
Summer Catering Menu

Appetizers

Gazpacho

Refreshing cold Spanish soup with tomatoes, cucumber, scallions, herbs, and bread.

\$6 per serving

Walla Walla Onion Opened Faced Tart

Pastry brushed with egg white, shredded Gruyere, topping with sautéed onions & rosemary & sprinkled with more cheese. The dough folds up into an open-faced tart that is baked until golden.

Serves 4-6 - \$26

Seafood Salad

Poached large shrimp, sea scallops, in lemon-mustard champagne vinaigrette. Seafood is tossed with diced celery and chopped parsley. Garnished with lemon slices.

Serves 6-8 people - \$80

Crostini with peaches and ricotta

Crostini toasts are spread with soft ricotta and topped with fresh peaches.

\$2.50 per crostini

Tomato Cheese Pie

Sautéed onions, slices of tomato in custard with Gruyere & basil.

Serves 6 - \$40

What's Cooking?

509.540.2601

Personal Chef Service
Walla Walla, WA

www.chefcolleen.com

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Caponata

This is a sweet & savory relish of diced eggplant with onion, celery, chopped green olives, capers, golden raisins, pine nuts, tomato & parsley. Served with bruschetta.

\$2 each

Thai Summer Rolls

Rice spring roll wrappers are filled with shredded lettuce, thin rice noodles, shredded carrots, cucumber sticks with mint, basil & cilantro. Choose the addition of shrimp or marinated tofu. Served with choice of sauce: peanut with coconut milk or sweet & spicy dipping sauce.

Shrimp \$3.50 each

Tofu \$2.75

Salads

Caprese

Local ripe tomato slices with fresh mozzarella slices and basil leaves drizzled with olive oil and aged balsamic vinegar.

\$6.50 per serving

Grilled Corn Salad

Grilled corn kernels mixed with roasted poblano chilies, Walla Walla sweet onions, jalapeno, avocado & cilantro in a lime-chipotle dressing.

\$4 per serving

Arugula, Watermelon & Feta Salad

Peppery arugula with sweet watermelon cubes and tangy feta in a citrus-honey dressing.

\$6 per serving

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Grilled Peach Salad

Grilled peaches paired with arugula, chunks of fresh mozzarella with reduced balsamic vinegar & extra-virgin olive oil.

\$6.50 per serving

Arugula with Berries & Gorgonzola Salad

Fresh blueberries or blackberries paired with arugula, crumbled Gorgonzola with balsamic vinaigrette.

\$6.50 per serving

Classic Greek Salad

Romaine lettuce, thinly sliced cucumber, tomato wedges, Kalamata olives, Greek feta and lemon vinaigrette.

\$6 per serving

Grilled Eggplant, Corn & Bread Salad

Grilled eggplant, corn kernels, cubes of country bread with tomato-basil vinaigrette is perfect for late summer.

\$7 per serving

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Entrees

Rosemary - Mustard Pork with Peaches

Lean pork tenderloin is basted with mustard rosemary blend and grilled. It is served with fresh peaches in sauce.

\$12 per person

Mustard & Pepper Flank Steak

Lean flank steak is marinated in Dijon mustard, soy sauce, ginger, cream & thyme. It is grilled and thinly sliced.

Each steak serves 3-4 people - \$29

Buttermilk Battered Chicken with Sweet Corn Sauce

Boneless, skinless chicken breasts are marinated in buttermilk to keep it moist.

The chicken is dredged in spicy flour and pan sautéed. Served with a Sweet Corn sauce with garlic, onion, jalapeno pepper, chicken stock, honey and fresh squeezed lemon juice.

\$12 per person

Tarragon Chicken with Walla Walla Onions

Chicken thighs are marinated in olive oil, garlic, tarragon overnight. The chicken bakes with sliced Walla Walla onion, thyme and tarragon sprigs. The onions are sprinkled with sherry vinegar when served.

\$12 per person

Poached Salmon

Wild salmon poached with choice of sauce:

Ravigote sauce (diced tomatoes, onions, scallions, garlic, capers, parsley, olive oil & lemon juice); Greek yogurt dill; or aioli.

\$15.00 per person

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Planked Salmon

Wild salmon grilled on cedar plank with choice of sauce:

Mango salsa, Hazelnut vinaigrette or aioli.

\$18.00 per person

Grilled Saffron Rack of Lamb

Rack of lamb marinated overnight in Greek yogurt, garlic, lemon zest, saffron and olive oil. The lamb is grilled and cut into chops.

\$24 per rack which serves 2

Provençal Butterflied Leg of Lamb

Slivered garlic is inserted into the lamb. The lamb is marinated in red wine, orange juice, Dijon, rosemary, and herbes de Provence. The lamb can be roasted or grilled.

\$14 per person

Lemon and Pepper Grilled Halibut

This dish is simplicity at its best. Halibut fillet is marinated in lemon juice and garlic. It is brushed with olive oil and seasoned with salt, pepper, and lemon peel and grilled.

\$18 per person

Slow-Roasted Filet of Beef

Slow roasting the tenderloin keeps it incredibly tender. The beef is simply seasoned, wrapped in tarragon & roasted to medium rare. Served at room temperature with homemade basil-Parmesan mayonnaise (contains raw eggs).

\$23 per person

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Entrees

Seafood Paella

A Spanish dish of short grain rice with shrimp, scallops, cod, saffron, Spanish paprika, clams, mussels, peas, pimiento. Served with lemon wedges & aioli.

Serves 6-8 \$115

Mixed Paella

Sautéed boneless, skinless chicken thighs, cubes of pork tenderloin, shrimp & slices of spicy chorizo sausage with garlic, onion, bell peppers, tomatoes, Spanish short grain rice, chicken broth, saffron, Spanish paprika & peas. Served with lemon wedges & aioli.

Serves 6-8 \$105

Vegetarian Paella

This Spanish dish has onion, bell peppers, fennel, garlic, artichokes, mushrooms, peas, & fresh asparagus with vegetables broth, saffron, paprika with short grained rice. Served with lemon wedges and aioli on the side.

Serves 6 - 8 \$90

Ratatouille

This classic French vegetable stew is made with peak of season eggplant, bell peppers, summer squash, tomatoes onions and onions with basil and marjoram. Served with soft polenta. Parmesan served on the side.

\$10.00 per person

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Side Dishes

Summer Squash & Tomato Gratin

Caramelized Walla Walla onions are the base of this colorful summer gratin, with zucchini, yellow squash, ripe tomatoes with thyme & Parmesan

\$4.50 per person

Polenta Squares

Polenta is slowly cooked with diced sweet onion, garlic, chicken stock, butter and Parmesan. The squares are broiled or grilled.

\$3 per person

Greek Potatoes

Potato cubes baked with garlic, dried oregano, olive oil, lemon juice & chicken broth. Garnished with chopped oregano.

\$4 per person

Hazelnut Rice Salad

Cooked basmati rice dressed with champagne vinaigrette & mixed with artichoke hearts, chopped hazelnuts, parsley, chopped kalamata olives, Parmesan cheese & grated lemon zest.

\$5 per person

Three Potato Salad

Yams, russet potatoes, baby red potatoes in a citrus-bacon dressing with fresh chives.

\$4.50 per person

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Side Dishes

Potato with Artichokes & Feta Salad

Small colored potatoes with artichoke hearts, green onions, Kalamata olives, diced fennel and crumbled feta in a white wine vinaigrette

\$4.50 per person

Grilled Squash & Orzo Salad

Cooked orzo with slices of grilled zucchini and yellow squash with cherry tomatoes, mint and shaved Parmesan with champagne vinaigrette.

\$5 per person

Italian Chickpea Salad

With sun-dried tomato, herbs, red onion & olives.

\$2.50 per person

Toasted Israeli Couscous

With shallots, cinnamon stick, bay leaf, pine nuts & parsley

\$4.00 per person

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Desserts

Polenta Cake with Chianti Poached Cherries

Cornmeal and almond cake served with wine-poached cherries.

Serves 6 - \$35

Peach Cobbler

Offered when fresh Washington peaches are available.

\$3 per person

Add ice cream for \$.50 per person

Blueberry Ricotta Tart

Butter and brown sugar dough is filled with ricotta–honey filling with fresh blueberries & cinnamon.

Serves 8 \$42

Classic Blueberry Pie

This is a flakey double crust pie with blueberries with brown & white sugar, lemon zest & vanilla.

Serves 6- 8 \$28

Frozen Margarita Pie

The crust is made with pretzels to give you that salt-rim effect. The filling is premium ice cream with tequila, triple sec, and limeade and lime zest.

Serves 6 - 8 \$44

Panna Cotta

This Italian dish means “cooked cream”. Serves with fresh raspberries.

\$6 each

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