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## Summer Catering Menu

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### Appetizers

#### **Gazpacho**

Refreshing cold Spanish soup with tomatoes, cucumber, scallions, herbs, and bread.

*\$5 per serving*

#### **Walla Walla Onion Opened Faced Tart**

Pastry brushed with egg white, shredded Gruyere, topping with sautéed onions & rosemary & sprinkled with more cheese. The dough folds up into an open-faced tart that is baked until golden.

*Serves 4-6 - \$26*

#### **Seafood Salad**

Poached large shrimp, sea scallops, in lemon-mustard champagne vinaigrette. Seafood is tossed with diced celery and chopped parsley. Garnished with lemon slices.

*Serves 6-8 people - \$75*

#### **Crostini with peaches and ricotta**

Crostini toasts are spread with soft ricotta and topped with fresh peaches.

*\$2.50 per crostini*

#### **Tomato Cheese Pie**

Sautéed onions, slices of tomato in custard with Gruyere & basil.

*Serves 6 - \$40*

#### **What's Cooking?**

509.540.2601

Personal Chef Service  
Walla Walla, WA

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### Salads

#### Caprese

Local ripe tomato slices with fresh mozzarella slices and basil leaves drizzled with olive oil and aged balsamic vinegar.

*\$6 per serving*

#### Grilled Corn Salad

Grilled corn kernels mixed with roasted poblano chilies, Walla Walla sweet onions, jalapeno, avocado & cilantro in a lime-chipotle dressing.

*\$3.50 per serving*

#### Arugula, Watermelon & Feta Salad

Peppery arugula with sweet watermelon cubes and tangy feta in a citrus-honey dressing.

*\$6 per serving*

#### Grilled Peach Salad

Grilled peaches paired with arugula, chunks of buffalo mozzarella with reduced balsamic vinegar & extra-virgin olive oil.

*\$6 per serving*

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### Entrees

#### **Rosemary - Mustard Pork with Peaches**

Lean pork tenderloin is basted with mustard rosemary blend and grilled. It is served with fresh peaches in sauce.

*\$11 per person*

#### **Mustard & Pepper Flank Steak**

Lean flank steak is marinated in Dijon mustard, soy sauce, ginger, cream & thyme. It is grilled and thinly sliced.

*Each steak serves 3-4 people - \$24*

#### **Herb Marinated Spring Chicken**

Chicken 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 per person*

#### **Poached Salmon**

Wild salmon poached with choice of sauce:

Ravigote sauce (diced tomatoes, onions, scallions, garlic, capers, parsley, olive oil & lemon juice); Greek yogurt dill; or aioli.

*\$15.00 per person*

#### **Planked Salmon**

Wild salmon grilled on cedar plank with choice of sauce:

Mango salsa, Hazelnut vinaigrette or aioli.

*\$18.00 per person*

#### **Roast Boneless Leg of Lamb**

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Slivered garlic is inserted into the lamb. The lamb is rubbed with a paste of whole-grain mustard, lemon juice, chopped rosemary & olive oil. The lamb is roasted until pink & juicy. Served with Rosemary Red Wine Jus.

*\$14 per person*

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### Entrees

#### **Provençal Butterflied Leg of Lamb**

Slivered garlic is inserted into the lamb. The lamb is marinated in red wine, orange juice, Dijon, rosemary, and herbes de Provence. The lamb can be roasted or grilled.

*\$14 per person*

#### **Paella**

A Spanish dish of short grain rice with seafood, meat or vegetables with shrimp, scallops, halibut, saffron, Spanish paprika, clams, mussels, peas, pimiento.

*Serves 6-8 \$115*

#### **Vegetarian Paella**

This Spanish dish has onion, bell peppers, fennel, garlic, artichokes, mushrooms, peas, & fresh asparagus with vegetables broth, saffron, paprika with short grained rice. Served with lemon wedges and aioli on the side.

*Serves 6 - 8 \$90*

#### **Savory Crepes with Ratatouille**

Corn flour crepes filled with Ratatouille, a French vegetable stew, sprinkled with Gruyere. Two crepes per person.

*\$8.00 per person*

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### Side Dishes

#### Summer Squash & Tomato Gratin

Caramelized Walla Walla onions are the base of this colorful summer gratin, with zucchini, yellow squash, ripe tomatoes with thyme & Parmesan

*\$4.50 per person*

#### Baked Polenta with Swiss Chard & Cheese

Polenta with ricotta and beaten egg layered in a casserole with strips of Swiss chard sautéed with thinly sliced onion & minced garlic, topped with mozzarella.

The layers are repeated and 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*

#### Three Potato Salad

Yams, russet potatoes, baby red potatoes in a citrus-bacon dressing with fresh chives.

*\$4.50 per person*

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### Side Dishes

#### **Italian Chickpea Salad**

With sun-dried tomato, herbs, red onion & olives.

*\$2.25 per person*

#### **Spicy Indian Chickpea Salad**

*\$2.50 per person*

#### **Toasted Israeli Couscous**

With shallots, cinnamon stick, bay leaf, pine nuts & parsley

*\$4.00 per person*

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### Desserts

#### **Polenta Cake with Chianti Poached Cherries**

Cornmeal and almond cake served with wine-poached cherries.

*Serves 6 - \$35*

#### **Peach Cobbler**

Offered when fresh Washington peaches are available.

*\$3 per person*

#### **Blueberry Ricotta Tart**

Butter and brown sugar dough is filled with ricotta-honey filling with fresh blueberries & cinnamon.

*Serves 8 \$45*

#### **Frozen Margarita Pie**

The crust is made with pretzels to give you that salt-rim effect. The filling is premium ice cream with tequila, triple sec, and limeade and lime zest.

*Serves 6 - 8 \$45*

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