

bethSOGAARD



"The No Worry Caterer"™

Stations Menu 1

Passed Appetizers

Caprese Salad Skewers*

a specialty skewer with cherry tomatoes, fresh mozzarella and basil

Porcini Mushroom Risotto Bites*

enriched with truffle oil and fresh thyme

Dinner Stations

Chicken Breast Roulade

boneless breast stuffed with pancetta, fontina, spinach & leeks; sliced and served on a bed of arugula pesto

Vintner's Garden Salad*

organic baby greens with red grapes, glazed walnuts, gorgonzola and blackberry-zinfandel vinaigrette

Rustic Hearth Breads with European Butter

~

Balsamic Grilled Pork Tenderloin

the filet mignon of pork with a robust marinade, served with glazed fig jus

Green Onion & Sour Cream Mashers*

yukon gold potatoes with fresh buttermilk

Grilled Seasonal Vegetables*

drizzled with extra virgin olive oil

~

Italian Pasta Toss Station

cavatappi pasta tossed with our fresh puttanesca sauce, prepared live with fresh shaved parmesan & a variety of italianate vegetables

~

Thanksgiving Free Trade Coffee Service



P. O. Box 863 / 9393 Main, Plymouth, CA 95669
209.245.3968
chefbeth@chefbethcatering.com

* indicates Vegetarian Friendly - however any item may be adapted for special dietary needs
Gluten Free, Vegan and Dairy Free items are Happily Arranged
Most items can be customized to your personal tastes-
Shrimp, Chicken, Pork, Duck, Beef or Salmon may be added or substituted

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Stations Menu 2

Passed Appetizers

Scallop & Shrimp Sake-tini

in a martini glass with jade sauce & tomato swizzle stick

Caponata Bruschetta*

*tender roasted peppers, eggplant, capers and tomatoes
on parmesan toasts with fresh basil*

Beef Wellington Bites

*beef tenderloin, mushroom duxelle
& aged gruyere on butter pastry*

Dinner Stations

Seared Rare Ahi Tuna with Mango-Cucumber Salsa

sesame oil and ginger rub

Shrimp & Scallion Potstickers

with duet of dipping sauces; fiery & tangy

Coconut-Jasmine Rice

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Pasta Butterflies with Hazelnut Pesto*

italian greens, balsamic onions, parmesan tossed with farfalle

Chicken Breast Roulade

boneless breast stuffed with pancetta, fontina, spinach & leeks; sliced and served on a bed of arugula pesto

Caprese Salad

fresh mozzarella, vine tomatoes, basil and olive oil

~

Tuscan Rosemary Beef Skewers

juicy beef marinated in garlic, rosemary and olive oil, skewered with lemons, onions and grilled

Roasted New Potatoes*

tossed with lemon thyme and olive oil

Sauteed Forest Mushroom Medley*

specialty mushrooms with garlic, served room temperature

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Buffet Menu 1

Appetizers

Chef Beth's Hummus and Famous Chips Feast*

signature items with fresh vegetables for dipping

International Cheese Board*

*selection of fine cheeses with crackers
and local rustic breads*

Buffet

Chicken & Vegetable Saute

chicken breasts with new potatoes, vegetables of the season and a forest mushroom veloute

Smoked Boneless Pork Loin with Walnut Crust

sliced and served on our gorgonzola cream sauce

Baked Zucchini Gratin*

with caramelized onions and gruyere

Mixed Vegetables of the Season in Olive Oil*

your choice of roasted, sauteed or grilled

Greek Island Salad*

*baby spinach with cucumbers, tomatoes,
roasted peppers, feta cheese & oregano-lemon dressing*

Rustic Hearth Breads with European Butter

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Buffet Menu 2

Appetizers

Chorizo & Black Olive Empanadas

golden pastry filled with spicy sausage and caramelized onions

Artichoke & Green Pea Crostini*

*a fresh puree with extra virgin olive oil and a hint of mint
on our crunchy garlic parmesan toasts*

Santa Fe Cheese Fondue*

served with fresh vegetable and famous chip dippers

Buffet

Zinfandel-Rosemary Beef Tritip

marinated overnight, grilled and served with a zinfandel jus

Garlic Herb Crusted Chicken Breast

with a touch of parmesan, finished with a marsala caper sauce

Green Onion & Sour Cream Mashers*

yukon gold potatoes with fresh buttermilk

Baby Carrots & Sugar Snap Peas*

steamed and chilled with extra virgin olive oil and fresh dill

Vintner's Garden Salad*

*organic baby greens with red grapes, glazed walnuts,
gorgonzola and blackberry-zinfandel vinaigrette*

Rustic Hearth Breads with European Butter

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Sit-Down Menu 1

Passed Appetizers

Caprese Salad Skewers*

a specialty skewer with cherry tomatoes, fresh mozzarella and basil

Beef Tenderloin on Potato Coins

with mushroom shallot duxelle, horseradish aioli

Southwest Crab and Corn Cakes

with a dab of chipotle aioli

Sit-Down Dinner

Vintner's Garden Salad*

organic baby greens with red grapes, dried cranberries, glazed walnuts, gorgonzola and blackberry-zinfandel vinaigrette

Roulade of Pork Tenderloin with Port Jus

pork filets stuffed with bacon, peppered apples, caramelized onions and croutons

Blue Cheese & Sour Cream Mashers*

yukon gold potatoes with fresh buttermilk

Spicy Green Beans & Mushrooms*

OR

Garlic Herb Crusted Chicken Breast

with a touch of parmesan, finished with a marsala caper sauce

Blue Cheese & Sour Cream Mashers*

yukon gold potatoes with fresh buttermilk

Spicy Green Beans & Mushrooms*

Rustic Hearth Breads with European Butter

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