

# Kitchen Table Chef Catering

*Local - Quality - Seasonal*

## Appetizers

### **Cocktailing fare** (*passed or stationery*)

- Smoked & sliced pork tenderloin, blue cheese mousse, pickled shiitakes served on baguette
- Double crème brie, blackberry preserves and crushed pistachios served on challah
- Bourbon macerated pears, goat cheese and candied pecans on toasted challah
- Smoked salmon, whipped herb cream cheese, caper berry and chives on pumpernickel
- Beef petite tenderloin sliced medium rare, rosemary aioli, tobacco onions on ciabatta
- Adobo glazed shrimp with avocado-kale guacamole on mini corn tostada
- Prosciutto, mascarpone, cantaloupe, pistachios with honey on brioche
- Chicken satays with Thai peanut sauce
- Ahi tuna, cucumber, scallions, sushi rice, macadamia nuts in baked wonton cups
- Caprese skewers, grape tomatoes, fresh mozzarella, basil with balsamic reduction
- Anti pasta skewers
- Curry chicken salad with chutney, scallions and cashews served on toasted pitas
- Mini lump crab cakes on baked wonton cracker with lemon chive crème fraiche
- Egg salad, apple-smoked bacon on house made cheese profiteroles (Gougères)

## Lighter fare

### **Spring salad**

Artisan greens, goat cheese, strawberries, blue berries, toasted almonds, with maple-cider vinaigrette

### **Summer green salad**

Chopped romaine-greens, summer tomatoes, avocado, cucumbers, radishes, carrots, croutons with house made creamy ranch dressing

### **Watermelon-peach salad** (*subject to seasonal availability*)

Cubed watermelon, sliced peaches, feta, basil, toasted pistachios and honey-fig vinaigrette

### **Cajun Gulf Shrimp**

Lightly poached shrimp, fresh herbs served with lemons, cocktail, and remoulade sauce

### **Seasonal crudité and dips (v)(gf)**

Seasonal vegetables with a choice of two dips: creamy lemon-feta dip, red pepper hummus, green goddess or walnut spinach yogurt dip

### **Grilled vegetable & Faro salad**

Season grilled vegetable, arugula, feta with lemon-herb vinaigrette

### **Spring rolls** (served with either: peanut sauce, tamari ponzu, or sweet chili sauce)

- Lettuce roll, mint, cilantro, basil, cucumber, avocado, cabbage, carrots and glass noodles (v),(gf)
- Shrimp-basil roll, mint, cucumber, carrots, glass noodles (gf)
- Roasted chicken roll, scallions, cilantro, jalapeno, carrot, cucumbers, glass noodles (gf)
- Smoked pork roll, pickled okra, shaved cabbage, carrots, glass noodles (gf)

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## **Heavy Nosh**

### **Charcuterie & cheese display**

Assorted cured meats, domestic & imported cheeses served with fruit, nuts and crackers

### **Spinach artichoke dip (v)**

Warm spinach, garlic and artichoke hearts baked with parmesan cheese then served with herbed toast points

### **Vegetable noodle salad (v)**

Noodles, edamame, red bell peppers, broccoli, carrots, scallions with sesame-ginger dressing

-add chicken or beef satays +\$5 pp

### **Sausage rolls**

House made pork-leek sausage baked in puff pastry served with whole grain mustard

### **Chicken Shawarma platter**

Grilled marinated chicken, shaved romaine, cucumbers, diced tomatoes, pickled red onions, served with pitas and lemon - tahini sauce

### **Chilled cedar plank salmon**

Grilled salmon server with Mediterranean chickpea salad or panzanella salad

### **Grilled Flatbread pizza**

- Roasted tomatoes, Oaxaca cheese, chorizo, avocados and chimichurri
- Marinated peppers, fontina cheese, arugula and brined olives
- Artichoke, spinach, parmesan, sundried tomatoes, and grilled chicken

### **Hand crafted meatballs**

- Chicken and ginger-scallion meatballs served with sweet chili sauce
- Beef meatballs with leek mushroom cream sauce
- Pork meatballs smoked with Kansas City style BBQ sauce

### **Sliders**

- Angus ground beef sliders, Colby-jack or American cheese, mustard & ketchup, sweet gherkin pickle, served on Silver Dollar rolls
- Braised brisket sliders, horseradish aioli, pickled red onions, served on yeast rolls
- Tandoori style chicken, napa-ginger slaw served on yeast rolls
- Smoked sliced ham, chow-chow, served on mini sweet potato biscuits

## **Desserts**

*These are great individually or assorted*

- Raspberry shortbread
- Chocolate truffle shortbread
- Kahlua Cream filled profiteroles
- Pecan-bourbon truffles
- Mini banana cream pies
- Double-chocolate brownies
- Assorted cookies and mini cupcakes

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