

# 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
  - Roasted Asparagus, Leeks and Gnocchi
  - 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

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- Baklava
- 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!