



# THE BEACHWALK MENU

CLASSIC CATERING & EVENTS

## APPETIZERS (SELECT 3 OR CHARCUTERIE TABLE)

### BEEF MEATBALLS

*tangy bbq, sweet chili, or swedish*

### BRUSCHETTA (SELECT 1)

- *fresh tomato (V)*
- *brie & pear chutney (V)*
- *fig & prosciutto*

### CHICKEN SATAY (GF)

*thai peanut or plum sauce*

### SPANAKOPITA (V)

*spinach and feta wrapped in phyllo dough, spicy tomato sauce*

### FRENCH DIP TARTLET

*steak bites, caramelized onion, mozzarella, phyllo cup*

OR

### STUFFED MUSHROOM CAPS (GF)

*italian sausage or spinach & parmesan (V)*

### CAPRESE BITES (V) (GF)

*mozzarella, basil, grape tomatoes, citrus vinaigrette*

### BACON WRAPPED DATES (GF)

*stuffed with blue cheese*

### SHRIMP DIP TARTLET

*shrimp, lemon, parsley, cream cheese, phyllo cup*

### SMOKED SALMON VOL AU VENTS

*crème fraîche*

### CHICKEN CHARMOULA (GF)

*lemon juice, cumin, tzatziki*

### CHARCUTERIE TABLE

*imported meat, cheese, breads, crackers, fresh fruit, roasted almonds, housemade hummus, naan bread*

## SALAD (SELECT 1)

### HOUSE (V) (GF)

*tossed salad, cucumber, red onion, tomato, choice of dressing*

### MIDWEST (V)(GF)

*mixed greens, dried cherries, pecans, feta, raspberry vinaigrette*

### ITALIAN (V)

*romaine, garlic croutons, tomato, pepperoncini, parmesan, italian dressing*

### CAESAR

*romaine, croutons, parmesan, caesar dressing*

### FARMHOUSE (MAY - OCTOBER) (V)(GF)

*mixed greens, fresh berries, pecans, onion, goat cheese, poppyseed dressing*

SALADS SERVED WITH ASSORTED ROLLS & BUTTER

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## ENTREES (SELECT 2)

## HERB ROASTED CHICKEN BREAST

florentine, piccata, riesling, marsala or normandy

## SEARED PORK LOIN

herb crusted, with demi-glace, cherry wine (GF) or apple chutney (GF)

## CHEF CARVED BEEF MEDALLIONS (GF)

mirin reduction

## CARVED ROAST BEEF (GF)

slow roasted, horseradish sauce, au jus

## WILD CAUGHT SALMON (GF)

dill or beurre blanc sauce

## BAKED TILAPIA (GF)

lemon beurre blanc sauce

## BAKED LASAGNA \*

italian sausage or roasted vegetables (V)

## SQUASH RAVIOLI (V)

sage brown butter sauce

## DRUNKEN ROAST

beef with garlic, crushed red pepper, scallions, diced carrots, bell peppers, rosemary, craft beer

## ÉTOUFFÉE

chicken, andouille sausage, celery, peppers, onion, cajun spices, served over white rice or with roasted vegetables (V)

## COCONUT CURRY QUINOA (V) (GF)

roasted red onion, squash, zucchini, asparagus, red pepper, braised swiss chard

## STARCH (SELECT 1)

## MASHED POTATOES (V) (GF)

boursin cheese

## YUKON GOLD POTATOES (V) (GF)

herb roasted

## AU GRATIN POTATOES (V) (GF)

russet potatoes, creamy cheese sauce

## MAC &amp; CHEESE (V) \*

truffle oil breadcrumbs

## WILD RICE (V) (GF)

pilaf

## VEGETABLE (SELECT 1)

## CARROTS &amp; SHALLOTS (V) (GF)

caramelized

## GREEN BEANS (V) (GF)

seasoned or garlic parmesan

## BROCCOLI CROWNS (V) (GF)

lemon butter, seasoning

## ROASTED VEGETABLE BLEND (V) (GF)

zucchini, squash, bell peppers, onion

## ROASTED CAULIFLOWER (V) (GF)

olive oil, chef's spice blend

Vegetarian Options (V) | Gluten-Free Options (GF) | \*can be made Gluten-Free

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*NEXT, COMPLETE YOUR EVENT WITH SERVICE STAFF &  
TABLETOP RENTALS*

## A) ADD ON SERVICE STAFF

Choose your preferred method of staff:

Buffet, Family Style, or Plated Service

## B) ADD ON TABLETOP RENTAL ITEMS

Package includes: white, ivory, or vintage salad & dinner china,  
silver dinner flatware, water goblet, water carafes,  
linen napkin in choice of house colors,  
white or ivory lap length linens for guest dining tables  
& setup/take down of packaged items

(enhancements available upon availability & request)

OR

Choose to include a disposable chinet salad and dinner plate, disposable white napkin, and  
disposable cutlery.