

bethSOGAARD



CATERING

"The No Worry Caterer"

Deluxe Buffet Menu

Appetizers

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

Paella Bites

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

Warm Garlic Crab Fondue

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



Buffet

Lemon-Herb Poached Salmon

delicately baked with leeks, bay leaves & seasonings
presented with a warm lemon basil vinaigrette

Provençal Roast Leg of Lamb

stuffed with garlic & provençal herbs
roasted, sliced & served with natural juices

Baby Squashes in Oven-Dried Tomato Vinaigrette ❖

roasted with garlic & herbs

Baked Zucchini Gratin ❖

with caramelized onions & gruyere

Vintner's Garden Salad ❖

organic baby greens with red grapes, glazed walnuts,
gorgonzola & blackberry-zinfandel vinaigrette

Rustic Hearth Breads

with European Butter



Dessert

Small Bites

seasonal fruit tartelettes, dark chocolate truffles, cobbler minis, assorted cookies & chef's touches

Thanksgiving Free Trade Coffee Service



❖ 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