



Catering Menu

Appetizers:

Smoked Salmon Toasts
Served with Capers, and Pickled Red Onion

Chopped Liver with Garlic Pita's and Baguette

Gourmet Cheese and Pickle Tray

Salad:

Mixed Greens with a Balsamic Reduction, Fresh Tomato, Cucumber, Blue Cheese, and Candied Pecans

Main Course:

Chicken Stuffed with Prociutto, Aged Cheddar, Roasted Red Pepper
Pan Seared, and Served with a pesto Cream Sauce

Swedish Meatballs

Side Dishes:

Mashed Potatoes with Gravy and Fresh Herbs

Honey Dill Glazed Carrots

Assorted Fresh Baked Dinner Rolls, and Butter