
Autumn Catering Menu

Appetizers

Stuffed Grape Leaves

Grape leaves stuffed with brown rice, eggplant, onion, dill, garlic, oregano & lemon.

\$25 per dozen

Walla Walla Onion & Bacon Tart

Flavorful tart filled with caramelized onions, chopped bacon with

Poached Shrimp Platter

with zesty cocktail sauce with balsamic vinegar

Serves 4- 6 - \$55

French Onion Stuffed Mushrooms

Caramelized onions are cooked with sherry and thyme and stuffed into cremini mushroom and topped with Gruyere cheese.

\$25 per dozen

Spinach and Artichoke Galette

This is a 12 x 16 inch tart which is spread with crème fraiche, garlic, & lemon zest. It is then topped with shredded Manchego cheese, chopped spinach, and artichoke hearts. It is baked and garnished with scallions.

Serves 16 – 20 - \$44

509.540.2601

What's Cooking?

Personal Chef Service

Walla Walla, WA

www.chefcolleen.com

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Salads

Warm Mushroom Salad

Radicchio and arugula topped with sautéed mushroom and shallots.
Tossed with a sherry, bacon & mustard vinaigrette.

\$8.50 per serving

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 grates, hot-sweet pecans with gorgonzola-white wine vinaigrette.

\$7.50 per serving

Roasted Pear Salad

Mixed greens with roasted pears, shallots, walnuts & balsamic vinaigrette with Gorgonzola toasts.

\$8.50 per serving

Roasted Squash Salad

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

\$8.00 per serving

Traditional Spinach Salad with Warm Bacon Dressing

Baby spinach is tossed with thinly sliced red onion, sliced mushrooms tossed with a warm bacon dressing with red wine vinegar and Dijon. Garnish with crisp pieces of bacon and slices of hard-boiled eggs.

\$7.50 per serving

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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

Entrees

Paella

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

Serves 6 – 8 - \$115

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.

\$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

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Roast Leg of Lamb alla Perugina

Roasted boneless lamb leg is stuffed with a mixture of kalamata olives, orange zest, sage, garlic, & anchovy.

\$18 per person

Chicken Breasts Braised with Hard Cider

Bone-in chicken breasts are braised with hard cider, shallots, bacon and parsnips with fresh rosemary

\$14 per person

Chicken with Wild Mushrooms

Cut-up chicken is floured and browned then simmered with garlic, assorted wild mushroom, thyme, dry sherry, white wine and chicken stock. When the chicken is finished the sauce is thickened with beurre manie.

\$14 per person

Zinfandel Pot Roast with Glazed Carrots and Fresh Sage

Chuck beef roast is braised with aromatic vegetables, Zinfandel, beef stock, with fresh herbs. The braising liquid is defatted to make a sauce. Served with glazed carrots, parsley and sage.

\$16 per person

Red Wine-Braised Short Ribs with Rosemary & Porcini

Beef short ribs are marinated in red wine and spices then braised in wine with dried porcini mushrooms, onion, garlic, tomatoes and fresh rosemary.

\$18 per person

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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

Salmon with Lentils & Mustard Herb Butter

Wild salmon fillets are sautéed in mustard herb butter & served over French lentils cooked with tender chopped leeks with herb butter & lemon juice.

\$16 per person

Salmon Fillet Braised in Pinot Noir

Braised salmon fillet comes out silky and succulent and it stands up beautifully with a hearty mix of mushrooms and bacon.

\$18 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

Garlic-onion Baked Polenta

Polenta with finely chopped sautéed onion & minced garlic. When thick butter and Parmesan are mixed in. It is transferred to a baking pan and chilled. When ready to serve it is brushed with olive oil & broiled.

\$5 per person

Greek Potatoes

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

\$4.50 per person

Boursin Mashed Potatoes

\$4 per person

Autumn Vegetable Casserole

Yukon Gold potatoes between layers of sliced turnips & baby spinach with wine sautéed mushrooms, herbs and light cream cheese. Baked with a topping of golden caramelized onions, a touch of cream and shredded Gruyere. May also be served as a vegetarian entree.

Serves 8 – 10 - \$80

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Mashed Root Vegetables with Horseradish

Potatoes, parsnips and turnips mashed with cream and butter and mixed with horseradish.

\$4.50 per person

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

Apple Crostata

This free form open pie has a delicate, flakey crust with apples and spices.

Serves 6 - \$25

Hazelnut Chocolate Torte

This is a dense flourless cake with round hazelnuts, butter, bittersweet chocolate, eggs, sugar & hazelnut liquor. Choice of confectioner's sugar or chocolate ganache.

Serves 10-12 - \$50 ; \$65 with ganache.

Pumpkin Cheesecake

Graham cracker crust with creamy pumpkin filling with warm spices.

Serves 8 \$56

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Old-Fashioned Pecan Pie

This is a perfect autumn dessert loaded with nuts, with a little verve from orange zest, and not overly sweet.

Serves 8 - \$29

Chocolate Panna Cotta

A luscious, totally Italian custard, no eggs, just cream and chocolate.

\$7.50 each