

PAN FIRED CATERING

MENU

Hors D'oeuvres

*A bountiful presentation utilizing our decorative platters, chafing dishes, and trays.
Priced per person.*

Fresh Fruit Display:

An array of fresh fruit presented on large serving pieces to match your event

Artisan Domestic and International Cheese Board:

An assortment of domestic and international cheeses displayed on large serving pieces, garnished with dried fruits and assorted salted nuts

Fresh Fruit and Artisan Cheese Board presented together

Antipasta Piatto:

Assorted Italian meats, cheeses, olives, tapenades, pesto and Italian bread slices

Assorted Sushi Platter:

An array of California rolls, spicy tuna, and, spicy salmon

Traditional Spinach and Artichoke Dip:

Fresh spinach tossed with artichokes and fresh herbs, served with toasted breads and crackers

Grilled Vegetable Basket:

Fresh vegetables grilled and displayed on large serving pieces to match your event
Served with basil pesto and roasted red pepper pesto

Baked Stuffed Brie:

Brie stuffed with strawberry preserves, served with breads and crackers

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Butler Passed / Placed. Priced per person.

Passed / Placed

Petite Beef Sliders: Served with pickled onions, house made ketchup and topped with aged cheddar on sweet rolls

Petite Pork Belly Sliders: Encrusted pork belly, seared and served with soy-ginger glaze on sweet rolls

Jumbo Lump Crab Stuffed Mushrooms: Crab blended with cream cheese, parmesan cheese and fresh herbs

Spicy Italian Sausage Stuffed Mushrooms: Ground Italian Sausage mixed with Fontina Cheese and fresh herbs

Jumbo Lump Crab Cakes: A perfect mixture seared and finished with a Classic Remoulade Sauce

Petite Chicken Tostadas: House smoked chicken atop a crisp corn tortilla garnished with citrus slaw

Shrimp Skewers: Jumbo Prawns sautéed in white wine, butter, garlic and fresh rosemary

Chorizo and Shrimp Quesadillas:

Chorizo and Jumbo Prawns cooked together with a spicy vegetable blend, garnished with fresh avocado and crème fraiche

Egg Rolls: Classic egg rolls

Seared Ahi Tuna: Fresh Bib Lettuce flowers with the freshest Tuna and a mandarin slaw

Antipasta Skewers: Fresh Mozzarella, Kalamata olives, grape tomatoes and marinated artichokes

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Passed / Placed

Fresh Shrimp Spring Rolls:

Steamed Jumbo Prawns, daikon, carrots, radish, rice noodles and bok choy wrapped in rice paper and served with Ponzu Sauce

Fresh Vegetable Spring Rolls:

Steamed broccoli, daikon, carrots, radish, rice noodles and bok choy wrapped in rice paper and served with Ponzu Sauce

Zucchini Rounds: Fresh Zucchini slices topped with a mixture of boursin, goat cheese, roasted red peppers and fresh herbs

Classic Bruschetta:

Fresh Mozzarella, basil from our garden and fresh tomatoes drizzled with a house made balsamic glaze atop rounds of freshly baked French bread

House Made Meatballs: Organic beef meatballs served your way with Italian, Swedish or Barbeque sauce

Petite Piped Potatoes: Baby Red Bliss potato piped with a mascarpone and Asiago cheese blend, garnished with fresh chives

Braised Short Ribs: Tender braised beef short ribs atop a Mexican cornbread pancake

Jumbo Lump Crab Salad Squares: Fresh Jumbo Lump tossed with fresh herbs and a house dressing atop sourdough rounds

Beef Tenderloin and Pineapple Pops:

Tenderloin of beef and grilled pineapple marinated in fresh herbs and garlic, presented on skewers

Cherrywood Bacon Wrapped Sea Scallops:

Beautiful fresh sea scallops wrapped in cherry wood bacon, baked and finished with an orange soy glaze

Colorado Lamb Lollipops:

Ground lamb meatballs tossed in a house made barbeque sauce with fresh mint presented on a lollipop stick

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Entrees

Buffet: Choose an entrée, two sides, choice of salad with bread & butter. Priced per person.

Choose Two Entrees ~~~ Choose Three Entrees

Kids 4 to 8 years ~~~ Kids 3 years and younger:

Plated: Choose one pre-selected entrée: Priced per person .

Choice of Entrée, Guests will RSVP for their selection: Two Entrees or Three Entrees

Dual Entrees on same plate ~~~ Kids plated dinner, please inquire.

Chicken

Mount Vernon Signature: Boneless-skinless breast of chicken, grilled and served with a rosemary, vermouth cream

Piccata: Tender, thin chicken breast battered and pan fried, topped with a lemon, caper, white wine sauce

Marsala: Boneless-skinless chicken breast sautéed with a Marsala wine reduction with local mushrooms

Stuffed Chicken Breast: Chicken breast with cream cheese, spinach, seasonings, in a tomato sherry cream sauce

Mediterranean: Grilled breast of chicken topped with a rich balsamic-tomato sauce with Kalamata olives and feta

Panko Roasted: Encrusted in panko bread crumbs and fresh herbs, roasted and served atop a mushroom dill demi glaze

Polynesian: Boneless, skinless chicken breast marinated in pineapple juice, soy sauce and spices, grilled and glazed with a house made a teriyaki sauce and garnished with sesame seeds

Pork

Herb Encrusted: Seared and slow roasted loin of pork

Carnitas: Smoked to perfection and shredded, served in a classic Colorado style

Peach Bourbon: Encrusted loin slow roasted, sliced and smothered in a house made peach-bourbon barbeque sauce

Whole Pig: Apple and cherry wood smoked pig with all the trimmings

Beef:

Seared Sirloin: Tender local peppered sirloin seared and finished with a wild mushroom demi glaze

Beef Medallions: Medallions of beef tenderloin, seared to perfection and finished with a Colorado Mushroom demi

Grilled Marinated Flank Steak: Marinated in beer, soy sauce and spices and grilled, sliced thinly and glazed with a reduction of marinating juices

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Seafood:

Salmon: Salmon baked to perfection and served with tropical fruit salsa

Panko Encrusted Salmon: Salmon encrusted in panko bread crumbs and finished with an orange Teriyaki glaze

Jumbo Lump Crab Cakes: Twin jumbo lump crab cakes, seared and finished with a chipotle Remoulade

Rainbow Trout: Pan seared and finished with a lemon caper relish

Lamb:

Colorado Lamb Chops: Colorado lamb chops served with a wild-berry mint compote

House Varieties:

Meatball Lasagna:

House made ricotta, house made marinara and house made meatballs layered with fresh pasta sheets and baked to perfection

Penne Pasta: Tossed with house made marinara and meatballs

Pasta Primavera: Linguini noodles tossed with fresh local vegetables and a lemon herb sauce

Eggplant Parmesan: Local eggplant breaded and layered with a house made marinara, parmesan and fresh mozzarella

Vegetable Lasagna: Local fresh vegetables layered in fresh pasta sheets with house made ricotta and house made marinara

Fettuccini Alfredo: Fresh fettuccini noodles tossed with a house made Alfredo sauce

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Salads

House Salad: Field greens, cucumbers, fresh tomatoes, shredded carrots, red onions, radish slices and house made champagne vinaigrette

Red, White & Blue: Field greens, fresh strawberries, bleu cheese crumbles, candied walnuts and house made balsamic vinaigrette

Traditional Caesar: Hearts of romaine, house made croutons, shaved parmesan, grape tomatoes and house made Caesar dressing

Italian Rustica: Kalamata olives, mozzarella, house made croutons, sundried tomatoes and house made balsamic vinaigrette

Table Mountain: Fresh strawberries, candied walnuts, mandarin oranges, shallots and house made champagne vinaigrette

Garden Spinach: Local baby spinach, mandarin oranges, red onions and candied walnuts with house made warm bacon dressing

Wild Beet: Fresh local roasted beets, chilled and served atop field greens with sunflower seeds and house made balsamic

Summer Salad: Mixed greens , feta cheese, seasonal fruit (such as strawberries, pears, Mandarine oranges), house made balsamic, candied walnuts on the side

Side Items

◇ *Smoked Gouda and Roasted Garlic Mashers*

◇ *Roasted Garlic Mashers*

◇ *Cheddar Chive Mashers*

◇ *Herb Roasted Potatoes*

◇ *Potatoes au Gratin*

◇ *Seasonal Grilled Vegetables*

◇ *Seasonal Steamed Vegetables*

◇ *Broccoli and Cheese Casserole*

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Brunch

Includes your choice of bacon or sausage, roasted potatoes, assorted pastries, and, fresh fruit display.

Priced per person.

Grand Marnier French Toast:

French bread battered in eggs, milk, sugar and Grand Marnier, cooked on the griddle and served with a warm Maple syrup

Green Chili Strata:

Flour tortillas, eggs, house made green chili and cheese cooked together to make a delicious comfort casserole

Scrambled Eggs: Traditional fluffy scrambled eggs with onions, bell peppers and cheese

Cinnamon French Toast Soufflé: House made cinnamon bread, eggs and sugar baked into a delicious soufflé

Buttermilk Flapjacks: House made batter cooked on the griddle and served with warm Maple syrup

Carved Virginia Ham

Carved Steamship

Omelet Station

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Stations in Action

When selecting all Stations in Action for your menu, choose three stations.

Priced Per Person.

Plaza Italia:

A chef works their magic in front of your guests with linguini and penne pastas tossed in a house made marinara, pesto cream or Alfredo sauce with shaved parmesan and garlic bread

Wok and Roll:

A chef prepares chicken, beef or vegetarian stir-fry in front of your guests, served over steamed or fried rice

Carved Steamship:

A perfectly roasted steamship round of beef carved to order with Horseradish sauce and natural gravy, served with an assortment of fresh breads and rolls

Carved Beef Tenderloin:

Tenderloin of beef, slow roasted to perfection and served with caramelized onions, horseradish sauce and wild mushroom sauté, served with an assortment of fresh breads and rolls

Do the Mashed Potato:

Chef's bring to life house made mashed potatoes any way your guests see fit, adding the following ingredients over a hot stone to order: English peas, cheddar cheese, hard wood smoked bacon, caramelized onions, sour cream and roasted garlic

Bananas Foster:

A traditional sweet favorite brought to life by a chef with bananas, brown sugar, rum and a live flambé station