



ENSEMBLE CATERING

STANDARD ENTRÉES

Rosemary Garlic Roast Beef

tri tip beef coated with fresh rosemary and minced garlic

Chicken Marsala

roasted wild mushrooms and Marsala wine sauce

Spinach Stuffed Chicken Thigh

fresh spinach mixed with seasoned cream cheese stuffed in boneless chicken thigh

Rosemary Chicken

garden fresh rosemary, shallots in a white wine cream sauce

BBQ Beef Brisket

fork tender with Chipotle Honey BBQ sauce

Carved Tri Tip

marinated in fresh garlic and herbs with peppercorn crust

Roasted Chicken

chicken leg and thigh marinated and roasted with chefs lime seasoning

Grilled Lemon Chicken

infused chicken breast with lemon juice, lemon zest and white wine marinate

Honey Glazed Pork Chop

seared pork chop brushed with honey ginger Dijon glaze

Garlic Cream Chicken

oregano and basil seasoned chicken breast with creamy parmesan garlic sauce



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PREMIUM ENTRÉES

Roasted NY Strip Loin

with bacon compound butter with a hint of steak sauce

Pan Seared Ahi Tuna

with sesame ginger sauce

Beef Tenderloin Carving Station

with Horseradish sauce, Dijon, grainy mustard, cranberry mayo

Horseradish Crusted Salmon

panko crusted salmon with horseradish demi glace

Prime Rib Carving Station

with Aujus

Whole Roasted Turkey Breast Carving Station

with cranberry mayo, grainy mustard, Dijon

Pan Roasted Chicken

roasted chipotle raspberry sauce

Braised Beef Short Ribs

slow roasted with red wine sauce and caramelized wild mushrooms

Chipotle Glazed Pork Tenderloin

chipotle honey glaze and cilantro cream sauce



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ACCOMPANIMENTS (starch)

Spinach Au Gratin Potatoes

rich cream, aged cheddar cheese and spinach

Wild Rice Pilaf

diced carrots, celery and caramelized onion

Horseradish Chive Mashed Potatoes

creamy horseradish, sour cream and finely sliced chives

Roasted Garlic Mashed Potato

roasted whole garlic cloves

Roasted Fingerling Potatoes

whole sage leaves and olive oil

Mushroom Risotto

wild mushroom halves, cream, fresh minced sage and Parmesan cheese

Cilantro Lime Rice with Roasted Corn

scallions, butter and roasted corn with a touch of lime and cilantro



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ACCOMPANIMENTS (veg)

Cranberry Pecan Brussels Sprouts

cranberry pecan pesto topped on roasted Brussels sprouts

Ratatouille

squash, eggplant, zucchini, button mushrooms with olive oil and roasted garlic cloves

Grilled Asparagus

with creamy lemon butter garnish

Sautéed Mixed Fresh Vegetables

season vegetables

Glazed Baby Carrots

maple butter and brown sugar

Green Bean Almondine with Cranberries

fresh green beans with toasted almonds and dried cranberries in shallot butter

Steamed Broccolini

with clarified butter and grated parmesan



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SALADS

Strawberry Field of Greens

spring mix, sliced strawberries, feta, candied pecans, berry vinaigrette (seasonal, off season strawberries will be dried cranberries)

Caesar Salad

romaine, shredded Parmesan, homemade herbed croutons, creamy Caesar dressing

Greek Classico

romaine hearts, feta, cherry tomato, sliced green olives, red onion, green pepper, pepperoni and balsamic vinaigrette

Mixed Greens

spring mix, shredded carrot, cucumber, roma tomato, red onion, choice of peppercorn ranch or honey mustard chateau Italian

Cobb Salad

romaine-iceberg, shredded cheddar cheese, chopped boiled egg, diced tomatoes, avocado, scallions and chefs dressing

Wedged Salad

wedged iceberg, crispy bacon, finely grated cheddar, Italian parsley and buttermilk ranch dressing

Cherry Pecan Kale Salad

black kale, toasted pecans, paper sliced radish, dried cherries, goat cheese, honey vinaigrette

Caprese Salad

whole basil leaves, green leaf lettuce, red leaf lettuce, sliced buffalo mozzarella, cherry tomatoes, balsamic vinaigrette



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Cold Hors d'Oeuvres

Bruschetta

balsamic tomatoes, wild mushroom and grilled eggplant

Boursin Stuffed Cherry Tomato

small cherry tomato stuffed with whipped boursin cheese on focaccia

Southwest Sunset Chipotle Pepper Tartlet

whipped chipotle pepper cheese, mandarin orange, chipotle glaze & cilantro

Red Potato with Crème Fraiche and Bacon

hollow red potato filled with light crème fraiche & garnished with bacon

Spicy Shrimp with Candied Pineapple

whole spiced shrimp on coconut cornbread with candied pineapple garnish

Teriyaki Chicken on Asian Rice Crisp

tender Chicken breast with teriyaki glaze on crispy rice base

Hot Hors d'Oeuvres

Bacon-Wrapped Potato Bites

red potatoes wrapped in smoked bacon topped with sour cream

Mushroom Tartlets

portobello mushrooms and wild mushrooms with balsamic reduction in a puffed pastry shell

Southwestern Chicken Skewer

grilled marinated chicken breast in a southwestern rub

Stuffed Mushrooms

lump crabmeat stuffed mushroom with fresh herbs and spinach stuffed mushrooms

Wellington Tartlets

chicken wellingtons with baby spinach and mushroom and beef with stone ground mustard sauce

Spinach Pesto Puffs

spinach, fresh basil, parsley, walnuts and aged Parmesan cheese

Sesame Chicken Fingers

tender chicken breast marinated in sesame oil coated with sesame seeds & panko breadcrumbs



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Appetizer Stations

Crudités Display

seasonal fresh vegetables blanched and roasted with dipping sauces

Fruit and Cheese Display

imported and domestic cheeses, gourmet crackers with assorted fruit

Hummus and Pita display

classic hummus and jalapeno cilantro hummus with olive medley and warm pita chips

Chips and Salsa

multi colored tortilla chips and fresh chunky tomato salsa and roasted green chili salsa

Pretzel and Cheese

soft chewy pretzels, creamy cheddar cheese sauce and Dijon mustard

Beverages

Beverage 1 (standard)

Water service with choice of lemon or cucumber wheels

Beverage 2 (choice of any of the following)

Brewed Iced Tea with lemon and condiments

Brewed Sweet Tea with lemon

Brewed Peach Tea (unsweetened)

Minted Lemonade

Blackberry Lemonade

Brewed Fresh Coffee with condiments (regular or decaf)