

# The Artful Caterer

## Fall Menu

### Soups

French Onion Soup  
Carrot and Pear Puree Soup  
Cream of Potato Soup  
Vegetable Minestrone

Borscht

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### Salads

Spinach Salad with Peaches, Walnuts  
and Roquefort Cheese  
Grilled Caesar Salad with Parmesan  
Curls  
Green Bean and Fresh Salsa Salad  
Watermelon and Cucumber Salad  
(All served with homemade dressing)

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### Sides

Grilled Vegetables  
Green and Yellow Beans with Herbed  
Butter  
Italian Style Baked Beans  
Carrots in a Honey Glaze  
Oven Baked Squash  
Braised Red Cabbage

Sweet Potato Mash  
Roasted Rosemary Potatoes  
Gratin Dauphinoise  
Duchesse Potatoes  
Squash Risotto

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### Pastas and Other Casserole Dishes

Home Baked Lasagne  
Pasta Puttanesca  
Cabbage Rolls

### Vegetarian

Vegetarian Moussaka  
Two-Cheese Tomato Tart  
Portobello Asparagus Strudels

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### Proteins

Whole Fish Bake  
Grilled Tilapia with Rhubarb Chutney  
Pork Tenderloin with Wild Mushroom  
Stuffing  
Hunter's Chicken Stew  
Stuffed Chicken Breasts with Spinach  
and Feta Cheese  
Blue Cheese Crusted Beef Tenderloin  
Beef Roulades  
Pork Schnitzel

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### After Dinner

Raspberry Sorbet  
Pumpkin Cheesecake  
Apple Pie or Crumble  
Tiramisu  
Lemon Tarts  
Chocolate Truffles

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This menu is for Off-Site Catering  
and In-Home Dining

Please ask about available Platters, and  
Hot and Cold Appetizers