

## Plated Dinner Items

• All menus include artisan breads, yeast rolls & butter

\*Appetizer courses can be added and customized for your event, please ask our catering team.

### Soup Selections

#### Hot Soups

Caramelized onion, champagne & Brie w/ puff pastry crouton  
Loaded baked potato  
Roasted wild mushroom & cognac bisque  
Roasted tomato & fresh basil  
New Orleans style Gumbo  
Southwestern black bean w/ chipotle, grilled chicken & corn

#### Chilled Soups

Tomato thyme with grilled garlic crouton  
Avocado & corn soup with cilantro oil  
Cucumber mint  
Classic Gazpacho with bay shrimp  
Vichyssoise  
Cantaloupe mint

### Dessert Selections

#### Crème Brulee Napoleon

Crispy almond Phyllo layered with creamy Crème Brulee, wild berries & caramel sauce

#### Chocolate Coconut Cake

#### Pecan or Assorted Fruit Pie

#### Layered Chocolate Mousse

#### Red Velvet with Cream Cheese Frosting

#### Triple Chocolate Bundt Cake

#### Classic Carrot Cake

### Salad Selections

#### Tuscan Salad

Mixed greens topped with sun dried tomatoes, roasted wild mushrooms & toasted pine nuts, balsamic vinaigrette

#### Greek Salad

Red wine marinated tomatoes, cucumbers, roasted peppers & kalamata olive over mixed greens, a creamy Greek dressing

#### Goat Cheese Salad

Mixed greens, almond encrusted goat cheese cake, mangos, strawberries, spiced almonds & dried cherry vinaigrette

#### Asian Chop Salad

Mandarin oranges, bell peppers, Bermuda onions, chow mien noodles & pineapple salsa on mixed greens, citrus soy vinaigrette

#### Southwestern Flair

Mixed greens, tortilla encrusted chipotle cheddar cake, guacamole, black bean corn salsa & creamy chipotle vinaigrette

Custom Menus are available! Let Chef Sean create a signature dish to meet dietary needs, family favorites or specific themes. All cooking oils are trans-fat free.

# dailyDish catering

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## Entrée Choices

Please note that we can make substitutions to better fit your guest's dietary needs. Also, ask about dual entrees for any of the selections below, offering your guests entrée variety.

### Beef, Pork & Lamb

#### Maple Fennel Roasted Pork Loin

Apple Cranberry chutney, soft cheddar grits & lemon scented broccoli crowns

#### Grilled Chipotle Rubbed Pork Porterhouse

Black eyed pea salsa, smoked Gouda mac & cheese, seasonal vegetable medley

#### Roasted Parmesan Encrusted Pork Loin

Tomato basil cream sauce, Fontina polenta & garlic butter roasted eggplant

#### 8oz Garlic rubbed Angus Beef Tenderloin

Pan seared with port wine demi glace, saffron whipped potatoes & grilled asparagus

#### 14oz Chili Rubbed NY Strip Steak

Char grilled with Tasso ham gravy, grape tomato, sweet corn & okra sauté, roasted bliss potatoes

#### Dijon Garlic Roasted Prime Rib

Garlic au jus, horseradish cream, whipped potatoes, roasted root vegetables

### Chicken & Fish

#### Wild Caught Alaskan Halibut

Pan Seared with Wild mushroom risotto, Mediterranean Salsa & balsamic glaze

#### Citrus Soy Marinated Ahi Tuna

Red curry Buerre Blanc, coconut Basmati rice, pickled vegetables, crisp crawfish Rangoon

#### Pecan Encrusted Tilapia

Apple cranberry chutney, mashed sweet potatoes, grilled vegetables & maple cheddar croustade

#### Horseradish & Dijon Encrusted Salmon

Smoked Corn remoulade, lime citrus cilantro orzo & wilted spinach

#### Airline Chicken Breast

Lemon thyme grilled, wild mushroom ragu, crispy herb polenta

#### Coconut & Almond Encrusted Chicken

Pineapple mango chutney, basmati rice pilaf, sautéed seasonal vegetables

#### Stuffed Chicken Boursin

Panko crusted with caramelized onion whipped potatoes & lemon scented broccoli crowns

### Pasta & Vegetarian

#### Fontina Polenta Napoleon

Layered grilled asparagus, bell peppers, wilted spinach, summer squash with Ricotta mousse, basil pesto & sundried tomato cream

#### Grilled Chicken & Shrimp over Orzo Pasta

Sundried tomato cream, wild mushrooms, sautéed spinach & roasted peppers

#### Baked Penne with Grilled Chicken

Tomato basil sauce, crispy eggplant medallions

#### Smoked Gouda Ravioli

Pecan brown butter sauce, cardamom carrot puree & wilted spinach

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