

bethSOGAARD



CATERING

"The No Worry Caterer"

Deluxe Stations Menu

Passed Appetizers

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

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

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



Dinner Stations

Porcini-Crusted Halibut Filet
dusted with an earthy spice, sautéed in olive oil, with golden pepper coulis

Spanish Chicken & Seafood Paella
one of our best with imported chorizo, seafood, marinated chicken & paprika-saffron rice

Syrah-Braised Beef Shortribs
melting beef braised in aromatic vegetables & vibrant Amador wine

Lasagna Verde ❖
spinach, pesto, ricotta & basil cream sauce layered with seasonal vegetables

Blues Salad
sautéed pears, tangerines, pecans & crumbled bacon
on baby winter greens with creamy blue cheese dressing

Golden Potato-Butternut Gratin ❖
layered with cream & herbs

Sautéed Forest Mushroom Medley ❖
specialty mushrooms with garlic, served room temperature



Dessert

Small Bites Dessert
fresh strawberries with milk & dark chocolate fondue,
cheesecake bites with mixed fresh berries

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