

SPRING AND SUMMER CATERING MENU

The Chopping Block's custom catered trays serve 20 people and are attractively displayed on a disposable platter, complete with disposable serving tools when needed, and napkins.

VEGETABLE

Roasted Baby Red Potatoes with Curried Egg Salad	\$40
Red Grape with Gorgonzola Foccacia	\$40
Smoky Hummus with Crispy Lavash Shards	\$40
Panache of Imported & Domestic Cheese with House Made Crackers, Nuts & Fruit (Includes varieties of Soft Ripened, Goat, Blue, Hard, and Flavored cheeses)	\$120
Zucchini Barrels with Lentil Ragout	\$50
Tomato Tartlets with Herbs de Provence	\$50
Parmesan Profiterole with Sweet Pea & Chevre Mousse	\$50
Grilled White & Green Asparagus with Truffled Vinaigrette & Crispy Shallots	\$60
Trio of Bruschettas (Wild Mushroom & Shaved Parmesan, White Bean & Rosemary, Tomato Jam & Fresh Mozzarella)	\$60
Trio of Tea Sandwiches (Crisp Cucumber Mint, Goat Cheese & Watercress, California Avocado & Asparagus)	\$60

MEAT

Bacon Wrapped Dates with Chorizo & Balsamic Drizzle	\$60
Bacon, Onion & Gruyere Gougeres	\$60
Red Chili Pork Tamale Bites with Salsa Verde	\$80
Sesame Crusted Chicken Skewers with Sweet Soy Dipping Sauce	\$80
European Cured Meat Platter with Assorted Mustards & Pretzel Bread (Includes four varieties of European Cured Meats)	\$120
Spicy Grilled Sausage with Cous Cous Salad	\$80
Southern Barbecued Chicken on Cornbread Biscuits	\$90
Braised Beef Brisket on Bacon & Cheddar White Corn Cake	\$100
Chicken Salad Lettuce Wraps with Marcona Almonds & Green Grapes	\$100
Bite-Sized Beef Tenderloin Sandwich with Arugula, Tomato & Blue Cheese Aioli on Baguette	\$120



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SEAFOOD

Smoked Superior Trout Dip with Crostini	\$90
Shrimp & Snapper Ceviche with Tortilla Chips	\$100
Grilled Shrimp Po-Boy with Cajun Aioli on Baguette	\$100
Shrimp & Mango Skewers with Guava Lime Glaze	\$100
Deconstructed California Roll with Fresh Crab	\$110
Cucumber Wrapped Smoke Roasted Salmon with Tomato & Caper Berry Vinaigrette	\$110
Maryland Crab Cakes with Roasted Corn Salad	\$110
Crab Claws & Shrimp Cocktail with Wasabi Aioli	\$120
Nori Rice Rolls with Spicy Tuna Tartare	\$120

SWEETS

Polenta Cake with Honey Glaze & Candied Orange	\$60
Chocolate Dipped Grand Marnier Strawberries	\$60
Individual Carrot Cake with Cream Cheese Frosting	\$70
Chocolate Dipped Espresso Biscotti	\$70
Miniature Lemon Meringue Pies	\$70
Strawberry & Fresh Basil Shortcake	\$70
Chocolate Cream Puff with Milk Chocolate & Caramel Mousse	\$80
White Chocolate Pistachio Cheesecake	\$80
Chocolate Hazelnut Mini Tortes	\$80
Assorted House Made Chocolate Truffles	\$115