



CATERING MENU

BREAKFAST PASTRIES

Cinnamon Rolls-sweet bread or brioche \$15/dozen

Danish-Fruit or cream cheese \$18/dozen

Coffee Cake-Sour cream, blueberry crumb, apple cinnamon, & cranberry
\$15/each

Muffins-Blueberry, banana nut, lemon poppy, pumpkin, & cranberry orange
\$13.50/dozen

Breakfast Breads-Banana, pumpkin, zucchini & lemon poppy \$12/loaf

Quiche-call for flavors \$12/9" quiche

Individual Quiche \$4/each

Scones-Blueberry, cranberry, apple cinnamon, lemon, & orange \$12/dozen

Breakfast Pastry Assortment Platter

\$15/small (dozen)

\$28/medium (2 dozen)

\$40/large (3 dozen)



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SALADS

Roasted Beet and Goat Cheese Salad with toasted pecans

Panzanella

Mixed Green Salad with sliced strawberries, crumbled goat cheese, pistachios and a house made berry vinaigrette

Spinach and Feta Salad-fresh spinach topped with grilled red peppers, Kalamata olives, feta cheese and finished with a tangy yogurt vinaigrette

Quinoa, Roasted Corn and Red Bean Salad-with fresh herbs, olive oil and grilled lime wedges presented on a bed of romaine

Caesar Salad-Fresh cut romaine lettuce, seasoned croutons and a smoked trout Caesar dressing (you can add grilled chicken, grilled shrimp at an additional charge)

Santa Fe Caesar Salad-Crispy romaine, black beans, and charred corn with a Chipotle Caesar dressing and crumbled tortilla strips

Grilled Vegetable Salad-Fresh mixed greens tossed with seasonal grilled vegetables and grated aged white cheddar and tossed with a balsamic vinaigrette



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SALADS CONTINUED:

Nicoise Salad-Roma tomatoes, Kalamata olives, green beans, asparagus, red onions, roasted new potatoes served over a bed of mixed greens and tossed with a herb vinaigrette (you can grilled chicken, salmon or tuna at an additional charge)

Chinois Salad-The salad that Wolfgang Puck made famous. Shredded red & green cabbage, carrots, Daikon & romaine tossed with crispy wonton strips & served with sesame dressing

Caprese Salad-Roma tomatoes, buffalo mozzarella and fresh basil drizzled with balsamic vinaigrette

Mediterranean Cous Cous Salad
Chopped Salad with homemade ranch

Strawberry Salad

Greek Salad

All Salads are \$7.00 each. We have a minimum order of 10 guests.



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SANDWICHES & PANINIS

Mediterranean Panini- shaved beef, artichokes, radicchio, marinated shaved onions & feta cheese

Ham & Gruyere Panini-Bibb lettuce, havarti cheese, tomato, & shaved red onions

Caprese Panini-Roma tomatoes, buffalo mozzarella, fresh basil & balsamic vinaigrette

The Margarita-Tabasco & tequila chicken breast, shredded romaine, roasted red peppers, lime pepper tortilla strips, tomato concasse & cilantro lime vinaigrette served on our fresh baked breads

Thai Beef-Thai grilled flank steak served with chopped romaine, cucumbers, carrots, red cabbage, scallions & chopped peanuts served with an Asian ginger mustard vinaigrette served on our fresh baked breads

Gourmet Grinder-Thinly sliced ham, salami, capicola, shredded lettuce, diced tomato, & provolone cheese drizzled with a Italian vinaigrette served on a fresh roll

Gourmet Cubano-Slow roasted pork loin, ham, pickles, spicy pesto mustard, provolone cheese & pepperocini served on a fresh baked roll



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SANDWICHES & PANINIS CONTINUED...

California Club Sandwich-herb roasted chicken breast, sprouts, tomato, bacon, avocado & Swiss cheese, served on a fresh baked roll

New Mexico Grilled Chicken Sandwich-Chile rubbed grilled chicken breast with lettuce, tomato, poblano pesto & pepper jack served on a fresh baked roll

All Sandwiches & Panini's are \$9.95 per person. We have a minimum of 10 guests.



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COLD HORS D'OEUVRE PLATTERS

Trio of Mediterranean Dips-Grilled ciabatta served with sundried tomato & olive tapenade, Tuscan wild mushroom spread, roasted eggplant, hummus with roasted garlic & roasted red pepper & feta spread-\$55.00 (small) &85.00 (large)

Southwestern Sampler-Freshly made guacamole, spicy salsa, black bean & mango salsa, paired with fresh lime tortilla chips-\$40.00 (small) \$50.00 (large)

Kitchen Table's Signature Brie en Croute-Double cream Brie cheese, grilled apples, pecans & organic maple syrup baked in classic puff pastry, served with cinnamon baguette rounds-\$65.00/per wheel (serves 25-40 guests)

Domestic Cheese Selection-A trio of fresh cut cheeses paired artfully with dried fruits served with nuts & seasoned baguettes & cracker assortment-\$2.75 per person

Imported Cheese Selection-A chef's selection of three imported cheeses garnished with fresh berries, & honey, paired with cracker assortment & toasted baguettes-\$3.75 per person



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COLD HORS D'OEUVRE PLATTERS CONTINUED...

Antipasti Platter-Genoa, capicola, pepperoni, fresh mozzarella, provolone, Parmigianino, balsamic roasted mushrooms, artichoke hearts, olives, peppers & roasted vegetables-\$90.00 (small-feeds 30-40 guests) \$150.00 (large-feeds 60-75 guests)

Caprese Skewers-Fresh teardrop tomatoes & fresh mozzarella wrapped in fresh basil leaves & drizzled with balsamic-\$40 (small-feeds 20-30 guests) \$55 (medium-feeds 40-55 guests)

Idaho Russet Potato Crisps-Hand cut & seasoned potatoes served with Mediterranean black olive tapenade for dipping-\$2.45 per person

Curried Spinach & Artichoke Dip served in a classic bread bowl with sliced baguettes-\$2.00 per person

Asparagus & Prosciutto Wrapped Skewers with a balsamic drizzle-\$2.50 each

Melon & Prosciutto-Cantaloupe slices wrapped with thin slices of prosciutto-\$1.75 each

Classic Cocktail Sandwiches-Roast Beef & Bleu Cheese, Smoked Turkey & Cranberry Crème, Grilled Chicken & Pesto served on our home-made cocktail rolls-\$2.25 each



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COLD HORS D'OEUVRE PLATTERS CONTINUED...

Deviled Eggs-Guacamole & Cilantro, Crab with a jalapeno sliver, Bacon & Horseradish, Pesto & Sun-Dried Tomato, Roasted Red Pepper & Gorgonzola & Classic Deviled (select 3 flavors)-\$1.50 per person (2 eggs per person)

Jumbo Iced Shrimp with cocktail sauce-\$14.95 per pound

Mediterranean Feast-Feta cheese, dolmas, artichoke hearts, olives, hummus, & baba ghanoush, served with Pita crisps & flatbreads-\$4.50 per person

Vegetable Crudit  Platter-Fresh assortment of crisp, colorful seasonal vegetables served with a roasted red pepper aioli-\$40.00 (small) \$70.00 (large)

Smoked Salmon Platter-Tender, smoked salmon sliced & served with tomatoes, cucumbers, capers, red onions, chopped egg, fresh dill, cream cheese & crostini-\$8.50 per person



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HOT HORS D'OEUVRE PLATTERS (Priced by the dozen)

Spinach & Artichoke Stuffed Mushroom Caps-mushroom caps topped with Asiago cheese-\$26.00

Petite Crab Cakes-Jumbo lump crab cakes with a zesty red pepper aioli-\$34.50

Chicken Tostadas-Grilled chicken, mango salsa & cilantro on a crispy tortilla round-\$24.00

Spanokopita-Traditional pastry triangles filled with spinach & feta cheese-\$24.00

Caramelized Onion & Bacon Tartlettes-Fresh herbs & sweet onions caramelized with smoked bacon served in a petite tartlette shell-\$26.80

Rosemary Beef Picks-Rosemary skewered beef, crimini mushrooms & cabernet onions-\$23.75

Crab & Artichoke Fritters-Baked red potatoes stuffed with crab & artichokes-\$31.75

Pork Satay with peanut & cucumber dipping sauces-\$23.00



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HOT HORS D'OEUVRE PLATTERS CONTINUED.. (Priced by the dozen)

Chipotle Orange Chicken Skewer-Farm raised chicken breaded with panko crumbs & coconut, skewered & served with orange chipotle marmalade-\$22.00

Coconut Chicken Skewers-Farm raised chicken, skewered, dipped in coconut & served with a mango chutney dipping sauce-\$21.50

Teriyaki Marinated Beef Skewers-Beef marinated in teriyaki & served with a sweet ginger garlic sauce-\$19.90

Basil Chipotle Shrimp Cocktail-Shrimp marinated & sautéed with a basil chipotle sauce, served with a mango salsa & sweet key lime aioli presented on a crispy wonton-\$32.80

Vegetarian Quesadillas-Flour tortillas filled with Colby cheese, spinach, corn & roasted peppers, served with house made guacamole-\$22.50

Grilled Polenta Bites-Polenta that has been combined with pepper jack cheese & grilled, served with a grilled vegetable relish-\$19.00

Wild Mushroom & Bacon Mini Quiche-\$18.75



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HOT HORS D'OEUVRE PLATTERS CONTINUED.. (Priced by the dozen)

Chicken Skewers with Pizzaiolo Relish-Balsamic & herb-marinated skewers with house made Italian tomato relish-\$22.25

Seared Rare Filet on Basil Crostini with a peppercorn horseradish aioli-\$28.75

Thai Beef Skewers with a coconut dipping sauce-\$21.95

Sea Scallops "Rumaki"-\$34.00

Cranberry & Stilton Crescents-Juicy, plump cranberries married perfectly with Stilton cheese in a flaky puff pastry-\$19.75



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DESSERTS

Tiramisu bon bons-1 ounce scoop tiramisu frozen, dipped in dark chocolate)
\$2.50/each

Raspberry truffle bar-decadent fudge brownie loaded with fresh raspberries & raspberry ganache glaze \$13.50/dozen

Blueberry white chocolate bread pudding-bread cubes, fresh blueberries & white chocolate chunks baked in a crème brulee custard \$20/feeds 15 people

Chef's selection of cookies-chocolate chip, sugar, oatmeal raisin, peanut butter & white chocolate chip macadamia nut \$13.50/dozen

Mile High Chocolate Cake with caramel sauce \$35/8 inch cake

Classic Tiramisu \$20/feeds 15 people

Ginger Cheesecake with a raspberry salad & a macadamia nut crust \$18/9 in round

Lemon Curd Tartlets with blueberries & Swiss meringue-Lemon meringue pie, Cody style \$3/each

Flourless Chocolate Cake with blueberry gastrique \$35/8 inch cak



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DESSERTS CONTINUED...

Lemon and Strawberry Shortbread Cake with nutmeg crème-Lemon shortcake, fresh strawberries & nutmeg infused crème anglais \$14/dozen

Caramel Nut Tartlet with butterscotch bourbon sauce & cinnamon foam-Cody style pecan pie with cinnamon whipped cream \$3/each

Giant Biscotti \$20/dozen

Brownies and Bars-Fudge brownie, chocolate pecan Blondie, pecan pie bar, lemon bar, raspberry oat bar, & chocolate peanut butter bar \$13.50/dozen

Cupcakes \$20/dozen or \$2/each

Pies-Apple, berry, banana cream, coconut cream, chocolate chiffon \$12/9" pie
(seasonal pies also available)

Cheesecake-NY style, chocolate chip, turtle, chocolate cherry, Kahlua, cinnamon apple, & white chocolate raspberry swirl \$18/9" round

Assorted Mini Pastry Platter-Chocolate dipped strawberries, mini cream puffs, mini éclairs, key lime tarts, mini fruit tarts-\$98.00 (72 pieces) \$50.00 (36 pieces)