

THE ART OF

KATHY G. & COMPANY

CATERING EVENTS DESIGN



FALL/WINTER ENTRÉE SELECTIONS

Seasonal substitutions may be made

SALADS/APPETIZERS

Hearts of Romaine “Greek” Salad with French Feta, Marinated Kalamata Olives,
Roasted Red Bell Pepper and Red Wine Vinaigrette

Chopped Romaine “Caesar” Salad with Shaved Parmesan, Cherry Tomatoes and
Rosemary Garlic Croutons

Spinach Salad with Grilled Red Onions, Candied Apple-Smoked Bacon, Toasted
Walnuts, Grated Egg and Sherry Vinaigrette

House Winter Salad- Salad of Frisse, Radicchio and Local Mixed Greens with Honey
Glazed Grilled Pear, Crumbled Gorgonzola, Toasted Walnuts & Aged Sherry
Vinaigrette

Chopped Romaine and Escarole with French Feta, Fresh Pitted Cherries, Toasted
Sliced Almonds with Apple Cider Vinaigrette

Warm Hazelnut Crusted Goat Cheese- Polenta “Soufflé” Served over Local Greens
and Chive Oil

Warm Asparagus Salad with Wild Mushrooms, Micro Greens and Large Olive Oil
Poached Shrimp

Fresh Lump Crab Cakes with Grilled Proscuitto Wrapped Asparagus, Cilantro-Lime
Infused Butter Sauce and Micro Greens

Warm Beet Salad with Red & Golden Beets, Alabama Goat Cheese, Spiced Pecans and
Local Arugula

Portabella Carpaccio served with Tomato Caper Relish, Parmesan Crisp, Arugula,
Shaved Parmesan & Truffle Vinaigrette

SEAFOOD ENTREES

Grilled Atlantic Salmon with Provencal Style Ratatouille, Butter Poached Asparagus and Saffron “Fume”

Cedar Planked Salmon with a Grilled Red onion and Apple-Smoked Bacon Crust over Whipped Yukon Gold Potatoes and Grilled Asparagus

Maple Glazed Salmon over a Fall-Inspired Ragout of Pumpkin, Butternut Squash, Sweet Potatoes, Sweet Pecans and Sautéed Greens
Garnished with Brown Butter Balsamic Reduction

Seared Sesame Crusted Ahi Tuna over Scallion Wasabi Mashed Potatoes, Bok Choy, Crisp Ginger and Sake-Mirin Butter

Pan Seared Rainbow Trout over Pecan Rice Pilaf, Asparagus and Pumpkin Scented Buerre Blanc

POULTRY ENTREES

Butter Poached Chicken Roulade Stuffed with Roasted Red Bell Peppers, Spinach and Goat Cheese over Saffron Pilaf and Whole Grain Mustard Sauce

Pan Seared Chicken “Marsala” over Goat Cheese Polenta, Wild mushrooms and Butter Poached Asparagus

Pan Seared Chicken “Piccata” over Buttermilk Mashed Potatoes, Sautéed French Green Beans and Classic Sauce of Lemon, Parsley and Capers

Classic “Coq and Vin” Slowly Braised Chicken with Red Wine, Fall Vegetables and New Potatoes. Served in a Bowl with Crusty French Baguette

Lemon Chicken “Fricassee” with Shallots, Wild Mushrooms and Thyme served over Whipped Sweet potatoes, Baby Carrots and Garnished with Fried Sage

Moroccan Spiced Chicken Breast with Saffron and Cilantro over Dried Fall Fruit and Grilled Vegetable Cous Cous Served with Mint Cucumber Raita Sauce

Stuffed Semi Boneless Quail with Spicy Andouille Sausage and Sweet Bell Pepper Cornbread over Scallion “Grit” Cake and Bourbon Demi Glace

Slow Roasted Herb Crusted Turkey Breast over Sage Cornbread Dressing, Asparagus and Giblet Gravy. Garnished with Fresh Cranberry Chutney

BEEF, PORK, VEAL ENTREES

Seared and Roasted Flank Steak Roulade with Spinach, Caramelized Onions, Roasted Red Pepper, & Italian Cheeses over Mashed Potatoes, Asparagus and Red Wine- Veal Reduction

Molasses Glazed Beef Tender over Roasted Garlic, Butter Poached Asparagus and Winter Compote Sauce of Crisp Apple-Smoked Bacon, Caramelized Pearl Onions, Roasted Sweet Potatoes and Sweet Pecans

Herb Roasted Beef Tender Roulade with Wild Mushroom Duxcell, French Green Beans and Marsala- Wild Mushroom Sauce

Hickory Grilled Beef Tender over Butternut Squash and Apple-Smoked Bacon Risotto with Roasted Eggplant and Red Wine Demi

Grilled Rosemary Marinated Beef Tender with a Twice Baked Potato with Cheddar Cheese and Scallions, Asparagus and Lump Crabmeat Chive Buree Blanc

Grainy Mustard Crusted Pork Loin over Smashed Red Potatoes, Asparagus and Dried Cherry Compote Sauce

Braised Beef Short Ribs over Creamy Polenta, Sautéed Wild Mushrooms, Butter Poached Baby Carrots and Fennel. Garnished with Veal Demi Braising Jus

Slowly Braised Veal over Whipped Yukon Gold Potatoes, French Green Beans and Veal Demi Braising Jus

DUAL ENTREES

“Steak and Cake” -Grilled Molasses Glazed Beef Tender and Lump Crab Cake over Buttermilk Mashed Potatoes, Asparagus, and Lemon Buree Blanc

Petit Fillet of Halibut and a Petit Filet of Beef Tenderloin over Caramelized Onion Mashed Potatoes and Fresh Asparagus Lemon Buerre Blanc

Petit Filet of Beef Tenderloin and Three Jumbo Shrimp over Roasted Garlic Mashed Potatoes and Grilled Asparagus and Red Wine Demi

Herb Crusted Beef Tenderloin with Red Wine Demi & Pecan Crusted Chicken with Basil Crème over Caramelized Onion Mashed Potatoes with French Green Beans

Parmesan Crusted Chicken with Picatta Sauce & 2 Jumbo Grilled Shrimp over Garlic Roasted Mashed Potatoes with Summer Vegetables

VEGETARIAN & PASTA ENTREES

Four Cheese Ravioli with a Smoked Tomato Broth, Fresh Basil, Roasted Garlic, Wild Mushrooms and Baby Spinach

Baked Ziti with Spicy Rich Tomato Sauce and Three Italian Cheeses

Grilled Onion and Zucchini Lasagna with Parmesan and Mozzarella

**Roasted Tomato Stuffed with Herbed Cous Cous, Mixed Greens, Asparagus, and
Tomato Coulis**

Baked White Rice, Broccoli and Sharp White Cheddar Cheese

**Grilled Herb Marinated Chicken Breast over Orzo Pasta “Salad” to include
Tomatoes, Feta, & Asparagus
Served with a Lemon Vinaigrette (Lunch Item)**

Baked Ziti with Three Italian Cheeses and Homemade Tomato Sauce

**Lasagna “Bolognese”- Classic lasagna with Four Cheese, and Rich Vine Ripe Tomato
Meat Sauce**

Chicken & Artichoke Lasagna with Mozzarella and Ricotta

DESSERTS

**Cheesecakes: White Chocolate, Chocolate, N.Y. Style, Praline, Carmel, Pumpkin,
Chocolate Peanut Butter Swirl, Mocha, German Chocolate, and Marble**

Chocolate-Strawberry Roulage or Mocha Roulage

Flourless Chocolate Torte

Traditional Tiramisu with Espresso Crème and Chocolate Shavings

Southern Style Bread Pudding with Whisky Crème Anglaise

Vanilla or Lavender Crème Brule

Vanilla or Lime Scented Pana Cotta

Chocolate Mousse Bombe with Peanut Butter Cookie Crust

Parfait Pyramids with Almond Sponge Base