



a la heart
CATERING

ENTREES

- Chicken Breast with Goat Cheese and Herbs with a Red Bell Pepper Coulis
- Grilled Indonesian Chicken (Beef, Pork or Tiger Prawns) Satay with Peanut Sauce
- Grilled Tandoori Chicken with Raita
- Polenta Crusted Chicken Piccata with Lemon and Capers
- Lemon Chicken baked with a Brown Sugar and Citrus Glaze
- Chicken Quarters braised slowly with Chardonnay, Leeks, and Carrots
- Tuscan Chicken marinated in Olive Oil and Basil and served with Italian Salsa Verde
- Grilled Santa Fe Chicken stuffed with Jalapeno Butter and served with Cilantro Lime Pesto or Red Bell Pepper Coulis
- Pecan Crusted Chicken with Brandied Apple Sauce
- Chicken Breast Cacciatore with Fresh Tomatoes and Herbs
- Dijon and Buttermilk Marinated Chicken with Crunchy Panko Crust
- Baked Miso Roasted Salmon Fillet garnished with Julienne of Daikon and Nori
- Maple Glazed Salmon Fillet
- Whole Salmon poached in White Wine and served with Sundried Tomato Basil Aioli or Mango Papaya Salsa
- Baked Salmon Fillet Wrapped in Red Chard Leaves with fresh Tomato Beurre Blanc
- Roasted Salmon Fillet with Moroccan Spices
- Polenta Crusted Sea Bass with Lemon and Capers
- Grilled Halibut with Spicy Thai Corn Salsa
- Grilled Halibut finished with Meyer Lemon Olive Oil and Fresh Tarragon
- Grilled Halibut with a Wasabi Beurre Blanc and Pickled Ginger
- Macadamia Crusted Halibut with Mango Papaya Salsa
- Indonesian Yellow Curry Prawns and Scallops Vol au Vent
- Charmoula Stuffed Flank Steak with Moroccan Sun Dried Tomato Salsa
- Slow Braised Pot Roast
- Tri Tips with Dijon Shallot Sauce
- Balsamic Peppered Tri Tips with Verde Persillade
- New York Strip with a Garlic and Peppercorn Crust served with Horseradish Sauce
- Filet Mignon topped with Cambazola and a "haystack" of Frizzled Leeks
- Seared Hanger Steak with Chimichurri Sauce
- Pork Tenderloin with roasted Garlic, Cumin Seed, and Orange Zest Crust on Braised Cabbage
- Herb Roasted Pork Loin with Bourbon Gravy
- Rosemary Lamb Chops with Mustard Mint Dressing
- Butterflied Leg of Lamb marinated in Cabernet and served with a Portobello Mushroom Sauce
- Polenta Rounds Smothered with Herbed Osso Bucco
- Mushroom Eggplant Strudel in Filo
- Indonesian Yellow Curry with Winter Squash over Basmati Rice / Tofu optional
- Crepes filled with Mushroom Medley with Shitake Mushroom Sauce
- Butternut Squash and Bechamel Sauce Lasagna
- Polenta Torta layered with Roasted Vegetables and Chevre with a Bordeaux Sundried Tomato Sauce
- Black Bean and Goat Cheese Tamales in Banana Leaves with Red Bell Pepper Cream (Sonoma County Harvest Fair Gold Medal Winner for Best Use of Cheese)
- Polenta Cakes topped with Sautéed Mixed Mushrooms with Tarragon