

- *Ham and Brie Panini- with sliced apples and honey Dijon*
- *Three Cheese Panini- mozzarella, Fontina and Parmesan*
- *Grilled Veggie Panini- grilled zucchini, arugula, avocado, cucumber and an herbed cheese spread*

**Cold:**

- *Curried Chicken Salad Focaccia- lightly curried chicken salad with toasted nuts and grapes*
- *Thanksgiving Again- roasted turkey breast on hard roll with whole berry cranberry sauce and bread stuffing*
- *Fresh Veggie Wrap- with horseradish Dijonnaise*
- *Roasted Beef Wrap- with bacon and our Russian dressing*
- *Dagwood- Black Forest ham and turkey breast with Swiss on hard roll*

**Entree Selections**

\*Below, are just a few of the widely received dinner selections we can prepare for your event.

**Fully Catered:**

- *Poached Salmon- garnished with paper thin cucumber slices, hand crafted herbed creme fraiche, and served with seasonal veggie slaw, purple potato salad and deviled local eggs*
- *Lobster Ravioli- with a rich cream sauce and caviar*
- *Paleo and Vegan Zucchini Lasagna with Cashew Cheese*
- *Short Rib Ravioli, prepared al forno*
- *Honey Aleppo Pepper Crusted Trout- pan seared, stuffed with cornbread stuffing*
- *Seared Sea Scallops- on a minute pea puree, served with crostini*

**Sides**

- • *Sautéed Broccoli Rabe*
- • *Roasted Cauliflower*
- • *Seared Baby Spinach*
- • *Roasted Brussel Sprouts*
- • *Sautéed White Beans and Escarole*
- • *Charred Broccoli*
- • *Roasted Rosemary Baby Potatoes*
- • *Roasted Mixed, Seasonal Veggies*
- • *Roasted Sweet Corn*
- • *Nutty Haricot Vertes*
- • *Minted Maple Carrots*
- • *Small Batch Turmeric Sweet Pickles*
- • *Mashed, Steamed Cauliflower- with roasted garlic and olive oil*
- • *Roasted French Green Beans with Sun Dried Tomato Butter*