



Living Room Catering Menu

Cold Hors D'oeuvres



- **Cucumber Slices w/Crab Salad**
- **Sun dried Tomatoes Portabella Mushroom Strudel**
- **Smoked Salmon on Pumpernickel Dill Sauce**
- **Shrimp Salad on Artichoke Heart**
- **Crostini w/Roasted Peppers & Goat Cheese**
- **Green Asparagus wrapped in Prosciutto Ham, Lemon Slice & Kosher Salt**
- **Skewers of Shrimp & Mango served w/a Mango Glaze**
- **Chilled Prawns w/Cocktail Sauce**
- **Belgian Endive w/Gorgonzola Mousse**
- **Cantaloupe wrapped w/Prosciutto Ham**
- **Crostini w/Mozzarella, Basil, Pesto & Tomatoes**
- **Cherry Tomatoes filled w/Tuna Salad**
- **Devilled Eggs**
- **Hummus**
- **Spicy Hummus (Cilantro & Jalapano)**

Warm Hors D'oeuvres



- **Mushrooms stuffed w/Spinach & Gorgonzola**
- **Whole brie en croute w/Apricot Glaze & Almonds**
- **Chicken or Beef Satay w/ Peanut Sauce**

- **Variety of Quiches (served warm or cold)**
 - **Lorraine**
 - **Shrimp**
 - **Spinach**
 - **Mixed vegetables**

- **Turkey Strudel**
- **Mini Chicken Puff Pastries w/ Paprika Sauce**
- **Shrimp Kebab w/ Sweet & Sour Sauce**
- **Coconut Shrimp w/ Spicy Asian Sauce**
- **Risotto & Mozzarella Dumplings**
- **Pot stickers (vegetarian) w/ Ponzu sauce**
- **Grilled scallop on Toast w/ Wasabi**

Carving Stations



- **Roast Beef**
 - **Top Round**
 - **Tri Tip**
 - **Beef Tenderloin**
- **Fresh Turkey Breast**
- **Salmon Wellington w/ Seabass Mousse**
- **Ham en Croute**
- **Pork Tenderloin**
- **Rack of Lamb**

Condiments:

- **Caramelized onions**
- **Horseradish sauce**
- **Au Jus**
- **Mustard**
- **Dill Cream & Capers (for Salmon)**
- **Burgundy & Mushroom Sauce**

Pasta Station



Penne Pasta (made to order)

- **Marinara**
- **Pesto**
- **Alfredo**

Condiments:

- **Peppers**
- **Parsley**
- **Tomatoes**
- **Onions**
- **Garlic**
- **Spinach**
- **Mushrooms**
- **Parmesan Cheese**
- **Baby Shrimp**

Entrees



Meat

- ❖ **Beef Bourguinonne with Mushrooms, red burgundy wine sauce.**
- ❖ **Beef Stroganoff with Mushrooms, Pickles & Paprika Cream Sauce.**
- ❖ **Veal Scallopini with Lemon & Caper Sauce.**
- ❖ **Lamb Curry with Roasted Apples.**
- ❖ **Tenderloin of Pork with Sun Dried Tomato Sauce.**
- ❖ **Beef Tenderloin Rossini.**
- ❖ **Foie Gras / Goose liver pate, wrapped in bacon.**
- ❖ **Beef Lasagna.**

Poultry

- **Chicken Breast**
- **Picante (lemon sauce)**
- **Mushroom Cream sauce**
- **Grilled w/Mango Salsa**
- **Marinara (artichoke hearts, olives & peppers)**
- **Milanoise (eggs, parmesan, ham, cheese & herbs)**
- **Turkey Lasagna**
- **Chicken Curry with Fresh Fruit, Coconut & Almonds**
- **Chicken Tikka Masala with Cumin Rice**

Vegetarian

- **Spinach Lasagna**
- **Vegetable Lasagna, Zucchini, eggplants, carrots & tomatoes**
- **Eggplant Parmesan**
- **Rainbow Crepes, layered zucchini, peppers, carrots, cheeses & tomato sauce**
- **Pasta Jardinière, Assorted vegetables, garlic, herbs & olive oil**
- **Cheese Tortellini with our homemade Pesto Sauce**

BAR-B-Q (Grilled to order)



- **Pork Chops**
- **Lamb Chops**
- **Hamburgers**
- **Steaks**
- **Hot Dogs**
- **Chicken Breast**
- **Shrimp/Vegetable/Mixed Kebab**

Condiments:

- **BBQ sauce**
- **Ketchup**
- **Mustard**
- **Mayonnaise**
- **Onions**

Fish & Seafood



- **Poached Salmon w/Dill Sauce (cold)**
- **Scallops in White Wine Sauce**
- **Sautéed Prawns on Saffron Sauce**
- **Grilled Mahi Mahi w/Fresh Ginger & Soy Sauce**
- **Prawns 'Fire & Ice' (walnuts, sesame oil, soy sauce, & peanut oil)**
- **Seafood Pasta (shrimp, black mussels, scallops w/herbs & vegetables)**

Side Dishes



- **Mixed fresh baby vegetables**
- **Creamed Spinach**
- **Gratin of Cauliflower & Broccoli**
- **Rice pilaf**
- **Potatoes au gratin**
- **Roasted Garlic Mashed Potatoes**
- **Parsley Potatoes**
- **Oven Roasted Potatoes w/Fresh Rosemary**
- **Pasta (endless variety)**
- **Puree of Potatoes & Celery Root**
- **Baked Potato w/Sour Cream & Chives**
- **Assorted Grilled Vegetables**
- **Corn Polenta w/Cheese**
- **Sautéed Green Beans w/Mushrooms & Artichokes**
- **Caramelized Onions**

Salads



- **Mixed Greens with:**
 - **Balsamic Vinaigrette**
 - **Lemon Vinaigrette**
 - **Ranch**
 - **Raspberry Vinaigrette**
 - **Feta Cheese Vinaigrette**
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- **Cooked Red Beet Garlic Herbs**
- **Celery Root w/Apples**
- **Corn Apple Curry Cilantro Yogurt**

- **Pasta Rotelli w/Grapes, Gorgonzola, Nuts & Light Mayo dressing**
- **Tomato Mozzarella Basil (balsamic dressing)**
- **Tomato Onions Papaya (champagne vinaigrette)**
- **Caesar Garlic Dressing (croutons & parmesan)**
- **Cole Slaw**
- **Cucumber Dill (sour cream dressing)**
- **Carrot Raisin Pecan (apple vinaigrette)**
- **Wild Mushroom, Sun dried Tomatoes & Herb**
- **Greek Salad w/Olives, Feta Cheese & Tomatoes**
- **Nicoise (tuna fish, boiled eggs, potatoes, anchovies, tomatoes & green beans)**
- **Green Beans w/Gorgonzola & Red Peppers**
- **Cous Cous Salad (fresh vegetables, lemon vinaigrette & mint leaves)**
- **Spinach Salad w/Bacon & Boiled Eggs (raspberry vinaigrette)**
- **Pesto Tortellini**
- **Chicken Curry (made w/mayo, sour cream, apples & pecans)**
- **Chicken Grape (made w/ranch, celery, grapes & pecans)**
- **Grilled Fresh Vegetables, Pasta & Balsamic Vinaigrette**

Fresh Soups



- **Asparagus**
- **Tomato**
- **Mixed vegetable**
- **Mushroom**
- **Carrot**
- **Potato leek**
- **Corn**
- **Broccoli**
- **Mulligatawny (Indian curry soup w/chicken)**
- **Vichyssoise (served chilled)**
- **Gazpacho (served chilled)**
- **Albondiga (Mexican meatball soup)**
- **Beef Goulash**
- **Clam Chowder**
- **Minestrone**
- **Vegan Italian Soup**

Beverages



- **Coffee**
- **Decaf Coffee**
- **Tea with:**
 - **Cream**
 - **Raw Sugar**
 - **Sweet & Low**
 - **Splenda**
- **Iced Tea**
 - **Regular**
 - **Raspberry**
 - **Lemon**
 - **Peppermint**
- **Juices**
 - **Orange Juice**
 - **Grapefruit Juice**
 - **Apple Juice**
 - **Cranberry Juice**
 - **Lemonade**

**Full Liquor Bar is
available upon Request.**

Desserts



- **Apple tart w/ crème fraiche**
- **Filets of Oranges w/ Mint, Dates & Pine Nuts**
- **Exotic Fruit Platter w/ Sorbet**
- **Fresh Fruit Compote**
- **European Style Poached Nectarines w/ Häagen Dazs Ice Cream**
- **Pears Poached in Red Wine w/ Vanilla Bean Ice Cream**
- **Fresh Seasonal Berries Served w/ Ice Cream**
 - **Vanilla**
 - **Strawberry sorbet**
 - **Raspberry sorbet**
 - **Lemon sorbet**

- **Apple Tart**
- **Fresh Lemon Tart**
- **Carrot Cake**
- **Black forest Cake**
- **Cheese Cake**
- **Grand Marnier Cake**
- **Pear & Almond Cake**
- **Chocolate Mousse**
- **Caramel Custard**
- **Mini French pastries**
- **Chocolate éclair**
- **Cream puffs**
- **Fresh fruit tartelette**
- **Canola**
- **Pecan bar triangles**
- **Lemon tartelette**
- **Chocolate dipped strawberries**
- **Chocolate decadence**
- **Tiramisu**
- **Chocolate tower**
- **Chocolate cup wit mocha mousse**

Cookies



- **Chocolate chip**
- **White Chocolate Chip & Macadamia Nut**
- **Peanut butter**
- **Oatmeal raisin**
- **Brownies**
- **Florentine**
- **Pecan bars**
- **Biscotti**
- **Cinnamon walnut**

Party Trays

Assorted Seasonal Fruit



Assorted Cheese (Domestic & Imported) Decorated w/ Grapes, French Bread & Crackers



Assorted Cold Cuts



- **Turkey**
- **Ham**
- **Roast beef**
- **Salami**
- **Pastrami**
- **Capicola**
- **Mortadella**
- **Served w/ assorted bread, lettuce, tomatoes, onions, pickled, mustard & mayonnaise**

Cruditee with Curry & Herb Dips



Fresh Grilled Assorted Vegetables

- **Red beets**
- **Onions**
- **Zucchini**
- **Mushrooms**
- **Butternut squash**
- **Red & green peppers**
- **Jicama**
- **Carrots**

Assorted finger sandwiches



- **Ham & Swiss**
- **Pastrami**
- **Roast beef**
- **Grilled vegetable w/ olive tepeade**
- **Turkey & cheddar**
- **Salami**
- **Spicy Italian**
- **Sicilian Muffaletta**
- **Served on assorted breads & croissants**

Wraps



- **Hummus Veggie Wrap Hummus, Lettuce, Tomatoes, Sprouts and Cucumbers, Extra Virgin Olive Oil Wrapped in a Spinach Tortilla**
- **Caesar Chicken Wrap Grilled Chicken Breast, Romaine Lettuce, Caesar Dressing with Parmesan Cheese Wrapped in a Spinach Tortilla**
- **Chicken Burrito Black Beans, Smoked Chicken Breast, Sautéed Onions, Carrots, Celery topped with Cheeses & Cilantro, Wrapped in a Tomato & Basil Tortilla**
- **Veggie Burrito Black Beans, Sautéed Onions and Carrots, Celery topped with Mexican Cheeses, Cilantro & Spinach, Wrapped in a Spinach Tortilla.**
- **Falafel Wrap Freshly made Falafel, Topped with Hummus, Lettuce, Cucumbers and Tomato, Drizzled with our home made Lemon Tahini Sauce Wrapped in a Spinach Tortilla**

- **Kabob Wrap Beef Kabob Topped with Hummus, Lettuce, Cucumbers and Tomato, Drizzled with Lemon Tahini Sauce Wrapped in a Spinach Tortilla.**
- **Spicy Buffalo Chicken Wrap *** Chicken Strips Topped with Spicy Buffalo Sauce, Cheddar Cheese, Lettuce, Tomato, Jalapeno, Pepperoncini Wrapped in a Tomato Basil Tortilla**
- **Spicy Pastrami Pesto Wrap Passtrami, Pesto, Swiss, Pepperoncini, Lettuce, Tomatoes, Jalapeno, Onions Wrapped in a Spinach Tortilla.**

Breakfast



- **Assorted Breakfast Pastries & Quiches**
- **Muffins, Bagels, croissants (chocolate, almond & plain), scones, Danish, pecan rolls, apple or apricot strudel**
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- **Stuffed Croissants (Ham & Cheese, Turkey and sauteed vegetables & cheese and boiled eggs and bacon and cheese)**
- **Quiche Lorraine**
- **Spinach Quiche**
- **Swiss Breakfast Muesli Chilled oatmeal w/ milk, yogurt, fresh fruit & nuts**
- **Acai Bowls Organic Acai Served with our homemade Granola Topped with Fresh Fruits and sprinkled with toasted shredded Coconuts.**
- **Fresh Cut Fruit.**

Omelette Station



Made to order with

- **Onions**
- **Spinach**
- **Tomatoes**
- **Ham**
- **Mushrooms**
- **Bacon**
- **Swiss & cheddar cheese**
- **Peppers**
- **Turkey**
- **Tofu**
- **Veggie patties**
- **Fried house potatoes**

Smoked salmon w/ Bagels, Cream Cheese, Tomatoes, Capers & Onions

Assorted Bread Basket

Assorted Cheeses

French Toast

*For catering special events, weddings and
custom designed parties, please call the
culinary consultant*

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