

Pastiche

CATERING & EVENTS

DINNER

SALAD

Penne Pasta Salad

grape tomatoes, red onion, feta cheese and asparagus tossed in champagne vinaigrette

Mediterranean Pasta Salad

feta, sundried tomatoes, capers, olives with pesto vinaigrette

Red Cabbage, apples and pecan slaw

tossed in a vinaigrette dressing

Mix Green Salad

with chiffonade of basil, toasted almonds, grape tomatoes, & feta or bleu cheese served with balsamic vinaigrette

Cornbread Panzanella Salad

with mixed greens, cornbread croutons, cucumbers, cherry tomatoes, red onion tossed in sherry honey vinaigrette

Citrus Salad

with orange & grapefruit Supremes, blue cheese, toasted pecans on a bed of mix greens

Fresh Spinach Salad

with toasted almonds, grape tomatoes & feta cheese served with balsamic vinaigrette

Traditional Cobb Salad

with chopped bacon, hard boiled eggs, avocados & tomatoes with a Honey mustard ranch dressing

Classic Caesar Salad

with crisp romaine & parmesan, croutons tossed with Caesar dressing

Marinated Tomato & Cucumber Salad

tossed with basil, pine nuts & feta

PASTA

Pasta

Orzo, penne or bowtie

Sauce

Spicy Tomato Sauce; Garlic Cream Sauce; Pesto, Vodka Cream Sauce, Goat Cheese Cracked Pepper Fondue

Vegetables

peas, artichokes, mushrooms, onions, spinach, asparagus, yellow peppers, squash, sun dried tomatoes, etc.

STARCHES

Gourmet Mac n Cheese

Lobster Mac & Cheese

Wild Rice & Root Vegetable Hash

with pecans & dried fruit

Wild Mushroom and Potato Au Gratin

Sweet Potato Soufflé

a southern classic with crunchy pecan topping

Sweet Potato Mash

Roasted Fingerling Potatoes with fresh herbs

Crushed Yukon Gold Potatoes with olive oil & lemon

Shrimp and Grits with Chorizo gravy

with Chorizo gravy

Shrimp and Goat Cheese Grits

VEGETABLES

Edamame and Asparagus Succotash

Honey Glazed Baby Carrots

Asparagus steamed & chilled

Haricot Vert Amandine

Grilled Seasonal Vegetable Display drizzled with pesto vinaigrette

Root Vegetable Gratin

Braised Collard Greens

Squash, Zucchini and Tomato Gratin

Pastiche

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DINNER

ENTREES

Lollipop Lamb Chops

with pistachio mint pesto Market Price

Sliced Beef Tenderloin

Market Price

Grilled Chicken Breast

Market Price

Pecan crusted Chicken Breast

gruyere fondue & cranberry relish Market Price

Stuffed Chicken

with goat cheese, dried apricot & sage Market Price

Salmon Filet

with a tandoori glaze Market Price

Sides of Salmon

with grilled pineapple salsa Market Price

Seafood or Chicken Crepes

*baked Au Gratin with cream & parmesan
Market Price*

Smoked Turkey

Caribbean Pulled Pork

Pulled Chicken

Mojo Lime Chicken

Crispy Chicken Roulade

filled with spinach & feta

Chicken Saltimbocca

prosciutto & sage, marsala wine sauce

Smoked Chicken Salad

Curry Chicken Salad

SAUCES

Grilled Pineapple Salsa

Cranberry Chutney

Horseradish Dipping Sauce

Bono's Cocktail Sauce

Pesto Vinaigrette

Chimichurri Sauce