

DOG
Catering

SALADS

CLASSIC CAESAR

CROUTONS, SHAVED PARMESAN

BEET/GOAT CHEESE/BOSTON BIBB

CAPRESE

FRESH MOZZARELLA, TOMATO, BALSAMIC, PESTO

COBB

AVOCADO, BACON, EGG, TOMATO, CHICKEN, BLUE CHEESE,
RED WINE VINAIGRETTE

WEDGE

ICEBERG, BACON, TOMATO, CRUMBLER BLUE CHEESE
BLUE CHEESE DRESSING

BABY SPINACH & APPLEWOOD BACON

MAPLE VINAIGRETTE

CUCUMBER & SHAVED RED ONION

DILL VINAIGRETTE

PANZANELLA

TOASTED BREAD, TOMATO, CUCUMBER, RED PEPPER

CHILLED ASPARAGUS

SHAVED PARMESAN, SHERRY-SHALLOT VINAIGRETTE

ITS "GREEK" TO ME

CUCUMBERS, TOMATOES, RED ONION, OLIVES, FETA

SPINACH & STRAWBERRIES

STRAWBERRY VINAIGRETTE

SHAVED BRUSSEL SPROUT SALAD

FRESH LEMON, PINE NUTS, CRANBERRIES,

CHILLED SESAME NOODLE SALAD

SOY-GINGER DRESSING

CHICKEN OR BEEF TACO SALAD

KALE SALAD

BEETS, CARROTS, PEPITAS, CHICKPEAS, GINGER DRESSING

PASTA

RAVIOLI OR AGNOLOTTI

FRESH SAGE, BROWN BUTTER, PINE NUTS

PENNE A LA VODKA

PEAS, PROSCIUTTO, FRIED PANCETTA

RIGATONI CON SALSICCIA

SAUSAGE, BROCCOLI RABE, CALABRIAN CHILIS

PORCINI PAPPARDELLE

WILD MUSHROOMS, CHIVE CREAM SAUCE

LINGUINE CON VONGOLE

LITTLE NECK CLAMS, WHITE WINE GARLIC SAUCE

FETTUCINE ALFREDO

PARMESAN CREAM SAUCE

BUTTERNUT SQUASH CANNELONI

SAGE CREAM

PENNE BLANCO

WHITE TRUFFLE RICOTTA, FRESH MOZZARELLA, PECORINO

FRUTTI DE MARE

CLAMS, MUSSELS, SHRIMP, CALAMARI

CACIO E PEPE

SPAGHETTI WITH BLACK PEPPER

FARFALLE PRIMAVERA

ZUCCHINI, SQUASH, TOMATO, ASPARAGUS, PESTO

FETTUCINE BOLOGNESE

RED GRAVY MEAT SAUCE

SHRIMP SCAMPI

WHITE WINE BUTTER SAUCE OVER LINGUINE

RIGATONI WITH GORGONZOLA

CREAMY BLUE CHEESE SAUCE

SPAGHETTI PUTTANESCA

FRIED ANCHOVY & CAPERS

FETTUCINE WITH SAFFRON MUSSELS

PERNOD ESSENCE

FIN FISH

GRILLED SALMON

DILL-DIJON CRÈME FRAICHE

LONG ISLAND STRIPED BASS

HERBS DE PROVENCE

BLACKENED SALMON

COD PUTTANESCA

TOMATO SAUCE/CAPERS/OLIVES

PANKO CRUSTED SALMON

SESAME GINGER

TERIYAKI GLAZED COD

PANCETTA WRAPPED MONKFISH

PEPPER CRUSTED AHI TUNA

AVOCADO CREMA

BUTTER POACHED CHILEAN SEA BASS

GRILLED TUNA

CILANTRO/LIME BUTTER

PARMESAN COATED SEA BASS

5 SPICE CRUSTED TUNA

GRILLED SEA BASS

CHARRED TOMATO RELISH

STUFFED SOLE

CRABMEAT/JULIENNE VEGETABLES/LEMON-CAPER SAUCE

PAN SEARED BRANZINO

FENNEL & TOMATO BUTTER

GRILLED HALIBUT

CARAMELIZED ONIONS & ORANGE

SHELLFISH

GRILLED SHRIMP

TEQUILA/LIME MARINADE/ANCHO CHILI

MARYLAND JUMBO LUMP CRAB CAKES

AVOCADO CREMA/CHIPOTLE REMOULADE

SHRIMP

GARLIC/WHITE WINE/BUTTER

LOBSTER RISOTTO

WHITE TRUFFLE

GRILLED SHRIMP

CHIMICHURRI

BROILED LOBSTER TAILS

DRAWN BUTTER

SEA SCALLOPS

SAFFRON BUTTER

FRUTTI DE MARE

CLAMS, MUSSELS, SHRIMP, SCALLOPS

GRILLED SEA SCALLOPS

TRUFFLE PEA PUREE

LINGUINE FRA DIAVOLO

SHRIMP, SPICE, TOMATO SAUCE

PAN SEARED SCALLOPS

MINTED BROWN BUTTER

BLACK RICE PAELLA

PRAWNS, SCALLOPS, CALAMARI

STUFFED U-4

SHRIMP. CRABMEAT

PRINCE EDWARD ISLAND MUSSELS

COCONUT & LEMON GRASS

POULTRY

PARMESAN

FRESH MOZZARELLA, BASIL, MARINARA

SCARPARIELLO

SAUSAGE, PEPPADEW, ROSEMARY

MARSALA

MUSHROOMS, GARLIC, LEMON

SALTIMBOCCA

PROSCIUTTO, FONTINA, SAGE

SORRENTINO

PROSCIUTTO, EGGPLANT, FONTINA

FRANÇAISE

LEMON, BUTTER, VINO BLANCO

STUFFED

BROCCOLI RABE , ROASTED PEPPERS, MOZZARELLA

KIEV

BUTTER, FINÉ HERBS

SIMPLE GRILLED

NUT FREE PESTO

BRUSCHETTA

TOMATO, BASIL, BALSAMIC

MILANESE

ARUGULA, SHAVED PARMESAN

HUNTER STYLE

PAN ROASTED, BROWN SAUCE

HERBED

GARLIC, GARDEN HERBS, JUS,

HONEY PECAN

ANCHO SPICE

POULTRY

ROSEMARY ROASTED

SIMPLE GRAVY

PARMESAN CRUSTED

BALSAMIC

PEANUT

THAI PEANUT SAUCE, ROASTED PEANUTS

SESAME

BLACK & WHITE SEEDS, SCALLIONS

FIRECRACKER

SIRACHA FIRE SAUCE

THAI-BASIL

SOY, OYSTER SAUCE, CHILIS

ANCHO RUBBED

SOUTHWEST DESSERT HEAT

CRESCENT FARM DUCK

CHERRY & JUNIPER

GRILLED QUAIL

LEMON & ROSEMARY

GAME HEN

SMOKED PAPRIKA RUBBED

PHEASANT

WILD MUSHROOMS, BRANDY

SQUAB

ORANGE & CRANBERRY

BEEF

STEAK CUTS

FILET MIGNON

5oz, 7oz, 9oz, 14oz

RIB EYE

10oz, 14oz, 16oz, 24oz, COWBOY

NY STRIP

10oz, 14oz, 18oz

GRILLED FLANK

CHIMICHURRI

BRAISED "DINO" SHORT-RIB

CIPPOLINI ONIONS

CHARRED FILET MEDALLIONS

ROASTED TOMATO RELISH

STROGANOFF

MUSHROOM CREAM

DRY RUBBED BRISKET

TRI-TIP

PEPPERS & ONIONS

FLANK WITH SNOW PEAS

SESAME/GINGER & SOY

SESAME BEEF

ORANGE TERIYAKI

FLANK WITH SNOW PEAS

SESAME & GINGER SOY

STEAK PIZZAIOLA

ZESTY TOMATO SAUCE

VEAL/LAMB

GRILLED 14OZ VEAL CHOP

SAGE RUB

RACK OF VEAL

VEAU GLACE

BREADED VEAL MILANESE

ARUGULA/PECORINO

STUFFED VEAL BREAST

CORNBREAD

NEW ZEALAND RACK OF LAMB

ROSEMARY DUST

ROASTED LEG OF LAMB

SPINACH & PINE NUTS

MOROCCAN LAMB KABOBS

MIDDLE EASTERN SPICE

PORK

GRILLED DOUBLE CUT CHOP

CORNBREAD STUFFING

PORK LOIN

STUFFED WITH APPLES & CHEDDAR

SMOKED PORK BUTT

ST LOUIS RIBS

SEARED MEDALLIONS

CRANBERRY GLAZE

PAN FRIED

MUSTARD/PANKO

CHOPS WITH SOY & JALAPENO

ASIAN HERBS

WHOLE BONE-IN HAM

BROWN SUGAR— MUSTARD GLAZE

ROASTED LOIN ROAST

BURNT ORANGE—CORIANDER

PORK BELLY

CHILI VINEGAR

MISO GLAZED RIBS

CHILE-HONEY GLAZE

SPICY PORK SKEWERS

PORK BRACIOLA

BROCCOLI RABE

SPICED ROAST PORK

FENNEL APPLE SALAD

FIVE SPICED RIBS

HOISIN LACQUERED

VEGETABLES

OVEN ROASTED BRUSSEL SPROUTS

APPLEWOOD BACON

BUTTER GLAZED BABY CARROTS

STRING BEANS

GARLIC/EVOO

HARICOT VERT

SHALLOT VINAIGRETTE

HERB PORTOBELLA'S

MUSHROOM MÉLANGE

PESTO

SAUTEED SPINACH

GARLIC/KERRY GOLD BUTTER

ROASTED CIPOLLINI ONIONS

THYME DUST

ARTICHOKE HEARTS

BEETS

HORSERADISH CREAM

BROCCOLI

GARLIC/EVOO

ROASTED CAULIFLOWER

TOASTED RED ONIONS

FALL VEGETABLES

BEETS/CARROTS/PARSNIPS/BRUSSEL SPROUTS

ZUCCHINI/SQUASH/BLISTERED TOMATOES

CURRIED VEGETABLES

POTATOES, RICE & STARCHES

MASHED TATERS'

GARLIC

SHITAKE MUSHROOM

ROASTED ONION

BACON-CHEDDAR

CHIVE

SOUR CREAM

SWEET POTATO

ROASTED POTATOES

ROSEMARY & GARLIC

PARMESAN-GARLIC

SWEET POTATO WEDGES

POTATO MÉLANGE

RED/BABY/PURPLE

YUKON SMASHED

IRISH BUTTER

RICE PILAF

PINE NUTS/CRANBERRIES

CILANTRO-LIME RICE

YELLOW RICE

WILD RICE

FORBIDDEN RICE

BLACK WITH THAI SPICE

FRIED RICE

PEAS/EGG/SOY

PEARL COUS-COUS

QUINOA