## The Cheese Board

# **Catering Menu**

Try out some classic hot dishes for any event. Birthdays, reunions, baby showers or just for dinner with the family. I guarantee you'll love what you get

#### ♦ Pasta Primavera ½ pan 50 | whole 100

Vegetable Medley with a Lemon butter sauce served over Penne Pasta.

#### ♦ Chicken Piccata ½ pan 70 | whole 130

Pan Seared chicken seasoned to perfection and served in a Lemon Caper sauce.

#### ♦ Eggplant Rollatini ½ pan 65 | whole 125

Fresh Eggplant stuffed with seasoned Ricotta cheese, covered in house made Marinara, topped with fresh mozzarella and baked

### ♦ Pulled Pork ½ pan 70 | whole 130

Slow Roasted pork with a tangy BBQ sauce. perfect for those backyard  $\ensuremath{\mathsf{BBQs}}$ 

#### Summer Salmon ½ pan 110|whole 200

Blackened pan seared salmon over a bed of sweet corn succotash and served with a creamy dill sauce.

### ♦ Lobster Mac ½ pan 130 | whole 250

Lobster claw meat folded into Cavatappi pasta and mixed with a gruyere/sharp cheddar cheese sauce and finished with a truffle bread crumb.

### **Sandwich Trays**

Choose a number of any combination of sandwiches to compliment your event, Party or gathering.

Sandwiches are \$11 each and can be served on Marbled Rye, Sourdough, or wraps. All sandwiches are cut in quarters for ease of distribution and we do ask for a 5 sandwich minimum per tray.

☐ Turkey and cheese
☐ Roast beef special
☐ Corned beef Special
☐ Swiss and Cucumber
☐ Chicken Salad
□ Tuna Salad
☐ Ham and Swiss