

EVENT CATERING MENU

HORS D'OEUVRES

BITES

STUFFED POTATO BITES, boursin, herbs
MAC & CHEESE BITES, ranch bread crumbs
BEEF MEATBALLS, marinara
PORK MEATBALL, hoisin glaze
STUFFED MUSHROOM, spinach, parmesan
THAI CRAB CAKE, pineapple relish
SAVORY GOATS CHEESE TARTS, toasted seeds
AVOCADO TOAST BITES, chimichurri
CRAB CROSTINI, spicy remoulade
SAUSAGE AND RICOTTA ZUCCHINI CUP
ROOT VEGETABLE FRITTER, jerk mayonnaise
CRAB SALAD CANAPE, remoulade
TORTILLA ESPANOLA BITES, bravas sauce
STUFFED JALAPEÑO, corn, goat cheese
CURED SALMON, bagel chips, capers, onion
MINI BLACK BEAN CAKES WITH AVOCADO CREME
RICOTTA TOAST, berry jam, maple
MINI ELOTES, cotija, cilantro, chipotle

SKEWER

PROCIUTTO WRAPPED MOZZARELLA
BALSAMIC CAPRESE SKEWERS
BACON WRAPPED SCALLOPS, citrus mayonnaise
BACON WRAPPED SHRIMP, house cocktail sauce
BACON WRAPPED FINGERLING POTATOES
BACON WRAPPED PORK SHOULDER
PROSCIUTTO WRAPPED MEATBALL, marinara
RED WINE MARINATED STEAK SKEWER, steak sauce
CHICKEN TIKKA SKEWER, spicy curry sauce
TORTELLINI SKEWERS, olive, roasted grape tomato
BACON WRAPPED FIGS, cream cheese and herb dip
FRUIT AND BERRY SKEWERS, honey-yogurt

PLATTER/BOARDS

ANTIPASTO

cured meats, cheeses, olives, spreads, mustard, jams, crackers

FLATBREAD PIZZAS

cheese, pepperoni, sausage, vegetable, seasonal specialty

MEDITERRANEAN PLATTER

hummus, baba ganoush, pita chips, olives

TORTILLA CHIPS AND DIP

Salsa, fruit pico, guacamole, corn and black bean dip

POTATO CHIPS AND DIP

Buffalo chicken dip, French onion, hickory BBQ dip, chipotle ranch

TOAST AND CROSTINI

Honey ricotta, guacamole, roasted fig spread, pico, whipped brie

SLIDER

PULLED PORK, slaw, sweet BBQ sauce

CHICKEN BREAST, spinach, bacon, ranch

BRISKET, slaw, spicy BBQ sauce

BEEF BURGER, greens, cheddar, roasted tomato chutney

VEGGIE BURGER, greens, avocado, jamaican BBQ

TURKEY, cheddar, greens, cranberry

STEAK, caramelized onions, parmesan, roasted tomato

MEATBALL, parmesan, marinara

SAUSAGE, peppers and onions, dijon mustard

SOUPS

CHICKEN RICE

CHICKEN NOODLE

CHICKEN TORTILLA

FRENCH ONION

CLAM CHOWDER

TOMATO BISQUE

LOBSTER BISQUE

SEAFOOD STEW

GAZPACHO

PORTUGUESE KALE AND SAUSAGE

CRAB AND CHEDDAR SOUP

BROCCOLI CHEESE

CARAMELIZED ONION and ASPARAGUS

BUTTERNUT SQUASH and APPLE

MULLIGAWTANI

SPLIT PEA and HAM

BEEF STEW

BEEF CHILI

PORK CHILI

CHILI VERDE

CORN AND BEAN CHILI

VEGETABLE ORZO

BAKED POTATO

CHEESEBURGER

VEGETABLE ORZO

MINESTRONE

ITALIAN WEDDING

TORTELLINI VEGETABLE

LAMB AND CHICKPEA STEW

CREAM OF MUSHROOM

ENTREES

POULTRY

LEMON-HERB ROASTED CHICKEN BREAST
STUFFED CHICKEN BREAST, pan gravy
CHICKEN PICCATA, lemon, capers
BBQ TIPS, sweet and spicy BBQ glaze
CHICKEN MARSALA, mushrooms, herbs
CHICKEN PARMESAN, penne, marinara
COQ AU VIN, red wine, seasonal vegetables
CHICKEN TIKA MASALA, spicy coconut curry
SEARED TURKEY and PANCETTA, velour
CHICKEN SALTIMBOCA, crispy sage
ROASTED TURKEY BREAST, orange, ginger, herbs
TURKEY POT PIE, puff pastry crust
CHICKEN POT PIE, puff pastry crust
CHICKEN FAJITAS, peppers, onions, flour tortilla
CONFIT BONE-IN CHICKEN THIGHS, roasted onion gravy
BRAISED CHICKEN TACOS, salsa, guacamole, slaw, cotija

BEEF

MARINATED STEAK TIPS, caramelized onions
BRISKET POT ROAST, coffee stout gravy
BRAISED SHORT RIBS, espresso rub
CENTER CUT STEAK MEDALLION, caramelized onion, steak sauce
SESAME BEEF AND BROCCOLI, white rice
BEEF BRAICOLE, garlic oil
STOUT ALE SHEPHERDS PIE, brown butter mashed potato
BACON-WRAPPED MEATLOAF, house ketchup
COFFEE-RUBBED FLAT IRON STEAK, house steak sauce
BEEF BOLOGNESE, penne
STEAK FAJITAS, peppers, onions, flour tortilla
BRISKET TACOS, salsa, guacamole, cotija, slaw, chicharrones
SLOW-COOKED ROAST BEEF, pan jus, horseradish hollandaise

ENTREES

SEAFOOD

HERB CRUSTED SALMON, lemon, herbs
SALMON PICATTA, fried capers, lemon
BAKED NEW ENGLAND COD, cracker and butter crumb
PORK AND CLAMS, red clam sauce
SEARED SCALLOPS, white tomato sauce
LOBSTER NEWBERG, creamy cognac sauce
JUMBO CRABCAKES, remoulade
SHRIMP SCAMPI, linguini, lemon chardonnay sauce
SEARED TROUT, sesame crust
STUFFED HADDOCK, crab meat, white wine, herbs
STUFFED CALAMARI, crab meat, butter crumb
JAMBALAYA, chicken, shrimp, sausage, rice
FRUTE DI MARE mussels, shrimp, haddock, white wine
SUMMER ALE STEAMERS, drawn butter, spinach
CAJUN MUSSELS, spicy tomato sauce, garlic bread

PORK

PORK RAGU, penne
HOUSE SAUSAGE AND RICOTTA BAKE, rigatoni
PORCHETTA, fennel, herbs
STUFFED PORK LOIN, apple sausage stuffing
HERB CRUSTED PORK TENDERLOIN, Marsala au jus
HONEY-ESPRESSO CRUSTED PORK TENDERLOIN
SEARED PORK CHOP, tomato chutney
PIRI PIRI PORK SHOULDER
SLOW-COOKED ASIAN PORK BELLY, sweet chili sauce
BABY BACK RIBS, cajun rub, hickory BBQ sauce

ENTREES

VEGETARIAN

STUFFED SHELLS, ricotta, marinara

FARFALE ARABIATTA, seasonal vegetables, hot peppers

BAKED PENNE PUTTANESCA, olives, anchovies, capers

BAKED MANICOTTI, creamy ricotta, marinara

SWEET POTATO AND CHICKPEA CURRY

VEGEABLE "MEATLOAF", tomato chutney

STUFFED POBLANO PEPPERS, grains, beans, salsa, jack cheese

PORTIBELLO PARMESAN, marinara, mozzarella

VEGETABLE PRIMAVERA, linguini, white wine sauce

VEGETABLE RAGU, braised seasonal vegetables, red wine sauce

VEGETABLE DAHL, lentils, braised greens, seasonal vegetables

TEMPE BOLOGNESE, parmesan, marinara

SEARD TOFU, sesame seed crust, soy

TORTELLINI FLORENTINE, spinach tomato, marinara

CHEESE AGNOLOTTI, spinach alfredo

SIDES

POTATOES, roasted, mashed, au gratin, confit, twice baked

RICE, cajun, pilaf, cilantro-lime, Spanish

BAKED MACARONI AND CHEESE

VEGETABLE ORZO

CONFIT TOMATOES, fennel

ROASTED SEASONAL VEGETABLES

ROASTED ASPARAGUS

ROASTED BRUSSELS SPROUTS

CARROTS, dill-glazed, confit, roasted

BAKED BEANS, Texas style

CORN ON THE COBB (seasonal)

GREEN BEAN CASSEROLE

BRAISED GREENS, kale, Swiss chard, collards

ROASTED BROCCOLINI, garlic, olive oil

SALAD

COMPOSED SALADS:

VEGETABLE ORZO
HEIRLOOM TOMATO CAPRESE
GRAPE TOMATO CAPRESE
CORN AND TOMATO
POTATO SALAD
CAJUN POTATO SALAD
TORTELLINI SALAD
ANTIPASTA, olives, salami, pickled peppers, feta
THREE BEAN SALAD
BROCCOLI CHEDDAR, pickled onions
ROOT VEGETABLE SALAD
CILANTRO LIME COLESLAW
CLASSIC COLESLAW
CURRIED GARBANZO BEAN SALAD
WILD RICE AND GRAINS, vegetables
GARDEN MENAGERIE, local seasonal selection
CUCUMBER SALAD, lime juice, red onion, cilantro, tomato
PANZANELLA, focaccia, herbs, roasted tomato, pickled onions, mozzarella

GREEN SALADS

FIELD GREEN SALAD, Italian vinaigrette
CAESAR SALAD, romaine, focaccia croutons
GREEK SALAD, feta, olives, tomato, cucumber, red onion
WALDORF SALAD, grapes, apple, celery, sunflower seeds
POACHED PEAR, goat cheese, greens, candied pipits
STRAWBERRY AND SPINACH, feta, shaved carrot, balsamic blueberry dressing
FARMERS SALAD, seasonal vegetables
COBB SALAD, blue cheese, avocado, bacon, red onion, hard-boiled egg
SOUTHWEST SALAD, black beans, corn, avocado, tomato, cilantro
GARDEN SALAD, tomatoes, peppers, carrots, cucumber
HEARTY GREENS, kale, swiss chard, radicchio
ARUGULA, parmesan, lemon zest, sorrel, shaved carrot, malden salt
ROOT CELLAR, greens, carrot, celery root, radish

DESSERT

CHEESECAKE, berry coulis, caramelized graham cracker crumbs

COOKIE AND BAR DISPLAY

DARK CHOCOLATE CAKE TRUFFLES, seasonal and assorted garnishes

MINI NY CHEESECAKE BITES

TARTLETS, fruit, berries, mint

CUPCAKES, assortment of cake and buttercream flavors with seasonal and custom garnishes

CARROT CAKE, candied carrot, cinnamon caramel

CHOCOLATE CAKE, macerated cherries, vanilla creme, slices

CANNOLIS, assortment

HOUSE-MADE ICE CREAM BAR, seasonal flavors of ice cream, sauces and toppings

CHOCOLATE MOUSSE, berries, shaved chocolate, mint

NOTES

These menu items are suggestions and inspirations. Menus can be created from these items or they can be used to lead us to the perfect menu for you and your guests.

We offer buffet, family style and plated meal options.

We can accommodate most allergies in the entire meal or by having separate items specifically for the guests with allergies.

Salt & Light and Coleman Catering are nut allergy safe companies. This includes our bakery items.

We offer buffet, family style and plated meal options.

SALES and EVENT CONTACT

978-512-9257

sales@coleman-catering.com

manager@saltandlight.cafe