

Milk & Cookies

CATERING

Late Winter\Early Spring 2019

STARTERS:

- WONTON SHELL TACOS:** taco meat & shredded cheese are placed in a wonton wrappers topped with salsa & sour cream
- CHICKEN STEAMED BUNS:** Asian chicken thighs, carrots, water chestnuts, and topped with peanuts
- PORK BELLY STEAMED BUNS:** Pork Belly, cabbage slaw, steamed buns
- CALI-COBB GUACAMOLE:** Avocados, tomatoes, bacon, scallions, hard-boiled eggs, crumbled blue cheese, & chopped chicken
- BBQ BACON FLATBREAD:** Pulled BBQ chicken, Blue cheese, caramelized onions, & fried egg
- MICHALINA:** Homemade beef & lamb meat, Naan bread, Tzatziki sauce, shredded lettuce, slices of tomato, red onion, & feta cheese
- BAKED FALAFEL:** Chick peas, onion, garlic, spices,, cilantro & parsley served with Naan bread, lettuce, tomatoes & Tahini
- MOROCCAN MEATBALLS:** Ground Turkey, apricots, tomatoes, onion, pomegranate seeds, molasses, cilantro, & scallions
- PORK TENDERLOIN BITES:** Crusted Spanish-spiced pork, fresh oregano, lemon juice, & honey

SOUPS:

- MOROCCAN LENTIL:** Chick peas, Swiss chard, onions, celery, lemon & herbs, crushed tomatoes
- ITALIAN WEDDING:** Mini meatballs, carrots, onion, escarole, tiny pasta pearls, parmesan cheese
- CHICKEN TORTILLA:** Black beans, jalapenos, fire-roasted tomatoes, spices, & cilantro. Monterrey cheese, avocado, & tortilla strips served on the side
- TORTELLINI & BROTH:** Cheese tortellini, spinach, egg whites & chicken stock
- MISO-SHIITAKE:** Napa cabbage, carrots, tofu, ginger, spinach & scallions

ENTREES:

- CHICKEN & RICOTTA INVOLTINI:** Prosciutto & Spinach served with pink vodka sauce
- CHICKEN ROLLATINI:** Ricotta cheese, mozzarella & fresh tomato sauce
- ARTICHOKE STUFFED CHICKEN:** Provolone cheese, parsley, & garlic
- VENETIAN CHICKEN:** Breaded chicken breasts are stuffed with prosciutto, zucchini-mushroom stuffing with a white wine sauce
- PORK TENDERLOIN STEAKS:** Pork tenderloin is pan seared & topped with a scallion-ginger relish - served on dinner roll
- RIGATONI & BRISKET:** Brisket, Onion, Garlic, Carrot, Celery, Red Wine, Thyme, Pancetta, & Porcini Mushrooms are simmered into a meaty ragù
- SHRIMP in CHIPOTLE SAUCE TACOS:** Tomatoes, chipotle chilies in Adobo sauce, white wine, lime juice, onion, cilantro-served with corn tortillas, avocado, sour cream, & lime wedges

PASTA, RICES, & STARCHES:

- INDIAN TOMATO RICE:** Basmati, cumin, coriander, & mustard seeds, garlic, ginger, bird's eye chilies, & grape tomatoes
- HARISSA POTATOES:** Roasted Yukon Gold potatoes, shallots, parsley, & lemon juice
- QUINOA PILAF:** Dates, almonds, carrot juice, scallions, cumin, ginger, onion & lemon zest.
- PAPPARDELLE TARTUFATE:** Wild mushrooms, ground walnuts, truffle oil, & Pecorino Romano cheese
- PENNE W/ BUTTERNUT SQUASH & GOAT CHEESE:** Onion walnuts, basil, & Parmesan
- PURPLE GNOCCHI & GORGONZOLA DOLCE:** Purple Peruvian Potatoes, beets, sage, walnuts, & sweet gorgonzola
- RAVIOLI W/ PORCINI MUSHROOMS:** Potato, pecorino Romano cheese, and a white wine mushroom sauce
- ROMAN GNOCCHI:** Semolina flour rolled out & cut into rounds. Baked in a Parmigiano-Reggiano Cheese & cream sauce
- SWISS CHARD RAVIOLI:** Sautéed Swiss chard, ricotta cheese, eggs, & Pecorino with San Marzano tomato sauce
- SPAGHETTI SQUASH:** Garlic, oregano, olive oil, feta and finely chopped cucumber, olives, & tomatoes
- TURKEY SAUSAGE & RIGATONI:** Crumbled sausage, red roasted peppers, cream, pecorino cheese

VEGETABLES:

- SPICY CAULIFLOWER & TAHINI:** Turmeric, sweet paprika, garlic, lemon, cashews, & jalapeno. Drizzled with Tahini sauce
- SPICY GARLIC EGGPLANT:** Japanese eggplant, garlic, ginger, red chili flakes, dry sherry, Chinese black vinegar, rice wine, & sesame oil
- SPINACH PIE:** Phyllo dough, spinach, eggs, feta cheese, onions, and nutmeg
- SPIRALIZED ZUCCHINI NESTS:** Green squash is cut in a spiralized nest topped with Marinara sauce & mozzarella
- GINGER GREEN BEANS:** Sweet & spicy- brown sugar, fish sauce, soy sauce, red pepper flakes, & rice vinegar

continued

KING-SIZE SALADS:

ARUGULA & FENNEL: Red grapes, gorgonzola cheese, chopped pecans, fennel, baby arugula

CHICKPEA WALDORF: Mixed greens, celery, apple, grapes, walnuts, chickpeas in a Greek yogurt dressing

LENTIL CITRUS SALAD: Mixed baby greens, Orange segments, spiralized beets, crumbled goat cheese, lentils, cilantro & toasted walnuts

EVENT ENDERS / DESSERTS:

CHOCOLATE CARAMEL CAKE: Chocolate cake is layered with caramel filling, and topped with a silky chocolate ganache

ITALIAN ALMOND CAKE: Almonds, flour, eggs, sugar, butter and lemon zest

CANNOLI CREAM TIRMISU: Brandy and espresso soaked lady fingers, fresh cannoli cream and chocolate curls

BROWN SUGAR TART: Lightly sweet egg-yolk custard on top, followed with a thick bed of brown sugar, & a pie crust

PISTACHIO-CARDAMOM CAKE: Loaf cake with orange zest, eggs, Greek-style yogurt, olive oil, and a thick yogurt icing topped with toasted pistachios

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 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.

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www.milkandcookiescatering.com