

CASUAL ELEGANCE CATERING  
IN HOME CHEF WINTER 2024 MENU OPTIONS

Pumpkin Soup

Wild Mushroom Crostini, Cranberries, Toasted Walnuts

\*

Roasted Cauliflower Soup

Wild Mushrooms, Truffle Croutons

\*

Roasted Tri-Color Beets

Whipped Goat Cheese, Orange, Walnuts, Organic Greens, Sherry  
Vinaigrette

\*

Hudson Valley Apple Salad

Tender Greens, Meadowbrook Farm Honey Crisp Apples  
Dried Cranberries, Walnuts, Shaved Fennel, Parmesan  
Spiced Apple Cider Vinaigrette

\*

Roasted Shrimp with Moroccan Quinoa Salad

Quinoa, Kale, Shaved Heirloom Carrots, Golden Raisins,  
Honey-Citrus Vinaigrette

\*

Harvest Salad with Pumpkin Goddess Dressing

Organic Greens, Roasted Pumpkin, Cranberries, Pecans, Apple,

\*

Barley and Baby Kale Salad

Roasted Beets, Chickpeas. Feta Cheese, Honey-Lemon Vinaigrette

\*

Rainbow Carrot, Fennel & Arugula Salad

Pomegranate, Shaved Pecorino Romano, Sherry Vinaigrette

\*

Roasted Buttercup Squash & Burrata

Organic Baby Arugula, Prosciutto, Balsamic Reduction

\*

Radicchio, Fennel & Mixed Olive Panzanella

Toasted Peasant Bread, Sliced Soppressata, Kale, Tomato, Shaved  
Manchego

\*

Roasted Sweet Fennel Sausage

Celery, Apple & Fennel Slaw, Whole Grain Mustard Aioli

\*

Za'atar & Honey Roasted Heirloom Carrots

Chickpea Puree, Arugula, Pistachio, Feta, Pomegranate

\*

Roasted Kabocha Squash Agrodolce

Citrus-Honey Chili Glaze, Arugula, Goat Cheese, Pickled Fresno

\*

Creamy Polenta, Poached Egg, Wild Mushroom Demi,  
Shaved Parmesan, White Truffle Oil

## Pasta & Risotto

Orecchiette Pasta

Cauliflower Mousse, Roasted Cauliflower, Cherry Peppers

Parmigiano Reggiano, Crispy Prosciutto

\*

Roasted Pumpkin Carbonara,

Rigatoni, Pancetta, Roasted Pumpkin, Sage Brown Butter, Parmigiano

\*

Ricotta Cavatelli

EVOO, Garlic, Wild Mushrooms, Baby Tomatoes, Basil

\*

Artisanal Penne

Pancetta, Brussels Sprouts, Mascarpone Cream, White Truffle Oil

\*

### Fusilli Buttera

Sweet Fennel Sausage Braised in Red Wine and a light Tomato Sauce  
With a Touch of Cream and Sweet Peas

\*

Herb Butter Basted Mushroom Farrotto  
Toasted Farro, Wild Mushrooms, Edamame, Parmigiano

\*

Roasted Cauliflower & Herbed Barley "Risotto"  
Lemon, Giganti Beans, Spinach, Tomato

\*

Hudson Valley Apple Risotto  
Brown Butter, Rosemary, Prosciutto Di Parma

\*

Roasted Butternut Squash, Leek and Parmesan Risotto

\*

Chorizo & Saffron Risotto  
Tomato Confit, Shallots, Parmesan

\*

Wild Mushroom, Caramelized Onion, Spinach Risotto with Goat Cheese

## Entrée

Seared Salmon  
Kabocha Squash Puree, Crispy Potato, Fennel-Apple Salad  
Lemon Herb Gremolata

\*

Seared Black Bass with Variations of Cauliflower  
Roasted Cauliflower, Cauliflower Tabbouleh, Obercreek Farm Beans

\*

Herb Crusted Branzino  
Potato, Baby Leeks, Hericot Vert, Roasted Tomato in a Green Sauce

\*

Roasted Pork Tenderloin  
Apple and Parsnip Puree, Charred Broccoli, Rosemary Pork Jus

\*

Herb Roasted Pork Tenderloin  
Apricot Couscous, Chickpeas, Ras el Hanout, Preserved Lemon

\*

Forever Roast Pork Shoulder  
White Beans, Tomato Broccoli Rabe, Smoked Pork Jus

\*

Pressed Murray's Chicken  
Israeli Couscous, Roasted Cauliflower, Basil Broth

\*

Pressed Murray's Chicken  
Fontina Mashed Potatoes, Roasted Brussels Sprouts, Heirloom Carrots  
Sage Jus

\*

Crispy Chicken Under the Brick  
Sweet Onion Puree, Mustard Spaetzle, Hudson Valley Apple, Chicken Jus

Grilled Black Angus Flank Steak  
Mascarpone Cream Spinach, Yukon Gold Potato, Frizzled Onions

Grilled Flat Iron Steak  
(Can Substitute NY Strip, Ribeye For additional Charge)  
Rosemary Potato, Wild Mushrooms, Roasted Turnips, Gorgonzola Sauce

## Dessert

Hudson Valley Apple Strudel

Cinnamon Ice Cream

\*

Chocolate Ganache Tart

Grand Marnier, Italian Cookie Crust, Chantilly Cream

\*

Caramelized Apple Cheesecake Parfaits

Almond Cookie Crumble

\*

Caramel Flan

Seasonal Fruit, Toasted Almonds

\*

Caramelized Pear Brioche Bread Pudding

Caramel Sauce, Housemade Vanilla Ice Cream

\*

Apple Cider Doughnut Cake

Apple Compote, Apple Cider Caramel Ice Cream

\*

Pumpkin Crème Brûlée

\*

Callebaut Chocolate Mousse

Assorted berries, Cinnamon Popcorn, Candied Orange Madeleine's

\*

Roasted Grape & Fig Ricotta Cake

Vanilla Gelato

\*

Honeyed Poached Pear in Puff Pastry

Honey-Syrup Drizzle, Vanilla Ice Cream