

HOR D'ŒUVRES

- **Bruschetta**
on hearth baked sourdough with rosemary olive oil, Buche Chevre, and olive-tomato-fresh herb relish

Stuffed Mushrooms
with marjoram, sage, and a white wine finish

Tomato Cheese Tart
a southwest flavored roast tomato pizza
- **Dolma**
stuffed grape leaves with basmati, lemon, cinnamon, mint, tomato, and currants

Mini-Kabobs
meats, seafoods, veggies and marinades matched to your preference

Spanikopita
spinach filled filo dough with feta, halloumi, lemon, nutmeg, oregano

Kibbeh
lamb meatballs with pine nuts and cinnamon
- **Vegetable Platters**
of the season in both selection and preparation

Fruit Platters
each an overabundance of color, seasonal emphasis
- **Tamales**
with fresh milled masa dough and chili pepita filling

Confetti Quesadillas
with sweet corn and shrimp

Salsa, Guacamole, and Corn Chips
with fresh cilantro and other garden spices
- **Shrimp Platter**
with shrimp bowl, sauce, and Thai shrimp kabobs

Vegetable Egg Rolls
with star anise, chili pepper, ginger, garlic, sesame

Sushi and Nori Rolls
with the freshest seafood, or vegetarian
- **Smoked Whitefish Paté**
platter with smoked whitefish sausage

Smoked Salmon Platter
garnished with baby roasted potatoes and garlic

BBQ Oysters
grilled on the shell with BBQ sauce



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ENTRÉES

Salmon with Wild Mushrooms, Sweet Corn, and Roasted Chilies
Yucatan Roast Lamb
Rice Pilaf with Carrot, Currant, and Cinnamon

Lemon-Rosemary Chicken
Reddened Shrimp Kabobs
Garlic Potatoes Three-Ways

Medallions of Whole Grilled Tenderloin
Rustic Pasta with Pesto, Red Sweet Pepper, and Scallops
Green Beans with Green Olives, Garlic, and Green Onion

Jerked Pork Ribs
Trout with Bell Pepper, Tomato, Plantain, Chili, and Lime
Salsa Verde
Coconut Rum Yams

Apple-Smoked Pasture Raised Chicken
Blackened Whitefish
Thyme-Roast Small Carrots, Shallots, and Balsamic-Roast Beets
Lentil and Wild Rice Pilaf

Teriyaki Bison Kabob with Shitake and Red Onion
Curry and Dill Pan-Fried Walleye
Broccoli with Pan Roast Almonds
Cumin-Roast Winter Squash

Grilled Beef Bratwurst with Caraway Kraut
Duck Breast with Tart Cherry-Orange Salsa
Fennel and Parmesan Baby Red Potatoes



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