

bethSOGAARD



CATERING

"The No Worry Caterer"

Sample Stations Menu

Passed Appetizers

Oven Dried Tomato Tartlettes ❖
with blue cheese, caramelized onions, thyme & savory pastry crust

Forest Mushroom Polenta Rounds ❖
roasted garlic & parmesan polenta with truffle spiked forest mushrooms & chèvre



Dinner Stations

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

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

Vintner's Garden Salad ❖
organic baby greens with berries, red grapes, glazed walnuts,
gorgonzola & blackberry-zinfandel vinaigrette

Wild Rice & Orzo Pilaf ❖
with seasonal vegetables, pecan & herb-butter

Baked Spinach & Ricotta Gnocchi ❖
hand made dumplings with porcini-tomato sauce

Rustic Hearth Breads
with European Butter



Dessert

Cookie Bar
assorted cookies, grade school milk and take home bags

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