

# Causeway Gourmet Catering

## Cocktail Parties and Receptions

We offer a wide variety of party trays, displays, snacks, and hot and cold hors d'oeuvres, many of which may be either butlered for your guests' enjoyment or attractively presented buffet-style for self service. Below are some suggestions from our chef; please feel free to request your own favorites.

## Party Trays and Displays

These items are priced based on an attendance of fifty guests, and may be scaled up or down to fit your needs.

Causeway Gourmet Cheese Board A varied selection of domestic and imported cheeses garnished with fresh fruit and served with sliced French bread, herbed crostinis, and a variety of crackers. \$175

Garden Fresh Vegetable Tray A medley of raw and blanched chilled vegetables served with a creamy chevre and herb dip. \$125

Antipasto Platter Rolled prosciutto, sliced salami, provolone and fresh mozzarella cheeses, roasted peppers, assorted olives and marinated vegetables. \$195

Deli Trays Sliced meats and cheeses from our deli served with an assortment of fresh rolls and condiments. Our basic selection consists of ham, roast beef, and turkey along with swiss, cheddar, and provolone cheeses. \$250

Sweet Selections A sinful assortment of miniature pies, tarts, cakes, and pastries including our award winning spiced chocolate cake. \$250

## Carving Stations

Roasts may be ordered pre-sliced or carved to order for your guests. A uniformed carving chef is available at a rate of \$50 for the first two hours and \$30 for each additional half hour. All selections are accompanied by a variety of appropriate condiments and fresh rolls. A great touch for holiday parties! Please feel free to request other types of roasts such as prime rib, leg of lamb, etc.

Roast Top Round of Angus Beef Slow roasted to juicy perfection and served with herbed mayonnaise, creamy horseradish sauce, and whole grain mustard. \$300

Honey Baked Ham Glazed Black Forest smoked ham served with a variety of mustards. \$225

Boneless Roast Turkey Sage rubbed, slow roasted for tenderness, and served with mayonnaise and cranberry sauce or peach chutney. \$225

Garlic and Rosemary Loin of Pork Herb marinated and roasted to perfection, served with herbed mayonnaise, grain mustard, and peach chutney \$225

## Delicious Dips

At about a gallon, our dips easily serve fifty and are attractively presented in appropriate bowls or chafing dishes for warm items. If you have a favorite serving piece of your own we'd be glad to fill it with one of our yummy selections.

Roasted Garlic or Red Pepper Hummus A Mid-eastern favorite of creamy chick peas, lemon, parsley, and extra virgin olive oil jazzed up with your choice of roasted garlic or grilled sweet peppers. Served with pita points. \$50

Summer Eggplant Salad Roasted eggplant married with ripe tomatoes, roasted garlic, fresh herbs, balsamic vinegar and extra virgin olive oil. Served with pita points. \$60

Roasted Tomato Salsa or Guacamole (Or a half gallon of both!) South of the border classics served with a variety of tortilla chips. Please specify degree of heat for the salsa- gringo, perfecto, or en fuego. \$50 salsa/\$70 guacamole/\$60 both

Smoked Salmon and Cream Cheese Dip Served with a variety of crackers and a red onion/caper relish. \$110

Warm Cape Fear Crab and Artichoke Dip Served browned and bubbly with a selection of crackers and sliced baguettes. \$195

Fondue of Imported Gruyere Cheese Melted with white wine and served with an assortment of crackers and sliced French bread. \$100

Fondue of Bittersweet or White Chocolate Spiked with Grand Marnier and served with fresh strawberries and angel food cake. \$100

## Cold Hors d'oeuvres

Priced by the piece, twenty five piece minimum please.

Profiteroles Mini pate' a choux puffs with your choice of fillings.

Gougeres- unfilled, made with gruyere cheese, great at wine tastings	\$1.00
With summer eggplant salad	\$1.25
With herbed chicken salad	\$1.50
With whipped goat cheese or Roquefort	\$1.75
With wild mushrooms	\$1.75
With shrimp salad	\$2.00
With crab salad	\$2.25
With lobster salad	\$2.50

Tea Sandwiches On a variety of breads- crusts off, of course!

Cucumber, cream cheese, and watercress	\$1.25
Egg salad	\$1.25
Herbed chicken salad	\$1.75
Smoked salmon, dilled cream cheese	\$2.50
Shrimp salad	\$2.50
Lobster or Crab salad	\$3.00

Chicken "Pinwheels" Poached chicken breast rolled with your choice of fillings

With ham and Swiss cheese

With spinach and mozzarella

With olives and feta

With arugula, pine nuts, and parmesan

### Chilled Seafood

All selections at market price

Peel and eat shrimp with cocktail and remoulade sauces

Shrimp cocktail with cocktail and remoulade sauces

Oysters on the half shell with cocktail and mignonette sauces

Spicy Bloody Mary oyster shooters with Absolut Peppar

Display of cracked and sliced whole Maine lobster with lemon shallot vinaigrette and melted butter

Seared yellowfin tuna with Asian slaw, soy/wasabi dipping sauce, and pickled ginger

Poached or Smoked side of Atlantic salmon with capers, red onions, grain mustard sauce, and toast points

Whole poached Atlantic salmon with capers, red onions, cornichons, grain mustard sauce, and toast points

Belgian endive spears, blue cheese and walnuts \$2.00

Prosciutto wrapped asparagus, balsamic syrup \$2.00

Cherry tomatoes with herbed ricotta filling \$2.00

### Hot Hors d'oeuvres

Priced by the piece, twenty five piece minimum please

Phyllo Triangles Thin and flaky pastry packets with your choice of fillings.

With spinach and feta cheese \$2.00

With vegetables in a mild yellow curry \$2.00

With wild mushrooms and roasted garlic \$2.50

With Virginia ham and gruyere cheese \$2.50

Skewers Grilled and served with appropriate condiments

Chicken breast satay with spicy peanut sauce \$2.00

Black Angus flank steak with teriyaki glaze \$2.00

Pork loin with apricot chutney \$2.00

Twin shrimp with tangy red pepper relish \$3.00

Japanese eggplant with honey sambal glaze \$2.00

Mixed vegetable brochettes with balsamic vinaigrette \$2.00

<u>Stuffed Red Bliss Potatoes</u> Roasted with your choice of fillings.	
Spinach and goat cheese	\$2.00
Smoked salmon, cream cheese, and dill	\$2.00
Sweet or hot Italian sausage	\$2.00
Blue crab Imperial	\$3.00

<u>Mini Savory Tarts</u> Buttery pastry shells with a variety of fillings.	
Herbed goat cheese with red onion marmalade	\$2.00
Gorgonzola, sun dried tomatoes, and pine nuts	\$2.00
Spinach, bacon, and swiss cheese	\$2.00
Crab and artichoke with cream cheese	\$2.50
Wild mushrooms and seared foie gras	\$3.50

<u>Herbed Crostini</u> Topped with a variety of ingredients	
Portobella mushrooms, roasted peppers, and chevre	\$2.50
Prosciutto and provolone with pesto	\$2.50
Summer eggplant salad	\$2.00
Oven dried tomatoes, fresh mozzarella, pesto	\$2.00
Black olive tapenade	\$2.00
Brie, dates, and pecans	\$2.50
	\$3.00

<u>Meatballs</u>	
Traditional Italian Beef, pork, and veal in tomato sauce	\$1.50
Swedish Ground beef in a sour cream dill demi glaze sauce	\$1.00
Dixie Ground pork in tangy barbecue sauce	\$1.00

### Hot Seafood

All selections at market price	
Mini lump crab cakes with grain mustard sauce	
Thai red curry seafood cakes with mango sauce	
Salmon cakes with dill tartar sauce	
Peel and eat shrimp with cocktail and remoulade sauces	
Classic baked oysters Rockefeller with spinach, pernod, and mornay	
Broiled oysters casino with smoked bacon, red onion, and sweet peppers	
Broiled clams casino with smoked bacon, red onion, and sweet peppers	
Baked clams oreganata with herbs, bread crumbs, and parmesan	
Low Country Boil of shrimp, sausage, and corn (priced per person)	

Smoked Polish sausage en croute with spicy mustard	\$1.50
Button mushroom caps stuffed with crab imperial	\$3.00
Button mushroom caps stuffed with Italian sausage	\$2.50
Grilled New Zealand lamb chops with mint pesto	\$3.50
Hot or Sweet Italian sausage bites in tomato sauce	\$1.50
Mini grilled three cheese sandwiches on sun dried tomato bread	\$1.50
Mini grilled reubens on rye	\$2.00
Mini Quiche Lorraine with bacon, onion, and swiss	\$2.00

### Dinner Parties

We can happily accommodate either plated and served or buffet style dinners of from twenty to one hundred guests. Below are suggestions from our chef for a number of course alternatives including soups, plated appetizers, salads, and a variety of entrees. As always, feel free to request your personal favorites.

### Soups

All soups, either served or in a tureen for buffer service, are based on a six ounce portion per guest and priced per guest as well.

Roasted Butternut Squash and Apple	\$3.50	Thai Hot and Sour	\$4.00
Wild Mushroom with White Truffle Oil	\$4.50	Wonton	\$4.00
Summer Tomato with Fresh Basil	\$3.50	Duck and Choy	\$4.50
Spicy Red Pepper Gazpacho (cold)	\$3.50	Tofu with Mushrooms	\$4.50
Chilled Melon with Yogurt and Mint	\$3.50	Tortilla with Chicken	\$4.50
Creamy Asparagus	\$4.00	Sopa de Limon	\$4.50
Roasted Vegetable	\$3.50	Gumbo	\$4.50
Creamy Potato with Bacon	\$3.50	Onion Soubise	\$4.00
Summer Corn	\$3.50	French Onion	\$4.50
Cream of Spinach	\$3.50	Lentil	\$3.50
Red, White, or Black Bean with Ham	\$3.50	Minestrone	\$3.50
Manhattan Clam Chowder	\$4.00	Pasta Fagiole	\$3.50
Charleston She-crab	\$5.00	Curried Pumpkin	\$3.50
Lobster and Corn Chowder	\$5.50	Vichysoisse with Salmon	\$4.50

### Plated Appetizers

Many of the cold or hot hors d'oeuvres listed above may be served as a plated appetizer course. In addition, the chef offers the following suggestions, priced per guest.

Lump Crab cakes - Sautéed golden brown with whole grain mustard sauce	10.00
Mushroom Risotto - Creamy Italian style rice topped with a wild mushroom ragout, shaved parmesan, and white truffle oil	\$8.00
Seared Foie Gras - With apple chutney and a muscat demi-glaze	\$13.00
Coriander & Sesame Crusted Tuna - Seared rare, sliced, and served with an Asian slaw,	

sweet soy reduction, and wasabi cream	\$10.00
Rock Shrimp Sautee - Garlic, tomatoes, fresh herbs, and cream over polenta	\$8.00
Confit Duck Leg - Crispy leg with pickled red cabbage and juniper demi-glaze	\$7.50
Steamed Littleneck Clams - With white wine, garlic, thyme, and linguini	\$7.50
Chilled Vegetable Tureen - Grilled vegetable and goat cheese tureen served with a red pepper coulis	\$7.00
Salmon "Pastrami" - House cured salmon with traditional pastrami spices with capers, red onions, Dijon cream, and rye toast points	\$7.00
Lobster Tacos - Grilled spiny lobster tail in soft flour tortillas with shredded vegetables and chipotle cream	\$MP
Duck Strudel - Shredded duck confit, mushrooms, and dried fruit rolled in phyllo with a port wine demi-glaze	\$8.00
Grilled Skewered Shrimp - With a yaki glaze, sushi rice cake, and Asian slaw	\$8.00
Crispy Veal Sweetbreads - On a bed of frisee with smoked bacon, apples, and a cider vinaigrette	\$9.00
Seared Diver Scallops - Over sweet corn succotash with lemon thyme butter	\$10.00

## Salads

Our salads are great as a first or second course, and many may also be scaled up to serve as a refreshing lunch entrée.

Lobster Salad - Chilled poached half Maine lobster with fingerling potatoes, artichokes, and arugula in a mustard vinaigrette	\$MP
Thai Beef Salad - Grilled flank steak with greens, vermicelli, tomatoes, and cucumbers in a fiery cilantro vinaigrette	\$8.00
Wild Mushroom Salad - Warm mushroom ragout over mixed greens with a sherry and white truffle vinaigrette	\$9.00
Spring Leaves - Baby greens, pears, walnuts, red onion, fennel, and blue cheese in a balsamic vinaigrette	\$7.50
Classic Caesar - Crisp romaine with a roasted garlic dressing, topped with shaved parmesan, white anchovies, and croutons	\$7.00
CG Big Salad - Mixed greens, spinach, cucumber, tomatoes, and red onion with a selection of our house made dressings	\$7.00
Antipasto - Three meats, two cheeses, marinated olives, roasted peppers, and artichokes with balsamic syrup and garlic oil	\$8.50
Tangy Greek - Field greens, olives, tomatoes, cucumbers, peppers, and feta cheese in a lemon herb vinaigrette	\$7.50
Caprese - Summer tomatoes and fresh buffalo mozzarella sprinkled with basil and drizzled with balsamic syrup and extra virgin olive oil	\$7.00
Buddha's Garden - Chilled steamed vegetables with greens and a miso dressing	\$7.00
Crab and Avocado Salad - Lump crab in citrus cream, mixed greens, grape tomatoes, and ripe avocado	\$11.00

Oriental Duck Salad – Shredded duck, mixed greens, and sweet peppers in a sesame soy vinaigrette over jasmine rice with crispy wontons	\$9.00
Pecan Crusted Goat Cheese – Over mesclun with a fennel orange vinaigrette	\$8.00
Cool Sesame Noodles – Chilled soba noodles over fresh spinach with grilled shitake mushrooms in a sweet sesame vinaigrette	\$9.00
Buzzy’s Favorite – Chilled iceberg wedge with sliced tomatoes and a smoked bacon blue cheese dressing	\$7.00
Chicken Laarp – Poached chicken breast chunks and steamed vegetables in a spicy Thai vinaigrette over mixed lettuces	\$8.00
Grilled Tuna Salad – Yellowfin tuna over baby romaine with white beans, tomatoes, hard boiled egg, and red onions in a classic Italian vinaigrette	\$10.00

### Entrees and Main Courses

The following suggestions from our chef have been written as composed, plated dishes. Should you be planning a buffet dinner, arrangements may easily be made to present the various components of each dish separately if necessary. In addition, any of our carving stations mentioned above may be used (without condiments and rolls) as the main course of a buffet. As with all our menus, if none of our suggestions strike your fancy you may feel free to customize a menu of your own.

### Beef

Roast Prime Rib – With au jus, baked potato, and asparagus	Petite Cut \$17.00
	Queen’s Cut \$19.00
	King’s Cut \$21.00
Grilled NY Strip – With a mushroom demi-glaze, whipped potatoes, and a selection of fresh vegetables	\$22.00
Grilled Filet Mignon – With gratin potatoes, asparagus, and red wine sauce	\$24.00
Tournedoes Rossini – Two tenderloin medallions with foie gras, béarnaise and bordelaise sauces, roasted potatoes, and asparagus	\$27.00
Asian Tournedos – Two tenderloin medallions with wasabi mashed potatoes, stir fried broccoli and shitakes, and an oyster demi-glaze	\$24.00
Grilled Ribeye Steak – With roasted potatoes, fresh vegetables, and a whole grain mustard demi-glaze	\$22.00

### Veal

Grilled Veal Chop – With truffled mashed potatoes, fresh vegetables, and a port wine and foie gras demi-glaze	\$27.00
Veal Marsala – Tender scallopini in a marsala demi-glaze with mushrooms, garlic, and onions served with pasta and seasonal vegetables	\$22.00
Veal Piccata – Tender scallopini with capers, lemon, white wine, and butter served	

with pasta and fresh vegetables \$22.00  
Veal Normandy – Tender medallions with apples in a Calvados cream sauce, served  
with rice pilaf and vegetable medley \$22.00  
Osso Bucco – Tender braised veal shank with gremolata and egg noodles \$23.00

### Pork

Grilled Double Chop – Bourbon brined French cut chop with whipped sweet potatoes,  
seasonal vegetables, and a cider demi-glaze \$22.00  
Stuffed Pork Loin – Tender pork loin stuffed with dried fruit and served with rice pilaf,  
fresh vegetables, and a gingered demi-glaze \$20.00

### Lamb

Roasted Rack – Garlic and herb marinated rack of lamb with asparagus tips, fingerling  
potatoes, mushrooms, pearl onions, and a rosemary jus \$26.00  
Grilled Chops – Colorado lamb chops marinated in red wine, grilled to perfection, and  
served with roasted potatoes, fresh vegetables, and a thyme demi-glaze \$26.00  
Braised Lamb Shanks – Tender lamb braised with mushrooms and served over herbed  
polenta \$22.00

### Poultry

Roasted Half Chicken – With roasted potatoes, fresh vegetables, and herb jus \$15.00  
Pan Seared Breast of Chicken – With mustard glazed potatoes, vegetables, and a blue  
cheese cream sauce \$14.00  
Grilled Breast of Chicken – Asian mahogany marinated grilled skinless breast with  
jasmine rice and stir fried vegetables \$14.00  
Lemon Chicken – Sautéed skinless breast over egg noodles with lemon butter \$14.00  
Chicken Parmesan – Coated in herbed bread crumbs and sautéed, topped with  
marinara and two cheeses over linguini \$14.00  
Greek Grilled Turkey – Lemon, garlic, and oregano marinated cutlets grilled and  
served with cous cous and grilled vegetables \$14.00  
Roasted Long Island Duckling – Half a crispy duck with roasted potatoes, fresh  
vegetables, and a traditional orange or sour cherry sauce \$22.00  
Seared Duck Breast – Red wine marinated and seared medium rare, served with a confit  
leg, apricot rice pilaf, fresh vegetables, and a red wine sauce \$24.00

### Fish

Seared Atlantic Salmon – Over French lentils with asparagus and a lemon herb  
vinaigrette \$17.00  
Grilled Atlantic Salmon – With herbed cous cous, grilled zucchini, and sweet red  
pepper relish \$17.00

Char grilled Tuna – With soba noodles, glazed Japanese eggplant, and a gingered tomato sauce	\$18.00
Seared Yellowfin Tuna – Over an artichoke and potato hash with mustard cream and black olive relish	\$19.00
Peppered Tuna – Pan seared with truffled mashed potatoes, grilled asparagus, and a red wine sauce	\$20.00
Tea Steamed Halibut – Over jasmine rice with fresh seasonal vegetables and a citrus vinaigrette	\$20.00
Sauteed Flounder Picatta – With a lemon caper butter sauce, herbed fettuccine with pine nuts, and fresh vegetables	\$18.00
Grilled Mako Steak – With spicy black bean salsa, saffron rice, and fresh seasonal vegetables	\$18.00
Fennel Rubbed Seared Grouper – With mushrooms, pearl onions, and bulgur pilaf in a wild mushroom broth	\$20.00
Crispy Skinned Rockfish – With jasmine rice, wilted garlic spinach, and a chili and tamarind sauce	\$21.00
Saut�ed Red Snapper – With steamed rice, stir fried vegetables, and a Chinese black bean sauce	\$21.00
(All fish species and pricing subject to change due to seasonal availability)	

## Shellfish

Pan Seared Jumbo Scallops – With black Thai risotto, Asian succotash, herbed tomato relish, and scallion oil	\$24.00
Seared Diver Scallops – With whipped potatoes, asparagus, and an olive and tomato vinaigrette	\$24.00
Bay Scallop Sautee – With wild mushrooms in sherry cream, over pasta	\$22.00
Steamed Alaskan Snow Crab – A full pound, with boiled potatoes, sweet corn on the cob, and drawn butter	\$22.00
Saut�ed Shrimp Italian Style – With garlic, lemon, and herbs over linguini	\$20.00
Grilled Shrimp – With jasmine rice, grilled vegetables, and cool and spicy red pepper gazpacho	\$20.00
Cioppino – San Francisco style seafood stew with clams, mussels, fish, shrimp, and linguine in a spicy tomato broth	\$22.00
Malaysian Seafood Curry – A m�lange of seafood in a coconut red curry broth with steamed rice	\$22.00
Lost Bayou Gumbo – Clams, mussels, shrimp, and sausage in a traditional dark and spicy gumbo with steamed rice	\$22.00
Lobster Lobster – Poached Maine lobster with yellow potatoes and leeks in a creamy lobster bisque	\$MP

## Desserts

What meal is complete without something sweet? All of our delicious desserts are individually plated and may be served or displayed buffet style.

Strawberry or Peach Shortcake with Chantilly Cream

Spiced Chocolate Cake with Caramel and Raspberry Sauces

Crème Caramel Traditional vanilla or flavored

Crème Brulee Traditional vanilla or flavored

Grand Marnier Chocolate Mousse with Fresh Berries

Apple or Peach Crisp

Fresh Fruit Tarts Creamy custard and seasonal fruits

Pies Pies Pies Like Mom used to make if you were one lucky kid

Pecan, Chocolate Bourbon Pecan, Apple, Cherry, Key Lime, Blueberry, Peach,

Pumpkin, Sweet Potato, Strawberry

Cakes Simple sheet cakes, moist and delicious

White, Chocolate, German Chocolate, Lemon, Carrot with Cream Cheese Icing