
DUCK SOUP CATERING - DINNER MENU

Roast Tenderloin of Beef

Roasted Vegetables in season
Mesclun salad with maple balsamic dressing and candied walnuts.
White and whole grain rolls and maple butter

Beef Medallions Burgundy

Medallions of beef cooked to perfection smothered with mushrooms, onions, and a reduction of burgundy wine
Mashed garlic potatoes
Vegetable kabobs
Green salad with choice of dressing
Rolls and butter

Cumin Crusted Pork

Pork tenderloin crusted with cumin topped with orange jalapeño sauce
Potato salad vinaigrette
Grilled corn salad with black beans and rice
Spinach salad with chevre and maple cumin vinaigrette
Crusty whole wheat and semolina rolls

Indonesian Pork Satay

Served with three dipping sauces (peanut, tangy lime, hot & sweet)
Gado Gado salad (string beans, carrots, cabbage, sliced new potatoes, bean sprouts & cucumbers) with a peanut dressing
Basmati rice

Pasta

A variety of pastas can be created to suit your tastes and event. Suggestions might

Mediterranean Fish Filet

Tilapia with a medley of orange, tomatoes, olives, onions, and garlic sauce. Orzo
Parmigiano
Mixed Green Salad & dressing
Rosemary Bread sticks and butter

Sweet Red Peppers

Beautiful stuffed red peppers with a variety of vegetables, tofu and Parmesan cheese topped with tomato artichoke sauce
Wild rice
Mesclun salad with garlic dressing
Whole grain rolls and butter

Vegetable Lasagna

With this beautiful lasagna no one will miss the meat. Filled with cheese, tomatoes, and spinach with white sauce
Mixed green salad and vinaigrette
Whole grain and white rolls and butter

Chicken Mandalay

Sautéed chunks of chicken in a spicy curried apricot sauce Basmati rice
Mesclun salad with Balsamic dressing
Pita bread or rolls and butter

Chicken with Chickpeas

Chicken breast medallions, lightly stewed with chickpeas, garlic, tomatoes, and thyme.
Semolina gnocchi
Caesar Salad
Green beans with toasted pine nuts
Crusty rosemary boule

include: Asparagus with cream sauce and pistachios; lemon, vegetables and olives: shrimp and porcini mushrooms
Salad with choice of dressing
Breads and dipping oils

Poached Salmon

Wild rice with Porcini mushrooms and fresh herbs.
Sliced, fresh tomatoes with mozzarella and basil
Crusty baguettes and butter

Chili Shrimp

Shrimp with a kick of chili sauce
Creamy coconut risotto
Lime Green beans
Napa and Savoy cabbage salad w/ peanut dressing
Whole grain rolls and butter

Grilled Beef & Chicken Teriyaki

Asian cabbage slaw with sesame soy dressing
Sesame garlic Soba noodles with vegetables
Bow knot rolls and butter

Chicken in Chianti

Thighs stuffed with Prosciutto, rosemary, sage and garlic
Polenta with Parmesan
Sliced tomatoes with basil, garlic vinaigrette, and shredded Parmesan
Mixed green salad with toasted pecans and blue cheese
Chewy olive thyme bread sticks

Chicken Picatta

Pan cooked chicken breasts with lemon, capers, white wine and parsley
Multigrain pilaf with sesame seeds
(Leeks, brown rice, barley, bulgur, currants)
Green salad with cranberries & Vinaigrette
Crusty baguettes and butter