



Personalized Boxed Meals

Gala Box Tier #1 Sandwich/Wrap and Brownie

Sample: Grilled Basilica Chicken, Romaine, Tomato, Pepper, Grain Honey Mustard, Decadent Belgium Chocolate Brownie

Gala Box Tier #2 Sandwich/Wrap, Salad or Pasta, Fruit and Cookies

Sample: Roasted Turkey, Red Leaf, Sundried Tomato, Swiss, Basil Aioli, Mediterranean Orzo Pasta Salad, Diced Fruit Medley, Oatmeal Cookie

Gala Box Tier #3 Tapas, Sandwich/Wrap, 1 Salads, Fruit and Dessert

*Sample: International Cheeses, Grapes, Berries, Crackers
Herbed Roast Beef, Arugula, Roasted Tomato Dressing, Grilled Peppers,
Farfalle Pasta Salad with Roasted Vegetables, Basil Dressing
Decadent Belgium Chocolate Brownie
Cubed Pineapple, Melon, Grapes, Mint*

Gal Boxed Tier #4 Tapas, Green Salad and Protein, 2 Salads, Fruit and Dessert

*Grilled Medallion of Atlantic Salmon, Dijon Honey Mustard Dill Glaze
Caesar Salad, Crisp Romaine, Garlic Croutons, Shredded Parmesan
Tabbouleh and Quinoa Salad
Italian Couscous and Roasted Vegetables Salad
Fresh Berries Medley
Decadent Belgium Chocolate Brownie
Alpine Apple Crisp*

Silver Spoon Catering



Artisan Sandwich/Wrap

*Honey-Rosemary Turkey Breast, Cucumbers, Avocado, Basil Dressing, Herb Wrap
Grilled Portabella Mushrooms, Roasted Peppers, Sun
Herb Crusted Chicken, Romaine, Tomato, Grain Honey Mustard, Country Loaf Bread
Herbed Roast Beef, Arugula, Tomatoes, Mayo Herb Dressing, Red Pepper Wrap
Grilled Salmon, Red Pepper, Caper Mustard Dressing, Rustic Country Bread
Wood Smoked Ham and Brie Cheese with Watercress, Honey Mustard, ranch Baguette
Mozzarella with Fines Herbs, Grilled Mushrooms, Red Pepper Spread on Olive Bread
Albacore Tuna Salad, Green Leaf Lettuce, Tomatoes, Cucumbers on Brioche
Hummus, Cucumbers, Roasted Eggplant, Brie Cheese, Kalamata Olives, Pita Bread*



Salads:

***Mesclun Salad:** Mandarin Oranges, Cranberries, Hawaiian Vinaigrette*

***Greek Salad:** Romaine, Radicchio, Feta, Olives, Tomato, Fig Balsamic Dressing*

***Caesar Salad,** Crisp Romaine, Garlic Croutons, Shredded Parmesan*

***Field Green Salad:** Poached Pears, Chevre, Dijon Champagne Vinaigrette*

Salad Toppings

Grilled Chicken Fresh Basil and Herbs

Seared Salmon Medallion, Dilled Honey Mustard

Grilled Shrimp with Cilantro-Garlic Pesto

Filet Mignon, Rosemary-Dijon Glaze

Rainbow Vegetables in Rice Paper, Satay Style Dressing

Portabella Mushrooms with Balsamic Glazed Spinach, Port Steeped Figs

Napoleon of Grilled Vegetables with Red Pepper Aioli

Caprice style with Fresh Mozzarella and Vine Ripe Tomatoes

Tapas

Crudit  Vegetables, Hummus Dip and Ratatouille Dip

Brie in Pastry, Caramelized Fall Fruit, Grapes and Berries

International & Local Cheeses, Grapes, Berries, Flatbreads

Bocconcini Mozzarella, Marinated Mushrooms, Peppers, Breads

Salsa Fresca with Guacamole and Package of Chips

Duet of Saucisson, Pate de Provence, Focaccia Breads,

Aged Salami, Capicola, Pepperoncini, Dijon, Artisan Bread



Accompaniments

Tabbouleh and Quinoa, Cucumbers, Peppers, Mint
Mediterranean Orzo Pasta, Sundried Tomatoes, Oregano
Red Bliss and Yukon Gold Potato Salad, EVO, Scallions
Italian Couscous, Roasted Vegetables, Basil
Baby Spinach and Quinoa Salad with Citrus Dressing
Pearled Couscous with Roasted Summer Vegetable Casablanca
Lentil with Chevre, Scallions and Aged Red Wine Vinaigrette
Moroccan Couscous with Roasted Eggplant and Summer Squash
Haricot Vert and Grape Tomatoes, Champagne Vinaigrette
Sugar Snap Peas and Bell Pepper with Sesame Seeds
Tuscan Potato Salad with Chives and Sundried Tomatoes
Farfalle Pasta Salad with Roasted Vegetables, Basil Dressing
Asian Noodles Salad with Chilies and Peanuts
Bag of Fancy Chips, Pretzels or Popcorn

Dessert

Belgium Brownies
Coconut Macaroons
Lemon or Pecan Bars
Alpine Apple Crisp Diamonds
Chocolate Mousse or Strawberry Shortcake
Fresh Selection of Pies: Apple, Pecan, Pumpkin
Chocolate Chip, Oatmeal Cranberry, Peanut Butter Cookies