

Kate's Table

CATERING & EVENTS
EST. 2010

Plated Dinner Menu Fall - Winter

Plated Salads

- Little Gem: pomegranate, grapefruit, blood orange, walnuts, honey vinaigrette
- Winter Greens: radicchio, gem, red leaf lettuces, buttermilk blue cheese, dates, pecans, red wine vinaigrette
 - Kale + Delicata Squash Salad: wheatberries, pepitas, pomegranate, citrus-maple vinaigrette
- Spinach Salad: baby spinach, roasted asparagus, crispy prosciutto, tomatoes, lemon-basil vinaigrette
- Arugula salad: baby arugula, heirloom tomato, grilled red onion, shaved pecorino, lemony vinaigrette
- Roasted Heirloom Beets, bleu d' auvergne cheese, pralined pecans, mache, lemon vinaigrette
- Spanish Salad: romaine, purple cabbage, hearts of palm, tomato, avocado, red onion, shaved manchego cheese, sherry vinaigrette
 - Stacks Salad: beet, ricotta & goat cheese stacks, hazelnut vinaigrette
- Harvest Salad: mixed greens, cranberries, goat cheese, sliced fuji apple, praline pecans, apple vinaigrette
- Caesar Salad: romaine, housemade croutons, parmesan, oven-roasted cherry tomatoes, white anchovies, housemade caesar

Soup

- Carrot-Ginger, cardamom cream
- Chicken + Dumpling Stew, sherry, homemade flour dumplings
 - Kate's Beef Chili, touch of honey
 - Clam Chowder, herbed crostini crackers
- Plum tomato & fennel soup, mini grilled cheese
- Corn & Goat Cheese Soup, shrimp, bacon, butter chanterelles
 - Corn Chowder, bacon, jalapeno crema

Signature Plates

- Herb & garlic crusted beef tenderloin, red wine demi-glace, haricot verts, individual cauliflower gratin
 - Tina's slow-braised beef short ribs, parsnip puree, baby vegetables
 - Mustard crust rack of New Zealand lamb, scallion potato cakes, grilled asparagus
- Breaded veal cutlet, oven melted riclette, asparagus + green beans tossed with mustard vinaigrette
- Cocoa + chili rubbed pork tenderloin, grilled summer plums, cheddar + jalapeno grits, succotash of fresh corn, edamame, tomato
 - Crispy pan seared statler chicken, black peppercorn spaetzle, roasted heirloom carrots
- Seared tuna, sliced, smashed new potatoes + capers, hard boiled farm egg, lemon arugula
 - Bacon wrapped monkfish cheeks, romesco, leeks, fregola
 - Pan Roasted Halibut, butter poached marble potato, asparagus, tomato-bacon stew
 - Pan seared sea scallops, bacon lardons, parsnip puree, baby vegetables

Entrees

- Herb & garlic crusted beef tenderloin, red wine demi-glace
 - Pan seared strip steak, red wine pan sauce, pink peppercorn butter
 - Pan seared + sliced NY sirloin steak, blue cheese butter
 - Tina's slow-braised beef short-ribs
 - Breaded veal cutlet, melted riclette
- Kate's house made steak sauce can be offered on the side for all beef dishes*
- Mustard-crusted rack of new zealand lamb
 - Cocoa + chili rubbed pork tenderloin
 - Jessica's sesame, soy + brown sugar grilled pork tenderloin
 - Herb roasted + herb stuffed pork tenderloin
 - Pan-roasted veal chop, cabernet sauce
 - Crispy pan seared statler chicken, lemon-shallot + caper sauce or mushroom-madeira sauce
 - Tallegio stuffed chicken, prosciutto
 - Maple brined cornish hen, fig mostarda
 - Striped bass, toasted hazelnut butter, lemon, parsley
 - Halibut, meyer lemon + picholine relish
 - Seared diver scallops, caper-raisin sauce
 - Crispy wild salmon, meyer lemon butter
 - Lemon-herb grilled shrimp skewers, mango salsa
 - Halibut confit, leeks, coriander, lemon
 - Handmade butternut squash cannaloni, brown butter, fried sage
 - Handmade sweet potato gnocchi, crispy sage, brown butter, parmesan
 - Tagliatelle, fresh corn pesto
 - Pappardelle, wild mushrooms, sage, light tomato cream sauce
 - Risotto, leeks, mushrooms, truffles
 - Crispy handmade ricotta gnocchi, asparagus, english peas, morels

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Side Dishes

- Polenta Cakes, roasted tomato, parmesan
- Warm potato salad, purple japanese potatoes, sweet potato, scallion, roasted garlic, cilantro, pepitas
 - Oven roasted caesar fingerling potatoes, asparagus tip, sugar snap peas
 - Potatoes au gratin
 - Buttermilk mashed potatoes
 - Zucchini pancakes
 - Herbed basmati or brown rice
 - Coconut-lime jasmine rice
- Kate's potato latkes, homemade apple sauce
 - Cauliflower gratin
 - Creamy cheesy grits
- Sweet potato, parsnip + onion hash
- Chickpea Cakes, leeks, squash, yogurt
- Sweet Potato + Carrot Pancakes
- Fennel + Parmesan Gratin
- Roasted Cauliflower, meyer lemon, brown butter, watercress, pink peppercorn
 - Corn + farro salad, goats cheese
- Butter braised radishes, kohlrabi, brussels sprouts
- Caramelized celery root, brussels sprouts, caracara oranges, bok choy
 - Haricots verts nicoise, summer squash, opal basil
 - Charred + raw summer corn, chili, cotija cheese
 - Best Ever Corn Dish: sweet corn, feta, cilantro
 - Spinach soubise + wilted leeks
- Summer succotash, fresh corn, lima beans, tomato, sweet onion
 - Steamed snap peas, mint
 - Brown sugar glazed carrots
 - Oven-roasted asparagus, fresh lemon
 - Green beans + almonds
 - Pan roasted brussels sprouts, bacon lardon
 - Sesame soy bok choy
- Middle Eastern spice-crusting carrots, harissa yogurt

Plated Dessert

- Individual molten chocolate cake, homemade crème fraiche sorbet
 - Warm apple crumble, chantilly cream
 - Pear Tart Tatine
 - Individual lemon tartlets, fresh raspberries
- Stone fruit crumble, peaches, plums, bing cherries, grand marnier, oats, brown sugar topping
 - Crème brûlée, crunchy sugar topping
- Mexican chocolate, flourless torte, cinnamon, ancho chili, dulce de leche caramel sauce, cinnamon crema