

# foodwrx

*Featuring Nicholas Caterers*

Free

Gluten

1 HORS D'OEUVRES

2 ENTREES

4 AMBIENT DISPLAYS

# Hong D'oeuvres

GLUTEN FREE

LAMB LOLLIPOPS

with garlic & rosemary

HIBACHI CHICKEN KABOBS

with a mandarin orange glaze

CHICKEN WING LOLLIPOPS

with Vietnamese chili-garlic-palm  
sugar glaze

SCALLOPS & BACON

with pickled mustard seeds

ALBACORE TUNA

with ginger marinated watermelon  
rounds & sweet gluten free soy

SASHIMI TUNA SKEWER

with cucumber & pickled ginger

MONGOLIAN BEEF KABOBS





# Entrees

GLUTEN FREE

BEEF / LAMB / PORK

## *BRAISED SHORT RIBS*

EIGHT HOUR BRAISED SHORT RIBS SERVED WITH SLOW-COOKED ROOT VEGETABLES, WITH A CABERNET SAUVIGNON & ROSEMARY DEMI-GLACE.

## *FILET MIGNON AU POIVRE*

PRIME TENDERLOIN OF BEEF SERVED WITH A COGNAC/GREEN PEPPERCORN CREAM SAUCE ATOP ROASTED CARROTS & PARSNIPS.

## *GRILLED DENVER STEAK*

MARINATED IN ROSEMARY & THYME. SERVED WITH CRISPY OYSTER MUSHROOMS & A RED ONION DEMI-GLACE

## *GRILLED RACK OF LAMB*

WITH ROASTED SEASONAL VEGETABLES & A MAPLE/MINT GLAZE.

## *ROASTED PORK LOIN*

FIG & PORT WINE REDUCTION, BRAISED BLACK KALE, HEIRLOOM CARROTS, & GRILLED RADICCHIO.

POULTRY

## *CHICKEN ALLA GRIGLIA*

ROSEMARY MARINATED GRILLED CHICKEN BREAST WITH KENNET SQUARE WILD MUSHROOMS & FINGERLING POTATOES.

## *ROASTED HERB CHICKEN BREAST*

INFUSED WITH LEMON, FENNEL, ROSEMARY, THYME, & PARSLEY. SERVED WITH NATURAL AU JUS.

## *CRISPY DUCK LEG CONFIT*

WITH GRILLED CHICKEN/APPLE SAUSAGE & ROOT VEGETABLE HASH. SERVED WITH A "A L'ORANGE" SAUCE.

## *ROASTED TURKEY BALLANTINE*

WHOLE TURKEY BREAST WITH CHARRED PLUMS, WALNUTS, & PARSNIPS.

# Entrees



GLUTEN FREE

## SEAFOOD

### *SALMON "EN PAPIOLLETE"*

STEAMED WITH WHITE WINE, LEMON, & FENNEL. SERVED ALONGSIDE A LEEK & POTATO AU GRATIN.

### *NORTH CAROLINA SHRIMP & GRITS*

TRINITY OF VEGETABLES WITH CREAMY GRITS & JUMBO GULF SHRIMP.

### *GRILLED SWORDFISH*

LEMONGRASS MARINATED WITH COCONUT MILK & GREEN CURRY JASMINE RICE, TOPPED WITH A SUGAR SNAP PEA & NAPA CABBAGE SLAW.

## VEGETARIAN

### *TAMALE STYLE STUFFED POBLANO PEPPERS*

FILLED WITH MASA, CORN, BLACK BEANS, & ZUCCHINI. TOPPED WITH COTIJA CHEESE & FINISHED WITH A TOMATILLO SALSA VERDE.

### *PORTOBELLO NAPOLEON*

GRILLED, STACKED PORTOBELLO MUSHROOM, BROCCOLINI, & PEPPERS ATOP A SEARED POLENTA & SMOKE MASCARPONE CAKE, FINISHED WITH VIN COTTO & SHAVED PARMIGIANA REGGIANO.

### *ROASTED ROOT VEGETABLES*

RUTABAGA, TURNIPS, PARSNIPS, & CARROTS ROASTED WITH CREMINI MUSHROOMS & SWISS CHARD. COMPLEMENTED WITH RICOTTA SALATA & POMEGRANTE REDUCTION.

### *VEGGIE BURGER LETTUCE WRAP*

SWEET POTATO & BLACK BEAN VEGGIE BURGERS WITH SLICED AVOCADO, SHREDDED CHEESE, TOMATO SLICES, RED ONION AND SRIRACHA KETCHUP WRAPPED IN A FRESH, CRISP ICEBERG LETTUCE LEAF.

# Ambient Displays

GLUTEN FREE

## *MAPLE SMOKED GRILLED SALMON*

CUCUMBER, RED ONION, & APPLE SALAD, LEMON/THYME AIOLI

## *FIVE-SPICE RUBBED FLANK STEAK*

GRILLED BABY BOK CHOY, MUSHROOMS, BABY CARROTS, GINGER/SOY DRESSING.

## *THAI CHICKEN SATAYS*

RED CURRY & COCONUT MILK MARINATED WHITE & DARK MEAT CHICKEN, PEANUT SAUCE, QUICK PICKLES, MANGO & NAPA CABBAGE SALAD.

