CATERING AND EVENTS BY

Chef Paulie G



Catering Menu

We customize menus and do all styles such as: Asian, French, South American, Southwestern and more. We always love a good theme too! Elegant Cocktail Parties / Private Dinners / Private Chef Services / Clam Bakes / Mardi Gras / Pig Roasts Southern BBQ / Italian Feasts / Lobster Bakes / Holidays, Birthdays and Special Occasions. Gluten Free Dishes to Order.

SALADS

Baby Kale, Baby Heirloom Tomatoes, Cranberries, Goat Cheese, and Lemon Thyme Vinaigrette

Steak House Spinach Salad – Baby Spinach, Maple Cut Roasted Bacon, Sliced Portobello Mushroom, Grape Tomatoes, topped with Goat Cheese Crumble and a Warm Dijon Vinaigrette

Rocket Salad – Baby Arugula, Chopped Pears, Walnuts, Shaved Reggiano Parmigiano, Golden Raisin, Lemon Herb Dressing

Tomato, Cucumber and Chickpea Salad with Red Wine and Herb Dressing

Classic Caesar Salad – Baby Romaine, Roasted Red Peppers, house made Herb Croutons, Parmigiano Dressing

Quinoa & Kale Salad, Roasted Sweet Potato, Cranberries, Goat Cheese Pickled Red Onion, Champagne Honey Vinaigrette

Local Greens Salad - Blend of Local Greens, Grape Tomatoes, Radish, Carrots, Cucumber, and Chopped Red Onion- Balsamic Vinaigrette

Greek Salad – Romaine and Spinach mix topped with Stuffed Grape Leaves, Marinated Tomatoes, Cucumbers, Feta, Pickled Red Onions and Herb Greek Dressing

Strawberry Arugula Salad with Feta

Zucchini Panzanella Salad over a bed of Mixed Greens

Contact us to fulfill your fully catered experience and customized pricing for events.

ChefPaulieGCatering.com

914-482-2016