
Spring Catering Menu

Appetizers

Foccacia with Caramelized Onions, Goat Cheese & Rosemary

Serves 12 - \$36

Shrimp, Leek & Dill Spread

Butter sautéed shrimp, shallots & leeks with sour cream, dill, & coarsely chopped shrimp. Garnished with lemon slices & dill. Served with crackers or crostini.

Serves 12 - \$64

Crostini with Goat Cheese & Strawberries

Crostini toasts spread with soft goat cheese, topped with strawberry halves, ground black pepper & drizzled with balsamic vinegar.

\$2.50 per crostini

Asparagus & Cheese Tart

Puff pastry topped with a custard and grated fontina & gruyere cheeses, covered with blanched asparagus, olive oil & lemon zest.

Serves 6 - \$52

509.540.2601

What's Cooking?

Personal Chef Service

Walla Walla, WA

www.chefcolleen.com

Spring Catering Menu

Salads

Strawberry & Spinach Salad

Organic spinach, sliced strawberries, chopped hearts of palm & chopped walnuts with a sweet poppy seed dressing.

\$6.50 per person

Beet Salad

Wedges of roasted beets with white balsamic & citrus dressing.

\$5.00 per serving

Spring Salad

Thinly sliced celery, fennel, & radish tossed with slivered scallions and snow peas in lemon-garlic vinaigrette. Garnished with crumbled blue cheese.

\$7.00 per serving

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Entrees

Pork Tenderloin with Seasonal Fruit Chutney

Lean pork tenderloin stuffed with slivers of garlic, seasoned with cumin, and roasted with white wine & chicken broth.

Served with rhubarb, strawberry or cherry chutney (depending on season).

\$11 per person

Lemon Chicken Scaloppini in Pine-Nut Parmesan Crust

Boneless, skinless chicken breast scaloppini dredged in flour, beaten egg, and panko with lemon zest, Parmesan cheese, chopped pine nuts, & basil. The scaloppini are sautéed and served with lemon wedges.

\$10.50 per person

Herb Marinated Spring Chicken

Chicken pieces are marinated in a puree of scallions, parsley, tarragon, rosemary marjoram, thyme, garlic, lemon zest & juice. The chicken is browned & baked.

Served with pan juices & lemon wedges.

\$10.00 per person

Roasted Salmon Fillets

Roasted salmon fillets served with a choice of Dill Butter or Green Herb Mayonnaise.

\$12 per person

Spring Catering Menu

Entrees

Roast Boneless Leg of Lamb

Lamb seasoned with garlic slivers, rubbed with whole-grain mustard, lemon juice, chopped rosemary & olive oil, and roasted until pink & juicy. Served with Rosemary Red Wine au Jus.

\$14 per person

Risotto with Asparagus, Peas & Sugar Snap Peas

Arborio rice sautéed with minced onions & butter cooked with white wine, vegetable broth, fresh asparagus, peas & sugar snap peas with Parmesan cheese.

\$11 per person

Parchment-Baked Scallops & Asparagus

Bay scallops cooked with asparagus spears, butter, orange zest & juice in parchment paper.

\$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

Hazelnut Rice Salad

Cooked basmati rice dressed with champagne vinaigrette & mixed with artichoke hearts, chopped hazelnuts, parsley, chopped kalamata olives, Parmesan cheese & grated lemon zest.

\$5 per person

Savory Asparagus & Mushroom Bread Pudding

A seasonal mixture of cubed bread, milk, fresh asparagus, sautéed mushrooms & scallions, and fresh herbs. The casserole is topped with butter & grated Gruyere and baked.

\$5.25 per person

Pan Braised Carrots With Fresh Orange Juice & Rosemary

\$4 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

Polenta Cake with Chianti Poached Cherries

Serves 8 - 10 - \$59

Almond & Cherry Galette

This is a free from pie filled with almond paste topped with Washington cherries.

Serves 8 - \$32

Rhubarb Bread & Butter Pudding

This comforting, warm bread & butter pudding is flavored with vanilla, nutmeg and golden raisins in creamy custard. It is baked until the top is crisp & golden.

Garnished with crème fraiche.

\$48 Serves 6 – 8

Raspberry cake with Marsala & Raspberries

This is a tender, moist cake with Marsala, orange juice, vanilla, lemon peel and fresh raspberries. Served with sweetened crème fraiche & raspberries.

Serves 10 - \$65

Lemon Ricotta Cheesecake

Creamy filling of cream cheese, & ricotta cheese with lemon zest in a graham cracker crust.

Serves 10 -12 \$65

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