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## Summer Catering Menu

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### **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 Peach Salad**

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

*\$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.

*\$42 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.

*\$16 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 \$150*

#### 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 \$115*

#### 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.

*\$3 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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