

Simply with Style

Catering

DROP OFF ASSORTED MENU

Classic Parmesan Cheese Puffs
Crabcakes with redpepper aioli
Smoked Salmon Triangles
Grilled tenderloin on tst. pt./horseradish

1st Course

Salad Greens with Avocado
Grilled Shrimp & Champagne Vinaigrette
Grilled French Baquette Crostini
Roasted Butternut Squash Soup with Parmesan Croutons
Carmelized Onion, Zucchini Tartlets on Salad Greens

Dinner

Stuffed Chicken Breast with Goat Cheese, Basil / Fresh Tomato
Filet Mignon au Poivre with Demi Merlot or Horseradish
Roasted Stuffed Pork Tenderloin
with Apricot, Dried Cranberries/ Roasted Shallot Merlot Sauce

Individual French Lobster Pot Pies with Puff Pastry Crust
Nantucket Bouillabaise, shrimp, lobster, scallops

Sides

Roasted Fingerling Potatoes with Rosemary
Wild Rice, Basmati Rice with Toasted Almonds, Cranberries
Carmelized Fall Root Vegetables
Frenched Green Beans with Baby Carrots, with Pink Sea Salt
Edame Beans, Red Onion, Baby Zucchini Melange

Dessert

Pear and Apple Bread Pudding with Cream Anglaise
Classic Chocolate Mocha Cake
Lemon Curd Mousse with Balsamic Glazed Strawberries