

# SPRING 2023

## EAST COAST CATERING & EVENTS

### FARM FRESH MENU

#### Appetizers



##### **Pimento Whiskey Bacon Crostini**

*Sweet smokey whiskey bacon onion jam, homemade pimento cheese w/ candied jalapenos. On a toasted crostini.*

##### **Spring Pea & Prosciutto Bite**

*Sweet spring peas, salty prosciutto & creamy Italian cream cheese. Served on a toasted crostini w/ fresh lemon zest.*

##### **Spring Strawberry, Cucumber Shooters**

*Local sweet spring strawberries, cucumbers, feta cheese & fresh herbs. Served in a lime & honey rimmed shot glass*

##### **Jarcuteries (Seasonally Inspired)**

*Italian & peppered salami, calabrese, artisan cheeses, locally grown herbs, seasonal fresh & dried fruits. Served in a mini mason jar.*

##### **Bacon Asparagus Phyllo Bites**

*Spring asparagus, apple wood bacon, creamy brie cheese, whiskey onion jam in a mini phyllo cup.*

##### **Pan Fried Shrimp Crisp with Pepper Jelly**

*Pan fried shrimp, garlic and herb cream cheese & local pepper jelly. On a crisp thin artisan cracker.*



### Entrees

##### **Lemongrass & Herb Brined Roasted Chicken**

*Lemongrass, garlic & fresh herb brined chicken. Skillet cooked and oven roasted to perfection.*

##### **Maple Mustard Chicken Legs**

*Northern maple mustard bourbon glazed chicken leg. Oven roasted for a crisp golden outer skin.*

##### **Grilled Boneless Pork Chops**

*Locally sourced boneless pork chops seasoned & chargrilled. Then topped w/ artisan tomatoes, avocado, bacon & artisan soft cheeses.*

##### **Chargrilled Flank Steak**

*Locally sourced beef seasoned & chargrilled to medium. Topped w/ spring asparagus & artisan tomato salad.*

##### **Spring Vegetable Cavatappi Pasta Alfredo**

*Wild assorted mushrooms, spring peas, seasonal asparagus & Italian cheeses w/ creamy alfredo sauce. Tossed in an Italian Cavatappi pasta.*

##### **Spring Chicken Pancetta Macaroni**

*Roasted tossed chicken, crispy pancetta, roasted asparagus, spring peas, fire roasted tomatoes. Tossed in macaroni pasta w/ a lemon cream sauce.*



### Side Dishes

##### **Mixed Spring Beans w/Ginger Carrots**

*Mixed spring beans & roasted ginger carrots, seasoned & tossed w/ lime chili butter.*

##### **Creamy Garlic & Scallion Mashed Potatoes**

*Creamy, buttery mashed potatoes. Whipped with spring garlic & scallions.*

##### **Asparagus, Artisan Tomato & Chickpea Salad**

*Spring asparagus w/ artisan tomatoes, summer cucumbers, red onions, black olives & feta cheese. Tossed in a lemon herb vinaigrette.*

##### **Spring Squash & Sweet Corn with Bacon**

*Locally grown spring squash, sweet corn, artisan tomatoes w/ apple wood bacon.*

##### **Fresh Garlic & Herb Sliced Artisan Potatoes**

*Thin sliced artisan potatoes, tossed w/ fresh garlic, herbs & Dijon vinaigrette.*

##### **Spring Asparagus, Radish Panzanella**

*Warm torn crusty bread, spring asparagus, seasonal radishes, young mustard greens, boiled eggs, Olive oil & red wine dressing.*

