

Plated Dinner Menu Spring - Summer

Plated Salads

- Grilled Spring Asparagus, poached organic farm egg, imported prosciutto, lemon 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
 - Hearts of Palm: lambs lettuce, pink grapefruit, avocado, balsamic dressing
 - Field Greens Salad: summer strawberries, field greens, chèvre, balsamic vinaigrette
 - Baby Arugula: heirloom tomato, grilled red onion, shaved pecorino, lemony vinaigrette
 - Peach + Arugula Salad: burrata, grilled peaches, toasted almonds, balsamic vinaigrette
 - Stacks Salad: beet, ricotta + goat cheese stacks, hazelnut vinaigrette
 - Pesto Salad: english peas, basil pesto, baby spinach, toasted pine nuts
- Spanish Salad: romaine, purple cabbage, hearts of palm, tomato, avocado, red onion, shaved manchego cheese, sherry vinaigrette
- Fava Bean Salad: baby arugula, hulled fava beans, shaved parmesan, lemon vinaigrette
- Summer Tomato Salad: fresh + roasted summer tomatoes, burrata, basil, balsamic syrup
 - Watermelon Salad: baby arugula, fresh watermelon, parmesan, lemon vinaigrette
- Summer Salad: mixed greens, strawberries, cranberries, goat cheese, tomato, english cucumbers, balsamic vinaigrette
- Summer Bibb Salad: watermelon, red onion, bibb lettuce, pickled shrimp, jalapeno vinaigrette
- Caesar Salad: romaine, housemade croutons, parmesan, oven-roasted cherry tomatoes, white anchovies, housemade caesar

Soup

- Lemon orzo soup
- Carrot soup, hawaiian ginger
- Clam chowder, herbed crostini crackers
- Corn chowder, bacon, jalapeno crema
- Plum tomato & fennel soup, mini grilled cheese
- Chilled sweet pea soup, butter poached lobster
 - Spring gazpacho, avocado crema
- Strawberry Gazpacho, tomato water gelee, basil ice, stone crab
- Corn & Goat Cheese Soup, shrimp, bacon, butter chanterelles

Kate's Table

CATERING & EVENTS
EST. 2010

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-crusted 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
- Seared tuna, sliced, smashed new potatoes + capers, hard boiled farm egg, lemon arugula
 - Bacon wrapped monkfish cheeks, romesco, leeks, fregola
- Crispy pan seared statler chicken, black peppercorn spaetzle, roasted heirloom carrots
 - Pan roasted halibut, butter poached marble potato, asparagus, tomato-bacon stew
- Halibut, meyer lemon + picholine relish, green harissa, fennel + potato puree, braised fennel + spinach
 - Pan seared sea scallops, bacon lardons, parsnip puree, baby vegetables
 - Handmade sweet potato gnocchi, crispy sage, brown butter, parmesan

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
- Kate's house made steak sauce can be offered on the side for all beef dishes*
- Mustard-crusted rack of new zealand lamb
 - Citrus brined pork loin, summer peach mustard
 - North carolina pulled pork
 - Jessica's sesame, soy + brown sugar grilled pork tenderloin
 - Herb roasted + herb stuffed pork tenderloin
 - Pan-roasted veal chop, cabernet sauce
 - Tallegio stuffed chicken, prosciutto
 - Seared statler chicken, lemon-shallot + capers sauce or mushroom-madeira sauce
 - 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 penne, farm kabucha squash, garlic, cippolini onions, purple kale
 - Spring green risotto
 - Tagliatelle, fresh corn pesto
 - Risotto, leeks, mushrooms, truffles
 - Crispy handmade ricotta gnocchi, asparagus, english peas, morels

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Side Dishes

- 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
- Mediterranean cous-cous, currants, herbs, peppers, hint of feta cheese
 - Fennel + parmesan gratin
- Roasted Cauliflower, meyer lemon, brown butter, watercress, pink peppercorn
 - Corn + farro salad, goats cheese
- Morels + pea shoots, green garlic, polenta, mascarpone (spring only)
 - 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
- Individual lemon poppy shortcake, summer berries, chantilly cream
 - Traditional fruit tart
- Strawberry shortcake, fresh hulled strawberries, chantilly cream, homemade pound cake
 - 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