



WHAT a DISH
café & catering

2012 PLATED RECEPTION MENU

STARTERS: PLEASE CHOOSE THREE FOR BUTLER STYLE PASSED SERVICE
\$6 PER PERSON

HEIRLOOM TOMATO BRUSCHETTA ON CROSTINI
WITH ORGANIC BURRATA & PESTO DRIZZLE

DRUNKEN FIG STRUDEL BITES
BASIL CHIFFONADE GARNISH

COCONUT SHRIMP LOLLIPOPS WITH SWEET CHILI GLAZE

AHI TARTARE ON WONTON CRISPS WITH WASABI CRÈME GARNISH

POLLOPOPS: BITE SIZED CHICKEN TULIPS WITH A SPICY HOISIN GLAZE
CHIVE GARNISH

BRIE & JAM BITES
SEASONAL WHAT A DISH HOUSE JAM WITH PUFF PASTRY & BRIE

STATIONARY APPETIZER PRESENTATIONS:

ANTIPASTI WITH IMPORTED MEATS, CHEESES, OLIVES, BREADS, CRACKERS,
HUMMUS & TOASTED PITA
\$10 PER PERSON

JUMBO SHRIMP COCKTAIL WITH LEMON REMOULADE,
SPICY HOUSE COCKTAIL & LEMON WEDGES
\$11 PER PERSON

SEASONAL FRUIT & COWGIRL CREAMERY ARTISAN CHEESES,
CRACKERS & HOMEMADE BREAD
\$10 PER PERSON

(1 - 4)



SALAD COURSE: PICK ONE FOR YOUR GUESTS

INCLUDED:

FRESH BREAD + BUTTER ON THE TABLES

FARMER'S MARKET SALAD
ORGANIC GREENS, TEARDROP HEIRLOOM CHERRY TOMATOES, SHREDDED
CUCUMBER + PETITE CARROTS
TOSSED IN OUR SIGNATURE CITRUS VINAIGRETTE

OR

CLASSIC CAESAR
CRISP ROMAINE, SHREDDED IMPORTED PARMESAN, HOMEMADE CROUTON
TOSSED WITH OUR CREAMY CAESAR + LEMON WEDGE

SPECIALTY SALADS: ADD AN ADDITIONAL \$5 PER PLATE

BABY BEET SALAD
ROASTED BABY YELLOW + RED BEETS ON A BED OF BABY ARUGULA WITH
ARTISAN CHEVRE
TOSSED ON OUR HOMEMADE FRENCH SHALLOT VINAIGRETTE WITH
SWEET PINK PEPPERCORNS

STACKED SEASONAL CAPRESE
ORGANIC HEIRLOOM TOMATOES, FRESH BASIL + BURRATA
BALSAMIC REDUCTION + VIRGIN OLIVE OIL DRIZZLE WITH FRENCH SEA
SALT

AVOCADO
½ HASS AVOCADO FILLED WITH CHEF CATHY'S SPICY SHRIMP COCKTAIL

(2 - 4)



ENTRÉE SELECTIONS

MARY'S ORGANIC JADORI 8 OZ. CHICKEN BREAST

PAN SEARED WITH HERBS DE PROVENCE + LEMON BEURRE BLANC \$ 20
STUFFED WITH FRESH MANGO, AVOCADO + MILD CHEVRE \$22
FLORENTINE WITH SUNDRIED TOMATO AND FRESH MOZZARELLA \$22

8 OUNCE LOCH DUARTE SALMON \$30
LEMON BEURRE BLANC
ORGANIC BASIL AIOLI GARNISH

8 OUNCE CHILEAN SEABASS \$40
MEDITERRANEAN COULIS WITH CAPERS OR CITRUS BUTTER SAUCE

8 OUNCE ALASKAN HALIBUT \$48
HERB SHALLOT BUTTER
ENHANCED WITH CHEF CATHY'S HOMEMADE TOMATO MARMALADE

JUMBO AUSTRALIAN PRAWNS
SCAMPI STYLE \$35
STUFFED WITH MACADAMIA NUT PESTO WITH FRESH MANGO SALSA
GARNISH \$40

SEARED SASHIMI GRADE AHI \$40
GINGER + WASABI CRÈME WITH MACADAMIA NUT PESTO

LUSCIOUS LOBSTER \$55
10 OZ. AUSTRALIAN TAIL SIMPLY STEAMED IN A BEURRE MONTE SAUCE
WITH WHITE WINE + GARLIC

KUROBUTA HEIRLOOM CUMIN CRUSTED PORK CHOPS \$35
FENNEL POMEGRANATE RELISH WITH CALVADOS CRÈME SAUCE

KUROBUTA HEIRLOOM PORK TENDERLOIN \$28
CHEF CATHY'S MASUMOTO HEIRLOOM PEACH - CHIPOTLE CHUTNEY



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GRILLED SKIRT STEAK

CHOOSE FROM:

CHIMICHURRI SAUCE \$22

SPICY PEPPER WATERMELON SALSA GARNISH \$25

BISTRO STYLE WITH SHALLOTS \$25

PRIME MEYER SEARED 8 OZ. FLAT IRON STEAK \$30

SPRING MUSHROOM DEMI GLACE OR HOTEL BUTTER

PRIME MEYER 8 OZ. FILET MIGNON \$40

CHOOSE FROM:

ROGUE RIVER SMOKEY BLEU HOTEL BUTTER

PEPPERCORN SAUCE

SPRING MUSHROOM DEMI GLACE

STERLING SILVER PRIME RIB \$38

AU JUS + HORSE RADISH CRÈME

ALL PLATES ACCOMPANIED BY YOUR CHOICE OF:

CHOOSE ONE:

YUKON GOLD MASHED POTATOES; WITH OR WITHOUT GARLIC

BLUE CHEESE AU GRATIN

SMASHED POTATOES WITH CHEDDAR + CHIVES

BABY FINGERLING POTATOES ROASTED WITH FRESH HERBS

SPRING MUSHROOM RISOTTO

WILD RICE MEDLEY

JASMINE RICE

CHOOSE ONE:

SEARED ASPARAGUS SPEARS

SEASONAL FRESH VEGETABLE MIX

SAUTÉED SPINACH + GARLIC

PETITE CARROTS WITH SNOW PEAS

DUETS OF TWO ENTRÉE ITEMS ON ONE PLATE ARE AVAILABLE:

PLEASE ASK CHEF CATHY ABOUT PLATING PREFERENCE

(4 - 4)