

bethSOGAARD



CATERING

"The No Worry Caterer"

Sample Buffet Menu

Appetizers

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

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



Buffet

Garlic Herb Crusted Chicken Breast
with a touch of pamesan, finished with marsala caper sauce

Zinfandel-Rosemary Tiritip
marinated overnight, grilled and served with a zinfandel jus

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

Mixed Vegetables of the Season ❖
drizzled with Olive Oil, your choice of roasted, sautéed or grilled

Classic Caesar Salad
chopped romaine hearts, torn croutons & parmesan in a tangy lemon dressing

Rustic Hearth Breads
with European Butter



Dessert

Seasonal Fruit Tartelettes
with lemon curd filling on all butter pastry

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