
Autumn Catering Menu

Appetizers

Stuffed Grape Leaves

Grape leaves stuffed with brown rice, eggplant, onion, dill, garlic, oregano & lemon.
\$25 per dozen

Walla Walla Onion & Bacon Tart

Flavorful tart filled with caramelized onions, chopped bacon with thyme and honey.
Serves 10-12 - \$45

Focaccia with Grapes & Rosemary

Serves 12 - \$32

Tuscan Vegetable & White Bean Soup

Onions, carrots, celery, diced zucchini, chopped tomatoes, chicken broth, white beans & fresh spinach. Garnished with vegan pesto.
\$4.50 per serving

Shrimp & Fennel Chowder

A hearty chowder of shrimp, fennel, shrimp stock, onions, potatoes, chopped tomato, & cream.
\$8.00 per serving

Poached Shrimp Platter

with zesty cocktail sauce with balsamic vinegar
Serves 4-6 - \$45

Mac and Cheese Poppers

Jalapenos stuffed with mac and cheese then wrapped in bacon and baked.
\$22 per dozen

509.540.2601

What's Cooking?

Personal Chef Service
Walla Walla, WA

www.chefcolleen.com

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Salads

Warm Mushroom Salad

Radicchio and arugula topped with sautéed mushroom and shallots. Tossed with a sherry, bacon & mustard vinaigrette.

\$8.50 per serving

Roasted Pear Salad

Mixed greens with roasted pears, shallots, candied pecans & balsamic vinaigrette with Gorgonzola toasts.

\$8.50 per serving

Spinach, Kale, & Apple crisp salad

Mixed greens with toasted chopped pecans, dried apple chips, dried cranberries with mustard-honey vinaigrette.

\$7 per serving

Roasted Squash Salad

with French Lentils served over arugula & topped with pepitas & drizzled with balsamic vinaigrette.

\$8.50 per serving

Brussels Sprouts Salad

Fresh thinly sliced raw Brussels sprouts tossed with toasted slivered almonds, grated Parmesan, lemon, olive oil, & truffle oil vinaigrette with chives.

\$7 per serving

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Entrees

Fontina Ziti

Ziti layered with shredded Fontina & Parmesan cheese bathed in homemade béchamel sauce with onion, thyme, bay and nutmeg. Topped with buttered breadcrumbs and baked.

\$10 per person

Paella

Spanish rice cooked with onion, garlic, tomato, saffron, chicken broth, chicken, pork tenderloin, spicy chorizo sausage, mussels, peas and roasted red peppers.

Served with aioli and lemon wedges.

Serves 6 – 8 - \$99

Mustard-Thyme Pork Loin Roast

Lean, pork loin is rubbed with Dijon, garlic & thyme. The pork is roasted over wedges of fennel, sliced carrots, onions & potatoes tossed with extra-virgin olive oil.

\$13 per person

Autumn roasted squash lasagna

Roasted diced butternut squash mixed with sautéed onion, diced fennel & apples, sage, thyme & chopped hazelnuts. Layered with lasagna noodles and a filling of ricotta, mascarpone, cream, eggs, mozzarella & sage.

\$10.25 per person

Roast Leg of Lamb alla Perugina

Roasted boneless lamb leg is stuffed with a mixture of kalamata olives, orange zest, sage, garlic, & anchovy.

\$16 per person

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Entrees

Coq au Vin

Chicken pieces browned in bacon fat, deglazed with cognac and red wine and braised with chicken stock, chopped bacon, onions, carrots, garlic and herbs.

Served garnished with pearl onions, mushroom & parsley.

\$12 per person

Roast Fillet of Beef

with Mushroom Madeira sauce or Horseradish sauce

\$22 per person

Red Wine-Braised Short Ribs with Rosemary & Porcini

Beef short ribs are marinated in red wine and spices then braised in wine with dried porcini mushrooms, onion, garlic, tomatoes and fresh rosemary.

\$15 per person

Salmon with Lentils & Mustard Herb Butter

Wild salmon fillets are sautéed in mustard herb butter & served over French lentils cooked with tender chopped leeks with herb butter & lemon juice.

\$13 per person

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Side Dishes

Potato-Fennel Gratin

Baked gratin with sliced sautéed onions and fennel mixed with thinly sliced potatoes, cream & Gruyere cheese.

\$6.50 per person

Baked Polenta with Swiss Chard & Cheese

Polenta mixed with ricotta and layered with strips of Swiss chard sautéed with thinly sliced onion & minced garlic, and mozzarella. Topped with Parmesan cheese & baked.

\$4 per person

Greek Potatoes

Potato cubes baked with garlic, dried oregano, olive oil, lemon juice & chicken broth. Garnished with chopped oregano.

\$4 per person

Truffled Mashed Potatoes

\$2.75 per person

Autumn Vegetable Casserole

Yukon Gold potatoes between layers of sliced turnips & baby spinach with wine sautéed mushrooms, herbs and light cream cheese. Baked with a topping of golden caramelized onions, a touch of cream and shredded Gruyere. May also be served as a vegetarian entree.

Serves 8 – 10 - \$80

Mashed Root Vegetables with Horseradish

Potatoes, parsnips and turnips mashed with cream and butter and mixed with horseradish.

\$3.25 per person

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Desserts

Gluten-free Carrot Cake

This cake is dense, moist and utterly delicious with finely grated carrots, honey, flaked coconut, yogurt, raisins & chopped walnuts with orange cream cheese icing sprinkled with coconut.

Serves 8 - \$45

Ginger Pear Upside-Down Cake

Topped with caramelized pears, this cake is spectacular. Served warm with whipped cream.

Serves 8 - \$39

Apple Crostata

This free form open pie has a delicate, flakey crust with apples and spices.

Serves 6 - \$25

Hazelnut Chocolate Torte

This is a dense flourless cake with round hazelnuts, butter, bittersweet chocolate, eggs, sugar & hazelnut liquor. Choice of confectioner's sugar or chocolate ganache.

Serves 10-12 - \$50 ; \$65 with ganache.

Individual Pumpkin Custards

There is a bottom crust of crusted shortbread cookies. A rich custard with pumpkin, molasses, cinnamon, ginger, cloves & vanilla is poured on top. Baked & served with Chantilly Cream.

\$8 each

Chocolate Panna Cotta

A luscious, totally Italian custard, no eggs, just cream and chocolate.

\$7.50 each

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