

# CATERING

by design

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## Great Beginnings

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### Appetizers

- Brochettes of Melon, Proscuitto, and Fresh Mozzarella
- Smoked Salmon with Cilantro Cream
- Sautéed Scallions with Andouille and Baby Greens
- Coconut Shrimp with Tamarind Ginger sauce
- Creamy Mushrooms on Toasted Country Bread

### Salads

- Tossed garden Greens
- Seafood- Pasta Salad
- Butterleaf Lettuce with Cherry Tomato
- Mixed Field Greens
- Tri-Colored Rotini Salad with Oregano
- Spinach Salad with Raspberry Vinaigrette
- Bocconcini Cheese Salad
- Spicy Thai Noodle salad
- Tomato – Mozzarella Basil Salad
- Traditional Potato Salad
- Baby red Potato Salad
- Traditional Pasta Salad
- Greek Salad with Feta
- Roma Tomato and Bermuda Onion with Basil Vinaigrette
- Coleslaw
- Sliced Tomato Salad with Basil and Balsamic
- Traditional Caesar Salad
- Bruschetta

### Soups

- Roasted Garden Vegetable
- Roasted Tomato Soup with Parmesan Wafer
- Chilled Avocado and Cucumber Soup
- Turkey, Tortellini and Watercress
- Onion and Garlic Beer Soup
- Mushroom and Leek
- Chicken Soup with Asparagus, Peas and Dill
- Onion and Cider Soup with Roquefort Croutons
- Spicy Garbanzo Bean and Turkey Sausage Soup
- Carrot Soup with Sesame Seeds and Chives
- Beef Consommé with Herbed Crepes Julienne
- Chilled Roasted Tomato Soup with Pesto

