

Salads

Panache Garden Salad | carrots, cucumbers, tomatoes w/ california tomato & ranch dressing
Pear Roquefort Salad | caramelized walnuts, raspberries w/ balsamic vinaigrette dressing
Greek Chopped Salad | tomatoes, cucumbers, olives, chickpeas, onions, feta, w/ red wine vinaigrette
Caesar Salad | parmesan cheese & croutons, tossed w/ caesar dressing
Winter Salad | butternut squash, beets, goat cheese & candied walnuts (seasonal)
Spinach Salad | strawberries, goat cheese, almonds w/ honey citrus dressing
Stone Fruit Salad | peaches, plums, blackberries, figs, almonds w/ olive oil & balsamic glaze (seasonal)
Caprese Salad | mozzarella, tomatoes, basil w/ balsamic glaze
Panzanella Salad | tomatoes, cucumbers, red onions, capers, croutons, basil w/ red wine vinaigrette
Wedge Salad | iceberg, tomatoes, red onions, bacon & blue cheese crumbles w/ blue cheese dressing

Poultry Entrées

Grilled Chicken Breast w/ chimichurri	Moroccan Spiced Chicken w/ figs & dates
Saffron Chicken w/ tomatoes & honey	Roast Chicken w/ plums (seasonal)
Chicken Marsala w/ mushrooms	Greek Chicken w/ preserved lemons & olives
Lemon Chicken Piccata	Chicken Kebabs w/ veggies

Meat Entrées

Filet Mignon w/ caramelized onions or garlic herb butter	Beef Bourguignon
Roasted Tri-Tip	Meatloaf house-made w/ ketchup glaze
Port & Honey Braised Short Ribs	Moroccan Lamb Tagine w/ dates & almonds
Brisket of Beef w/ caramelized onions	Baby Rack of Lamb w/ mustard garlic crust
Beef Kebabs w/veggies	Grilled Flank Steak w/ chimichurri

Fish Entrées

Seared Sea Bass w/lemon aioli	Soy Maple Glazed Salmon
Macadamia Crusted Halibut	Cold Poached Salmon w/ cucumber scales
Salmon Kebabs w/ veggies	Mediterranean Roasted Salmon w/ oranges & fennel
	Pomegranate Glazed Salmon

Vegetable Entrées

Delicata Squash w/lentils and chickpeas	Penne Pasta w/ veggies
Ricotta Stuffed Eggplant	Spring Risotto
Eggplant Parmesan	Stuffed Portobello w/ ratatouille

Pasta Entrées

Penne Marinara w/ peppers & mushrooms and optional sausage or meatballs

Vegetable Lasagna

Traditional Lasagna

Bowtie Pasta w/pesto & roasted tomatoes

Penne Pasta w/olive oil, garlic & tomatoes

Penne Pasta w/grilled veggies

Panache Mac & Cheese

Butternut Squash Ravioli w/ brown butter & sage

Cheese Tortellini

Vegan Lasagna w/ roasted vegetables (GF)

SIDES:

Starches

Mashed Potatoes

Potatoes au Gratin

Roasted Marble Potatoes

Twice Baked Potatoes

Vanilla Whipped Sweet Potatoes

Rice Pilaf

Jeweled Rice w/nuts and dried fruit

Traditional or Israeli Couscous

Veggies

Roasted Asparagus

Broccoli Gratin

Green Beans Gremolata

Roasted Aioli Broccoli & Cauliflower

Sautéed Seasonal Veggies

Grilled Veggies

Glazed Carrots

Roasted Root Veggies

Brussels Sprouts w/ shallots & bacon

Traditional Ratatouille

Creamed Corn

Creamed Spinach

**See Hors d' Oeuvres list for additional options. We can also provide dessert.*

Available for pick-up or delivery

* \$200.00 min food order for delivery option only (delivery costs based on location)

All items will come in foil pans with heating instructions for you to heat up in your home.

Also available as an on-site catered service:

beverages, tableware, labor (for complete set-up, service & clean up)

linens, rentals and decor are at an additional cost.