

bethSOGAARD



CATERING

"The No Worry Caterer"

Displays & Platters

Beth's Famous House Chips & Salsa ❖

hand fried gourmet flour tortillas tossed in our secret spices paired with fresh tomato salsa

Chef Beth's Hummus & Famous Chips Feast ❖
signature items with crisp vegetables for dipping

Santa Fe Cheese Fondue ❖
served with fresh vegetable & famous chip dippers

Pastry Wrapped Baked Brie ❖
stuffed with our signature fruit chutney, walnuts & roasted garlic

International Cheese Board ❖
selection of fine cheeses with crackers & local rustic breads

Classic Antipasti Platter
imported meats & cheeses with marinated vegetables, olives & pickled tidbits

Warm Garlic Crab Fondue
creamy, cheesy & loaded with roasted garlic & sweet crab meat
served with crisp vegetables & sliced baguette

Grilled Chicken & Pasilla Cheese Fondue
served with fresh vegetable & famous chip dippers

Market Mini Sandwich Selection
your choice of our favorites: Amador turkey cobb, miner's Reuben, Italian club,
curried chicken, grilled vegetables or black forest ham & cheese

"Sloppy Beth" Mini Sandwiches
our play on the classic with premium shredded beef, our tangy house bbq sauce, melting fontina
on a brioche mini roll with lots of napkins

Beautiful Seasonal Fruit Display ❖

❖ Indicates Vegetarian Friendly

Any item may be adapted for special dietary needs

Gluten Free, Vegan and Dairy Free items are happily arranged

Most items can be customized to your personal tastes -
Shrimp, Chicken, Pork, Duck, Beef or Salmon may be added or substituted

Specialty Appetizer Stations

an abundant table display for guests to enjoy

Grande Antipasti Table ❖

imported meats & unique artisan cheeses on platters
with lavish containers of marinated vegetables, olives, nuts & pickled tidbits
our housemade breadstick “bouquets”, crackers & crisps

Build Your Own Crostini Bar ❖

start with our parmesan & garlic oil crusted sourdough toasts
then customize with sun dried tomato tapenade, artichoke-pea purée,
beet pesto with crumbled feta, caponata & herbed goat cheese

Grande Seafood Display

a luxe assortment of our favorites includes Barcelona Prawns,
Seafood Ceviche Mojitos, Crab Fondue with baguettes & crudité,
Smoked Salmon Tomato Tartlettes

Moroccan Meze Station ❖

our famous hummus & spiced garlic chips with crunchy crudité,
preserved lemon & cumin olives, tzatziki dip, curried lamb meatballs,
marinated cheeses with roasted peppers & local olive oil

Melting Fondue “Goo” Station ❖

nothing but a fun trio of warm cheesy dips!
Artichoke Heart & Basil Fondue, Roasted Garlic Crab Fondue, Chicken Pasilla Fondue
with our house flour & corn tortilla chips, breadsticks, fresh baguette slices,
a grand assortment of crisp vegetable dippers & soft pretzel bites

Chef Stations

a fresh approach to serving with interactive live cooking on site by our team of chefs

Chef’s Curry Station

aromatic Thai curry with stir fried vegetables presented in “takeout” boxes with chopsticks

Chef’s Cioppino Station

a San Francisco classic: rich tomato broth, a medley of fresh seafood & crusty sourdough

Thai Chicken Lettuce Wrap Station

spicy thai chicken sautéed with julienne vegetables served with crunchy lettuce leaves, peanut & sweet chili sauces

Tortellini Genovese Station ❖

cheese or meat filled pasta tossed with the season’s vegetables, fresh basil pesto & extra virgin olive oil

Italian Cavatappi Pasta Toss Station ❖

pasta tossed with our fresh puttanesca sauce, fresh shaved parmesan, garlic & italianate vegetables

Filet Mignon in Mushroom Velvet Sauce

sliced beef filet sautéed with mushrooms & garlic served with horseradish mashed potatoes

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Vegetarian Selections

Spring

Artichoke & Green Pea Crostini - our fresh purée with a touch of mint on crunchy garlic parmesan toasts ♦

Edamame, Parmesan & Prosciutto Crostini - a lemony mash of edamame beans with shaved parmesan on sourdough toasts with basil & balsamic reduction ♦

Forest Mushroom Polenta Rounds - roasted garlic & parmesan polenta with truffle spiked forest mushrooms & chèvre ♥

Summer

Caprese Salad Skewers - a specialty skewer with cherry tomatoes, fresh mozzarella & basil ♥

Summer Watermelon Cups - melon cubes filled with ricotta, balsamic reduction & basil ♥

Ruby Salad Endive Spears - a small dice of melon & beets on herbed goat cheese with mint & white balsamic ♥

Fruit Skewer Parfaits - fresh seasonal fruit with an orange yogurt dipping sauce ♥

Fall

Oven Dried Tomato Tartlettes - with blue cheese, caramelized onions, thyme & savory pastry crust ♥

Ratatouille Bruschetta - roasted peppers, eggplant, zucchini & tomatoes on ricotta toasts with fresh basil sprouts ♦

Apple & Cheddar Pasties - triangles filled with tart apple, sharp cheddar & chutney

Samosas Deconstructed - potatoes & green peas in savory east indian spices on pastry triangles, drizzled with tamarind reduction ♦

Winter

Porcini Mushroom Risotto Bites - enriched with truffle oil & fresh thyme ♥

Curried Onion Puffs - a delicious blend of curry-simmered onions, cheese & herbs baked in individual hand-made pastry cups ♦

Pastry-Wrapped Baked Brie Bites - stuffed with our signature fruit chutney, walnuts & roasted garlic

♥ Indicates Gluten Free on Request ♦ Indicates Vegan on Request

Seafood Appetizers

Scallop & Shrimp Sake-tini - in a martini glass with jade sauce & tomato swizzle stick ♥

Shrimp & Grits - cheesy grits cut into rounds with spicy "BBQ" shrimp, finished with remoulade ♥

Shrimp & Scallion Potstickers - with cilantro-lime dipping sauce

Tequila-Mago Prawn Shooters - snazzy shot glasses filled with tequila-infused mango, tender shrimp & jicama ♥

Cabo Shrimp Margaritas - in a stemmed glass with mango salsa & lime ♥

Seafood Ceviche Mojitos - shrimp & fish with a lime & scallion marinade finished with tomatoes & baby mint ♥

Coconut-Crusted Prawn Skewers - with sweet-hot chili sauce ♥

Barcelona Prawns - tender prawns roasted in a spicy paprika-garlic olive oil with the flavors of Spain ♥

Prawn Cocktail "Mary Rose" Parfaits - prawns in a zingy tomato mayonnaise on a bed of crisp romaine topped with cucumber, lemon & dusted with paprika ♥

Southwest Crab & Corn Cakes - with a dab of chipotle aioli

Lobster-Stuffed Mini Potatoes - baby reds scooped & filled with lobster, crème fraiche & chives ♥

Lacquered Salmon Skewers - with mango-ginger drizzle ♥

Smoked Salmon Crostini - moist house-smoked fillet with crème fraiche, dill & cherry tomatoes

Smoked Salmon Cubes - moist house-smoked salmon filet with crème fraiche, lemon & dill in a cucumber "box"

Ahi Tuna Wonton Flats - seared & sliced sushi grade tuna on our special chips with diced cucumber, mango & wasabi-avocado purée

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Meat Appetizers

Curried Chicken Endive Boats - filled with our signature almond-chicken salad ♥

Chicken Bisteeya Bites - phyllo pastry with almonds & a savory-sweet filling, finished with pomegranate

Chicken Tikka Masala Skewers - chicken cooked in an Indian spiced tomato cream sauce with mango chutney on the side ♥

Paprika Chicken Bread Dumpling - traditional soul-satisfying goulash on a toasted dumpling round with sour cream

Very Fun "Buffalo" Chicken Skewers - breast meat marinated & lightly fried with spicy sauce & cooling blue cheese dip

Chicken Pesto Puffs - grilled chicken breast with fontina, basil pesto & balsamic onions in puff pastry

Grilled Chicken & Pasilla Quesadillas Verde with melting pepperjack, cilantro & sauteed veggies accompanied by salsa verde & sour cream

Duck & Gingered Vegetable "Springrolls" - rice paper rolls with fresh herbs & star anise-peanut sauce ♥

Duck & Truffle Bacon Crackers - our confit & truffled mousse on a hand-made bacon-cheddar crisp

Turkey & Pork Sausage Meatballs - rolled with gorgonzola & pine nuts ♥

Mini Pizza Puffs - pepperoni, tomato & cheese or roasted garlic, rosemary & chicken breast

Mini "Corn" Dogs - Aidell's gourmet sausages, dipped in our own batter & crispy fried with grain mustard

Chorizo & Black Olive Empanadas - golden pastry filled with spicy sausage & caramelized onions with a fresh parsley-lemon pesto

Paella Bites - spanish rice with chorizo & paprika chicken, savory vegetables & saffron aioli

Balsamic Pork Tenderloin on Sweet Potato Coins - layered with seasonal fruit chutney & aioli ♥

Grilled Lamb Tenderloin on Golden Potato Coins - with tomato mint chutney & spiced yogurt ♥

Beef Flank Steak in Chili-Garlic Mojo - on red potato halves with cilantro spiced goat cheese ♥

Chipotle Shredded Beef on Sweet Potatoes - with avocado purée, house-pickled jalapeno & cotija cheese ♥

Beef Tenderloin on Potato Coins - with mushroom shallot duxelle & horseradish aioli ♥

Beef Wellington Bite - beef tenderloin, mushroom duxelle & aged gruyère on butter pastry

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