

bethSOGAARD



CATERING

*"The No Worry Caterer"*

## Around the World

### Passed Appetizers

Peruvian Pulled Pork with Avocado  
on "causa" of saffron potatoes & blue potato chip

Tartare of Ahi Tuna on Forbidden Rice in Mini Bamboo "Boats"  
cucumber pearls & cilantro salad, tobiko jewels, wasabi-ginger oil

White Anchovy & Shaved Parmigiano in a Baby Romaine Lettuce Cup  
creamy garlic lemon vinaigrette, mini croutons



### Dinner Stations

#### "New World"

Spring Herb Crusted Beef Tenderloin  
seared, lightly crusted in herb puree & roasted; with a syrah demi glace

Jazzed up Macaroni & Cheese  
Chef Beth's special recipe with abundant toppings bar

May Asparagus Platters with Fiddlehead Fern  
house preserved meyer lemon olive oil

#### "Old World"

Barcelona Grande Paella  
with prawns, mussels, marinated chicken & spanish chorizo

Spring Salad of Baby Vegetables, Lolla Rossa, Mache & Frisee  
with fava beans & morel mushroom vinaigrette

#### Bruschetta & Crostini Bar

with assorted traditional spreads & garnishes

#### "Far East"

Thai Duck & Vegetable Curry  
red coconut curry sauce with julienne vegetables

Fragrant Jasmine Rice  
with a touch of coconut

Array of Thai Fresh Vegetables  
with chilies, herbs & condiments



### Dessert

seasonal fruit tartlettes, mini strawberry shortcakes, violet chocolate  
truffles, dessert shots with cookie covers, petite meyer lemon meringue  
parfaits, & assorted skewers with warm chocolate fondue

♣ 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