



## Holiday Menu 2019

### **Appetizers**

#### **Crudités with Dip**

Carrots, bell pepper, broccoli, zucchini, cucumber, radishes and cauliflower.

Choice of dip: Caramelized onion, Ginger, Chunky blue cheese or Ranch

Small – Serves 6-8 \$25      Medium – Serves 10-12 \$36

Large – Serves 16-20 \$55

#### **Zippy Guacamole**

with tortilla chips

\$2.75 per person

#### **Baked Spinach & Artichoke Dip**

served with bread

\$3.25 per person

#### **Warm Beer & Cheese Dip**

served with pretzels and Fritos

\$3.25 per person



## Cheesy Bacon Jalapeno Popper Dip

Cream cheese, mayonnaise, diced jalapenos and green chilies, shredded Mexican cheese, Mozzarella cheese, cumin, cooked crumbled bacon. This dip is topped with a mixture of breadcrumbs, Parmesan cheese and melted butter.

Serves with tortilla chips.

\$3.50 per person

## Sausage-Stuffed Mushrooms

These little gems are always a hit. Mushrooms are brushed with white wine, then stuffed with a mixture of hot Italian sausage, Parmesan cheese, oregano, Worcestershire sauce, garlic powder, cream cheese. Topped with Parmesan.

\$27 per dozen

## Stuffed Mushrooms

with creamy spinach & artichoke filling

\$22 per dozen

## Meat and Ricotta Meatballs

with marinara sauce

\$33 per dozen

## Lamb Meatballs

with Middle Eastern spices with apricot sauce

\$30 per dozen



## Swedish meatballs

These meatballs are comforting morsels made with lean ground beef, pork sausage, onion, egg, breadcrumbs, milk and spices. The meatballs are baked then simmering in a beef sauce with sour cream.

\$32 per dozen

## Poached Shrimp Platter

with zesty cocktail sauce with balsamic vinegar

Serves 4- 6 - \$55

## Sherry Mushroom Empanadas

with prosciutto & bell pepper

\$3.00 each

## Potato & Chorizo Empanadas

with Cilantro Cream dip

\$3.00 each

## Crostini with Pepper Salad

Roasted peppers, piquillo pepper, raisins, pine nuts

\$2 each

## Crostini with Gorgonzola & Hazelnut Puree

with slices of pear



\$2.00 each



## Arancini

Fried balls of saffron rice stuffed with fresh mozzarella and served with tomato dipping sauce

\$3.25 each

## Stromboli

This is a crusty, chewy pizza dough filled with either Italian meats and cheeses, or roasted vegetables and cheeses that is rolled up and baked until hot and bubbly. Served with Marinara dipping sauce

Each serves 4 at \$22 each



## Salads

### Baby Greens with Grapes & Gorgonzola Vinaigrette

The universal appeal of the salad is its mix of flavors and textures: crisp, crunchy, soft, sweet, spicy and tangy. Mixed greens pair well with grapes, hot-sweet pecans with gorgonzola-white wine vinaigrette.

\$7.50 per serving

### Caesar Salad

Crisp Romaine lettuce with Colleen's garlicky dressing (no raw eggs are used) with grated Parmesan cheese and homemade croutons.

\$5.00 per person

### Roasted Squash Salad

with French Lentils served over arugula & topped with pepitas & drizzled with balsamic vinaigrette.

\$8.00 per serving

### Christmas Salad

The colors of Christmas shine in this salad of baby spinach, thinly sliced avocado, thinly sliced red onion with dried cranberries. Served with cranberry, rice vinegar and Dijon dressing.

\$6 per person

### Italian Chickpea Salad

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

\$3 per person

### Brussels Sprouts Salad

Fresh, thinly sliced raw Brussels sprouts tossed with toasted slivered almonds, grated Parmesan, lemon, olive oil, & truffle oil vinaigrette with chives.

\$7 per serving

### Shaved Cauliflower and Radicchio Salad

Shaved Cauliflower tossed with arugula, radicchio, parsley, golden raisins and parsley. Served with citrus honey dressing and garnished with pistachios.

\$7 per serving

### Hazelnut Rice Salad

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

\$5 per person



## Entrees

### Paella

Spanish rice cooked with onion, garlic, tomato, saffron, chicken broth, chicken, pork tenderloin, spicy andouille sausage, mussels, peas and roasted red peppers. Served with aioli and lemon wedges.

Serves 6 – 8 - \$105

### Baked Chicken Marsala

Tender pieces of herb-crusted chicken breasts baked in a marsala mushroom sauce with a hint of cream.

\$12 per serving

### Lemon Chicken Scaloppini

Boneless, skinless chicken breast scaloppini dredged in flour, beaten egg, and panko with lemon zest, Parmesan cheese, chopped pine nuts, & basil. The scaloppini are sautéed and served with lemon wedges.

\$12 per person

### Mustard-Thyme Pork Loin Roast

Lean, pork loin is rubbed with Dijon, garlic & thyme. The pork is roasted over wedges of fennel, sliced carrots, onions & potatoes tossed with extra-virgin olive oil.

\$14 per person





## Sausage & Apple Stuffed Pork Loin

The roast is stuffed and rolled up jelly-roll style and baked.

\$13 per person

## Beef Bourguignon

A lovely French beef stew with bacon, chunks of beef with carrots, onions, garlic, brandy, wine, beef broth, pearl onions, sliced mushrooms.

\$17 per person

## Poached Salmon or Roasted Salmon

Wild salmon fillet with choice of sauce: green herb mayonnaise, aioli, mango salsa, dill mustard, Greek yogurt dill, or lemon caper sour cream.

\$15 per person

## Autumn Roasted Squash Lasagna

Roasted diced butternut squash mixed with sautéed onion, diced fennel & apples, sage, thyme & chopped hazelnuts. Layered with lasagna noodles and a filling of ricotta, mascarpone, cream, eggs, mozzarella & sage.

\$13 per person

## Eggplant Parmesan (Vegetarian)

Slices of breaded, fried eggplant are layered with Colleen's marinara sauce, Mozzarella and Parmesan cheese.



\$10 per person



## Macaroni & Two Cheeses

Ultra-cheesy & creamy elbow macaroni is bathed in Tillamook cheddar cheese sauce and topped with grated Parmesan cheese and breadcrumbs which gives a nice crunch.

\$8.50 per person

## Chicken Enchiladas with Tomatillo Sauce

Corn tortillas are stuffed with a filling of roast chicken, mild green chilies, Monterey Jack, scallion, oregano & cumin. Served with Colleen's tomatillo sauce. You bake in 20 minutes. Garnished with sour cream.

\$36 per dozen

## Italian Fontina Baked Penne

Penne pasta is layered with delicious béchamel (white sauce) and grated fontina & Parmesan cheese and topped with crunchy breadcrumbs.

\$11 per person

## Spinach Lasagna

Lasagna noodles are layered with organic spinach, onion & ricotta mixture with both homemade béchamel (white) & Colleen's marinara sauce & Parmesan cheese.

\$11 per person



## Lasagna Bolognese

This lasagna has a slow-simmered three meat sauce with wine, tomato & milk.

The lasagna noodles are layered with the meat sauce, and béchamel sauce.

Topped with Parmesan cheese.

\$13 per person

## Thyme-Honey Glazed Ham

A fully cooked ham is scored, roasted & glazed with a mixture of mild honey, cider vinegar, & thyme butter.

Served with mustard, chutney & cornbread.

\$9.50 per person



## Sides

### Cheddar Chive Twice Baked Potatoes

Potatoes are baked, mashed with cheddar cheese, sour cream & chives and stuffed back into the skins to be baked again. Topped cheese.

\$3.50 each

### Boursin Potatoes

Baked goat mashed potatoes baked with herbed goat cheese and topped with Parmesan.

\$3.50 per person

### Green Beans Gremolata

Green beans with a mixture of garlic, lemon zest, parsley, Parmesan, pine nuts and olive oil.

\$4 per person

### Hazelnut Rice Salad with Artichokes

\$5 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



## Desserts

### Old Fashioned Apple Crisp

Apples are flavored with orange and lemon juices and zests. The topping has a sweet oatmeal crumb.

\$3 per person, \$.50 for ala mode

### Carrot Cupcakes

The cupcakes are moist and light with vanilla, cinnamon, grated carrots, raisins and chopped walnuts. Topped with thick cream cheese frosting.

\$2.50 each

### Lemon Bars

These are extra lemony.

\$2.50 each

### Cherry Garcia Brownies

Fudgy brownies swirled with vanilla cream cheese and pitted cherries and chocolate chips.

\$3 each



## Pignoli Bars

Chewy sophisticated bars with frangipane (eggs, sugar & ground almonds) with topped with toasted pignoli (pine nuts).

12 large or 24 cut small     \$55

## Intense Chocolate Cookie

\$2.00 each/ minimum 1 dozen





Please place your order by email to [chefcolleen@live.com](mailto:chefcolleen@live.com) or by calling 509-540-2601.

Payment can be made by check to What's Cooking?

Colleen Farnham, 1024 S. Wilbur Ave., Walla Walla 99362

Payment can also be made via PayPal to [chefcolleen@live.com](mailto:chefcolleen@live.com) Please add 3% fee for PayPal.