chicken Breast, Asparagus, Cherry Tomato and Green Peas in a light Tomato Cream Sauce

Fettuccini Carbonara with Bacon, Sweet Onion, Parmesan Cheese and Eggs

Orecchiette with Sautéed Broccoli Rabe, Garlic, E.V.O.O. and Sweet Italian Sausage

Pasta with Roasted Cauliflower & Cherry Tomato with Ricotta Cheese, E.V.O.O. and Toasted Focaccia Crumbs

Pasta Primavera with assorted Sautéed Vegetables, Diced Tomato, White Wine, Tarragon and a whisper of Sweet Cream

Tortellini Alfredo with Prosciutto, Sweet Cream and Parmesan Cheese

Lasagna

Meat Lasagna

4 Layers of Ground Beef, Pork and Veal

Plum Tomato Basil Sauce seasoned Ricotta and Mozzarella Cheese

Vegetable Lasagna

4 Layers of Sautéed Spinach, Onion and Mushroom

Plum Tomato Basil Sauce seasoned Ricotta and Mozzarella Cheese

Wild Mushroom Lasagna

4 Layers of Various Sautéed Wild Mushrooms and Sweet Onion

Parmesan cream Sauce seasoned Ricotta and Mozzarella Cheese Vegetable Lasagna

Special Pasta Creations

Pasta dishes can be created with any combination of Pasta, Meat, Seafood, Vegetable and Sauce of Your Choice

Pasta

Penne • Fettuccini • Linguini • Spaghetti • Farfalle • Pappardelle • Orecchiette • Capellini • Fusilli
• Tagliatelle and many, many more!

Meat

Beef • Chicken • Pork • Charcuterie • Lamb

Seafood

Shrimp • Fish • Scallops • Crab • Lobster • Clams • Mussels

Vegetable

At Along Came Carol we are dedicated to serving the Freshest seasonal ingredients available. This is why it is simply impossible to list all of the delicious Vegetables in any given season. Feel comfortable knowing that if it's in season we have it!

Sauce

Marinara • Tomato • Alfredo • Aglio e Olio • Puttanesca • Bolognese • Vodka and more!

Risotto

Your choice of:

Butternut Squash and Sage • Asparagus • Seafood • Crabmeat • Shrimp

Entrees

Along Came Carol offers locally sourced farm-raised, grass-fed and hormone free meats when requested.

Chicken

Sorrentino topped with Eggplant, Prosciutto Di Parma and Mozzarella Cheese in a light White Wine Tomato Sauce

Dijonnaise with Artichoke Hearts, Tarragon, Dijon Mustard and Cream

Cacciatore pan seared with Garlic, Onion, Tri-Colored Peppers, Simmered in Red Wine, Plum Tomato and Fresh Basil

Parmesan topped with Mozzarella Cheese and Tomato Basil Sauce then baked till tender

Marsala with Prosciutto Di Parma, Portobello Mushrooms in a Marsala Wine Sauce laced with Sweet Cream

Cajun with Sweet Onion, Fresh Okra, Tomato and Green Peppers
Simmered in White Wine and Chicken Stock with Fresh Herbs

Picatta with Lemon, Capers and White Wine

Scarpariello Sautéed with Hot Cherry Peppers, Sweet Italian Sausage
Garlic and White Wine Sauce

Fransese Egg battered and Sautéed with Lemon, Green Onion and White Wine served over Wilted Spinach

Tuscan with Sweet Onion, Peppers, Artichoke Hearts, Olives, Capers,
Tomato and White Wine

Grilled or Roasted Rosemary Chicken Pieces

Roulades Stuffed with Spinach, Mushrooms, Sun Dried Tomato and Chevre

Authentic Jamaican Jerk Chicken

Focaccia Breaded Chicken Cutlets with Fire Roasted Tomato, Fresh Mozzarella
and Julienne Basil

Catering Menu

Beef

Whole Garlic & Cracked Pepper crusted Filet Mignon served with Horseradish Caper Sauce

Beef Wellington: Whole Beef Tenderloin with Duck Liver Pate & Mushroom Duxelles, wrapped in French Pastry Baked till golden and served with Port Wine demi-glace

New York Strip Au Poivre Cognac laced Pepper Corn Cream Sauce
Individual or Sliced Steaks

Standing Rib Roast with Black Currant Port Glaze

Asian Braised Short Ribs with Star Anise, Ginger and Oyster Sauce

Marinated & Grilled Beef Kabobs with Peppers, Onion and Cherry Tomato

Beef Brisket with Onion, Tomato, Carrots, Celery and savory Pan Gravy

Grilled New York Strip Steaks with Gorgonzola Cream Sauce

Marinated London Broil Sliced on a bed of Chopped Arugula topped with Diced Plum Tomato and E.V.O.O.

Grilled Hangar Steak with Chimichurri Sauce

Southwestern Marinated Flank Steak with Cumin Chili Crust served with Black Bean & Sweet Corn Cilantro Salsa

Veal

Veal Piccata with White Wine, Lemon, Butter and Capers

Veal Marsala with Prosciutto De Parma and Portobello Mushrooms

Veal Scaloppini La Funghi Sautéed with Portobello & Wild Mushrooms with a White Wine Sauce

Veal Scaloppini Sorrentino Sautéed with Fresh Tomato and White Wine topped with Roasted Eggplant, Prosciutto De Parma and Mozzarella

Veal Cutlet Al Fresco with Fresh Diced Plum Tomato, Basil and E.V.O.O.

Catering Menu

Lamb

Whole Garlic & Rosemary Crusted Leg of Lamb Au Jus

Stuffed Boneless Leg of Lamb with Spinach, Onion, Mushrooms and Feta Cheese

Braised Lamb Shanks with Creamy Polenta

Mediterranean Cumin Spiced Butterflied & Grilled leg of lamb served with
Yogurt Garlic Mint Sauce

Rosemary Garlic & Dijon crusted Loin Lamb Chops

Souvlaki Marinated Lamb Kabobs with Tzatziki Sauce

Pork

Ginger Soy Marinated Pork Loin with Hoisin Sauce

Southern-Style Smothered Pork Chops

Stuffed Pork Tenderloin with Red Peppers, Olives, Provolone and Salsa Criolla

Herb Marinated Pork Roast with Caramelized Onion

Prosciutto, Spinach and Tomato wrapped Roasted Pork Loin

Whole Slow Roasted Pork Shoulder / Pernil

Maple Dijon Glazed Baked Ham

Stuffed Pork Chops with Mushrooms, Spinach and Fontina Cheese with Pan Juices

Marinated & Grilled Pork Chops with Jalapeno Mint Jelly

Southern Style Pulled Pork with Tangy Cole Slaw

Classic Chop BBQ - Pulled Pork with Homemade BBQ Sauce and Creamy Cole Slaw

Pork Medallions with Port Wine Glaze

Catering Menu

Pineapple & Cherry Glazed Smoked Spiral Ham

Seafood

Whole Stuffed Roasted Salmon with Sautéed Fennel, Sweet Onion and Orange Zest

Grilled Salmon Steak Wrapped in Peppered Bacon

Whole Poached Salmon with Cucumber Dill or Lemon Caper Sauce

Pecan Crusted Salmon Filet with Honey & Mustard

Miso Glazed Salmon with Wilted Baby Spinach

Smoked Paprika Shrimp with Fresh Corn Grits

Arctic Char with White Beans, Wild Mushrooms and oven Roasted Tomato

Caribbean Style Swordfish Steaks with Fresh Mango, Citrus Salsa mixed Greens

Moroccan Fish Tagine — Fresh Grouper, Tilapia or Cod Filets with Sweet Onion, Tomato, Potato, Green Peppers, and Pimento Stuffed Olives Simmered with authentic Moroccan Spices.
Served with a Cinnamon laced Couscous

Thai Style Halibut with Coconut Curry Broth and Wilted Spinach

Potato Crusted Halibut —with Roasted Cherry Tomato and Charred Green Onion

Herb Crusted Halibut Filet with Pan Sautéed Artichoke Hearts, Roasted Red Peppers, Kalamata Olives, Capers and White Wine Fresh Lemon

Seared Bay Scallops — Simmered in a Green Coconut Curry Sauce with Chinese Eggplant and Julienne Tomato with Lemongrass and Fresh Grated Ginger Served with Jasmine Rice

Pan Seared Scallops—With Fresh Basil Pesto, Cherry Tomato, Toasted Pine Nuts and a hint of Sweet Cream

Tortilla Crusted Mahi Mahi with Southwestern Sweet Corn and Black Bean Salsa with Jalapenos

Pan Seared Cod Filet with Diced Tomato, Garlic, Green Onion, Capers, Kalamata Olives and White Wine

Catering Menu

Cioppino (Classic Seafood Stew) Medley of Fresh Clams, Mussels, Shrimp, Scallops, Calamari and White Fish Simmered with Garlic, White Wine, Crushed Tomato and Seafood Broth

Whole Chilean Sea Bass Filet with Fire Roasted Tomato, Fresh Basil, Roasted Garlic, Focaccia Bread Crumb Crust, E.V.O.O.

Red Snapper “En Papillote” with Fresh Tomato, Leeks, Roasted Garlic, Fresh Dill and White Wine

Jumbo Stuffed Shrimp with Garlic Butter

Thai Marinated Shrimp Kabobs with a Coconut Curry Lemongrass Sauce

Tarragon Dijon Marinated Swordfish Steak

Baked Stuffed Sole with Fresh Spinach, Crabmeat, Sweet Onion and Fresh Bread Crumbs in a light White Wine Sauce

Blackened Tuna Steak with Roasted Red Pepper Remoulade Sauce

Sesame Crusted Ahi Tuna Steaks

Shrimp Scampi with Garlic, Butter, Chopped Parsley, Green Onion, Diced Tomato and White Wine

Casseroles, Stews and One-Pot

Chicken Fricassee with White wine, Tomato, Fresh herbs and vegetables

Beef Bourguignon with Button Mushrooms, Pearl Onion and Baby Carrots

Old Fashioned Double Crusted Chicken Pot Pie

Double Crusted Beef Pot Pie

Double Crusted Seafood Pot

Traditional Spanish Paella with chicken, shrimp, andouille sausage, mussels, & clams, saffron, rice with Peppers, Tomato, pimento and Olives

Chicken Cacciatore with braised chicken pieces, Peppers, Onion, Tomato, Mushrooms red wine, and Fresh herbs

Country Style Beef Stew with Potato, Mushrooms, Celery, Carrots, Onion and Green Peas

Traditional Shepard's Pie with Ground Beef, Lamb, Sweet Peas and Carrots, Fresh Whipped Potato Topping with Savory Brown Gravy

Mark's Mom's Stuffed Cabbage ***The Real Deal!***

Lamb & Bulgur Stew with White Beans

Chicken Fricassee, braised chicken pieces, with Tomato, White wine, Carrots, Onion, Sweet peas and traditional dumplings

Coq au Vin traditional chicken with red wine, Mushrooms, Onion and Tomato

Family Style Pot Roast with Whole Potato, Carrots, Onion and Tomato and Savory Pan Gravy

Chicken with Dumplings with Carrots, Pearl Onion, and Sweet

Country Style Meatloaf with Roasted Carrots, Onion and Pan Gravy

Carol's Turkey Meatloaf with Carrots, Onion and Mushrooms and White wine with pan gravy

Catering Menu

Mom's Meatballs (Beef, Pork and Veal) in a Slow Cooked Fresh Tomato Sauce Enhanced with Burgundy Wine and Fresh Basil

Sweet and /or Spicy Italian Sausage pan Sautéed with Peppers & Onion simmered in Tomato basil Sauce till tender

Vegetarian & Vegan

Mom's Zucchini Casserole

Layers of Fresh Zucchini, Yellow Squash, Sweet Onion, Fresh Tomato, Ricotta and Mozzarella and Focaccia Bread Crumbs

Thai Pumpkin Curry with Jasmine Rice

Mexican Lentil Stew with Cumin, Artichoke Heart, Tomato,

Vegetable Strudel

Sautéed Baby Spinach, Tuscan Kale and Rainbow Swiss Chard, Wild Mushrooms, Tomato and Onion with Garlic, Olive Oil and Parmesan Cheese wrapped in Phyllo Dough and Baked till Crisp

Pecan Crusted Kabocha Squash Cakes

Kabocha Squash, Onion, Brown Rice with Ginger Tahini Dipping Sauce

Red Lentil Dal with Coconut Milk & Kale

Polenta with Wild Mushrooms & Soy

Stuffed Portobello Mushrooms

with Sautéed Spinach Roasted eggplant Roasted Tomato and Gorgonzola Cheese

Vegetable Frittata with 3 Cheeses

Assorted Vegetable and Cheese Quiche

Spinach and Feta Cheese Pie

Quinoa Stuffed Italian Peppers

Southwestern Vegetable & Black Bean Chili

with Peppers, Onion, Black-Kidney-Pinto Beans, Roasted Sweet Corn, Chipotle Chilies
Tomato and Cilantro

Catering Menu

Tofu & Vegetable Stir-fry with Fresh Ginger

Curried Vegetables over Couscous

Tempeh, Adzuki Bean & Vegetable Stew with Herb Dumplings

Vegetable and Red Bean Chili with Cheddar Cheese and Corn Tortillas

Spicy Sesame Noodles with Julienne Vegetables

Tuscan Style Seitan

with Peppers, Onion, Artichoke Hearts, Capers, Tomato, White Wine and Fresh Herbs

Seitan Picatta

with Lemon, Capers and White Wine

Vegetables and Accompaniments

We use local produce whenever available.

Due to the seasons, some sides may not be available at the time of your event.

We can steam, sauté, or roast any Fresh vegetable available in season.

Wild Rice and Orzo Medley with confetti Diced Vegetables and Tarragon

Roasted Seasonal Vegetables with Olive Oil and Crushed Red Pepper

Idaho Whipped Potato with Sweet cream and Parsley

Pesto, Tomato Basil or Garlic Mashed Red Bliss Potato

Gingered Mixed Greens, Tuscan Kale, Dandelion, Swiss Chard & Shitake Mushrooms, Sweet Onion and Dark Soy

Roasted Cauliflower with Cherry Tomato, Garlic, Fresh Thyme and E.V.O.O.

Sautéed Greens—A medley of Fresh Greens Sautéed in Garlic and oil.

Salt & Vinegar Roasted Yukon Gold Potato

Catering Menu

Vegetable Sauté

A medley of Fresh seasonal vegetables Sautéed in Garlic and Olive oil
or Fresh Ginger, Garlic and Asian glaze

Mom's Baked Beans with Cranberries, Brown Sugar and Bacon

Gingered Snap Peas—*Sweet as sugar!*

Snap Peas Sautéed in Ginger Garlic and Scallion.

Gingered Bok Choy

Fresh Bok Choy Sautéed in Toasted Sesame oil with Fresh Ginger & Oyster Sauce

Roasted Winter or Summer Squash

An assortment of Squash Roasted with Savory Herbs and Sweet Onion

Roasted Root Vegetables

All the Roots Roasted with Fresh herbs, Garlic and E.V.O.O.

Chilled Asparagus

Diced Red Onion and Roasted Red Peppers, Red Wine Vinaigrette finished with Balsamic Glaze

Gingered Greens, Tuscan Kale, Dandelion, Swiss Chard with Sweet Onion and Dark Soy

Roasted Cauliflower with Cherry Tomato, Garlic, Fresh Thyme and E.V.O.O.

International Rice

Pick a rice and make it Indian, Caribbean, Thai, Spanish, Asian or Middle Eastern

Pumpkin Fried Rice

Kabocha Squash, Ginger, and Coconut Milk seasoned Brown Basmati Rice

Moroccan Couscous

Cinnamon laced and topped with Dried Apricots, Green Onion and Toasted Almonds

Fresh Sautéed Spinach w/ Olive Oil and Garlic and hint of Crushed Red Pepper Flakes

Creamed Spinach

Creamed Kale

Broccoli Parmesan with Garlic Butter, Lemon and Parmesan Crust

Catering Menu

Sautéed Zucchini & Yellow Squash with Cipollini Onion and Fresh Mint

Braised Fennel & Onion with Gruyere Crust

Tri-Color Cole Slaw with a Sweet Caraway Dressing

Roasted Rosemary New Potato

Fresh Broccoli Rabe with Olive Oil, Garlic and Crushed Red Pepper Flakes

Fresh Sautéed Spinach, Olive Oil and Garlic

Broccoli Parmesan with Garlic Butter, Lemon, and Parmesan Crust

Olive Oil and Garlic Marinated Grilled Vegetables

Scallop Potato with Sweet Cream and Parsley

Black-eyed Peas and Collard Greens with Hot Sauce

Escarole with Beans, Garlic, Olive Oil and Crushed Red Pepper Flakes

Red Beans and Dirty Rice

Green Beans Almandine with Toasted Shallot Butter

Brown Rice Medley

Twice Stuffed Baked Potato with Cheddar Cheese and Chives

Toasted Faro & Brown Rice Medley

Scalloped Potato with Sautéed Onion, Sweet cream and Chopped Parsley

Quinoa & Brown Rice Pilaf with Green Onion, Dried Cranberries, Toasted Pine Nuts
Fresh Parsley and Olive Oil

Orzo with Green Onion, Dried Cranberries and Feta Cheese

Catering Menu

Soup

Hot Soup

Green Split Pea with Ham

Cuban Style Black Bean with Sour Cream

Vietnamese Chicken Soup

The Ultimate NE Clam Chowder

Seafood Chowder

Onion Soup au Gratin with Fresh Tarragon (V)

Pasta Fagioli

Italian Egg Drop with Spinach & Parmesan

Spicy Thai Shrimp and Lemon Grass

Tuscan Bean with Escarole

Tortellini En Brodo

Hearty Beef Vegetable

Italian Wedding Soup with Mini Meatballs and Spinach

Curried Indian Vegetable Soup

Lima Bean with Fresh Basil and Tomato

Vegetarian Yellow Split Pea with Rosemary

Wild Mushroom Barley

Black Eyed Pea with Collards and Stewed Tomato

Thai Style Chicken Coconut Curry

Broccoli & Cheddar Bisque

Classic Minestrone with Basil Pesto

Catering Menu

Chicken with Dumplings

Hearty Vegetable with Dumplings

Potato Cabbage and Caraway

Cajun Red Bean and Kale

Italian Vegetable with White Beans and Kale

Lentil with Cumin, Spinach and Tomato

Southwestern Black Bean

French Onion with Tarragon

Corn and Potato Chowder

Cauliflower with Cheddar

Vegan Creamy Broccoli

Southwestern Corn Chowder

Chicken Gumbo

Seafood Gumbo

Butternut Velvet

Cold Soups

Summer Vegetable Gazpacho

Chilled Green Gazpacho

Chilled Creamy Cucumber Dill

Chilled Asparagus

Vichyssoise

Carrot Ginger

Beet with Apple

Catering Menu

Salads

Baby Arugula

Roasted Sweet Potato, Apples and Sweet Onions with Crumbled Feta Cheese, Spiced Croutons and Lemon Tahini Dressing

Pear Endive & Watercress Salad with Toasted Walnuts and Sherry Vinaigrette

Baby Field Greens with Roasted Baby Beets and Sweet Onions, Toasted Walnuts, Herb Goat Cheese, Roasted Garlic, and Fresh Thyme Balsamic Vinaigrette

Mixed Greens with Roasted Butternut Squash, Caramelized Onions, Dried Cranberries, Chevre, Toasted Pumpkin Seeds and Rice Wine Vinaigrette

Field Greens Mix with Sautéed Sweet Red Peppers, Caramelized Onions, Toasted Walnuts, Warm Walnut Dressing

Arugula with Fresh Figs, Shaved Fennel, Parmesan Cheese and Prosciutto Di Parma, with Lemon Basil Vinaigrette

Green Papaya

Shredded Green Papaya, Carrots, Long Beans, Tomato, and Roasted Chopped Peanuts with a Spicy Thai Dressing with Fresh Lime

Arugula & Goat Cheese Salad with Fig Vinaigrette

Mediterranean

Mixed Greens, Red Onion, Plum Tomato, Pepperoncini, Diced Cucumber, Crumbled Homemade Feta, and Focaccia Croutons with Red Wine Oregano Vinaigrette

Mediterranean Chopped

Diced Tomato, Onion, Cucumber, Pepperoncini, Kalamata Olives, Grape Leaves and Crumbled Feta Cheese with Lemon Oregano Vinaigrette

Mixed Green

Chevre and Warm Walnut Dressing

Catering Menu

Arugula

Tuscan White Beans, Roasted Plum Tomato, Diced Onion, Focaccia Croutons with a Lemon and E.V.O.O. Dressing

Southwestern

Mixed Greens, Sweet Corn, Black Beans, Onion, Tomato with Cilantro Vinaigrette

Tri-color Salad

Endive, Radicchio and Arugula with E.V.O.O. and Balsamic Vinegar

Mista

with shredded Carrots, Cucumber, Tomato, Red Onion, and Chick Peas with Red Wine Vinaigrette

Spinach Salad

Fresh Spinach, Bacon, Sliced Mushrooms, Hard-cooked Eggs with Creamy Ranch or Warm Bacon Dressing

Greek Salad

Mixed Greens, Homemade Feta Cheese, Creek Olives, Stuffed Grape Leaves, Pepperoncini, Green Pepper Rings with Lemon Oregano Vinaigrette

Baby Field Greens

with Gorgonzola, Toasted Pecans, Focaccia Croutons, Diced Red Onion and Tomato with a Balsamic Vinaigrette

Salad Nicoise

Chuck Style Tuna, Hard Cooked Eggs, Green Beans, Kalamata Olives, Red Bliss Potato with a Dill Dijon Vinaigrette

Special Salads

Penne Pasta Salad with Roasted Plum Tomato, Fresh Basil, Celery, Scallions, Toasted Pignoli Nuts E.V.O.O., Coarse Pepper and Fresh Parmesan

New Potato Salad with Celery, Scallion in Fresh Dijon Dill Vinaigrette

Red Bliss Potato Salad with Roasted Red Peppers, Celery Red Onion, Parsley and Bleu Cheese in a Balsamic Vinaigrette

Catering Menu

Seafood Pasta Salad with Cavatelli Pasta, Shrimp, Scallops, Broccoli Florets, Olives, Pignoli Nuts and Cherry Tomato in a Virgin Olive Oil, Lemon Dressing

Greek Penne Pasta Salad with Penne Pasta with Feta Cheese, Green and Red Peppers, Artichoke Hearts and Olives in a Light Vinaigrette

Antipasto Pasta Salad with Bow Tie Pasta with Fresh Vegetables, Ham, Genoa Salami and Mozzarella in Light Vinaigrette

Tortellini Pesto with Cheese Tortellini, Tossed with Cherry Tomato, Black Olives, Celery, Scallions in a Robust Pesto Cream Sauce Topped with Fresh Parmesan

Cajun Red Bean and Brown Rice Salad with Peppers, Okra, Red Onion, Sweet Peas, Scallions, Toasted Pignoli Nuts, E.V.O.O., Coarse Pepper and Fresh Parmesan Cheese

Thai Shrimp with Thai Noodles, Jumbo Shrimp Lemon Grass, Coriander, Celery, and Water Chestnuts with Fresh Lime Coconut Dressing

Massaged Kale, Teriyaki Roasted Tofu, Avocado, Toasted Sunflower Seeds, Fresh Lemon and Nutritional Yeast

Chick Pea, Barley & Feta Salad with Fresh Dill, Roasted Sesame Seeds and Toasted Spice Vinaigrette

Winter Wheat Berry Salad with Dried Apricots, Apples, Shredded Carrots, Green Onions and maple White Balsamic Vinaigrette with Cinnamon

Southern Green Bean Salad & Julienne Red & Yellow Peppers, Sliced Vidalia Onions and Red Wine Vinaigrette

Traditional Potato Salad with Idaho Potato, Scallions, Celery, Chopped Parsley, Hard Cooked Eggs Dry Mustard and Hellmann's Mayo

German Potato Salad with Celery, Scallions, Roasted Red Peppers, Crumbled Bleu Cheese Chopped Parsley and White Wine Vinaigrette

Loaded Potato Salad with Crumbled Bacon, Celery, Scallions, Shredded Cheddar Cheese and Creamy Mayo Sour Cream Dressing

Danish Potato Salad with Roasted Red Peppers, Celery, Red Onion, Chopped Parsley and Crumbled Bleu Cheese with White Wine Vinaigrette

Catering Menu

Pasta Primavera Salad with Medley of Spring, Summer or Autumn Vegetables with Fresh Herbs

Thai Long Bean, Tomato, Yellow Pepper and Watercress with Toasted Coconut, Peanuts tossed with Kefir Lime Dressing

Traditional Middle Eastern Tabouli with Fresh Chopped Parsley, Diced Tomato, Bulgur, Shallots, Garlic, Fresh Lemon and Olive Oil.

Orzo Pasta with Feta, Red Onion, Multi Colored peppers, Kalamata Olives, Tossed in Light Red Wine Vinaigrette

Quinoa & Brown Rice with Zucchini, Yellow Squash, Sundried Tomato, Artichoke Hearts, Kalamata Olives, and Green Onions, Fresh Dill with Honey Rice Wine Vinaigrette

Toasted Faro and Tomato Salad with Grape Tomato, Cherry Tomato, English Cucumber, Sweet Green Peas, Chopped Parsley and Fresh tarragon tossed with Fish Sauce Vinaigrette

Farmers Market Quinoa Salad with Sugar Snap Peas, Green Beans, Broccoli Florets, Sweet Pea Shoots, Fire Roasted Cherry Tomato, Raw Pistachios, Chopped Fresh Basil, Dill & Tarragon White Wine Vinaigrette

Chicken Salads

Tarragon Chicken Salad with Broccoli Florets, Cherry Tomato, Celery Scallions in a Tarragon Cream Dressing

Southwestern Chicken Salad with Cilantro, Celery, Scallions, Corn, Black Beans with Cilantro Vinaigrette

Chicken Salad with Red Seedless Grapes, Toasted Pecans, Red Onion, Celery, Homemade Mayonnaise and Fresh Ground Nutmeg

Oriental Chicken Salad with Snow Peas, Baby Corn, Celery, Scallion, Bok Choy and Red Peppers in a Tangy Sesame Ginger Sauce

Cajun Chicken Salad with Red Beans, Brown Rice, Okra, Onion, Peppers, Scallions and Celery in a Creamy Cajun Style Dressing

Chicken and Wild Rice Salad with Broccoli Florets, Red Onion, Celery and Cherry Tomato in a Tarragon Vinaigrette

Catering Menu

Pesto Chicken Salad with Cherry Tomato, Black Olives, Celery and Red Onion tossed
in a Creamy Pesto Dressing

Curried Chicken Salad with Apple, Raisins, Celery, Onion and Toasted Walnuts
in a Creamy Curry Dressing

Mediterranean Chicken Salad: Plum Tomato, Fresh Basil, Kalamata Olives, Scallions and Celery with Virgin
Olive Oil, Coarse Black Pepper and Balsamic Vinaigrette

Desserts

Mini Cream Puffs filled with Whipped Cream & Dipped in Chocolate
or dusted with Confectionary Sugar

Chocolate Dipped Strawberries

Killer Chocolate Cake with Chocolate Frosting

Carrot Cake with Cream Cheese Frosting

Carol's Coconut Cake

Caribbean Banana Cake with Lime Cream Cheese Frosting

Strawberry Shortcake with Real Whipped Cream

Key Lime Pie

Apple Crumb Pie

Pear ginger Pie or Tart

Sweet Potato Pie

Fresh Mixed Berry Cobbler

Warm Apple Cobbler

Traditional English Trifle

Raspberry or Apricot Shortbread

Catering Menu

Lemon Shortbread Finger Bars

Chocolate Pecan Toffee Bars

Georgian Pecan Bars

Double Fudge Brownies

Fresh Fruit Pies or Tarts

Jumbo Chocolate Macaroons

Jumbo Chocolate Chip Cookies

Jumbo Oatmeal Raisin Cookies

Oatmeal Chocolate Chip Cookies

Christmas Sugar Cookies

Index

Hors d'oeuvres	1-4
Stationary Platters	4-5
Dips, Spreads & Salsa	6
Pasta	7-9
Risotto	9
Entrees	
• Chicken	10
• Beef	11
• Veal	11
• Lamb	12
• Pork	12
• Seafood	13-14
Casseroles, Stews and One-Pot	15-16
Vegetarian & Vegan	16-17
Vegetables and Accompaniments	17-19
Soups	20-21
Salads	22-25
Desserts	26-27
Index	28