

Fall Offerings
reheating & assembly instructions



OCCASIONS
C A T E R E R S

All items should be heated in a 325° oven.

A LA CARTE MAINS

AROMATIC BRAISED SHORT RIBS

Cover with aluminum foil, heat in oven for 30-40 min until center is hot. Once heated through, remove from oven and let rest for 10 min. Heat Meaux Mustard Sauce in microwave for 30 sec to 1 min. Serve Short Ribs with Sauce and garnish with Crispy Leeks.

GRILLED HERITAGE CHICKEN WITH HONEY & BLISTERED PEPPERS

Cover Chicken with Aluminum foil. and place in oven for 20-25 minutes or until the temp reads 165°. Heat Herb Chicken Jus in microwave for 30 sec to 1 min.

HEIRLOOM VEGETABLE POT PIE

Cover with aluminum foil, heat in oven for 30-40 min until center is hot. Once heated through, remove from oven and let rest for 10 min before serving.

GRILLED TUNA NICOISE

Transfer Lettuces to serving platter, top with Vegetables, Potatoes, Olives, Eggs and Grilled Tuna and drizzle with Lemon Anchovy Vinaigrette.

SIGNATURE SIDES

HONEY ROASTED CARROTS WITH SMOKED PEANUT SHORTBREAD

Heat in oven uncovered for 10-15 minutes then toss to redistribute seasonings and transfer to a serving platter.

FILET BEAN ALMONDINE

Heat in oven uncovered for 10-15 minutes then toss to redistribute seasonings and transfer to a serving platter.

COCOTTE OF AUTUMN VEGETABLES

Heat in oven uncovered for 10-15 minutes then toss to redistribute seasonings and transfer to a serving platter.

SIGNATURE SIDES CONTINUED

HEIRLOOM CORN GRITS WITH RADICCHIO

Heat covered with foil in oven for 25-30 minutes, or until hot in center.

CAULIFLOWER MAC & GREENS

Cover with aluminum foil, heat in oven for 30-40 min until center is hot. Once heated through, remove from oven and let rest for 10 min before serving.

CORN SOUFFLE

Cover Souffle with aluminum foil, heat in oven for 25-35 minutes until center is hot. Once heated through remove from oven and let rest for 10 minutes. Top Corn Souffle with Tomato Relish and serve.

SMOKED TOMATO BISQUE

Heat soup in saucepan on medium-high heat on the stovetop, and let simmer for 2 minutes.

CLASSIC CAESAR SALAD

Toss Romaine Lettuce, Parmesan and Sourdough Croutons with Caesar Dressing and re-season with salt if needed,.

BABY GEM SALAD

Toss all ingredients with Turmeric Vinaigrette and re-season with salt if needed,.

SHAVED BRUSSELS SPROUTS SALAD

Warm Bacon-Cider Vinaigrette in microwave for 30 seconds. Slice eggs in half and set aside. Toss remaining ingredients with warmed vinaigrette and re-season with salt if needed. Transfer to a serving platter and top with Eggs.

HEIRLOOM BEET SALAD WITH PISTACHIOS AND BLUE CHEESE

Toss all ingredients with Dijon Sherry Vinaigrette and re-season with salt if needed.

PRO TIP: Let everything come to room temp before reheating.

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SNACKS

CACIO E PEPE CRAB DIP

Heat crab dip in oven for 12-15 min or until hot in the center. Alternately, transfer crab dip to a microwave safe bowl and heat for 1 minute and continue heating in 30 second intervals until dip is hot.

PIMENTO AND CHEESE

Serve Pimento Cheese with Sea Salt Flatbreads and Bacon Jam.

CHICKEN LIVER MOUSSE

Serve with baguette crisps.

HALLOWEEN

CHILI MAC KIT

Combine cavatappi pasta with chili and stir thoroughly to incorporate pasta. Cover with aluminum foil and heat in oven for 25-30 minutes, or until temp reads 165°. Serve with all of the toppings: Shredded Cheddar, Green Onion and Sour Cream.

MUMMY SLIDER DOGS

Heat Slider Dogs uncovered for about 20 minutes, until heated through and pastry has crisped. Serve with Ginger Soy Dipping Sauce.

SUGAR PUMPKIN HAND PIES AND ROASTED ROOT VEGETABLE SAVORY HAND PIES

Heat Hand Pies uncovered for about 20 minutes, until heated through and pastry has crisped.

PUMPKIN DIP WITH HEIRLOOM VEGETABLE CRUDITE

Arrange Vegetable Crudités on your favorite serving platter and transfer Pumpkin Dip into a small bowl.

MINI PUMPKIN CAKE DECORATING KIT

Put on your aprons, gather your supplies and get ready to have fun! Practice your piping skills with cream cheese frosting in piping bags, colored icing drizzles, sugar adornments, and chocolate jack-o-lantern pieces. Get creative and decorate your own unique cake!

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BAKED GOODS & SWEETS

ARTISAN PIZZA KIT

pre-heat oven to 425°

Bring dough balls to room temperature for about 30 minutes before stretching them out. Preheat oven to 450° F and put an inverted sheet pan in the oven to heat. Working one ball of dough at time, take one ball of dough and flatten it with your hands on a lightly floured work surface. Starting at the center and working outwards, use your fingertips to press the dough into 1/2 inch thick., sprinkling the dough and board with more flour as needed. Turn and stretch the dough until it reaches the desired diameter -8 to 10 inches. If a hole appears in your dough, just push the dough back together to seal the hole. Use your palm to flatten the edge of the dough where it is thicker. Pinch the edges if you want to form a lip. Place stenciled parchment paper on baking sheet and sprinkle with cornmeal. Move prepared pizza dough to parchment paper and press back into place. To assemble pizza, spoon a thin layer of Marinara Sauce to the edge of each pizza crust. Add desired toppings, top with Mozzarella and carefully transfer pizza to the preheated sheet pan and bake in oven for 10-15 minutes, or until cheese is melted and golden brown. Garnish pizza with Grated Parmesan, fresh basil, and red pepper flakes and let pizza rest for 3 minutes before cutting.

READY TO BAKE BAGUETTE

pre-heat oven to 350°

Heat bread uncovered for 8-12 minutes or until browned and heated through. Slather with garlic herb butter and serve.

PECAN STICKY BUNS

Heat bread uncovered for 8-12 minutes or until browned and heated through. Serve immediately.

COCKTAILS

For all cocktails listed below, fill a Cocktail Shaker with Ice, pour in 4oz of cocktail base, shake vigorously and pour into your favorite cocktail glass filled with ice. Garnish with designated garnish.

HAYRIDE

Garnish with a Candied Ginger Skewer.

GIN BASIL SMASH

Garnish with one basil leaf.

MAYAN RUINS

Muddle 2 Jalapeno Slices per cocktail and add to cocktail base before shaking. Garnish with Jalapeno Slice.

RYE TIDE

Garnish with a Lemon Twist and Pomegranate Seeds.

BLOODY MARY

Add 1.5oz Vodka to Cocktail Base. Garnish with a Celery Stick and Olives.

GIN OR VODKA MARTINI

Fill a cocktail shaker with ice. Add the gin or vodka and vermouth and shake until well chilled. Strain into a martini glass, garnish with olive or lemon peel, and serve.

Pour the gin or vodka and vermouth into a cocktail shaker filled with ice. Stir vigorously, about 20 seconds, until well chilled. Strain into a martini glass, garnish with olive or lemon peel and serve.

VERMOUTH SPRITZER

Fill a highball or large wine glass with ice. Add the vermouth and top up with the soda water. Garnish with lemon wedge.

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