

purely paula catering menu

Brunch Selections

- Lemon and Rosemary Coffeecake
- Oatmeal and Mixed Berry Bake with Lemon Crème
- Egg casserole with sausage and cheese
- Blueberry or Peach Sour cream Coffeecake
- Green salad with blueberries and sliced almonds
- Bacon, lettuce, tomato, avocado finger sandwiches
- Chicken Caesar wraps
- Quiche with choice of ingredients (sausage, gruyere cheese, red onion, spinach, mushroom)

Lunch Selections

- Sides and Salads
 - Fruit salad
 - Pasta salad
 - Potato salad
 - Green salad
 - Cucumber and tomato salad
 - Broccoli salad
 - Coleslaw
 - Homemade hummus with chips or crudité
- Sandwiches or Wraps
 - Vegetarian Sandwiches/Wraps
 - Mozzarella, pesto, tomato
 - Cucumber, avocado, sprouts, goat cheese, mayo
 - Turkey sandwiches/Wraps
 - Turkey, avocado, spinach, Swiss, chipotle mayo.
 - Turkey, bacon, cream cheese with green onion.
 - Chicken sandwiches/Wraps
 - Chicken Caesar (roasted chicken, romaine lettuce, Caesar dressing, parmesan)
 - Ham sandwiches/Wraps
 - Ham, goat cheese, apple, arugula, lemon vinaigrette
 - Ham, swiss, pineapple, onion
 - Roast beef sandwiches/Wraps
 - Beef, horseradish sauce, onion, sautéed mushrooms
 - Beef, banana peppers, hot pepper cheese, brown mustard
- Quiche with choice of ingredients (sausage, gruyere cheese, red onion, spinach, mushroom)
- Lunch Sweets
 - Cookie
 - Oatmeal with mixed dried fruit

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- Salted chocolate chunk
- Peanut butter cookie
- Cupcake
 - Carrot cake with cream cheese frosting
 - Strawberry with cream cheese frosting
 - Chocolate with buttercream frosting
 - Vanilla with buttercream frosting
- Bar style serving - available for larger groups
 - Taco bar
 - Sandwich bar
 - Baked potato bar
- Boxed lunch options
 - 1 sandwich or wrap or quiche
 - 2 sides
 - 1 sweet
 - Extras available (whole fruit, bag of chips, bite sized candy, crudité)

Heavy hors d'oeuvres

- Bruschetta
 - filet mignon with horseradish sauce
 - lemon garlic eggplant
 - tomato and basil (topping served in dish)
 - caprese
 - sautéed mushrooms with cream
 - goat cheese with sautéed leeks
 - homemade chunky pesto
- Belgian endive with blue cheese, raisins, walnuts, balsamic glaze
- Jalapeno poppers wrapped in bacon
- Bacon jam and brie mini tarts in phyllo shells
- Prosciutto wrapped asparagus
- Fruit kabobs with yogurt dressing
- Deviled eggs
- Spinach artichoke mini tarts in phyllo shells
- Mini quiche
- Mini crab cakes
- Sliders on homemade brioche buns
 - Italian meatball with marinara and mozzarella
 - Hamburger with caramelized onions and horseradish sauce
 - Hamburger with sautéed mushrooms and swiss cheese
- Salmon and cream cheese pinwheels
- Shrimp mini tarts in phyllo shells

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- Coconut shrimp
- Brie stuffed mushrooms
- Finger sized corn fritters with horseradish sauce
- Hummus served with crudité, and/or chips

Dinner Selections

- Available buffet style or plated and served
- Main courses
 - Sweet potato and kale curry with coconut rice
 - Chicken enchiladas
 - Roast pork with stewed apples
 - Chicken cacciatore
 - Oven style chicken piccata
 - Chicken enchiladas
 - Eggplant parmesan
 - Pork tenderloin with mashed butternut squash
 - Flatbread pizza
 - Pasta with marinara sauce with meatballs
 - Grilled strip steak served on char-grilled mixed peppers
 - Beef rendang and coconut rice
 - Salmon with spinach and herbed cream cheese wrapped in phyllo pastry
- Side dishes
 - Butternut kale gratin
 - Caesar salad
 - Green salad
 - Homemade bread
 - Scalloped potatoes
 - Blistered green beans with garlic and red pepper flakes
 - Crispy brussels sprouts with maple glazed walnuts
 - Sautéed swiss chard with chickpeas and garlic
 - Roasted root vegetables
 - Roasted eggplant
 - Caprese salad
 - Roasted potato wedges with rosemary and parmesan
 - Steamed asparagus with lemon zest
 - Homemade creamed corn
 - Corn fritters
 - Cornbread
 - Twice baked potatoes

Desserts (just to name a few)

- Apple pie with walnut streusel
- Baklava

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- 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
- Red velvet cake with cream cheese frosting
- Pumpkin pie
- Dutch pear and nutmeg pie
- Lemon poppy seed cake with lemon cream cheese frosting
- Berry crisp
- Lemon blueberry Bundt cake
- Pecan pie
- Derby pie

wedding cakes

- 3 tiers cakes decorated with Buttercream frosting and fresh flowers
- Anniversary cakes boxed for the freezer
- Cake flavors
 - Lemon poppy seed
 - Honey lavender
 - Lavender rosemary
 - Yellow
 - Chocolate
 - Carrot
 - Red velvet

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