

BLUE MOUNTAIN *Bistro Catering*

PASTAS

MEDITERRANEAN VEGETABLE RAVIOLI

RATATOUILLE AND GOAT CHEESE RAVIOLI WITH TOMATO, BASIL AND OLIVE OIL

LINGUINI CARBONARA

WITH PROSCIUTTO AND PANCETTA IN A CREAMY EGG AND CHEESE SAUCE

PENNE AL VODKA

WE MAKE OURS WITH VODKA!! CREAMY, CHEESEY, SPARKY, IT'S REALLY GOOD!

GEMELLI GENOVESE

WITH GREEN BEANS, DICED POTATOES, AND TONS OF FRESHLY MADE PESTO

PASTA PRIMAVERA

BROCCOLI, ZUCCHINI, PEPPERS, ONION, TOMATO, GARLIC AND BASIL, EXTRA VIRGIN OLIVE OIL

COLD NOODLES WITH SESAME SAUCE



VEGETARIAN ENTREES

WHITE TRUFFLE SCENTED SPINACH OR PUMPKIN RISOTTO CAKES

WITH CHEF'S SEASONAL VEGETABLE ACCOMPANIMENTS

COUSCOUS WITH DATES AND SEVEN VEGETABLES (VEGAN) A MOROCCAN CLASSIC

MUSHROOM BARLEY STUFFED ACORN SQUASH OR JUMBO PORTOBELLO MUSHROOM

WITH CREAMY WALNUT SAUCE AND SEASONAL VEGETABLE ACCOMPANIMENTS

VEGETABLE WELLINGTON

SEASONAL VEGETABLES WRAPPED IN LAYERS OF PUFF PASTRY, WITH CARAMELIZED ONIONS AND PORTOBELLO MUSHROOMS

ACCOMPANIMENTS

TOASTED ORZO AND RICE PILAF

BASMATI, BROWN RICE AND LENTIL PILAF

OVEN ROASTED ROSEMARY RED POTATOES

YUKON GOLD MASHED POTATOES

BOURBON PECAN SMASHED SWEET POTATOES

PENNE OR GEMELLI WITH GARLIC AND OIL

CREAMY THREE CHEESE POLENTA

A CHEF'S VEGETABLE MEDLEY

IS SELECTED EACH WEEK BASED ON THE SEASON AND AVAILABILITY FROM LOCAL FARMERS

PREMIUM ENTREES

WILD KING SALMON OR ORGANICALLY RAISED SALMON

WILD ATLANTIC STRIPED BASS, IN SEASON

LOCAL CRESCENT FARMS DUCK, BLACK CURRANT AND JUNIPER BERRY SAUCE