

purely paula catering menu

Brunch Selections

- Coffeecakes
 - Lemon and Rosemary
 - Blueberry Sour cream
 - Peach sour cream
 - Apple Streusel
 - Lemon Blueberry
- Oatmeal and Mixed Berry Bake with Lemon Crème
- Egg casserole with sausage and cheese
- Quiche with choice of ingredients (sausage, cheese, red onion, spinach, mushroom)

Lunch Selections (available in buffet or as boxed lunch)

- Sides and Salads
 - Fruit salad
 - Pasta salad
 - Potato salad
 - Green salads – many options available
 - Green bean and tomato salad
 - Cucumber and tomato salad
 - Broccoli salad
 - Coleslaw – traditional, jerk, red cabbage/vinegar, and more
 - Homemade hummus with crostini or crudité
- Wraps and Sliders
 - Vegetarian
 - Caprese - Mozzarella, pesto, tomato
 - Cucumber, avocado, sprouts, goat cheese, mayo
 - Mediterranean – artichoke hearts, sun dried tomato, black olives, romaine
 - Julienned crudité, hummus, spinach, and lemon vinaigrette
 - Chickpea and Chimichurri vinaigrette
 - Turkey and Chicken
 - Turkey, bacon, cream cheese with green onion.
 - Turkey, bacon, ranch, romaine
 - Chicken Caesar (roasted chicken, romaine lettuce, Caesar dressing, parmesan)
 - Chicken salad served on a croissant
 - Chicken, swiss, spinach, avocado, chipotle mayo
 - Greek Chicken – with red onion, Greek Dressing, romaine, feta, black olives
 - Ham
 - Ham, goat cheese, apple, arugula, lemon vinaigrette
 - Ham, swiss, pickle, dijon
 - Roast beef
 - Beef, horseradish sauce, onion, sautéed mushrooms

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- Beef, banana peppers, hot pepper cheese, brown mustard
- Finger Sandwiches
 - Lemon dill cream cheese
 - Pimento cheese
 - Caprese
- Quiche with choice of ingredients (sausage, cheese, red onion, spinach, mushroom)
- Lunch Sweets
 - Cookie
 - Oatmeal with mixed dried fruit
 - Salted chocolate chunk
 - Peanut butter cookie
 - Chocolate Fudge Brookie (naturally gluten free)
 - Bars and Brownies
 - Lemon bars
 - Chocolate fudge brownie
 - Peanut butter brownie
 - Oatmeal raspberry bars
 - Cupcake
 - Carrot cake with cream cheese frosting
 - Strawberry with cream cheese frosting
 - Chocolate with buttercream frosting
 - Vanilla with buttercream frosting
 - Want your lunch boxed?
 - Boxed lunch includes 1 wrap or quiche, 2 sides, 1 sweet
 - Bottled beverage, Bagged Chip, Other Optional

Heavy hors d'oeuvres

- Bruschetta
 - filet mignon with horseradish sauce
 - lemon garlic eggplant
 - tomato and basil
 - caprese
 - sautéed mushrooms with cream
 - goat cheese with sautéed leeks
 - homemade chunky pesto
- Belgian endive with blue cheese, raisins, walnuts, balsamic glaze
- Jalapeno poppers topped with bacon jam
- Bacon jam and brie mini tarts in phyllo shells
- Prosciutto wrapped asparagus
- Deviled eggs
- Spinach artichoke mini tarts in phyllo shells
- Spinach artichoke dip served with crostini
- Mini quiche
- Mini crab cakes

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- Italian meatballs in marinara
- Meatballs in sriracha and cranberry sauce
- Hot Sliders on homemade brioche buns
 - Italian meatball with marinara and mozzarella
 - Hamburger with caramelized onions and horseradish sauce
 - Hamburger with gorgonzola and caramelized onion
 - Hamburger with sautéed mushrooms and swiss cheese
- Cold Sliders on homemade brioche buns
 - Oven roasted ham with brown mustard, swiss cheese, pickle and arugula
 - Oven roasted turkey with swiss cheese, pickled onion, chipotle mayo and romaine
- Salmon and cream cheese pinwheels
- Shrimp mini tarts in phyllo shells
- Brie stuffed mushrooms
- Mini corn fritters with horseradish sauce
- Hummus served with crudité, and/or crostini
- Hot and cold skewers
 - Charcuterie
 - Shrimp
 - Chicken Souvlaki
 - Caprese
 - Fruit

Dinner Selections

- Bars
 - Taco bar
 - Sandwich bar
 - Baked potato bar (can include soup or salad option)
 - Pasta Bar
- Main courses
 - Sweet potato and kale curry with coconut rice (V)
 - Eggplant curry with rice (V)
 - Saag Paneer (V)
 - Eggplant parmesan (V)
 - Vegetable lasagna with ricotta (V)
 - Pasta with a variety of sauces (Marinara, Prima vera, Alfredo, Pesto, Mediterranean)
 - Vegetable enchiladas (V)
 - Chicken enchiladas
 - Oven style chicken piccata
 - Roasted chicken with herb butter
 - Roasted chicken with mediterranean vegies
 - Greek Lemon Chicken
 - Roast pork with stewed apples
 - Pork tenderloin with mashed butternut squash

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- Boneless pork chops in garlic sauce with cream and spinach
- Grilled strip steak with charred mixed peppers
- Tenderloin of beef carvery with horseradish sauce
- Italian meatballs in marinara
- Meatballs in sriracha and cranberry sauce
- Flatbread pizza with a variety of toppings
- Salmon with spinach and herbed cream cheese
- Salmon with herbed butter
- Side dishes
 - Butternut kale gratin
 - Scalloped potatoes
 - Blistered green beans with garlic and red pepper flakes
 - Crispy brussels sprouts with maple syrup and walnuts
 - Roasted mixed vegetables (optionally served with quinoa)
 - Roasted asparagus with lemon and parmesan
 - Roasted potato wedges with rosemary and parmesan
 - Homemade creamed corn
 - Cornbread
 - Twice baked potatoes
 - Mashed potatoes with leeks
 - Roasted broccoli and garlic
 - Spanish rice (white or brown rice)
 - Seasoned rice (white or brown rice)
- Salads
 - Beet salad with goat's cheese
 - Caesar Salad with homemade croutons
 - Chopped Salad with Romaine, Chickpea, Feta and Avocado
 - Mexican street corn salad
 - Green salad with choice of add-ins (vegetables, dried fruit, berries, nuts, etc)
 - Arugula with feta, red onion, lemon vinaigrette
 - Spinach with blueberries, almonds, balsamic vinaigrette
 - Coleslaw with purple cabbage, sunflower seeds, carrot and Asian dressing
 - Homemade salad dressings
 - Caesar
 - Ranch
 - Balsamic Vinaigrette
 - Raspberry Vinaigrette
 - Lemon Vinaigrette
 - Blue Cheese
 - Lemon Vinaigrette
 - Greek
 - Asian

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Desserts (just to name a few)

- Cakes
 - Butterscotch cake with browned butter buttercream and salted caramel
 - Carrot cake with cream cheese frosting
 - Chantilly cake with mascarpone frosting and fresh berries
 - Chocolate cake with chocolate buttercream frosting and raspberry filling
 - Yellow cake with buttercream
 - New York Cheesecake – plain, with strawberry topping, with salted caramel
 - White cake with buttercream or 7-minute
 - Tres Leche Cake
 - Marble Cake
 - Lemon blueberry Bundt cake
 - Lemon ricotta cake with lemon cream cheese frosting and lemon curd filling
 - Red velvet cake with buttercream
- Pies / Crisps/Cobblers
 - Apple pie
 - Pumpkin pie
 - Dutch pear and nutmeg pie
 - Berry crisp or Cobbler
 - Pecan pie
 - Peach pie or Cobbler
 - Derby pie
 - Lemon mousse with blueberries
- And more....
 - Tiramisu
 - Trifle
 - Baklava
- So many more, just ask

Wedding Cakes

- 3 tiers cakes decorated with Buttercream frosting and fresh flowers
- Anniversary cakes boxed for the freezer
- Recommended wedding cake flavors
 - Lemon Ricotta
 - Honey lavender
 - Lavender rosemary
 - Yellow
 - White
 - Chocolate
 - Carrot
 - Red velvet
 - Pumpkin spice

Don't see what you want? Let's talk!