



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.

ENTREES AND SIDES

ENTRÉES

(available as plated entrée selections or buffet items)

- Filet Mignon *with green peppercorn cream sauce.*
- Cedar Plank Salmon *with maple-ginger glaze.*
- Broiled Salmon *with soy wasabi sauce.*
- Porcini Crusted Pork Tenderloin *mustard demi glaze, rosemary polenta.*
- Seared Peppered Scallops *orange-soy glaze.*
- Truffle Chicken Breast *truffle infused young chicken breast, wild mushrooms, truffle ragout.*
- Pepper Crusted Filet of Beef *crispy wild mushrooms, ruby cabernet demi glaze.*
- Roasted Chicken Breast *baby artichokes, garlic white wine sauce.*
- Applewood bacon wrapped Filet Mignon *with truffle cream.*
- Seafood Bordelaise *lobster, shrimp, crab meat, scallops, bordelaise, dried tomatoes & basil chiffonade in a bouche cup.*
- Pecan Crusted Halibut Medallions *basil beurre blanc.*
- Crispy Chicken Towers *spiced Moroccan couscous, lime & coconut butter.*
- Bisteca Fiorentina *Filet mignon, basted in gorgonzola, pine nuts, brandy, garlic, shallots; served on a bed of spinach greens.*

VEGETARIAN OPTIONS

- Polenta and Vegetable Ragout *cheddar and asparagus polenta, southwestern vegetable ragout.*
- Crêpes *artichoke, leek, spinach, borsin sauce.*
- Portobello Mignon
- Torte *heirloom tomato, white bean pesto.*
- Stuffed Portobello Mushroom *braised spinach, goat cheese, grilled tomato, basil coulis.*
- Risotto alla Caprese *tomato, buffalo mozzarella.*
- Risotto alla Finocchio *fennel, parmesan.*
- Layered Crêpes *shaved carrots, red onion, seasoned mushroom, lemon beurre blanc, house chiffonade.*
- Conchiglie *three cheese stuffed pasta shells, lemon pesto sauce.*



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SIDES

SIDE DISHES

- Seasonal grilled or roasted vegetables, balsamic glaze, herbs.
- Grilled asparagus bundles wrapped in scallions.
- Blue Lake green beans, almondine, crushed garlic, shallot, slivered almond.
- Sugar snap peas, shallot tarragon butter, lemon zest.
- Roasted petite red potatoes, leeks, shallots, fresh sage.
- Carrot-ginger yukon potato mash.
- Potato-fennel gratin.
- Basmati rice with slivered almonds.
- Basil risotto, baby vegetables, wild mushrooms.
- Wild rice pilaf, toasted pecans, sun dried currants.