

Catering Designs

by Chef Renée Kelly®

Start with a Party Platter

Artisan Cheese Board

A selection of gourmet cheeses from your choice of region; California, Spanish, Italian or English. Served with Sweet Tortas, Crocatini Crackers, Grapes and Walnuts. Choose One

..... \$70 serves 10 \$125 serves 20

Party Dip

House made potato and tortilla chips served with your choice of 3 dips. Creamy Herb, Caramelized Onion, White Bean Hummus, Roasted Corn, or Cilantro Lime Salsa.

.....\$30 serves 10 \$50 serves 20

Brochette Platter

House made focaccia accompanied by your choice of 3 toppers; Tomato Basil, Classic Olive Tapenade, Artichoke with Lemon and Olive Oil, White Bean Hummus or Whipped Roasted Garlic served with E.V.O.O. and balsamic vinegar.

.....\$45 serves 10 \$90 serves 20

Antipasti Platter

Prosciutto, Cappacolo and Mortadello, Olives, Marinated Artichokes, Roasted Red Peppers, Pepperoncini, Fresh Mozzarella and finished with Olive oil and Balsamic Reduction.

.....\$75 serves 10 \$130 serves 20

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Small Beginnings (seasonal)

Individual Appetizers you can mix and match minimum order is 2 dozen of each variety.

Red Kurri Pie with Braised Pork

Roasted Squash in a savory pie shell topped with Red Wine Braised Pork

Garnished with Cranberry Chutney

..... \$12 dozen

Roasted Squash Crostini

Diced Oven Roasted Squash with Goat Cheese and Fresh Sage.....\$10 dozen

Tasty Turkey

Turkey atop a Cheddar Biscuit with Cranberry Chutney.....\$14 dozen

Beef Tenderloin Crostini

Slow Roasted Beef with Borsin and Horseradish Cream Sauce.....\$26 dozen

Onion and Fennel Tartlet

Caramelized Sweet Onions and Fennel served with Balsamic glaze...\$12 dozen

Renee Kelly Signature Crab Cakes

Lump Crab Cakes served with Remoulade.....\$27 dozen

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Great Starts with Breakfast and Brunch

Joe for the Road

Renee Kelly Signature Coffee for 10

Includes Cups, Cream, Sugar and Stirs.....\$18 each

Breakfast Boxes

Breakfast Sandwich

Freshly baked Croissant, Black Forrest Ham, Borsin, House made Apricot Jam

Served with Fruit Salad.....\$8 each

Fuel for the Day

Vanilla Yogurt, House Made Granola, Carrot Quinoa Muffin, Fruit Salad

Served with Orange Juice.....\$6 each

Happy Egg Quiche

Your Choice of Quiche Loraine, Spinach and Asiago, or Roasted Pepper and

Mushroom, Made with Farm Fresh Eggs.....\$14 each

Pastry Club

An assortment of House Made Danish, Croissants, and Cinnamon Buns

.....\$30 serves 10 \$50 serves 20

Muffin Madness

An array of assorted muffins

..... \$25 serves 10 \$40 serves 20

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Green Power

Salads made with Organic Greens

Nicoise Salad

Combination of Tuna, Olives, Tomatoes, Eggs and Haricot Verts

nestled on a Bed of Spring Mix.....\$45 serves 10 \$75 serves 20

Caesar Salad

Heart of Romaine and classic Caesar Dressing topped with grated Parmesan and

Served with Lemon and Tomato.....\$45 serves 10 \$75 serves 20

Add Grilled Chicken.....\$55 serves 10 \$85 serves 20

Seasonal Salad

Roasted Beets Sliced Apples, Sugared Pecans with Balsamic Dressing

Served on Organic Greens.....\$45 serves 10 \$75 serves 20

Great Grains

Quinoa, Wild Rice Blend, Orzo Pasta with Cranberries, Parsley

Toasted Walnuts with Balsamic Dressing..... \$45 serves 10 \$75 serves 20

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Between Slices

Sandwiches and Box Lunches

- Chicken, Brie, Apples, Mustard
- Beef, Gorgonzola, Caramelized Onions, Horseradish Mayo
- Grilled Vegetables, White Bean Hummus, Cucumbers, Sprouts
- Italian-Prosciutto, Capocollo, Mortadello, Fresh Mozzarella, Basil, Tomato
- Black Forest Ham, White Cheddar, Stone Ground Mustard, Spring mix

Petite Baguette Sandwich Platter

Sliced into bite sized sandwiches, choose 3 varieties.....\$55 serves 10 \$95 serves 20

Boxed Lunch

Choice of Sandwich (minimum order 10 for each variety)

Includes House Made Chips, Fruit Salad and Cookie

Boxed Lunch.....\$10 each

Sandwich Platter.....\$10 per person

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Entrees

Pepper Crusted Slow Roasted **Prime Rib**

Horseradish Cream Sauce and Au Jus.....\$120 serves 10 \$160 serves 20

Roasted **Turkey** Breast

Cranberry Chutney.....\$60 serves 10 \$110 serves 20

Whole Roasted Herb **Chicken**

Rosemary and Wine Jus.....\$60 serves 10 \$110 serves 20

Hearty Stewed Meat **Lasagna**.....\$65 serves 10 \$110 serves 20

Spinach Lasagna with Alfredo Sauce.....\$65 serves 10 \$110 serves 20

Whipped **Potatoes**.....\$30 serves 10 \$50 serves 20

Brown **Rice** Pilaf.....\$30 serves 10 \$50 serves 20

Grilled **Vegetables**.....\$40 serves 10 \$70 serves 20

Seasonal Sides

Cranberry Orange Relish.....\$7 /4 oz.....\$16/ 8 oz

Sweet Potatoes with Pecan Topping.....\$25 serves 10 \$40 serves 20

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Sweet Treats (gluten-free options available*)

Cookie Platter

Chocolate Chip, Cranberry White Chocolate, Sugar Cookie, Oatmeal Raisin

..... \$25 serves 10 \$45 serves 20

By the dozen: (minimum order 2 dozen)

Linzer Cookies \$20

Iced Ginger Bread Cookies (gingerbread men and snowflakes) \$24

Iced Holiday sugar cookies (Christmas tree, stocking, snowflake, snowman, candy cane) \$24

Large iced holiday cookies \$4 each cookie (Santa, Christmas tree, snowman)

Chocolate Crinkle Cookies \$12

Chocolate Chip: \$12

Cranberry White Chocolate \$14

White Chocolate Macadamia Nut \$20

Sugar cookies \$10

Oatmeal Raisin \$10

Packaging is a green box wrapped with ribbon or for larger orders a disposable cookie tray with cover

Order 12 dozen or more and a 5% discount will be offered. (iced holiday cookies not included)

By the platter no charge

By the dozen no charge

Individually wrapped and tied, add \$.05 each cookie, 2 dozen minimum

Wrapped and tied in 4's, add \$.10 per bag 2 dozen minimum

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Sweet Treats (gluten-free options available*)

Petite Desserts

2 bite scrumptious morsels garnished to impress 4 dozen minimum with 3 flavor selections, 5 dozen, 4 flavor selections and 6 dozen 5 flavor selections. (special requests absolutely welcome)

- **Berry Bavarian Mousse**- Silken berry flavored mousse atop a thin layer of pound cake \$24/dozen
- **Pistachio Bavarian Mousse**- silken pistachio flavored mousse atop a thin layer of pound cake \$24/dozen
- **Mini Fruit Tart**- seasonal fruit nestled in a pastry shell with crème anglaise \$22/dozen
- **Chocolate Slice**- layers of yellow cake and chocolate ganache coated with chocolate \$26/dozen
- **Lemon Cake**- layered yellow cake with lemon butter cream and blueberry jam \$24/dozen
- **Cheese Cake**- classic style with graham cracker crust \$22/dozen
- **Napoleon**- Layers of puff pastry with Chantilly cream topped with kirsch flavored frosting \$24/dozen

Large Desserts (special requests welcome)

Seasonal Fruit Tart	\$25 each
Layered Carrot Cake with Cream Cheese Icing	\$35 each
Chocolate Ganache Cake	\$50 each
Pumpkin Cheese Cake	\$25 each
Bourbon Pecan Pie	\$25 each
Vanilla Cheese Cake	\$25 each
Pumpkin Pie 9"	\$10 each
Apple Pie 9" lattice top pie	\$11 each
Double Cherry Pie with Lattice top	\$14 each

*Gluten Free (GF) options available for an additional \$3 per product, due to the higher price in GF products, the products are made in a kitchen which uses gluten