



PARSLEY
SAGE
ROSEMARY
& THYME

CATERING AND EVENTS

SAMPLE MENUS

We are not limited to the sample menus you see here. Please ask your event planner about any variations or questions you may have.

MINGLING MENUS - STATIONS AND SPECIALTY FARE

SHRIMP COCKTAIL STATION

(served in martini glasses)

- Traditional Orleans *spicy cocktail sauce, fresh lemon wedge.*
- Habana Shrimp Cocktail *roasted chipotle, tomato, garlic, red bell pepper cocktail sauce.*
- Cabo Shrimp Cocktail *avocado, cucumber, red onion, jalapeño, cilantro, tomato salsa.*

CHEF PRESENTATION PASTA

- Campanelle, fresh tomatoes, basil, brie.
- Farfalle, pancetta, spring onions, light tomato, vodka cream sauce.
- Fusilli, grilled eggplant, red onion, summer squash, mushrooms, lemon zest, chardonnay, parmesan.
- Ravioli, wild mushrooms, leeks, cream sauce.
- Penne, sweet Italian sausage, roasted red bell peppers, roasted red onion, Chianti marinara.
- Butternut squash ravioli con salsa di nocci, walnut cream & parmesan sauce.
- Penne pasta salad, goat cheese, caramelized onion, walnut, roasted bell pepper, fresh spinach.
- Pasta Mediterranean — penne, artichoke hearts, sun dried tomatoes, Kalamata olives, roasted garlic, feta.
- Creamy pasta ribbons, prosciutto, asparagus tips, cherry tomatoes, crimini mushrooms, peas, light parmesan cream sauce.

CARVING STATION

- Porcini crusted pork tenderloin, rosemary, polenta
- Herb crusted lamb loin, cipolini onions, jus, mint, spring pea risotto.
- Filet mignon, cabernet peppercorn gravy, horseradish mashed potatoes.
- Maple glazed turkey breast, maple-dijon gravy.
- Honey lavender roasted ham, stone fruit chutney.
- Roasted tri tip, wild mushroom & pearl onions.



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SEAFOOD STATION

- Chilled Blue Point oysters, mignonette, horseradish cocktail sauce.
- Grilled oysters on the half shell, spicy compound butter.
- Chilled prawns, chili-lime aioli, spicy horseradish cocktail sauce, fresh lemon.
- Cedar plank maple-ginger glazed side of salmon.
- Salmon with soy-honey-wasabi sauce.
- Spiced crispy lobster tail, warm seafood gazpacho.
- Moroccan spiced skewered prawns, orange-pine nut couscous.
- California sea bass, salmon mousse, lemon beurre blanc.
- California sea bass, five fruit salad.

TAPAS STATION

- Sautéed button mushrooms, garlic, chili flake, Spanish olive oil, toasted bread.
- Gambas al Ajillo
- Tortilla Española
- Marinated Spanish olives and almonds, toasted, with herbs.
- Jamon Serrano carving.
- Croquettes with potato and Jamon Serrano.
- Manchego fondue, olive bread.

LATIN STATION

- Chef presentation quesadillas, tacos, burritos or fajitas.
- Gourmet nacho bar.
- Scallop & avocado ceviche.
- Beef & tomato empanadas.
- Enchiladas suisas.
- Cuban grilled mojo chicken, greens, avocado, mango.
- Chicken breasts, papaya glaze.
- Ropa vieja, rich, South American style shredded beef, warm tortillas.
- Sherry marinated chicken, honey, lemon, garlic, cinnamon.



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ASIAN FUSION STATION

- Freshly rolled sushi & sashimi with pickled ginger, soy, wasabi.
- Warm crab dip, wonton crisps.
- Thai basil chicken, green chili, onion, basil, coconut, basmati rice.
- Assorted dim sum — pork buns, shu mai, spring rolls, potstickers.
- Sautéed beef, sweet garlic sauce.
- Chinese chicken salad.
- Fried rice, shrimp, Thai basil.
- Spicy sesame peanut pork in lettuce cups.
- Seared salmon, honey wasabi cream.

INDIAN STATION

- Aloo Gobi Aur Mutter with cauliflower, peas, potato.
- Bengali chickpea vegetable fritters.
- Chana masala, chickpeas, onion, tomato, tumeric, coriander, garlic, chili.
- Palak Paneer with sautéed baby spinach, onions, spices, cheese, dash of cream.
- Samosas.
- Naan.
- Cucumber raita, mint chutney & yogurt cilantro dips.

PAELLA STATION

A four-foot paella pan filled with Spain's most acclaimed Arborio rice dish. Including mixed peppers, garlic, chorizo, chicken, peas and rice cooked in saffron broth. Served with garlic aioli. Available vegetarian, seafood, mixed or California style.