

HARVEST SEASON

The best flavors of Late Summer and Fall

* Star denotes Gluten Free / Allergen-Friendly Option Available *

APPETIZERS

Grilled Chicken Bites	\$76
30, two-bite skewers. Seasonal Preparations include:	
<ul style="list-style-type: none"> • Cilantro Salsa... fresh lime, parsley, and a hint of cracked red pepper • Buffalo Style... with blue cheese dip & thin celery sticks • Sesame... soy glaze, sesame seeds, and Thai peanut dipping sauce 	
Cocktail Meatballs	\$45
30, two-bite skewers. Seasonal Preparations include:	
<ul style="list-style-type: none"> • Curried... and covered in house made butternut squash curry • Kentucky Bourbon... In our signature apricot bourbon BBQ glaze 	
Phyllo Tartlets	\$66
30, two-bite skewers. Seasonal Preparations include:	
<ul style="list-style-type: none"> • Jalapeño Popper...with cheddar, bacon, and cream cheese • Roasted Veggies... atop lemon & coriander white bean pureé • Sausage, Smoked Gouda, & Onion 	
Pepperoni Parmesan Quinoa Bite	\$62
30 bites. Traditional pizza flavors in a crunchy quinoa & parmesan cup. Sub herb roasted mushrooms for vegetarian option.	
Hawaiian Flatbread	\$14
8" flatbread (6 pieces). Grilled pineapple, thin red onion, white cheddar, pineapple mango BBQ, cilantro	
Crab Mac & Cheese Stuffed Mushrooms	\$82
30 Crimini shrooms stuffed with tender crab meat and our homestyle mac & three cheese blend.	
Blueberry BBQ Flatbread	\$14
8" flatbread (6 pieces). Black forest ham, blueberry BBQ sauce, roasted blueberries, herbed chevré, arugula & bourbon honey glaze	
Crostinis	\$87
30 this order. Seasonal Preparations include:	
<ul style="list-style-type: none"> • Tomato Pesto... fresh pesto & roasted tomato jam with Asiago • Peach & Prosciutto... with fresh ricotta, micro greens & balsamic glaze • BlackberryPork... herbed goat chz, pork tenderloin, blackberry chipotle glz 	

SIDES & SOUPS

Mediterranean Veggie Cous Cous	
Cucumber, scallion, mandarin orange, fennel frawn, and citrus tahini dress	
Parmesan Roasted Zucchini Medallions	
Cumin Carrot Saute	
with fresh sweet corn, black beans, bell peppers + onions	
Chicken Lemon Ditalini	\$16/QT
Asparagus Bisque	\$14/QT
White Chicken Chili	\$16/QT

DESSERTS

Take 5 Brownie Bite	peanuts, pretzels, caramel	\$2.55
White Chocolate Cranberry	full cookie or blondie bite	\$2.25
Lemon & Berries Dessert Cup		\$3.25

SALADS

Add Protein: Chicken(+\$8) Steak(+\$18) Shrimp(+\$22) Eggs(+\$8)	
Red, White, & Blue Salad	\$62
8 lunch / 12 dinner servings. Mixed greens, Seven Acre Farms microgreens, strawberries, crumbled blue cheese, blueberries, scallions, candied pecans and our Balsamic or Strawberry Poppyseed Vinaigrette	
Southwest Tortilla Salad	\$58
8 lunch / 12 dinner servings. Mixed greens, Seven Acre Farms microgreens, shredded red cabbage, pico de gallo, black bean & fresh corn sauté with peppers, and crispy tortilla strips served with our Classic Ranch, Salsa Ranch or Chimichurri Vinaigrette	
Shaved Brussel Salad	\$62
8 lunch / 12 dinner servings. Shaved Brussel sprouts, purple cabbage, shredded carrot, julienne kale, spicy pistachios, shaved asiago, shallots, and lemon vinaigrette.	

MAIN COURSES

Priced per dinner serving. Comes with starch, veggie, bread + butter.	
Strawberry & Chevre Caprese Chicken	\$17
6 oz grilled chicken layered with herbed chevre, fresh basil, sliced strawberries, and balsamic glaze.	
Chimichurri Grilled Chicken	\$15
served simply, fresh chimichurri drizzled on top. Great with herbed brown rice and roasted carrot, sweet corn, and black bean sauté	
Creamy Cajun Chicken	\$16
Sliced grilled chicken in sun dried tomato cream sauce with a kick. Great with herbed pasta and our sauté of zucchini, peppers, and onions.	
Cuban Roasted Pork Dinner	\$17
The deconstructed Cuban sandwich. Roasted pork layered with black forest ham & swiss cheese. Served with Cuban mustard relish on the side.	
Grilled Lamb Burgers	\$MP
Plump and juicy with tzatziki sauce. Lettuce, tomato, onion and rolls on the side. Market price.	
BBQ Baby Back Ribs	\$MP
With your choice of BBQ sauce. Market price.	
Southwest Stuffed Portabellas	\$17
black beans, fresh cut sweet corn, scallions, cheddar, red onion and roasted red pepper stuffing and your choice of starch and vegetable.	
Eggplant Parmesan	\$22
Comes with herbed pasta in place of two sides. Parmesan crusted & baked to perfection. Layered with our garlic marinara & fresh mozzarella.	
Cajun Shrimp & Smoked Gouda Grits	\$22
Creamy grits, Andouille sausage, saucy shrimp, onions, peppers, and bacon round out this flavorful rendition.	
Slow Cooked Carnitas Taco Kit	\$18
Three flour tortillas per serving with shredded lettuce, fresh chimichurri, queso fresco crumble, pickled red onion & cabbage slaw, a trio of salsas, slow-cooked black beans and brown rice.	
<u>Substitute Proteins:</u> Sofritas (+\$0), Birria Beef (+\$4), Shrimp (+\$4)	
<u>Add Ons:</u> Guac + Chips (\$24/qt), Queso + Chips (\$18/qt), Chips Only (\$15)	

The
FoodSmiths

(614) 477-8030

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