



# 2020 Sample Catering Menu

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## **Appetizers**

**| Tomato, Mozzarella, and Basil Bruschetta |**  
balsamic reduction

**| Crostini |**  
prosciutto + arugula + goat cheese

**| Charcuterie Board |**  
prosciutto + salami + boursin + manchego + olives + walnuts + pears

**| Honey Gold Party Wings |**  
party wing portion + honey gold sauce + house ranch

**| Jerk Chicken Skewers |**  
pineapple glaze

**| Hot Spinach & Crab Dip | ++**  
spinach + artichoke + lump crab meat + cream cheese + parmesan + breadcrumbs

**| Smoked Salmon Toast Points | ++**  
herb cream cheese + lemon + capers + red onions

**| Jumbo Prawns & Grits Shooters | ++**  
white cheddar polenta grits  
(add andouille & crawfish per special request)

**| Seafood Stuffed Mushrooms | ++**  
clams + lump crab meat + white cheddar + parmesan + lemon garlic butter + herbs



## **Salad Starters**

### **| Strawberry Field |**

spring mix + strawberries + shallots + bacon  
crumbled feta + walnuts

### **| Market Cobb |**

spring mix + tomatoes + cucumbers + red onions  
bacon + croutons + boiled egg + cheddar cheese

### **| Figs + Prosciutto |**

spinach + arugula + figs + shallots + prosciutto  
blue cheese crumbles + pistachios

### **| Asian Chopped Salad |**

romaine lettuce + red cabbage + snow peas + cilantro  
mandarin oranges + carrots + sliced almonds

### **| Harvest Fall |**

spring mix + dried cranberries + walnuts  
bacon + red onion + goat cheese crumbles

**| Dressings: Avocado Ranch, Balsamic Vinaigrette,  
Asian Sesame, Honey Mustard, Italian |**



## Entrees

| **Bruschetta Chicken** |

tomato + mozzarella + basil + balsamic reduction

| **Spinach & Artichoke Stuffed Chicken** |

spinach + artichoke + parmesan + cream cheese + herbs

| **Seared Ribeye Steak** |

herb compound butter

| **Honey Lemon Garlic Salmon** | +

dill butter sauce

| **Shrimp & Scallop Scampi** | ++

shrimp + scallops + lemon + butter

herbs + fresh garlic + seafood blend

| **Lump Crab Cakes** | ++

lemon aioli sauce

| **Broiled Lobster Tails** | ++

cajun lemon butter sauce



## **Accompaniments**

| **Sauteed Asparagus** |  
fresh lemon + garlic

| **Garlic Cream Mashed Potatoes** |  
fresh chives + butter

| **French Green Beans** |  
mushroom cream sauce

| **Whipped Sweet Potatoes** |  
cinnamon butter + nutmeg

| **Creamed Spinach** |  
fresh spinach + garlic + shallots + cream cheese + heavy cream + parmesan

| **Braised Kale Greens** | (signature) item  
fresh kale + shallots + fresh garlic + house veggie stock + roma tomatoes

| **Roasted Brussel Sprouts** |  
balsamic reduction + feta

| **Three - Cheese Mac & Cheese** |  
bechamel sauce  
(add seafood per special request)

**Disclaimer: The above accompaniments can be prepared  
as vegan options upon request**



## Dessert

### | Cheesecake Shooter Flights |

Strawberry + Blueberry Lemon + Mango

### | Deconstructed Peach Cobbler |

fresh peaches + spices + vanilla bean ice cream

### | Strawberry Shortcake |

macerated berries + Haagen Dazs vanilla bean ice cream

### | Lemon Bars |

blueberry compote