



PLEASE
SELECT
FOUR
CATERED
HORS
D'OEUVRES

bacon wrapped dates
sage, maple, cayenne
**gluten free & dairy free*

toasted sesame salmon sashimi
wasabi mayo, eel sauce
**gluten free*

avocado radicchio crisp
brown rice, miso vinaigrette
**gluten free, vegan, vegetarian, & dairy free*

mahi-mahi ceviche
tomato, red onion and lime
**can be gluten free*

zucchini fritters
chick peas, tahini sauce
**gluten free, vegan, vegetarian, & dairy free*

cauliflower florets
buffalo sauce, ranch
**gluten free, vegan, vegetarian, & dairy free*

tortilla espanola
piquillo dulce, vidalia onions and potatoes
**gluten free, vegetarian & dairy free*

vietnamese summer rolls
cucumbers, carrots,
shitake, cilantro lemon chili sauce
**gluten free & vegetarian*

prosciutto crostini
fennel slaw, lemon, pesto
**contains nuts*

veggie sushi
avocado, carrots, cucumbers
**gluten free, vegan, vegetarian, dairy free*

mini chicken parm sliders
mozzarella, homemade marinara

caramelized onion tarts
fig confiture, gorgonzola
**vegetarian*

crispy vegetable spring rolls
red pepper syrup
**vegetarian, vegan & dairy free*
**may contain traces of*
tree nuts, peanuts, shellfish, fish

grilled cheese
tomato soup shot, basil
**vegetarian*

mini shrimp dumplings
mirin, tamari, sesame oil
**contains shellfish*

crispy polenta fries
romesco sauce, rosemary, sage
**gluten free, vegan, vegetarian, & dairy free*
**contains nuts*

mini blue burgers
maytag blue, sautéed onions, ketchup

filet mignon
horseradish cream and micro greens

miniature crab croquettes
panko crusted, smoked gouda, chipotle aioli
**contains shellfish*

deviled quail eggs
dijon, bacon bites
**gluten free, dairy free*

mini corn dogs
honey dijon dip



FIRST COURSE
INCLUDES ITEMS
MADE DURING
THE ACTIVITY

CATERED
MAIN
SELECT
TWO PROTEINS
PLEASE

ny strip steak
red wine shallot reduction

hanger steak
chimichurri

seared salmon
dill, white wine & lemon crème

striped bass filet
sesame mirin glaze

free range amish chicken provencal
olive tapenade

apricot cornish hens
balsamic & honey

coriander crusted pork loin
tarragon demi-glace

filet mignon
pear red wine marmalade
(\$15 per person supplement)

sea scallops
coconut curry
(\$15 per person supplement)

SELECT
ONE STARCH
PLEASE

garlic mash

mac & cheese

gingered sweet potatoes

white wine & chive risotto

SELECT
ONE VEGETABLE
PLEASE

roasted carrots

garlicky green beans

herb salad with red wine vinaigrette

shaved brussels & raddichio



PLEASE
SELECT
ONE
DESSERT

berry

blueberry, raspberry, strawberry, & blackberry tart, crème patisserie

strawberry

buttermilk biscuit, mint infused salsa, fresh whip cream

lemon

vanilla meringue, fresh blueberry coulis, citrus cake

apple

pâté brisée, cinnamon, caramel & creme chantilly

chocolate

molten cake, strawberry sauce, crème chantilly
available as dairy & gluten free

almond

traditional tiramisu, lady fingers, espresso, amaretto
**contains nuts*

peanut butter

stuffed chocolate cake, banana brule, crème chantilly & raspberry coulis
**contains nuts*

cranberry

plum & polenta cobbler

vegan & gluten free

seasonal item that will be made with the fruit that is currently available

sweet potato

cobbler, pecans, spiked crème

**recommended for fall & winter, contains nuts*

banana

nutella, filo pocket, blackberry coulis
**contains nuts*

orange

trifle, grand marnier, mascarpone, devil's food cake
**vegetarian*

ginger

strudel, pears, walnuts, filo dough, fresh whipped cream
**vegetarian *contains nuts*

apricot

ginger empanadas, mango coulis, fresh whipped cream
**only available june, july & august*
**contains nuts*

peach

cobbler, cherries, spiked crème chantilly
**only available june, july & august*

empanadas

apple, almond & chocolate
**contains nuts*

icecream sandwich

chocolate peanut butter cookies with a vanilla & raspberry center
**can be made gluten free, nut free & vegan, ice cream not made in class*

assorted cheese board

**not made in activity, catered by mcp*