



Poulet

CATERING MENU

APPETIZERS & PLATTERS

MINIMUM ORDER 3 DOZEN

Vegetarian Appetizers:

Kabocha Squash and Raisin Empanada
Stuffed Mushrooms
Polenta Triangles with Tapenade or Roasted Peppers
Seasonal Vegetable Crudite with Choice of Dip
Vegetable Frittata Triangles
Avocado Toast with Lemon, Chives, & Radish
Deviled Eggs with Fried Capers
Caprese Bites with Balsamic Reduction
Chickpea and Quinoa Fritters with Basil Pesto

Non-Vegetarian Appetizers:

Teriyaki or Adobo Chicken Drumettes
Moroccan Chicken B'stillas
Chicken Satays with Peanut Dip
Smoked Salmon or Shrimp Mousse with Wasabi Cream on Belgian Endive
Black Bean Cakes with Sausage and Fresh Salsa
Country Liver Pate on Crostini
Smoked Salmon & Wasabi-Avocado Rolls on Cucumber
Shrimp Cocktail
Merguez Meatballs with Tzatziki
Mini Crab Cakes with Preserved Lemon Aioli

ENTREES

MINIMUM 18 SERVINGS OF ONE ENTREE

Chicken Entrees:

Chicken Paprikash - with Sour Cream,
Smothered Onions and Sweet Paprika
Normandy Chicken - with Apples and Creme Fraiche
Chicken Braised with 40 Cloves of garlic
Coq au Vin – with Mushrooms and Pearl Onions
in a Robust Wine Sauce
Chicken Piccata - with Fried Capers and Shallots
in a Lemon-Butter Sauce
Chicken B'stilla - with Cinnamon, Egg,
Cumin, and Almonds in Phyllo
Moroccan Chicken with Preserved Lemons & Olives
Chicken Saltimbocca – with Prosciutto and Sage
Chicken Marsala – with Mushrooms and Shallots
Chicken Breast Parmesana – with Fresh Mozzarella and
Tomato-Basil Marinara
Jamaican Jerk Chicken (not spicy unless requested)

Non-Chicken Entrees:

Braised Beef Short Ribs – with Tomato-Beef Jus
Italian Meatballs – Turkey or Beef
Pork Tenderloin Roulade – with Cranberry,
Apple, and Walnuts
Salmon Fillet – with Artichoke, Tomato Salsa Verde
Blackened Grouper Fillet – with Citrus Beurre Blanc
Shrimp Etouffee – with Cajun Tomato Broth



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SIDE DISHES

MINIMUM 5# OF ONE SIDE

Starch Sides:

Gratin of Celery Root and Potatoes
Mashed Potatoes
Creamy Asiago Polenta
Homestyle Macaroni and Cheese with Tillamook Cheddar
Cajun Dirty Rice with Bell Peppers, Celery, and Onion
Saffron Rice with Peas and Carrots
Southern Cheese Grits – with Tillamook Cheddar
Egg Noodles with Herb-Butter
Fettuccini with Garlic-Butter
Roasted Fingerling Potatoes with Thyme-Butter

Vegetable Sides:

Roasted Brussels Sprouts and Cauliflower
Roasted Root Vegetables
Creamed Spinach and Mushrooms
Sautéed Green Beans and Fried Shallots
Caesar Salad – Romaine, Garlic Croutons, & Asiago
Braised Swiss Chard – with Portobello and Tomato
Oven Roasted Asparagus with Lemon Aioli
Kale Salad – Shaved Apples and Sunflower Seeds
with Apple Cider Vinaigrette
Spring Mixed Green Salad – Cucumber, Carrot and
Cabbage with House Vinaigrette

DESSERTS

Bittersweet Chocolate Mousse Cups
Cheesecake Bites with Strawberry or Blueberry Glaze
Assorted Cookies – Chocolate Chunk, Walnut Shortbread,
Anzac, GF Almond, Chocolate Whopper
Chocolate Walnut Brownies
Tres Leches Cake with Whipped Cream and Strawberries
Coconut Tapioca Pudding
Buttermilk Panna Cotta
Bread Pudding with Seasonal Fruit and White Chocolate
Applesauce Cake with Cream Cheese Frosting
Key Lime Pie with Whipped Cream
Whiskey Pecan Pie with Whipped Cream
Carrot Cake with Cream Cheese Frosting and Walnuts