

# Pastiche

CATERING & EVENTS

## PROVISIONS

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### MAINS

**Beef Brisket with Tomato Marmalade**

**Beef Stuffed Shells**

*with Brisket, Artichoke Hearts, Mushrooms, Spinach, Parmesan and Topped with a Mushroom Cream Sauce*

**Sherry Garlic Grilled Chicken Breast**

*with Charred Tomatoes, Onions, Peppers and artichokes*

**Harvest Chicken**

*with Apple, Celery, Cranberries, Pine Nuts and Brie*

**Chicken Parmesan**

**Spinach and Mushroom Stuffed Chicken Breast**

**Chicken Pot Pie**

**Mediterranean Beef Stuffed Pepper Casserole**

**Spinach Manicotti**

**Apricot Marinara Glazed Meatloaf**

**Beer Braised Short Ribs**

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### STARCHES

**Twice Baked Potatoes**

**Mashed Potatoes**

**Roasted New Potatoes**

**Wild Rice**

**Sweet Potato Mash**

**Potato Dauphinoise**

### VEGGIES

**Vegetable Medley**

**Roasted Garlic and Herb Green Beans**

**Confetti Corn Casserole**

**Ratatouille**

**Roasted Brussel Sprouts with Smoked Honey Butter**

**Grilled Carrots Tossed in Garlic Pepper Infused Olive Oil**

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### DESSERTS

**Mini Chocolate Flourless Tortes**

**Cheesecake Bites**