

FOODMODE CATERING

CATERING MENU

NOTE: prices are per person

Breakfast/Brunch

Quiche (various flavor combinations available)	-- 5.00
Breakfast bake	-- 5.00
Egg scramble <i>*requires station serviced by chef*</i>	-- 5.00
Rosemary roasted potatoes	-- 3.50
Bacon and sausage platter	-- 3.50
Pancake, crepe, or waffle <i>*requires station serviced by chef*</i>	-- 5.00
Croissants and assorted pastries	-- 4.00
Salmon cakes, capers, sour cream	-- 5.00
Roast salmon, mango and raspberry compote	-- 13.00
Honey glazed ham	-- 13.00
Prime rib with jus <i>*requires station serviced by chef*</i>	-- 23.00

Appetizers

Crudite platter (veggies) with dip	-- 2.75
Sweet & spicy cocktail nuts	-- 2.75
Fruit assortment	-- 3.00
Yellow & blue corn tortilla chips with salsa	-- 2.50
Toasted pita; roasted red pepper hummus	-- 2.50
Cheese and crackers (domestic cheeses)	-- 3.50
Cheese and crackers (imported cheeses)	-- 5.00
Bruschetta (tomato, basil, mozzarella)	-- 2.50
Bruschetta (ricotta & sun-dried tomato pesto)	-- 3.50
Bruschetta (caramelized onion, feta, ricotta)	-- 3.50
Bruschetta (gorgonzola & fig)	-- 4.50
Skewered caprese salad, balsamic reduction	-- 3.00
Antipasto platter (cheese, olives, grilled veggies, cured meats)	-- 6.00
Salmon cakes with cilantro cream	-- 5.00
Roasted shrimp cocktail	-- 5.00
Meatballs in sauce (marinara or cream sauce)	-- 2.50
Lemon chicken skewers with creamy peanut sauce	-- 4.00
Seared flank steak on toast points with herbed cream	-- 5.00

Salads

Mixed greens, balsamic vinaigrette	-- 2.50
Spinach with apples, candied pecans, and gorgonzola	-- 3.00
Asian green salad with veggies & crispy wontons	-- 3.00
Classic Caesar	-- 2.75
Classic potato salad or skins-on red potato salad	-- 2.25
Orzo salad with roasted veggies, lemon vinaigrette	-- 3.00
Fruit salad with mint	-- 3.00
Corn salad, basil, apple-cider vinaigrette	-- 3.00

Entrees

Roasted lemon & rosemary seasoned chicken breast	-- 15.00
Yellow coconut chicken curry	-- 15.00
Prime rib with jus <i>*requires station serviced by chef*</i>	-- 23.00
Classic French beef Bourguignon	-- 17.00
Roasted pork tenderloin with cranberry-cherry sauce	-- 15.00
Pork chops with apple compote	-- 15.00
Panko crusted salmon	-- 14.00
Classic meat lasagna	-- 14.00
Lasagna style spinach rolls with gorgonzola cream sauce	-- 12.00
Panko crusted eggplant with grilled ratatouille	-- 12.00

Entrées come with choice of 1 side (additional sides for 3.00)

Rice pilaf
Cous cous with cranberries and pine nuts
Classic mashed potatoes
Roasted red potatoes with herbs
Roasted seasonal vegetables
Sautéed green beans
Artisan baked bread

Self-serve bars

Italian themed, served with classic Caesar salad and dinner rolls:	
Spaghetti in red sauce (no meat)	-- 12.00
Penne in alfredo cream sauce	-- 12.00
Bowtie pasta in pesto sauce with peas	-- 14.00
Chicken tetrazzini	-- 14.00
Tacos, served with chips & salsa and Spanish rice	
Seasoned beef, lettuce, tomato, cheese, & sour cream	-- 12.00
Fish tacos, slaw, tomato, feta cheese, cilantro cream	-- 14.00

Desserts

Chocolate mousse, whipped cinnamon cream	-- 5.00
Italian panna cotta, fresh berries, fruit coulis	-- 5.00
Vanilla rice pudding	-- 5.00
Apple crumble, house-made vanilla ice cream	-- 5.00
Walnut brownies	-- 2.00
Lemon blueberry tartlets	-- 4.00
Chocolate zabaglione, fresh berries, whipped cream	-- 4.00
Almond bread pudding, amaretto sauce	-- 4.00
Chocolate raspberry cake	-- 4.00
Crepe cake, creme anglaise, berry sauce	-- 4.00
Dark chocolate tart, gingersnap crust, cinnamon whipped cream	-- 4.00
Coconut cupcakes	-- 2.00
Assorted chocolate truffles	-- 2.00
French macarons	20.00 dozen
Chocolate chip cookies	15.00 dozen
Sugar cookie bars	15.00 dozen

additional desserts including special occasion cakes available upon request