

SPRING 2009

Sensational Foods



A Catering Company

Appetizers

Smoked Trout Pate \$6.95 pp (10 person minimum)

with sugar snap peas and cherry tomatoes and served with artisan breads and crackers

Shrimp and Corn Quesadillas with fresh avocado salsa \$24.00 dz (2 dozen minimum)

Savory Bruschetta Platter with grilled crostini \$4.95 pp (10 person minimum)

Marinated tomato relish, white bean and roasted garlic, and caramelized onion goat cheese.

Chili Spiced Chicken Skewers fresh mango salsa \$24.00 dz (2dozen minimum)

Roasted Asparagus and Red Pepper Spears with artichoke tarragon dip \$4.95 pp

Soups \$2.95 cup \$4.95 bowl **Stews/Chili/Bisque** \$3.95 cup \$5.95 bowl

Southwestern Turkey Chili with white beans

Garden Minestrone with pesto and reggiano parmesan

Crab and Corn Bisque with chipotle cream

Italian Wedding Soup with orzo and tiny meatballs

Salads

Baby Spinach and Strawberry Salad \$3.75 pp

with goat cheese, candied hazelnuts and a poppy seed vinaigrette

Baby Arugula and Shaved Parmesan Salad \$3.75 pp

with cherry tomatoes, red onion, and a lemon pepper vinaigrette

Wild Mushroom Ravioli Salad \$5.95 pp

with toasted pine nuts, peas, tarragon and crisp pancetta

Santé Fe Chicken Salad \$5.95 pp

With fresh avocado, black beans, grilled corn and peppers in a cumin vinaigrette

Sesame Chicken Salad \$5.50pp

Tender strips of chicken breast with mandarin oranges, bean sprouts, bok choy, napa cabbage and fried noodles

Lentil and Cous Cous Salad \$3.25 pp

With dried apricots, golden raisins, carrots and toasted almonds in a citrus vinaigrette

Steamed Asparagus and Fresh Raspberries \$3.95 pp

with goat cheese with a raspberry vinaigrette

Edamame Salad with carrot and daikon radish batons in an orange-ginger dressing \$3.50 pp

Grilled Tuna Nicoise Salad with red potatoes, boiled eggs, green beans over mixed greens \$10.95 pp

Entrees and Platters

Jamaican Jerk Spiced Center Cut Pork Loin \$8.95 pp

char grilled and served with golden pineapple salsa

Thai Sweet Chili Glazed Salmon Fillet (6 oz) \$9.45 pp

with daikon radish cucumber relish

Southwestern BBQ Grilled Flank Steak \$11.95 pp

Severed with chipotle aioli and smothered with peppers and onions

Greek Chicken Platter \$7.95 pp

Oregano spiced chicken breast with tomato cucumber and feta relish served on a bed of romaine

Shrimp and Chicken Pad Thai \$10.95 pp

sautéed rice noodles with bean sprouts, egg, peanuts and scallion

Sides

Sugar Snap Peas with orange zest and garlic in a chervil butter \$3.00 pp

Lemon Pasta with asparagus, zucchini, and roasted tomato \$3.25 pp

Vegetable Brown Rice with provencal herbs \$3.00 pp

Toasted Orzo with arugula, pignoli nuts, and feta \$3.25 pp