

Currier & Chives

A C A T E R I N G C O M P A N Y

Graduation Menu Options 2008

Menus do not include Chefs or Wait Staff

All American BBQ

Cole Slaw
Garden Salad
Potato Chips
Fresh Char Broiled Angus Hamburgers
Ball Park All Beef Hot Dogs
Red Potato Salad
Sliced Seedless Watermelon

5 Footer

Fresh Fruit Salad
Mediterranean Mini Penne Pasta Salad with Creamy Herb Dressing
Field of Greens, Cucumber, Seasonal Tomatoes, Shaved Red Onion, Carrot, with Choice of Dressing

5 Foot Assorted Sub Sandwich; (feeds 40-50 people)

Sandwich will have a variety of deli meats to include, Roast Beef, Turkey, Smoked Ham, Italian Cold Cuts, Tuna Salad and Chicken Salad

(Ask to upgrade to a gourmet selection)

Assorted Cookies and Brownies
Coffee, Teas and Decaf

Tastes of Summer

Mediterranean Display

Sliced Prosciutto, and Salami, Marinated Olives to include; Kalamata, Sicilian, and Nicoise, Toasted breads to include; Pita, Lavosh, and Foccicia, Rosemary and Parmesan Cheese Sticks accompanied with Roasted Red Pepper Hummus, Pesto, and Sun Dried Tomato Dips. Assorted Grilled Vegetables to include; Asparagus, Peppers, Squashes, Mushrooms, Artichoke Hearts and Eggplant with Roasted Garlic Balsamic Drizzle

Salads

Chopped Country Greek Salad with Crisp Romaine
Romaine A La Caesar Salad
Red Potato Salad

Grilled Boneless Chicken Breast either;

Plain, Citrus Butter, Lemon, Pesto, Cajun, White Wine Caper Sauce, Teriyaki, or Tomato Basil Balsamic Glazed

Or

Savory Grilled Steak Tips either;

Teriyaki, Smokey BBQ or Garlic Herb

Served with

Rice Pilaf

Strawberry Short Cake and Assorted Cookies and Brownies

Allow us to specially design your perfect menu with our Executive Chef