

SWEET & SAVORY CATERING

MENU

GARWOOD BEEF TENDERLOIN

SLICED ROASTED BEEF TENDERLOIN SERVED MEDIUM RARE ACCOMPANIED BY HAWAIIAN ROLLS HORSERADISH SAUCE AND WHOLE GRAIN HONEY MUSTARD SPREAD.

LARGE CHARCUTERIE PLATTER

ASSORTMENT OF IMPORTED CHEESE, SMOKED AND CURED MEATS, FRESH AND DRIED FRUIT, HOMEMADE CHUTNEY AND JAMS, SERVED WITH A BASKET OF CROSTINI AND CRACKERS.

VEGGIE PLATTER

ROASTED TOMATO SKEWERS, GRILLED ASPARAGUS, PORTOBELLO MUSHROOM, ZUCCHINI AND YELLOW SQUASH, MINI POTATO GALETTES SERVED WITH HOMEMADE HUMMUS AND RANCH

SEAFOOD PLATTER

JUMBO SHRIMP SERVED WITH HOMEMADE COCKTAIL SAUCE. CRAB SALAD STUFFED INSIDE ROMA TOMATO CROWN. BACON WRAPPED SCALLOPS.

SATAY PLATTER

GREEK CHICKEN WITH TZATZIKI SAUCE, SESAME BEEF WITH THAI PEANUT SAUCE, COCONUT SHRIMP SATAY WITH A PINEAPPLE CHILI SAUCE.

MINI SANDWICH TRAY

THE ASSORTMENT TO INCLUDE CRANBERRY ALMOND CHICKEN SALAD WRAP, ROASTED TURKEY SUNDRIED TOMATO PESTO AND BACON PIMENTO CHEESE.

ANTIPASTI PLATTER

CAPRESE KEBOBS, SUN DRIED PASTA SKEWERS, OLIVES, CURED MEATS, PICKLES, BRUSCHETTA AND CROSTINI

CLASSIC DESSERT PLATTER

ASSORTED CUPCAKES, COOKIES AND BROWNIES

DESSERT PLATTER

ASSORTMENT OF HOMEMADE MINI MOLTEN CAKES, CARAMEL BREAD PUDDING, WHITE CHOCOLATE RASPBERRY CRÈME BRULEE

