

Milk & Cookies

C A T E R I N G

Autumn 2018

APPETIZERS:

CROSTINI: toasted bread rounds

BUTTERNUT SQUASH, RICOTTA, & SAGE Roasted Butternut Squash, Fresh Ricotta, Sage & drizzle of Olive Oil

PUMPKIN & GOAT: With pumpkin seeds

TUNA & WHITE BEAN: Tonno tuna filets, sherry vinegar, Dijon mustard, watercress, red onion, & tarragon

BRUSHCHETTA: garlic-rubbed toasted slices of Italian bread topped with:

PEAR CHUTNEY: Pears, Blue Cheese, toasted Pecans **LEMONY HERBED RICOTTA:** with roasted tomatoes

STRAWBERRY BASIL JAM & RICOTTA

PEAR, BRIE, & BALSAMIC

POLENTA STICKS: Deep fried polenta till crisp served with pizza sauce

FONTINA ARANCINI: Risotto, Grana Padano cheese, fontina, onion, white wine, egg & bread crumbs:

MINI OKTO BURGERS: Ground beef, Swiss, nutmeg, onion, Worcestershire, sour kraut, Oktoberfest beer

BACON & POTAO CAKES: mashed potatoes, butter, chives, rolled oats, eggs, bacon, topped with more bacon

TURKEY SAUSAGE, KALE, & PUMPKIN SOUP

CHIPOTLE SHRIMP QUESADILLAS with guacamole

ENTREES:

GRILLED CHICKEN THIGHS:

DIJON MAPLE BOURBON

GREEK STYLED: oregano, garlic, lemon, olive oil

TIKKA MASALA

INDONESIAN with Mango-Peanut Salsa

BUTTER CHICKEN: Indian classic dish

APPLE STUFFED: apples, cheddar cheese, & thyme

BEER SIMMERED BRATWURST: This is a favorite Wiener meal during October. Onions, Garlic, Guinness, Coriander, Caraway & Mustard Seeds, Ginger, & Brats make-up this old family recipe -- Served with Hot dog buns, & Sauerkraut

APPLE CIDER & BOURBON MEATBALLS: Ground turkey, apple cider, chopped apple, & sage

CHICKEN POT PIE: Boneless White-Meat Chicken Breast, Pearl Onions, Mushrooms, Potatoes, Carrots, Celery & fresh herbs & covered with a blanket of pastry dough & baked till golden

BLACK OLIVE TAPENADE CHICKEN: Chicken breast are filled with a black olive, dried fig and mint tapenade topped with fontina and garlicky breadcrumbs

AUTUMN PANZANELLA & CHICKEN: Bread cubes are cooked under the chicken, butternut squash, Tuscan kale, chicken stock, red onion, smoked paprika, maple syrup, garlic, bacon, pumpkin seed oil, & pepitas

ROSEMARY-FIG CHICKEN w/ PORT WINE: sautéed chicken thighs, fig preserves, & a rich port wine sauce topped w/ diced figs.

ITALIAN STYLE STUFFED CHICKEN: chicken breast are stuffed with fresh mozzarella, tomato sauce, fresh basil, red roasted pepper spread, & topped with a garlicky Parmesan bread crumb

CHICKEN w/ POTATOES & SPINACH: Bone-in, skin-on chicken thighs in a creamy parmesan sauce

SALISBURY STEAK W/ MUSHROOMS: think individual meatloaf in an onion gravy with mushrooms, peas & carrots

RAINBOW CHICKEN: Chicken breast is sliced accordion style. Each slice has 1 vegetable, filling the slice yellow pepper, zucchini, red onion, & tomatoes, topped with smoked mozzarella

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PASTA & GRAIN DISHES:

TORTELLINI SALAD: with zucchini ribbons, peas, avocado pesto sauce

AUTUMN PEARL COUSCOUS: Butternut squash, baby spinach, red onions, Craisins, & pecans

CREAMY PUMPKIN PASTA: Orecchiette pasta, toasted hazelnuts, sage, mascarpone cheese, pumpkin

CHARD MAC & CHEESE: Black and pink crushed peppercorns, Swiss chard, mascarpone, ricotta, fusilli pasta

MUSHROOM RISOTTO: Arborio Rice, medley of assorted Mushrooms, Parmesan cheese fresh thyme, & shallots

CREAMY POLENTA & WILD MUSHROOMS: garlic, thyme mascarpone, butter, & parmesan cheese

RISOTTO-STYLE PASTA with CAMELIZED ONIONS: Acini di pepe, gorgonzola cheese, thyme, chicken broth

SAUSAGE, KALE & BEAN: Orecchiette pasta, cannellini beans, sausage crumbles, kale, & Romano cheese

BUCATINI WITH CAULIFLOWER: Bucatini pasta, extra virgin olive oil, oregano, capers & lemon zest

PASTA BOLOGNESE: Beef, Pork, Pancetta, Chicken Livers, diced tomatoes - served on Tagliatelle pasta

GOAT CHEESE & BUTTERNUT SQUASH: Penne pasta and roasted butternut squash are blanketed in creamy goat cheese sauce

CHESTNUT PANKO & CAVATELLI PASTA: chestnut & panko breadcrumbs, green cabbage, pumpkin puree, mascarpone, & parmesan cheese

VEGGIE DISHES:

SMASHED POTATOES: Butter potatoes are cooked till tender and hand mashed with cream cheese, butter, and buttermilk.

CARROTS & WHISKEY: Carrots, butter, ginger, and a sticky glaze of sugar and a glug of Irish whiskey

ARTICHOKE & SPINACH STRATA: This casserole has sourdough bread, artichokes, scallions, spinach, eggs, Dijon mustard, Monterey Jack, & Parmesan cheese

ROASTED PARSNIPS: Mustard vinaigrette

GARLIC-ROASTED GREEN BEANS: Green beans, garlic, shallots, lemon zest, olive oil, parsley, & chopped toasted Hazelnuts

OVEN-ROASTED ROOT VEGETABLES: We use the vegetables that grow in the earth for this dish - carrots, potatoes, fennel, & onions roasted with olive oil

DUCK-FAT POTATOES: Really crispy (thanks to the duck fat!) quartered potatoes, garlic, onions, & rosemary

ROASTED SWEET POTATOES & APPLES: This lush and tender textured dish has concentrated flavor from the sweet potatoes and is deliciously sweet from the REAL Maple Syrup & Red Apples – topped with chopped Sage

FENNEL: Roasting the Fennel brings out its mild sweetness, sprinkled with thyme & grated Asiago

SALADS:

BACON, BEET, SPINACH, & BLUE CHEESE: Baby spinach, hazelnuts, beets, chives, bacon & blue cheese tossed with a shallot vinaigrette

SQUASH, SWEET POTATO, TURNIP, & PEAR: Red chard, baby kale, spinach, & oven-roasted vegetables: sweet potato, butternut squash, rutabaga, turnip, & pear, aged cheddar, almonds, & ginger lemon vinaigrette

BEET, APPLE, & PEAR: Baby kale, endive, radicchio, golden beets, red apples, Seckel pears, Goat cheese, dried cherries, pecans, & white balsamic-lime vinaigrette

SOUPS:

WHITE BEAN & KIELBASA: Cannellini beans, carrots, garlic, stewed tomatoes, & diced Kielbasa sausage

CLAM & CORN CHOWDAHHHHH: Bacon, white wine, shallots, garlic, heavy cream, corn, & Littleneck clams

WHITE CHEDDAR & CHIVE POTATO: Yukon gold potatoes, vegetable broth, sour cream, sharp Vermont white cheddar, low-fat milk, shallots & garlic

AUTUMN HARVEST: Roasted butternut squash, pears, apples, onions & carrots are pureed. Served with granola and apple chips

CAULIFLOWER & CHIVE OIL: Slow-roasted cauliflower gives this creamy, elegant soup its incredible depth of flavor. The green & golden Chive Oil glistens atop the white creamy soup with pumpernickel croutons

CHEDDAR & ALE: XXX-Extra Sharp Cheddar Cheese is melted into a smooth & velvety soup. We add Guinness beer, Worcestershire Sauce and Dry Mustard

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FRENCH ONION: Caramelized Onion, Calvados Brandy, & Beef Stock, topped with crusty toasted bread & gooey melted provolone cheese

DESSERTS:

PUMPKIN SQUARES: Pumpkin puree, eggs, flour, nutmeg, cinnamon, & sugar – with a maple cream cheese frosting

MONSTER COOKIES: not only is the size of these cookies monstrous, but the ingredients added are too - Chocolate chunks, peanut butter, M&M's, raisins, & oatmeal. Served in a gigantic cookie jar!

SALTED CARAMEL APPLE PIE: red wine...yes, red wine!! Vanilla beans, granny smith apples, cinnamon, heavy cream, & butter create this ultimate caramel apple pie

DUTCH APPLE PUDDING: Caramelized apples, milk, cream, eggs, are added to make this unique dessert – served with a salted caramel sauce

APPLE STRUDEL: This old-world Viennese recipe has butter and breadcrumbs between each layer of phyllo dough – stuffed with pecans, golden raisins, Saigon cinnamon, & Granny Smith apples

BUTTERSCOTCH PUDDING: Toffee pecan Topping

BEVERAGES:

HOT APPLE CIDER: we use over 13 spices to mull our cider. What a wonderful way to celebrate all the flavor of fall - Served in a coffee urn

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 (2 hours) delivery, set-up, clean-up, & pick-up fee. When applicable, dessert plates, coffee cups 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.

Michele Wiener 484.866.3380

www.milkandcookiescatering.com