



**food diego catering**

# salads

## ultimado salad

mixed greens. arugula.  
baby spinach. heirloom tomato.  
brulleed shallots. candied nuts.  
burnt sugar vinaigrette.  
GF. DF. VG.

## the caldera

baby spinach. red onion.  
grilled zucchini. broccolini.  
asparagus. broiled tomatoes.  
served warm. evoo dressed.  
GF. DF. VG.

# specialty salads

## the “prapple”

broiled pears. sliced apples.  
arugula. shallots. goat cheese.  
cayenne nuts. crisp prosciutto.  
white wine dijon dressing.  
GF..

## the Buddha

shredded veg. nuts.  
chickpeas. kale. quinoa  
sweet peppers.  
tamari sesame ginger dressing.  
GF. DF. VG.

## the rabbit

butter lettuce. baby kale.  
escarole. parsley. endive.  
arugula. radicchio.  
basil vinaigrette.  
GF. DF. VG.

## the bibby

bibb lettuce cups.  
sweet peppers. red onion.  
crushed chickpeas. cucumbers.  
citrus juice dressing  
GF. DF. VG.

## the supergreen

baby spinach. baby kale.  
baby arugula. red cabbage.  
shredded carrots. tomatoes.  
herbed evoo dressing.  
GF. DF. VG.

## the pizza

tomatoes. red onion.  
sweet peppers. basil.  
optional mozzarella & pepperoni.  
italian herb garlic dressing.  
GF. DF. VG.

# entrees

## beef

### shortrib finale

8oz slow braised shortrib.  
garlic & onion garnish  
broiled to finish.  
cognac demiglace.  
GF. DF.

### black pepper loin

herb & garlic brined.  
salt & pepper crust.  
roasted medium rare.  
sliced thin. reduction gravy.  
GF. DF.

### burgundy pie

sirloin beef bourguignon.  
mushrooms. mirepoix.  
puff pastry or potato "crust".  
optional side of gravy.  
DF.

### slow roasted prime rib

grass-finished beef.  
deep marinade.  
carved to order.  
served w 2 or more sauces.  
DF.GF. +\$5 pp

## chicken

### blackened chicken

white or dark meat.  
marinated in cajun spices.  
served sliced. medium heat.  
GF. DF.

### coq au vin

pan seared leg quarters.  
braised in red wine.  
french wine sauce.  
GF. DF.

### parm-dijon chicken

2 day marinade. oven "fried".  
parmesan panko crusted.  
whole grain cream sauce.  
GF.

### five herbed chicken

herb marinated. flash roasted.  
airline breast. boneless thigh.  
sea salt finished.  
GF. DF

# entrees

## fish

### **citrus salmon**

citrus zest marinated.

citrus juice glazed.

4-6 oz

8 oz.

GF. DF.

### **brown sugar salmon**

shallot marinated.

brown sugar tamari glaze.

4-6 oz

8 oz.

GF. DF.

### **blackened catfish**

7-8 oz

cajun spice. medium heat.

pan-seared.

pecan butter or creole sauce.

GF.

### **broiled halibut**

7-8 oz.

sea salt. white pepper.

citrus or creole sauce.

+\$7 pp

GF. DF

## pork

### **pork rib chop**

apple brined w shallot jam **or.**

smoky bbq glazed w onion.

2-bone. frenched.

10-12 oz +5 pp.

GF. DF.

### **grilled blackened pork loin**

boneless loin.

2 day marinade.

pecan butter or creole sauce.

6-8 oz.

GF. DF.

# sides

## veg

### white pepper carrots

sauteed. sea salt.

GF. DF. VG.

### burned butter carrots

pan-browned. herbed.

GF. DF.

### provence carrots

herbaceous.

GF. DF. VG.

### carrots glacé

sweet orange glaze.

GF. DF. VG..

### asparagus citron

lemon glaze.

GF. DF. VG.

### sea salt asparagus

sauteed. sea salt.

GF. DF. VG.

### herbed zucchini

zucchini. herb blend.

GF. DF. VG.

### green bean sautee

evoo. shallots.

GF. DF. VG.

### green bean praline

minced pecans. spiced.

GF. DF. VG.

### balsamic green beans

in balsamic glaze.

GF. DF. VG.

### corn macque choux

sweet peppers. red onion.

GF. DF. V.

### grilled corn

charred. buttered.

GF. DF. V.

## sides

### rosemary fingerlings

herb roasted.

GF. DF. VG.

### cajun fingerlings

cajun spiced..

GF. DF. VG.

### white skin potato mash

buttery. creamy.

GF. V.

### truffled potato puree

white truffle oil.

GF. V.

### sweet potato puree

light spice.

GF. V.

### parmesan penne

in cream sauce

V.

### pesto cavatapi

very green.

DF. V.

### sweet potato puree

light spice.

GF. V.

### herbed orzo

parsley. fresh herbs.

DF. V.

### cauliflower parm

buttered. roasted.

GF. V.

### blonde polenta

vegan. thyme.

GF. VG.

### creamy polenta

butter. cream. parm.

GF. V.

## premium sides

### potato duchesse

cream. thyme.

GF. V.

### truffled fries

white truffle oil.

GF. DF. VG.

### vegan gratin

gold potatoes.

GF. DF. VG

### cabbage parm

roasted. browned.

V. GF. DF.

### rainbow gratin

squash. tomatoes.

GF. V.

### cassoulet

white beans. herbs.

GF. DF.

### garlic bomb spuds

soft cheese. herbs.

GF. V.

### fungi tartufo

muhsrooms. truffled.

V.

### corn pudding

creamy. bready.

V.

### creamed collards

bechamel. onions.

V.

### garden stuffing

brioche. veg. herbs.

V. DF.

### patate balsamico

varied spuds. red onion.

GF. DF. VG.