



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



**CAKES IN
COMBAT
INCLUDES
CRUDITE &
MEDITERRANEAN
PLATTERS**

**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

garlic mash

mac & cheese

**SELECT
ONE STARCH
PLEASE**

roasted carrots

garlicky green beans

**SELECT
ONE VEGETABLE
PLEASE**

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)

gingered sweet potatoes

white wine & chive risotto

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*

Ice cream 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*