

TREVI CATERING

SEASONAL OFFERINGS

HOR D'OEUVRES

(Price per piece)

Summer

Thai basil Agrodolce Shooter (served chilled)

Tomato water, parmesan crisp

Panzanella Salad Skewers

Garlic Brioche crouton, heirloom tomato, buffalo mozzarella, basil, pesto drizzle

Grilled Vegetable Flatbread

Whipped Boursin cheese, arugula salad with shaved shallots, fresh garlic, aged balsamic, and extra virgin olive oil

Chilled watermelon Balls

Shaved cucumber, feta cheese, also offered in other variations including jalapeño cilantro, and pearl mozzarella and basil

Fall

Butternut squash soup shooter

Maple whip, sweet n' spicy pepitas

Fried pumpkin ravioli

Brown butter and sage "dipping dots", micro green

Sweet potato and mushroom tarts

House whipped ricotta cheese

Seasonal Bruschetta

Grilled crostini, ricotta, Brussels sprouts, candied bacon, micro greens

Winter

Bite size Shepard's Pie's

Choice of ground lamb or beef, Demi glacé, peas and carrots, garlic chive whipped potato

Seasonal crostini

Grilled crostini, herbed goat cheese schmear, smoked beets, caramelized shallots, balsamic and micro greens

Prosciutto and melon

Classic preparation, micro greens

Mashed potato martini bar

Choice of 3 whipped potatoes, bacon, chive, caramelized onions, whipped butter, crème fraiche, toasted marshmallow sauce, mushroom Demi glacé, candied pecans, aged cheddar cheese

Spring

Blue corn nacho with "Guac"

Smashed spring pea "guac" grilled shrimp, chimichurri,

Maine lobster rolls

Bite size Maine lobster rolls, butter grilled New England roll, lemon chive aioli, micro Bibb lettuce

Cream of asparagus shooter

Grilled asparagus, truffle whip

Cucumber crab cups

Blue crab, chipotle mayo, mango, radish, micro cilantro
\$4.00

SALADS

(Price per person)

Summer

Fire roasted corn and tomato salad

Spring greens, brioche crouton, chives, herb vinaigrette

Marinated cucumber Tomato salad

Cucumbers, heirlooms tomato, spring greens, house dressing, goat cheese "crouton"

Classic caprese salad

Heirloom tomato, buffalo mozzarella, basil, extra virgin olive oil, 30 year balsamic

House salad

Spring greens, tomato, carrot, cucumber ribbon, shaved shallot, house dressing

Fall

Granny Smith apple salad

Gorgonzola, sweet and spicy pepitas, and cranberries, with spring greens

Harvest salad

Roasted butternut squash, raisins, quinoa, roasted pecans, gala apples, Feta cheese, toasted pumpkin seeds, baby kale, apple cider vinaigrette

Autumn arugula salad

Caramelized acorn squash, avocado, cucumber, chopped pecans, pomegranate ginger dressing

Fall pears

Shaved pear and candied walnuts, shaved Parmesan, baby greens, balsamic vinaigrette

Winter

Winter caprese

Beets, Panko fried mozzarella, basil, balsamic, extra virgin olive oil,

Waldorf salad

Romaine lettuce, red delicious apple, celery, shaved red onion, blue cheese, chopped walnuts, honey garlic aioli, frozen champagne grapes,

Classic Caesar salad

Romaine hearts, shaved Parmesan, croutons, house Caesar dressing, parmesan crisp

Winter vegetable and red cabbage tostada salad

Lime crema, toasted pepitas, blue corn tortilla

Spring

Spring chop salad

Hot house cucumbers, avocado, sugar snaps, radish, cherry tomato, scallion, chive, mint, sriracha honey lemon yogurt dressing

Strawberry salad

Green beans, sugar snaps, watermelon radishes, baby spinach, tarragon apple cider vinaigrette

House spring salad

Candied pecans, red grapes, spring greens, creamy goat cheese dressing, crispy fried shallots

Raspberry walnut salad

Bibb lettuce, raspberries, candied walnuts, Gorgonzola, scallions, honey Dijon vinaigrette

SEASONAL ENTREES

(Plated price per person)

Summer

Chicken Milanese

*Parmesan whipped celery root and Yukon gold purée, roasted zucchini and yellow squash, chive basil
buerre Blanc*

Seared Atlantic salmon

Rosemary lemon basmati pilaf, Charred purple asparagus, grilled peach vinaigrette, crispy shallots

Thick cut boneless pork chops

Ancho coffee rub, grilled sweet potato, Anaheim and poblano chilies, grilled pineapple salsa

Roasted filet mignon

Garlic and thyme smashed fingerlings, herbed spinach salad, Amarone Demi glacé

Fall

Chicken Cutlets

Boursin whipped risotto, roasted asparagus, apple and cranberry slaw

Seared Salmon

Roasted cauliflower garlic purée, charred butternut and yellow squash, Brown sage butter

Autumn Spice Pork Loin

Carrot parsnip hash, haricot vert, bacon au jus

Filet Mignon

Jersey sweet potato scallion latke, roasted broccolini, apple cider Demi

Winter

Chicken Piccata

Penne aglio olio, green beans, lemon butter sauce, parsley, fried capers

Seared Black Cod

Buttered Potato leek purée, shaved Brussels sauté, classic buerre blanc

Panko Crusted Bone in Pork Loin

Herbed Spaetzle, Asparagus, mushroom Jus,

Prime Rib of Beef or Filet Mignon

Caramelized mushroom and shallot, asparagus, herbed parmesan Arancini, classic Demi glacé

MARKET PRICE

Spring

Airline chicken breast

Smashed Peruvian blue potato, Herbed Parmesan Butter, arugula salad, tomato vinaigrette

Surf and surf

Seared U-10 Scallops, Seared Salmon filet, Saffron basmati pilaf, baby sunburst squash, charred ramps, chive buerre blanc

Bacon Wrapped Pork Loin

Cheddar Fried Polenta cake, roasted asparagus, House BBQ

Grilled Flank Steak

Charred blue corn tortilla, black bean purée, salsa verde, arugula and radish salad, cotija cheese, charred lime