

# Edible Events

Catering the spectrum of food from simple to spectacular!

## **Corporate Menu Summer 2010**

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| 1.  | Crunchy Crusted Garlic Chicken Breast, Cheddar Cheese and Green Onion Mashed Potatoes   | \$13.50 |
| 2.  | Pecan Crusted Orange Curry Chicken Breast with Sautéed Blue Lake Beans, Shallots and Pancetta   | \$13.50 |
| 3.  | Oven Roasted Chicken Breast, Lemon Tarragon Sauce, Turkish Rice Pilaf of Onions, Dried Apricots and Dried Figs  | \$13.50 |
| 4.  | Oven Roasted Chicken Breast with Summer Succotash of Corn, Tomatoes, Blue Lake Beans, Zucchini, Chicken Stock and Herbs   | \$13.50 |
| 5.  | Roasted Chicken Breast Stuffed with Artichokes, Sundried Tomatoes, Fontina Cheese and Basmati Rice Pilaf with Pinenuts. Maximum order of 50 guests.   | \$13.50 |
| 6.  | Chicken Breast, Wild Mushrooms, Marsala Sauce and Creamy Mashed Potatoes  | \$13.50 |
| 7.  | Grilled Mustard Chicken Breast with Fresh Corn Polenta  | \$13.00 |
| 8.  | Penne Pasta, Summer Squash, Spicy Turkey Italian Sausage, Shallots, Goat Cheese, Chicken Stock and Herbs  | \$13.00 |
| 9.  | Grilled Pork Loin Chops, Fresh Peach-Ginger Chutney and Roasted Yukon Gold Potatoes   | \$13.50 |
| 10. | Chicken or Beef Fajitas, Red Bell Peppers, Onions, Warm Flour Tortillas, Cheddar Cheese, Salsa Sour Cream and Spanish Rice.<br>(Black Beans can be substituted for bread selection)   | \$13.50 |
| 11. | Enchiladas: Chicken with Mushrooms, Green Chilies, Cheese, Sour Cream and Red Sauce or Cheese with Ricotta, Spinach, Artichokes and Tomatillo Sauce. Served with Three-Chile Rice.<br>(Black Beans can be substituted for bread)            | \$13.50 |
| 12. | Lasagna: Traditional made with Meat Sauce or Vegetarian made with Spinach, Mushrooms, Onions and Tomato Sauce or Zucchini, Yellow Squash, Heirloom Tomatoes, Fontina, Fresh Mozzarella and Creamy Béchamel Sauce<br>(serves 10-12 or 20-24) | \$13.50 |
| 13. | Bowtie Pasta , Roasted Chicken, Heirloom Tomatoes, Caramelized Onions, Spinach, White Wine, Chicken Stock, Parmesan and Manchego Cheese   | \$13.00 |
| 14. | Eggplant Parmigiano: Bread Crumb coated Eggplant, Mozzarella, Parmesan and Tomato Sauce   | \$13.00 |
| 15. | Cheese Ravioli, Heirloom Tomatoes, Shallots, Garlic, Fresh Basil, Parmesan and EV Olive Oil   | \$13.00 |

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## **Corporate Menu Summer 2010 Continued**

### **Salad Selections**

Caesar with Housemade Croutons, Parmesan Cheese and Creamy Caesar Dressing  
Mixed Greens, Cherry Tomatoes, Croutons, Parmesan and Balsamic Vinaigrette  
Spinach, Apples, Bleu Cheese, Sundried Cherries, Spicy Nuts and Orange Vinaigrette  
Arugula, Nectarines, Goat Cheese, Candied Walnuts and Sherry Vinaigrette  
Arugula, Shaved Parmesan, Red Onion, Garlic Croutons and Citronette  
Butter Lettuce, English Cucumbers, Jarlsberg Cheese, Red Onion, Sprouts and Herb Vinaigrette  
Butter Lettuce with Creamy Poppseed and Tarragon Dressing

### **Bread Selections**

The Famous Beer Bread  
Cheddar Rosemary Scones  
La Brea French Rolls  
La Brea Rosemary or Roasted Garlic French Bread  
Herbed Cheese Buttermilk Biscuits  
Cornbread

### **Cookie Selections**

Chewy Chocolate Chip with or without Walnuts  
White and Dark Chocolate Chip  
Milk Chocolate Pecan  
White Chocolate Coconut  
Chocolate Chip and Peanut Butter with Oats and Raisins  
Oatmeal Raisin  
Snickerdoodles  
Molasses  
Double Fudge Brownies  
Butterscotch Blondies with Chocolate Chips and Coconut  
Toffee Chip Brownies

**Cost per person includes: your choice of one salad, bread, cookies and all paper products and serving utensils.**

**Assorted sodas, bottled water, housemade ice tea and lemonade, served in pitchers, are an additional \$1.50 per person. Flavored Calistoga waters are \$2.00 each.**

**All breads and cookies are baked fresh daily.**

**Please do not hesitate to ask about low carbohydrate selections or if you have special dietary needs.**

**Minimum order of 12 guests.**