

bethSOGAARD



CATERING

“The No Worry Caterer”

Entrées

table service, stations & buffet possibilities

Sautéed Artichoke, Mushroom & Savory Vegetable Pastry ❖
handcrafted puff pastry shell mounded with fontina & vegetables
on a golden pepper-fennel sauce

Seared Rare Ahi Tuna
with mango-cucumber salsa, sesame oil & ginger rub

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

Lemon-Herb Poached Salmon
delicately baked with leeks, bay leaves & seasonings
presented with a warm lemon basil vinaigrette

Viognier Prawns with Garlic Butter
fresh basil, parsley & a touch of lemon

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

Garlic Herb-Crusted Chicken Breast
with a touch of parmesan & finished with a marsala-caper sauce

Chicken Breast Roulade
boneless breast stuffed with pancetta, fontina, spinach & leeks
sliced & served on a bed of arugula pesto

Chicken & Vegetable Sauté
chicken breasts with new potatoes, vegetables of the season and a forest mushroom velouté

Cherry-Lacquered Duck Breast with Scallion Sauce
pan seared & roasted with our own five-spice blend

Balsamic Grilled Pork Tenderloin
the filet mignon of pork with a robust marinade
served with glazed fig jus

Smoked Boneless Pork Loin with Walnut Crust
sliced & served on our gorgonzola cream sauce

Roulade of Pork Tenderloin with Port Jus
pork filets stuffed with bacon, peppered apples, caramelized onions & croutons

❖ 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

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Tuscan Rosemary Beef Skewers
juicy beef marinated in garlic, rosemary & olive oil
skewered with lemons, onions & grilled

Soy-Ginger Glazed Beef Tritip
grilled & sliced with a sesame-scallion demi-glace

Zinfandel-Rosemary Beef Tritip
marinated overnight, grilled & served with a zinfandel jus

Mushroom-Crusted Beef Tenderloin
seared & roasted with a cabernet demi-glace

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

Rack of Lamb with Hazelnut Crust
mild & tender lamb loin chops with a rich dried cherry jus

Provençal Roast Leg of Lamb
stuffed with garlic & provençal herbs
roasted, sliced & served with natural juices

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

Pasta Butterflies with Hazelnut Pesto ❖
italian greens, balsamic onions & parmesan tossed with farfalle

Gemelli Pasta Basilico ❖
grilled vegetables with our own light basil cream sauce & pasta twists

Lasagna Bolognese
a rich shredded beef & tomato sauce with ricotta, fontina & parmesan cheeses
served with italian greens

Forest Mushroom & Potato "Lasagna" ❖
golden potatoes layered with italian truffle cheese, swiss chard & specialty mushrooms

Classic Eggplant Parmesan ❖
a crowd pleasing layering of lightly breaded eggplant, our roasted tomato sauce & two cheeses

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