

This catering menu is a sampling of what we have done for others and what we can for you. We always enjoy creating new menu possibilities to suit your needs and your taste. Our full service catering is a feast for the eyes as well as the palate.

Salads

(Included with all entrees)

Café House Salad

Baby Greens Field Greens With Choice Of Dressing

Café Spinach Salad

Fresh Strawberries, Dried Blueberries, Candied Pecans, Red Onion, Orange Tarragon Vinaigrette

Bistro Salad

Mixed Baby Greens, Diced Tomato, Shaved Carrot, English Cucumber, Sourdough Croutons

Caesar Salad

Crisp Romaine Hearts, Café Louise Signature Caesar Dressing, Shaved Asiago, Garlic Herb Croutons

Mixed Green Salad

Toasted Pumpkin Seeds, Port Wine Poached Pear, Creamy Brie Cheese, Sangria Vinaigrette

Chopped Salad

Romaine, Carrot, Celery, Fennel, Cucumber, Grapes, Feta Cheese, Apple Vinaigrette

Baby Spinach Salad

Tart Apple, Dried Cranberries, Crumbled Gorgonzola, Candied Walnuts, Maple Cider Vinaigrette

Dinner Menu

Bibb Salad

Butter Lettuce, Sundried Tomatoes, Pine Nuts, Shaved Red Onion, Gorgonzola, Champagne Vinaigrette

Baby Kale Salad

Roasted Chickpeas, Red Onion, Shaved Parmesan, Lemon Vinaigrette

Tossed Greens Salad

Assorted Field Greens, Roasted Baby Beets, Crumbled Bleu Cheese, Lemon Vinaigrette

Greek Salad

Crisp Romaine, Plum Tomato, English Cucumber, Red Onion, Kalamata Olives, Red Wine Vinaigrette

Red Leaf Baby Spinach

Raspberries, Blueberries, Honey Almonds, Goat Cheese, Blackberry White Balsamic Vinaigrette

Arugula And Watercress Salad

Peppered Asiago Cheese, Lemon Zest, Sourdough Croutons, Lemon Herb Vinaigrette

First Course

Assorted Seasonal Soups

Ask For Our List

Butternut Squash Ravioli

Mixed Greens, Toasted Almonds, Brown Butter Citrus Vinaigrette

Parmesan Tart

Lemon Dressed Arugula, Red Pepper Coulis

Stuffed Baby Bellas

Mixed Nut Stuffing, Baby Kale, Blood Orange Vinaigrette

Dinner Menu

Pan Seared Quinoa cake

Roasted Artichoke Hearts, Cherry Tomatoes, Baby Spinach

Summer Fig and Gorgonzola Tart

Baby Kale Salad, Marinated Red Onion, Balsamic Reduction

Pan Seared Polenta

Wilted Baby Spinach, Spicy Tomato Basil Sauce

Prosciutto Wrapped Scallops

Sun dried Tomato Pesto, Frisee, Balsamic Vinaigrette

“Our Signature” Lump Crab Cake

Baby Greens, French Quarter Remoulade, Lemon

Salmon Beignets

Cilantro Lime Mayonnaise, Micro Greens

Lobster Ravioli

Saffron, Mascarpone Cheese, Tarragon Cream

Baby Bella stuffed Mushrooms

Crab Or Lobster Stuffing, Chiffonade Of Spinach And Radicchio

Grilled Gazpacho Shrimp Salad

Bell Pepper, English Cucumber, Plum Tomato, Red Onion, Herb Vinaigrette

Entrees

FOWL

Chicken Piccata

Pan seared chicken supreme, lemon caper sauce

BBQ Glazed Chicken

Sweet Corn Maque Choux, Cilantro Aioli

Chicken Marsala

Pan Seared Chicken Supreme, Mushroom Marsala Pan Sauce

Parmesan Crusted Chicken

Herb And Parmesan Crust, Roasted Tomato, Fontina Cheese

Stuffed Chicken Breast

Boursin Cheese Stuffing, Ginger Peach Chutney

Walnut Chicken

“Heart Healthy” Walnut Crust, Pomegranate Glaze

Teriyaki Grilled Chicken Breast

Sesame Mango And Red Cabbage Slaw

Beer Braised Chicken

Grilled Native Corn And Green Bean Salad

Pan Seared Duck Breast

Cabernet Demi-Glace, Roasted Shallot Compote

Roasted Pheasant

Thyme And Grain Mustard Rub, Natural Jus

Tandoori Turkey Tenderloins

Masala Yogurt Marinade, Cucumber Raita

MEATS

Beef Tips Bourguignon

Carrots, pearl onions, bacon, mushrooms, Burgundy wine

Herb Marinated Flank Steak

Peppercorn Demi-Glace, Roasted Cipolini Onions

Chili & Brown Sugar Encrusted NY Sirloin

Frizzled Onions, Natural Jus

Angus Filet Mignon

Choice of Béarnaise, Cabernet reduction or Gorgonzola Demi-Glace

Beef Tenderloin Kabobs

Vidalia Onion, Sweet Bell Peppers, Blueberry Balsamic BBQ Sauce

Grilled N.Y. Strip Steak

Truffle Garlic Butter, Caramelized Onions

Grilled Flank Steak

Aged Balsamic Marinade, Gremolata

Beef Tenderloin Medallions

Gorgonzola Crust, Red Wine Fig Compote

Pan Seared N.Y. Strip

Cabernet Reduction, Balsamic Roasted Shallots

Prime Rib Of Beef

Natural Au Jus, Herb Popover *** Minimum of 15ppl

Bourbon BBQ Glazed Pork Chop

Tangy pepper And Sweet Corn Chutney

Grilled Pork Loin

Spiced Cider Reduction, Roasted Apple Onion Compote

Montreal Crusted Pork Loin

Natural Au Jus, Roasted Cippolini Onions

Rack Of Lamb

Black Currant Tea Rub, Tomato Peach Marmalade

Roasted Veal Chops

Wild Mushroom Mélange, Madeira Reduction

FISH AND SEAFOOD

(We can provide Wild Caught Salmon)

Butter Crumb Scrod

White Wine, Tomato Cucumber Relish

Baked Scrod

Chive And Crab Beurre Blanc

Broiled Scrod

Garlic Herb Breadcrumbs, Provencal Tomato Salad

Lemon Herb Scrod

Lemon Herb Breadcrumbs, Dill Beurre Blanc

Potato Crusted Salmon

Sundried Tomato Basil Cream

Blackened Salmon

House Made Cajun Rub, Tropical Fruit Salsa

Teriyaki Glazed Salmon

Grilled Pineapple and Coconut Compote

Seared Salmon

Crab and Panko Crust, Capers Dill Beurre Blanc

Baked Salmon

Cumin Lime Rub, Thai Red Curry Cream

Stuffed Sole

Butter Cracker Stuffing, Lobster Tarragon Cream

Sole Francaise

Egg Batter, Lemon Herb Sauce

Roasted Halibut

Herb Panko Crust, Asparagus Fennel Salsa

Stuffed Shrimp

Lump Crab Stuffing, Lemon Shallot Beurre Blanc

Seafood Crepes

Shrimp, Crab, Lobster, Tarragon Cream Sauce

Pan Seared Scallops

Soy Infused Sesame Seeds, Hoisin Ginger Glaze

PASTA AND VEGETARIAN

Vegetable Lasagna

Mushrooms, Spinach, Herb Ricotta, Marinara

Seafood Lasagna

Shrimp, Crab, Scallops, Tarragon Béchamel

Tortellini Carbonara

English Peas, Applewood Bacon, Asiago Cream

Bucatini Pomodoro

Crushed Tomato, Basil, Roasted Garlic, Cold Pressed Olive Oil

Café Louise Chicken Penne

English Peas, Sundried Tomato, Roasted Garlic Cream Sauce

Farfalle Athena

Roasted Eggplant, Grape Tomatoes, Feta Cheese, Kalamata Olives, Aged Balsamic

Stuffed Portabella

Barley, Roasted Peppers, Green Onions, Mozzarella

Grilled Polenta

Sautéed Baby Kale, Wild Mushroom Ragout

Sides

(Starch and Vegetable included with Dinner)

STARCH

- *Three Rice Medley: Basmati, Wild Rice, Wheat Berries, Red Bell Pepper, Green Onion, Rice Wine Vinaigrette*
- *Wild Rice and Quinoa (pronounced keen-wa), Green Onion, Carrot, Bell Peppers, Dried Apricots, Cranberries*

- *Brown Rice with Walnuts and Golden Raisins*
- *Israeli Couscous, Spinach, Artichokes, Basil, Kalamata Olives, Lemon Vinaigrette*
- *Roasted Fingerling Potatoes, Olive Oil, Shallots*
- *Yukon Gold Mashers with Roasted Garlic, Parmesan and Fresh Parsley*
- *Scalloped Potatoes, Fines Herbs, Gruyere Cheese*
- *Twice Baked Potatoes, Sour Cream, Aged Cheddar*
- *Warm Horseradish Potato Salad*
- *Maple Syrup Roasted Sweet Potatoes*

VEGETABLES

- *Roasted Brussels Sprouts With Shallots, Herbs And Garlic*
- *Roasted Root Vegetables With Garlic And Herbs*
- *Sweet and Spicy Roasted Butternut Squash*
- *Sesame Snow Peas with Roasted Red Peppers*
- *Sugar Snap Peas with Mushrooms*
- *Asparagus with a Citrus Butter*
- *Grilled Asparagus With Herb Butter*
- *Baby Carrots with Grand Marnier Glaze*
- *Caramelized Cumin Roasted Carrots*
- *Roasted Baby Carrots with Chile, Mint and Orange Glaze*
- *Broccoli Rabe with Garlic and Lemon*
- *Haricots Verts with Herbed Butter*
- *Green Beans Almandine*
- *Green Beans and Radicchio with Shaved Parmesan*
- *Green Beans Braised with Tomatoes and Basil*
- *Cider Glazed Butternut Squash*
- *Tomatoes Provencal with Seasoned Bread Crumbs and Parmesan*
- *Tomatoes stuffed with Roasted Corn and Zucchini*
- *Braised Baby Onions with Orange Juice and Balsamic Vinegar*