

Kathleen's Cuisine



Menus

Dinner for two

Appetizers

Shrimp Cocktail-

Two shrimp cocktails, each with six large shrimp, spicy cocktail sauce and lemon wedges served in a crystal goblet.

Crab Cake-

One large crab cake per person, made with premium hand picked Dungeness crabmeat. The cakes are light and creamy, served with a tomato caper tartar sauce.

Salads

Caesar salad-

Crisp romaine tossed in a delicious Caesar dressing with homemade croutons and topped with a shaved Pecorino Romano cheese.

Spinach salad-

Baby spinach leaves with sliced mushrooms, homemade croutons, bacon, Swiss cheese and chopped eggs served with sweet onion mustard dressing.

Entrees & sides

Grilled center cut pork chops-

Two marinated and grilled chops per person, served with homemade apple sauce, chipotle mashed potatoes and steamed broccoli with lemon butter.

Crumb crusted salmon-

Center cut salmon filet coated with herbed bread crumbs and baked. This is served with a Dijon cream sauce, sautéed asparagus with shallot butter, and herb rice.

Herb beef tenderloin-

Tenderloin filets grilled to medium rare served with horseradish mashed potatoes, sautéed green beans in an almond butter.

Dessert

Mixed berry compote-

Made with Crème de Cassis served over scratch shortcakes with fresh whipped cream.

Graduation

Lox deluxe platter

Gravlax cured with bourbon and spices sliced thin served with capers, chopped egg, diced red onion, whipped cream cheese and mini bagels.

Individual quiches

Bacon and Dutch parrano cheese in a creamy custard and a flakey crust.

Greek pasta salad

Fresh spinach, diced Roma tomatoes, red onion and feta cheese tossed in a tangy vinaigrette dressing with egg rotini pasta.

Chicken pasta salad

Bowtie pasta tossed with a sherried dressing, with diced chicken breast meat, red seedless grapes, celery and jarlsberg cheese.

Vegetable and fruit platter

Seasonal produce artfully arranged served with a honey lime yogurt sauce for the fruit and ranch dressing for the vegetables.

Assorted mini dessert platter

Chocolate mousse cups, apricot cups, mini tiramisu, raspberry tort.

Fresh made sangria

Red wine punch made the traditional way served chilled.

Holiday party

Baked brie en croute

Four kilos of brie baked in puff pastry with mango chutney served with crackers

Sushi rolls

Smoked salmon and cream cheese sushi rolls with wasabi sauce

Mini quiches

Bacon and spinach with fontina cheese

Three types of chili pepper with jack cheese

Roasted red pepper with goat cheese

Shrimp platter

Each platter served with two hundred large shrimp and cocktail sauce.

Vegetable and fruit platter

Seasonal produce artfully arranged served with a honey lime yogurt sauce for the fruit and ranch dressing for the vegetables.

Italian bread boule filled with artichoke dip

Petit fours

Mixer

Salmon mousse

Light salmon mousse served with caviar, cornichons, chopped eggs and capers, served with sliced baguettes.

Mediterranean platter

Hummus with pita bread accompanied by dolmas, lemon cured artichokes and pitted Greek olives.

Assorted hot appetizers

Scampi pinweels, mini crab puffs and clam fritters with a jalapeno tartar sauce.

Tea sandwiches

Chicken salad with smoked almonds and roasted tenderloin with horseradish cream sauce served on sliced baguettes.

Assorted dessert tray

Mini dessert bites of flan, tiramisu, lemon mousse cup, chocolate truffle, and apricot tartlet.

Wedding

Baked brie en croute

A kilo of brie baked in puff pastry and backed, served with compote and crackers

Salmon mousse

A fish shaped terrine of salmon mousse garnished with capers, red and black caviar, chopped egg, and diced red onion served with baguette slices.

Thai pasta salad

Egg rotini pasta tossed in a spicy peanut sauce with snow peas, shredded chicken, shredded carrots, cilantro, fresh jalapenos and green onions.

Shrimp pasta salad

Shell shape pasta with shrimp, pineapple, cubanelle peppers, and green onions in a mayonnaise dressing.

Vegetable and fruit platter

Seasonal produce artfully arranged served with a honey lime yogurt sauce for the fruit and ranch dressing for the vegetables.

Bread and spread platters

Roast beef salad with horseradish, cornichons, and sour cream dressing. Chicken salad with smoke house almond dressing, also ham salad with sweet pickle dressing. All served with baguette slices.

Hummus platter

Traditional hummus with tahini, lemon juice, garlic and olive oil served with pepperoncinis, artichoke hearts and roasted red peppers served with pita wedges.

Mixed olive bowl

Wedding

Herb roasted beef tenderloin with horseradish sauce, hot or cold.

Diner rolls

Chilled grilled asparagus

Vegetable and fruit tray

Chilled seafood platter with shrimp, oysters on the half shell and clams, served with cocktail sauce.

Baked jerk chicken wings with a raspberry dipping sauce.

Tai pasta salad with chicken

Greek pasta salad

Desserts

Key lime compote

Banana Pudding

Strawberry shortcake

Wine tasting

Crudite with roaring forties bleu cheese dip

Fruit and cheese platter

Seasonal fruit paired with a semi soft goat cheese, sharp cheddar with crusty baguette slices.

Crostinis with spreads

Herb baked baguette served with greek olive tepanade, artichoke tepanade with parmesan cheese and our hummus spread.

Two kinds of quiche

Bacon and fontina cheese

Corn, cubanelle peppers and jack cheese

Mini spanakopita

Spinach, feta cheese and onions in phyllo dough

Brie en croute

8oz wheel of brie topped with chutney and wrapped in puff pastry, baked until golden brown served with crackers for dipping.

The dessert tray

Mini chocolate chip and oatmeal cookies, petit fours, and gourmet chocolate fruit collection.