

Casual
CATERING

CASUALCATERINGAZ.COM



ABOUT

As a part of the Steve Short Culinary Team, Casual Catering stems from our primary purpose- providing chef-driven cuisine that doesn't compromise on quality or presentation. Casual Catering exists to provide an option that is simplified in scope but not in value.

We believe that delivered food must be as uncommonly good as food our team cooks on location and that guests who desire delivery don't deserve a step-down product. Casual Catering is the solution for meetings and events that require amazing food but not a full-blown setup with culinary and hospitality teams on location.

Think of this as a fully contained option that only requires someone to drop it off and set it on your table. Everything is delivered efficiently, in fully recyclable containers, ready to serve. Our delivery team will not stay on site but will leave you with recyclable plates, flatware, cups, and napkins.

THIS IS CATERING
DELIVERY, ONLY
BETTER.

CLASSIC CONTINENTAL


Minimum order of 12 portions

FRESH BAKED MUFFINS **V**

orange sour cream, chocolate banana, and pumpkin spice

FRESH FRUIT & BERRIES **VG • GF**

honeydew, pineapple, cantaloupe, grapes, berries



CALIFORNIA CONTINENTAL

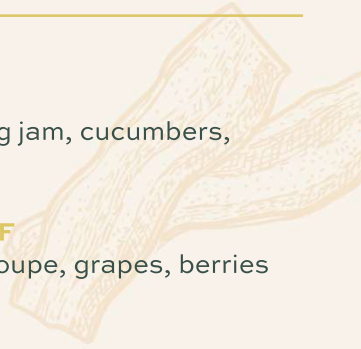

Minimum order of 12 portions

AVOCADO TOAST **V**

avocado, lime, tomato jam, fig jam, cucumbers, arugula, tomatoes

FRESH FRUIT & BERRIES **VG • GF**

honeydew, pineapple, cantaloupe, grapes, berries



FRENCH TOAST CASSEROLE

Minimum order of 12 portions

FRENCH TOAST CASSEROLE **V**

sourdough, cinnamon, vanilla bean anglaise, berries

FRESH FRUIT & BERRIES **VG • GF**

honeydew, pineapple, cantaloupe, grapes, berries

ROASTED SAUSAGE CASSEROLE

Minimum order of 12 portions

ROASTED SAUSAGE CASSEROLE **GF**

asiago, potatoes, herbs

FRESH BAKED MUFFINS **V**

orange sour cream, chocolate banana, and pumpkin spice

FRESH FRUIT & BERRIES **VG • GF**

honeydew, pineapple, cantaloupe, grapes, berries

CHEDDAR FRITTATA

Minimum order of 12 portions

CHEDDAR FRITTATA **V • GF**


chives

FRESH BAKED MUFFINS **V**

orange sour cream, chocolate banana, and pumpkin spice

FRESH FRUIT & BERRIES **VG • GF**

honeydew, pineapple, cantaloupe, grapes, berries



MINIMUM ORDER OF 15 PORTIONS

SELECT ONE ENTRÉE, ONE
POTATO, AND ONE SIDE

ENTRÉES

FRENCH TOAST CASSEROLE **V**

sourdough, cinnamon, vanilla bean anglaise, berries

GRILLED BREAD & AVOCADO **V**

avocado, lime, tomato jam, fig jam, cucumbers,
arugula, tomatoes

HATCH CHILE FRITTATA **V • GF**

sweet corn, cajeta mole

LEMON RICOTTA PANCAKES **V**

maple syrup, gremolata, berries

CHEDDAR FRITTATA **V • GF**

chive

MUSHROOM FRITTATA **V • GF**

parmesan reggiano, caramelized fennel

SCRAMBLED EGGS **V • GF**

fresh herbs, tomatillo salsa

ROASTED SAUSAGE CASSEROLE **GF**

asiago, potatoes, herbs

POTATOES

OVEN ROASTED FINGERLINGS **VG • GF**

sea salt, cracked pepper, fresh herbs

BREAKFAST POTATOES **V • GF**

red pepper, onion, butter

HASHBROWNS **V • GF**

shredded russets, sea salt, cracked pepper

SIDES

HICKORY SMOKED BACON **GF**

PORK SAUSAGE

BUTTERMILK BISCUITS

country gravy, strawberry preserves

OATMEAL **V • GF**

pecans, honey, brown sugar, cranberries

INCLUDES

FRESH BAKED MUFFINS **V**

orange sour cream, chocolate banana, and pumpkin spice

FRESH FRUIT & BERRIES **VG • GF**

honeydew, pineapple, cantaloupe, grapes, berries



MORNING



YOGURT PARFAITS **V**

blueberry yogurt, berries, granola

CHIA PUDDING PARFAITS **VG • GF**

berries

TRAIL MIX

pistachios, cashews, walnuts, almonds, pepitas **VG • GF**
dried mission figs, dried apricots, dried cranberries **VG • GF**
semi-sweet chocolate, white chocolate **V • GF**

FRESH FRUIT & BERRIES **VG • GF**

honeydew, pineapple, cantaloupe, grapes, berries

DRIED CRANBERRY & ALMOND COOKIES **VG**

LEMON POPPY SEED COOKIES **V**

AFTERNOON



CHEESE BOARD **V**

havarti dill, gouda, sharp cheddar, muenster, pepper jack, berries

CRUDITE **V • GF**

red pepper pesto

TRAIL MIX

pistachios, cashews, walnuts, almonds, pepitas **VG • GF**
dried mission figs, dried apricots, dried cranberries **VG • GF**
semi-sweet chocolate, white chocolate **V • GF**

GRILLED VEGETABLE ANTIPASTO **V • GF**

carrots, zucchini, yellow squash, broccoli, cauliflower, bell peppers, mushrooms, cherry peppers, pepperoncini, fresh mozzarella

MEXICAN HOT CHOCOLATE COOKIES **VG**

FRESH FRUIT & BERRIES **VG • GF**

honeydew, pineapple, cantaloupe, grapes, berries

POPCORN **V • GF**

m&ms, marshmallows, chocolate chips

LEMON POPPY SEED COOKIES **V**

CHOCOLATE CHIP COOKIES **V**

MINIMUM ORDER OF 15 PORTIONS

SELECT TWO SANDWICHES, TWO SALADS, AND ONE BOARD

SANDWICHES

CENTER CUT ROAST SIRLOIN SLIDERS

potato rolls, cucumber salsa, chipotle aioli

PESTO CHICKEN SALAD

oven-dried tomatoes, mini croissants

BEET LT SLIDERS **V**

beets, heirloom tomatoes, arugula, caramelized onions, aioli, focaccia

VEGETABLE GREEK **V**

olives, feta, tomato, cucumber, balsamic, focaccia

ROAST TURKEY & APPLE

cheddar, granny smith apples, tomato jam, focaccia

SOUTHERN PIMENTO CHEESE **V**

red bell peppers, focaccia

CUCUMBER SANDWICH **V**

cucumber, chevre, picadillo relish, focaccia

ITALIAN CLUB

salami, roast turkey, smoked ham, soppressata, tomato, white cheddar, focaccia

BOARDS

CHEESE BOARD **V**

smoked gouda, havarti dill, muenster, pepper jack, sharp cheddar, flatbreads, crackers, strawberries

CRUDITE **V • GF**

fresh vegetables, ranch dressing

FRESH FRUIT & BERRIES **VG • GF**

cantaloupe, pineapple, honeydew, grapes, berries

GRILLED VEGETABLE ANTIPASTO **V • GF**

carrots, zucchini, yellow squash, broccoli, cauliflower, bell peppers, mushrooms, cherry peppers, pepperoncini, fresh mozzarella

SALADS

COBB

yellow roasted beets, heirloom tomatoes, smoked bacon, chopped romaine, heritage lettuce, bleu cheese fritters, honey crème vinaigrette

ICEBERG & DILL **V • GF**

kalamata olives, sun-dried tomatoes, manchego, baby dill, roasted garlic vinaigrette

NEW MEXICO **V • GF**

heritage lettuce, roasted pepitas, puffed sweet corn, queso fresco, roasted red peppers and onions, ancho honey dressing

WALDORF **V • GF**

apples, grapes, celery, walnuts, sweet whipped dressing

WATERMELON **VG • GF**

oranges, cucumber, red onion, mint, basil, frisée, strawberries, citrus vinaigrette

SOUR CREAM POTATO SALAD **V • GF**

red-skinned potatoes, sour cream, bell pepper, dill pickle, mustard

MEDITERRANEAN GEMELLI PASTA

gemelli pasta, red and yellow peppers, green olives, feta, caesar dressing

FARMERS MARKET GARDEN **V • GF**

romaine, iceberg, tomatoes, carrots, cucumbers, olives, yellow squash, ranch and lemon thyme vinaigrette

CITRUS **VG • GF**

greens, oranges, basil, mint, citrus vinaigrette

SELECT TWO WRAPS, TWO SALADS, AND ONE BOARD

WRAPS

CLUB WRAP

spinach tortilla, smoked turkey, brown sugar glazed ham, hickory smoked bacon, swiss cheese, romaine, tomato, chipotle aioli

VEGETABLE WRAP **V**

romaine, kalamata olives, feta, cucumber, tomatoes, balsamic

ROAST CHICKEN CHIPOTLE WRAP

spinach tortilla, romaine, tomatoes, olives, roasted chicken, chipotle cream cheese

GRILLED CHICKEN BLT WRAP

bacon, grilled chicken, tomato, mayo

MAKE YOUR OWN, GREEK LETTUCE WRAP **VG • GF**

hummus, tomato, cucumbers, black olives, butter leaf lettuce

TURKEY WRAP

pulled turkey, arugula, raspberries, blood orange vinaigrette

BOARDS

CHEESE BOARD **V**

smoked gouda, havarti dill, muenster, pepper jack, sharp cheddar, flatbreads, crackers, strawberries

CRUDITE **V • GF**

fresh vegetables, ranch dressing

FRESH FRUIT & BERRIES **VG • GF**

cantaloupe, pineapple, honeydew, grapes, berries

GRILLED VEGETABLE ANTIPASTO **V • GF**

carrots, zucchini, yellow squash, broccoli, cauliflower, bell peppers, mushrooms, cherry peppers, pepperoncini, fresh mozzarella

SALADS

NEW MEXICO **V • GF**

heritage lettuce, roasted pepitas, puffed sweet corn, queso fresco, roasted red peppers and onions, ancho honey dressing

MEDITERRANEAN GEMELLI PASTA SALAD

gemelli pasta, red and yellow bell peppers, black olives, feta, caesar dressing

COBB

yellow roasted beets, heirloom tomatoes, smoked bacon, chopped romaine, heritage lettuce, bleu cheese fritters, honey crème vinaigrette

FARMERS MARKET GARDEN **V • GF**

romaine, iceberg, tomatoes, carrots, cucumbers, olives, yellow squash, ranch and lemon thyme vinaigrette

CITRUS **VG • GF**

greens, oranges, mint, basil, citrus vinaigrette

WALDORF **V • GF**

apples, grapes, celery, walnuts, sweet whipped dressing

SOUR CREAM POTATO SALAD **V • GF**

red-skinned potatoes, sour cream, bell pepper, dill pickle, mustard

SELECT TWO DELI OPTIONS AND TWO SALADS, INCLUDES EVERYTHING UNDER CREATE YOUR SANDWICH

DELI

SHAVED BROWN SUGAR PIT HAM **GF**

SMOKED TURKEY BREAST **GF**

PESTO CHICKEN SALAD **GF**

THINLY SLICED ROAST SIRLOIN OF BEEF **GF**

GENOA SALAMI **GF**

EGG SALAD **V • GF**



CREATE YOUR SANDWICH

FRESH BREADS **V**

- 9 GRAIN
- SOURDOUGH
- FOCACCIA

GRILLED VEGETABLES **VG • GF**

- BELL PEPPERS
- ZUCCHINI
- SQUASH

CHEESES **V • GF**

- SWISS
- PEPPER JACK
- MILD CHEDDAR

CLASSIC TOPPINGS **VG • GF**

- ROMAINE
- TOMATOES
- PICKLES
- CUCUMBER

STONE-GROUND MUSTARD **VG • GF**

MAYONNAISE **V • GF**



SALADS

NEW MEXICO **V • GF**

heritage lettuce, roasted pepitas, puffed sweet corn, queso fresco, roasted red peppers and onions, ancho honey dressing

MEDITERRANEAN GEMELLI PASTA SALAD

gemelli pasta, red and yellow bell peppers, black olives, feta, caesar dressing

COBB

yellow roasted beets, heirloom tomatoes, smoked bacon, chopped romaine, heritage lettuce, bleu cheese fritters, honey crème vinaigrette

FARMERS MARKET GARDEN **V • GF**

romaine, iceberg, tomatoes, carrots, cucumbers, olives, yellow squash, ranch and lemon thyme vinaigrette

CITRUS **VG • GF**

greens, oranges, mint, basil, citrus vinaigrette

WALDORF **V • GF**

apples, grapes, celery, walnuts, sweet whipped dressing

SOUR CREAM POTATO SALAD **V • GF**

red-skinned potatoes, sour cream, bell pepper, dill pickle, mustard

FRESH FRUIT & BERRIES **VG • GF**

cantaloupe, pineapple, honeydew, grapes, berries

SALADS

COBB

yellow roasted beets, avocado, hard-cooked egg, heirloom tomatoes, smoked bacon, chopped romaine, heritage lettuce, bleu cheese fritters, honey crème vinaigrette

TOMATO V • GF

queso fresco, tomatillo, cilantro, frisée, red chile citrus vinaigrette

ICEBERG & DILL V • GF

kalamata olives, sun-dried tomatoes, manchego, baby dill, roasted garlic vinaigrette

CHICORY CAESAR

parmesan reggiano, chicory, romaine hearts, butter-griddled focaccia 'crouton' with red pepper pesto

FIVE BEAN VG

heirloom beans, seasonal hummus, tabbouleh, wheat berries, herbed flatbread, basil

CUCUMBER, EGG & FENNEL V • GF

yukon gold potatoes, green beans, lemon, tarragon caper dressing

FARMERS MARKET TOSSED V • GF

romaine, iceberg, tomatoes, carrots, cucumbers, olives, yellow squash, ranch and lemon thyme vinaigrette

NEW MEXICO V • GF

heritage lettuce, roasted pepitas, puffed sweet corn, avocado, queso fresco, roasted peppers and onions, ancho honey dressing

COMPLETE YOUR SALAD

GRILLED CHICKEN GF

BLACKENED CHICKEN GF

TOFU VG • GF

SANDWICHES



SMOKED HAM

open-eye swiss cheese, romaine, tomato, pickle

ROAST TURKEY & APPLE

cheddar cheese, lettuce, apple

PESTO CHICKEN SALAD

oven-dried tomatoes, lettuce, butter croissant

TURKEY & BACON

cheddar cheese, tomato, baguette

FRESH MOZZARELLA & BACON

basil, bacon, baguette

BEET LT V

beets, vine-ripened tomatoes, arugula, caramelized onion aioli

CLUB WRAP

ham, turkey, bacon, cheddar, avocado, greens, chipotle aioli

ITALIAN CLUB

turkey, ham, salami, baguette, italian dressing, romaine, provolone

ALL SANDWICHES INCLUDE FRESH FRUIT



SELECT TWO ENTREES, ONE SALAD,
TWO SIDES

ENTRÉES

SLOW ROASTED CHICKEN **GF**

lemon, black pepper

FRIED CHICKEN

cast iron, Mary's style, roasted serranos

GREEN CHILE CHICKEN **GF**

verde salsa, flour tortillas

ROASTED PULLED TURKEY BREAST

rich mole, strawberry pico de gallo

BRAISED PORK SHOULDER **GF**

cilantro pesto, flour tortillas

BEER BRAISED BRATS

sliced over fennel seed caramelized onions, bacon jam

AL PASTOR ROASTED PORK

achiote peppers, cinnamon, citrus, roasted pineapple, flour tortillas, onion, cilantro, verde salsa

BACON-WRAPPED PORK LOIN **GF**

brown sugar-cured bacon

BARBECUE SLICED BEEF **GF**

kosher salt, black pepper, brown sugar barbecue, potato rolls, our original recipe

SHORT RIBS **GF**

black pepper, garlic, sea salt, flour tortillas

SLOW-ROASTED SLOW-ROASTED

SALADS

ICEBERG & DILL **V • GF**

kalamata olives, sun-dried tomatoes, manchego, baby dill, roasted garlic vinaigrette

SOUR CREAM POTATO SALAD **V • GF**

red-skinned potatoes, sour cream, bell pepper, dill pickle, mustard

FARMERS MARKET GARDEN **V • GF**

romaine, iceberg, tomatoes, carrots, cucumbers, olives, yellow squash, ranch and lemon thyme vinaigrette

MACARONI **V**

sweet pickles, bell pepper, celery, onion

COBB

yellow roasted beets, heirloom tomatoes, smoked bacon, chopped romaine, heritage lettuce, bleu cheese fritters, honey crème vinaigrette

SIDES

CHILLED RELISH TRAY **VG • GF**

carrots, celery, olives, radishes, cherry tomatoes, cherry peppers

PICKLE BAR **VG • GF**

bread & butter, dill spears, gherkins, red chile cucumbers

MACARONI & CHEESE **V**

elbow macaroni, triple cheese blend

STEAMED BROCCOLI **V • GF**

farmhouse cheddar, sea salt

BROWN SUGAR BAKED BEANS

brown sugar, molasses, bacon, onions

MASHED POTATOES

black pepper white gravy

RATTLESNAKE BEANS **VG • GF**

garlic, natural jus

POBLANO MAC & CHEESE **V**

triple cheese, roasted poblanos

ENTRÉES

SLOW ROASTED ORGANIC CHICKEN **GF**

bone-in chicken with lemon and black pepper

ROSEMARY SCENTED PORK ROAST

slow-roasted with mushroom demi-glace

MAPLE CRUSTED CHICKEN

mornay sauce

BRAISED POT ROAST **GF**

carrots, potatoes

VEGETABLE POT PIE **V**

mornay sauce, torn basil

ROASTED HERITAGE PULLED TURKEY **GF**

walnuts, raspberries, blood orange citrus sauce

COCA-COLA® MEATLOAF

caramelized onion, cola demi-glace

BARBECUE CHICKEN **GF**

mid-west style, bone-in, slow-roasted

FRIED CHICKEN

cast iron, Mary's style

POBLANO MAC & CHEESE **V**

monterey and cheddar cheeses

HONEY ROASTED CHICKEN BREAST **GF**

cucumber fennel slaw

POTATOES & GRAINS

OVEN-ROASTED ORGANIC FINGERLINGS **VG • GF**

fresh herbs

AU GRATIN POTATOES **V • GF**

monterey jack, poblano

LONG-GRAIN WILD RICE **VG • GF**

MASHED POTATOES WITH GRAVY

REGIONAL COMFORT

SELECT TWO ENTRÉES, ONE SALAD, ONE
POTATO/GRAIN, ONE VEGETABLE

SALADS

FARMERS MARKET GARDEN **V • GF**

romaine, iceberg, tomatoes, carrots, cucumbers, yellow squash, olives, ranch and lemon thyme vinaigrette

THE WALDORF **V • GF**

apples, grapes, celery, walnuts, sweet whipped dressing

ICEBERG & DILL **V • GF**

kalamata olives, sun-dried tomatoes, manchego, baby dill, roasted garlic vinaigrette

COBB

yellow roasted beets, heirloom tomatoes, smoked bacon, chopped romaine, heritage lettuce, bleu cheese fritters, honey crème vinaigrette

CELERY & FENNEL **V • GF**

shaved fennel, shaved celery, bleu cheese, black pepper, dates, caramelized shallot vinaigrette

VEGETABLES

CHILLED RELISH TRAY **VG • GF**

carrots, celery, olives, radishes, cherry tomatoes, cherry peppers

STEAMED BROCCOLI **V • GF**

farmhouse cheddar, sea salt

SAUTÉED GREEN BEANS **VG • GF**

sea salt, black pepper, garlic

ZUCCHINI & YELLOW SQUASH **VG • GF**

sea salt, black pepper

ROASTED BEETS **V • GF**

sea salt, chevre

SAUTÉED SPINACH **VG • GF**

garlic, lemon, red chile flakes

BUTTER GLAZED PEAS **V • GF**

sea salt, black pepper

ENTRÉES

16 SPICE BLACKENED CHICKEN **GF**
mango garlic sauce

BRAISED SHORT RIB ENCHILADA
red chile, queso blanco

STUFFED CHICKEN BREAST **GF**
grilled poblano, white cheddar

ROASTED POTATO ENCHILADA **V**
potato, jack cheese, verde salsa

CHIMAYO PORK **GF**
sweet chile, brown sugar and rice wine vinegar
glaze, sweet corn poblano risotto

GRILLED CHICKEN CHIMICHURRI **GF**
artichoke relish

FORBIDDEN BLACK RICE **VG • GF**
forbidden black rice, anaheim chiles,
tomatillos, cilantro, garlic, avocado, heirloom
tomatoes

RELISH

CHIMICHURRI **VG • GF**

MANGO FRESCO CHILE RELISH **VG • GF**

RED CHILE PIPIAN **VG • GF**

AVOCADO VERDE SAUCE **VG • GF**

AGAVE RED CHILE "MOLE" **VG • GF**

CUCUMBER JICAMA RELISH **VG • GF**

RED PEPPER PESTO **V • GF**

SALADS

CITRUS **VG • GF**
greens, oranges, basil, mint, citrus vinaigrette

TOMATO **V • GF**
queso fresco, tomatillo, cilantro, frisée, red chile
citrus vinaigrette

WATERMELON **VG • GF**
oranges, cucumber, red onion, mint, basil,
frisée, strawberries, citrus vinaigrette

ARIZONA CAESAR **GF**
bleu cheese, poblano, avocado

NEW MEXICO **V • GF**
heritage lettuce, roasted pepitas, puffed sweet
corn, queso fresco, roasted red peppers and
onions, ancho honey dressing

SIDES

STEAMED KERNEL CORN **V**
pepita pesto

MASHED POTATOES **V • GF**
cilantro pesto

RATTLESNAKE BEANS **VG • GF**
peppercorn

CREAMY GREEN CHILE RICE **V • GF**
cilantro pesto

MASHED POTATOES **V • GF**
green chile

GRILLED VEGETABLES **VG • GF**
carrots, zucchini, yellow squash, broccoli,
cauliflower, bell peppers, mushrooms

ZUCCHINI & YELLOW SQUASH **VG • GF**
sea salt, black pepper

TACOS & ENCHILADAS

SELECT TWO TACOS, ONE ENCHILADA, ONE
SALAD, TWO RELISH

TACOS

ROASTED CHICKEN

green pipian, cilantro, lime, avocado

BRAISED PORK

blood orange vinaigrette, salsa verde, lime

SHORT RIB

cotija, basil, lime, salsa verde

CHICKEN TINGA

chipotle, tomato, onion

CARNITAS

traditional

POTATO & GREEN CHILE **VG**

RELISH

CHIMICHURRI **VG • GF**

MANGO FRESCO CHILE RELISH **VG • GF**

RED CHILE PIPIAN **VG • GF**

AVOCADO VERDE SAUCE **VG • GF**

AGAVE RED CHILE "MOLE" **VG • GF**

CUCUMBER JICAMA RELISH **VG • GF**

RED PEPPER PESTO **V • GF**

ENCHILADAS

GREEN CHILE CHICKEN ENCHILADA

pomegranate relish

CHEESE ENCHILADA **V**

red chile

POTATO ENCHILADA **V**

potato, jack cheese, verde salsa

BRAISED SHORT RIB ENCHILADA

red chile, queso blanco

SALADS

NEW MEXICO **V • GF**

heritage lettuce, roasted pepitas, puffed
sweet corn, queso fresco, roasted red
peppers and onions, ancho honey dressing

CITRUS **VG • GF**

greens, oranges, basil, mint, citrus
vinaigrette

TOMATO **V • GF**

queso fresco, tomatillo, cilantro, frisée, red
chile citrus vinaigrette

WATERMELON **VG • GF**

oranges, cucumber, red onion, mint, basil,
frisée, strawberries, citrus vinaigrette

ARIZONA CAESAR **GF**

bleu cheese, poblano, avocado

SERVED WITH

LIMES, SALSA VERDE, SALSA ROJO, QUESO FRESCO

RATTLESNAKE BEANS **VG • GF**

CREAMY GREEN CHILE RICE **V • GF**

SELECT ONE ENTRÉE, ONE UNIQUE DISH,
TWO SIDES, ONE SALAD

ENTRÉES

PENNE PUTTANESCA **V**

capers, garlic, tomato, local olives

FORMAGGIO TORTELLINI (CHEESE TORTELLINI)

carbonara, basil

GNOCCHI **V**

pepita pesto, brussels leaves, blistered
tomatoes

SPAGHETTI **V**

mascarpone, marinara

LASAGNA **V**

marinara, basil, ricotta

RISOTTO AI FUNGHI DI BOSCO (WILD MUSHROOM RISOTTO) **V**

tomato and oregano relish

SIDES

PATATE (POTATOES) **V • GF**

pecorino, rosemary

SPINACI (LOCAL SPINACH) **VG • GF**

agave

FAGIOLI VERDI (SAUTÉED GREEN BEANS) **VG • GF**

herbs, sea salt

PATATE DOLCE (SWEET POTATOES) **VG • GF**

herbs, sea salt

BROCCOLI ALLA GRIGLIA (GRILLED BROCCOLI) **VG • GF**

herbs, sea salt

UNIQUE DISHES

POLLO AL FORNO (BAKED CHICKEN) **GF**

rosemary, preserved lemon, salsa verde

POLLO MARSALA (MARSALA CHICKEN)

marsala, mushrooms, demi-glace

POLLO PICATTA (CHICKEN PICATTA)

lemons, capers

POLLO PARMESAN (CHICKEN PARMESAN)

marinara, parmesan

POLPETTE DI AGNELLO (LAMB MEATBALLS) **GF**

vodka sauce, prosciutto, gremolata

SALADS

SEDANO E FINOCCHIO (CELERY & FENNEL) **V • GF**

shaved fennel, shaved celery, bleu cheese,
black pepper, dates, caramelized shallot
vinaigrette

ICEBERG E ANETO (ICEBERG & DILL) **V • GF**

kalamata olives, sun-dried tomatoes,
manchego, baby dill, roasted garlic vinaigrette

CICORIA CESARE (CHICORY CAESAR)

parmesan reggiano, chicory, romaine hearts,
asiago croutons

BARBABIETOLE ARROSTITE (ROASTED BEETS) **V • GF**

yellow beets, roasted walnuts, chevre

SPINACI E FRUTI DI BOSCO (SPINACH AND BERRIES) **V • GF**

spinach, frisée, blackberries, blueberries,
raspberries, pecans, bleu cheese, lemon
thyme vinaigrette

APPETIZERS

50 PIECES PER TRAY UNLESS OTHERWISE NOTED

HOT

POBLANO STUFFED MUSHROOMS v
roasted corn, cheese

CHARBROILED MEATBALLS
mushroom demi, pepita pesto drizzle

ARTICHOKE PUFFS v
boursin cheese

SPINACH & ARTICHOKE GRATIN v
rosemary flatbread

MOROCCAN LAMB MEATBALLS
lemon cumin yogurt

CHEESE EMPANADAS v
green chile

MAC & CHEESE
schreiner's andouille sausage
*serves 25

SAUSAGE STUFFED MUSHROOMS
cajeta mole

RED CHILE CHICKEN EMPANADAS
poblano relish, cilantro crème

COLD

GRILLED VEGETABLE ANTIPASTO v • GF
carrots, zucchini, yellow squash, broccoli,
cauliflower, bell peppers, mushrooms,
cherry peppers, pepperoncini, fresh
mozzarella
*serves 25 per tray

FRESH FRUIT & BERRIES VG • GF
honeydew, pineapple, cantaloupe, grapes,
berries
*serves 25 per tray

CHEESE BOARD v
havarti dill, gouda, sharp cheddar,
muenster, pepper jack, berries
*serves 25 per tray

CRUDITE v • GF
red pepper pesto
*serves 25 per tray

CAPRESE v • GF
tomatoes, mozzarella, basil, balsamic
*serves 25 per tray

FINGER SANDWICHES
• curried chicken salad
• grilled pineapple, cream cheese, basil v

JALAPENO & BACON DEVILED EGGS GF

JALAPENO HUMMUS v
tomatoes, flatbread, pumpernickel, carrots
*serves 25 per tray

INDIVIDUAL

DARK CHOCOLATE POT DE CRÈME ✓
burnt cinnamon whipped cream, sugar cookie

TRADITIONAL BREAD PUDDING ✓
crème anglaise, berries

CLASSIC CRÈME BRÛLÉE ✓ • GF
berries

ROSEMARY CRÈME BRÛLÉE ✓ • GF
berries

CHERRY CHEESECAKE MASON JAR ✓
citrus dust, fresh berries

APPLE PIE CHEESECAKE MASON JAR ✓
cinnamon crisp crumble

CHOCOLATE CREAM PIE MASON JAR ✓
layered chocolate custard, cookies, whipped cream

STRAWBERRY PRETZEL PARFAIT MASON JAR ✓
layered strawberries, whipped cream, crushed pretzels

CARAMEL BANANA PUDDING MASON JAR ✓
layered vanilla cookies, banana pudding, whipped cream

COCONUT CREAM & LEMON CAKE MASON JAR ✓
toasted coconut, caramel

BUNDT CAKES

ORANGE BUNDT CAKE ✓
orange bourbon glaze

KENTUCKY BUTTER BUNDT CAKE ✓

CHOCOLATE SOUR CREAM BUNDT CAKE ✓
chocolate ganache glaze

PUMPKIN BUNDT CAKE ✓
brown butter icing

PECAN PIE BUNDT CAKE ✓

COOKIES & DESSERT BARS

ROCKY ROAD VG

MEXICAN HOT CHOCOLATE VG

DRIED CRANBERRY & ALMOND VG

DARK CHOCOLATE, WALNUT & SEA SALT ✓

LEMON POPPY SEED ✓

INSIDE OUT ✓

CHOCOLATE CHIP ✓

RASPBERRY CRUMBLE BARS ✓

APPLE CRUMBLE BARS ✓

PECAN BARS ✓

MINIS

DARK CHOCOLATE POT DE CRÈME ✓ • GF
burnt cinnamon whipped cream

CLASSIC CRÈME BRÛLÉE ✓ • GF

ROSEMARY CRÈME BRÛLÉE ✓ • GF

CHOCOLATE CREAM PIE MASON JAR ✓
layered chocolate custard, cookies, whipped cream

STRAWBERRY PRETZEL PARFAIT MASON JAR ✓
layered strawberries, whipped cream, crushed pretzels

CARAMEL BANANA PUDDING MASON JAR ✓
layered vanilla cookies, banana pudding, whipped cream

COCONUT CREAM & LEMON CAKE MASON JAR ✓
toasted coconut, caramel

CHERRY CHEESECAKE MASON JAR ✓
citrus dust, fresh berries

APPLE PIE CHEESECAKE MASON JAR ✓
cinnamon crisp crumble

LEMONADE

WATERMELON ROSEMARY
STRAWBERRY
CUCUMBER BASIL
MANGO
BLUEBERRY MINT
PINEAPPLE
GREEN APPLE
TROPICAL CITRUS BASIL
MANGO RASPBERRY
STRAWBERRY LIME
TRADITIONAL

INFUSED WATER

MINT, CUCUMBER, STRAWBERRY & LEMON
BLUEBERRY, MANGO & STRAWBERRY
LIME, RASPBERRY & MINT
RASPBERRY, BLACKBERRY & APPLE

JUICE

ORANGE
CRANBERRY
APPLE

WARM UP

ORGANIC FRENCH ROAST COFFEE

TEATULIA FAIR TRADE HOT TEA
earl grey, chamomile, green

APPLE CIDER
cinnamon sticks

HOT CHOCOLATE
chocolate chips, white chocolate chips,
marshmallows

ICED TEA

SOUTHERN STYLE SWEET TEA
TRADITIONAL BLACK

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Casual CATERING

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