

# *Avi's* **Gourmet 2 Go....**

Presented by

*Avi-ously Delicious Catering*

Name \_\_\_\_\_ Address \_\_\_\_\_

Phone \_\_\_\_\_ Email \_\_\_\_\_

How did you hear about us? \_\_\_\_\_

Requested Delivery Date \_\_\_\_\_

## *Appetizers*

(Charges:

1 selection for 4 Persons: \$10.00

1 selection for 6 Persons: \$15.00

1 selection for 8 persons: \$20.00)

Vegetarian Empanadas with Assorted Chutneys

Spinach and Goat Cheese Stuffed Mushrooms

Baby Potato Pancakes topped with Seared Ahi Tuna and Ginger Lime Aioli

Chicken Satay served with Tangy Peanut-Cilantro Dip

Crostini with Sun-Dried Tomato Tapenade

Fennel- Marinated Feta and Olive Skewers

Salmon Cakes with Tarragon-Chive Dipping Sauce

Assorted Sushi with Wasabi and Soy Dipping Sauce

Asparagus Parmesan Pastry Rolls

Moroccan Lamb Quesadillas with Light Harissa Dip

Indian Spiced Chicken Kabobs with Cilantro-Mint Glaze

Sesame Crusted Salmon with Orange Miso

Hummous with Pita Points

Crispy Bruschetta with Fresh Tomatoes, Goat Cheese and Mint

## Salads

(Charges:

1 selection for 4 Persons: \$12.00

1 selection for 6 Persons: \$18.00

1 selection for 8 persons: \$24.00)

*Oreganata Salad with Baby Greens, Roasted Red Bell Peppers, English Cucumbers, Sliced Mushrooms and Feta Cheese-topped with Sauteed Zucchini fingers, and a Pomegranate Dressing*

*Mixed Greens, Caramelized Pears, Grape Tomatoes, Spiced Pecans, Gorgonzola Cheese and Raspberry Vinaigrette*

*Caprese Platter with Buffalo Mozzarella, Heirloom Tomatoes, Basil with Olive Oil and Balsamic*

*Taco Salad: Micro Greens, Black Beans, Shredded Cheese, Olives, Corn, Avocado and Sour Cream--served with Vinaigrette or BBQ Sauce and Ranch*

*Mixed Baby Greens, Fresh Pears, Fresh Mint and Cashews in a light Apricot Dressing*

*Arugula, Watercress, Goat Cheese Salad with Raspberry Vinaigrette*

*Chinese Chicken or Tofu Salad: Sauteed Veggies, lettuce, toasted almonds, rice noodles, scallion and your choice of chicken or tofu--served with a sesame vinaigrette*

*Greek Salad with Kalamata Olives, Red Onions and Feta Cheese*

*Asparagus Salad with Roasted Red Peppers, Spiced Toasted Walnuts, and Blue Cheese with a Citrus Vinaigrette*

*Assorted Melons, Caramelized Apples, Mixed Greens, Goat Cheese and Dates with a Honey-Dijon Dressing*

*Tabouleh Salad*

*Frisee, Radicchio and Asian Pear Salad with Anise-Orange Dressing*

*Caesar Salad with Homemade Croutons and Dressing-topped with Shaved Parmesan*

## Side Dishes

(Side Dish Charges:

1 selection for 4 people: \$16.00

1 selection for 6 people: \$20.00

1 selection for 8 people: \$25.00)

*Rice Pilaf with Caramelized Onions and Saffron*

*Herbed Twice Baked Potatoes*

*Assorted, Marinated Roasted Vegetables*

*Roasted Garlic Potatoes with Rosemary and Thyme*

*Couscous with Dried Currents, Apricots and Pistachios*

*Whipped Butternut and Acorn Squash with Caramelized Walnut Pieces*

*Julienne of Vegetables with Pomegranate Glaze*

*Orzo with Tomatoes, Feta and Green Onions*

*Tomatoes stuffed with Bulgar and Pine Nuts*

*Zucchini Fingers sauteed in Garlic and Olive Oil*

*Mushrooms, Roasted Garlic and Goat Cheese*

*Persian Rice with Pistachios and Dill*

*Spicy Mexican Rice with Stewed Tomatoes and Spices*

*Garlic Herbed Mashed Potatoes*

## *Soups*

(Charges: 1 selection for 4 people: \$15.00 1 selection for 6 people: \$19.00  
1 selection for 8 people:\$24.00)

*Butternut Squash*

*Lenetil*

*Split Pea*

*Vegetable Barley*

*Gazpacho*

*Vichisoise*

*Carrot-Ginger Soup*

## *Entrees*

(Entree Charges:

1 selection for 4 people: \$48.00

1 selection for 6: \$66.00

1 selection for 8: \$80.00)

*Pistachio Crusted Chicken with your choice of lemon or pomegranate Glaze*

*Curried Coconut Chicken*

*Roasted Apricot Rosemary Chicken*

*Sesame Herbed Chicken with Dates and Citrus Glaze*  
*Grilled Salmon with Creamy Tarragon*  
*Poached Filet of Salmon with Mango Papaya Salsa*  
*Roasted Filet of Salmon with Lemon-Dill Sauce and Za'atar*  
*Salmon En'Croute with Champagne Sauce*  
*Mediterranean Petrale in Tomato Sauce and Basil*  
*Moroccan Lamb Tagine with Apricots and Almonds*  
*Beef Wellington with Shiraz-Honey Sauce*  
*Lamb Kabobs with Parsley Tehini Sauce*  
*Marinated Flank Steak*  
*Thai Noodle Salad with Vegetables and Sauteed Tofu*  
*Zucchini and Artichoke Quiche*  
*Polenta with Mushroom, Herbs and Spices*  
*Cheese, Herb and Sun-Dried Tomato Filo Rolls*

## *Desserts*

(Charges: 1 selection for 4 people: \$20.00 1 selection for 6 people: \$24.00  
1 selection for 8 people: \$28.00)

*Assorted Cheesecake Slices*  
*Chocolate Dipped Strawberries*  
*Individual Panna Cotta*  
*Variety of Tartlettes to include: Lemon Curd with Fresh Fruit, Custard, Chocolate with Raspberry, Apple and Pear*  
*Assortment Platter: Variety of Cookies, Marbled Brownies, Rugelach and Biscotti*  
*Coffee Raspberry Hazelnut Torte*  
*Assorted French Pastries*  
*Variety of Cakes and Tortes (Serves 8-10)*