



415 Catering Menus
February 2017

Moroccan Tagines

Wednesday, February 1

Moroccan Braised Chicken

With chickpeas, dried apricots, preserved lemon & ginger

Moroccan Braised Lamb

With chickpeas, dried apricots, preserved lemon & ginger

Seasonal Vegetable Tagine

With chickpeas, zucchini, sweet potato, dried apricots, preserved lemon & ginger

Saffron Couscous

With olives & escarole

(contains gluten)

Charred Courgette with Currants & Almonds

With brown rice, preserved lemon, local honey, hot pepper & mint

(contains gluten, honey, nuts; GF & nut-free option available)

Fattoush Salad

With parsley and mint leaves, romaine, radicchio, cucumber, cherry tomato, feta, crispy pita

& housemade za'atar spice, with mint vinaigrette

(contains gluten.; GF option available)

PERUVIAN CUISINE

Thursday, February 2

Peruvian Chicken "A La Brasa"

Rubbed with spices, slow roasted rotisserie style

"Lomito Saltado"

Hand-Cut sirloin strips, onions, tomato, soy, French fries
(contains soy)

Tofu "Saltado"

Stir-Fried tofu with onions, tomato, soy, French fries
(contains soy)

Papa a la Huancaína

Boiled Yukon potatoes in a traditional spicy & creamy Huancaína sauce

Quinoa Salad with Edamame

With sesame, scallions, corn, cilantro, peppers & Shiitake

Lime-Marinated Cucumber & Tomato Salad

With radishes, red onion, jalapeno, mint & cilantro

TERIYAKI BENTO

Friday, February 3

Teriyaki Chicken Salad

Glazed & grilled chicken breast, served with Napa cabbage, pickled carrots, scallions & crispy wontons (contains soy)

Hoisin & Citrus Glazed Ribs

With scallions & orange slices
(contains gluten, soy)

Hoisin Tofu

With bok choy, eggplant, rainbow carrots & onions
(contains gluten, soy; GF option available)

Coconut-Ginger Rice

White rice with toasted coconut & candied ginger

Singapore Sweet Corn

With red onions, bell peppers, scallions, teriyaki sauce, sweet mayonnaise, feta cheese & nori
(contains dairy, egg, soy; vegan option available)

Cabbage Salad

With carrots, edamame, bean sprouts, chili pickled red onions, cilantro & miso-lime dressing
(dressing contains egg)

FALAFEL BAR!

Monday, February 6

Pita Breads

(Contains gluten)

Beef & Lamb "Kofte" Meatballs

With Middle Eastern herbs & spices (contains gluten, egg)

Shredded Chicken "Schwarma"

With Middle Eastern herbs & spices

Housemade Falafel

With lentils, chickpeas, garlic & herbs

Falafel Condiment Bar

Hummus, tzatziki (contains dairy), spicy harissa, tabouleh (contains gluten)

Traditional Greek Salad

With olives, cucumbers, tomato, peppers, feta & fresh oregano

(Cheese on the side)

Ethiopian Cuisine

Tuesday, February 7

Injera

Ethiopian sourdough flatbread
(contains gluten)

Sega Wot

Slow-cooked beef in a berbere and garlic sauce, with red & yellow onions

Chicken Doro Wot

Chicken thighs & hard-boiled eggs stewed in ginger, garlic, berbere & Ethiopian spiced butter (contains dairy, egg)

Messer Wot

Red split lentils in a flavorful berbere sauce with bessobela, garlic & red onions

Alicha Denich

Chunks of carrots, cabbage & potatoes cooked with a blend of spices, onions, garlic & turmeric

Gomen

Chopped collard greens cooked with onions, garlic, jalapeno, green pepper & herbed oil

Escarole Salad with Spiced Chickpeas

With tomato, red onion, green pepper & spiced vinaigrette

HUNGARIAN CLASSICS

Wednesday, February 8

Slow-Braised Beef Goulash

Served with marjoram crème fraiche
(sauce, on the side, contains dairy)

Grilled Bone-In Chicken

With Paprikash sauce on the side
(contains dairy; dairy-free option available)

Oyster Mushroom Goulash

With Gigante beans, served with marjoram crème fraiche
(sauce, on the side, contains dairy)

Smoked Potatoes

With rosemary & roasted garlic

Roasted Beet & Watermelon Radish Salad

With beet greens, pistachio & chevre
(contains nuts, dairy; vegan & nut-free option available)

Marinated Cucumber Salad

With Arugula and dill-lemon vinaigrette

korean bbq

Thursday, February 9

Korean-Style "Galbi"

Marinated with soy, garlic, ginger, brown sugar & hot pepper; tossed with cellophane noodles (contains soy)

Spicy Chicken

With gochujang & grilled scallions
(contains soy, gluten)

Korean BBQ Tofu

Marinated with soy, garlic, ginger, brown sugar & hot pepper; tossed with cellophane noodles (contains soy)

Kimchi Fried Rice

With scallions, shredded veggies & nori
(contains soy)

Spicy Gai Lan

With pickled long beans, sesame & shiitake mushroom 'bacon'

Arugula and Radicchio Salad with Asian Pear

With pear vinaigrette

CITY BRUNCH

Friday, February 10

Chipotle Chicken Hash

Braised & shredded chicken thighs with onions, bell peppers & Garnett yams

Sausages

Grilled and served over fennel-bacon ragu with rainbow chard

Spinach Frittata

With caramelized onions, garlic confit, chili flake and goat cheese
(contains egg, dairy; vegan option available)

Layered French Toast

Brioche French Toast layered with a blueberry-mascarpone filling, served with maple syrup and whipped cream on the side
(contains gluten, dairy, egg)

Fruit Salad

Pineapple, honeydew, cantaloupe, watermelon & grapes served with minted-yogurt dressing and toasted walnuts on the side

Arugula, Radicchio & Citrus Salad

With oranges, grapefruit and blood orange vinaigrette, with candied pecans on the side

SOMETHIN' SOUTHERN

Monday, February 13

Chipotle-Maple Chicken

Grilled chicken thighs tossed in a sweet & smoky chipotle-maple bbq sauce

Cider Braised Pork

Rubbed with mustard and braised with onions, garlic and apple cider vinegar

Cheddar Polenta Cakes with Tempeh "Sausage"

With spicy tomato jam

(contains dairy, soy; vegan option available)

Black Eyed Peas

With roasted red onions, red, yellow and green bell peppers, kale & roasted garlic-tomato sauce

Herb Roasted Potatoes

With caramelized onions, served with roasted jalapeno crema on the side

(sauce, on the side, contains dairy)

Romaine Salad

With radicchio, spicy pickled cucumbers, grape tomatoes, carrots, cayenne croutons & ranch dressing (croutons, on the side, contain gluten)

T♥stada Bar!

Tuesday, February 14

Chicken 'Tinga'

Shredded Chicken with Grilled Tomato, and Chipotle, Guajillo and Pasilla Peppers

Al Pastor

Slow-roasted pork with achiote chile

Tofu Soffritos

Crumbled tofu spiced with cumin, chile, onion & garlic

Refried Beans

Traditional style, with onion, garlic & jalapeno

Corn on the Cob

With chipotle butter on the side (butter, on the side, contains dairy)

Tostadas! Topping Bar!

With housemade tostadas, lettuce, tomato, cotija cheese, pico de gallo, guacamole & sour cream

Mexican "Caesar" Salad

Romaine with pepitas, cherry tomatoes, cotija cheese, with cilantro-lime dressing (cheese on the side)

Vietnamese Deli Day

Wednesday, February 15

Fresh Torpedo Rolls

(contains dairy, gluten, egg)

Coconut-Curry Roast Beef

Sliced roast beef for Vietnamese sandwiches

Vietnamese Grilled Pork

Marinated with hoisin (contains soy)

Vietnamese Grilled Tofu

Marinated in hoisin (contains soy)

Vietnamese Deli Day Condiments

Tomato, lettuce, cucumber, shaved onion, shaved jalapeno

Hot & Sour Soup

With bean sprouts, carrots, shiitaki mushrooms, Thai basil & cilantro

Cabbage & Brown Rice Salad

With pickled radish, ginger & scallion

Crunchy Vietnamese Salad

With romaine, snap peas, lotus & sweet chili roasted nuts with tamarind-chili vinaigrette
(nuts on the side)

Louisiana Kitchen

Thursday, February 16

Creole "Blackened" Chicken Thighs

Crisped on the grill and served with blistered cherry tomatoes & gypsy peppers

Cajun Spiced Shrimp and Corn Salad

Vegetarian Gumbo

With seasonal vegetables, Cajun 'Trinity'

Southern Rice

With butter and scallions

(contains dairy; dairy-free option available)

Kale & Collard Greens

With coconut, peanut & Tabasco

(contains nuts)

Shaved Cabbage

With carrots, celery & creamy caraway vinaigrette

(contains egg)

FROM RUSSIA WITH LOVE

Friday, February 17

Bitochki

Ground turkey patties with mushroom cream sauce
(contains gluten, dairy, egg; Paleo option available)

Baby Spinach & Smoked Salmon Salad

With radishes, cucumber, shaved asparagus & Russian farmer's cheese with lemon-horseradish vinaigrette & dark rye croutons
(cheese and croutons on the side)

Cabbage Rolls

Stuffed with kidney beans and rice slow-braised in tomato sauce

Grilled Veggie Caviar

With roasted squash, onions & pulled eggplant

Olivier Salad

With potatoes and root vegetables in creamy dressing
(contains egg)

Beet & Prune Salad

With a broken beet vinaigrette

SOUTHERN-MEXICAN

Monday, February 20

Cochinita Pibil

Achiote-rubbed pork shoulder slow-smoked with citrus & chile

Braised Chicken with Blackberry Mole

Braised chicken in housemade mole, made with ripe blackberries, 9 different nuts, seeds & chiles (contains dairy, nuts)

Tofu Pibil

Achiote-rubbed tofu slow-smoked with citrus & chile
(contains soy)

Spanish Rice

With stewed tomato

Roasted Cauliflower

With chipotle-raisin puree, fried almonds, cilantro & crispy quinoa
(contains nuts; nut-free option available)

Spinach Salad with Radishes & Mango

With candied pepitas, pickled red onions

Lasagna!

Tuesday, February 21

Lasagna with Beef & Pork Bolognese

Béchamel, beef & pork Bolognese, mozzarella (contains gluten, dairy, egg)

Lasagna with Turkey Bolognese

Béchamel, turkey Bolognese, mozzarella (contains gluten, dairy, egg)

Butternut Squash Lasagna

With sage, ricotta & brown butter (contains gluten, dairy, egg; vegan option available)

Grilled Bread with Agliolio

With garlic, chile & parsley
(contains gluten)

Roasted Broccoli with Pesto

Antipasti Salad

With marinated peppers, cheeses, olives & pickled veggies
(cheese on the side)

indian curries

Wednesday, February 22

Marinated & Grilled Chicken "Tikka Masala"

With spiced tomato & yogurt sauce
(contains dairy)

Braised Lamb "Vindaloo"

Spicy lamb with potatoes & peas

Braised Red Lentils

With sweet potatoes & coconut milk

Brown Basmati Rice Biryani

With spices & shredded veggies

Spiced Charred Eggplant

With tomato chutney

Happy Boy Farms Spinach Salad

With mango, grilled paneer, shishito peppers & crispy rice
(cheese on the side)

Chuckwagon Chili Bar!

Thursday, February 23

Chipotle Braised Beef Chili

With black turtle beans

Roasted Poblano Turkey Chili

With tomatillos & baby butter beans

Vegan 3-Bean Chili

With ancho chile puree

Chili Condiment Bar

With chopped onions, cilantro, scallions, fried tortilla strips, sour cream (contains dairy) & cheddar cheese (contains dairy)

Housemade Cornbread

With whipped honey butter (contains gluten, dairy, egg)

Mixed Winter Squash Succotash

With sage & brown-butter vinaigrette

Romaine Salad

With cucumber, tomato, pepitas & choice of chipotle ranch or cilantro-lime vinaigrette (ranch contains dairy, egg)

SOUVLAKI WRAP BAR

Friday, February 24

Thin Lavash Wraps

(contains gluten)

Greek Grilled Pork Souvlaki

Marinated with lemon, garlic & herbs

Greek Grilled Chicken Souvlaki

Marinated with lemon, garlic & herbs

Tofu Souvlaki

Marinated with lemon, garlic & herbs

(contains soy)

Broiled Eggplant & Potatoes

With Bloomsdale spinach, oregano & hot paprika

Traditional Greek Salad

With olives, cucumbers, tomato, peppers, feta & fresh oregano

(cheese on the side)

Classic Comforts

Monday, February 27

Bacon-Wrapped Meatloaf

Pork & beef meatloaf with crispy bacon & chipotle tomato glaze
(contains gluten, egg)

Honey-Roasted Turkey

Sliced thin for a classic build-your-own sandwich

Vegetarian Oat & Lentil Meatloaf

With chipotle-tomato glaze
(contains gluten, egg; vegan & GF option available)

Classic Comforts Sliced Bread & Sandwich Fixin's

With wheat bread, white bread, lettuce, tomato, onion, sliced cheese, mayo, mustard and
BBQ sauce

Roasted Broccoli

With lemon zest & garlic

Root Vegetable Mash

(contains dairy; dairy-free option available)

Chopped Salad

Iceberg & radicchio with scallions, blue cheese, bacon, herbed croutons, cherry tomatoes
and balsamic vinaigrettes

(Salad contains pork, dairy and gluten. Blue cheese dressing contains egg, dairy. Chopped
romaine and radicchio salad available as vegan/GF alternative)

Eastern Mediterranean

Tuesday, February 28

Zucchini & Lamb 'Kofta' Meatballs

With yogurt & sumac sauce

(sauce, on the side, contains dairy)

Roast Chicken

Sliced thin and served room temperature with fennel bulb & lemon

Zucchini & Quinoa Croquettes

With yogurt & sumac sauce

(sauce, on the side, contains dairy)

Chickpeas & Rice

Roasted Saffron Cauliflower

With golden sultanas & green olives

Roasted Grape & Mixed Greens Salad

With pita chips, feta & white balsamic dressing

(contains gluten & dairy; vegan salad available)

Condiments

Harissa & sun dried tomato tapenade