

# Pastiche

CATERING & EVENTS

## LUNCH

### SALADS

#### **Spinach Salad with Strawberries**

*Baby Spinach, Red and Yellow Peppers, Avocado, Edamame, Sliced Strawberries, Red Onions and Feta Cheese tossed in a red wine dressing*

#### **Roasted Beet Salad**

*Red and Golden Beets, Edamame, Red Onion on a bed of mixed greens tossed in a Honey Balsamic Dressing. Topped w Sunflower Seeds and Goat Cheese*

#### **Lemon Kale Salad**

*Baby Kale, Pine Nuts, Heirloom Tomatoes, Pickled Red Onion, and shaved Manchego Cheese tossed in a Lemon Dijon Dressing*

#### **Farmers Salad**

*Mixed Greens with Baby Heirloom Tomatoes, Pickled Red Onions and Black-Eyed Peas, Bacon Crumble, Cucumbers, Gorgonzola Crumble and Cornbread Croutons served with Honey Balsamic Dressing or House Parmesan Ranch.*

#### **Mozzarella, Asparagus & Grilled Cantaloupe Salad**

*Mixed greens with Grilled Cantaloupe and Asparagus, Cucumbers, Fresh Mozzarella, Red Peppers, Chiffonade Basil, and Avocado tossed in a Honey Sherry Vinaigrette with Cornbread croutons*

#### **Mediterranean Caprese Salad**

*Baby Heirloom Tomatoes, Cucumbers, Red Onion, Fresh Basil, Fresh Mozzarella Cheese, Greek Olives, Feta cheese, tossed in a sundried tomato pesto dressing with Baby Kale and Spinach Leaves*

#### **Fruit Kabobs**

*with strawberries, cantaloupe, honey dew and pineapple*

#### **Pasta Salad**

*grape tomatoes, assorted diced vegetables, feta cheese tossed in garlic sherry dressing*

#### **Mediterranean Pasta Salad**

*sundried tomatoes, capers, feta, Greek olives tossed in pesto vinaigrette*

#### **Sunday Potato Salad**

*roasted potatoes with eggs, dill pickles, celery, onion, and chives tossed in a creamy sauce topped with bacon bits*

### SANDWICHES OR WRAPS

#### **Veggie Wrap**

*with hummus, feta crumbles, sliced tomato, mixed greens, and grilled vegetables*

#### **Creamy Shrimp Salad**

*chopped shrimp, celery, red onion, minced jalapeno, cilantro tossed in creamy garlic herb sauce served in croissant or wrap*

#### **Turkey Avocado**

*with sliced tomato, cucumbers, and arugula with boursin spread on cranberry pecan bread or wrap*

#### **Smoked Pimento Cheese BLT**

*applewood bacon layered with our house smoked pimento cheese, sliced tomatoes and grilled peppers on toasted wheat or wrap*

#### **Grilled Chicken Caesar Wrap**

*with crisp romaine, roasted red peppers in a creamy parmesan dressing*

#### **Waldorf Chicken Salad**

*with red and green apples, pecans, red grapes, chives, and cashews tossed in a lite creamy honey Dijon served on croissant or wrap*

#### **Ham and Fontina**

*with grilled red peppers, olive tapenade, tomato slices, shaved red onion, mix greens with creole mustard on sour dough bread*

### LUNCH BUFFET

with 2 sandwich options and 2 sides

### LUNCH BUFFET

with 3 sandwich options and 3 sides

To add additional salad, starch or veggie

*The listed signature items can all be tailored to meet your needs and flavor profiles. Our Executive Chef is able to bring your vision alive and our Event Designers will create custom menus to fit your budget, theme and style.*