



# Sweet Potato Catering



Sweet Potato  
Catering

# NOBODY DOES CATERING QUITE LIKE US

## Welcome to Sweet Potato Catering!

We are excited to be serving Sandusky, Ohio and the surrounding areas. Food quality, unique flavor combinations and gourmet presentation sets Sweet Potato Catering apart from the rest. Our fresh, seasonal and custom menus, along with our attentive service allows for a personalized experience that will satisfy even the most discerning guests.



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## Full Service Events

Let us handle everything so you can sit back, relax, and enjoy your guests.

We will handle it all, from cooking to cleaning and everything in between. Have us set up one of our beautiful displays using our unique, hand crafted serving pieces, or ask us about our plated menus. Either way, a team will be with you throughout the event to ensure that everything runs smoothly. Full service catering is the best way to ensure perfectly executed food, service and atmosphere for you and your guests.

## Drop Off Service

Don't need full service, but want to impress your guests with a catered meal?

Our drop off catering service is great for clients who want to serve delicious food, and keep it casual. We will set up a full food display with decorations, and leave you and your guests to enjoy your meal. When you are done, we will come back to pick up the dishes; it's really that easy!

Sweet Potato Catering has a full line of rentals from china, flatware, glassware, chargers, linen, decorative pieces & more.

Tell us what you need to make your event special



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## Additional Services

### Tables and Chairs

30" Round Table (standard or bistro height)	\$15 each
60" Round Table (seats 6-8 comfortably)	\$20 each
72" Round Table (seats 8-10 comfortably)	\$25 each
8' Rectangle Table (seats 8-10 comfortably)	\$20 each
Custom Tables	Varies

### Equipment

9' Gas Grill with 2 full propane tanks	\$150
4' Gas Smoker with propane tank and Wood Chips	\$125
Electric fryer - Countertop Commercial	\$75

### Décor & Accent Pieces

Wooden Arch	\$25 each
Whisky Barrels	\$40 each
Welcome Sign on easel	\$15 each

### Table Settings



## Sweet Potato Catering

### Disposable

#### Clear plastic

6" appetizer plates, reflection fork, & paper napkins	Included in app price
9" dinner plates, reflection silverware, & paper napkins	Included in food price
6" dessert plates, reflection fork or spoon, & paper napkins	Included in dessert price

#### White plastic with gold or silver accent

6" plates, reflection fork, & paper napkins (appetizer)	\$0.25 per person
7.5" plates, reflection silverware & paper napkins (salad or dessert)	\$0.50 per person
9" plates, reflection silverware, & paper napkins (dinner)	\$0.55 per person
10" plates, reflection silverware, & paper napkins (dinner)	\$0.75 per person
6" plates, reflection fork, & paper napkins (dessert)	\$0.25 per person

Custom options available upon request

### China

#### Traditional white round plates

6" Bread & butter plates	\$0.50 per plate
6" Appetizer plates	\$0.50 per plate
7.5" Salad plates	\$0.75 per plate
10" Dinner plates	\$1.25 per plate
7.5" Dessert plates	\$0.75 per plate

### Chargers

Chargers – Gold acrylic	\$1.00 per charger
Chargers – Silver acrylic	\$1.00 per charger
Chargers – Glass with gold accent	\$8.00 per charger
Chargers – Glass with silver accent	\$8.00 per charger

### Linen

Napkins – White	\$1.00 per napkin
Napkins – Color	\$1.25 per napkin
Tablecloths (sizes vary)	\$8 and up

Custom options available upon request



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## Flatware

### Silver

Salad fork	\$0.50 each
Dinner fork	\$0.50 each
Dinner knife	\$0.50 each
Steak Knife	\$1.00 each
Teaspoon	\$0.50 each
Tablespoon	\$0.50 each

### Gold

Salad fork	\$0.75 each
Dinner fork	\$0.75 each
Dinner knife	\$0.75 each
Steak Knife	\$1.25 each
Teaspoon	\$0.75 each
Tablespoon	\$0.75 each

## Glassware

Red Wine Glass	\$1.25 each
White Wine Glass	\$1.00 each
Champagne Glass	\$1.00 each
Beer Glass	\$0.75 each
Rocks Glass	\$0.75 each
Highball Glass	\$0.75 each
Martini Glass	\$1.00 each
Water Glass	\$0.75 each

Delivery fees apply  
Credit card on file is required for all rentals  
Lost or damaged items will incur additional charge



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## Bar Packages

Prices may vary based on number of guests

<b>Full Service Bar Package:</b>	\$6/person
Bartending tools: bottle openers, shaker, muddler & bar rags	
Ice buckets (ice is not included in price) & Beverage displays	
Mixers: tonic, club soda, Coke, Diet Coke, Sprite, Ginger ale, 2 juices	
Garnishes: lemons, limes, oranges, cherries	
Accessories: Cocktail napkins, plastic cups, straws	
Assistance with ordering liquor (types and quantities)	
 <b>Basic Bar Package:</b>	 \$2/person
Bartending tools: bottle openers, shaker, muddler & bar rags	
Ice buckets (ice is not included in price) & Beverage displays	
Accessories: Cocktail napkins, plastic cups, straws	
Garnishes: Lemons, limes, oranges, cherries	
 <b>The Bar Minimum Package:</b>	 \$1/person
Bartending tools: bottle openers, wine keys, shakers, muddlers & bar rags	
Accessories: Cocktail napkins, plastic cups, straws	
 <b>Add Ons</b>	
Self Serve Beverage station: Water, flavored lemonade, iced tea	\$2/person
Additional Coolers	\$15 each
Upgraded Mixes and Garnishes (ginger beer, luxardo cherries, etc.)	Pricing Varies
Signature Drink Mixes	Pricing Varies

Custom Bar Packages are also available upon request

## Service Staff

Bartender	\$30/hour plus tip jar or gratuity
Server	\$25/hour plus gratuity
Chef (to cook food on site)	\$40/hour plus gratuity



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## Brunch

### Quiches & Tarts

Mushroom, Onion, Spinach & Feta  
Bacon, Onion & Gruyere  
Heirloom Tomato, & Goat Cheese

Sausage & Roasted Red Peppers  
Broccoli & Cheddar  
Asparagus, English Pea, Zucchini & Ricotta

### Croissant Sandwiches

Shaved Black Forest Ham, Egg & Smoked Gouda  
Bacon, Egg, Cheddar, Spinach & Tomato  
Egg Salad, Lettuce, Tomato, Cucumber, Bacon & Radishes  
Chicken Salad with Cranberries, Apples, Almonds & Spinach

### Bagel Bar

Assorted Bagels, Plain & Flavored Cream Cheese, Butter, Jam, Smoked Salmon, Red Onion, Tomatoes, Cucumbers, Lemon, Capers & Dill

### Yogurt Bar

Greek Yogurt, Honey, Macerated Berries, Fresh Fruit, Dried Fruit, House Made Granola, Chocolate Chips, Toasted Coconut, Assorted Nuts & Crushed Pretzels

### Oatmeal Bar

Steel Cut Oatmeal, Honey, Brown Sugar, Macerated Berries, Fresh Fruit, Dried Fruit, Chocolate Chips, Toasted Coconut, Assorted Nuts

### Waffle or Pancake Bar

Maple Syrup, Whipped Butter, Peanut Butter, Chocolate Hazelnut Spread, Fresh Fruit, Berry Compote, Assorted Nuts, Whipped Cream, Honey & Powdered Sugar

### The Classics

Create a meal from our classics, or add to any of our brunch buffets

Scrambled Eggs  
Extra Crispy, Thick Cut Bacon  
Pork or Chicken Sausage Links  
Breakfast Potatoes with Sautéed Onions and Peppers  
French Toast Bake with Fresh Fruit  
Mixed Green Salad with House Made Dressings  
Assorted Muffins, Scones & Pastries  
Seasonal Fruit Platter





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## **Small Bites Brunch Menu**

**Assorted Seasonal Quiche**

**Cranberry Almond Chicken Salad in Puff Pastry Cups**

**Fruit Skewers with Honey Greek Yogurt**

**Bourbon Glazed Bacon Sticks**

**Smoked Salmon Crostini with Cream Cheese, Capers and Dill**

**Assorted Mini Muffins & Sweet Breads**

**Mini Pancake Stacks with Fresh Berries and Powdered Sugar**

**Eggs Benedict Deviled Eggs**

**Cinnamon Roll Lollipops with Vanilla Glaze**

**Greek Yogurt Parfait with House Made Granola & Macerated Berries**

**Fresh Made Doughnut Bites**

**Breakfast Sausage Skewers**

**French Toast Sticks with Maple Syrup Shooters**

**Assorted Tea Sandwiches**



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## Brunch Beverage Menu

### Coffee & Tea

Regular and decaf coffee, hot water, assorted teas,  
milk, cream, sugar, Splenda, Equal, Sweet n' low

### Coffee Bar

Regular and decaf coffee, hot water, assorted teas,  
milk, cream, sugar, Splenda, Equal, Sweet n' low, flavored syrups, chocolate sauce,  
caramel drizzle, whipped cream, cinnamon, nutmeg, cocoa powder

### Mimosa Bar

Orange juice, cranberry juice, apple cider, grapefruit juice, peach juice  
club soda, sprite, fresh fruit and berry garnish... you just provide the Champagne

### Bloody Mary Bar

House made Bloody Mary mix, assorted hot sauces, horseradish, lime, lemon, olives, celery,  
carrots, bacon, cornichons, shrimp, black pepper, garnish skewers

### Hot Chocolate Bar

Dark chocolate and milk chocolate hot chocolate,  
mini marshmallows, chocolate chips, crushed peppermint, flavored syrups, caramel sauce  
whipped cream, cinnamon, nutmeg, cocoa powder

### Juices

Orange juice, cranberry juice, apple juice, apple cider, grapefruit juice, peach juice,  
fresh fruit and berry garnish

### Cold Tea & Lemonade

Fresh squeezed lemonade with lemon garnish  
Cold brewed iced tea  
Sweet tea  
Add seasonal flavor (mint, basil, tarragon, cranberry, etc.)

### Water

Flat and sparkling water  
lemon, Lime, orange and cucumber garnish



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# Lunch

## Salads

### Mixed Green Salad

Artisan Baby Greens, with Carrots, Cucumbers & Tomatoes  
Hard Boiled Eggs, Bacon, Red Onion, Blue Cheese, Croutons on the side  
Green Goddess Dressing, Blue Cheese Dressing, Balsamic Vinaigrette

**Choice of:** Sliced Chicken Breast, Roasted Salmon, Sliced Skirt Steak, Sautéed Shrimp

### Caesar Salad

Romaine Lettuce, Parmesan Cheese, Focaccia Croutons, Cherry Tomatoes,  
Anchovies, Caper Berries, Caesar Dressing & Dijon Vinaigrette (Vegan)

**Choice of:** Grilled Chicken, Sautéed Shrimp, Seared Salmon

### Cobb Salad

Romaine Lettuce, Tomatoes, Red Onion, Bacon, Egg, Avocado, Blue Cheese, Grilled Chicken  
Blue Cheese Dressing, Herb Buttermilk Dressing, Dijon Vinaigrette

### Southwest Salad

Romaine Lettuce, Grilled Corn, Black Beans, Tomatoes, Roasted Peppers, Avocado,  
Red Onion, Cilantro, Crispy Tortilla Strips  
Cilantro Lime Vinaigrette, Chipotle Ranch, Creamy Tomatillo Dressing

**Choice of:** Grilled Chicken, Sautéed Shrimp, Seared Salmon, Grilled Skirt Steak

### Mediterranean Salad

Romaine Lettuce, Tomatoes, Cucumber, Olives, Feta, Crispy Chickpeas, Lemon Tahini Vin

**Choice of:** Falafel, Grilled Chicken, Sautéed Shrimp, Skirt Steak, Roasted Lamb, Seared Salmon

### Fall Harvest Salad

Mixed Greens, Roasted Butternut Squash, Dried Cranberries, Shallots, Roasted Pepitas,  
Goat Cheese, Shallot Vinaigrette

**Choice of:** Grilled Chicken, Seared Salmon, Duck Breast

### Apple Walnut Salad

Baby Greens, Sliced Apples, Slivered Fennel, Walnuts, Goat Cheese, Dijon Vinaigrette

**Choice of:** Grilled Chicken, Seared Salmon, Duck Breast

**Salads are served with Artisanal Bread Basket and Butter**



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# Lunch

## Soups

### **Creamy Wild Mushroom**

Oyster, Shitake, Morel, Chanterelle & Cremini Mushrooms, Sherry Drizzle

### **Butternut Squash & Pumpkin**

Roasted Butternut Squash & Pumpkin Soup, Toasted Pepitas, Pomegranate Seeds

### **Roasted Tomato**

Roasted Heirloom Tomato Soup, Gruyere Grilled Cheese Crouton

### **Three Onion**

Spanish Yellow Onions, Vidalia Onions, Leeks, Gruyere Crostini

### **Sweet Potato & Apple**

Sweet Potato and Roasted Apple Soup, Sautéed Apple & Sweet Potato Garnish

### **Cauliflower & Roasted Pear**

Roasted Pear & Cauliflower Soup, Roasted Cauliflower Flowerets

### **Corn Chowder**

Tarragon Corn Chowder, Jumbo Lump Crab

### **Beef & 3 Bean Chili**

Ground Beef, Black Beans, Kidney Beans, Cannellini Beans, Tomatoes & Peppers  
Sour Cream, Aged Cheddar, Scallions, Red Onions, Avocado, Crispy Tortilla Strips

### **White Bean & Chicken Chili**

Shredded Chicken Breast, Cannellini Beans, Green Chilies  
Sour Cream, Monterey Jack Cheese, Cilantro, Avocado, Crispy Tortilla Strips

**Soups are served with Artisanal Bread Basket and Butter**



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# Lunch

## Sandwiches

### Deli Platter

Oven roasted turkey, black forest ham, genoa salami, roast beef, bacon, cheddar, Swiss, provolone, smoked gouda, pepper jack, butter lettuce, tomatoes, red onion, avocado, pickles, assorted rolls, sliced & artisanal bread, Roasted garlic aioli, Dijon mustard, horseradish aioli

### Turkey Club

Oven roasted turkey, bib lettuce, tomato, bacon, avocado, smoked Gouda, Roasted garlic mayo, Dijon mustard, wheat bread

### Cuban

Slow roasted pork shoulder, ham, Swiss, dill pickles, mustard, ciabatta

### Mediterranean Vegetable

Grilled eggplant, zucchini, roasted pepper, tomato, feta, basil & arugula pesto, focaccia

### Roast Beef

Slow roasted beef, melted provolone cheese, caramelized onions, sautéed mushrooms, arugula Baguette, horseradish, creamy horseradish, Dijon mustard, mayo

### Chicken Salad

Creamy dijon chicken salad, Onion, apples, cranberries, spinach, croissant

### Caprese

Fresh buffalo mozzarella, roasted tomatoes, basil, balsamic glaze

### Reuben

Shaved corn beef, Swiss cheese, sauerkraut, Thousand Island dressing, marbled rye

### Egg Salad

Creamy Dijon egg salad, butter lettuce, tomato, radishes



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# Lunch

## Hot Lunches

### **Garlic & Herb Chicken Breast**

Mashed potatoes, Sautéed Haricot Verts, Pan Gravy

### **Spinach & Feta Topped Chicken Breast**

Mashed potatoes, Roasted Asparagus, Light Garlic Cream Sauce

### **Filet Mignon**

Pan seared filet mignon, garlic mashed potatoes, roasted asparagus,  
Sautéed wild mushrooms, red wine demi glace

### **Salmon**

Seared salmon, white wine risotto, blistered cherry tomatoes, roasted broccolini

### **Braised Brisket**

Egg noodles, honey glazed carrots, buttered green beans

### **Fusilli Alfredo with Chicken Breast**

Sundried tomato & crimini mushroom Alfredo, roasted broccolini, shaved Parmesan cheese

### **Creamy Lemon Caper Chicken Piccata**

Buttered spaghetti, Sautéed green beans, shaved Parmesan cheese

### **Chicken Parmesan with Penne**

Panko breaded chicken breast, basil marinara, penne, sautéed vegetables, Parmesan cheese

**Hot lunches are served with  
Seasonal mixed green salad and assorted bread basket with butter**



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# Lunch

## Custom Lunch

### Create your own combination

Choose from our soups, salads, sandwiches and hot lunches to create your own, unique menu

### Is there something you would like that isn't on our menu?

Ask us to create a special dish, or recreate an old favorite

### Add Beverages

#### Water

Still & sparkling

#### Juices

Orange juices, apple juice, cranberry juice, apple cider

#### Soft Drinks

Coke, Diet Coke, Sprite, Ginger Ale

#### Lemonade & Iced Tea

Cold brewed iced tea

Sweet tea

Fresh squeezed lemonade

Add seasonal flavor (mint, basil, tarragon, cranberry, etc.)

#### Coffee & Hot Tea Stations

Regular and decaf coffee, hot water, assorted teas,  
milk, cream, sugar, Splenda, Equal, Sweet'n low

### And don't forget about dessert!

Ask us about our seasonal dessert selection



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# Hors d'oeuvres

## Displayed

### **Grand Cheese and Charcuterie Board**

Chef's Choice of 3 High End Cheeses & 3 Cured Meats with Crackers, Fresh & Dried Fruit, Preserves, Candied Nuts, Honey, Pickled Vegetables, Olives & Grained Mustard

### **Cheese and Charcuterie with Crackers**

Choice of 3 Cheeses: Jarlsberg, Cheddar, Smoked Gouda, Colby Jack, Pepper Jack, White Cheddar with Salami &/or Prosciutto with Crackers

### **Antipasto Platter**

Grilled Artichoke Hearts, Eggplant & Zucchini, Roasted Peppers, Sun Dried Tomatoes, Bocconcini, Salami, Provolone, Assorted Olives, Toasted Crostini & Bread Sticks

### **Mediterranean Platter**

Hummus, Babajanoush, Israeli Salad, Tabouli, Ground Lamb Meatballs & Toasted Pita Bread

### **Crudité Platter**

Carrots, Celery, Asparagus, Cucumber, Peppers, Tomatoes, Snow Peas, Broccoli, Cauliflower  
Choice of: Ranch, Hummus, Green Goddess, Avocado Dip, Blue Cheese Dressing, Dill Dip

### **Shellfish Station**

Lobster Tail, Jumbo Shrimp, Crab Claws & Oysters on the half shell with Lemons, Cocktail Sauce, Mixed Peppercorn Mignonette, Horseradish & Tabasco Sauce

### **Crab Dip**

Jumbo Lump Crab, Grilled Corn & Roasted Red Pepper Dip with Garlic Toasted Crostini

### **Seasonal Baked Brie with Toasted Crostini**

Blackberry Compote & Rosemary  
Bacon, Maple & Pecan  
Dried Fruit, Nuts & Honey

### **Kale & Spinach Dip**

Kale, Spinach, Artichoke & Feta Dip with Black Pepper Toasted Crostini





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# Hors d'oeuvres

## Tray Passed or Displayed

**Heirloom Tomato Bruschetta on Parmesan Crisps**

**Classic Shrimp Cocktail Shooters**

**Bacon Wrapped Dates Stuffed with  
Gorgonzola, Goat Cheese or Chorizo**

**Polenta Bites with Whipped Goat Cheese & Roasted Tomatoes**

**Sausage & Sage Stuffed Mushrooms**

**Deviled Eggs**

Traditional, chipotle avocado, avocado lime, bacon jalapeno

**Crab Dip Tartlets with Roasted Red Pepper & Olive Tapenade**

**Marinated Tomato & Mozzarella Caprese Skewers**

**Beef Tenderloin Tartare on Toasted Crostini with Caper Aioli & Cured Egg Yolk**

**Roasted Brussels Sprout Skewers with Balsamic Reduction**

**Lamb Meatballs with Tzatziki & Feta**

**Spinach, Artichoke & Feta Tart in Filo Cups**

**Swedish Meatballs**

**Shrimp & Scallop Ceviche**

**Grilled Lollipop Lamb Chops with Rosemary Honey Drizzle**



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# Hors d'oeuvres

## Tray Passed or Displayed Continued

**Rosemary, Pecan and Cranberry Goat Cheese Truffles on Crackers**

**Warmed Brie Tartlet with Seasonal Toppings**

Strawberry roasted garlic tartare, cranberry balsamic compote, maple bacon pecan

**Caramelized Onion and Mushroom Tartlet with Gruyere Cheese**

**Individual Veggie Cups with Assorted Dips**

**Cheesy Risotto Cakes with Panko Breading & Tomato Jam**

**Seared Beef Tenderloin with Horseradish Cream & Red Wine Braised Onions on Crostini**

**Seasonal Soup Shooters**

Cauliflower & Roasted Pear, Butternut Squash & Apple, Curried Carrot & Sweet Potato

**Corn Fritter with Avocado Mousse & Crispy Prosciutto**

**Spicy Tuna Tartare with Cucumber & Avocado, on Wonton Crisp**

**Crab Cakes with Lemon Crème Fraiche**

**Mini Brioche Sliders**

Beef Brisket, Pickled Red Onion, Lime Crema

Beer Braised Pulled Pork, Coleslaw, House Made Pickles, Roasted Garlic Aioli

Shaved Ham, White Cheddar & Jalapeno Cranberry Chutney

Grilled Chicken with Lettuce, Tomato, Onion & Roasted Garlic Aioli

Black Bean Quinoa Slider with Lettuce, Onion, Roasted Red Pepper Aioli

**Pigs in a Blanket with Dijon Mustard**



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# Dinner

## Composed Dishes

### **Garlic Herb Chicken Breast**

Roasted red skin potatoes, buttered green beans, garlic white wine sauce

### **Filet Mignon**

Pan seared filet mignon, garlic mashed potatoes, roasted asparagus, sautéed mushrooms, mixed peppercorn au poivre

### **Chilean Sea Bass**

Seared Chilean sea bass, herb polenta, sautéed green beans with roasted shallots, beurre blanc

### **Salmon**

Seared salmon, white wine risotto, blistered cherry tomatoes, roasted broccolini

### **Apple Cider Glazed Pork Loin**

Herb buttered orzo pasta, bacon brussels sprouts, sautéed apples

### **Braised Brisket**

Egg noodles, honey glazed carrots, buttered green beans

### **Creamy Lemon Caper Chicken Piccata**

Buttered Linguini, sautéed green beans, shaved Parmesan cheese

### **Short Rib**

Red wine braised short rib, mashed potatoes, sautéed spinach and kale, red wine jus

### **Lamb Stew**

Braised lamb with onions, carrots, cremini mushrooms & baby red skin potatoes, steamed rice

### **Chicken Pot Pie**

Chicken breast, carrots, celery, potatoes, peas, corn, mushrooms, buttery biscuits

**Dinner menu is served with  
Seasonal mixed green salad and artisanal bread basket with butter**



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# Dinner

## Build Your Own Entree

### Protein

#### Garlic & Herb Chicken Breast

##### Choice of Sauce:

Pan Gravy

Creamy Dijon Sauce

White Wine Pan Sauce with Mushrooms

Creamy Lemon, Garlic Piccata Sauce with Capers

Sundried Tomato, Mushroom, Spinach Alfredo

#### Filet Mignon or Top Sirloin

##### Choice of Sauce:

Mixed Peppercorn Cream Sauce

Tarragon Béarnaise Sauce

Traditional Brown Pan Gravy

Bourbon Mushroom Gravy

Roasted Shallot Red Wine Sauce

Horseradish Cream Sauce

Compound Butter

#### Chilean Sea Bass

##### Choice of Sauce:

Tarragon Béarnaise Sauce

Beurre Blanc

Olive Oil Poached Cherry Tomatoes & Garlic

Brown Butter Sauce with Lemon and Capers

Chimichurri

#### Pan Seared Salmon

##### Choice of Sauce:

Creamy Lemon, Garlic Piccata Sauce with Capers

Creamy Dijon Sauce

Basil Pesto Butter

Dill Crème Fraiche



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# Dinner

## Build Your Own Entree

### Protein continued

#### Roasted Pork Loin

**Choice of Sauce:**

Pan Gravy

Apple Cider Glaze

Roasted Shallot Red Wine Sauce

Creamy Dijon Sauce

Bacon Brown Sugar Glaze

#### Oven Roasted Jumbo Shrimp

**Choice of Sauce:**

Creamy Lemon, Garlic Piccata Sauce with Capers

Garlic White Wine Sauce

Brown Butter Sauce with Lemon and Capers

#### Red Wine Braised Short Rib

Red wine Jus

#### Herb Crusted Rack of Lamb

**Choice of Sauce:**

Traditional Pan Gravy

Roasted Shallot Red Wine Sauce

Mint Chimichurri

Compound Butter

#### Pan Seared Scallops

**Choice of Sauce:**

Creamy Dijon Sauce

Garlic White Wine Beurre Blanc

Brown Butter Sauce with Lemon and Capers



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# Dinner

## Build Your Own Entree

### Starches

Roasted Garlic Mashed Potatoes  
Rosemary & Thyme Roasted Red Skin Potatoes  
Sweet Potato & Carrot Puree  
Spiced Au Gratin Potatoes  
Twice Baked Potato  
Wild Mushroom Risotto  
Pancetta & Parmesan Risotto  
Herb Polenta  
Pasta (with sauce to complement the main item)  
Brown Butter Herb Spaetzle  
Buttered Cous Cous  
Steamed Rice

### Vegetables

Roasted Green Beans with Shallots & Garlic  
Buttered Green Beans with Almonds & Pomegranate Seeds  
Sautéed Brussels Sprouts with Bacon  
Orange Ginger Glazed Carrots  
Roasted Asparagus  
Sautéed Spinach & Kale with Blistered Cherry tomatoes  
Roasted Seasonal Vegetables  
Creamed Spinach & Kale with Bacon & Pearl Onions  
Butternut Squash with Dried Cranberries & Feta

### Bread

Dinner Rolls with Butter  
Bread Station with assortment of Breads, Flavored Olive Oils & Compound Butters



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# Pasta Menu

## Salad

Mixed Green Salad with Seasonal Vegetables and two house-made dressings

Caesar Salad with romaine lettuce, Parmesan cheese, tomatoes, garlic croutons & Caesar dressing

## Bread

Assorted Bread and Dinner Rolls with Flavored Butters and Oils

## Pasta

### **Fusilli in Garlic, White Wine Cream Sauce**

Sundried Tomatoes, Mushrooms, Artichokes and Parmesan Cheese  
Add: Sliced Chicken Breast, Seared Salmon, Shrimp, Scallops, Lobster

### **Sausage, Spinach & Ricotta Stuffed Shells**

### **Pappardelle with Beef Bolognese and Shaved Parmesan Cheese**

### **Pasta Putanesca with Olive Oil, Blistered Cherry Tomatoes, Olives, and Capers**

Add: Sliced Chicken Breast, Seared Salmon, Shrimp, Scallops, Lobster

### **Spaghetti Marinara with Parmesan Cheese**

Add: Meatballs, Chicken Parmesan, Eggplant Parmesan, Sausage

### **Beef and Four Cheese Lasagna**



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# Pasta Bar

## Salad

Caesar Salad with romaine lettuce, Parmesan cheese, tomatoes, garlic croutons & Caesar dressing

Mixed Green Salad with season vegetables, 1 creamy dressing and 1 vinaigrette

## Pasta

Penne, Spaghetti, Linguini, Fettuccini, Cavatappi, Farfalle or Fusilli

Gluten Free Pasta available

## Sauces

Basil Marinara  
Creamy Garlic Alfredo

Basil Pesto  
Vodka Sauce

Bolognese  
Classic Meat Sauce

## Meats

Grilled Chicken  
Ground Beef  
Italian Sausage

Meatballs  
Bacon  
Diced Ham

Shrimp  
Scallops  
Lobster

## Veggies

Broccoli  
Roasted Tomatoes  
Sautéed Mushrooms  
Sautéed Peppers  
Asparagus

Peas  
Olives  
Spinach  
Sautéed Onions  
Arugula

Summer Squash  
Eggplant  
Scallions  
Capers

## Toppings

Fresh Basil

Parmesan Cheese

Red Pepper Flakes

## Bread

Assorted Artisanal Breads with flavored butters and oils





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## Slider Bar

### Salad

Artisan Mixed Green Salad with seasonal vegetables, green goddess dressing & balsamic vinaigrette

Wedge Salad with Heirloom Tomatoes, Avocado Mousse, Bacon, Blue Cheese & Green Goddess Dressing

Mozzarella and Heirloom Tomato Caprese Salad with Fresh Basil & Pesto Oil

### Off the Grill

Beef Burgers  
Grilled Chicken Breast  
Turkey Burgers  
Black Bean, Quinoa Veggie Burger

Marinated Chicken Thighs  
Grilled Brats  
Beef Hot Dogs  
Grilled Zucchini and Eggplant

Served with Assorted Buns

### Accompaniments

Assorted Cheeses  
Butter Lettuce  
Onion  
Tomatoes

Sautéed Mushrooms  
Sautéed Onions & Peppers  
Bacon  
Caramelized Onions

Jalapenos  
Smashed Avocado  
Pickles

### Sauces

Ketchup  
Hickory Smoked BBQ  
Buttermilk Ranch

Roasted Garlic Aioli  
Spicy Chipotle Aioli  
Yellow Mustard

Dijon Honey Mustard  
Classic Fry Sauce  
Truffle Aioli

### Sides

Creamy Dijon Potato Salad  
French Fries with Assorted Seasoning  
Orzo Salad with Spinach and Roasted Vegetables  
Cole Slaw with Creamy Vinegar Dressing  
White Cheddar, Gruyere Mac and Cheese with Garlic Panko  
Stout Braised Baked Beans  
Assorted Chip



Sweet Potato  
Catering

# BBQ Menu

## Salad

Artisan Mixed Green Salad with seasonal vegetables, green goddess dressing & balsamic vinaigrette

Spinach Salad with Sautéed Mushrooms and Onions, Apple Wood Smoked Bacon,  
Hard Boiled Egg, Warm Bacon Vinaigrette & Creamy Avocado Dressing

Watermelon Salad with Arugula, Crumbled Feta, Candied Pepitas & Balsamic Drizzle

Chopped Wedge Salad with Tomatoes, Red Onion, Bacon, Blue Cheese & Green Goddess Dressing

## Main

Beer Braised Pulled Pork

Smoked Beef Brisket

Marinated Grilled Chicken Thighs or Breast

Smoked BBQ Baby Back Ribs

Buttermilk Soaked Fried Chicken

*Artisan rolls are included for sandwiches*

## Sauces

Hickory Smoked BBQ

Roasted Garlic Aioli

Golden Ale Whole Grain Honey Mustard

Blackberry Chipotle BBQ

Mango Habanero BBQ

## Sides

Cole Slaw

Creamy Dijon Potato Salad

Stout Braised Baked Beans

Broccoli Salad with Bacon, Red Onion, Cranberries & Sunflower Seeds

Spinach Orzo Salad with Grilled Vegetables

Grilled Corn on the Cob

White Cheddar, Gruyere Mac and Cheese with Garlic Panko

Baked Potato with Butter, Sour Cream & Scallions

Sautéed Kale with Blistered Tomatoes

Corn Bread

Corn Pudding



Sweet Potato  
Catering

# Taco Bar

## Salad

Romaine Lettuce, Tomatoes, Red Onion, Roasted Peppers, Black Beans & Grilled Corn with Cilantro Lime Vinaigrette & Creamy Tomatillo Dressing or Chipotle Ranch

Mixed Green Salad with Carrots, Tomatoes, Cucumbers with 2 House Made Dressings

## Main

Beef Barbacoa  
Cilantro Lime Chicken Breast  
Blackened Shrimp  
Marinated Grilled Chicken Thigh  
Chipotle Marinated Skirt Steak

Modelo Braised Pulled Pork  
Blackened Fish  
Sautéed Seasonal Vegetables  
Roasted Cauliflower & Chick Pea  
Ground Beef

## Accompaniments

Flour & Corn Tortillas  
Shredded Cabbage  
Shredded Lettuce  
Pico de Gallo  
Grilled Corn

Guacamole  
Diced Onions  
Crumbled Cotija Cheese  
Shredded Monterey Jack  
Pickled Red Onions

Jalapenos  
Cilantro  
Black Beans  
Roasted Red Peppers  
Scallions

## Sauces

Salsa Rojo (Mild)  
Salsa Rojo (Spicy)  
Salsa Verde

Avocado Cream Sauce  
Cilantro Lime Crema  
Spicy Chipotle Aioli

## Sides

Cilantro, Lime Rice  
Grilled Mexican Street Corn Salad  
Smashed Black Beans with Onions and Jalapenos  
Quinoa Salad with Black Beans, Roasted Red Peppers, Grilled Corn, Red Onion & Cilantro  
Tortilla Chips with Choice of Salsas, Guacamole &/or White Queso