
Spring Catering Menu

Appetizers

Deviled Eggs with minced watercress, green onion, lemon zest and mayonnaise.
\$18 per dozen halves

Shrimp, Leek & Dill Spread

Butter sautéed shrimp, shallots & leeks with sour cream, dill, & coarsely chopped shrimp. Garnished with lemon slices & dill. Served with crackers or crostini.
Serves 12 - \$64

Crostini with Goat Cheese & Strawberries

Crostini toasts spread with soft goat cheese, topped with strawberry halves, ground black pepper & drizzled with balsamic vinegar.
\$2.75 per crostini

Asparagus & Cheese Tart

Puff pastry topped with a custard and grated fontina & gruyere cheeses, covered with blanched asparagus, olive oil & lemon zest.
Serves 6 - \$52

Salmon Chowder

This creamy chowder has leeks, celery, Yukon Gold potatoes, bacon with salmon fillet, thyme and heavy cream.
\$7.50 per bowl

Stuffed Mushrooms

Mushrooms are brushed with white wine and stuffed with a mixture of hot Italian sausage, Parmesan, garlic, oregano, and cream cheese. Baked until nicely browned.
One dozen - \$27

509.540.2601

What's Cooking?

Personal Chef Service
Walla Walla, WA

www.chefcolleen.com

Spring Catering Menu

Salads

Strawberry & Spinach Salad

Organic spinach, sliced strawberries, chopped hearts of palm & chopped walnuts with a sweet poppy seed dressing.

\$6.50 per person

Beet Salad

Wedges of roasted beets with white balsamic & citrus dressing.

\$5.00 per serving

Spring Salad

Thinly sliced celery, fennel, & radish tossed with slivered scallions and snow peas in lemon-garlic vinaigrette. Garnished with crumbled blue cheese.

\$7.00 per serving

Irish Salad with Shanagarry Cream Dressing

Mild butter lettuce with sliced beets, scallions, cucumber, radish and shredded carrots. Garnished with parsley. Served with a sweet cream dressing.

\$6.25 per serving

Asparagus & Smoked Salmon Salad

Thinly sliced smoked salad topped with steamed asparagus and drizzled with tarragon cream dressing and fresh tarragon

\$9.00 per serving

Caesar Salad

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

\$6 per person

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Entrees

Pork Tenderloin with Seasonal Fruit Chutney

Lean pork tenderloin stuffed with slivers of garlic, seasoned with cumin, and roasted with white wine & chicken broth.

Served with rhubarb, strawberry or cherry chutney (depending on season) or mango salsa.

\$11 per person

Lemon Chicken Scaloppini in Pine-Nut Parmesan Crust

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

Tarragon Chicken Fricassee

Bone-in chicken breasts are browned then braised with shallots, garlic, white wine, cream, chicken broth and fresh tarragon.

\$12.50 per person

Herb Marinated Spring Chicken

Chicken pieces are marinated in a puree of scallions, parsley, tarragon, rosemary, marjoram, thyme, garlic, lemon zest & juice. The chicken is browned & baked.

Served with pan juices & lemon wedges.

\$12.00 per person

Roasted Salmon Fillets

Roasted salmon fillets served with a choice of Dill Butter or Green Herb Mayonnaise.

\$15 per person

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Slow-Cooked Salmon Fillet

Salmon fillets are slowly poached in olive oil at low temperature are incredible moist and flavorful.

Choice of fennel, citrus slices and garnished with olives and fennel fronds

Or

Flavored with harissa paste with garlic & lemon and garnished with herbs.

\$16 per serving

Pork Chops with Morels

Blue Valley Meat's center-cut bone-in chops are sautéed and served with a morel sauce with butter, shallots, garlic, thyme and broth.

\$14 per serving

Roast Boneless Leg of Lamb

Lamb seasoned with garlic slivers, rubbed with whole-grain mustard, lemon juice, chopped rosemary & olive oil, and roasted until pink & juicy. Served with Rosemary

Red Wine au Jus.

\$15 per person

Lamb Chops with Balsamic Reduction

Roasted rack of lamb served with mint-basil pesto with walnuts, garlic, basil, mint, lemon juice & Parmesan cheese.

\$16 per person

Rack of Lamb with Mint-Basil Pesto

Individual baked parchment packets of leek and rice pilaf topped with halibut fillet, herb butter, white wine and lemon slices.

\$18 per person

Lemony Halibut En Papillotes

Roasted rack of lamb served with mint-basil pesto with walnuts, garlic, basil, mint, lemon juice & Parmesan cheese.

\$42 per rack which serves 2

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Entrees

Fontina Ziti

Ziti layered with shredded Fontina & Parmesan cheese bathed in homemade béchamel sauce with onion, thyme, bay and nutmeg. Topped with buttered breadcrumbs and baked.

\$12.50 per person

Risotto with Asparagus, Peas & Sugar Snap Peas

Arborio rice sautéed with minced onions & butter cooked with white wine, vegetable broth, fresh asparagus, peas & sugar snap peas with Parmesan cheese.

\$11 per person

Add shrimp \$4

Parchment-Baked Scallops & Asparagus

Scallops cooked with asparagus spears, butter, orange zest & juice in parchment paper.

\$18 per person

Spinach Lasagna

Lasagna noodles layered with marinara sauce, béchamel (white sauce), organic fresh spinach with sautéed onion & garlic mixed with ricotta & Parmesan cheese.

Vegetarian.

\$11 per person

Fettuccine Primavera

A lovely springtime pasta with fresh fettuccine and a variety of spring vegetables based on seasonal availability. Vegetables might include asparagus, carrots, leeks or spring onions, sugar snap peas, English peas, fava beans, baby zucchini. The sauce includes butter, garlic, lemon zest, cream, Parmesan with fresh herbs and baby greens. Garnish with toasted pine nuts.

\$16.50 per person

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Side Dishes

Potato-Fennel Gratin

Baked gratin with sliced sautéed onions and fennel mixed with thinly sliced potatoes, cream & Gruyere cheese.

\$6.50 per person

Baked Polenta with Swiss Chard & Cheese

Polenta mixed with ricotta and layered with strips of Swiss chard sautéed with thinly sliced onion & minced garlic, and mozzarella. Topped with Parmesan cheese & baked.

\$4 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

Asparagus with Pecan Sauce

Fresh blanched asparagus with a brown butter pecan sauce with tarragon vinegar.

\$5 per person

Pan Braised Carrots with Fresh Orange Juice & Rosemary

\$4 per person

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Desserts

Gluten-free Carrot Cake

This cake is dense, moist and utterly delicious with finely grated carrots, honey, flaked coconut, yogurt, raisins & chopped walnuts with orange cream cheese icing sprinkled with coconut.

Serves 8 - \$45

Polenta Cake with Chianti Poached Cherries

Serves 8 - 10 - \$59

Almond & Cherry Galette

This is a free from pie filled with almond paste topped with Washington cherries.

Serves 8 - \$32

Rhubarb Bread & Butter Pudding

This comforting, warm bread & butter pudding is flavored with vanilla, nutmeg and golden raisins in creamy custard. It is baked until the top is crisp & golden.

Garnished with crème fraiche.

\$48 Serves 6 - 8

Raspberry cake with Marsala & Raspberries

This is a tender, moist cake with Marsala, orange juice, vanilla, lemon peel and fresh raspberries. Served with sweetened crème fraiche & raspberries.

Serves 10 - \$65

Lemon Ricotta Cheesecake

Creamy filling of cream cheese, & ricotta cheese with lemon zest in a graham cracker crust.

Serves 10-12 \$65

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