

Milk & Cookies

CATERING

MENU for 2018

CHICKEN: *All chicken is boneless & skinless unless noted.*

ASIAN CHICKEN: Chicken thighs are marinated Asian infused teriyaki ginger sauce with scallions

BALSAMIC GRILLED CHICKEN: Marinated in a balsamic vinegar marinade & grilled

CORDON BLEU: Stuffed with Gruyere cheese, Jambon ham, Dijon mustard, breadcrumbs & baked till golden.

ENCHILIADS: Shredded chicken, cheese, cream cheese, black beans, green onions, salsa, & enchilada sauce.

GRILLED CHICKEN: Seasoned with Salt & Pepper and grilled to perfection

HONEY MUSTARD CHICKEN: Marinated in our honey mustard dressing.

INVOLTINI: Prosciutto wrapped breasts, stuffed with Fontina cheese & Asparagus,

PARMIGIANA: Cutlets are breaded, fried, marinara, & fresh mozzarella.

PICCATA: Cutlets are floured & seared - Fresh Lemon juice, capers, parsley & white wine.

POMODORO: Cutlets are browned, deglazed with vodka, chicken stock, fresh chopped tomatoes & green onions.

POT PIE: Tender chicken, potatoes, celery, carrots, mushrooms, onions & puff pastry.

STUFFED CHICKEN: Prosciutto bits, carrots, onions, zucchini & breadcrumb stuffing and baked.

THREE M CHICKEN: Medallions of Chicken, Mascarpone, Mustard, Marsala, & Mushrooms.

TOMATO BRUSCHETTA: Fried chicken cutlet, topped with tomato bruschetta (basil, onion, garlic, oregano vinegar & olive oil) fresh basil & pecorino cheese

PORK:

SWEET SAUSAGE & PEPPERS: Sweet sausage, roasted red peppers, & caramelized onions - served with rolls.

BBQ PULLED PORK: Boneless pork butt, dry spice rub, homemade BBQ sauce, pickles & rolls.

BOURBON HONEY GLAZED HAM: Orange Marmalade, Molasses, Clover Honey & Makers Mark Bourbon.

BEEF:

ROAST BEEF: Eye Round served medium rare & accompanied with a Mustard Horseradish Sauce.

CLASSIC MEATLOAF: ground beef, onions, eggs, breadcrumbs, Worcestershire sauce, & ketchup.

FLANK STEAK: Herbed Oil, Salt, & Pepper - served at room temperature.

PIN-WHEELED FLANK STEAK: Red Roasted Peppers, Spinach, Fontina & Mozzarella Cheese.

FILLET OF BEEF: Medium rare to medium accompanied with & Gorgonzola Sauce.

VEAL:

PARMIGIANA: Cutlets are breaded, fried, & topped with marinara & fresh mozzarella.

VEAL MILANESE: Lightly breaded & fried cutlets served with Lemon wedges.

SCALOPPINI OF VEAL MARSALA: Veal medallions, parmesan cheese, garlic, butter, olive oil, & Marsala wine.

TURKEY:

TURKEY BOLOGNESE: Ground turkey, garlic, spices, carrots, onions, celery, tomatoes, & Parmesan.

SPICY MEATBALLS: Ground turkey, garlic, onions, red pepper flakes, marinara, & spaghetti.

PASTA & PROTEIN:

CHEESE TORTELLINI & CHICKEN ALFREDO: grilled chicken, cheese tortellini, mascarpone cheese & Parmigiano-Reggiano sauce with crunchy pancetta bits.

CHICKEN & BOW-TIES: Grilled chicken, broccoli florets, lemon juice, pine nuts, garlic, Parmesan cheese, & olive oil.

BOLOGNESE: ground beef, pork, pancetta, carrots, onions, celery, tomatoes, & Parmesan.

GREEK-STYLED PASTA & CHICKEN: Spiral pasta, chicken, sun-dried tomatoes, Kalamata olives, Feta, tomatoes, oregano, parmesan & red wine vinegar caper dressing.

ITALIAN-STYLED PASTA, CHICKEN: Spiral pasta, chicken, sun-dried tomatoes, Calabrese olives, Mozzarella, red peppers, basil, parmesan & white balsamic vinaigrette.

PENNE, CHICKEN & FOUR CHEESES: Mozzarella, grilled chicken, Pecorino, Fontina & Ricotta cheeses.

RIGATONI & SAUSAGE: Crumbled sausage, roasted red peppers, tomatoes & cream.

SHRIMP SCAMPI: Garlic, olive oil, sea salt, pepper, white wine, garlic, parsley, colossal shrimp size 8-12 pieces per pound!

TURKEY TETRAZZINI: Turkey cutlets, cream, spaghetti, butter, Parm cheese, Peas, & breadcrumbs

PASTA & GRAINS:

GARLIC ROSEMARY POTATOES: Red Bliss & New Potatoes, Garlic, & Rosemary

POTATO GRATIN: Russet potatoes, gruyere cheese, heavy cream & sautéed onions

PARMESAN WHIPPED POTATOES: Russet potatoes, sour cream, European-style butter, cream & parmesan

HASSELBACK POTATOES: Russet potatoes, European-styled butter, fresh herbs

CHEDDAR-BACK POTATOES: Russet potatoes, cheddar cheese, & bacon

ROASTED POTATO SQUARES: Potatoes are cut into squares, bay leaves, & baked till crisp

POTATOES DAPHINE: Baked small red potatoes are squashed and pan-fried in olive oil & butter

BROWN RICE, TOMATOES & BASIL: Brown Rice, Champagne Vinegar, Tomatoes, & Basil.

BUCATINI w/ CAULIFLOWER: Pasta, Extra-Virgin Olive Oil, Oregano, Lemon Zest, Cauliflower, Capers, & Parmesan.

CONFETTI COUSCOUS: Saffron, raisins, chick peas, toasted almonds (optional), sautéed onion & olive oil.

CRISPY POTATOES w/ LEMON: Yukon Gold Potatoes, Greek Oregano, Sherry Vinegar, Lemon, Dijon Mustard, Extra-Virgin Olive Oil, & Honey

CRUSTY BASMATI RICE: Dill, Pine Nuts, & Butter.

ESCAROLE SALAD w/ RED QUINOA: Red Quinoa, Extra-Virgin Olive Oil, Apple Cider Vinegar, Honey, Escarole, Granny Smith Apple, & Hazelnuts

ORZO w/ PISTACHIOS: Orzo Pasta, Extra-Virgin Olive Oil, Parsley, apricots, dried cherries, lemon Zest & Juice

HERBED RICE WITH POMEGRANATE: Basmati, Ginger, Dill, Pomegranate Seeds, Pistachios, & Lemon Juice.

ISRAELI COUSCOUS & TUNA SALAD: Couscous, Italian Tuna, Olives, Lemon, Red Roasted Peppers.

QUIONA: Quinoa, Feta Cheese, Artichoke Hearts, Cucumbers, Tomatoes, Lemon, & Pine Nuts (Optional) w/ Citrus Vinaigrette- served cold.

RED LENTIL w/ COCONUT MILK & KALE: Coconut oil, Cumin, Fennel Seeds, Turmeric, Onions, Garlic, Ginger, Chicken Stock, Unsweetened Coconut Milk, Cilantro, Kale, & Red Lentils.

TABBOULEH: Bulgur Wheat, Lemon juice, Olive oil, Scallions, Parsley, Cucumber, & Tomatoes.

ANGEL HAIR PASTA: Delicate pasta is combined with carrots, fresh diced tomatoes, broccoli, parmesan, olive oil dressing.

PEANUTTY NOODLES: Peanut butter, soy sauce, tahini, red & yellow peppers, cucumbers & scallions - room temperature.

SHIITAKE & SCALLION LO MEIN: Lo Mein noodles, diced carrots, water chestnuts, shiitakes, scallions, & brown sauce

BROCCOLI & BOW-TIES: Broccoli florets, freshly squeezed lemon juice, pine nuts, Garlic, Parmesan, & Olive Oil.

GREEK-STYLED PASTA & CHICKEN: Spiral pasta, chicken, sun-dried tomatoes, Kalamata olives, Feta, tomatoes, oregano, parmesan & red wine vinegar caper dressing.

ITALIAN-STYLED PASTA, CHICKEN: Spiral pasta, chicken, sun-dried tomatoes, Calabrese olives, Mozzarella, red peppers, basil, parmesan & white balsamic vinaigrette.

MAC N CHEESE: Cavatappi (hollowed corkscrew pasta) Pasta with Gruyere & Extra-Sharp Cheddar Cheese - topped with breadcrumbs for a crisp top.

TORTELLINI ALFREDO: Cheese tortellini, mascarpone cheese & Parmigiano-Reggiano sauce topped with Pancetta bits.

EGGPLANT PASTA: Eggplant, mozzarella, basil, & penne pasta.

PENNE WITH FOUR CHEESES: Penne, mozzarella, Pecorino Romano, fontina, ricotta cheeses, & fresh torn basil.

EGGPLANT PARMIGIANA: Eggplant, fresh tomatoes, basil, & fresh mozzarella.

VEGETABLES:

VEGETABLE TORTE: 1 “layered cake” Serves 8 to 12

Eggplant, red & yellow peppers, zucchini, red onion, garlic, parmesan cheese & olive oil create this show stopper.

GRILLED VEGETABLE PLATTER: Eggplant, red, yellow, & orange peppers, mushrooms, yellow & green squash.

VEGETABLE NAPOLEON: Eggplant, tomato, fresh mozzarella, squash, red onion & mushroom – baked in oven, stacked from largest to smallest, and speared with a sprig of Rosemary.

GREEN BEANS & SHALLOTS: Green Beans, European-styled butter, Shallots and flaked sea salt.

ZUCCHINI & PARMESAN: Yellow & Green Squash get sautéed in olive oil & topped with fresh grated Parmesan Cheese.

SAUTÉED CARROTS: Pan cooked carrots & European-styled butter.

ROASTED CHERRY TOMATOES: Tomatoes, olive oil, kosher salt, pepper, & sprinkled with fresh basil.

REALLY BIG SALADS: Serves 20

GOAT CHEESE: Mixed Greens, Goat Cheese wrapped with Prosciutto, Oven-Roasted Tomatoes, Raspberries, & French Dijon Vinaigrette.

ICEBERG WEDGES: Cool Iceberg slices, Roquefort Blue Cheese dressing, diced tomatoes, toasted walnuts & Pancetta bits.

CAESAR SALAD: Romaine dusted with Parmesan cheese & topped with crisp Pancetta bacon dressed with a creamy dressing.

CHINESE SALAD: Romaine, shredded carrots, radishes, orange segments, almonds, rice noodles & ginger sesame dressing.

BLT SALAD: Bacon, lettuce, tomato, 5-year aged Cheddar cheese & crisp croutons with homemade Ranch dressing

PEAR & BUTTERNUT SQUASH: Mixed greens, caramelized butternut squash, chopped pears, smoked Gouda, Craisins, glazed pecans, with a honey & fig vinaigrette.

HOUSE SALAD: Mixed greens, cucumbers, grape tomatoes, red onion, cheddar cheese, croutons, & balsamic vinaigrette.

APPLE & BLUE CHEESE SALAD: Mixed baby greens, apples, Maytag blue cheese, glazed walnuts, dried cranberries, dried apricots, & toasted walnut vinaigrette.

PANZANELLA: Italian bread croutons, tomatoes, hothouse cucumbers, red & yellow pepper, red onion, basil, & vinaigrette.

WALDORF: Mixed greens, celery, apple, grapes, walnuts, & grilled chicken.

THE GREEK: Mixed greens, Kalamata olives, cucumbers, tomatoes, Feta cheese, red onion, & oregano.

STRAWBERRY, CHICKEN & POPPY: Mixed greens, grilled chicken, fresh strawberries, poppy seeds, salted caramel cashews, crumbled feta cheese & balsamic strawberry vinaigrette

SALADS:

TRI-COLORED COLESLAW: Purple and Green Cabbage, shredded Carrot tangy homemade dressing.

CLASSIC MACORONI SALAD: Elbow pasta, Celery, Onion, Red & Green Peppers, Mayonnaise.

OLD FASHIONED POTATO SALAD: Red potatoes, mayo, Dijon & whole grain mustard, buttermilk, celery & red onion.

FRENCH POTATO SALAD: Quartered potatoes, dry white wine, chicken stock, champagne vinegar, Dijon mustard, scallions, dill, parsley, & basil.

GINGERED CUCUMBERS: Cucumbers, black sesame seeds, rice wine vinegar, dark sesame oil, fresh ginger & hot pepper flakes.

Continued

DESSERTS:

***TOWER of TREATS*:** Variety of desserts-Peanut Butter and Jelly bars, fresh Strawberries, Chocolate Chip Cookies, Brownies & Lemon Pound cake cut into manageable two-bite pieces - serves 24 easily.

STRAWBERRY TOPIARY: Nothing is more classic French than topiary- topped with ripe strawberries and served with fresh Lime Curd.

EGGROLL WRAPPED APPLE PIE: We take our apple pie recipe, roll it into an eggroll wrapper, oven-bake or fried to crispy portable pie of perfection, Served with a caramel dipping sauce

RASPBERRY CHEESECAKE: Creamy & light texture, not in calories - - topped with fresh whole raspberry sauce.

BITE SIZED CHEESECAKE ASSORTMENT: NY-styled cheese cake topped with fresh fruit berries, kiwi & pineapple.

ULTIMATE BROWNIES: Chocolate, chocolate chips, cocoa powder, vanilla, eggs, flour, & sugar

SALTED CARAMEL BROWNIES: We take our Ultimate Brownies and top them with our caramel sauce and add flaked salt.

PEANUT BUTTER JELLY BARS: Your Peanut Butter fell into my Raspberry Jelly Bar... Too many great tastes in this little bar.

LEMON SQUARES: Tart & tangy but so refreshing and good.

MERINGUE WITH PEARS: Cream, hazelnuts and chocolate sauce. It's like you're eating a cloud with fruit & nuts on it. The meringue is crunchy on the outside yet chewy on the inside.

TIRAMISU: Lady fingers, sweet Marsala wine, espresso coffee & mascarpone cheese make this sinfully delicious Italian dessert.

COOKIES: 2 dozen

SIGNATURE CHOCOLATE CHIP COOKIES: Big chocolate chunks & a chewy texture. What more could one need? Another dozen!

DOUBLE CHOCOLATE CHIP COOKIES: We can't decide which cookie we want as our signature cookie! However, they contain the finest Cocoa Powder & Semi- Sweet, Milk, & White Chocolate Chips!

SALTED CHUNKY OATMEAL: Chocolate chips, Craisins, oatmeal, eggs, flour, butter & flakes of sea salt.

MIX A DOZEN: One dozen Double Chocolate & one dozen Chocolate Chip cookies! The ultimate cookie experience!

TRIPLE BERRY JAM PRINTS: These are classic "thumbprint" cookies with an exterior of flaked coconut.

CUPCAKES: variety of sizes from mini to extra-large

CARROT CUPCAKES: Plump juicy golden raisins, freshly grated cinnamon & nutmeg plus a cream cheese frosting

COCONUT: Fresh flakes of white coconut & cream cheese frosting. Choose chocolate or vanilla.

CHOCOLATE with FROSTING: Chocolate, eggs, butter, flour, sugar, cocoa powder, espresso powder, & milk.

CHOCOLATE with PEANUT BUTTER FROSTING: Chocolate cake batter gets an amazing creamy peanut butter frosting.

VERY VANILLA: Madagascar Vanilla Beans, eggs, butter, flour, sugar, & buttercream frosting.

CHOCOLATE GANACHE: Chocolate... chocolate... and more chocolate with an extra special touch of pure Belgium Chocolate, Imported Italian Cocoa Powder & Madagascar Vanilla Beans.

Elegant silver-rimmed faux white plates, linen like napkins, faux silver flatware, serving spoons, food cards, select linens, any & all chaffing dishes with fuel, and platters. \$100.00 delivery, set-up, clean-up, & pick-up fee. When applicable, dessert plates, coffee and all accoutrements for coffee/tea bar.

Rarely do we substitute ingredients however, due to season and availability we reserve the right to substitute foods of comparable value. Prices are subject to change without notice.

Any additional conditions or up-grades will be charged accordingly.

Thank you for supporting a small, local business.

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