

# Seyon Lodge

## Sample Catering Menu

### **Hors D'oeuvres**

#### Crudités

An assortment of seasonal, fresh vegetables with roasted garlic and honey chipotle humus

#### Bruschetta

Tomato, basil and chevre served on toasted Pane Toscano from La Panciatta bakery

#### Cheese Platter

Assorted local and domestic cheeses with crostini and a fruit garnish

#### Stuffed Mushrooms

Button mushrooms filled with sautéed vegetable stuffing, bread crumbs and parmesan

### **Soups and Salads**

#### Gazpacho

A cold tomato soup with cucumber, onion, garlic and balsamic vinegar

#### Cream of Celery Soup

A blend of celery, carrots, onion, and broccoli

#### Tomato Bisque

Creamy tomato soup

#### Mixed Greens

Field greens tossed in Maple balsamic vinaigrette

#### Pesto Pasta Salad

Penne tossed with fresh vegetables, pine nuts, ham, olives, parmesan, and basil pesto

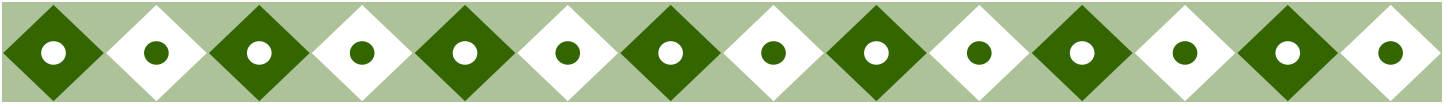
#### Orzo Salad

Tri-colored orzo with pine nuts and sun-dried tomatoes

#### Cucumber Salad

A crisp salad simply marinated in lemon juice, sugar, red onion, jalapeno, with mint and cilantro

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### Entrees

#### Grilled Chicken Breast

Misty Knoll chicken breast stuffed with a fire roasted corn and red pepper salsa

#### Kabobs

An assortment of vegetable, chicken, and beef kabobs grilled and served with naan and a dill yogurt sauce

#### Potato Crusted Salmon

6 ounce salmon filet with a crispy potato topping

#### Lasagna

Portobello mushrooms, caramelized onion, spinach, roasted Roma tomatoes ricotta, and béchamel sauce covered in tomato sauce

#### Malaysian Chicken and Vegetable Curry

A mild curry with chicken, potatoes, carrots, and onion

#### Stuffed Aubergines

Grilled, marinated eggplant stuffed with Organic Badger Brook ground beef and seasonal sautéed vegetables

#### Pasta Primavera

Penne tossed in extra virgin olive oil, garlic, and seasonal vegetables

#### Stuffed Portabellas

Balsamic marinated portabella mushrooms stuffed with sautéed carrots, onion, zucchini, and celery topped with a fresh slice of tomato

### Starches

#### Potato Gnocchi

Potato pasta with fresh herbs and sautéed in butter

#### Mashed Potato

Available in traditional, garlic, herb, sweet potato, and “dirty” (Yukon Gold variety, skins on)

#### Roasted Potatoes

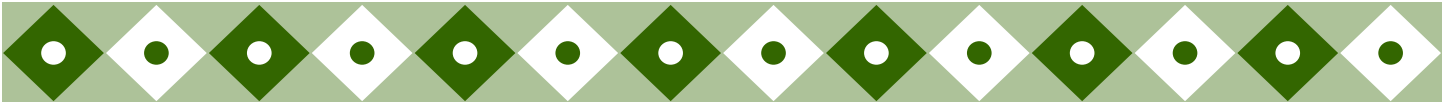
Red potatoes roasted with rosemary and thyme

#### Rice Pilaf

Rice cooked with vegetables and vegetable stock

#### Couscous





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### **Vegetable**

Honey-Rosemary Carrots

Grilled Asparagus

Steamed Broccoli

Oven-roasted Brussels Sprouts

Roasted Beets

### **Dessert**

Apple Pie

Chocolate Espresso Cake

Fruit Crudités

Fruit Platter with pineapple, cantaloupe, and grapes

