



415 Catering Menus
December 2016

Spanish-Inspired Bocadillos

Thursday, December 15

Sliced Baguette

Shredded Pork Shoulder

Olive-Marinated Chicken

Chickpea Burger

Sandwich Toppings

Lettuce, tomato, onion, sliced manchego, white bean, leek & chorizo spread, sundried tomato pesto, classic aioli (contains egg), quince aioli

Grilled Broccoli

With Mandarin oranges & Romesco
(sauce, on the side, contains nuts)

Winter Veggie Salad

Chiogga beets, celery root, watermelon radish, fennel, endive, escarole, blood orange, chile flake, walutn & ricotta salata with citrus vinaigrette
(contains nuts & dairy; nut-free and vegan salad available)

Chips!

Portuguese Soup & Salads

Friday, December 2

Grilled Vegetable Salad

With spicy piquillo vinaigrette

Ensalada Frango de Cebolada

Herb-grilled chicken salad with onions, oranges, fennel, currants, rosemary and orange vinaigrette

Calabaza

Minted summer squash, almonds, sheep's milk cheese, shaved radishes & salsa verde
(contains gluten, dairy, nuts; vegan, GF and nut-free option available)

Tomato-Saffron Rice Salad

With smoked pimenton, grilled peppers & oil-cured black olives

Cozido a Portuguesa

Portuguese stew of pork shoulder, and cured linguica with chickpeas, cabbage & potatoes

Caldo Verde

Portuguese kale & potato stew with red beans

Sliced Olive Baguette

(contains gluten)

JAPANESE UDON BOWLS

Monday, December 5

Fresh-Cooked Udon Noodles with Chicken in Miso Broth

With soy-braised chicken, scallion, nori & bean sprouts (contains gluten, soy)

Fresh-Cooked Udon in Pork-Bacon-Miso Broth

With slow-roasted pork, ground pork, fresh corn, scallions & nori (contains gluten, soy)

Fresh-Cooked Udon in Vegetarian Miso Broth

With sweet potato, scallions & nori
(contains gluten, soy; GF option available)

Pearled Barley Salad

With edamame, cucumber, pickled daikon, grilled poblano, mint puree, sweet mirin
(contains gluten, soy)

Little Gems

With shaved carrot ribbons and creamy miso dressing
(contains soy)

Udon Bar Toppings

Scallions, nori, cilantro, bean sprouts, roasted corn, sweet chili sauce, sriracha, tamari soy
sauce
(contains soy)

JAMAICAN BBQ!

Tuesday, December 6

Jamaican Jerk Chicken

Marinated in house jerk spice and grilled over open flame

Ginger Beer-Braised Pulled Pork

With pineapple-cilantro 'pico de gallo' & roasted banana leaf

Jerk-Spiced Bean & Quinoa Cake

With pineapple-cilantro 'pico de gallo'

Jamaican Rice and Peas

With coconut, ginger, garlic & scallion

Tamarind Roasted Pumpkin

With pepitas, Scotch Bonnet peppers & lime vinaigrette

Sweet Greens

With fried plantain, papaya, kiwi and guava vinaigrette

Winter Comforts

Wednesday, December 7

Clay Pot Chicken

With 40 cloves of garlic

Bacon-Wrapped Pork Loin

With sausage, apples, onions, fennel & madeira

Roasted Barley Pilaf

With Reggiano, grilled portobello, wild mushrooms & shallots
(contains dairy, gluten, Stuffed portobellos available as vegan, GF alternative)

White Truffle Mac & Cheese

(contains gluten, dairy)

Roasted Brussels Sprouts

With pickled red onion, bacon & chili flake
(contains pork; vegan opti available)

Endive & Chicories With Pear

With bacon & Gorgonzola
(contains pork, dairy. Vegan portion available)

Italian-American Comfort Foods

Thursday, December 8

Chicken Parmesan

With fresh mozzarella, tomato & basil (contains gluten, dairy, egg)

Steak "Pizzaiolo"

With fresh tomato & basil sauce

Eggplant Parmesan

With fresh mozzarella, tomato & basil (contains gluten, dairy, egg)

Vegan Eggplant 'Parmesan'

Grilled eggplant steaks with on a bed of tomato-braised chickpeas with spicy tomato sauce & basil

(Vegan/GF alternative, available upon request)

Thyme & Roasted Garlic Mashed Potatoes

With chives (contains dairy)

Spicy Roasted Cauliflower

With lemon & chile

Classic Caesar Salad

With croutons, Parmesan & Caesar dressing
(contains gluten, dairy, egg; vegan & GF option available)

FLORIDA KEYS

Friday, December 9

Citrus-Marinated Smoked Chicken 'Barbacoa'

With mango salsa and honey-habanero hot sauce
(contains honey)

Tropical Shrimp 'Ceviche'

With key lime, coconut, cucumber, papaya, sweet peppers, red onion, fish sauce, ginger, cilantro & thai chile, served with mini tostada shells
(contains shellfish)

Trinidadian chickpea & cauliflower curry

With pineapple chutney & cilantro chutney

Savory Jalapeno, Fresh Corn & Plantain Cornbread

With "mojito" butter on the side
(contains dairy, egg, gluten; butter contains dairy, alcohol)

Quinoa Salad with Mineola Tangelo

With roasted carrots, fennel & creamy avocado-cilantro vinaigrette on the side

"Medianoche" salad

kale & romaine salad with diced swiss cheese, ham, pickles, mustard vinaigrette & sweet egg bread croutons (contains pork, dairy, gluten, egg. Vegetarian salad available)

thai CURRIES

Monday, December 12

Thai Green Curry

With lemongrass grilled chicken, Blue Lake beans & basil (paleo chicken available)

Thai Red Curry

With thin-sliced beef, roasted peppers, mushrooms & bean sprouts

Butternut Squash Curry

With yellow curry, sweet spices & coconut milk

Steamed Brown Jasmine Rice

Blue Lake Beans

With toybox tomatoes, crushed peanuts, Thai basil pesto & mint (contains peanuts; nut-free option available)

Romaine & Cabbage Salad

With green papaya, carrot, jicama, cucumber, celery, cashews, mint & chile-lime vinaigrette (nuts on the side)

Danish Smørrebrød

Tuesday, December 13

Rye Bread

Chicken Salad

With smoked potatoes, bacon & fried carrots
(contains egg, pork)

Roast Beef

Thinly sliced with remoulade, horseradish and fried onions

Smoked Mushrooms

with curry salad sauce and hard-boiled egg

Toppings & Sauces

Remoulade sauce, mustard-dill sauce, radish, Danish cheese (havarti), pickles, raw onion, sliced tomatoes

Pomme Frites

Rødkål

Sliced & stewed red cabbage with apples & onion, spiced with cloves, cardamon & allspice

Arugula & Watercress Salad

With asparagus, cucumber, dill & caraway vinaigrette

PARISIAN BRASSERIE

Wednesday, December 14

Braised Beef Bourguignon

With red wine-braised mushrooms & root vegetables

Country-Braised Chicken

With white wine & mushrooms

Wine-Braised French Lentils

With mushrooms & root vegetables

Layered 'Croque Monsieur' Bread Pudding

With Black Forest Ham, Emmental & béchamel

(contains meat, gluten, dairy, egg; vegetarian option available)

Root Veggies A La Grecque

Lightly Poached in Olive Oil, White Wine and Vinegar

Bibb Lettuce Salad

With fines herbs, boiled egg, macerated onion, brioche croutons, & sherry vinaigrette (egg & croutons on the side; croutons contain gluten, dairy)

Southern Home Cookin'

Thursday, December 15

Slow-Cooked BBQ Pork Ribs

Rubbed with spices & finished with smoky-sweet BBQ sauce

Honey-Mustard Chicken

Grilled chicken thighs finished in honey-mustard glaze topped with toasted pecan gremolata
(sauce, on the side, contains nuts)

Vegan Black Eyed Pea & Tofu Chili

With onion, garlic, bell pepper, jalapeno & tomatoes, garnished with green onions, cheddar
cheese & sour cream on the side
(contains soy)

Maple Grits

Cooked with milk, maple syrup & white cheddar
(contains gluten, dairy, GF & vegan option available)

Coleslaw

Red & green cabbage, carrot, pickled red onion, parsley & creamy dijonaise
(contains dairy, egg; vegan option available)

Southwestern Caesar

Romaine with Parmesan, crispy tortilla strips & chipotle Caesar dressing
(contains dairy, egg; vegan option available)

korean taco bar

Friday, December 16

Corn Tortillas

Fresh corn tortillas

Gochujang Glazed Pork

(contains soy, gluten)

Korean BBQ Chicken

(contains soy)

Korean BBQ Butternut Squash

Korean Taco Salsa Bar

Carrot & daikon slaw, Kimchi remoulade (contains egg), cilantro, toasted nori

Namu Style Gamja Tots

With tots, Kimchi relish, spicy mayo (contains egg), teriyaki (contains soy) & scallion
(Vegan tots available upon request)

Little Gems with Chile-Marinaded Radishes & Cucumbers

With Bean sprouts, shaved perilla, toasted sesame & scallion
(contains soy)

Winter Harvest Grain Bar

Monday, December 19

Fresh Cooked Grains
Quinoa, barley or wild rice

Sausage Coins with Bacon
With braised chard, onions & currants

Curried Turkey Salad
With apples, golden raisins & grilled radicchio

Braised White Beans
With balsamic-roasted squash melange

Harvest Toppings
Vaudavan roasted parsnips, oranges, dates, broccoli florets, roasted brussels sprouts, edamame, sunflower seeds, snap peas, roasted almonds

Sauces
Cranberry chutney, sage gremolata, peanut sauce, balsamic vinaigrette, lemon vinaigrette

Baby Kale with Sliced Heirloom Pears
With candied hazelnuts, pomegranate, D'Anjou pear cider vinegar
(nuts on the side)

Mediterranean Nacho Bar

Tuesday, December 20

Pita Chips
(contain gluten)

Chopped Grilled Chicken

Tomato-Braised Lamb

Grilled Veggies with Chickpeas

Nacho Toppings!

Feta yogurt, green harissa, pickled onions, tahini-lemon hummus

Curried Cauliflower "Couscous"

With olives, eggplant, sultanas, parsley mint & feta (cheese on the side)

Mediterranean Potato Salad

With mushrooms, whole herbs & Grana Padano (contains dairy; dairy-free option available)

Romaine Salad with Spiced & Marinated Carrots

With cucumbers & cherry tomatoes

Mexican–Southern Cuisine

Wednesday, December 21

Slow-Cooked Pork Chile Verde

With tomatillos, roasted poblanos, and grilled onions

Braised Turkey "Pozole" Rojo

Braised turkey, prepared with traditional pozole flavors and served with hominy, shredded cabbage, white onion, oregano, sliced jalapenos, radishes, avocado and lime

Vegetarian "Pozole"

Veggies prepared with traditional Pozole flavors, served with hominy, shredded cabbage, white onion, oregano, pinto beans, sliced jalapenos, radishes and lime
(contains gluten, soy; GF & soy-free option available)

Buttermilk Cheddar Grits

(contains dairy; dairy-free option available)

Southern Succotash

Corn, tomatoes, fava beans, peas, peppers & zucchini, with chipotle chiles

Mixed Green Salad

With cranberries, candied pecans, buttermilk blue cheese dressing
(Nuts on the side. Dressing, on the side, contains dairy, egg)

punjabi regional cuisine

Thursday, December 22

Tandoori Chicken

Marinated in yogurt and seasoned with tandoori masala
(contains dairy; paleo option available)

Lamb Keema

Grand Masala spiced ground lamb with peas & potatoes

Veggie Samosa Pie

Spiced vegetables baked in puff pastry crust (contains gluten; GF option available)

Spiced Carrots

Roasted carrots with spiced yogurt (yogurt, on the side, contains dairy)

Naan

With Chutney & Raita

'Kachumber' Salad

Fresh greens with cucumber, tomato, onion & peppers with coriander vinaigrette

CHRISTMAS DINNER

Friday, December 23

Bone-In Chicken

With meyer lemon, celery & Castelvetrano olive relish

Grilled Herb-Stuffed Pork Loin

With rapini, golden breadcrumbs, pine nuts, sultanas & mint oil
(Contains gluten, nuts)

Spicy Stewed Chickpeas & Kale

With piquillo peppers & oil-cured olives

Chard, Dandelion & Ricotta Panade

With onion-raisin chutney
(contains dairy, gluten)

Roasted Beets

With candied kumquat & grilled radicchio

Frisee Salad with Orange & Hazelnut

With buttermilk blue cheese & tarragon vinaigrette
(contains nuts, dairy. Nut & dairy free version available)

Moroccan Tagines

Monday, December 26

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)

SOUTHWESTERN-STYLE

Stacked Enchiladas

Tuesday, December 27

New Mexico Style "Stacked" Beef Enchiladas

Ground beef braised with red New Mexico chilies (contains dairy)

New Mexico Style 'Stacked' Chicken Enchiladas

With Hatch green chiles

(contains dairy; Paleo option available)

New Mexico Style "Stacked" Cheese Enchiladas

With jack cheese, fresh corn, Calabacitas, leeks & green chiles

(contains dairy; vegan option available)

Ancho Braised Black Beans

With chopped white onion & cilantro

Brown Sugar Roasted Sweet Potatoes

With charred Anaheim peppers & cotija cheese

(contains dairy. Dairy free version available)

Butter Lettuce With Roasted Corn

With toasted pepitas, cherry tomatoes, crispy tortilla strips & charred jalapeno vinaigrette

(Cheese on the side)

FILIPINO FUSION

Wednesday, December 28

Shredded Chicken Adobo

Soy & Vinegar braised chicken with tomato, smashed garlic, black peppercorns & bay leaves,
served with soft rolls
(rolls, on the side, contain gluten, dairy)

Lechon with Housemade Sauces

Slow-roasted pork shoulder served with kecap manis
(contains soy, gluten) & spiced banana ketchup (all sauces on the side)

Adobong Sitaw

Fried tofu with spicy stir-fried string beans, red onions, crushed garlic, chile & vinegar
(contains soy)

White Rice

With scallions

"Tamarind Sinigang"

Roasted eggplant, peanuts, cilantro, mint & a tamarind dressing (contains nuts)

Green Mango Salad

With bell pepper, cherry tomato, red onion, Thai basil, Fresno chile, toasted coconut &
sugarcane vinegar

JEWISH DELI

Thursday, December 29

Sephardic Honey-Braised Chicken

with onions, sweet potatoes, dried fruit & almonds

Sabbath Cholent

slow-cooked beef brisket with pearl barley, cranberry beans, porcini, potatoes, molasses, savory herbs & smoked paprika

Vegetarian Matzoh Ball Soup

with roasted mushrooms & seasonal vegetables

Traditional Sweet Noodle Kugel

with raisins, cinnamon & roasted apples

Roasted Beet & Carrot Tzimmes

with red wine vinegar, dates & orange zest

Deconstructed Bagel Salad

spinach salad with macerated red onion, shaved cucumber, tomato, capers, dill, smoked salmon chevre & bagel chips

(contains dairy, gluten & fish. vegan/gf salad option available)

Swedish Cuisine

Friday, December 30

Swedish Meatballs

Beef and pork meatballs with sour cream and warm spices and lingonberry compote
(contains dairy and gluten)

Swedish Turkey

Brined, and served with sour cream on the side
(sauce, on the side, contains dairy)

Mushroom and Root Vegetable Stew

With tempeh in a rich red wine sauce

Egg Noodles

(contains gluten, egg; GF noodles available)

Lemon & Dill Green Beans

With toasted sliced almonds (contains nuts; nut-free option available)

Pickled Beets

With Danish blue cheese, walnuts and endive.