



Avi-ously Delicious Catering ~ www.aviouslydelicious.com
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Sit-Down Dinner (Sample Menu)

Passed Hors D'Oeuvres

Sesame Wonton Triangles, with Smoked Salmon and Wasabi

Warm Brie Tarts, with Rosemary, Walnuts and Honey

Orange and Pistachio Crostini, served with Papaya Chutney

Lamb, Feta and Roasted Tomato Quesadillas, accompanied by Chunky Lime Salsa

Chicken and Asian Pear Salad on Endive Spoons

First Courses

Oreganatta Salad-Mixed Greens Roasted Red Bell Peppers, Mushrooms, Cucumbers, Sautéed Butternut Squash Fingers, Pine Nuts, Feta, and Balsamic Dressing

Fresh Spinach, Caramelized Pears, Grape Tomatoes and Gorgonzola Cheese, tossed with Raspberry-Honey Vinaigrette

Frisee and Melon Salad with Fennel, Toasted Almonds and Honey-Dijon Dressing

Entrees

Chicken Roulade with Sauteed Spinach and Artichoke Hearts, served with Cranberry-Bourbon Sauce

Pistachio and Apricot Stuffed Cornish Game Hen with Pomegranate-Balsamic Reduction

Firecracker Grilled Alaskan Salmon with Sherry Drizzle

Macadamia Crusted Mahi-Mahi with Fresh Mango Salsa

Baby Lamb Chops with Shiraz-Honey Glaze

Pan Seared Filet Mignon with Rum-Red Chili Sauce

Butternut Squash Ravioli, accompanied by Sage and Tarragon Cream Bechamel

Swiss Chard, Goat Cheese and Basil Quiche

Blood Orange Risotto with Parsley Garnish

See other side



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Sit Down Dinner, *continued*

Accompaniments

Garlic Infused Sauted Brussel Sprouts with Lime Relish

Kale and Manchego Cheese Sweet Mashed Potatoes

Rosemary Roasted Potatoes with 5-Spice Butter

Wild Rice Pilaf with Caramelized Onions and Saffron

Baked Asparagus with Lemon-Dill Sauce

Artesian Rolls and Butter

Coffee and a Selection of Teas

All Items Subject To Seasonal Availability