



*catering*

## Spring 2017 MENU

*in order to serve you best, we kindly request that all orders be placed at least 72 hours in advance - thank you*

### ***cocktail reception hors d'oeuvres***

*- priced per piece -*

#### **strawberry avocado salsa**

endive leaf

- 1.75 -

#### **chicken edamame croquettes**

citrus aioli

- 2.00 -

#### **grilled tomato mozzarella bruschetta**

balsamic reduction

- 1.25 -

#### **chicken pot stickers**

orange hoisin sauce

- 2.00 -

#### **candied bacon wrapped breadstick**

- 1.75 -

### ***salads***

*served with fresh baked rolls & whipped butter*

*- 11.00 per person -*

#### **local greens salad**

fig, crispy prosciutto, Saint-André cheese, candied walnuts, Banyuls vinaigrette

#### **spinach frisée salad**

fresh strawberries, toasted almonds, blue cheese crumbles, strawberry balsamic

### ***soup***

- 5.00 per person, minimum 10 guests -

#### **yellow tomato bisque**

shaved parmesan

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**BON APPÉTIT**  
MANAGEMENT COMPANY  
*food service for a sustainable future®*



*catering*

**sandwiches**

*choice of seasonal side*

- 13.00 per person -

**Mediterranean roast beef flatbread**

cucumber, feta, tomato, lettuce, and lemon aioli

**grilled chicken Caesar pita**

romaine lettuce, shaved parmesan, Caesar dressing

**grilled portabella & crispy onion focaccia**

roasted red pepper, smoked gouda, crispy onions, parmesan aioli

**local ham baguette**

fig jam, arugula, Taleggio cheese, toasted baguette

**Bowman & Landes smoked turkey wrap**

avocado spread, black bean corn relish, local lettuce, sliced tomato

**seasonal sides**

**grilled asparagus**

lemon, truffle oil, parmesan

**coconut fruit salad**

coconut crème, toasted coconut

**rice noodle & baby bok choy leaves**

roasted shiitake, cilantro, pickled carrot, sweet soy

**buffet dinners**

*served with spring greens salad, freshly baked rolls, whipped butter and vegetarian entrée*

**grilled herb chicken breast**

fingerling potatoes, tomato & cucumber insalata, feta cheese, arugula, lemon shallot vinaigrette

- 17.50 -

**chimichurri grilled flank steak**

roasted sweet potatoes, charred broccolini

- 18.50 -

**quinoa chickpea cake**

sautéed kale, red pepper coulis

**desserts**

- 18.00 per dozen -

**blueberry cheesecake streusel bar**

**lemon cream cake**

**raspberry shortbread cookies**

**strawberry tarts**

**chocolate rocky road bars with pecans**