

SAY CIAO!

CREATIVE CATERING

by Chef Peter Feigh

ALA CARTE SELECTIONS

This Ala Carte Catering Menu is provided below to help inspire you when designing the menu for your wedding or event. These are suggestions and we recommend for larger events consultation with Chef Peter to assure a balanced and seasonally available menu.

VEGETABLE ACCOMPANIMENTS

- Marinated broccoli and vegetable salad
- Sautéed seasonal vegetable medley
- Braised Brussel sprouts with brown butter
- Stewed ratatouille with fresh herbs
- Chilled asparagus with dijon lemon tarragon sauce (seasonal)
- Green beans with toasted hazelnuts and butter
- Chilled green beans with blackberry vinaigrette
- Braised red cabbage with apples and cider

COLD SALADS

- Baby field greens with orange sesame vinaigrette (many bells and whistles can be added!)
- Spinach salad with sundried tomatoes, toasted sunflower seeds, julienne red onion with a roasted garlic vinaigrette
- Garden salad with mixed vegetable garnishes; ranch and vinaigrette on the side
- Classic Caesar salad house made croutons and Parmesan
- Arugula salad with golden beets and toasted hazelnuts finished with a light shallot and black peppercorn vinaigrette
- Greek salad with kalamata olives, feta, cucumber, sweet peppers, peperoncini and a creamy herb dressing

COMPOSED SALADS / SIDE DISHES

- Classic potato salad with dijon and dill
- New potato salad with pesto and chives
- New potato salad with caramelized onions, garlic with a rosemary balsamic dressing
- Penne pasta salad prima vera
- Orzo pasta salad with artichokes and peppers
- Northwest Waldorf salad with hazelnuts
- Southwestern fresh corn salad with jicama, anaheim peppers and cilantro
- Fresh seasonal fruit salad
- Fresh seasonal fruit salad with a orange yogurt and mint dressing
- Tabouli salad with cucumber and mint
- Yucatan black bean and rice salad
- Wild rice salad with dried cherries and hazelnuts
- Rice salad with peas and a dijon dill dressing
- Traditional cole slaw
- Thai style cabbage salad
- Sugar snap pea and barley salad with flat leaf parsley and red onion
- Quinoa salad with seasonal vegetables
- Marinated grilled vegetable salad
- Toasted potato gnocchi with caramelized shitake mushrooms, onions and chives

SIDE DISHES

- Cheese tortellini with roasted eggplant and sweet peppers
- New potatoes tossed with butter, garlic and dill
- Layered potato gratin with parmesan and herbs
- Roasted new potatoes with thyme
- Wild rice pilaf with mushrooms and green onions
- Orzo pasta with roasted garlic, mushrooms and marjoram
- Garlic mashed potatoes
- Vegetable fried rice
- Risotto with peas and leeks
- Potato gnocchi with brown butter

ENTREES

Chicken~

- Baked breast of chicken with a ginger sesame sauce
- Pan roasted breast of chicken with a tomato thyme relish
- Seared medallions of chicken with a roasted garlic apple cider cream sauce
- Baked breast of chicken with a light tomato basil sauce
- Grilled tandoori chicken thighs with a spicy curry and lime sauce
- Buttermilk basil marinated breast of chicken with fresh arugula pesto sauce

Turkey~

- Roasted breast of turkey with tarragon aioli
- Rolled turkey roast with ham, herbs and monterey jack cheese
- Classic roasted turkey with “all the trimmings”

Beef~

- Chef carved roasted NY strip served with whole grain mustard horseradish sour cream with chives
- Braised medallions of sirloin with a mushroom demi sauce
- Asian style beef stir fry with oriental vegetables
- Classic beef pot roast with roasted vegetables
- Grilled southwestern flank steak topped with roasted corn and black bean relish

Seafood~

- Salmon fillet with blackberry chive vinaigrette
- Seared sea bass with lemon thyme sweet pepper coulis
- Baked tilapia with a lemon caper dill sauce
- Grilled mahi mahi filet with a roasted sweet pepper relish with basil

Pork and lamb~

- Roasted leg of lamb with hazelnut mint pesto
- Baby lamb rib chops with dijon and rosemary
- Grilled medallions of pork loin with an apricot chive sauce
- Roasted pork loin with apple chutney

Vegetarian entrees~

- Layered grilled eggplant casserole with ricotta and herbs
- Spinach and vegetable lasagna with a parmesan cream sauce
- Polenta gratin with spinach and wild mushrooms
- SW baked tomatoes with quinoa, corn, and roasted green chilies
- Wild mushroom risotto with parmesan
- Grilled tofu with ratatouille vegetables

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