

SEATED EVENTS

APPETIZERS



Steamed Artichoke with Lemon and Roasted Garlic Aioli(v)
Day Boat Scallop “Grenobloise” with Brown Butter, Capers, Lemon and Potato Puree
Freshwater Shrimp Cocktail with Lemon, Horseradish Crème Fraîche and Cocktail Sauce
Lobster & Fried Green Tomatoes with Pico de Gallo and Basil Oil
Yellowtail Teriyaki with Sweet Rice, Snow Peas and Scallions
Smoked Trout Cakes with Shaved Red Onion, Candy Cane Beets and Cajun Remoulade
Tuna Tartare with Sweet Onion, Tomato, Avocado and Horseradish-Dijon Vinaigrette
Smoked Tuna with Baby Arugula, Radishes and Extra Virgin Olive Oil
Beef Carpaccio with Smoked Tomatoes, Sweet Pepper Slaw and Parmigiano
Duck & Foie Gras Terrine with Fig Preserves, Aged Fig Balsamic and Walnut-Raisin Toast
Pomegranate Candied Quail with Mashed Rutabaga, Collards and Crispy Cipollinis
Pheasant & Hazelnut Terrine with Toasted Brioche and a Veal Reduction

SALADS

Mixed Farmer’s Greens with Cucumber, Red Onion and Maple-Ginger Vinaigrette(v)
Mixed Baby Lettuces with Dried Seasonal Berries, Seasonal Herbs and Raspberry Vinaigrette(v)
Summer Greens Salad with Tomato, Croutons and Shallot-Champagne Vinaigrette(v)
Red Oak Leaf and Bibb Salad with Gruyere Cheese, Olive Oil Croutons and Dijon Vinaigrette(v)
The Caesar Salad with Romaine Hearts, Garlic Croutons and Caesar Cardini’s Original Dressing
Wedge of Iceberg Lettuce with Crumbled Blue Cheese and Buttermilk-Blue Cheese Dressing
Warm Arugula Salad with Maytag Blue Cheese, Roasted Peppers and Bacon-Sherry Vinaigrette
Baby Spinach Salad with Portabella Mushrooms, Parmesan & Balsamic Vinaigrette(v)
Poached Pears & Goat Cheese with Candied Pecans and Port Wine Reduction(v)
Market Beet Salad with Ricotta, Sage, Arugula and Walnut Vinaigrette(v)
Asparagus Salad with Sunflower Seeds, Frisee, Gorgonzola and White Truffle Oil(v)
Tuscan Panzanella with Sourdough, Tomatoes, Roasted Peppers and Balsamic(v)
Heirloom Tomatoes with Goat Cheese, Red Onion and Basil Pesto(v)
Heirloom Tomato Cocktail with Prosciutto and Smoked Mozzarella
Fresh Homemade Mozzarella with Tomato and Olive Oil(v)
Chicken Salad “Milanese” with Chickpeas, Cucumber, Tomato, Avocado and Hard Boiled Egg
Classic Cobb Salad with House-Smoked Turkey, Bacon, Avocado and Blue Cheese
Hearts of Romaine with Salmon Pastrami, Tomato, Dill and Ranch Dressing
Lobster and Avocado Salad with Yukon Gold Potatoes, Sage, Lemon and Olive Oil
Lobster and Asparagus Salad with Lemon-Caramel Vinaigrette
Lobster Cobb Salad with Pancetta, Sunflower Seeds, Tomato and Hard-Poached Egg



(v) denotes vegetarian

BRAD GATES CATERING & EVENTS

SOUPS



Old Fashioned Tomato Soup with Grilled Cheese Sandwich "Croutons" (v)
Fingerling Potato Soup with Chives, Potato Chips and White Truffle Oil(v)
"Minestra de Ceci" – Italian Chickpea Porridge with Tomatoes, Rosemary and Pecorino
Black Bean Soup with Lemon and Australian Sherry
Chilled Melon Soup with Orange Vodka and Wild Berry Syrup(v)
Sweet Corn & Potato "Vichyssoise" with Buttermilk and Chives(v)
Sweet Corn Velvet with Sweet Peppers, Green Beans and Basil(v)
Brussels Sprout Bisque with Yellow Turnips, Crispy Shallots & Parmigiano
Mushroom Soup with Sautéed Mushrooms, Crème Fraîche and White Truffle Oil
French Onion Soup with Grilled Sourdough Bread and Gruyere
New England Clam Chowder with Bacon and Oyster Crackers
Miso Soup with Black Trumpet Mushrooms and Shrimp Dumplings
Chilled Lobster Gazpacho with Shrimp and Avocado
Lobster Bisque with Bits of Lobster, Tarragon and Warm Artesian Bread
Lobster & Sweet Corn Chowder with Tarragon and Fingerling Potatoes
English Pea Puree with Smoked Salmon Pastrami and Caviar
Chicken and Baby Matzo Ball Soup
"Tom Kha Gai" - Chicken-Coconut Soup with Shiitake Mushrooms and Spinach
White Bean Soup "Ribollita" with Braised Pork, Sourdough, Parmigiano and Olive Oil
Smoked Duck and Crawfish Gumbo



PIZZA, PASTA, RISOTTO & GNOCCHI

Wild Mushroom, Spinach & Brie Pizza(v)
Chive Gnocchi with Black Truffle Butter and Parmigiano(v)
Porcini Gnocchi with Prosciutto, Swiss Chard, Creminis and Parmesan Cream
Basil Gnocchi with Pancetta, Broccoli Rabe and Marinara
Pumpkin Ravioli with Brown Butter and Sage(v)
Linguine Puttanesca with Tomatoes, Kalamata Olives, Capers, Garlic and Pecorino Romano
Homemade Fettuccine with Sweet Corn, Tomato, Pancetta and Gorgonzola Cream
Morel Mushroom Pasta with Asparagus, Pecorino Romano and Taleggio Cheese
Spicy Crawfish Risotto with Roasted Sweet Peppers and Cilantro Pesto
Lobster Tortelli with Smoked Tomato, Leeks and Shallot-Tarragon Beurre Fondue
Smoked Chicken Tortelli with Oven-Dried Tomatoes and Basil Cream
Homemade Pappardelle with Italian Sausage, Tomato, Broccoli Rabe and Parmigiano
Sweet Potato Gnocchi with Shaved Brussels Sprouts, Braised Pork and Parmigiano
Beef Short Rib Risotto with Butternut Squash, Sage and Lemon-Thyme Butter



VEGETABLE ENTREES

Indian Vegetable Plate with Chana Dal, Lemon Basmati Rice, Mustard Greens, Cucumber Raita and Paratha(v)
Moroccan Couscous with Tomatoes, Raisins, Olives, Mint, Pine Nuts and a Sweet Tomato Sauce(v)
"Bagna Cauda" Italian for "Hot Bath" – Radicchio, Carrots, Cauliflower and Potato dipped in an Anchovy Butter
Seasonal Vegetable Plate - Chef's Selection of Vegetables prepared in various ways(v)

(v) denotes vegetarian

BRAD GATES CATERING & EVENTS

SEAFOOD ENTREES

Horseradish Crusted Grouper with Toasted Couscous, Baby White Shrimp, Cauliflower and Pancetta
Wild Striped Bass with Quinoa-Basmati Pilaf, Roasted Brussels Sprouts and Persimmon Beurre Blanc
Wild Striped Bass with Garlic Spinach, Shrimp & Scallion Pancake and Mushroom Vinaigrette
Atlantic Halibut or Wild Striped Bass with a Jonah Crab & Heirloom Tomato Salad and Sesame-Balsamic Vinaigrette
Pan Roasted Alaskan Halibut with Creamy Polenta, Garlic Spinach and Smoked Tomato Vinaigrette
Spring Garlic Dusted Halibut with Morel Mushroom Barley, Haricot Vert and Garlic Foam
Steamed Atlantic Halibut with Avocado, Baby Spinach and Lobster Gazpacho
American Red Snapper with Fried Artichokes, Italian Orzo and Smoked Tomato Vinaigrette
Chilean Sea Bass with Wasabi Mashed Potatoes, Roasted Wild Mushrooms and Sesame-Lime Glaze
Herb-Crusted Monkfish Medallions with Crab Cakes, Frisee-Cherry Tomato Salad and Saffron Aioli
Pan Roasted Black Cod with Smashed Fingerling Potatoes, Ham Hocks, Collards and Frizzled Leeks
Sage-Crusted Chatham Cod with Yukon Gold Potatoes, Grilled Radicchio and Arugula Pesto
Pan Roasted Atlantic Cod with Sage Mashed Potatoes, Bacon-Cabbage Hash and Soy-Oregano Vinaigrette
Turbot in Parchment Béarnaise steamed with White Wine, Baby Vegetables, Fingerling Potatoes and Roasted Garlic
Sesame Crusted Trout with Asian Vegetable Slaw, Sticky Rice and Miso Remoulade
Pan Roasted Salmon with Singapore-Style Mai Fun and English Pea Nage
Wild Alaskan Salmon with Potato-Chive Pancakes, Roasted Beets and a Caviar Beurre Blanc
Charred Organic Salmon with Braised Cabbage, Cipollini Onions, Baby Carrots and Cauliflower Cream
Organic Scottish Salmon with Broccoli, Roasted Fingerling Potatoes, Vidalia Onion Relish and Brown Rice Vinegar
Union Square Café's Famous Salmon with Corn & Shiitakes with Sweet Corn, Shiitakes, Sautéed Spinach and Balsamic Butter
Quick-Seared Yellowfin Tuna with Baby Bok Choy, Somen Noodles and Vietnamese Duck Sauce
Cumin-Crusted Tuna Steak with Braised Cabbage, Shiitake Mushroom Duxelle and Veal-Lentil Reduction
Teriyaki of Tuna & Salmon with Fingerling Potatoes, Oyster Mushrooms, Sea Beans and Ginger Broth
Laughing Bird Shrimp in Thai Masuman Curry with Avocado, Yukon Gold Potato and Pineapple
Georges Banks Scallops with Baby Spinach, Cod Cheeks, Apple and Warm Bacon Vinaigrette
Day-Boat Scallops with Black Truffle Mashed Potatoes, Baby Vegetables and Asparagus Juice
Pistachio Crusted Scallops with Sweet Corn, Chanterelles, Swiss Chard and Beet Beurre Rouge
Pan Roasted Lobster with Chanterelle Mushrooms, Sweet Corn and Bourbon Butter



POULTRY ENTREES

Roasted Half Chicken with Aromatic Baby Vegetables, Mashed Potatoes and Dijon-Herb Jus
Chicken "Fricassee" with Dry Sherry, Mushrooms, Potatoes, Carrots, Turnips and Thyme
Grilled Baby Chicken with Baby Artichoke, Zucchini, Almond-Basmati Pilaf and Lemon-Curry Jus
Pan Roasted Chicken Breast with Garlic Sautéed Spinach, Mashed Potatoes and Natural Juices
General Tso's Chicken with Sweet Peppers, Cabbage, Shiitake Mushrooms and Steamed White Rice
Peking Style Long Island Duck with Lady Apple, Scallions, Steamed Rice, Moo Shu Pancakes and Hoi sin
Muscovy Duck Breast with Candied Butternut Squash, Roasted Cipollinis and Red Currant Demi-Glace
Magret Duck Breast with Peach Chutney, Italian Couscous & Aged Balsamic
Crispy Magret Duck Breast with a Duck Egg Roll, Roasted Indiana Sweet Corn and Port Wine Reduction
Roasted Bob White Quail with Foie Gras Sausage, Swiss Chard and Tomato Jam



(v) denotes vegetarian

BRAD GATES CATERING & EVENTS

MEAT ENTREES

BBQ Pork Chop with White Grits, Slow-Cooked Green Beans and Crispy Onions
Pork "Ton Katsu" with Fried Japanese Eggplant, Scallions, Sweet Peppers and Jasmine Rice
Slow-Smoked Suckling Pig with Collard Greens, Crispy Onions and Rosemary Roasted Red Potatoes
Suckling Pig "Lasagna" with Butternut Squash Ravioli, Wilted Greens, Sage Butter and Parmesan
Grilled Skirt Steak with Roasted Carrots and Mashed Potatoes
Braised Beef Short Ribs with Scalloped Potatoes, Grilled Zucchini and Crispy Onions
Roasted Filet Mignon with Yukon Gold Potato Puree, Sautéed Spinach and Sauce Au Poivre
Grilled Niman Ranch Beef Tenderloin with Potato-Stilton Cream, Grilled Onions and Garlicky "Italian" Fries
22 oz Delmonico Steak with Ginger-Cashew Rice, Baby Bok Choy and Scallion Dipping Sauce
New York Strip "Steak Frites" with French Fries and Herb Butter
Grilled Veal Chop with Curried Sweetbreads in Puff Pastry and Sauce "Normande"
Veal Cutlet "Milanese" with Arugula, Roasted Peppers, Kalamata Olives and Caramelized Cipollinis
"Vitello Tonnato" - Veal Top Round in a Sauce of Tuna, Capers, Lemon and White Wine
Osso Buco with Israeli Couscous, Broccoli Rabe and Rosemary-Citrus Gremolata
Braised Lamb Shank with Cannellini Beans, Glazed Carrots and Grilled Radicchio
Balsamic Rack of Lamb with Candied Butternut Squash & Rosemary Reduction
Grilled Double-Cut Lamb Chops with Portabella Mushrooms and Indiana Sweet Corn
Lamb Chops "Scotta Dita" with Garlic Sautéed Spinach and Twice Baked Fingerling Potatoes
Seared Medallions of Ostrich with Mashed Potatoes, Roasted Baby Vegetables and Crème Fraîche-Thyme Sauce
Grilled Venison Chops with 3-Grain Pilaf, Roasted Brussels Sprouts and a Sour Cherry-Balsamic Reduction

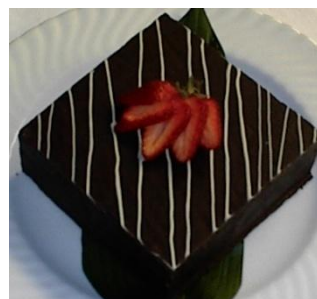


DESSERTS

HickoryWorks Shagbark Cheesecake
Caramelized Banana Tart with Vanilla Ice Cream
Profiteroles filled with Pastry Cream and covered with Chocolate Sauce
Hazelnut Chocolate Cake with Raspberry Sauce
Apple Tart Tatin with St. Andre Crème Fraîche
Grand Marnier Semifreddo with Chocolate-Mint Sauce
Strawberry Shortcake with Caramel Whipped Cream
Duo of Ice Creams or Sorbets in a Crispy Almond Tuile
Vanilla Bean, Ginger or Chocolate-Espresso Crème Brulee
Mixed Seasonal Berries with Whipped Cream
Iced Berry Granita [also served as intermezzo]

PETIFORES

Powdered Doughnut Holes
Vanilla, Chocolate & Caramel Profiteroles
Chocolate Dipped Strawberries
Raspberry & Apricot Bars
Chocolate Truffles
Mini Caramelized Banana Tarts
Dipped Ganache Squares
Molten Chocolate Cupcakes
Coffee Macarons
Chef's Trio of Petifores



(v) denotes vegetarian