

Voila Caterers Plated Dinner Menu

Passed Hors D'Oeuvres

Vegetarian - Vegan- Gluten Free

Cold

Watermelon Feta Skewers, Mint Leaves, Balsamic Reduction

Brochettes of Organic Tomato, Smoked Mozzarella with Niçoise Olive and Basil

Curried Chevre with Grapes and Spiced Walnuts on Endive

Green Gazpacho Shooters, Fire Roasted Tomatillos, Grapes, Honeydew, Jalapenos, Cilantro (V,GF)

Organic Deviled Eggs, Chives, Smoked Paprika, Black Lava Salt, Grilled Asparagus (V,GF)

Organic Garden Vegetable Sliders, Baby Arugula, Shaved Grape Tomatoes, Avocado Jam (V)

Fire Roasted Tomato & Eggplant Bruschetta, Garlic Confit & Basil Oil (V)

Truffle Wild Mushroom & White Bean En Croute, Dry Sherry, Parmesan, Thyme, Parsley (V)

Probiotic Pickled Vegetable Summer Rolls, Sweet & Spicy Duck Sauce, Soy-Ginger Dipping Sauce (V)

Chai & Chickpea Granola Bites, Honey, Pumpkin & Sunflower Seeds, Dried Raisins, Apricots & Banana Chips, Assorted Nuts (V,GF)

Herb Marinated Mushroom Caps Stuffed With Mushroom Pate, Grated Parmesan, Garlic Confit (V)

Sweet & Sour Pickled Garden Vegetables, Golden Beets, Green Beans, Cauliflower, Asparagus, White Button Mushrooms (V,GF)

Hot

Camembert And Sun Dried Tomato Puff Pastry Tartelette With Basil Oil

Cheese Gougeres Choux Pastry Filled With Parmesan Cream

Grilled Garden Vegetable Skewers & Basil Pesto (No Nuts), Zucchini, Yellow Squash, Grape Tomatoes, Red Onions (V,GF)

Roasted Eggplant Cones, Lemon Ricotta Cheese, Micro Basil, Sundried Tomato Jam (V,GF)

Smoked Gouda Mac & Cheese Balls, White Pepper Bechamel, Cavatappi, Panko Crust (V)

Root Vegetable Latkes & Chive Sour Cream, Sweet Potato & Idaho Potatoes (V,Vv,GF)

White Cheddar Yukon Gold Potato Croquettes, Garlic Confit, Chive Sour Cream (V)

Vietnamese Summer Vegetable Mini Rolls, Peanut-Sesame Dipping Sauce & Chili Lime Dipping Sauce (V,Vv,GF)

Polenta & Fontina Bites With Wild Mushroom Hash, Fresh Herbs (V,Vv,GF)

Cheddar-Jalapeno Corn Drop Biscuits Bites, Cilantro Butter (V)

Crispy Tater Tots, Truffle Gruyere Cheese Fondue Dipping Sauce (V)

Tempura Cauliflower Florets, Smoked Cheddar-Jalapeno Dipping Sauce (V,GF)

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Seafood Hors D' Oeuvres

Cold

Classic Jumbo Shrimp Cocktail, Spicy Horseradish Sauce

Scottish Smoked Salmon, Caviar, Chive Sour Cream, Rice Cracker

Tuna Tartar Mini Tacos, Pickled Ginger, Avocado, Shaved Shallots

Jumbo Lump Crab Salad Cones, Saffron Aioli, Bell Peppers, Preserved Key Lime

New England Cod Ceviche, Blue Corn Tostadas, Micro Diced Red Onion, Micro Cilantro, Fresh Lime Juice

Mini Maine Lobster Rolls, Celery Salt, Preserved Meyer Lemon, Tarragon, Garlic Confit Aioli

Hawaiian Style Sushi Sliders, Seaweed Chips, Alaskan Salmon, Yellow Fin Tuna Or Eel, Avocado, Sesame Seeds, Sriracha Aioli

Smoked Salmon, Avocado, And Wasabi Mayonnaise On Rye Toast
Jumbo Lump Crabmeat Salad With Tomato Cognac Mayonnaise On Cucumber Rounds
Shrimp Ceviche With Cilantro, Lime, And Chive Oil

Hot

Applewood Smoked Bacon Wrapped Scallops, Apple Cider Reduction

Jumbo Lump Crab Cakes, Shaved Shallots, Bell Peppers, Lemon-Caper Remoulade

Coconut Jumbo Shrimp, Saffron--Garlic Confit Aioli

Alaskan Salmon Sliders, Bibb Lettuce, Shaved Grape Tomatoes, Maple Soy Reduction

Popcorn Monk Fish, Guinness Tempura Batter, Old Bay Lemon Aioli

Honey-Thai Chili Shrimp Skewers, Rice Wine Vinegar, Fresh Ginger, Lime-Cilantro Dipping Sauce

Louisiana Roc Shrimp & Grits Cups, Rendered Applewood Smoked Bacon, Diced Bell Peppers, White Cheddar, Salsa Verde

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Grass Feed Beef

Classic Grass Feed Sliders with Cheddar (optional), Caramelized Onion & Fire Roasted Tomato Jam, Dill Sour Pickle, Shaved Grape Tomatoes

Ginger-Soy, Sweet & Spicy Beef Skewers, Sesame, Rice Wine, Sugar Cane

Rosemary & Cracked Peppercorn Seared Fillet, Garlic Butter Toast Points, Classic Bearnaise Sauce

Steak Tartar Mini Tacos, Fresh Herbs, Shaved Shallots, Preserved Meyer Lemon Zest

Pigs In a Blanket, Twice Smoked All Beef Wrapped In Buttery Puff Pastry, German Mustard, Tomato Jam, Curry Ketchup

Mini Italian Meatballs & Spicy Marinara, Shaved Parmesan, Torn Basil

Mini Hand Pies

Organic Chicken

Sesame & Orange Marinated Organic Chicken Thigh Skewers, Cilantro, Rice Wine, Garlic, Thai Peanut Dipping Sauce

Popcorn Chicken Breast, Guinness Tempura Batter, Old Bay-Preserved Meyer Lemon Aioli

Curry Chicken Salad Cucumber Wraps, Raisins, Shaved Red Onions, Micro Celery

Ground Chicken Breast Sliders, Shaved Grape Tomatoes, Bibb Lettuce, Red Onions, Melted American, Thyme-Rosemary Aioli

Fried Chicken Strips, Sweet BBQ Sauce, Honey Mustard & Ranch Dressings

Jamaican Jerk Chicken Salad on Tostones, Avocado, Pineapple

Chicken & Chive Pot Sticker, Sweet Soy & Ginger Dipping Sauce

Berkshire Pork

Classic Swedish Meatballs, Parsley, Sour Cream, All Spice, Nutmeg, Pinot Noir

Mini Vietnamese Spring Rolls, Lettuce Wrapped, Fish Sauce with Cilantro & Ginger

Devil's On A Horseback, Applewood Smoked Bacon Wrapped, Maytag Blue Stuffed Black Mission Figs, Balsamic Reduction

Pulled Pork Mini Hand Pies, Carolina Style BBQ Sauce, Cilantro, Dried Chiles

Arancini Balls, Micro Diced Prosciutto, Arborio Rice, White Wine, Grated Parmesan

Croque-Monsieur Bites, Black Forest Ham, Gruyere Cheese, Bechamel, Dijon Aioli

Mini Quiche Lorraine, Caramelized Onions, Gruyere, Smoked Pork Belly, Chives

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Stuffed Mushrooms, Sweet Italian Sausage, Fresh Herbs, Garlic Confit, Parmesan Cheese

Smoked Bacon Wrapped Water Chestnuts With Spicy Sriracha Mayonnaise

Salads

Garden Salad

Shaved Red Onions Carrots Cucumbers and Cherry Tomatoes Honey Cider Vinaigrette

Grilled Romaine Salad

Anchovies Herb Croutons Shaved Pecorino House Made Caesar Dressing

Tomato Cucumber Red Onion and Feta Israeli Salad

Oregano Vinaigrette

Raw Kale and Pickled Golden Beet Quinoa Toasted Pumpkin Seeds and Shaved Pecorino

Red Wine Dijon Vinaigrette

Roasted Cauliflower and Baby Spinach Salad

Blood Oranges Shaved Red Onion and Ginger Soy Vinaigrette

Grilled Watermelon and Feta Salad

Shaved Jalapeño and Radish and Lime Zest with a Balsamic Reduction

Baby Spinach and Date Salad

Spiced Almonds and Gorgonzola with Lemon Vinaigrette

Baby Arugula Mint and Basil Salad

Fried Goat Cheese and Seared Artichoke Hearts with Green Goddess

Papaya and Calamari Salad

Cilantro Carrots and Lionfish Sauce Vinaigrette

Pickled Garden Vegetables and Spicy Chickpea Salad

Preserved Lemon and Curry Yogurt

Beet and Feta Salad*

Spiced Almonds Micro Celery and Shallot Vinaigrette

Kohlrabi and Watermelon Radish Salad*

Aged Parmesan Market Carrots Dandelion Greens with a Preserved Lemon and Dijon

Vinaigrette

Grilled Kale and Kimchi Salad

Pickled Daikon with a Rice Wine Vinaigrette

Baby Arugula Salad

Grilled Calamari Preserved Lemon Pickled Shallots and Balsamic Reduction

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Beef Entrée

Pinot Noir Braised Short Ribs

Yukon Gold Potato Au Gratin, Grilled Zucchini, Veal Demi

Steak au Poivre,

cast iron skillet roasted, sea salt & crushed black peppercorns crust, green peppercorn-brandy sauce, crab & white cheddar twice baked potato, grilled asparagus

Grilled Fillet Mignon

, classic béarnaise sauce, sautéed baby spinach, basil mash potatoes

Grilled Skirt Steak Frites

, cilantro-garlic chimichurri sauce, fresh cut rosemary-shallot fries, spicy citrus kale

Truffle Butter Poached Hanger Steak

, Sunnyside up quail egg, potato latkes, grilled purple asparagus

Cast iron skillet Ribeye,

balsamic glazed cipollini-bone marrow jus, grape tomato-corn-Yukon gold potato hash with fresh herbs

Chicken Entrée

Salt & pepper Brine Fried Chicken,

garlic confit mash potatoes with brown butter gravy, braised collard greens

Skillet Roasted Chicken Breast

, toasted almonds, pickled red onions, mustard greens, white wine pan jus

Chicken & brick, pressed Roasted Half Chicken

, buttered haricot verts, herb crusted red skin potatoes merlot jus

Curry Chicken Thighs

, boneless thighs, coconut-curry-cilantro marinade, wild rice-toasted almonds-dried fruit fried rice, sautéed zucchini spaghetti

Chicken Marsala,

boneless breast filleted, wild mushroom-Marsha wine sauce, baby spinach, garlic confit mash potatoes

Myer Lemon & Herb Chicken,

lightly breaded breast, sautéed purple kale, basil mash potatoes

Braised Chicken Legs,

fennel confit, shallots, capers, fresh sage with medjool dates and jasmine rice pilaf

Roasted Chicken Thighs

with roasted cipollinis, cilantro Jasmine rice, fresh herbs, pickled golden beats

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Pork Entrée

Blood orange, rosemary brine double cut Pork Chop
, fennel confit mash potatoes, roasted cauliflower

Red wine braised Osso Bucco
, saffron Jasmine rice, overnight grape tomatoes, fresh herbs

Applewood & Hickory Smoked Baby Back Ribs
, salt and pepper crusted, cheddar & chicken baked potato, braised collard greens

Tenderloin Schnitzel,
rosemary shallot fries, spicy citrus kale, bone marrow gravy

Fried Chicken Pork Chop
, dirty mash potatoes, braised collard greens, brown gravy

Grilled Pork Tenderloin
, apple-brandy pan jus, sautéed baby spinach, sweet potato-fried sage mash potatoes

Caramelized Pork Belly
, maple soy reduction, avocado cream, pickled daikon & carrots, chilled sesame spinach

Fish Entrée

Blackened Cat Fish
, white cheddar stone ground grits, garlic chips, salsa-verde applewood smoked pork belly salsa

White wine Poached Salmon,
pickled cucumbers, dill yogurt, curry-snap pea Wild rice

Lemon butter Sole,
overnight tomatoes, thyme-garlic confit mash potatoes

Grilled Alaskan Salmon,
roasted garlic-kale pesto, grilled purple asparagus, herb roasted Yukon gold potatoes

Seared Trout fillet,
skin on brook trout fillet, lemon-caper butter, charred broccoli rabe & red onions, black pepper Jasmine rice

Roasted Stripe Bass
, asparagus & cannellini bean hash with pearl onions herbs de Provence & white wine butter broth

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Lamb Entrée'

Grilled Lamb Burgers

...Rosemary Goat Cheese, Frisee, Jersey Tomato, Balsamic Reduction, Caramelized Onions

Pinot Noir Braised Lamb Shank Stew

Roasted Root Vegetables, Fennel Confit, Torn Mint Leaves, Crème Fraiche

Rosemary & Mint Crusted Grilled Baby Lamb Chops

Roasted Cauliflower Mash, Sautéed Portobello

Coconut Lamb Rogan

Josh & Saffron Basmati Rice...Caramelized Carrots, Sweet potatoes, Cilantro, Garbanzo Beans

Wala Lamb Chops Tandoori lamb-chops

garam masala cream sauce with English snap pea jasmine rice

Shahi Korma

...Braised In Fresh Herbs with a Cashew Cream Sauce, Jasmine Rice & Grilled Naan

Grilled Leg of Lamb

...Herb Crusted, Applewood Charred, Cumin Roasted Carrots, Potato-Apple Latkes

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Truffle Roasted Wild Mushrooms & Balsamic Cipollini Onions (V, GF)

Crispy Rosemary Polenta, Torn Radicchio, Preserved Myer Lemon

Black Bean, Lentil & Chick Pea Burgers with Rosemary Shallot Fries (V, GF)

Kale Pesto Hummus, Thick Sliced Jersey Tomato, Crisp Romaine

Classic Ratatouille over Fresh Rosemary Linguine (V)

Roasted Eggplant, Zucchini, Squash, Grape Tomatoes, Onions, Fresh Herbs, Basil Pesto & Preserved
Lemons

Grilled Vegetable Tandoori & Herb Basmati Rice (v, GF)

Ginger-Garlic Confit Yogurt Marinade, Indian Spices

Chana Saag & Basmati-Dried Fruit Fried Rice (V, GF)

Chickpeas & Spinach in Coconut Milk, Fire Roasted Tomatoes