

Morrison's Catering

Sample menu with an Italian theme

Tri-tip Arugula Roll-ups

with creamy blue cheese

Stuffed Mushrooms

with fresh herbs, pecorino romano & pinenuts

Prosciutto-Wrapped Melon

Served at the table:

Mixed Italian Green Salad

including romaine, arugula & mesclun mix tossed with raspberry-walnut vinaigrette-garnished with grape tomatoes, gorgonzola & toasted walnuts

Bread Baskets

with ciabatta & focaccia

Buffet Dinner:

Chicken Cacciatore

marinated chicken breasts or thighs with a white wine-shallot sauce, capers & lemon

Pork Tenderloin Gremolata

Spice-rubbed, roasted & served with a garlic, lemon & parsley "relish"

Penne Pasta Alfredo

garnished with asiago & fresh basil

Veggie Medley Salad

a colorful assortment of veggies - grilled & roasted, seasoned with garlic, extra virgin olive oil & a splash of balsamic vinegar. Served room temperature.

Other options (prices may vary slightly):

Other salad options:

Caesar Salad

crisp romaine tossed in our house Caesar with croutons & asiago

Salad Caprese

Vine-ripened Tomatoes, fresh mozzarella & basil leaves,
drizzled with EVOO, kosher salt & fresh black pepper

Other entree options:

Creamy Baked Chicken "Picatta"

marinated chicken breasts in a white wine-shallot sauce with capers & lemon

Marinated Tri tip

carved on the buffet, served with a mushroom-fennel "salsa"

Polenta "Lasagne"

Sage polenta with smoked mozzarella layered with
a wild mushroom ragu & a poached garlic & thyme cream sauce

Other pasta options:

Baked Pasta Marinara

with creamy ricotta, mushrooms, fresh herbs & mozzarella

Cavatappi Pasta

with extra virgin olive oil, fresh herbs, sun-dried tomatoes, asiago & pinenuts