

bethSOGAARD



CATERING

*"The No Worry Caterer"*

## Accompaniments

*by season*

Spring

Baby Carrots & Sugar Snap Peas - steamed & chilled with extra virgin olive oil and fresh dill ❖

Marinated & Grilled Artichokes - with lemon truffle aioli ❖

Green Onion & Sour Cream Mashers - yukon gold potatoes with fresh buttermilk ❖

Roasted New Potatoes - tossed with lemon thyme & olive oil ❖

Golden Potato-Fontina Gratin - layered with cream & herbs ❖

Emerald Salad - chopped romaine hearts with asparagus, artichokes, peas & green goddess dressing ❖

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

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

Confetti Orzo Pasta Salad - with diced vegetables & champagne vinaigrette ❖

Sun Dried Tomato-Parmesan Polenta - with roasted garlic, a layer of tomato sauce & melting cheese ❖

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

Asparagus Platters - steamed & drizzled with lemon olive oil ❖

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

Baby Spring Vegetable Salad - showcasing what's fresh on a bed of lolla rossa & mache, with goat cheese, toasted pine nuts & banyuls vinaigrette ❖

Spring Bouquet Salad - organic baby greens covered in edible flowers, strawberries, goat cheese, microgreens & pistachios with champagne vinaigrette ❖

❖ 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

# Accompaniments

## *by season*

### Summer

Spicy Green Beans & Mushrooms - our recipe of garlic, soy sauce & fiery spice ❖

Baked Zucchini Gratin - with caramelized onions & gruyere ❖

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

Mixed Vegetables of the Season in Olive Oil - your choice of roasted, sautéed or grilled ❖

Greek Island Salad - baby spinach with cucumbers, tomatoes, roasted peppers, feta cheese & oregano-lemon dressing ❖

Caprese Salad - fresh mozzarella, vine tomatoes, basil & olive oil ❖

Baby Squashes in Oven-Dried Tomato Vinaigrette - roasted with garlic & herbs ❖

Baked Spinach & Ricotta Gnocchi - with porcini tomato sauce ❖

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

Summer's Best Heirloom Tomato Platters - sliced multi-colored gems drizzled with extra virgin olive oil ❖

Antipasti Salad - crisp romaine & radicchio tossed in red wine vinaigrette with salami, marinated tomatoes, artichokes, olives & fresh mozzarella

Haricots Verts & New Potato Genovese - baby green beans & new potatoes dressed in freshly-made basil pesto with cherry tomatoes ❖

Moroccan Cucumber & Tomato Salad - refreshingly different with red onion, cumin & fresh mint ❖

Sweet Corn-Parmesan Polenta - with roasted garlic, fresh corn & melting cheese ❖

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## *by season*

### Autumn

Pearl Cous Cous & Woodland Mushroom Salad - with organic greens & curried sherry vinaigrette ❖

Porcini-Infused Forbidden Rice - tossed with mushrooms & balsamic ❖

Ruby Salad - fresh roasted beets, oranges & goat cheese in an orange vinaigrette  
over baby arugula ❖

Mixed Vegetables of the Season in Olive Oil - your choice of roasted, sautéed or grilled ❖

Blue Cheese & Sour Cream Mashers - yukon gold potatoes with fresh buttermilk ❖

Roasted New Potatoes - tossed with rosemary, garlic & olive oil ❖

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

Confetti Orzo Pasta Salad - with diced vegetables & champagne vinaigrette ❖

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

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

Golden Potato-Butternut Gratin - layered with cream & herbs ❖

Roasted Pepper-Parmesan Polenta - with roasted garlic, a layer of pepper purée & melting cheese ❖

Petite French Lentil & Spinach Salad - baby greens with roasted peppers, caramelized onions,  
feta cheese, niçoise olives & balsamic vinaigrette ❖

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

Autumn Blues Salad - peppered apples, pomegranates, pecans & crumbled bacon  
on baby autumn greens with creamy blue cheese dressing

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## *by season*

### Winter

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

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

Parmesan-Porcini Baked Polenta - with roasted garlic, a layer of porcini, tomato sauce & melting cheese ❖

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

Mixed Vegetables of the Season in Olive Oil - your choice of roasted, sautéed or grilled ❖

Golden Potato-Fontina Gratin - layered with cream, fresh thyme & savory ❖

Horseradish - Buttermilk Mashers - yukon gold potatoes with a touch of sour cream ❖

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

Ruby Salad - fresh roasted beets, blood oranges & goat cheese in an orange vinaigrette  
over baby arugula ❖

Jazzed Up Macaroni & Cheese - Chef Beth's decadent recipe with crumbled bacon on the side ❖

Sweet Potato-Chipotle Gratin - fiery sweet with fontina & cream ❖

Curry & Ginger Roasted Cauliflower - golden & caramelized with a spicy richness ❖

Roasted Winter Squash with Thyme - sweet onions and olive oil ❖

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

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

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