

FALL AND WINTER CATERING MENU

BY THE PLATTER...

S (serves 8-10)

M (serves 11-15)

L (serves 16-20)

VEGETABLE

MEAT

FISH

The Chopping Block's custom catered trays, available in several sizes, are attractively displayed on disposable platters, complete with disposable serving tools when needed, and napkins.

	S	M	L
Grilled Asparagus with Shaved Pecorino	\$22	\$33	\$44
Panache of Imported and Domestic Cheeses with Crackers, Nuts, and Dried Fruits	\$90	\$135	\$180
Smoky Hummus with Pita Chips	\$25	\$38	\$50
Slow Roasted Beets with Crème Fraiche and Horseradish	\$30	\$45	\$60
Vegetable Crudite with Spinach Dip	\$30	\$45	\$60
Marinated Olives and Spiced Nuts	\$40	\$60	\$80
Puff Pastry Baked Brie with Seasonal Preserves	\$40		\$80
Grilled Vegetable Platter to Include: Asparagus, Red and Yellow Bell Peppers, Mushrooms, Fennel, Eggplant, Zucchini and Baby Artichokes	\$40	\$60	\$80
Shaved Beef Carpaccio with Extra-Virgin Olive Oil	\$50	\$75	\$100
European Cured Meat Platter with Assorted Mustards and Pretzel Bread	\$65	\$95	\$130
Ricotta and Herb Meatballs with Tomato Chutney and Baguette	\$50	\$75	\$100
Smoked Superior Trout Dip with Crostini	\$40	\$60	\$80
Shrimp and Snapper Ceviche with Tortilla Chips	\$50	\$75	\$100

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HORS D'OEUVRES BY THE DOZEN...

VEGETABLE

Priced by the dozen and three dozen minimum per selection unless otherwise noted.

Belgian Endive with Blue Cheese Mousse and Candied Walnuts **\$24**

Sweet Potato Croquettes **\$24**

Trio of Bruschetta: Wild Mushroom and Parmesan, White Bean and Rosemary, Tomato Tapenade and Fresh Mozzarella **\$28**

Pumpkin and Wild Mushroom Tartlets **\$28**

Phyllo Pastries with Spinach and Feta Cheese **\$24**

Blue Cheese Profiterole with Roasted Pear Chutney **\$24**

Truffled Egg Salad on Pumpernickel Toast **\$22**

MEAT

Sesame-Crusted Chicken Skewers with Sweet Soy Glaze **\$29**

Bacon-Wrapped Dates with Balsamic Glaze **\$22**

Confit of Duck on Toast with Date-Shallot Relish **\$32**

Braised Beef Short Rib on Herbed Polenta **\$30**

Herbed Cheese and Sausage Stuffed Mushroom Caps **\$26**

Pot Stickers with Soy Dipping Sauce **\$26**

Mini Beef Tenderloin Sandwich with Horseradish and Arugula on Baguette **\$36**

SEAFOOD

Smoked Salmon Mousse on Rye Toast with Dill Crème Fraiche **\$32**

Crispy Wonton-Wrapped Shrimp with Sweet Chili Dipping Sauce **\$32**

Crab Fritters with Tarragon Aioli **\$36**

Nori Rice Rolls with Spicy Tuna Tartare **\$36**

Pepper-Crusted Tuna Loin with Roasted Tomatoes and Olive Tapenade on Toast **\$36**

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DESSERTS BY THE DOZEN...

Priced by the dozen and three dozen minimum per selection unless otherwise noted.

Mini Carrot Cupcakes with Cream Cheese Frosting	\$24
White Chocolate Pistachio Cheesecake Squares	\$28
Chocolate-Dipped Espresso Biscotti	\$18
Mini Lemon Meringue Tarts	\$24
Caramelized Apple Tartlets with Cinnamon-Scented Cream	\$24
Chocolate Cream Puffs with Milk Chocolate and Caramel Mousse	\$28
Earl Grey Tea Ganache Tart with Orange-Scented Cream	\$28

BEVERAGES

Hot beverages are served in disposable coffee boxes. Thermal dispensers are available upon request.

JULIUS MEINL COFFEE & TEA

SMALL (SERVES 8-10)	\$20
LARGE (SERVES 16-20)	\$40

FRESH-SQUEEZED ORANGE JUICE (SERVES 6-8)	\$10
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ASSORTED BOTTLED JUICES	EA \$1.75
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BOTTLED SPARKLING WATER	EA \$1.95
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BOTTLED STILL WATER	EA \$1.25
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ASSORTED SODAS	EA \$1.50
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