



ENTERTAINING COMPANY

Concept + Catering

Family Meal Menus for May 12-15
*orders are due by noon the day before your requested delivery date.
*delivery window between 1 PM-3 PM
*no delivery fees
*heating instructions will be included
*5 person minimum

Southern Style Smoked Pulled BBQ Chicken

BBQ sauce, Kosher pickles

Grilled cauliflower steaks: chipotle chiles, finely chopped, garlic, paprika, oregano, lemon

Creamy mac and cheese *warm

Chopped salad with roasted corn, avocado, tomatoes, herb vinaigrette

Corn muffins with whipped honey butter

Sweet treats

\$16 per person/5 person min

Seared Salmon with Citrus Salsa Verde

Honey balsamic glazed heirloom carrots

Parsnip puree

Baby arugula with basil, shaved radish, shaved parmesan, heirloom tomato wedges, champagne balsamic vinaigrette

Freshly baked breads and whipped sea salt butter

Sweet treats

\$20 per person/5 person minimum

Steak Frites

Grilled beef tenderloin, au poivre sauce

Crispy shoestring potatoes

Grilled Spring asparagus with lemon zest

Butter lettuce salad with cherry tomatoes, goat cheese and white wine dijon vinaigrette

Freshly baked breads and whipped sea salt butter

Sweet treats

\$24 per person/5 person min

EXTRAS!

Baked Mac and Cheese - \$15 /serves 6

Greek Frittata

Feta, spinach, blistered tomatoes -\$15/ serves 6

Heirloom Tomato Galette

with Honeyed Goat Cheese -\$18/ serves 4

Cheesy Broccoli & Orzo Casserole -\$15/serves 6

Orecchiette Bolognese - \$24/serves 6

S'mores Kits: Housemade Graham Crackers, Large Marshmallows, Chocolate Bars

*serves 5 - \$20

Cupcake Kits: 4 regular size cupcakes (vanilla and chocolate) + Frostings + Sprinkles \$16

SOUPS: \$10 per quart/serves 4

Tomato Basil Soup with Grilled Cheese Croutons

Chicken Tortilla Soup

Spring Minestrone Soup

