

**12<sup>th</sup> Street Catering**  
**Full-Service Catering Sample Menu**

**CORPORATE COCKTAIL**

**Passed:**

**Seared Ahi Tuna Tartar in Savory Sesame Cone**

*with Wasabi Aioli, Tobiko Caviar & Pea Shoot*

**Kalamata Olive & Chevre Tart**

*Short Crust Tart Filled with Herbed Custard, Kalamata Olives & Goat Cheese*

**Grilled Lime Harissa Tangier Shrimp**

*In Cucumber Cup; with roasted Onion Yogurt Labne*

**Churasco Flat Iron Grilled Steak Skewers**

*with Fresh Herb-Olive Oil Chimichurri Sauce*

**Cheddar Gougere Champignon**

*Warm Savory Cheese Puffs Stuffed with Wild Mushroom & Truffle Cream*

**Thai Crab Cake**

*with Kaffir Lime and Green Curry Aioli*

**STATIONARY:**

**Domestic, Locally Sourced and Imported Cheese Display**

*Fine Assortment of Domestic, Imported and Local Artisan Cheeses*

*Served with Fresh & Dried Fruits, Fig jam, Balsamic Syrups & Flavored Honey*

*Assorted Gourmet Crackers, Flatbreads & Crisps*

**Mini Roll-Up Sandwich Canapes**

Homemade Flour Tortilla Wraps with Savory Fillings:

- Smoked Salmon & Caper Chive Cream Cheese –
- Smoked Virginia Ham & Gruyere with Grainy Mustard –
- Grilled Vegetable, Heirloom Tomato & Fresh Mozzarella –

**Mediterranean Coast**

*Fresh Tzatziki, House Made Hummus, Grilled Long Stem Artichokes,*

*Assorted marinated Olives w/ Herbed Olive Oil & Lemon, Prosciutto & Provolone Stuffed Peppers*

*Served with Sliced Rustic Breads and Pita Wedges*

## **NON PROFIT GALA – STATIONS**

### **'Toss Up' Salad Station**

*Garden Fresh Salads Tossed To Order with Your choice of:*

Organic Mixed Greens – Mushrooms – Grape Tomatoes – English Cucumbers,  
Garbanzo Beans – Avocado – Olives – Goat Cheese – Blue Cheese – Feta,  
Sauteed Tofu – Bacon – Toasted Pine Nuts – Candied Walnuts

**Choice of Dressings:**

Balsamic Vinaigrette – Buttermilk Ranch – Caesar

### **Veneto Polenta Station**

**Made to Order Northern Italian Style Polenta with Additions of: (Choose 6)**

Sauteed Portobello Mushrooms – Caramelized Onions – Pancetta Cracklings  
Roasted Peppers – Italian Sausage – Sauteed Spinach – Roasted Tomatoes – Pine Nuts  
Asparagus – Pecorino Cheese – Grilled Neapolitan Shrimp – Chopped Fresh Herbs

### **Sassy Sliders Station**

- Crab Cake Sliders with Lemon Caper Aioli & Bibb Lettuce –
- Angus Beef Cheese Burger Sliders with Cooper Sharp American Cheese –
- Avocado Veggie slider with Tomato, Chipotle Buttermilk Crema & Queso Fresco –

Condiments Include:

Catsup – Mustard – Mayonnaise – Pickles – Grilled Onions – Hot Sauce

Sliders Come with:

**Seasoned Waffle Fries & Zucchini Fries**

## **NON PROFIT GALA – PLATED**

### **Mixed Salad Greens**

*with Cured Olives, Cucumber, Grilled Fennel, Feta & Chestnut Honey Vinaigrette*

### **Tarragon & Shallot Crusted Chicken**

*with Morel Mushroom Ragout*

### **Maple & Sage Rubbed Cedar Plank Salmon**

**Heartland Wild Rice & Grains Pilaf with Savory Herbs**

### **Roasted Root Vegetable Medley**

*with Peppered Bacon & Candied Cranberries*

### **Warm Apple Tarte Tatin**

*with Cinnamon Crème Anglaise*

## **WEDDING - PLATED**

### **Romaine & Watercress Salad**

*with Roasted Artichoke, Shaved Fennel, Pine Nuts & Parmesan Tuile  
Tomato Vinaigrette*

### **Pan Seared Salmon with Fine Herb Crust**

*Caper Butter Zinfandel Sauce*

### **Tomato Crusted Beef Tenderloin**

*With Green Peppercorn Demi-Glace*

### **Roasted Fingerling Potatoes**

*With Crushed Fennel Seed & Smoked Sea Salt*

### **Lemon Zested Asparagus Bundles Tied with Carrot Ribbon**

### **Mandarin & Raspberry Cheesecake**

*With Raspberry Meringue 'Kisses', Fresh Berries & Wild Berry Coulis*

## **SOCIAL – STATIONS**

### **Small Plates Station**

**- Red Curry Chicken -**

*Served Over Coconut Jasmine Rice & Garnished with Fried Lotus Root*

**- Espresso Crusted Grilled Flat Iron Steak –**

*With Wild Mushroom Saute & Roasted Tri Color Potato Salad*

**- Fettuccini with Tomatoes, Ricotta, Opal Basil, Fried Capers & Shaved Romano -**

*Served with Arrugula & Walnut Pesto Bruschetta*

### **Chin Chin Potstickers Station**

*Assorted Pan Seared Chinese Potstickers*

**Chicken Lemon Grass – Shrimp & Ginger – Edamame**

*With 3 Dipping Sauces:*

**Spicy Guilin Chile Sauce – Garlic Sesame – Soy Ginger**

*Served with Seaweed Salad tossed with Asian ginger- Sesame Vinaigrette*

### **Stuffed Mushroom Bar**

**Construct Your Own Fabulous Fungi with Grilled Portobello Caps Offered with**

**Your Choice of the Following Fillings:**

*Creamed Spinach – Seafood Newburg – Brisket Hash – Wild Rice & Vegetable Ragout*

**Savory Toppings Include**

*Chopped Scallions – Crumbled Bacon – Herbed bread Crumbs – Parmesan Cheese*

*Crispy Fried Onions – Blue Cheese Crumbles*

## **SOCIAL – BUFFET**

**Spinach Crusted Sea Bass served Over Angel Hair Pasta**

*with Sun Choke, Fennel, & Roasted Tomato Ragout*

**Rosemary & Garlic Infused Flat Iron Steak**

*With Chianti Wine Demi-Glace*

**Oven Roasted Fingerling Potatoes**

*with Sea Salt & Red Pepper Pesto*

**Broccoli with Pancetta Cracklings & Parmesan Dust**

**Panzanella Bread Salad**

*With Romaine, House Made Herb Croutons, Pecorino Cheese, Tomatoes,*

*Extra Virgin Olive Oil & Barrel Aged Balsamic Vinegar*

## **BBQ/PICNIC**

### **Stationary Appetizer**

**Guacamole – Salsa Cruda – Homemade Tortilla & Plantain Chips**

### ***From The Grill***

**All Beef Hot Dogs, Angus Beef Burgers, Turkey Burgers and Portobello Burgers**

Served On Soft Potato Rolls

#### **With Selection of Condiments:**

House Made Catsup – Spicy Brown Mustard – Yellow Mustard – Pickle Relish  
Grilled Onions – Deli ‘Dillies’ – Sliced Vidalia Onions – Avocado – Crispy bacon  
Leaf Lettuce – Cooper Sharp American Cheese – Sliced Provolone – Sliced Swiss

### **Char Grilled Lemon Tarragon Chicken**

With Tomato – Tarragon Salsa

### **Marathon Salad Bar**

Watercress Caesar Salad with Shredded parmesan, classic Caesar Dressing & Parmesan Flatbreads

Cavatappi Pasta Salad with Summer Vegetables & Basil Pesto

Grilled Summer Corn Salad

Watermelon & Feta Salad with Nicoise Olives & Mint Vinaigrette

Baby Heirloom Tomato & Fresh Mozzarella Celingini Salad with Cherry Balsamic Drizzle

### **Dessert**

Carved watermelon Basket Filled with fresh Summer Berries

&

#### **Homemade Cookies**

Chocolate Chip – Oatmeal Raisin – Peanut Butter

## **MEXICAN THEME MENU**

### ***-Stationary Appetizers-***

#### **Guacamole 'with a twist' Bar**

Assorted Guacamole Preparations

Served with Handmade Tortilla Chips, Plantain Chips & Chile Dusted Pita Crisps

- Charred Corn & Black Bean Guacamole –

- Bacon & Feta Guacamole –

- Roasted Poblano, Tomatillo and Queso fresco Guacamole –

- Crab & Roasted Onion Guacamole –

#### **Fire & Ice Ceviche Display**

Colorful Display of Assorted Ceviche in mini Shot Glasses

##### **Ahi Tuna Ceviche**

with Coconut Milk, Pickled Carrots, Poblano Pepper & Cilantro

##### **Yucatan White fish Ceviche**

with Grilled Pineapple, Fresh Ginger, Melon & Cucumber

##### **Mexico City Ceviche**

with Shrimp, Avocado, Mango & Lime

### **BUFFET**

#### **Char Grilled Ancho Crusted Flank Steak**

With Charred Tomato & Onion Salsa

#### **Achiote Crusted Grilled Mahi**

With Grilled Pineapple-Jalapeno-Saffron Salsa

#### **Papas Bravas**

Roasted Potatoes with Smoked Paprika, Grilled Onions & Peppers

#### **Roasted Chayote Squash, Zucchini, Mushroom & Corn Au Gratin**

With Chipotle Onion Cream

#### **Stewed Black Beans with Sweet Garlic, Epazote & Cilantro**

#### **Tomato, Red Onion, Queso Fresco & Cucumber Salad**

with Lime Agave Vinaigrette & Chile Dust

### **DESSERT**

#### **Caramel Flan with Candied Plantain**

#### **Cinnamon & Acacia Sugar Sanded Churros**

**Mango, Papaya & Mixed Berry Fruit Salad with Hibiscus Syrup**

**Chocolate & Smoked Chile Brownies with Macadamia Nuts**