



Cardel Catering



Catering For Your Every Need.™

Sample Seated Dinner Menu

Passed Appetizers

Ahi Tuna on Wonton Crisps with Chinese Five Spice, Mustard and Scallions

Mini Potato Pancakes with Apple Compote and Crème Fraiche

Crispy Fried Spanish Olive Stuffed with Bleu Cheese

Served Dinner

Wild Greens with Grilled Pears, Buttermilk Bleu and Toasted Pecans with Vinaigrette

Roasted Rack of Lamb with Lemon and Oregano, Roasted Fingerling Potatoes

and Eggplant Caponata

OR

Sautéed Sea Bass with Spring Vegetable Risotto and Preserved Lemon Butter Sauce

Vegetarian Option

Ravioli with Swiss Chard and Caramelized Onions with

Brown Butter Sauce and Pine Nuts

Dessert

Flourless Chocolate Cake topped with Espresso Whipped Cream

Assortment of Mini Cookies