

THE ART OF

KATHY G. & COMPANY

CATERING EVENTS DESIGN



SPRING/SUMMER ENTREE SELECTIONS

Seasonal substitutions may be made

SALADS/APPETIZERS

Young Spring Lettuces with Toasted Walnuts, Marinated Cherry Tomatoes,
Goat Cheese crouton and Roasted Shallot Vinaigrette

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

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

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

Hydroponics Bibb lettuce with Strawberries, Toasted Almonds, French Feta
and Honey Poppy-seed Vinaigrette

Watermelon and Tomato Salad over Spinach, French Feta, Shaved Red Onion
and Balsamic- EVO “dressing”

Vine Ripe Red and Yellow Tomato Salad with Fresh Mozzarella, Basil,
Extra Virgin Olive Oil and Cracked Black Pepper

Proscuitto Wrapped Chilled Jumbo Shrimp with Warm Asparagus Salad and
Kalamata-Citrus Vinaigrette

Mini “Deconstructed” Maine Lobster & Shrimp “Nicoise” with Roma
Tomatoes, French Green Beans, Grilled New Potato, Olives, and a “Shooter” of
Basil-Lemon Dressing (Garnished with local greens)

SEAFOOD ENTREES

Grilled Atlantic Salmon with Southern-Style Succotash, a Ragout of Corn, Tomatoes, Okra, Lima Beans, Bacon and Served with Remoulade Sauce

Riesling–Thyme Poached Salmon Served with a Cracked Mustard Sauce and Provençal Potato Salad (served cold)

Cedar Planked Soy-Ginger Glazed Salmon Filets over Sweet Pea-Leek Risotto, Pan Seared Bok Choy

**Grilled Salmon Nicoise- Mixed Greens, with Haricot Vert, Julienne Red Onions, Cherry Tomatoes, Grilled New Potatoes, Boiled Eggs, and Red Wine Vinaigrette
(Garnished with Tapenade Crouton)
(Additional Item: Jumbo Spicy Boiled Shrimp)**

Pistachio Crusted Sea Bass (seasonal) over Roasted Sweet Onion Mashed Potatoes, Asparagus, and Brown Butter-Balsamic Sauce

Seafood Paella- Saffron Basmati Rice, Sweet Peppers, Andouille Sausage, Shrimp, Mussels, and Scallops with Fresh Herbs and Tomatoes

“Shrimp and Grits”- Large Shrimp Pan Seared with Garlic, Tomatoes, Parsley, Bacon and Sweet Butter Served over Creamy White Cheese Grits

Pan Seared Pacific Halibut over Alabama Goat Cheese Polenta, with Asparagus, and Myer Lemon- Caper Butter Sauce

POULTRY ENTREES

Sliced Herb Marinated Breast of Chicken with Wild Rice and Lima Bean Rice Salad, and Fresh Tomato, Sweet Onion & Cucumbers with Red Wine Vinaigrette

Pan Seared Chicken Breast over Smashed New Potatoes, Summer Vegetables, and Classic Picatta Sauce with Lemon, Parsley, and Capers

Parmesan Crusted Pan Roasted Boneless Chicken Breast over Stone Ground Polenta Sautéed Green Beans, and Lemon Caper Picatta Sauce

Pecan Crusted Chicken over Roasted Garlic Mashed Potatoes, Sautéed Green Beans and Cracked Mustard Sauce

Prosciutto and Fontina Stuffed Airline Chicken Breast over Creamy Polenta, Butter Poached Asparagus, and Roasted Tomato- Poultry Jus

Classic Chicken Pot Pie-Tender Chicken Pieces, Sweet Peas and Carrots, Thyme, Chicken Veloute Sauce Covered in a Light Puff Pastry Crust

**Rosemary Scented Chicken & Artichoke Hearts “Lasagna” with Fresh Pasta,
and White Cheese Béchamel**

**Stuffed Quail with Sage Corn Bread over Roasted Red Pepper Grit “Cake”,
Tiny Green Beans and Charred Corn, Smoked Bacon, Tomato, Basil Ragout**

**Roasted Spring Chicken or Squab with Fresh Herbs, Fennel and Meyer
Lemons served over Southern-Style Succotash, a Ragout of Corn, Tomatoes,
Okra, Lima Beans, Bacon and Served with Remoulade Sauce**

BEEF, PORK, & VEAL ENTREES

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

**Seared Chili Marinated Skirt Steak over an Avocado, Black Bean, Tomato
Salad with Cilantro-Lime Dressing**

**Molasses Glazed Beef Tender over Roasted Garlic Mashed Potatoes,
Butter-Poached Asparagus and Zinfandel-Veal Demi Reduction**

**Herbed Roasted Beef Tender Roulade with Wild Mushroom Duxcelle, French
Green Beans and Marsla-Wild Mushroom Sauce**

**Pan Seared and Barbecue Rubbed Boneless Pork Loin with Grilled Cornbread,
Sautéed Greens and Raspberry-peach BBQ Sauce**

**Pan Seared Pork Loin Roulade Stuffed with Feta Cheese, Kalamata Olives and
Baby Spinach over Roasted Red Bell Pepper “Grit” Cake and Alicia’s Tomato
Chutney and Veal Glace**

**Grainy Mustard Marinated Pork loin with Sweet Onion Mashed Potatoes,
Asparagus, and Fresh Chilton County Peach Chutney**

DUAL ENTREES

**Petit Filet of Pistachio Encrusted Sea Bass and a Petit Herb Crusted Beef
Tenderloin over Smashed New Potatoes, Haricot Vert and Brown Butter
Balsamic Sauce**

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

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

**“Steak & Cake” - Petite Filet of Beef Tenderloin and Lump Crab Cake topped
with Lemon Burre Blanc served over Gorgonzola Cheese Grits
with Fresh Asparagus**

**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**

(Fish – Best Market Availability)

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

DESSERTS

**Cheesecakes: White Chocolate, Chocolate, N.Y. Style, Praline, Carmel, Peach,
Gingersnap, German Chocolate, Marble, Lemon, Pumpkin, Cinnamon, and
Mocha**

Chocolate Roulage or Mocha Roulage

Flourless Chocolate Torte

Traditional Tiramisu with Espresso Crème and Chocolate Shavings

**Strawberry “Tiramisu” with Fresh Strawberries Coulis, Mascarpone Crème
and Whipped Cream**

Traditional Pound Cake or Lemon Pound Cake with Fresh Berries

Fresh Summer Berry Cobblers of Peach, Mixed Berry, and Apple

Key Lime Pie

**Crème Brulee of: Vanilla, Lavender Scented, Chocolate, Dark Chocolate, White
Chocolate, Coffee, Green Tea, Cinnamon, and Lemon**

Vanilla or Lime Scented Pana Cotta

White and Dark Chocolate Mousse Cake

**Frangipane Fruit Tart: Golden Brown Pastry Tart filled with a Rich Almond
filling with Mint and Rum Soaked Berries topped off with an Oat Streusel**

**Fresh fruit tart: Golden Pastry Crust layered with a Vanilla Scented Pastry
Cream and Fresh Seasonal Berries**

Chocolate Mousse Bombe with Peanut Butter Cookie Crust

Lemon Buttermilk Tart

**Parfait Pyramids with Almond Sponge Base – Flavors of Cinnamon, Chocolate,
or Liqueur of Choice**