



Thank you for your interest in Cass Catering. Below you will find a list of our popular catering items.

We will work with you to create a menu you love and that fits your budget for your event. Our Chef really focuses on using local and organic foods. Please view our catering list for menu ideas; if you have any other items you wish to see we can accommodate all requests. We want this menu to be as personal to you as possible.

Our catering costs typically range from \$55-\$65 per person plus tax and gratuity. This cost per person includes the food (3 courses), as well as staffing to dress the tables, serve the food, and clear the event. All rental items are coordinated separately. There is a cake cutting fee of \$1 / slice.

Once you have contracted Cass as your caterer a Complimentary menu tasting (for two) of your main course is offered. If you wish to taste other courses, an additional fee is required. If you would like to set up a tasting prior to contracting Cass as your caterer, the cost is \$60 for 2 people and is refunded if you book Cass Catering. Please note your event date is not guaranteed until a contract has been signed.

# CASS CATERING

Thank you for choosing CASS Catering for your upcoming event

\*limited seasonal availability (Sp) = Spring, (Su) = summer, (F) = Fall (W) = Winter

\*limited style of service (B) = Buffet, (FS) = Family Style, (P) = Plated

## Appetizers

Assorted Cheeses, Water Crackers, Grapes *\*Gluten Free Crackers available upon request*

Artisan Cheeses, Water Crackers, Grapes *\*Gluten Free Crackers available upon request*

Artisan Cheese, Charcuterie, Castelvetrano Olives, Water Crackers, Dried Fruit

Parmesan Truffle Popcorn

Baby Vegetables & Soft Pita Bread (Choose your hummus flavor)

*Sundried Tomato*

*Traditional*

*Preserved Lemon*

*Garden Herb (Su)*

Margarita pizza

*Tomatoes, Mozzarella, Fresh Basil, Extra-virgin Olive Oil*

Mini Sourdough & Baby Swiss Grilled Cheese (Choose your side)

*Homemade Strawberry Preserves*

OR

*Shooter of Chef's Tomato Bisque*

Truffle French Fries

*Crispy Fries, Truffle Salt, House-Made Ketchup*

*(not available off-site)*

Havarti-Stuffed Arancini Balls

*Lemon Zest, Garden Parsley*

Chilled Avocado Soup Shooter

*Bruschetta, Local Olive Oil*

Garden Gazpacho Shooter (Su)

*Chilled Puree Soup of Garden Tomatoes, Cucumbers, Peppers*

# CASS CATERING

Thank you for choosing CASS Catering for your upcoming event

## Appetizers

Garlic Rubbed Crostini (choose crostini topping)

*Tomato Bruschetta, Organic Basil*

*Heirloom Tomato Bruschetta, Organic Basil*

*Burrata, Caramelized Onion, Bacon Bits, Balsamic Glaze*

*Olive Tapenade, Chevre, Garden Chive*

*Roasted Red Pepper, Spanish Chorizo, Midnight Moon Goat Gouda*

Signature Mini Crab Cakes

*Cucumber Slice, Smoked Paprika Rémoulade*

**(Additional equipment needed off-site)**

Seasonal Tropical Fruit Ceviche

*Lime, Lemon Juice*

House Cured Lox **\*(Sp, Su, F)**

*Cucumber Blade, Crème Fraiche*

Bacon Wrapped Scallop

Hawaiian Style Ahi Poke & Wonton Crisp

White Chicken Pizza

*Creamy Roasted Garlic Sauce, Shaved Parmesan, Grilled Chicken, Garden Basil, Red Onion*

Teriyaki & Sesame Chicken Wings

Mini Chicken Tostada

*Crunchy Taco Shell, Tequila Salsa & Spicy Cabbage Slaw*

Gyoza

*Bite-Size Chicken and Vegetable Dumplings, Teriyaki Chili Glaze*

Smoked Chicken Salad Butter Lettuce Cup

Mushroom Cupcakes (choose your filling)

*Caramelized Shallot, Potato Mousse*

*Braised Short Rib, Potato Mousse*

*Italian Sausage, Warm Bruschetta*

# CASS CATERING

Thank you for choosing CASS Catering for your upcoming event

## Appetizers

Gourmet Skewers

*Seasonal Melon Skewers-Ginger Glaze & Mint*

*Caprese Skewer*

*Garlic Butter Shrimp Skewers*

*Curried Chicken*

*Tequila Lime Chicken*

*Chicken Teriyaki & Pineapple*

*Thai Inspired Beef*

*Steak House Skewer-Tri Tip, Mushrooms, Tomatoes*

*Ancho Rubbed Beef*

Short Rib Ragout

*Crispy Polenta Cake, Crème Fraiche, Chives*

Beef Sliders

*Baby Arugula, Pickled Onions, Peppered Ketchup, Local French Roll*

Tri-Tip Sliders

*Roasted Garlic Aioli, Sliced Tomato, Local French Roll*

Pulled Pork Sliders

*Pickled Onions, Chef's BBQ Sauce, Local Brioche Roll*

Crispy Pork Belly Sliders

*Tangy BBQ Sauce, Fennel Slaw, Telera Roll*

***(Additional equipment needed off-site)***

Mini Stuffed Baked Potatoes

*Bite-size Potatoes, Loaded with Garlic Butter, Crème Fraiche, Bacon Bits, Chives*

Italian Pork Sausage Meatball

*Rustic Marinara*

Bacon Wrapped Asparagus

*Balsamic Reduction*

Bacon Wrapped Dates Stuffed with Goat Cheese

# CASS CATERING

Thank you for choosing CASS Catering for your upcoming event

## Salads

Local Organic Mixed Baby Green Salad

*Pomegranate Vinaigrette, Sliced Almonds, Dried Currants*

Local Organic Mixed Baby Green Salad

*Pomegranate Vinaigrette, Candied Pecans, Smokey Blue Cheese Crumbles, Dried Currants*

House Wedge

*Iceberg, Blue Cheese Crumbles, Housemade Bacon, Caramelized Onion, Buttermilk Dill Dressing\* (FS, P)*

Caesar Salad

*Homemade Caesar Dressing, Garlic Croutons, Parmesan Cheese*

Baby Romaine **\*(Plated only)**

*Avocados, Pancetta Lardons, Meyer Lemon Vinaigrette*

Pear & Gorgonzola Salad **\*(Plated & Family-style only)**

*D'Anjou Pear, Gorgonzola Cheese, Toasted Walnuts, Butter Lettuce, Cass Sparkling Vinaigrette*

Wild Arugula Salad

*Ruby Grapefruit Segments, Hooks Paradise Smokey Blue Cheese, Candied Pecans, Citrus Vinaigrette*

Watermelon Salad **\*(Late Sp, Su, F)**

*Arugula, Feta Cheese Rice Wine Vinaigrette*

Classic Italian Caprese Salad **\*(Su, F)**

*Balsamic Reduction*

Beet Caprese Salad **\*(F, W, Sp)**

*Balsamic Reduction*

Roasted Heirloom Beet Salad **\*(F, W, Sp)**

*Local Arugula, Spinach, Feta Cheese, Truffle Vinaigrette*

Chilled Local Organic Spinach Salad

*Crumbled Bacon, Feta Cheese, Eggs, Shallot Vinaigrette*

House-Smoked Local Salmon Salad **\*(Late Sp, Su, Early F) **\*\* (Plated only)****

*Caper & Dill Aioli, Baby Greens, Champagne Vinaigrette*

# CASS CATERING

Thank you for choosing CASS Catering for your upcoming event

## Salads

Classic Three Bean Salad

Penne Pasta Salad

*Artichoke Hearts, Sundried Tomatoes, Kalamata Olives*

Potato Salad

*Red Potatoes, Carrots, Celery, Bacon, Creamy Dressing*

Cole Slaw

*Shredded Cabbage & Carrots, Sweet Vinaigrette*

Cucumber Mint Salad

*Lemongrass Vinaigrette*

Grilled Summer Corn Salad \*(Sp, Su)

*Tomatoes, Avocados, Tarragon Vinaigrette*

Garden Melon & Mint Salad \*(Late Sp, Su, Early F)

*Ginger Vinaigrette*

## Side Dishes (Grains)

Cilantro & Lime Rice

Fresh Herb Rice Pilaf

*Toasted Orzo, Pear Tomato, Garden Herbs*

Wild Rice Pilaf

*Cremini Mushrooms, Sautéed Leeks*

Creamy Polenta

*Local Fresh Goat Cheese, Garden Herbs*

Tabbouleh Wheat Salad

*Arugula, Cherry Tomatoes, Feta Cheese, Herbs*

Grilled Polenta Cakes

Creamy Parmesan Quinoa

Creamy Risotto (pick your flavor):

*Mushroom, Pea*

*Lemon, Garden Herbs*

*Leek, Shaved Parmesan*

# CASS CATERING

Thank you for choosing CASS Catering for your upcoming event

## Side Dishes (Potatoes)

Roasted Fingerling Potatoes

Roasted Baby Red Potatoes  
*Rosemary & Garlic Butter*

Smashed Red Potatoes with Roasted Garlic

Traditional Whipped Potatoes  
*Cream, Butter, Chives*

Creamy Horseradish Potatoes

Basil & Parmesan Mashed Potatoes  
*Smashed Russet Potatoes, Basil, Parmesan, Cream, Butter*

Loaded Mashed Potatoes  
*House-Made Bacon, Cheddar Cheese, Butter, Sour Cream, Green Onions*

Caramelized Yams **\*(F, W)**  
*Brown Sugar, Cinnamon*

Roasted Sweet Potatoes with Coriander Butter **\*(F, W)**

Scalloped Potatoes **\*(Buffet & Family-style only)**  
*Parmesan Cheese, Cream, Panko Crust*

Au Gratin Potato  
*Gruyere Cheese, Caramelized Onions, Garlic, Red Potato Slices*

Loaded Baked Potato **\*(Buffet only)**  
*Butter, Sour Cream, House-Cured Bacon Bits, Cheddar Cheese, Scallions*

# CASS CATERING

Thank you for choosing CASS Catering for your upcoming event

## Side Dishes (Vegetables)

Sautéed Farmer's Market Vegetable Medley

Grilled Seasonal Vegetables  
*Balsamic Reduction*

Honey Chili Glazed Baby Heirloom Carrots

Creamed Organic Spinach **(Plated or Family-style only)**  
*(Not available off-site)*

Roasted Brussels Sprouts **\*(F, W)**  
*House-Cured Bacon Bits, Sweet Onion, Garden Herbs*

Grilled Asparagus **\*(F, W)**  
*Balsamic Reduction, Local Olive Oil, Parsley*

Green Bean Almondine

Haricots Verts with Garlic

Roasted Winter Vegetables **\*(W)**  
*Turnips, Carrots, Sweet Potatoes*

Winter Root Vegetable Puree **\*(F, W)**  
*Creamy Blend Parsnips, Turnips, Celeriac*

Roasted Organic Butternut Squash **\*(F, W)**

Wilted Organic Kale

Braised Swiss Chard

Bourbon & Bacon Baked Beans

Ranch-Style Pinto Beans  
*Jalapeno, Onions, Garlic*

Grilled Organic Sweet Corn **\*(Late Sp, Su)**



# CASS CATERING

Thank you for choosing CASS Catering for your upcoming event

## Pasta Dishes

Roasted Garlic Bolognese Sauce  
*Ground Beef, Pork Sausage, Mushroom*

Creamy Chicken Alfredo  
*Linguine Pasta, Parmesan, Poached Broccoli Rabe*

Classis Meat Lasagna (**Buffet & Family-style only**)  
*Ground Beef, Pork Sausage, Ricotta, Pomodoro Sauce*

Mediterranean Ziti Bake (**Buffet & Family-style only**)  
*Artichoke, Sundried Tomato, Kalamata Olives, Feta Cheese*

Vegetarian Lasagna (**Buffet & Family-style only**)  
*Creamy Alfredo Sauce, Wilted Spinach, Button Mushroom, Ricotta*

Butternut Squash Ravioli **\*(F, W)**  
*Brown Butter, Walnuts, Sage*

## From the sea

Roasted Local Halibut

Seared Local White Fish  
(Seasonal – Ling Cod, Snapper, Rock Cod)

Roasted Pacific Salmon **\*(Late Sp, Su, Early F)**

Seared Ahi

Shrimp, Scallop, & French Tarragon Risotto

### **Fish Topper Options:**

*Dijon & Pistachio Crust*  
*Viognier, Lemon, Fresh Dill*  
*Jalapeno Beurre Blanc*  
*Lime Crème Fraiche*  
*House-made Pesto*  
*Gremolata*  
*Mango Salsa*  
*Saffron Aioli*

# CASS CATERING

Thank you for choosing CASS Catering for your upcoming event

## Pork

Slow Braised Pork Osso Bucco  
*Herb Gremolata*

Smoked Pork Loin

Oak-Grilled Pork T Bone Steak

Pan Seared Pork Tenderloin

Braised Pork Belly

Slow Roasted Whole Pig

Smoked Baby Back Ribs

### **Pork Topper Options:**

*Chimichurri*

*Syrah BBQ Sauce*

*Tangy Southern BBQ Sauce*

*Sautéed Onions & Mushrooms*

*Balsamic Steakhouse*

*Italian Salsa Verde*

*Dijon Mustard Sauce*

*Herb Pistou*

*Jalepeno Honey Glaze*

*Bourbon Maple Glaze*

# CASS CATERING

Thank you for choosing CASS Catering for your upcoming event

## Poultry/ Fowl

Free Range Organic Bone-In Grilled Chicken

Grilled Chicken Breast

Cilantro Lime Chicken

Jalapeno Honey Grilled Chicken Breasts

Chicken Saltimbocca

*Provolone, Prosciutto, Sage, Warm Bruschetta*

Chicken Marsala

*Lightly Coated Chicken Breast, Sautéed Mushrooms*

Chicken Piccata

*Seared Chicken Breast, Lemon Zest, Capers*

Grilled Local Quail

Seared Duck Breast

*Orange Glaze, Onion Ragout*

### **Chicken Topper Options:**

*Chimichurri*

*Syrah BBQ Sauce*

*Tangy Southern BBQ Sauce*

*Warm Bruschetta (Sp, Su, Early Fall)*

# CASS CATERING

Thank you for choosing CASS Catering for your upcoming event

## Beef

Oak Grilled New York Strip Steak

Oak Grilled Filet Mignon

Oak Grilled Prime Grade Top Sirloin

Oak Grilled Flat Iron Steak

Smoked Tri-Tip

Seared, Boneless Rib Eye Steak

Braised Boneless Beef Short Ribs

### **Carving Station Options:**

*Estate Oak Smoked Prime Beef Tenderloin*

*Roasted New York Strip*

*Salt-Crusted Prime Rib*

*Roasted Tri-Tip*

### **Steak Topper Options:**

*Syrah Cranberry Reduction*

*Smokey Blue Cheese*

*Peppered Demi-Glace*

*Garlic & Mushroom Demi-Glace*

*Natural Au Jus*

*Horseradish Cream*

*Chef's Charred Tomato Salsa*

*Chimichurri Sauce*

*Sautéed Onions & Mushrooms*

*Balsamic Steakhouse*

*Italian Salsa Verde*

*Dijon Mustard Sauce*

# CASS CATERING

Thank you for choosing CASS Catering for your upcoming event

## Dessert

Crème Brulée Bar

*Vanilla Bean, Chocolate, Espresso*

Smore Bar

*Graham Cracker*

*Chocolate Assortment*

*Reese's Peanut Butter Cups*

*Marshmallows*

Fresh Seasonal Fruit Crisp

*Hand-Whipped Cream*

Flourless Chocolate Torte

*Vanilla Cream, Berry Coulis*

Chocolate Souffle Cake

*Flaky Crusted Rich Chocolate Cake, Syrah Soaked Berries*

Mini Cheesecakes (choose your flavor)

*Traditional, Cherry Compote*

*Bourbon, Maple Glaze*

*Chocolate*

*Espresso*

*Caramel*

Strawberry Buñuelos (**Plated only**)

*Layers of Strawberry and Fried Cinnamon-Sugar Dough, Freshly Whipped Cream*

Strawberry Pizza

*Sugar Cookie Crust, Cream Cheese Frosting, Fresh Strawberries*

Composed Cheese Plate

*Hook's Paradise Bleu Cheese, Honeycomb, Marcona Almonds, Shortbread*

Prosciutto Wrapped Melon Skewers

*Chiffonade of Mint*

Cake Cutting Fee: \$1/slice