

bethSOGAARD



CATERING

"The No Worry Caterer"

Sit Down Menu

Passed Appetizers

Ruby Salad Endive Spears ❖

a small dice of melon & beets on herbed goat cheese with mint & white balsamic

Southwest Crab & Corn Cakes
with a dab of chipotle aioli

Beef Flank Steak in Chili-Garlic Mojo
on red potato halves with cilantro spiced goat cheese



Sit-Down Dinner

Baby Vegetable Salad ❖

showcasing what's fresh on a bed of lolla rossa & mache,
with goat cheese, toasted pine nuts & banyuls vinaigrette

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

OR

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

WITH

Sour Cream Mashers ❖
yukon gold potatoes with fresh buttermilk

Asparagus Platters ❖
steamed & drizzled with lemon olive oil

Rustic Hearth Breads
with European Butter



Dessert

Chocolate Martini

dark chocolate ganache, chocolate mousse & whipped cream
served in a chocolate-rimmed martini glass with a fresh berry swizzle stick

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