

Sample Dinner Menu

2019

- *One Appetizer, First, Main, Side & Dessert: \$100 per person
- *Two Appetizers, First, Main, Side & Dessert: \$110 per person
- *Two Appetizers, First, Two Mains, Side & Dessert: \$140 per person
- *Additional Appetizer, Side or Dessert: \$15 per person

Appetizers

Artisan Cheese Board

Dried Fruit, Nuts, Crackers

Charcuterie Plate

Capers, Cornichons, Olives

Wild Mushroom Pate

Fresh Baguette

Fig Spread with Bubbled Brie on Crostini

Gorgonzola White Bean Crostini

Baked Brie with choice of sweet or spicy jam in puffed pastry

Fresh Baguette

Tuna Tataki

Flash Seared Tuna with Asian Dressing

Grilled Artichokes

Garlic Aioli

Fresh Shrimp Ceviche

Crispy Tortilla Chips

Louise's Kitchen Table Catering
www.louiseskitchentable.com

First Course

(Choose either salad or soup)

Salad

Seasonal Mixed Greens

Caesar

Watermelon

Soup

Butternut Squash

French Onion

Vegetable Minestrone

Potato Leek

Gazpacho

Tomato or Watermelon

Main Course

Seafood./Poultry/Pork/Beef

because everything happens around the kitchen table
Halibut

Tomatoes, Capers & Basil

Fresh Salmon Fillet

Enjoy with one of the following sauces:

Brown Sugar & Whole Grain Mustard Glaze

Miso Ginger

Olive Oil Lemon

Gambas al Ajillo

Sauteed shrimp in garlic, sherry sauce

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Chicken Breast

Enjoy with one of the following sauces:

Goat Cheese Basil

Pesto

Prosciutto Stuffed Mushroom Sauce

Prosciutto Stuffed Pork Tenderloin

Cherry Chutney and Creamy Mushroom Sauce

Beef Tenderloin

Enjoy with one of the following sauces:

Horseradish Sauce

Creole Mustard Dressing

Blackberry Demi Glaze

Mushroom Sauce

Pasta

Arugula Pesto Penne

Roasted Walnuts Parmesan

Gorgonzola Farfalle

Tomatoes Roasted Walnuts Basil

Zucchini & Mushroom Cream Fettuccine

Sausage, Broccoli & Red Pepper Ziti

Sides

Seasonal Roasted Vegetables

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Vidalia Onion Souffle

Velvety Mashed Potatoes

Cheesy Scalloped Potatoes

Roasted Asparagus

Feta

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Dessert

Cheesecake

Chocolate, New York, Peanut Butter, Berry Swirl, Nutella

Crème Brulee

Fresh Berries

Chocolate Mousse Cake

Fresh Berries

***Serving Staff: \$25 per hour**

20% Gratuity is Courtesy

Rentals Extra

Thank you so much for your consideration



LOUISE'S KITCHEN TABLE

because everything happens around the kitchen table

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