

# Milk & Cookies

## CATERING

Summer 2018

Our Summer Menu features the season's best & freshest ingredients.

### STARTERS:

**BLACK BEAN CAKES:** Purple in color this cake is packed with protein and deliciousness! Red onions, cilantro, cumin and a tad bit of heat – coated in crushed tortilla chips

**SHRIMP CORN DOGS:** Oh the memories from childhood are back only with a twist. 15- 20 shrimp (that means they are big) are dipped in old school Dipsy Dog Corn Dog Mix.

**GAZPACHO:** Can't say enough about this cold and yet delightful soup on a hot summer day. Diced Beefsteak Tomatoes, Red Peppers, Cucumbers, Sweet Onion, Garlic, Vinegar, & Olive Oil hit the spot.

**CRAB STUFFED AVOCADOS:** Jumbo-lump crab is gently folded into a mayo, horseradish, Dijon mustard dressing - Scooped into avocado halves topped with chives

**SHRIMP & SCALLOP CERVICHE:** Lemon, Lime, & Orange juice "cook" the scallops and shrimp. We add chopped tomatoes, red onion, & cucumber for crunch, texture and color.

**LOBSTER CORN FRITTERS:** Corn, Lobster meat, scallions, paprika, Old Bay seasoning, half-and-half, eggs & a Thai chili sauce.

**WATERMELON SALSA:** Watermelon, lime zest & juice, cucumber, mango, jalapeno, red onion, & basil served with Xochitl (sō' – cheel) tortilla chips - Sweet & smoky flavor.

### ENTREES:

**GUAMANIAN COLD GRILLED CHICKEN SALAD:** Boneless skinless thighs, soy sauce, coconut, sugar cane vinegar, onions, scallions, Thai bird's eye chile peppers, and lemon juice – chopped & served with pitas.

**GRILLED CHICKEN:** We are talking simple but amazingly good. Bone-in Chicken parts (thighs, legs, & breasts), Salt, Pepper, Garlic Powder & the grill.

**PULLED CHICKEN SANDWICHES:** Boneless & Skinless Chicken thighs are cooked with Mustard, Vinegar, Tomato sauce, brown sugar BBQ sauce - served with rolls.

**TEQUILA LIME CHICKEN:** On-the-Bone Chicken Breasts are marinated with Gold Tequila, Lime, & Orange Juice, Chili Powder, & Garlic.

**LOW & SLOW BBQ RIBS:** Pork ribs are first dry-rubbed in Ground Coffee, Chili Powder, Brown Sugar, Paprika, & Garlic Powder -cooked over-night. Dipped in our homemade BBQ Sauce and grilled for that authentic BBQ flavor

**QUIONA & SHRIMP:** Pronounced *keen-wah*, this ancient grain (gluten free) is an excellent source of protein, fiber, & deliciousness. Quinoa, Shrimp (16-20) Feta Cheese, Artichoke Hearts, Cucumbers, Tomatoes, Lemon, & Pine Nuts with a Citrus Vinaigrette- served cold.

**STREET MEAT CHICKEN:** Have you gone to a food cart in NYC? And had their Chicken Souvlaki? And wished you had the recipe? Well we do! Chicken Thighs are marinated in lemon, garlic, oregano, and olive oil- Served with Pitas.

**STEAK & CHARRED VEGETABLE TACOS:** Our Skirt steak has lots of depth of flavor from the Cilantro, Brown Sugar, Garlic, & Lime. Charred Tomatoes, Red Pepper, & Onion mixture are accompanied & cooling Sour Cream to top.

**CHIPOTLE-RUBBED SALMON TACOS:** this heart-healthy sustainable fish will have a chipotle, orange zest, & lime juice rub. Spread some mashed avocado on the tortilla; add the Salmon, top with finely shredded cabbage, & Apple Cucumber Salsa.

#### **PASTA, RICES & STARCHES:**

**LOBSTER, CRAB MAC & CHEESE:** Corkscrew pasta, Gruyere & cheddar cheese, milk, & Lobster meat & jumbo lump crab meat.

**EGGPLANT PASTA:** Fettucine pasta, tomatoes, basil, garlic, onions, eggplant, & mozzarella – most vegetables from my garden!

**MEDITERRANEAN PASTA:** Tri-color bow-ties, feta cheese, sun-dried tomatoes, basil, onion, pepperoncini peppers, black olives, & fresh oregano.

**CRUSTY BASMATI RICE:** This combination of fluffy and crispy basmati rice is sure to be a hit - Butter, saffron, orange zest, raisins, pine nuts, & caramelized onions.

**BROWN RICE, TOMATOES & BASIL:** Texmati brown rice, champagne vinegar, tomatoes, & basil add a nutty & wholesome flavor.

**YELLOW RICE:** Basmati Rice, Cumin, Turmeric, Saffron, Scallions, & Chicken Stock.

**SPICY SPANISH RICE:** Basmati Rice, Poblano, Serrano & Jalapeno Peppers, Spanish Olives, Corn, Tomatoes, Red & Yellow Pepper, Black Beans, Cilantro & Chicken Stock.

**COUSCOUS & MINT:** this refreshing salad has peas, shallots, pine nuts & mint.

**CURRIED COUSCOUS SALAD:** MILD curry powder is not over whelming with added cauliflower, Craisins, cashews, cucumber, parsley, & lemon zest.

**ISRAELI COUSCOUS & TUNA SALAD:** Middle Eastern pasta, Italian tuna, oil-cured black olives, roasted red peppers, capers, lemon, & garlic. Gets tastier as it sits!

#### **VEGETABLE DISHES:**

**CREAMY CUCUMBER SALAD:** Hot House Cucumbers, paper thin slices of Red Onion & Creamy Yogurt Sour Cream Dressing-very refreshing on a summer day.

**FRESH CORN SALAD:** Shucked Corn, Red Onion, & fresh Basil bring a freshness and coolness to this dish.

**FETA & TOMATO:** Cubes of Feta Cheese & halved Grape Tomatoes are dressed with a simple Olive Oil & Vinegar dressing. For a splash of color fresh Parsley, Oregano, & Basil are added.

**PROVENCAL TOMATOES:** Vine-ripe tomatoes are stuffed with fresh bread crumbs, parsley, thyme, & topped with Gruyere cheese.

**STUFFED ZUCCHINI BOATS:** Halved length wise, filled with tomatoes, Gruyere & Parmesan cheese, sour dough croutons, scallions, fresh thyme & garlic.

## MIXED GREENS & SALADS:

**BALSAMIC ROASTED BEET SALAD:** Baby arugula, Marcona almonds, Montrachet (goat) cheese, beets & a Dijon balsamic vinaigrette.

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

## DESSERTS:

**BLUEBERRY PIE:** Sweet, delicate blueberries are easily overshadowed by a dull thickener, my pie is sliceable with bright, fresh flavor - Blueberries, apple, lemon, sugar, tapioca, butter, flour, egg, sugar.

**SUMMER BERRY PUDDING:** A simple marriage of berries & bread makes the ideal pudding - strawberries, raspberries, blueberries, blackberries, sugar, lemon, & potato bread.

**VANILLA SEMIFREDDO:** A frozen vanilla mousse (Semifreddo in Italian means "half-frozen") is served in a pool of fresh seasonal berry sauce. YUM!

**LEMON POPPY SEED CAKE:** Flavorful & moist with lots of fresh squeezed lemon juice and zest plus a lemon syrup.

**FROZEN LIME MARGARITA PIE:** Graham cracker crust, fresh lime juice, sweetened condensed milk, grated lime zest, egg yolks & sugar – topped with Tequila whipped cream.

**FROZEN BROWNIE SUNDAES:** Toffee candy, brownies, caramel ice cream, and chocolate chips – with a side of strawberry sauce.

**COFFEE GRANITA:** Granita is a grown up Italian ice. This has coffee and Tia Maria – served with a dollop of fresh vanilla whipped cream.

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.***

Michele Wiener 484.866.3380  
[www.milkandcookiescatering.com](http://www.milkandcookiescatering.com)