



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



PLEASE
SELECT
ONE
APPETIZER

grilled corn soup
seared shrimp, chives, crème fraîche, cajun oil
**suggested for summer, gluten free, contains shellfish*

sweet pea soup
pickled daikon & cucumber, mascarpone
**suggested for summer, gluten free, can be vegan*

wild mushroom soup
oyster, shitake, black truffle butter, bay scallops

squash soup
lardons, truffle mascarpone crème
**suggested for fall & winter, can be vegan*

onion soup au gratin
vidalia onions, beef broth, & gruyere
**suggested for fall & winter*

plum tomato tart
chèvre chaud, basil, niçoise olive & balsamic reduction
** suggested for summer, vegetarian*

leek tart
chèvre chaud, pâte brisée, mixed greens & balsamic reduction
**vegetarian*

coconut crusted shrimp
dijon mustard, citrus marmalade, baby basil & lola rosa
**contains shellfish*

wonton rolls
avocado & sun dried tomato
jalapeño cilantro dipping sauce
**contains nuts, vegetarian*

marinated sirloin
warm hummus dip, cilantro

caribbean salad
mixed greens, seasonal fruit, dried cranberries,
almonds, strawberries & sweet creamy dressing
**suggested for spring & summer, contains nuts*

chicory salad
escarole, radicchio,
red wine shallot vinaigrette, dill & goat cheese crostini
**vegetarian, can be vegan & gluten free*

roasted root salad
marinated beets, rutabaga,
sweet potatoes, feta & oregano vinaigrette
**suggested for fall & winter*

warm bean salad
green beans, dried cranberries,
toasted almonds, white wine vinaigrette & micro basil
**contains nuts*

kale panzanella
grilled crusty bread, tomatoes, parmesan

greek salad
english cucumber, cilantro vinaigrette
feta, fresh corn, kalamata, snap peas, grape tomatoes & croutons
**suggested for summer, vegetarian, gluten free, can be vegan*

louisville salad
spinach, green apples, red onions, caramelized walnuts,
grape tomatoes, blue cheese, house-made balsamic dressing
**vegetarian, can be vegan, gluten free, contains nuts*

broccoli quiche
gruyere, pâte brisée, micro greens
**vegetarian*

seasonal risotto cakes
mushroom duxelle, parmesan & balsamic reduction
** suggested for winter and fall, can be vegan*



COMPOSED DISHES

free range amish chicken provencal
olive tapenade, sautéed spinach, feta & chives couscous

pan roasted duck breast
rhubarb gastrique, carrot puree, saffron orzo, swiss chard & fennel
\$15 per person supplement

coriander crusted pork loin
bacon roasted baby potatoes, broccoli rabe, tarragon demi-glace

thanksgiving hens
walnut - cranberry stuffing, celery root puree, green beans & gravy
**suggested for fall & winter, contains nuts*

pan roasted striped bass
sesame & mirin glaze, pickled ginger sticky rice, baby carrots

seared salmon filet
dill & white wine & lemon crème sauce
roasted asparagus, herb roasted potatoes

chilean sea bass
coconut curry, roasted green beans & pineapple fried rice
\$15 per person supplement

ny strip
green peppercorn demi-glace
garlic green beans, braised shitake, celery root puree

filet mignon
pear red wine marmalade, garlic mash & roasted asparagus
\$15 per person supplement

persian potato kuku **vegetarian*
potato patties, smoked saffron eggplant, salad shirazi, shallot yogurt

chiles rellenos **vegetarian*
roasted poblano, zucchini, red rice, cilantro-lime crema, jicama slaw

carrots osso buco **vegan*
pearl onion, red wine, creamy polenta & broccoli rabe

cauliflower steak **vegan*
tahini and sriracha marinade
carrot bacon, roasted brussel sprouts

PLEASE
SELECT
ONE
MAIN
COURSE

BUILD YOUR OWN DISHES

chicken paillard
spinach and goat cheese
(choose one of each side)
swiss chard & fennel OR roasted brussels
carrot puree OR basmati rice

chicken scaloppini
wild mushroom demi glace
(choose one of each side)
saffron orzo OR garlic mash
broccoli au gratin OR roasted carrots

pan roasted striped bass
garlic, lemon & ginger
(choose one of each side)
roasted bok choy OR roasted asparagus
gingered sweet potatoes OR pickled ginger sticky rice

seared salmon filet
dijon vinaigrette
(choose one of each side)
roasted broccoli rabe OR garlicky green beans
celery root puree OR herb roasted potatoes

skirt steak
(choose one of each side and sauce)
wasabi mashed potatoes OR roasted potatoes
broccoli au gratin OR baby carrots
red wine shallot reduction OR au poivre

ny strip
(choose one of each side and sauce)
garlic mash OR ginger sweet potatoes
roasted brussels OR french lentil salad
maytag blue sauce OR chili rubbed chimichurri

fresh ravioli - choose two
beef, ricotta, rosemary, arrabiata
roasted chicken, smoked gouda, pomodoro
butternut squash with brown butter sage sauce
spinach & ricotta with vodka sauce
mushroom, goat cheese, basil, creamy pesto *
**creamy pesto sauce contains nuts*



PLEASE
SELECT
ONE
DESSERT

berry

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

strawberry

buttermilk biscuit, mint infused salsa, fresh whipped cream

lemon

vanilla meringue, fresh blueberry coulis, citrus cake

apple

pâté brisée, cinnamon, caramel & crème 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*