



DAILY DISH Catering

Reception Menus

HORS D' OEUVRES

Pork / Lamb

Country ham, cheddar and grit cake served with black eyed pea salsa
Maple fennel glazed pork satays with honey mustard aioli
Italian sausage Florentine stuffed mushrooms in a white wine marinara
Grilled asparagus, goat cheese and sundried tomatoes wrapped in prosciutto
Lamb lollipops with Mediterranean salsa

Beef

Hoisin glazed beef satays with sesame soy sauce
Miniature meatballs in puttanesca sauce
Miniature beef wellingtons with tarragon mayonnaise
Roasted tenderloin on a cheddar biscuit with a caramelized onion and port wine jam

Chicken

Country fried chicken satays with garden garlic dressing
Coconut encrusted chicken satays with pineapple mango chutney
Orange glazed chicken satays with pineapple mango chutney
Parmesan encrusted grilled chicken and mozzarella cakes served with balsamic reduction

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HORS D'OEUVRES

Seafood

Sesame encrusted Mahi Mahi skewers with pineapple salsa
Mini crab cakes with smoked corn remoulade
Phyllo & pistachio wrapped shrimp with honey mustard aioli
Coconut encrusted shrimp with pineapple mango chutney
Cilantro and lime poached shrimp with fresh pico de gallo
Smoked Salmon on a Cornbread Blini with a smoked corn remoulade

Vegetarian

Coconut encrusted goat cheese cakes with dried cherry vinaigrette
Pecan encrusted sweet potato cakes served with apple cranberry chutney
Vegetable spring roll with red curry and soy dipping sauces
Tortilla encrusted chipotle cheddar cakes with black bean and corn salsa
Portabella, sundried tomato, goat cheese and spinach napoleon
Fruit kabob with vanilla mint yogurt
Bleu cheese and walnut stuffed roasted bliss potatoes
Maple cheddar and pecan stuffed roasted bliss potatoes
Roasted garlic and goat cheese with sundried tomatoes stuffed bliss potatoes

Crostinis

Roasted garlic and goat cheese topped with apple cranberry chutney
Olive tapenade with tomato, feta and basil
Smoked salmon with smoked corn remoulade
Pesto chicken with sundried tomato chutney

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SPECIALTY STATIONS

Puff Pastry Baked Brie

Accompanied by strawberries, grapes, caramelized onions, apple cranberry chutney, served with oven baked crostinis, basil pesto and olive tapenade

Seasonal Fruit and Cheese Display

Sliced melons, grapes and berries accompanied by imported and domestic cheeses, artisanal crackers and oven baked crostinis

Sesame encrusted Salmon

Served with an orange glaze, pineapple salsa, chow mien noodles, wasabi pickled ginger and fresh wonton crisps

Grilled Vegetable Antipasto

Asparagus, squash, roasted bell peppers grilled with a lemon infused olive oil accompanied by basil pesto, olive tapenade, roasted garlic, cashew hummus and assorted artisanal crackers and pita chips

Smoked Salmon Display

Served with brunoise of red onion, grape tomatoes, chopped eggs, capers, smoked corn remoulade and crostinis

Specialty Dip Station

Hot queso dip, hot shrimp and spinach dip, caramelized onion dip, maple cheddar pecan dip, black eye pea salsa, roasted garlic and cashew hummus, gorgonzola and walnut dip, pita chips, oven baked crostinis and artisanal crackers

Almond Encrusted Goat Cheese Salad Display

Mangos, strawberries and spice almonds on a bed of mixed greens with dried cherry vinaigrette



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CHEF ATTENDED ACTION STATIONS

Asian Stir Fry

Cashews, mushrooms, savory cabbage, snow peas, bean sprouts, water chestnuts, bell peppers, broccoli, soba noodles or basmati rice stir fried in a sesame soy sauce

**Add Chicken, Pork, Shrimp or Beef as an upgrade to this station*

Shrimp and Polenta

Sautéed shrimp, grape tomato, fresh basil, corn ragu, shredded Parmesan, toasted pine nuts, soft brie polenta

Risotto

Arborio rice simmered in a wild mushroom stock with sautéed spinach, roasted peppers, wild mushrooms & fontina cheese, balsamic glaze, fresh basil pesto

**Add Chicken or Shrimp as an upgrade to this station*

Paella

Saffron rice with chorizo sausage, mussels, chicken, shrimp and scallops sautéed in a garlic white wine & tomato broth

Pasta Station

Choice of Pasta with Chef Sean's appropriate sauces and condiments

Sample 1: Smoked Gouda Raviolis with a Pine Nut Brown Butter Sauce

Sample 2: Penne pasta in a tomato basil Cream Sauce with grilled Chicken, roasted mushrooms, spinach and roasted Peppers

Jambalaya

Spicy Tomato broth, white rice, Andouille sausage, chicken, shrimp, roasted peppers and onions

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CHEF ATTENDED CARVING STATIONS

Cinnamon and Clove Glazed Ham

Sweet Potatoes, whole grain mustard, pineapple mango chutney and honey mustard aioli

Garlic & Rosemary Roasted Prime Rib

Horseradish mashed potatoes, roasted garlic au jus, Dijon mustard, tarragon aioli and horseradish sauce

Garlic & Sage Roasted Turkey Breast

Cornbread dressing, honey mustard aioli, apple cranberry chutney and pineapple mango chutney

Maple & Fennel Roasted Pork Loin

Rice pilaf, Dijon mustard, pineapple mango chutney and honey mustard aioli

Garlic and Rosemary Roasted Top Round of Beef

Roasted pepper mashed potatoes, tarragon mayonnaise and horseradish sauce

Herb Encrusted Tenderloin of Beef

Brie polenta, roasted shallot port wine sauce, whole grain mustard, tarragon mayonnaise and horseradish sauce

Peppercorn Encrusted Roasted New York Strip

Caramelized onion mashed potatoes, roasted shallot port wine sauce, Dijon mustard, tarragon mayonnaise and horseradish sauce

Harrisa Rubbed Roasted Boneless Leg of Lamb

Israeli couscous, Mediterranean chutney and mint & lemon scented aioli

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Reception Sample Menu A

Grilled Vegetable Antipasto

asparagus, squash, roasted bell peppers grilled with a lemon infused olive oil accompanied by basil pesto, olive tapenade, roasted garlic, cashew hummus and assorted artisanal crackers and pita chips

Assorted Chef's Signature Crostinis

Coconut encrusted Almond Goat Cheese Cake

served on a bed of mixed greens with strawberries, mangos & spiced almonds, dried cherry vinaigrette

Chef Carved Herb Encrusted Tenderloin of Beef

brie polenta, shallot port wine reduction, artisan breads, whole grain mustard, tarragon mayonnaise and horseradish sauce

Chocolate Fondue Station

strawberries, pineapple chunks, marshmallows, cream puffs, pound cake & pretzels

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Reception Sample Menu B

Puff Pastry Baked Brie

accompanied by strawberries, grapes, caramelized onions, apple cranberry chutney, basil pesto, olive tapenade, served with oven baked crostinis

Chef Carved Peppercorn Encrusted Roasted New York Strip

caramelized onion mashed potatoes, roasted shallot port wine reduction, accompanied by artisan breads, Dijon mustard, tarragon mayonnaise and horseradish sauce

Hors d'oeuvres

Orange glazed chicken satays with pineapple mango chutney

Cilantro and lime poached shrimp with fresh pico de gallo

Lamb lollipops with Mediterranean salsa

Risotto Station

Arborio rice simmered in a wild mushroom stock with sautéed spinach, roasted peppers, wild mushrooms & fontina cheese, served with artisan rolls, balsamic glaze, fresh basil pesto

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Reception Sample Menu C

Seasonal Fruit and Cheese Display

sliced melons, grapes and berries accompanied by imported and domestic cheeses, artisanal crackers and oven baked crostinis

Hors d'oeuvres

Maple fennel glazed pork satays with honey mustard aioli Hoisin glazed beef satays with sesame soy sauce Coconut encrusted chicken satays with pineapple mango chutney Bleu cheese and walnut stuffed roasted bliss potatoes

Pasta Station

penne pasta in a tomato basil cream with grilled chicken, roasted mushrooms, spinach and roasted peppers, served with artisan rolls