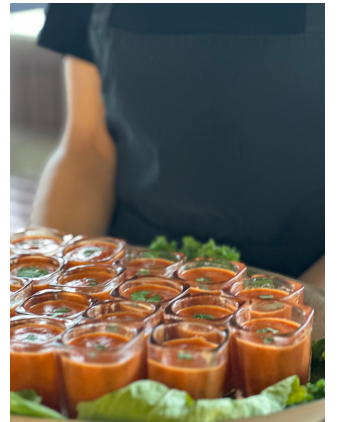




CATERING BY CHEF MELISSA

Private Parties



BRUNCH

Includes disposable plates, utensils, cups, and napkins

EGG DISHES

Your Choice of One: Breakfast Frittata, Quiche, Farmers Market Breakfast Casserole, Chilaquiles, Ham & Cheese Breakfast Frittata, Omelette Station

POTATOES

Your Choice of One: 'Brien Breakfast Potatoes, Home Fries, or Roasted Red Potatoes with Parmesan and Herbs

PROTEIN

Your Choice of One: Sausage Links, Bacon, Spiral Ham, or Chicken & Waffles

SALADS

Your Choice of Two: Fresh Fruit Platter with Berries, Garden Salad, Chef Melissa's Market Salad, Curried Pasta Salad with Grilled Vegetables, Macaroni Salad, Cucumber - Couscous Salad, Mediterranean Vegetable & Quinoa Salad, Creamy Pesto Penne Pasta Salad, Red Potato & Dill Salad, or Wild Rice Salad with Feta & Cranberries

PASTRIES & BREAD

Your Choice of Two: Muffins, Scones, Pumpkin Bread, Zucchini Bread, Banana Nut Bread, French Toast, Crepes, Donut Wall, or Avocado Toast

BEVERAGES

Your Choice of Two: Lemonade , Iced Tea, Coffee, Sparkling Citrus Punch, Assorted Juices, Ice Water with Lemon & Mint , or Mimosa Bar

ADD ONS

Carving Station \$12

Smoothy Station \$8

Cold Pressed Juice \$12

Full Menu





COLD HOR D'OEUVRES

BRUSCHETTA

Tomato Basil & Fresh Mozzarella

Pesto Cheese & Roasted Grape Tomato

Whipped Goat Cheese, Strawberries, and Balsamic Crème

Whipped Feta, Fresh Peaches, and Basil

Farmer's Market Vegetable Platter with Hummus & Buttermilk Ranch

Seasonal Vegetable Quinoa Salad in Tasting Cup

Fire Roasted Curry Cauliflower

Roasted Baby Potatoes with Blue Cheese Mousse, Walnuts and Bacon

Shrimp Cocktail with Spicy Remoulade Sauce

Sliced Rare Beef, Capers, Red Onion, and Horseradish Sauce on Baguette

Prosciutto de Parma Wrapped Cantaloupe with Mission Fig Reduction

FARMER'S MARKET FRUIT PLATTER

Fresh Seasonal Fruit and Berry Display with Chocolate Dipping Sauce

Cocktail Corn Cakes with Mango Jalapeno Salsa

Harvest Chicken Salad on Cucumber Slices or Slider Bun

Chinese Chicken Salad with Sesame Dressing in Mini Take-out boxes with Chopsticks

Tandoori Curry Chicken Salad on Olive Oil Toasted Pita

Caramelized Onion & Bacon Tarts

Fried Chickpeas with Garlic Hummus on Toasted Pita

Sushi Grade Ahi Tuna with Asian Guacamole & Wasabi Crème on Hand fried Wontons



HOT HOR D'OEUVRES

SOUP SHOTS

Twice Baked Potato Soup Shooters with Crispy Bacon and Scallion Garnish

California Tomato Bisque Shooter and Micro Basil Garnish

Spiced Butternut Squash Soup with Toasted Pumpkin Seeds

Chicken Cordon Bleu Bites with Honey Mustard Sauce

Mini Triple Cheese Grilled Cheese Sandwiches & Sweet Potato Fries with honey Chipotle Aioli

Grilled Parmesan Polenta Squares with Wild Mushroom Rosemary & Creamy Goat Cheese

Smokey BBQ Chicken Wings with Buttermilk Ranch

Southern Shrimp and Grits Appetizer Cups

Tandoori Chicken Satay with Tzatziki Sauce

Herb Crust Lamb Lollipops with Mint Pesto

Ground Lamb Meatballs with Garlic Whipped Feta & Chimichurri

Rosemary-Beef Meatballs with Cranberry Rum Sauce

Pot Stickers with Sweet Chili Orange Sauce

Savory Cheese Fried Ravioli with Creamy Tomato Vodka Sauce

Coconut Shrimp with Sweet Chili Orange Sauce

Mexi Cali Tostadas with Grilled Shrimp and Grilled Pineapple Salsa

Hot Nashville Chicken Bites with Blue Cheese Dip

STATIONS

TUSCAN GRAZING STATION

Hard Italian Cheeses, Brie, Cubbed Swiss, Pepper Jack and Cheddar, Hard Salami, Fresh Fruit and Berries, Roasted Bell Peppers, Marinated Olive Assortment, Artichoke Hearts, Grilled Zucchini Petals, Nuts, Crackers, Crostini, Toasted Focaccia, Carrots, and Cucumber Slices with Dip
(Seasonally included: Tomato Bruschetta & Grilled Figs)

LITTLE SAIGON STATION

Steamed Edamame, Shrimp Spring Rolls with Peanut Sauce, Chinese Chicken Salad in Wonton Cups, and Udon Noodle Bok Choy Salad in Mini Take-out boxes

GUACAMOLE STATION

Fresh Avocado, Roma Tomatoes, Finely Chopped Onions, Jalapeno, and Fresh Lime Juice,
Served with Pico de Gallo and Housemade Tortilla Chips

CARVING STATION

Slow Smoked Prime Rib, Served with Horseradish Sauce, Whole Grain Mustard, Oven Roasted Brown Sugar Herb Turkey, Honey Mustard Aioli, and Cranberry Sauce with Freshly Baked Rolls

GOURMET SOUP STATION

Your choice of 3 Chef Inspired Housemade Soups served with Whole Grain Crackers
Selections: Butternut Squash, Tomato Bisque, Corn Chowder, Loaded Baked Potato, Cream of Mushroom, New England Clam Chowder, Broccoli Cheddar, Chicken Noodle, Split Pea and Ham, Sweet Potato Coconut-Curry, Cowboy Chili, or Black Bean and Turkey Chili

MEDITERRANEAN STATION

Grilled Chimichurri Beef Kebab, Tandoori Chicken Kebab, Tabbouleh, Tzatziki,
Seasonal Hummus, Mini Greek Salads, and Toasted Pita

SAVORY WAFFLE STATION

A Crispy and Fluffy Buttermilk Waffle prepared to perfection! Fried Chicken with Warm Buttered Maple Syrup and BBQ Pulled Pork with Sweet BBQ Sauce, topped with Spicy Asian Slaw

FRENCH FRY STATION

Includes 2 Fry Selections: Seasoned Fries, Sweet Potato Fries, Steak Fries, Curly Fries, or Tater Tots
Accompaniments: Ketchup, Garlic Aioli, Sundown Sauce, Bacon Bits, Shredded Cheese, Parmesan Dust

BARS

TAPAS BAR

Spanish Cheeses, Chickpea and Olive Salad, Chorizo and Roasted Bell Pepper Kababs, Black Olive Bread, Cayenne Grilled Shrimp, and Artichoke Kababs

BAKED OR MASHED POTATO BAR

Russet & Local Sweet Potatoes with Specialty Butters

Includes Sour Cream, Green Onion, Bacon Bits, Blue Cheese Crumbles, Grated Cheddar, and your choice of 3 of the following Butters: Salted Honey, Gorgonzola Chive, Maple Bacon, Lemon Pistachio, Shiitake Tarragon, Garlic Herb

ICED RAW BAR

Beautifully displayed on a bed of Ice, Garnished with Kale, Cocktail Sauce, Louisiana Hot Sauce, Horseradish, Lemon Wedges & Oyster Crackers
Market's Freshest Shellfish: Shrimp, Snow Crab Claws & Oysters

GOURMET SLIDER BAR

Slider Buns, Butter Lettuce Cups, Ketchup and Mustard

Your Choice of 3 Fillings: Sirloin Beef Sliders, Slow Cooked Pulled Pork, Turkey Sliders, Veggie Sliders

Your Choice of 5 Toppings: Sliced Tomatoes, Sautéed Wild Mushrooms, Crispy Bacon, Gorgonzola Crumbles, American Cheese Slices, Chipotle Aioli, Cornichons, Ranch Dressing, Tangy BBQ Sauce

GOURMET TACO BAR

Includes Warm Flour & Corn street-size tortillas, Sour Cream, Salsa, and Fresh Cut Limes.

Your Choice of 3 Proteins: Pastor Pork, Grilled Flank Steak, Grilled Chicken, Grilled Mahi Mahi, Braised Short Ribs.

Your Choice of 5 toppings: Shredded Jack and Cheddar, Pickled Red Onions, Finely Chopped Romaine Lettuce, Grilled Bell Peppers, Sautéed Mushrooms, Tomatillo Salsa, Scallions, Grilled Corn

Add-ons (price per serving): Chipotle Lime Rice and Refried Black Beans with Cotija Cheese

GREEN SALADS

CHEF MELISSA'S MARKET SALAD

Greens, Seasonal Fruit, Candied Almonds, and Blue Cheese with our Balsamic Dressing

SUMMER SALAD

Marinated Tomatoes, Cucumbers, and Red Onion tossed in a Creamy Italian Dressing

HOUSE SALAD

Greens with Tomatoes, Cucumbers, Red Onion, House Made Croutons with Buttermilk Ranch & Balsamic Dressing

ROMAINE & CITRUS SALAD

Romaine Salad with Roasted Pumpkin Seeds, Citrus Sections, and Queso Fresco with an Orange Vinaigrette

ROASTED BEET SALAD

Roasted Beets, Feta, Sliced Almonds, and Citrus over a bed of Greens with Orange Vinaigrette

CLASSIC CAESAR SALAD

Classic Caesar Salad with Parmesan Shavings and Housemade Croutons

ARUGULA & CARROT SALAD

Roasted Carrots with Arugula, Whipped Feta, Toasted Pumpkin Seeds with an Orange Vinaigrette Dressing

ITALIAN CHOPPED SALAD

Romaine Salad with Tomatoes, Olives, Red Onion, Cucumbers, Banana Pepper, Bell Pepper, Parmesan Cheese, Croutons, Salami and Italian Dressing

KALE CRUNCH SALAD

Kale, Romaine, Feta, Dried Cranberries, Toasted Seeds and Pecans, Blueberries, Red Onion with Poppy Seed Dressing

APPLE-BACON SALAD

Kale and Romaine, Honey Crisp Apple, Bacon Bits, Blue Cheese, and Walnuts with Poppyseed Dressing

CHILLED PREPARED SALADS

Roasted Sweet Potato and Kale Salad with Quinoa, Red Onion, Feta, Dried Cranberries,
and Toasted Almonds with Poppyseed Dressing

Sweet Broccoli and Cauliflower Salad with Bacon, Raisins, Red Onion, Sunflower Seeds,
and Shredded Cheddar Cheese

Creamy Pesto Penne Pasta Salad with Red Onion, Roasted Red Bell Peppers

Curried Rice Salad with Pecans, Feta, Dried Fruit, and Red Onion

Red Potato, Fresh Corn, and Cherry Tomato Salad with Creamy Fresh Basil Dressing

Red Potato and Dill Salad

Bruschetta Pasta Salad

Wild Rice Salad with Feta and Cranberries

Curried Pasta Salad with Grilled Vegetables

Ancient Grain Salad with Kale, Fruit, and Feta

Cucumber- Couscous and Citrus Salad

Crunchy Thai Peanut Salad with Rice Noodles

Macaroni Salad

SIDES

VEGETABLE

Roasted Balsamic Glazed Brussel Sprouts

Maple Glazed and Roasted Carrots with Lavender

Sautéed Asparagus with Garlic

Green Beans Sautéed with Fresh Dill Butter

Roasted Winter Root Vegetables with Herbs

Summer Squash and Red Bell Pepper Saute

Roasted Broccoli with Lemon Vinaigrette

Fresh Herb-Grilled Summer Vegetables with Basil

Roasted Cauliflower with Spices & Lemon Zest

Parmesan Roasted Broccoli and Carrots

Sweet and Spicy Green Beans with Bacon

POTATO

Mashed Red Potatoes with Fresh Herbs and Garlic

Roasted Red Potatoes with Parmesan and Herbs

Cheesy Scalloped Potatoes

Baked Russets with Sourcream, Butter, Cheddar Cheese, and Green Onions

Maple Glazed and Roasted Local Sweet Potatoes

Loaded Mashed Potatoes with Bacon, Cheese, and Green Onion

Harvest Mashed Potatoes with Yukon Gold Potatoes and Sweet Potatoes

SIDES

GRAIN

Basmati Rice Pilaf

Harvest 3-Grain Pilaf with Sauteed Vegetables and Fresh Herbs

Wild Rice Pilaf with Mushrooms

Greek Lemon Rice

Coconut Curry Rice

Coconut Jasmine Rice

PASTA

Ziti Pasta w/ Roasted Red Bell Pepper Cream Sauce and Fresh Basil
Topped with Toasted Walnuts

Bow Tie Pasta with Artichokes, Mushrooms, and Roasted Red Peppers

Penne Pasta with Pesto Cream Sauce, Parmesan Cheese, and Pine Nuts

Creamy Tomato Basil Cheese Ravioli

Three Cheese Mac & Cheese

Orzo Pasta with Lemon Butter Sauce

Sundried Tomato Stuffed Shells with Whipped Ricotta and Fresh Basil

Garlic Butter and Mushroom Couscous

ENTREES

BEEF

BBQ Black Pepper, Garlic and Rosemary Crusted New York Strip Steak with Horseradish Cream Sauce

Beef Stroganoff with a rich Dijon-Sour Cream Sauce and Mushrooms

Black Pepper, Garlic & Rosemary Grilled Tri-Tip

Grilled Filet Mignon with Sauteed Mushrooms in Red Wine Reduction

BBQ Prime Rib with Horseradish Cream Sauce

Grilled Ribeye Steak with Chimichurri Sauce

Red Wine Braised Short Ribs

Sesame Beef Stir Fry

PORK

Apricot and Rosemary glazed Pork Loin

Apple Chutney Pork Loin

Honey and Mustard Glazed Pork Loin

Roast Pork Loin with Fresh Peach Chutney

BBQ Pork Spare Ribs with House BBQ Sauce

LAMB

Grilled Pomegranate Glazed Lamb

BBQ Leg of Lamb with Mint and Chimichurri

Chops Grilled Rosemary Rack of Lamb

CHICKEN

Apricot and Rosemary Glazed Chicken

Basil Pesto Chicken

Fresh Thyme and Lemon Marinated Chicken

Roasted Red Pepper Cream Sauce Chicken

Italian Chicken Saltimbocca

BBQ Chicken with our House BBQ Sauce

Garlic and Rosemary Marinated Chicken

Sage Roasted Chicken with a Rich Madeira Reduction

Cumin Rubbed Chicken

ENTREES

FISH

Pecan Crusted Salmon Filet sauced with Fresh Tarragon Crème Fraiche

Blackberry reduction glazed Salmon Filet

Pan Seared Salmon Filet with Dill-Lemon Aioli

Whole Branzino Grilled with Herb & Lemon

Seabass with Almond Chimichurri

Spiced Pan-Seared Scallops with Dill Butter

Jumbo Shrimp Tossed in Basil Butter with Lemon

VEGETARIAN

Butternut Squash and Parmesan Lasagna

Grilled Vegetable Napoleon

Roasted Vegetable Polenta with Fresh Pesto

Mediterranean Artichoke Lasagna

Cheese & Quinoa Stuffed Portabella Mushrooms

Moroccan Cauliflower Steaks

Portobello Mushroom Wellington

Kung Pao Cauliflower on a bed of Rice

Quinoa and Corn Stuffed Poblano Peppers

DESSERTS

Southern Banana Pudding

Caramelized Peach Up-Side Down Cake with Whipped Cream

Caramel Apple Crisp with Fresh Whipped Cream

Strawberry Shortcake

Peanut Butter and Chocolate Tart

Salted Caramel Cheesecake

Raspberry Lemon Cake

Tripple Berry Cobbler with Ice Cream

Butter Cake with Fresh Berries

Tiramisu

Creme Brulee

PLATTERS

ASSORTED DESSERT PLATTER

Double Chocolate Brownies, Lemon Bars, Magic Cookie Bars, Cheesecake, and Raspberry Brownies

PLATTER OF COOKIES

Our Chocolate Chip, Snickerdoodle, Lemon Sugar, and Cowboy Cookies

MINI PIES & CUPCAKES

CUPCAKES

Vanilla Bean, Chocolate, Carrot, Red Velvet, Spice, Lemon
Topped with our real-butter buttercream frosting

MINI PIES

Apple, Cherry, Chocolate Creme, Banana, Coconut