

Collage Catering – First Course

Tomato-Basil Bruschetta
Blackened Tilapia Skewer
Beef-Gorgonzola Crustinis
Salmon Gravlaxx
Caribbean Shrimp Skewer
Seared Ahi Tuna Baguette
Vegetable Skewers
Shrimp Cocktail
Vegetable Crudite
Tapenade and Goat Cheese
Meat and Cheese Tray
Meatballs in Sauce
Fruit Tray
Mussels Escabeche (2 ea)
Endive and Anchovies (2 ea)
Marinated Mushroom Salad
Prosciutto Wrapped Asparagus
Prosciutto Wrapped Rapini

Collage Catering – Second Course

Caesar Salad

Fresh romaine hearts, homemade Caesar dressing and house-made croutons.

Spinach Salad

Fresh spinach, prosciutto, apples and aged parmesan with an orange vinaigrette.

Mixed Green Salad

Mixed field greens with an aged sherry vinaigrette.

Grilled Vegetable Salad

Grilled zucchini, squash, and eggplant over mixed greens with a sun-dried tomato vinaigrette.

Asparagus Salad(seasonal)

Asparagus, mango and grape tomato with mixed field greens and an Asian citrus vinaigrette.

Lobster Bisque

Our famous version of the classic!

Collage Catering – Second Course

Tomato Basil Parmesan Soup

Roasted tomato, basil and parmesan puree.

Caprese

Buffalo mozzarella and vine-ripened tomatoes with fresh basil, balsamic vinegar and extra virgin olive oil.

Chicken Tomatillo Chowder

Roasted corn, grilled chicken and potatoes in a spicy broth.

Asian Green Salad

Fresh spinach, mixed greens, mandarin oranges, water chestnuts and sliced almonds with an Asian citrus vinaigrette.

Gazpacho

Grape tomatoes, English cucumbers and sweet peppers in a tangy broth.

Collage Catering – Third Course

Lamb Shank

Slow braised Colorado lamb in natural jus with a goat cheese polenta and sautéed broccolini.

Airline Chicken

Airline chicken breast served with truffle mousse, baby vegetables and whipped potatoes.

Merlot Salmon

Grilled salmon with a merlot gastrique. Served with risotto.

Salmon and Couscous

Grilled salmon with an Indian style vegetable couscous and yogurt sauce.

Shrimp Scampi

Large prawns in a garlic and fresh herb butter sauce served over fettucini.

Collage Catering – Third Course

Chicken or Veal Piccata

Sautéed chicken breast or veal cutlets over bowtie pasta in a lemon caper sauce.

Chicken or Veal Marsala

Sautéed chicken breast or veal cutlets over farfalle pasta with a Marsala demi-glace.

Beef Bourguignonne

Beef tenderloin tips, pearl onions and mushrooms in a burgundy demi-glace with roasted garlic mashed potatoes.

Tilapia Amandine

Lightly floured and sautéed tilapia filet with a sauce of white wine, lemon and almonds over stir fried vegetables.

Pork Loin

Molasses marinated and slow roasted pork loin with a wild rice pilaf and apricot chutney.

Collage Catering – Third Course

Vegetable Lasagna

Portobello mushrooms, eggplant, roasted peppers and spinach layered with mozzarella and ricotta cheeses and a pesto cream sauce.

Vegetable Wellington

Grilled zucchini, squash, Portobello mushrooms and eggplant baked in a puff pastry with a roasted red pepper coulis.

Dover Sole & Scallop Mousseline

Lightly poached Dover sole filets rolled with scallop mousse and topped with a beurre blanc then served with wilted spinach.

Pasta De Mer

Prawns, scallops, tomatoes and sweet peppers over linguini pasta with a lemon cream sauce.

Beef Tenderloin

Five spiced beef tenderloin served with fresh mango salsa and coconut rice.

Collage Catering – Dessert Course

Wild Berry Cheesecake

Mocha Ganache with Raspberry Chipotle
Sauce

Tiramisu

Crème Brulee

Pistachio Citrus Cheesecake

Apple Stack Cake

Swedish Cream with Balsamic Blackberries

Tropical Fruit Parfait with Green Tea
Yogurt

Cookie Tray

Collage Catering – Extras and Sides

Bread Service(incl. oil and vinegar)

Assorted Gourmet Bread Spreads

Fire Grilled Asparagus (seasonal)

Roasted Garlic Mashed Potatoes

Oven Roasted Potatoes

Curried Vegetable Couscous

Haricots Verts

Baby Carrots

Braised Greens

Dauphinoise Potatoes