**Personal Touch Catering Spring 2011**

Artisan Breads with Butter
Minestrone with Basil Pesto
Baby Romaine and Radicchio Caesar Salad with Toasted Brioche Croutons
Panzanella Tomato and Bread Salad
Parsmesan-breaded Chicken Milanese
Parsley-crusted Cod with Fennel Cream
Spinach Ravioli with Pencil Asparagus and Sweet Garlic Sauce
Dessert Table:
- Chocolate Panacotta
- Lemon Tart topped with Strawberry
- House-made Cannoli
- Tiramisu
- Water, Iced Tea & Coffee**

$16.95 per person*

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Artisan Breads with Butter
Roasted Chicken Soup, Paysanne Vegetable and Potato Dumpling
Hearty Mustard Greens, Watercress, Shaved Pear, Fennel, and Endive served with Dijon Vinaigrette
Lemon and Herb Rubbed Chicken Breast with Crispy Shallots and Garlic Jus
Seared Striped Bass, Saffron-braised Fennel, and Artichoke Provencal
Seared Veal Medallions with Marsala Demi
Herb-roasted Fingerling Potatoes
Roasted Corn Succotash
Dessert Table:
- Crème Brûlée Spoon
- Strawberry Chocolate Mousse Square
- Chocolate-covered Brownies
- Mini Bourbon Pecan Pie
- Mini Apple Pie
- Water, Iced Tea & Coffee**

$40.00 per person*

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Artichoke and Spinach Tart with Parsley, Lemon Confit, and Tabbouleh
Seared Ahi Tuna with a New Potato, French Bean & Green Olive Salad with Fried Sunchoke
Tossed Spring Baby Lettuce Mix with Black Truffle Vinaigrette and Goat Cheese Fritter
Entrees (*choice of 1 plus vegetarian)
Artisan Breads with Butter
Chicken Breast with Sundried Tomato Butter, served with Beluga Lentils, Buttered Broccolini, and Natural Pan Jus°
Filet Mignon with Oven-roasted Tomato Thyme Crust, served with Horseradish Press, Broccoli Rabe, and Pinot Noir Jus°
Pan-seared Salmon with White Bean Purée, Caramelized Pearl Onions, and Sautéed Rainbow Chard with Carrot Jus°
Teriyaki-glazed Pan-seared Tofu Steak with Asian Vegetable Stir-Fry and Sesame Mustard Jus
Dessert Table
- New York Style Cheesecake with Red Berry Compote
- Minted Chocolate Brûlée Tart with Apricot Sauce
- Classic Tiramisu Cake with Mocha Sauce
- Ultimate Strawberry Terrine with Chocolate Sauce and Rhubarb Purée
- Water, Iced Tea & Coffee**

$27.00 per person*

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Butler Service
Spiced Goat Cheese and Cranberry Chutney on Crostini
Roasted Corn Salsa in Blue Tortilla
Roasted Tomato Gazpacho with Cilantro-rubbed Shrimp
Mini Buttermilk Biscuits, Grilled Ham, and Pineapple Chutney
Taste of Tuscany Station
Assorted Italian Meats and Cheeses to include:
- Prosciutto, Capocollo, Salami, Seasonal Italian Cheeses
- Marinated Mushrooms and Artichokes Sott’Olio
- Spicy Olives à la Siciliana and Pepperoncini
- Marinated Bocconcini Mozzarella
- Grilled Eggplant, Peppers, Portobello Mushrooms, and Zucchini Antipasto Basket of Country Bread
Braised Short Rib Station
Slow-cooked Boneless Short Ribs served with Celeriac Mashed Potatoes and Braised Rainbow Swiss Chard

$17.95 per person*

Beverages not included

*All menus can be customized to meet your needs or budget.*

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*Plus 19% service charge and 5% sales tax. Off-premises events incur an additional fee.
**We proudly brew Peet’s Coffee & Tea. All menus are served on china with silver flatware. Minimum of 25 guests.