



Poulet

CATERING MENU

APPETIZERS & PLATTERS

MINIMUM ORDER 3 DOZEN PER ITEM

Vegetarian Appetizers:

- Kabocha Squash and Raisin Empanada . . . 2.00ea
- Stuffed Mushrooms . . . 2.00ea
- Polenta Triangles with Roasted Peppers . . . 1.75ea
- Seasonal Vegetable Crudite with Choice of Dip
- Vegetable Frittata Triangles . . . 1.75ea
- Avocado Toast with Lemon, Chives, & Radish . . . 2.00ea
- Deviled Eggs with Fried Capers . . . 1.75ea
- Caprese Bites with Balsamic Reduction . . . 1.00ea
- Chickpea & Quinoa Fritters with Agave-Mustard . . 1.75ea

Non-Vegetarian Appetizers:

- Teriyaki or Adobo Chicken Drumettes . . . 2.25ea
- Moroccan Chicken B'stillas . . . 2.75ea
- Chicken Satays with Peanut Dip . . . 2.75ea
- Smoked Salmon or Shrimp Mousse with Wasabi Cream on Belgian Endive . . . 3.50ea
- Black Bean Cakes with Sausage and Fresh Salsa . . 2.75ea
- Country Liver Pate on Crostini . . . 2.75ea
- Smoked Salmon & Wasabi-Avocado Rolls on English Cucumber . . . 3.50ea
- Shrimp Cocktail . . . 3.25ea
- Merguez Meatballs with Tzatziki . . . 2.75ea
- Mini Crab Cakes with Preserved Lemon Aioli . . . market

ENTREES

MINIMUM 18 SERVINGS PER ENTREE

Chicken Entrees:

- Chicken Paprikash - with Sour Cream, Smothered Onions and Sweet Paprika
- Normandy Chicken - with Apples and Creme Fraiche
- Chicken Braised with 40 Cloves of garlic
- Coq au Vin – with Mushrooms and Pearl Onions in a Robust Wine Sauce
- Chicken Piccata - with Fried Capers and Shallots in a Lemon-Butter Sauce
- Chicken B'stilla - with Cinnamon, Egg, Cumin, and Almonds in Phyllo
- Moroccan Chicken with Preserved Lemons & Olives
- Chicken Saltimbocca – with Prosciutto and Sage
- Chicken Marsala – with Mushrooms and Shallots
- Chicken Breast Parmesana – with Fresh Mozzarella and Tomato-Basil Marinara
- Jamaican Jerk Chicken (not spicy unless requested)

Non-Chicken Entrees:

- Braised Beef Short Ribs – with Tomato-Beef Jus
- Italian Meatballs – Turkey or Beef
- Pork Tenderloin Roulade – with Cranberry, Apple, and Walnuts
- Salmon Fillet – with Artichoke, Tomato Salsa Verde
- Blackened Grouper Fillet – with Citrus Beurre Blanc
- Shrimp Etouffee – with Cajun Tomato Broth



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SIDE DISHES

MINIMUM 18 SERVINGS PER SIDE

Starch Sides:

Gratin of Celery Root and Potatoes
Mashed Potatoes
Creamy Asiago Polenta
Homestyle Macaroni and Cheese with Tillamook Cheddar
Cajun Dirty Rice with Bell Peppers, Celery, and Onion
Saffron Rice with Peas and Carrots
Southern Cheese Grits – with Tillamook Cheddar
Egg Noodles with Herb-Butter
Fettuccini with Garlic-Butter
Roasted Fingerling Potatoes with Thyme-Butter

Vegetable Sides:

Roasted Brussels Sprouts and Cauliflower
Roasted Root Vegetables
Creamed Spinach and Mushrooms
Sautéed Green Beans and Fried Shallots
Caesar Salad – Romaine, Garlic Croutons, & Asiago
Braised Swiss Chard – with Portobello and Tomato
Oven Roasted Asparagus with Lemon Aioli
Kale Salad – Shaved Apples and Sunflower Seeds
with Apple Cider Vinaigrette
Spring Mixed Green Salad – Cucumber, Carrot and
Cabbage with House Vinaigrette

DESSERTS

MINIMUM 18 SERVINGS PER DESSERT

Bittersweet Chocolate Mousse Cups
Cheesecake Bites with Strawberry or Blueberry Glaze
Assorted Cookies – Chocolate Chunk, Walnut Shortbread,
Anzac, GF Almond, Chocolate Whopper
Chocolate Walnut Brownies
Tres Leches Cake with Whipped Cream and Strawberries
Coconut Tapioca Pudding
Buttermilk Panna Cotta
Bread Pudding with Seasonal Fruit and White Chocolate
Applesauce Cake with Cream Cheese Frosting
Key Lime Pie with Whipped Cream
Whiskey Pecan Pie with Whipped Cream
Carrot Cake with Cream Cheese Frosting and Walnuts