

The art of **MARDI GRAS** *fine food* *Special Order Menu*

ENTREES

NOTE: 12 person minimum order for entrées unless otherwise specified

CHICKEN • TURKEY

- Barbequed Chicken (6 whole chickens min./cut in quarters/ no individual parts may be ordered)
- Chicken à l'Orange (filet with tart orange sauce)
- Chicken Francese (with or without artichoke hearts, lemon & wilted spinach)
- Chicken Marsala (with portobello mushrooms)
- Grilled Chicken Breasts (boneless & skinless)
- Herb Roasted Chicken (4 chicken minimum order)
- Jambalaya
- Our Famous Chicken Pot Pie
- Poulet Chasseur (chicken fingers with fresh tomatoes & mushrooms in a brown white wine sauce)
- Southern Fried Chicken (6 whole chickens min./no individual parts may be ordered/cut in eighths)
- Whole Roasted Turkey* (12-18 lb. turkeys available/at least 1 lb. per person is recommended)
- Hot or Cold Whole Turkey Breast* (serves 12-16)

*Country Pan Gravy is available by the quart.

SEAFOOD

- Cold Poached Salmon (sauce verte available by the qt.)
- Crabcakes (lump crabmeat)
- Grilled Salmon (6 lb. min.)
- Jumbo Shrimp Creole (6 lb. min.)
- Paella (24 person minimum/chicken, chorizo, mussels, clams & shrimp with saffron rice)
- Shrimp, Crab & Scallop Cakes (24 piece min.)

BEEF • VEAL • PORK

- Boeuf Bourguignon
- Grilled Beef Burritos (minimum order 24 burritos)
- Honey Mustard Glazed Ham or Ham Steaks (whole or sliced/4 lb. minimum order)
- Spiral Ham
- Veal Ragoût with Rosemary & Mushrooms
- Whole Cooked Filet of Beef (Medium rare. 1 filet serves 8-10/whipped horseradish available by the quart /whole filet is approximately 3 lbs.)
- Whole Uncooked Filet of Beef (marinated & grilled - ready for your oven)

VEGETARIAN

- Black Bean Chili (9 pound minimum order)
- Carrot Souffle
- Eggplant Lasagne (No noodles/layers of fried eggplant, mushrooms, ricotta, spinach, filetto di pomodoro)
- Macaroni & Cheese
- Vegetable Burritos (24 minimum order)
- Vegetable Lasagne (minimum order 2 - 10 X 12" pans/each pan approximately 8 lbs.)
- Vegetarian Chili (9 pound minimum order)

SIDE DISHES

VEGETABLE

- Broccoli with Roasted Garlic
- Green Beans with Toasted Almonds & Roasted Garlic
- Grilled Seasonal Vegetables
- Oven Roasted Carrots or Parsnip or Fennel or Brussels Sprouts or Butternut Squash (seasonal)
- Ratatouille
- Roasted Winter Vegetables (seasonal)
- Sauteed Escarole, Spinach, Kale, Broccoli Rabe or Broccolini

- Sauteed Squash Medley with Ginger & Garlic (seasonal)
- Seasonal Vegetable Medley
- Zucchini Tomato Provençale

FARINACEOUS

- Cajun Roasted New Potatoes
- Cavatelli, Gemelli or Gnocchi (with Filetto di Pomodoro or Creamy Pesto Sauce)
- Cavatelli with Butter & Parmesan (great with main dishes that have a sauce)
- Garlic Smashed Potatoes
- Jasmine Rice or Jasmine Brown Rice
- Mardi Gras Whipped Potatoes
- Noodle Kugel (Cheese & Apple)
- Pommes Savoyardes (sliced potatoes, cream & garlic)
- Rice Pilaf (rice, onions, chicken stock)
- Riz Mardi Gras (wild & white rice, orzo, toasted pignoli nuts)
- Rosemary Roasted New Potatoes
- Shitake or Vegetarian Risotto
- Tortellini (meat or cheese) with Filetto di Pomodoro or Creamy Pesto Sauce
- Whipped Sweet Potatoes (seasonal)

MISCELLANEOUS

- Sloppy Joes: each Joe is 8 cuts/standard portion is 2½ cuts per person, 2 Joe minimum order (can be 2 different kinds)
- Dairy Joe (tuna, egg salad, swiss cheese, cole slaw)
- Meat Joe (roast beef, turkey, swiss cheese, cole slaw)
- Smokey Joe (smoked salmon, egg salad, swiss cheese, cream cheese)
- Assorted Panini (8 cuts each): flank steak/grilled chicken & roasted pepper/grilled vegetable/chevre, tapenade & roasted pepper/prosciutto & asiago/spinach, mozzarella & roasted tomato/marinated mozzarella & fresh tomato
- "Claremont" French Toast (24 piece minimum order)
- Deluxe Sandwich Platters (minimum is 12)
- Dinner Rolls (order by even dozens)
- Garlic Bread (3 loaf minimum/serves 4 - 6 per loaf)
- Mini Croissants (12)
- Mini Muffins, Danish, Breakfast Pastries
- Scones (order in increments of 8)
- Southern Cornbread (2 - 10" X 12" pan minimum)
- Quiche: broccoli & swiss/spinach & swiss/lorraine (bacon & swiss)/chevre & leek

DESSERTS • PASTRIES

(Note: items marked ♦ are seasonal)

- Apple Cake ♦
- Apple Crisp ♦ (one 10" x 12" pan minimum)
- Assorted Crumb Pies (Blueberry, Sour Cherry, Peach, Apple)♦
- Assorted Fancy Cookies (boxed)
- Brownies (boxed)
- Carrot Cake
- Chocolate Mousse (4 lb. min.)
- Chocolate Mousse Cake
- Chocolate Gateau (flourless)
- Cheesecake (plain/oreo/pumpkin♦)
- Cupcakes (24 min. of same flavor)
- Fresh Fruit Macédoine
- Key Lime Pie
- Linzer Torte ♦
- Mandarin Orange Spice Cake
- Miniature Napoleons (16), Lemon Cream Rolls or Chocolate-Covered Cream Puffs (12)
- Outrageous Chocolate Cake

TO ENABLE YOU TO PLAN THE CORRECT QUANTITIES, ALWAYS ASK YOURSELF:

- 1 - AM I HAVING OTHER THINGS?
- 2 - ARE MY GUESTS LIGHT OR HEAVY EATERS?
- 3 - WOULD I RATHER HAVE LEFTOVERS OR NOT?

PREPARED FOODS WILL REQUIRE HEATING PRIOR TO SERVING

Please allow three working days for preparation.

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Special Order Menu

COLD HORS D'OEUVRES

(Subject to availability)

Assorted Cheesespreads
 Chipotle Mayonnaise
 Imported & Domestic Cheeses
 Hummus (assorted flavors)
 Layered Tortas
 Marinated Mozzarella
 Assorted Patés (meat & vegetable)
 Salmon Mousse
 Fresh Salsa Cruda (seasonal)
 Assorted Sauces and Dips
 Assorted Saucissons (French salami) (10 oz.)
 Scottish Smoked Salmon
 Savory Pepper Jelly Torta
 Whole Filet of Beef (approximately 3 lbs./medium rare/yields 36 or so hors d'oeuvres)

*All sauces & dips are packaged in half pint containers.

HOT HORS D'OEUVRES

(Subject to availability/Order by package)

Breaded Parmesan Artichoke Hearts (12)
 Brie & Raspberry in Phyllo (12)
 Buffalo Wings (1 lb.)
 Cajun Chicken Fingers (1 lb.)
 Cheeseburger Mini's (12)
 Chevre & Roasted Pepper Tartlettes (12)
 Chicken Quesadilla (12)
 Crab Cake Minis (12)
 Crisp Asparagus in Phyllo (12)
 Cuban Sandwiches Mini's (12)
 Franks en Croûte (20)
 Mascarpone Tart (12)
 Peking Duck Cigars (12)
 Pizza Deep Dish (12)
 Portobello Mushroom Triangles (12)
 Shepherd's Pie Mini's (10)
 Shrimp-Stuffed Jalapeño Peppers (10)
 Shrimp Wrapped in Bacon & Horseradish (12)
 Spinach & Artichoke Tarts (Vegetarian) (12)
 Tuscan Tart (12)
 Vegetable Dumplings (Vegan) (12)
 Whole Filet of Beef (approximately 3 lbs./ready for you to cook with heating instructions/yields 40 or so hors d'oeuvres)

• PLUS a full line of GOURMET SNACKS, CHIPS, CRACKERS, BREADS, SALSAS, DIPS, SPREADS . . .

SALADS

Note: 8-12 ounce total per person portion recommended for main dish/4-6 ounce total per person portion recommended for side dish/4 lb. minimum order unless otherwise specified.

SEAFOOD SALADS

Deluxe Tuna Salad
 Shrimp Salad Mardi Gras (celery, parsley, leeks with mild mustard dressing)
 Tossed Niçoise Salad (tuna, potato, green beans, Niçoise olives, capers, tomato)

LEAF SALADS

Field Greens with Tomato Basil Vinaigrette
 Mixed Salad (lettuce, tomato, carrot & onion with tomato basil vinaigrette)

CHICKEN & TURKEY SALADS

Country Chicken Salad (creamy tarragon dressing)
 Japanese Ginger Chicken Salad
 Mandarin Chicken Salad
 Mediterranean Chicken Salad (lemon, herb & olive oil dressing)
 Ponzu Chicken Salad (made with grilled chicken)
 Three Mustard Chicken Salad

PASTA SALADS

Asian Pasta with Chicken
 Capellini Salad (artichoke hearts, pignoli nuts, peas, red peppers, capers, black olives)
 Cavatelli & Broccoli •
 Farfalle Fresca (bowties with fresh tomato, basil & garlic)
 Garden Macaroni Salad
 Orecchiete & Broccoli Rabe •
 Orzo Salad
 Pasta Primavera •
 Sesame Noodles
 Sweet Pepper Pasta (penne pasta, roasted peppers, spinach, tomatoes with balsamic dressing)
 Toasted Orzo •
 Wild Mushroom Noodle (oriental buckwheat soba w/sautéed mushrooms) •

POTATO SALADS

Cajun Potato Salad (with green onion)
 French Potato Salad (parsley and shallot vinaigrette)
 Old Fashioned Potato Salad (celery, onion, egg, carrot, sour cream & mayo)
 Open House Potato Salad (carrots, celery, dill, red onion, red wine vinaigrette, sour cream & mayonnaise)
 Woodland Potato Salad (sautéed onions & portobello mushrooms w/sherry vinaigrette)

GRAIN, RICE & BEAN SALADS

Black Bean Salad
 Cherry Wheatberry
 Cous Cous Confetti
 Edamame
 Jicama & Bean Salad (jicama, 3 beans, yellow pepper with chipotle lemon dressing) (seasonal)
 Tabouleh
 Wheatberry Harvest (wheat, barley, corn & vegetables)
 Wild Rice Salad (orzo, roasted tomato, pignoli nuts, olives)

VEGETABLE SALADS

Asparagus & Hearts of Palm
 Asparagus, Tomato & Yellow Pepper (seasonal)
 Basilico Corn Salad (corn, fresh scallion, tomato with basil vinaigrette – seasonal)
 Broccoli & Roasted Peppers with Greek Olives
 Cole Slaw
 Cucumber & Tomato Salad
 Greek Salad
 Green Beans w/Toasted Almonds & Roasted Garlic •
 Haricots Vertes w/Portobello Mushrooms •
 Israeli Salad (cucumbers, tomato, scallion, lemon, olive oil)
 Mediterranean Cucumber Salad (feta, parsley, mint, red onion, & vinegar)
 Moroccan Carrot Salad
 Tomato & Fresh Mozzarella
 • this salad can also be served warm