



CITY CATERING COMPANY
SEASONAL MENUS
SPRING-SUMMER 2011

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PASSED HORS D'OEUVRES

seafood, poultry

SEAFOOD

TINY FISH & CHIPS battered halibut, fingerling potato chips

BLACK PEPPER PRAWNS

SMOKED SALMON CAKES shallots, cream cheese, dill

AVOCADO-CUCUMBER TART phyllo, aged balsamic vinegar

AVOCADO AND SALMON ROE wasabi cream, black sesame cracker

CORN & CRAB SOUP dungeness crab, yellow corn, tarragon oil, lemon balm

LOBSTER CORN DOGS mustard dipping sauce

TUNA POKE wonton crisp, microgreens

SEARED SCALLOP watermelon, kalamata olive, feta

ALMOND CRUSTED MAHI pineapple

PHYLLO WRAPPED TUNA

SARDINE & SALSA VERDE baguette

SMOKED SALMON cucumber, dill cream

POACHED BAY SCALLOP potato pancake, lemon aioli

POULTRY

DUCK CONFIT FRIED LUMPIA shitake, yuzu sauce

PORT SEARED DUCK BREAST wild mushroom risotto cake, cherry sauce, fried shallot

TERRINE OF FOIS GRAS barolo vinegar reduction, grapes, olive oil crackers

PEPPER SPICED DUCK BREAST gingered potato latke, honey-lavender gastrique

CHICKEN CONFIT POTATO CROQUETTES black pepper, cherry compote

FRIED CHICKEN AND WAFFLES citrus waffle, honey

GRAPE LEAF WRAPPED CHICKEN BREAST tzatziki

DUCK CONFIT olive oil cracker, summer berry compote

SEARED DUCK BREAST strawberry, champagne gastrique



PASSED HORS D'OEUVRES

pork, lamb, beef, vegetarian

PORK, LAMB, BEEF

SLIDERS

lamb: gougère, mint salsa

pulled pork: caramelized walla walla sweet onions, cabbage, bbq sauce

blt: bacon, lettuce, tomato, basil mayonnaise, pretzel roll

beef: cheddar, cheese, pickle, yellow mustard

THAI BEEF SALAD cucumber

BACON & SOUR CREAM TARTLET golden walla walla onion, chive

BEEF CARPACCIO POTATO CAKE shaved radish slaw

GRILLED HANGER STEAK corn cake, pepper gelée

LAMB & GOAT CHEESE POLENTA CAKE pulled lamb shank, pickled spring onions

BRAISED PORK ON BEER POLENTA bbq sauce

BEEF PIE summer vegetables, potato

SLICED BEEF ON TOAST mustard, onion marmalade

ASIAN BEEF ON FRIED RICE CAKE carrot relish, soy reduction

VEGETARIAN

JAPANESE EGGPLANT ROUNDS tomato confit, crispy shallot rings, crisp basil leaf

SPRING ROLLS shitake, cabbage

GOAT CHEESE TARTLET dried blueberry compote, crushed pistachio

POTATO CROQUETTES:

smoked mozzarella: sun dried tomato aioli

gruyere: dijon mustard cream

wild mushroom: truffle aioli

WATERMELON GAZPACHO SHOOTERS

GRATED ZUCCHINI PANCAKE fresh tomato, balsamic, basil, mozzarella

CHILLED CORN SOUP chive oil

ALT PRETZEL SLIDERS avocado, lettuce, tomato, basil mayonnaise

MARINATED TOFU ON LEMONGRASS

TOFU BAHN MI baguette/brioche rolls, tofu, pickled vegetables, aioli

QUINOA CAKES olive, frisée, orange marmalade

BLOODY MARY GAZPACHO SHOOTERS

AMERICAN SUSHI nigiri

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DINNER BUFFET

ONE

HALIBUT yukon potato "scales", wilted chard, shallots, lardons, buerre blanc
TOURNEDOS OF BEEF SIRLOIN roasted shallot demi glace, wilted greens
ASPARAGUS DUO green and white, grilled and blanched, orange vinaigrette, shaved red spring onions
RED AND WHITE POTATOES garlic, butter, chives
RUSTIC BREADS

TWO

CEDAR PLANK SALMON FILET arugula, roasted corn-black eye pea salsa
SAGE CRUSTED AIRLINE CHICKEN BREAST heirloom tomato puttanesca
CHIVE RICOTTA GNOCCHI brown butter sauce
ROASTED SUMMER SQUASH
WATERMELON SALAD radishes, blueberries, frisée, lemon vinaigrette
RUSTIC BREADS

THREE

SMOKED PORK TENDERLOIN wilted greens, apple-caramel jus
GINGER CRAB CAKES sautéed pea vines, citrus relish
PAPPARDELLE PASTA foraged mushrooms, ver jus cream sauce
GRILLED BABY ARTICHOKEs meyer lemon aioli, spring carrots, chervil
SPRING GREENS dried apricots, crushed pistachios, point reyes bleu cheese, champagne vinaigrette
RUSTIC ROLLS sea salted butter

FOUR

BRASIED CHICKEN adobo sauce
NEW MEXICO FLANK STEAK chipotle-black bean sauce
YUKON POTATO SALAD corn, red peppers, haricot verts, basil, balsamic vinaigrette
GREEN & WAX BEAN SALAD shallots, red wine vinaigrette
HEIRLOOM TOMATO SALAD marinated mozzarella, crisp prosciutto, crisp basil, balsamic-pepper vinaigrette
CORN BREAD honey butter

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SUMMER BARBECUE

ONE

GRILLED HALIBUT heirloom tomato olive relish
BBQ CHICKEN BREAST grilled pineapple salsa
GRILLED CORN ON THE COB garlic butter
POTATO SALAD TRIO stone ground mustard vinaigrette
JALAPENO CORN BREAD honey butter
FRESH MELON SLICES
FRUIT PIES

TWO

GRILLED MAHI MAHI charred mixed cherry tomato sauce
HOUSE BRINED KUROBUTA PORK CHOPS fennel-jicama citrus slaw
CITY GREEN SALAD blueberries, radishes, lemon herb vinaigrette
GRILLED AND MARINATED LOCAL FRESH VEGETABLES
QUINOA SALAD english cucumbers, heirloom tomatoes, feta, parsley
HOUSE MADE CHEDDAR BISCUITS
SEASONAL FRUITS AND BERRIES
FRESH BERRY SHORTCAKE

THREE

BABY BACK PORK RIBS trio of barbeque sauces
GRILLED BONELESS CHICKEN BREASTS grilled corn & avocado salsa
ROOT BEER BAKED BEANS
ROASTED SUMMER BEAN SALAD cherry tomato
SPICY WATERMELON SALAD butter lettuce, toasted hazelnuts, bleu cheese
CHILI CORN MUFFINS
FRESH FRUIT COBBLER rose water whipped cream

FOUR

GRILLED HAMBURGERS AND VEGGIE BURGERS
GRILLED ALL BEEF KOSHER FRANKS
CITY TRI-COLORED POTATO SALAD traditional style salad
FENNEL COLE SLAW
SEASONAL MELON
COOKIES & BROWNIES

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À LA CARTE

entrées and sides

ENTRÉES

HALIBUT yukon potato "scales," chive beurre blanc
HOUSE SMOKED SALMON summer ratatouille
CEDAR PLANK SALMON FILET cherry-basil relish
FENNEL DUSTED DIVER SCALLOPS rhubarb gastrique
SAGE CRUSTED AIRLINE CHICKEN BREAST heirloom tomato puttanesca
GRILLED LOCAL BONE IN PORK CHOP apple-caramel jus
ROSEMARY-SEA SALT RUBBED LAMB RACK cherry demi glace
GRILLED TERES MAJOR STEAK au poire demi-glace
GRILLED NY STEAK worcestershire butter
SEARED PRIME SIRLOIN béarnaise sauce
SUMMER VEGETABLE RAVIOLI basil, corn, ricotta, corn salsa, basil oil
CHIVE RICOTTA GNOCCHI wild mushrooms, chives, preserved lemon vinaigrette
GRILLED HANGER STEAK red wine reduction
MUSTARD & MOLASSES LAMB RACK tarragon-blackberry sauce
PAPPARDELLE summer succotash, brown butter

SIDES

WILD MUSHROOM RISOTTO sautéed mushrooms, microgreens
TRIO OF NEW POTATOES red peppers, haricot verts, mustard vinaigrette
CHILLED CORN SOUP tarragon oil, flowers (dungeness crab at market price)
ROASTED LEMON POTATOES feta, olives, red peppers
WILTED GREENS sherry vinaigrette, lardons, shallots
ROASTED SUMMER VEGETABLES zucchini, pattypan squash, fennel, japanese eggplant, peppers, summer beans, white balsamic vinaigrette
HEIRLOOM TOMATO PANZANELLA pine nuts, frisée, salumi, provolone, vinaigrette

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À LA CARTE

salads



SALADS

GRILLED MUSHROOM SALAD corn, sugar snap peas, sherry vinaigrette, chervil

HEIRLOOM TOMATO STACK marinated mozzarella, crisp prosciutto, crisp basil, balsamic-black pepper vinaigrette

WATERMELON SALAD radishes, blueberries, frisée, lemon vinaigrette

GRILLED BABY ARTICHOKEs lemon aioli, spring carrots, chervil

POACHED EGG & GRILLED SCALLIONS frisée currants, toasted almonds

GRILLED RADICCHIO orange-honey dressing, candied hazelnuts, chevre

SPINACH & ROASTED MUSHROOMS creamy vinaigrette, chevre

ARUGULA SALAD pine nuts, boiled egg, crispy pancetta, idiazabal

SPRING GREENS dried cherries, citrus supremes, crushed pistachios, rogue river bleu, cherry-champagne vinaigrette

ASPARAGUS DUO green and white, grilled and blanched, orange vinaigrette, shaved red spring onions

FARRO SALAD blueberries, peaches, jicama, frisée, parsley vinaigrette

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PLATED DINNERS

1 of 2

ONE

APPETIZERS

PEPPER SPICED DUCK BREAST gingered potato latke, honey-lavender gastrique
GRATED ZUCCHINI PANCAKE fresh tomato, balsamic, basil, mozzarella

SALAD

WATERMELON SALAD radishes, blueberries, frisée, lemon vinaigrette
(ahi tuna at market price)

ENTRÉE

GRILLED PRIME SIRLOIN mushroom, corn, heirloom tomato, demi glace
CEDAR PLANK SALMON FILET arugula roasted corn black eye pea salsa

TWO

APPETIZERS

FRIED LUMPIA shitake, duck confit cabbage
TUNA POKE wonton crisp microgreens

SALAD

POACHED EGG frisée, lardoons, stone mustard croutons, heirloom tomato

ENTRÉE

TOGARASHI GRILLED HALIBUT soba noodles, shitakes, edamame, shallots, soy fumet
HONEY-SOY GLAZED CHICKEN HIND QUARTER sticky rice, baby bok choy, spring carrots,
black vinegar sauce

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PLATED DINNERS

2 of 2

THREE

APPETIZERS

YELLOW CORN SOUP dungeness crab, tarragon oil, lemon balm

SMOKED MOZZARELLA POTATO CROQUETTES sun dried tomato aioli

SALAD

GRILLED BABY ARTICHOKEs lemon aioli, spring carrots, chervil

ENTRÉE

MUSTARD SEED CRUSTED RACK OF LAMB horseradish mashed potatoes, pink peppercorn demi-glace, roasted asparagus

GRILLED LEMON PEPPER YELLOWTAIL TUNA STEAK asparagus, spring onions, baby squash, new potatoes, porcini butter sauce

FOUR

APPETIZERS

BLT PRETZEL SLIDERS basil mayonnaise

WATERMELON CUBES reduced balsamic vinegar, microgreens

SALAD

HEIRLOOM TOMATO STACK mozzarella, crisp prosciutto, fried basil, balsamic-black pepper vinaigrette

ENTRÉE

GRILLED TERES MAJOR STEAK trio of new potatoes, red peppers, haricot verts, mustard vinaigrette

SUMMER VEGETABLE RAVIOLI basil, corn, ricotta, corn salsa, basil oil

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SMALL PLATES

SALADS

HARICOTS VERTS frisée, mustard vinaigrette

SPAGHETTI SQUASH cider vinaigrette, pistachio oil

ENSALADA CATALANA apple, grapes, pecans, greens, cabrales, cava vinaigrette

WATERMELON SALAD radishes, blueberries, frisée, lemon vinaigrette

VEGETARIAN

CHIVE RICOTTA GNOCCHI brown butter sauce

TEMPURA CAULIFLOWER ginger soy dip

VEGETABLE PAKORAS mint chutney

SMOKED MOZZARELLA POTATO CROQUETAS sun dried tomato aioli

SEAFOOD

PAN SEARED SALMON corn sauce, pancetta, herb salad

SEA STACK seared scallops, ahi tuna, frisée salad

SPANISH CHORIZO & CLAMS linguini

BENGALI SPICY PRAWNS green papaya salad

MAHI-MAHI raspberry vinegar, beurre blanc

ENGLISH STYLE HALIBUT chips, house-made tartar sauce

POULTRY

CRISPY PILOT CHICKEN roasted garlic thyme jus

DUCK CONFIT pavé potatoes, bing cherry, beurre rouge

BRAISED CHICKEN THIGHS foraged mushrooms, red wine

CHICKEN TIKKA butter sauce

PORK, BEEF & LAMB

SMOKED PORK TENDERLOIN braised red cabbage, cider reduction

HOUSEMADE PORK RAVIOLI wilted chard, brie cream

BRAISED PORK RIBS soy, yuzu

CHILI CRUSTED SIRLOIN gorgonzola, demi glace

BRAISED SHORT RIBS creamy horseradish potato

BEEF TENDERLOIN foraged mushroom cream sauce

LAMB "LOLLIPOP" tri-peppercorn demi glace

MARINATED TOP ROUND OF LAMB heirloom puttanesca

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HORS D'OEUVRES BUFFET

northwest, mediterranean

NORTHWEST

CALAMARI SALAD olives, capers, tomato

SMOKED PORK TENDERLOIN

ROASTED ASPARAGUS goat cheese, balsamic reduction

SMOKED SALMON huckleberry gastrique

HEIRLOOM TOMATO SALAD cucumber, walla walla onion, dill vinaigrette

SPREADS WITH GRILLED PITA,

creamy smoked salmon cream cheese with dill

english pea and mint ricotta

gournay cheese and pear

MEDITERRANEAN

CITY CATERING ANTIPASTI PLATTER

salumi salami, capicola, prosciutto

pickled mushrooms, onions, grapes

three bean salad: haricot verts, wax beans, kidney beans

Italian cheeses: gorgonzola, herbed mozzarella, ricotta

Mediterranean olive mix

GEMELLI PASTA & PRAWNS oven roasted tomato, basil, summer squash

ROSEMARY RUBBED CHICKEN BREAST puttanesca sauce

GRILLED PANZANELLA salad

SUMMER FLATBREAD PIZZAS

olive: fresh tomatoes, mozzarella, green and kalamata olives, goat cheese

margherita: fresh tomatoes, basil, fresh mozzarella

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HORS D'OEUVRES BUFFET

french provencial, spanish tapas, baliwood

FRENCH PROVENCIAL

CHARCUTERIE PLATTER

pâté terrine
duck prosciutto, salumi salami
mustards & pickles
breads and crackers

PRAWNS PROVENÇAL tomato, onion, garlic

PICKLED VEGETABLE PLATTER

QUINOA SALAD cherries, apricots, cucumber, champagne vinaigrette
DOMESTIC & IMPORTED CHEESES assorted crackers and flatbread
FRISÉE & BIBB LETTUCE haricot verts, bleu cheese mustard & orange vinaigrette

SPANISH TAPAS

SPANISH MEAT & CHEESE PLATTER

serrano ham and chorizo
manchego and mahon cheeses
pickled vegetables

TORTILLA ESPANOLA romesco

GAMBAS AL AJILLO sizzling garlic shrimp

BERENJENAS BRASEADAS grilled eggplant, goat cheese, spicy tomato vinaigrette

SPANISH TOMATO SOUP summer beans

ENSALADA CATALANA apples, grapes, pecan, cabrales, mixed greens, cava vinaigrette

BALIWOOD

BENGALI SPICED PRAWNS toasted coriander cream

CUBED CHICKEN TIKKA jasmine rice

SAMOSAS lamb or potato & pea

NAAN & SPREADS

charred eggplant
raita
tamarind chutney
mint cilantro chutney

INDIAN POTATO SALAD turmeric, mango, tomato, cilantro, onion, yogurt

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PLATED DESSERTS AND PETITS FOURS

PLATED DESSERTS

RHUBARB BREAD PUDDING

PEACH RASPBERRY ALMOND TART

STRAWBERRY APRICOT ALMOND TART

CRISPY PLUM WONTONS sage caramel, plum sauce, whipped cream

PEANUT BUTTER BANANA TORTE caramel bananas, chocolate ganache

TROPICAL VOLS-AU-VENTS puff pastry shells filled with passion fruit cream and topped with mango, kiwi, and strawberry

MINI DESSERTS & PETITS FOURS

SWEET AND SALTY CAKE dark chocolate cake, salted caramel, caramel ganache

STOUT CAKE moist stout beer cake, apricot preserves, vanilla bean buttercream

ALMOND RED CURRANT CAKE layered almond cake, currant preserves, fresh currants

PINEAPPLE ALMOND UPSIDE DOWN CAKE

BLUEBERRY CLAFOUTI blueberry pudding cake

PEANUT BUTTER MOUSSE BITE peanut butter mousse, chewy brownie, ganache

STRAWBERRY LEMONADE CHEESECAKE

MILK CHOCOLATE MALTED MOUSSE chocolate malted mousse, dark chocolate cake, chocolate covered cocoa puffs

S'MORES CUP chocolate cup, graham crisp, caramel cream, toasted marshmallow

LEMON RASPBERRY TARTS lemon curd topped with fresh raspberry in a sweet pastry shell

PEACH VANILLA TARTS fresh peach vanilla compote in a sweet tart shell

STRAWBERRY SHORTCAKE PARFAIT layers of almond cake, fresh strawberries, housemade strawberry jam, and vanilla cream

TIRAMISU PARFAIT layers of lady fingers soaked with coffee, sweet mascarpone and chocolate shavings

SHORTBREAD BITES cocoa nib shortbread sandwiches, ganache, orange marmalade

STRAWBERRY RHUBARB CROSTATA strawberry and rhubarb in a flakey pastry crust

ORANGE KIWI PAVLOVA fresh macerated orange and kiwi on meringue

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CUPCAKES, COOKIES & SNACKS

CUPCAKES

ORANGE PISTACHIO vanilla tang cream filling, vanilla buttercream frosting, tang powder

RED VELVET PECAN salted caramel, toasted pecans, whipped ganache

CHOCOLATE ON CHOCOLATE dark chocolate cupcake, soft dark chocolate ganache, chocolate buttercream frosting, chocolate shavings

VERY VANILLA buttery white cupcakes, vanilla cream filling, vanilla buttercream frosting

COOKIES & SNACKS

CHOCOLATE CHIP COOKIES

SNICKERDOODLE COOKIES

MOLASSES COOKIES

PEANUT BUTTER COOKIES

CARAMEL BROWNIES

CHERRY PISTACHIO BISCOTTI, CHOCOLATE DIPPED

MINI COOKIES & CANDIES

MINI COOKIES, BROWNIES, OR BISCOTTI

PARISIAN MACARONS

CINNAMON PALMIERS

LIME MELTAWAYS

SALTED CARAMELS

PBJ TRUFFLES

HAZELNUT BUTTERFINGERS

LEMON MINT TRUFFLES



BREAKFAST BREADS & PASTRIES

BLUEBERRY MUFFINS

LEMON POPPY SEED MUFFINS

CHEDDAR AND SCALLION CORN MUFFINS

PEANUT BUTTER BANANA CHOCOLATE CHIP MUFFINS

CHEWY HONEY GRANOLA BARS

APPLE CHERRY COFFEE CAKE

BUTTERY CHEDDAR DILL BISCUITS

APRICOT ALMOND SCONES

DARK CHOCOLATE ANISE SCONES

CINNAMON RAISIN WALNUT SCONES

SEASONAL PUFF DANISH

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