



HEART & HOME
Chefs

FAMILY STYLE

MENU TEMPLATE

APPETIZERS

Tomato basil Brushetta

Tomato Basil Garlic toasted baguette balsamic glaze

Seafood Stuffed Mushrooms

scallops, snow crab , shrimp

Bacon Wrapped Water chestnuts

scallops, snow crab , shrimp

Old Fashioned Deviled Eggs

Capers Pine nuts

Charcuterie Board

Soppressata, Prosciutto, Ham, Cheddar , Asiago, Gouda, Dried Fruit, Crackers

SALADS

Classic Caesar

Romaine, Shaved Parmesan
Homemade Dressing

Mixed Green

Candied Pecans Feta
Vinaigrette Dressing

Romaine Fruit Cups

Mixed Fruit
Poppyseed Dressing

Spinach Mandarin

Almonds, Cranberries, Goat Cheese
Balsamic Dressing

ENTREES

Chicken with Sundried Tomato

*Creamy sundried tomato sauce
Garlic and Basil*

Pork Tenderloin stuffed with Apples

Tender Pork/ Apples ,Rosemary ,Thyme

Beef Braciolo

*Beef stuffed with herbs and cheese
Served with Tomato sauce*

Pan Seared Lamb Chops

Roasted Garlic Fresh Herbs

Pan Seared Salmon

Caribbean Jerk

Vegetarian Stew

*Hearty vegetables Fresh Herbs
Garlic, Mushrooms*



SIDES

Roasted Redskin Potatoes

Garlic butter with Fresh Herbs

Au Gratin Twice Baked Potato

Served in Potato Halves

Roasted Brussel Sprouts

Maple Bacon Glaze

Grilled Asparagus

Roasted garlic, Lemon

Baked Creamed Corn

Sweet and Creamy

DESSERTS

Peach Cobbler

Ice cream

Baked Apple

Wrapped in Puff Pastry

Ice Cream

Spiced Sweet Potato Pie

With Real Cream Whipped